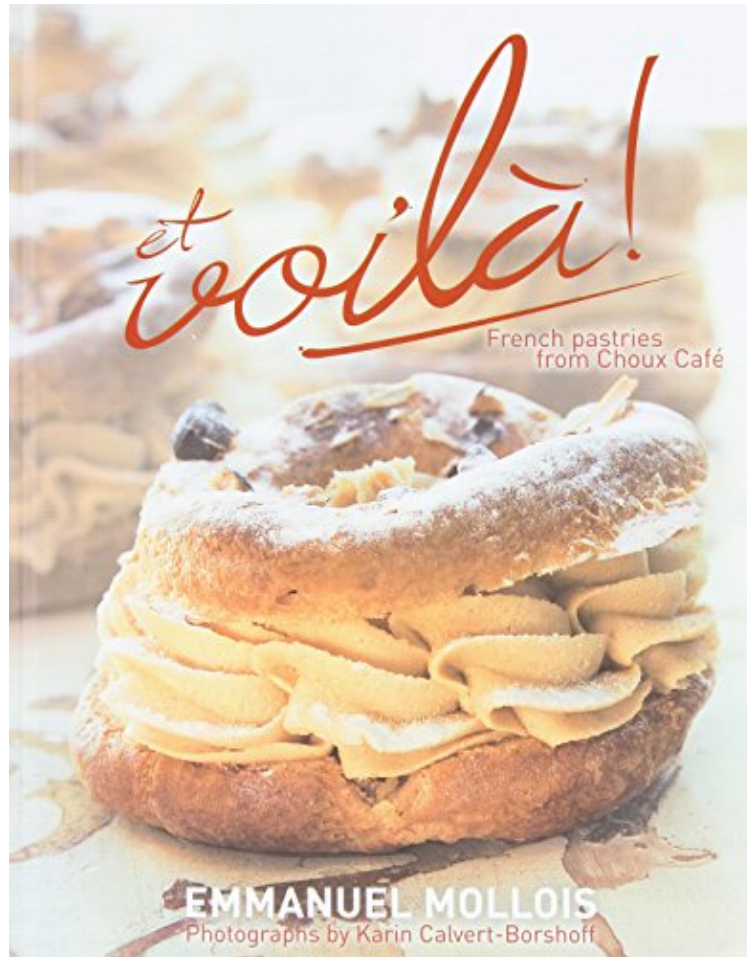


(Read now) Et Voilà: French Pastries from Choux Café

## Et Voilà: French Pastries from Choux Café

*Emmanuel Mollois*

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**Emmanuel Mollois : Et Voilà: French Pastries from Choux Café** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Et Voilà: French Pastries from Choux Café:

2 of 2 people found the following review helpful. great beginning book for pastry fans By LkI began making bread not long ago and wanted to expand my work into the French pastries. I love French culinary, from fish, bakery, sauces, pastries to wines and cheeses. This book is nicely presented. The photograph is very good and with clear instruction/pictures. The glossary is short but well done. Recipes vary from sweet foundations such as Chantilly creme to pastry creme and few others in between. the book offers a section on biscuits, classic french patisserie and the Chef's favorites. This French pastry chef lives in Australia and I do like the fact that he uses some of the local fruits such as: seasonal mangoes and some berries. My only critic is: 1) be aware of the Australian measurement system. It is not in Lb and oz, but kg and cc or ml. That is, you have to have your own conversion table to do the adjustments. 2) I fairly have tried the brioche and love the recipe. However, I had to do a temperature adjustment because I did it as a

braided loaf style and his recipe is on small brioche molds. The end result was great, though. 3) some of the ingredients are named differently from what we know them, here in America. For instance, he calls for sweet cream what we know as fresh cream. Cream for him is heavy Cream for us. Full cream used in the brioche is Whole milk for us. And Thickened cream, for him, is heavy cream for us. These terms I had to searched on the internet. Now, for these few reasons, I give the book 4 stars and not 5. In spite of this rating, I do plan to keep testing his recipes as the pastry cream filling for the brioche buns and the palmiers or palmeras- in Spanish-. Give it a try and be patient.0 of 2 people found the following review helpful. Outstanding !!!By UniqueGreat book with great and easy to understand French bakery. I have use it a few time during the Holidays.

With irrepressible enthusiasm and considerable expertise baked into every page, this gorgeous cookbook shares the author's passion for cooking and encourages the use of local, fresh, and seasonal ingredients in every dish. Delicious and accessible recipes are accompanied by mouth-watering pictures, celebrating some of the most popular French pastries. Ideal for expert and aspiring pastry chefs alike, this guide contains favorites such as croissants, éclairs, lemon tart, crème brûlée, madeleines, truffles, and cherry clafoutis.

“Easy-to-follow photo lessons that take you step-by-step through many of the recipes are much appreciated. The recipes themselves are well written and clear and will appeal to the novice cook who wants to increase their skills and knowledge. If I ever get to meet the man himself, I'll surely give him a hug.” —Australian Bookseller+Publisher