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Doughs, Batters, and Meringues (The Professional French Pastry Series, Vol 1)

Roland Bilheux, Alain Escoffier

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Roland Bilheux, Alain Escoffier : Doughs, Batters, and Meringues (The Professional French Pastry Series, Vol 1) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Doughs, Batters, and Meringues (The Professional French Pastry Series, Vol 1):

0 of 0 people found the following review helpful. Professional French Baking book you cannot live withoutBy EPICurean M.This is pretty much the only French baking book that you ever need, if you want to delve, make and practice your skills in French pastries, cookies and other sweet delights. You can find recipes, techniques and what to look while producing the perfect french pastry as you desire. This is a basic book for baking apprentices, pastry chefs and other experienced home cooks who want to master making French pastries. This is the first of 4 series collection of French pastries. It also list and briefly explain equipment and other cooking methods used while making these delights at a professional and commercial kitchen, and maybe at your home.Eventhough, you don't have not much money to go to culinary school or maybe take the class. This book might be for you. Although, these types of professional cookbooks are worth a fortune. But with little practice, time and effort perfecting on producing these delights will eventually blow your tasters' tastebuds and mind that you have made them yourself. I have tried making sponge cake, gaufrettes (waffle cookies), crepes and even puff pastry. My family and some co-workers were amazed that I made these.I highly recommend this book when learning and practicing the trade of baking using French techniques.3 of 4 people found the following review helpful. Absolutely Amazing Must Have BookBy Betsy's BijouxI

have done a first run through surface read of this book am I ever impressed. This is a full college class in 1 well written volume. The steps are well illustrated and I like the 3 different portion recipes. It is NOT a 'skim through it and slap something together' type of cookbook. I have been needing a challenge and been needing to expand my culinary abilities. This book is just the ticket. I sure hope SOMEBODY reads my wish list this year and gives me another volume in the series!0 of 1 people found the following review helpful. Great book.By F LynchI recommend to anyone who is serious about pastries.Easy to understand and follow (techniques and procedures).This is the real thing.

Volume 1 of this series presents all of the important techniques used to make the basic pastry preparations.

Language NotesText: English, French (translation)From the PublisherVolume 1 of this series presents all of the important techniques used to make the basic pastry preparations.