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Fruity Pastry

Kris Goegebeur

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Kris Goegebeur : Fruity Pastry before purchasing it in order to gage whether or not it would be worth my time, and all praised Fruity Pastry:

0 of 0 people found the following review helpful. Just okayBy Pastry PrincessFrom the item description page, it says "Food pairing specialist Bernard Lahousse approaches fruit in a scientific way and gives a thorough analysis of every extract and essence possible." The book features 8 fruits: apples, pears, plums, cherries, peaches/apricots/nectarines, red fruit, berries, and rhubarb. The book features only a handful of European varieties per fruit -- for example, neither Granny Smith nor Fuji apples are even mentioned in Apple section of the book. Recipes are few -- five variations of a single recipe are even featured separately, two pages each -- apple cupcakes, pear cupcakes, plum cupcakes, cherry cupcakes, peach cupcakes! The single page food pairing diagram from food pairing dot com is as scientific as it gets. Overall I feel the he book really isn't as comprehensive nor as scientific as the book description led me to believe. What I would have liked to see more of are recipes based on unexpected food pairings based on the diagram provided.That being said, it contains a couple of good ideas on incorporating a variety of fruit pulps and juices into classic base recipes - creams, and of course, cupcakes. The food pairing diagram sparks interest and imagination. There are also basic tips on buying, storing, and baking each type of fruit.

Winner of the 'Best Book for Professionals Pastry Sweets' Gold Award, at the Gourmand World Cookbook Awards 2013
The most delicious recipes with fruit
Written by the renowned food specialist Kris Goegebeur
More refined food pairing combinations than you could ever imagine
An apple is an apple... Or is it? Kris Goegebeur shows that there is more to fruit than one would think. Whoever believes that there are only sweet apples, sour apples and apples to make apple sauce with, will be proven terribly wrong. And not only when it comes to apples; Pears, cherries, walnuts, plums and many more kinds of fruit are presented in their most versatile and seductive ways. All of them are ready to be picked and turned into a wonderful pastry.
But Fruity Pastry does more than provide recipes and (background) information about fruit. Food pairing specialist Bernard Lahousse approaches fruit in a scientific way and gives a thorough analysis of every extract and essence possible. This combination of expertise and science is what makes this book more than any other cookery book. It enters the unknown depths of fruit and opens a world of tastes and possibilities that will make your mouth water.

About the Author
In 1994, Kris Goegebeur opened his culinary catering business Huize Goegebeur. In 2007 he created his own milk chocolate flavour and in 2008 he was voted one of the ten best pastry chefs in Belgium.