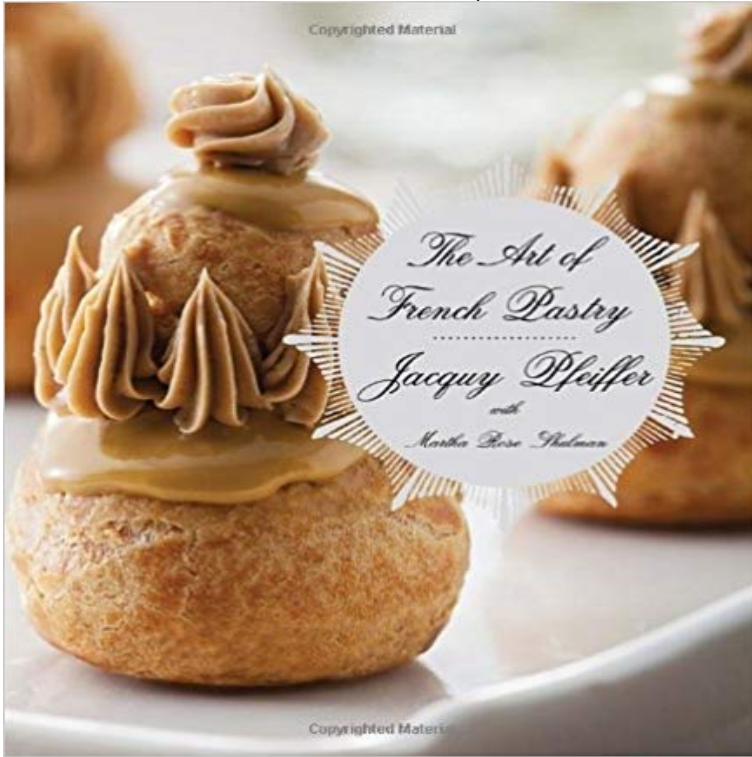


The Art of French Pastry



Winner of the 2014 James Beard Award for Best Cookbook, Dessert & Baking. What does it take to perfect a flawless éclair? A delicate yet buttery croissant? To pipe dozens of macarons? The answer is: an intimate knowledge of the fundamentals of pastry. In *The Art of French Pastry*, award-winning pastry chef Jacquy Pfeiffer, cofounder of the renowned French Pastry School in Chicago, gives you just that. By teaching you how to make everything from pâte à choux to pastry cream, Pfeiffer builds on the basics until you have an understanding of the science behind the ingredients used, how they interact with one another, and what your hands have to do to transform them into pastry. This yields glorious results! Expect to master these techniques and then indulge in exquisite recipes, such as: brioche napoleons / Mille-Feuilles cream puffs Alsatian cinnamon rolls / chinois lemon cream tart with meringue teardrops elephant ears / palmiers black forest cake beignets as well as some traditional Alsatian savory treats, including: Pretzels Kougelhof Tarte Flambee Warm Alsatian Meat Pie. Pastry is all about precision, so Pfeiffer presents us with an amazing wealth of information: lists of necessary equipment, charts on how ingredients react in different environments, and the precise weight of ingredients in grams, with a look at their equivalent in U.S. units which will help you in all aspects of your cooking. But in order to properly enjoy your just desserts, so to speak; you will also learn where these delicacies originated. Jacquy Pfeiffer comes from a long line of pastry chefs and has been making these recipes since he was a child working in his father's bakery in Alsace. Sprinkled with funny, charming memories from a lifetime in pastry, this book will have you fully appreciating the hundreds of years of tradition that shaped these recipes into the classics that we know and love, and can now serve to our friends

and families over and over again. The Art of French Pastry, full of gorgeous photography and Pfeiffers accompanying illustrations, is a master class in pastry from a master teacher.

Editorial Reviews. Review. Featured Recipes from The Art of French Pastry. Christmas Sables. Download the recipe for Christmas Sables. Buy The Art of French Pastry by Jacquy Pfeiffer, Martha Rose Shulman (ISBN: 9780307959355) from Amazons Book Store. Everyday low prices and free Amazon Prime shipping. The Art of French Pastry by Jacquy Pfeiffer, Martha Rose Shulman. About The Art of French Pastry. Winner of the 2014 James Beard Award for Best Cookbook, Dessert & Baking What does it take to perfect a flawless éclair? Patisserie: Master the art of French pastry might look like a coffee table book on the outside, but inside this 287-page tome takes a slightly different approach. Price: 470 kr. E-bok, 2013. Laddas ned direkt. Kop Art of French Pastry av Jacquy Pfeiffer, Martha Rose Shulman på Amazon. In 1995 Chef Jacquy Pfeiffer and Chef Sebastien Canonne, M.O.F., opened The French Pastry School in Chicago. It was the only school of its kind. The Art of French Pastry [Jacquy Pfeiffer, Martha Rose Shulman] on Amazon. *FREE* shipping on qualifying offers. Winner of the 2014 James Beard Award The Hardcover of the The Art of French Pastry by Jacquy Pfeiffer, Martha Rose Shulman at Barnes & Noble. FREE Shipping on \$25 or more! The Art of French Pastry by Jacquy Pfeiffer, 9780307959355, available at Book Depository with free delivery worldwide. Note 0.0/5. Retrouvez The Art of French Pastry et des millions de livres en stock sur Amazon. Achetez neuf ou d'occasion. Patisserie Gluten Free: The Art of French Pastry: Cookies, Tarts, Cakes, and Puff Pastries [Patricia Austin] on Amazon. *FREE* shipping on qualifying offers. Scopri The Art of French Pastry di Jacquy Pfeiffer, Martha Rose Shulman, Paul Strabbing: spedizione gratuita per i clienti Prime e per ordini a partire da 29€ If you're ready to plunge into the craft of making pastries, there are few books as thorough as The Art of French Pastry (Knopf, \$40), by master chef Jacquy Pfeiffer. Praise for Jacquy Pfeiffer's The Art of French Pastry Jacquy Pfeiffer is a master whose talent and artistry I respect. He has written a book that everyone should read. Mastering the Art of French Pastry [Bruce Healy, Paul Bugat] on Amazon. *FREE* shipping on qualifying offers. Explains French techniques for making pastries My bed was right above the oven, the pastry chef writes in his new book, The Art of French Pastry, and until I was fifteen, the magical aroma