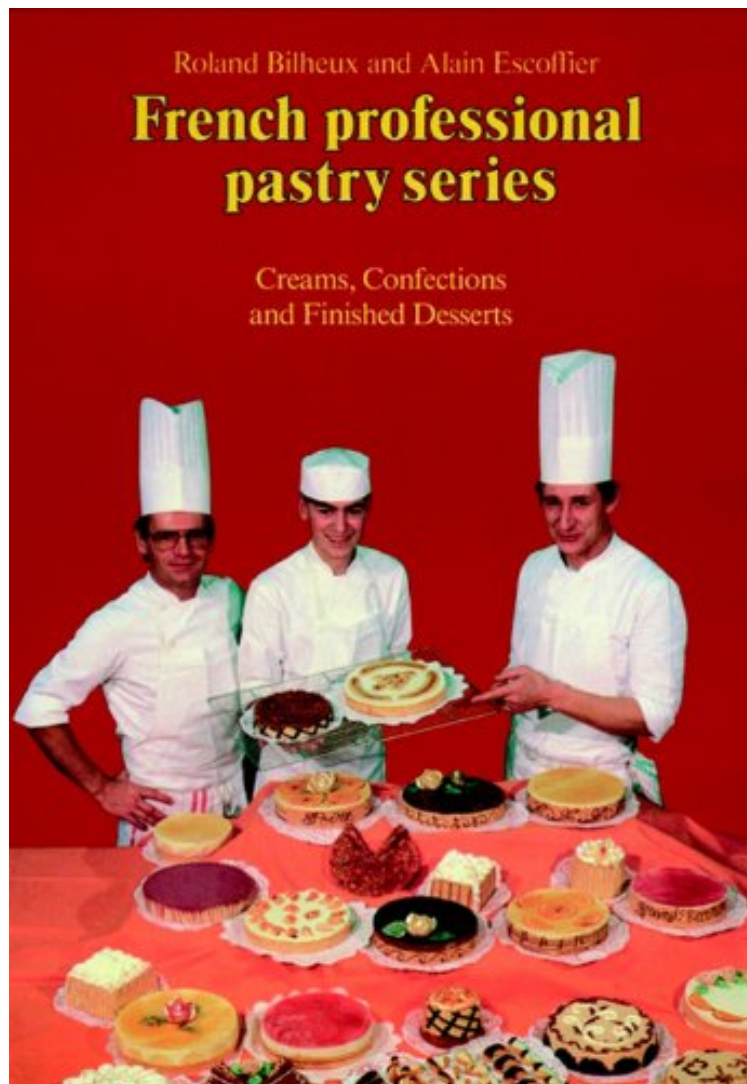


Creams, Confections, and Finished Desserts Volume 2 (French Professional Pastry Series)

Auguste Escoffier, Roland Bilheux
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Auguste Escoffier, Roland Bilheux : Creams, Confections, and Finished Desserts Volume 2 (French Professional Pastry Series) before purchasing it in order to gage whether or not it would be worth my time, and all praised Creams, Confections, and Finished Desserts Volume 2 (French Professional Pastry Series):

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the book, pictures are great, very good recipes, did not try one yet but it explains it in great details. 0 of 0 people found the following review helpful. Great book. By F Lynch I recommend to anyone who is serious about pastries. Easy to understand and follow (techniques and procedures). This is the real thing. 18 of 18 people found the following review helpful. Professional French Pastry volume 2 By Jerry I h When it comes to professional caliber instructions and instructions for baking and pastry, this book is clearly top of the heap. It may be a little expensive, but it is easily the equivalent of at least a dozen other books on pastry with glossy, fancy photos and a big, famous name on the cover. If you are a professional who plans to advance your career, this book is a must have. Please note that this is volume 2 of the series; you are expected to go through the volumes in order, so this book assumes that you have already gone through and mastered volume 1. This book has a lot to offer the professional. Note that the emphasis on this volume is production. It goes beyond the basics of volume 1 (sanitation, making batters, proper baking techniques, etc.), while fancy, sophisticated decorations are reserved for volumes 3 and 4. The mini lessons in this volume are more or less equivalent to the instructions I got at culinary school. The great value here is that there are many more subjects in this book than in any cooking school class. If there is something you wish to do but never did at school, the recipes in this book will give you enough detail to do it successfully the first time through. Even for the home cook, there is much here of great value. Like cooking school, the lessons in this book are designed for cooks who may or may not have previous experience. If you are going to try something from this book, you must follow all the instructions to the letter, gather the necessary tools and ingredients, have patience, and expect to fail once or twice before you get the hang of it. Also, pay careful attention to the difficulty ratings to the recipes; the instructions make everything look easy, but this is misleading. If all you get out of this book is the proper method to make pastry cream and crême anglaise, a couple of candies, a decorated cake or two, a couple of tarts, and brioche, then this book is very worthwhile. There are a few cautions, however. I found some format problems: pictures mis-labeled, the butter cream section is messed up, etc. The original copyright date is 1985, and first published in English in 2000; this means that the patisserie here is probably 3 decades old, and much of it very out of fashion. Also, note the title is "Professional French Pastry", and bears little relation to pastry as it is commonly served here in the US. Its primary value is that of a training manual, and not a guide to current, trendy pastry trends or tricks. It has chapters on: basic creams, 2 chapters on secondary creams, confectionery, and finished pastries (pâte à choux, cakes, tarts, puff pastry, and brioche presentation). The last section on finished pastries is by definition advanced, and occupies the second half of the book.

The first two sections of Volume 2 are devoted to basic creams and basic confections, which, together with the basic doughs in Volume 1 provide a complete overview of the fundamental pastry recipes and techniques. The second section presents a variety of finished desserts that are based on the basic doughs, creams, and confections.

About the Author No Bio Roland Bilheux is the author of *Petits Fours*, *Chocolate*, *Frozen Desserts*, and *Sugar Work*.