

[DOWNLOAD] Complete Pastrywork Techniques

## Complete Pastrywork Techniques

*Ildo Nicoletto*

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**Ido Nicolello : Complete Pastrywork Techniques** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Complete Pastrywork Techniques:

0 of 0 people found the following review helpful. Great Book for the ProfessionalBy AdalbertI read this book several years ago. The material in it is very well organized and detailed. The techniques are clearly laid out and explained. There is a section on sugar sculpting that would prove very useful for the professional pastry chef. Although the sections are great and the book has many recipes, this is definitely a book for a professional; since the emphasis is more on technique than on recipes.

A comprehensive guide which relates the theory and history of pastrywork to practical work in the training kitchen and catering industry. Contains an unparalleled range of recipes accompanied by easy-to-follow, detailed instructions. Includes pictorial step-by-step guidelines to preparation; many finished dishes are illustrated in color. Also features a fully illustrated section on the rare skill of ice carving.

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