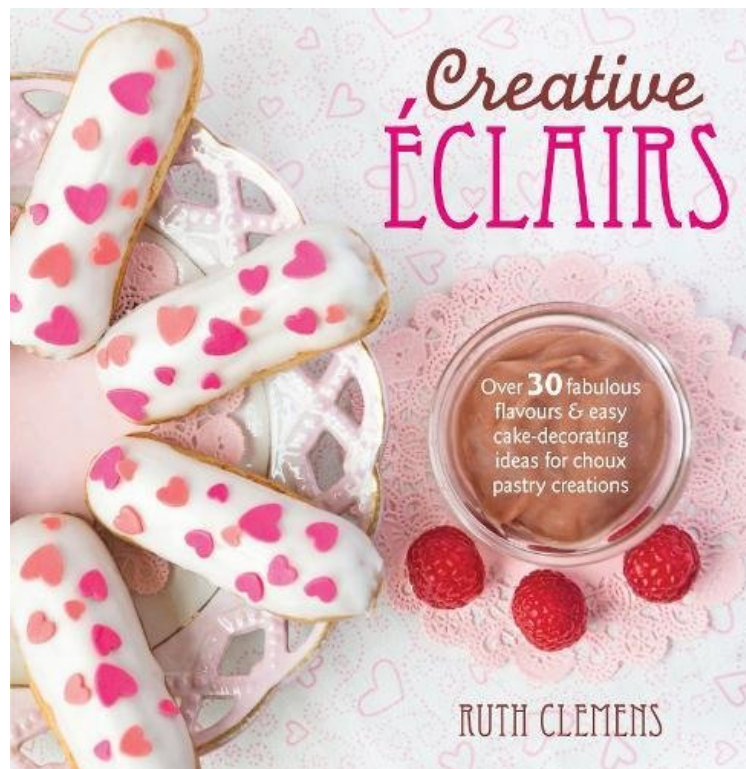


(Library ebook) Creative Eclairs: Over 30 Fabulous Flavours and Easy Cake Decorating Ideas for Eclairs and Other Choux Pastry Creations

## Creative Eclairs: Over 30 Fabulous Flavours and Easy Cake Decorating Ideas for Eclairs and Other Choux Pastry Creations

Ruth Clemens

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**Ruth Clemens : Creative Eclairs: Over 30 Fabulous Flavours and Easy Cake Decorating Ideas for Eclairs and Other Choux Pastry Creations** before purchasing it in order to gage whether or not it would be worth my time, and all praised Creative Eclairs: Over 30 Fabulous Flavours and Easy Cake Decorating Ideas for Eclairs and Other Choux Pastry Creations:

3 of 3 people found the following review helpful. Fantastic creative ideas!By Prisoner Of HopePlease ignore the other review - that guy (who seems to mostly review porn) doesn't know what he's talking about!Choux pastry is a basic that's simple to make, but what do you do with it then? When eclairs are mentioned, one usually thinks of choux filled with whipped cream (or maybe a custard) and then topped with chocolate, but this book will get you thinking of dozens of other ways to use it. The author has created eclairs filled with all kinds of fruit (the mango passion fruit eclairs are to die for!), numerous decadent chocolate creations, and a myriad of recipes you'll be eager to try. There are some fabulous decorating ideas, and the book isn't limited to eclair recipes: there are other beautiful confections based on choux that you can make as well. As for the pictures...they look so good, you'll want to lick the book!None of the recipes is difficult to make, all are delicious, and your creations are sure to get raves from those you share them with...and they'll never guess how easy they were to make!1 of 20 people found the following review helpful. where is

the creativityBy Christian Gaboritthis booklet is for home to play nothing to apply in professional environment ,I will not recommend it to my team and student

Over 30 baking and cake decorating projects for the latest hot trend in baking ndash; eclairs! Choux pastry is often thought of as difficult to make and perfect, but in fact it's the easiest pastry you'll ever make!This beginner-friendly book contains all the choux pastry and éclair recipes you need to get started, along with tasty filling combinations and colorful cake decorating ideas.The cake designs look great but are really quick and easy to make, with step-by-step foolproof advice on piping choux pastry and making sugar flowers and other embellishments to decorate your bakes.Once you've discovered how easy it is to make eclairs, you can then take your skills to the next level and create all sorts of other choux pastry shapes, including buns, hearts, towers and rings so you can make delicious desserts such as profiteroles, allumettes, choux cheesecake and more.So whether you fancy rustling up a batch of classic chocolate eclairs or an impressive Croquembouche you'll find all the tips tricks and recipes you'll need right here.

About the AuthorRuth Clemens is a baker, cake decorator, busy wife and mother. She runs the hugely popular Pink Whisk blog and has published several books with David Charles, including The Busy Girl's Guide to Cake Decorating, The Pink Whisk Guide to Cake Making and The Pink Whisk Guide to Bread Making. Ruth was a finalist on 2010's The Great British Bake Off on BBC 2. She lives in Cheshire, UK. [www.thepinkwhisk.co.uk](http://www.thepinkwhisk.co.uk)