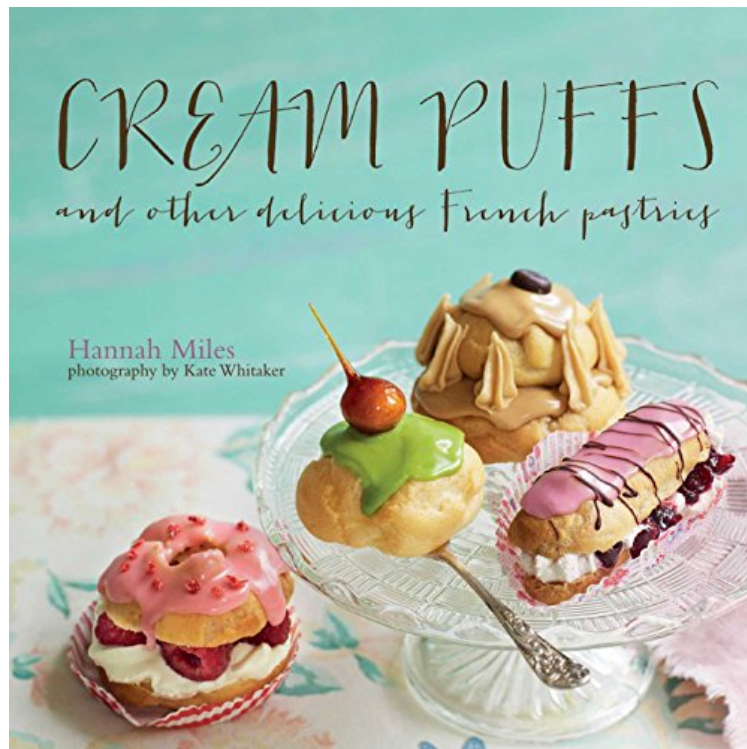


## Cream Puffs

*Hannah Miles*

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**Hannah Miles : Cream Puffs** before purchasing it in order to gage whether or not it would be worth my time, and all praised Cream Puffs:

Flour, butter, eggs: three everyday store-cupboard ingredients which, with a little elbow grease, can be transformed into irresistible and endlessly versatile cream puffs and Hannah Miles is here to show you how. From the beloved chocolate eacute;clair to the impressive gacirc;teau St. Honoreacute;, this light-as-air buttery pastry offers so many options. Start with the Classics and enjoy coffee religieuse and mini coconut eacute;clairs. Fruity creations include passion fruit eacute;clairs, peaches and cream choux rings, and strudel cream puffs, filled with a spiced apple pureacute;e. Cream puffs make the perfect treat to sit prettily on a cake stand at a Fancy afternoon tea: try violet eacute;clairs or heart cream puffs, bursting with a fluffy marshmallow filling. Finally, the Dessert section includes a range of recipes from the simple after-dinner profiteroles, filled with mint ice cream and topped with dark chocolate, to the more elaborate croquembouche ideal for any extra-special celebration. With beautiful, specially commissioned photography by Kate Whitaker.

About the AuthorA lawyer and finalist on the hugely popular BBC TV series MasterChef, Hannah Miles has developed a second career as a cake maker and food writer. She is the author of The Gluten-free Baker, Cheesecake,

Popcorn Treats, Milkshake Bar, and Doughnuts, all published by RPS. She lives in Bedfordshire in the idyllic English countryside.