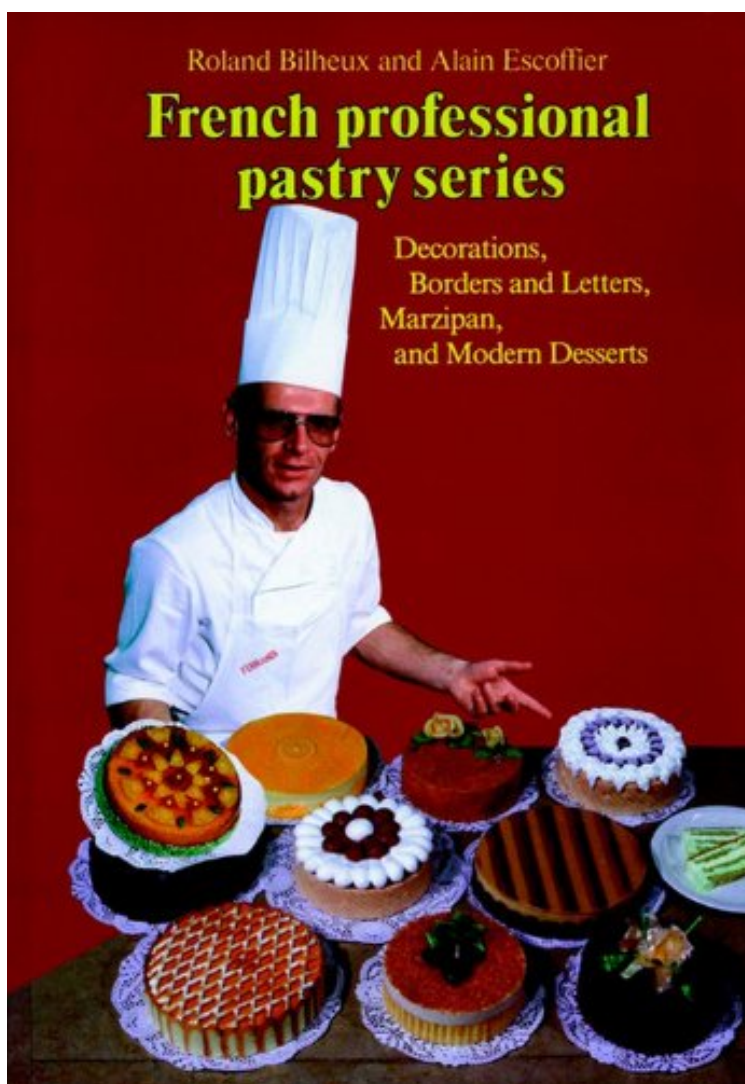



[Mobile library] Decorations, Borders and Letters, Marzipan, Modern Desserts, Volume 4 (French Professional Pastry Series)

Decorations, Borders and Letters, Marzipan, Modern Desserts, Volume 4 (French Professional Pastry Series)

Auguste Escoffier, Roland Bilheux
ebooks | Download PDF | *ePub | DOC | audiobook



 Download

 Read Online

#494582 in Books HOUGHTON MIFFLIN HARCOURT 1998-04-01 1998-04-15Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 12.07 x .92 x 8.60l, 3.21 #File Name: 0470250003240 pages | File size: 53.Mb

Auguste Escoffier, Roland Bilheux : Decorations, Borders and Letters, Marzipan, Modern Desserts, Volume 4 (French Professional Pastry Series) before purchasing it in order to gage whether or not it would be worth my time, and all praised Decorations, Borders and Letters, Marzipan, Modern Desserts, Volume 4 (French Professional Pastry Series):

0 of 0 people found the following review helpful. It is my guide book for piping ideas By Almondmeal Old-school as it may be, but some times old means authentic and original . I wouldn't recommend this book to beginners for this book do not really encompass a step to step how to. If you are crazy for chocolate or buttercream pattern or letters piping, this would be the book for you. I have been using this book ever since I bought them every time I am practicing my piping techniques. This book is all about piping I would say and it is an excellent buy if you are keen on learning the old school styles, for I am. Otherwise, it would still be a great book to keep for ideas. 0 of 0 people found the following review helpful. Great series By W. Glass I recently purchased all four volumes of this set. I had searched a long time for a french pastry book that had color plates of the process and finished product, was a learning tool for creating French pastries, and was usable at home as well as for larger volume creations. I was more than happy with the books and dived in to them as soon as they arrived! I have a somewhat extensive background with pastries and in my opinion, these could be used by a beginner successfully, but they would have to be very dedicated? The price has come down and these are a great addition to any baker's library. 0 of 0 people found the following review helpful. Five Stars By ryszard Very good.

Volume 4 outlines techniques of decoration, illustrates techniques and patterns for borders and letters, and covers modeling with almond paste.

Language Notes Text: English (translation) Original Language: French From the Publisher Volume 4 outlines techniques of decoration, illustrates techniques and patterns for borders and letters, and covers modeling with almond paste. About the Author No Bio Roland Bilheux is the author of Petits Fours, Chocolate, Frozen Desserts, and Sugar Work.