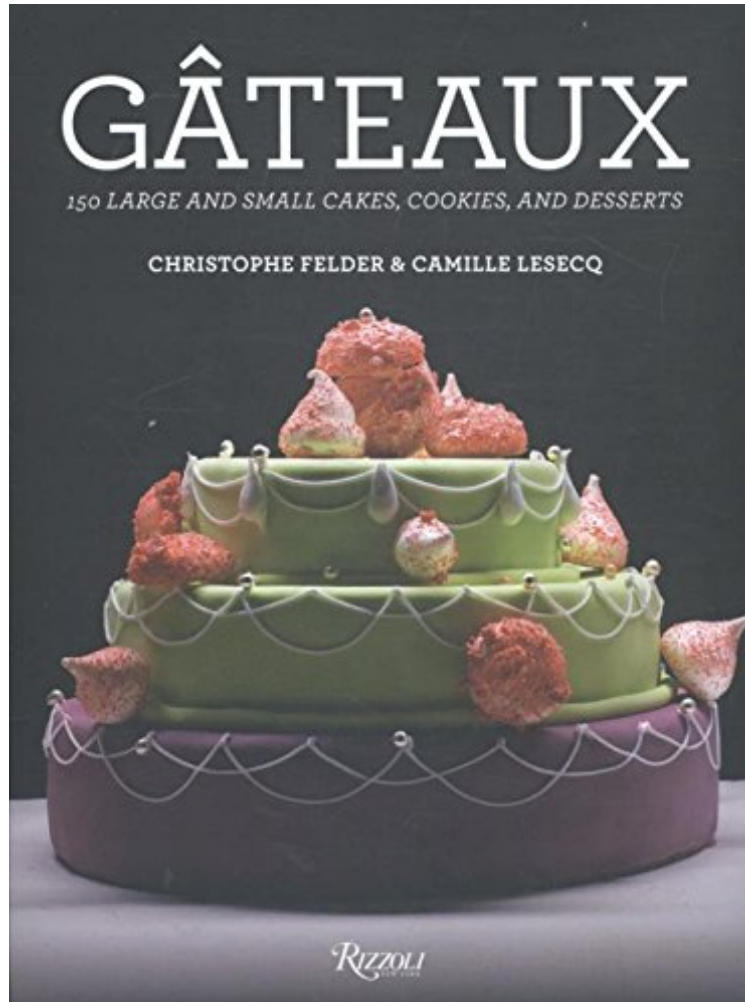


(Free pdf) Gateaux: 150 Large and Small Cakes, Cookies, and Desserts

## Gateaux: 150 Large and Small Cakes, Cookies, and Desserts

*Christophe Felder, Camille Lesecq*  
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#442649 in Books imusti 2017-02-28 2017-02-28Original language:EnglishPDF # 1 11.50 x 1.70 x 8.90l, 1.25 #File Name: 0847858650384 pagesRizzoli International Publications | File size: 15.Mb

**Christophe Felder, Camille Lesecq : Gateaux: 150 Large and Small Cakes, Cookies, and Desserts** before purchasing it in order to gage whether or not it would be worth my time, and all praised Gateaux: 150 Large and Small Cakes, Cookies, and Desserts:

20 of 23 people found the following review helpful. A Gorgeous TriumphBy coralieThis book is a triumph and will be a happy addition to any patisserie lover's cookbook collection, and is sure to bring smiles to your kitchen. As the book was released today I have not yet baked any of the delicacies it contains, but already it meets my highest standards. I couldn't even add tabs to the pages because I want to make so many of these desserts.'Gateaux' is is everything I adore in a great baking book: hardback, well over 100 recipes, over 300 thick and glossy pages. There is a gorgeous photo of every recipe, and step by step photos for the confections that are a bit more complicated (Puff Pastry Brioche, Four-Strand Braided Brioche, Fondant Icing Roses, etc.). The ingredients and directions are in a clear format. I am happy

with the font sizes, but others might want the ingredient font a bit bigger (a minor criticism, but I must be truthful). Most recipes have a nice blurb about it, and/or are labeled with the region of France, or country of the world that it originates from. The ingredients are listed in cups, ounces, and grams which will appeal to a wide range of bakers. It appeals to me as well because the cups allow me to visualize how much to shop for/pick from the garden/gather from the pantry, and the ounces allow me to be accurate with my recipe results. The chapters (and a few recipe titles are): In One Bite (Montmorillon Macarons, Chocolate-Almond Ladyfingers), Sunday Brioches (Bee Sting Cake, Classic Kougelhopf), Simple Cakes (Savoy Sponge, Mocha Roulade, Parisian Cream Flan), Fruit Desserts (Strawberry-Pistachio Layer Cake with Verbena, Lemon Mousse Cake, Mango Passion Fruit and Orange Charlotte), Celebration Cakes (Praline Buttercream Eclairs, Kirsch Cream Cake, Ombre Chocolate Mousse Cake, Pineapple Baba with Lime Meringue), Cakes of the World (Black Forest Cake with Chocolate Cream, Christmas Stollen, Contemporary Linzertorte) Tarts (Caramel-Chocolate Tart, Camille's Lemon and Lime Meringue Tart, Apple and Rhubarb Tart, Tarte Tatin) Just for Fun (Chocolate-Banana Cake, Hedgehog Cake, Lemon Lollipop Cake, Peach-Topped Pound Cake). There are so many more recipes than those, and if you could see the pictures you would be immediately drooling, pulling butter out of the fridge and reaching for your apron. If you are at all interested in Patisserie and baking, I am confident that you will enjoy this cookbook. It won me over almost at first glance, and the more I read it the more I like it. I am an avid baker and cookbook collector and adore anything by Thomas Keller, Mimi Thorisson, Yvette Van Boven and Rachel Khoo. When new cookbooks come out that grab my interest I always have to weigh whether it will fit on my shelves, if it will meet my photo and layout standards, and if the recipes will be something that I will actually value and create. This book fits that for me, and hopefully it will for you too. So thank you to Christophe Felder and Camille Lesecq for creating a gorgeous and worthy tome! I look forward to baking from this asap!

0 of 0 people found the following review helpful. A new must for the serious cake baker

By DreadPandaDC Beautifully photographed, with very clear recipes. Christophe is an incredibly talented pastry chef and the inclusion of pictures for nearly every single recipe means that I'll need another copy soon- I keep drooling every time I open the cover. While it's aimed for a slightly more advanced audience and a bit less broad than *The Cake Bible*, this is my new default. I love that it breaks out the component recipes individually for when you're crafting your own creation (as I usually do) but want to use one of his elements. Absolutely worth the price!

4 of 5 people found the following review helpful. Gorgeous, amazing recipes, French baking at its best! Thanks chefs for paying attention to every detail!

By angelsmile I am an avid cookbook collector, and recently I have become obsessed by French baking and French Patisseries cookbooks. I have purchased some outstanding books... mostly here on Amazon, but, I MUST say, this book is, by far, the most beautiful and elegant French baking book I have ever owned or seen. When I think of French recipes, I think elegant and gorgeous food. These two chefs bring this and so much more. Many of the recipes are explained in a way, that I feel I can execute them very easily. Even the ones that I might not ever try, are still such a pleasure to read and study. I highly recommend this book to any home cook who has a passion for baking and, perhaps, trying something new. Absolutely amazing cookbook!!!

As a follow-up to his spectacular *Patisserie*, master pastry chef Christophe Felder presents *Gâteaux*, a beautifully illustrated guide to executing perfect cakes, from delightful small bites to showstopping centerpieces. Classic French pastry represents the pinnacle of control, elegance, and technique. From jewel-like canelés and madeleines in a window case to burnished brioches at the boulangerie to showstopper centerpiece desserts at five-star restaurants, everyone loves a perfect bake. Precise instructions and step-by-step photographs guide bakers through 150 mouthwatering recipes, including one-bite delights, simple cakes, Sunday breads, celebration cakes, and tarts. Felder includes French classics such as sablés, éclairs, Saint-Honore cake, tarte tatin, and croquembouche, regional recipes from Alsace, Brittany, and Provence, as well as his own twists on Belgian (Speculoos), German (Black Forest cake), and Australian (Pavlova) desserts. Each beautiful photograph will inspire bakers of all levels while step-by-step pictures clearly illustrate techniques such as making fondant flowers, constructing a charlotte, and braiding a brioche. To build younger bakers' skills and confidence, Felder includes a section of easy recipes for the whole family—which don't short on proper technique.

"The recipes are fantastic including pineapple baba with lime meringue; orange-lemon loaf; caramel brownie cake; lemon roulade; and chocolate truffle cake." —Epicurus.com

"This book is huge in content; size; photos; recipe and taste! A beautifully laid out book that draws your attention from page one. The photos are page big and are fabulously paired with some of the best recipes you will find for some of your favorite desserts! I can not tell you how much fun I had looking through this book!" —Blaise the Baker

About the Author: Christophe Felder is one of the world's most respected pastry chefs, authors, and teachers. He was the pastry chef at the Hôtel de Crillon for fifteen years before publishing more than twenty cookbooks in France and opening his own pastry school for home cooks. Camille Lesecq was the head pastry chef at the Hotel Meurice in Paris.