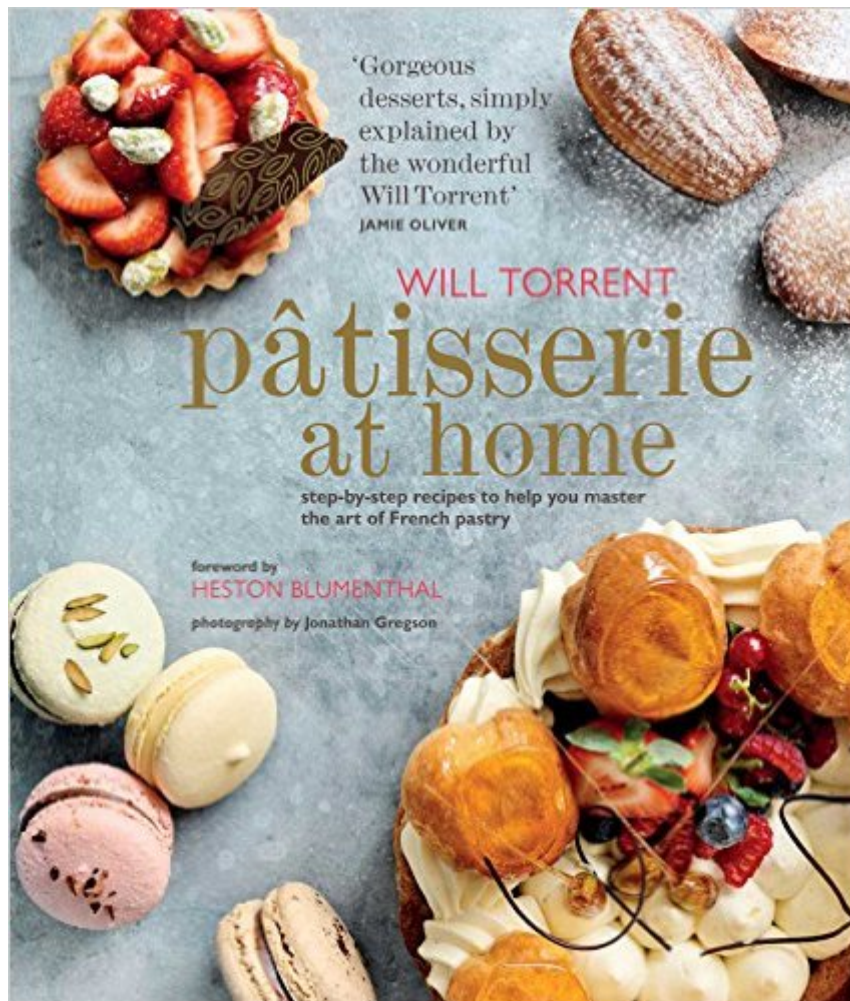


The book was found

Pâtisserie At Home: Step-by-step Recipes To Help You Master The Art Of French Pastry



Synopsis

Will Torrent is a rising star in the pastry world and in this, his first book, he aims to take the fear factor out of French pâtisserie. With step-by-step photography, a no-nonsense approach to the key pastry techniques and more than 60 beautifully illustrated recipes, this book will become an invaluable source of inspiration and a constant reference for all your favorite French-inspired sweet treats. There are chapters on Basic Techniques, Pâtisserie, Tarts, Petits Fours, Gâteaux & Desserts, and Bakery & Viennoiserie, and you'll find recipes like chocolate and coffee éclairs, lemon tart, honey madeleines, brioche, macarons and red berry charlotte.

Book Information

Hardcover: 176 pages

Publisher: Ryland Peters & Small (April 11, 2013)

Language: English

ISBN-10: 1849753547

ISBN-13: 978-1849753548

Product Dimensions: 8.5 x 10 inches

Shipping Weight: 2.4 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars [See all reviews](#) (29 customer reviews)

Best Sellers Rank: #114,430 in Books (See Top 100 in Books) #32 in Books > Cookbooks, Food & Wine > Baking > Pastry #102 in Books > Cookbooks, Food & Wine > Regional & International > European > French #313 in Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

Warning: Even if you don't make anything from this book it is more than capable of contributing towards weight gain. You will be thinking of wonderful cakes after looking at just a few pages from this richly-illustrated book. The raison d'être of this book is to help take the fear factor out of French patisserie and get you making some masterpieces along the way. It manages this with aplomb yet it does not feel like a cold, heavy book that is rich on the theory. Straight away you are schooled in making key staples such as croissant pastry and ganache before being let loose on a host of many classics from the chapters covering patisserie, tarts, petits fours, gateaux & desserts and Viennoiserie. To get the most out of this book and its easy-to-read teaching style, you should really go through it sequentially at least once as there are little hints and tips throughout that, if applied, will surely help take your culinary expertise to a new level. Of course, you can dip straight in and get good advice, but you will be missing out on a lot of things. As well as classics there are

many other recipes worthy of closer scrutiny, such as chilled lemon soufflés and chocolate and beer cake (!). An index at the end of the book is fairly detailed and lets you dig deep into the book. About the only slight concern was the quality of this book's binding, at least on the example under review, as after relatively light use it felt like some of the pages were ready to fall out of the binding. That would be a shame as this reviewer can see this book being a regular companion in the kitchen and one doesn't really want to have to resort to sticky tape in such a wonderful book. There are certainly no shortage of books that will show you how to make such goodies yet this one has managed to carve a bit of a niche through its accessibility, informativeness and relaxed learning style. A book certainly worthy of further consideration, unless, of course, you are trying to diet.

I love to cook and have always been a bit afraid of French cooking, but this book makes it very easy and the recipes are made with simple ingredients I can find in my local grocery store, nice pictures and takes you step by step, and also explains the meanings of the French names so you really learn a lot.

Will Torrent takes much of the mystery from Patisserie. He gives step by step instructions and breaks things down into simple manageable steps. The user is given confidence and left with the feeling that he or she can attain excellent results. Love the book!

I enjoy home baking and have a reasonable amount of experience but wanted to extend the range of French pastries that I bake. This book has met that purpose. The illustrations are inspiring and many techniques are shown step by step. Recipes are explained clearly and all the recipes I have tried have been very successful (and delicious!) Thank you Will Torrent, I am producing beautiful patisserie from home!

I have a lot of patisserie and baking books in general and most I love. This book has it all. Its pretty special for me being an entry level professional patisserie maker. If you are a home baker this may be a step up for some since it has the typical process of pastry, patisserie. But its still a must have book cause theres a picture for every recipe. Theres simple cookie, cake, loafs and other more advanced and idea giving for your typical patisserie lover or home baker. I love this book and this is truly a wonderful book for beginner, advanced home bakers or professionals wanting a little spurs up on ideas. I highly recommend this book . If nothing else it makes a wonderful table top book- the

pictures are wonderful for food stylist ideas as well. Highly recommend. Oh it has grams or cups and even ounces/ pounds weight. so it is for everyone. This is by far one of the best. Its up there with the Herrie Herme but more for the home baker with ingredients and easy ways of doing not so advanced things, but also has more advanced like operas and gateaux.

I love this book. The recipes are absolutely the best. The beautiful pictures are wonderful and everything I make from this book is a great success. Tasty is not the word, these recipes are out of this world good xoxox you have to have more....

I really like the layout, plus his methods to each recipe are brief but enough to give a beginner (like me) a good feel for the recipe. I especially like his recipe for creme patisserie- the pudding is a great trick!

This book was part of my Christmas gift. There are many inspiring recipes and photos, I can't wait to get started. The techniques used for pastry, doughs, etc. seem to be fully described and illustrated so I expect good results.

[Download to continue reading...](#)

Patisserie at Home: Step-by-step recipes to help you master the art of French pastry
Patisserie: Mastering the Fundamentals of French Pastry
A Jewish Baker's Pastry Secrets: Recipes from a New York Baking Legend for Strudel, Stollen, Danishes, Puff Pastry, and More
Puff Pastry Cookbook: Top 50 Most Delicious Puff Pastry Recipes
The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition
The Pastry Chef's Companion: A Comprehensive Resource Guide for the Baking and Pastry Professional
Les Petits Sweets: Two-Bite Desserts from the French Patisserie
Pastry: A Master Class for Everyone, in 150 Photos and 50 Recipes
Lightning-Fast French for Kids and Families: Learn French, Speak French, Teach Kids French - Quick as a Flash, Even if You Don't Speak a Word Now!
The Art of French Pastry
Mastering the Art of French Pastry
Learn French Step by Step: French Language Practical Guide for Beginners (Learn French, Learn Spanish, Learn Italian, Learn German)
French Verb Drills Featuring the Verb Pouvoir [French Edition]: Master the French Verb Pouvoir
French Verb Drills Bundle 3: Master the French Verb Pouvoir/Vouloir/Finir/Manger - with No Memorization! [French Edition]
Valuation Workbook: Step-by-Step Exercises and Tests to Help You Master Valuation
Valuation Workbook: Step-by-Step Exercises and Tests to Help You Master Valuation + WS (Wiley Finance)
10 Bed-Time Stories in French and English with audio.: French for Kids - Learn French with Parallel English Text (Volume

2) (French Edition) Classical Sheet Music For French Horn With French Horn & Piano Duets Book
1: Ten Easy Classical Sheet Music Pieces For Solo French Horn & French Horn/Piano Duets
(Volume 1) Patisserie Made Simple: From Macarons to Millefeuille and more My Paleo Patisserie:
An Artisan Approach to Grain Free Baking

[Dmca](#)