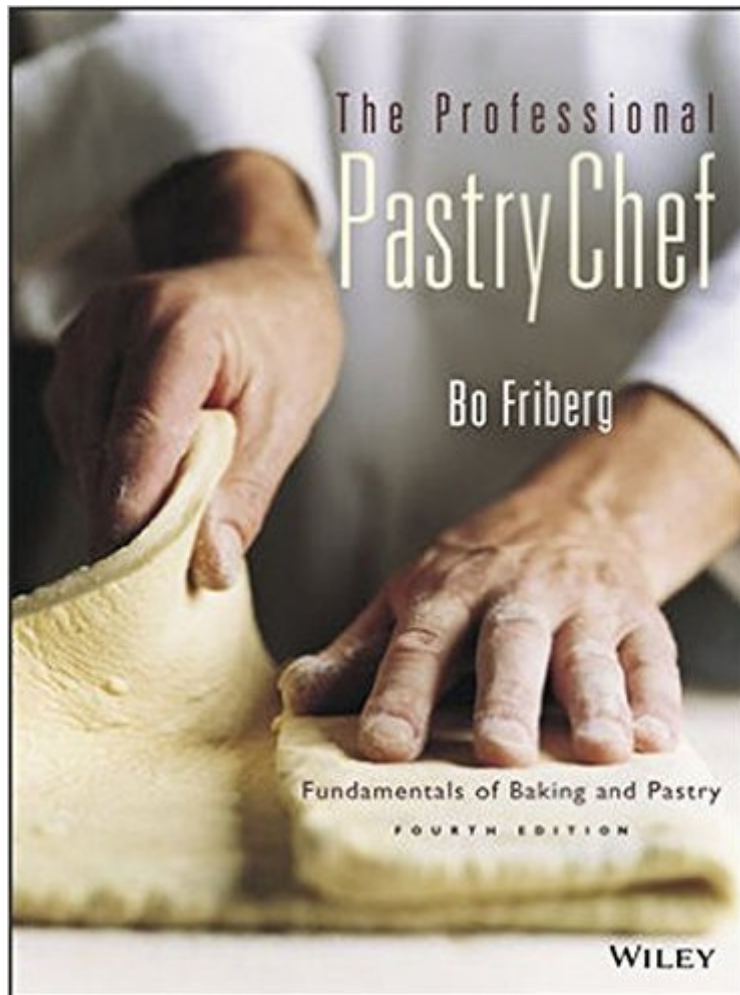


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The Professional Pastry Chef: Fundamentals Of Baking And Pastry, 4th Edition



Synopsis

The reference of choice for thousands of pastry chefs and home cooks A favorite of pastry lovers and serious chefs worldwide, The Professional Pastry Chef presents comprehensive coverage of basic baking and pastry techniques in a fresh and approachable way. Now skillfully revised and redesigned to meet the needs of today's pastry kitchen, this classic reference is better-and easier to use-than ever. The new edition contains more than 650 recipes, which offer a new emphasis on American applications of European techniques with yields suitable for restaurant service or for entertaining at home. It shares encyclopedic guidance on everything from mise en place preparation and basic doughs to new chapters covering flatbreads, crackers, and homestyle desserts. Throughout, award-winning Executive Pastry Chef Bo Friberg explains not only how to perform procedures, but also the principles behind them, helping readers to build a firm foundation based on understanding rather than memorizing formulas. Illustrated step-by-step instructions demystify even the most complex techniques and presentations, while 100 vivid color photographs bring finished dishes to life with a sublime touch of visual inspiration. Whether used to develop skills or refine techniques, to gain or simply broaden a repertoire, The Professional Pastry Chef is filled with information and ideas for creating mouthwatering baked goods and tantalizing desserts-today and for years to come.

Book Information

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Customer Reviews

This is cookbook has my highest recommendation. The author has garnered a legendary reputation as an educator to newbie pastry chefs, and this book is a distillation of his knowledge and skills.

Even the dedicated home pastry chef can benefit, but with a few caveats as noted. Each recipe in this book is equivalent to those mini-demos I got in cooking school. You have a copy of the recipe in front of you, and the chef executes the recipe step by step and explains what he is doing and why, each and every step along the way. This book has hundreds of such recipes, many of them are sine qua non. Especially: your employer has asked you to make something that you have never even heard of before, much less seen or tasted. If you can find that recipe herein, your chance of success the first time through is very high: the chef will gently lead you through the recipe. The chapter on mise-en-place and sauces are quite useful (ditto for the appendices: ingredients, tools). Here, in one book, is collected all of those annoying little bits and pieces that you are always looking for but can never find, no matter how many books you rifle through. A rare gem: on page 701, the chef tells the truth. Those impressive, architectural desserts that you will see in food magazines and cookbooks are for the camera only. They are not practical, inasmuch as they will not survive a trip by a waiter from the kitchen to the dining room. Even if it does survive the trip, it will probably cause some sort of dry-cleaning bill to the hapless customer. I personally know of some fellow cooking school students who tried to base their careers on such architectural monstrosities. Scandinavian Accent The author was trained in Scandinavia.

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