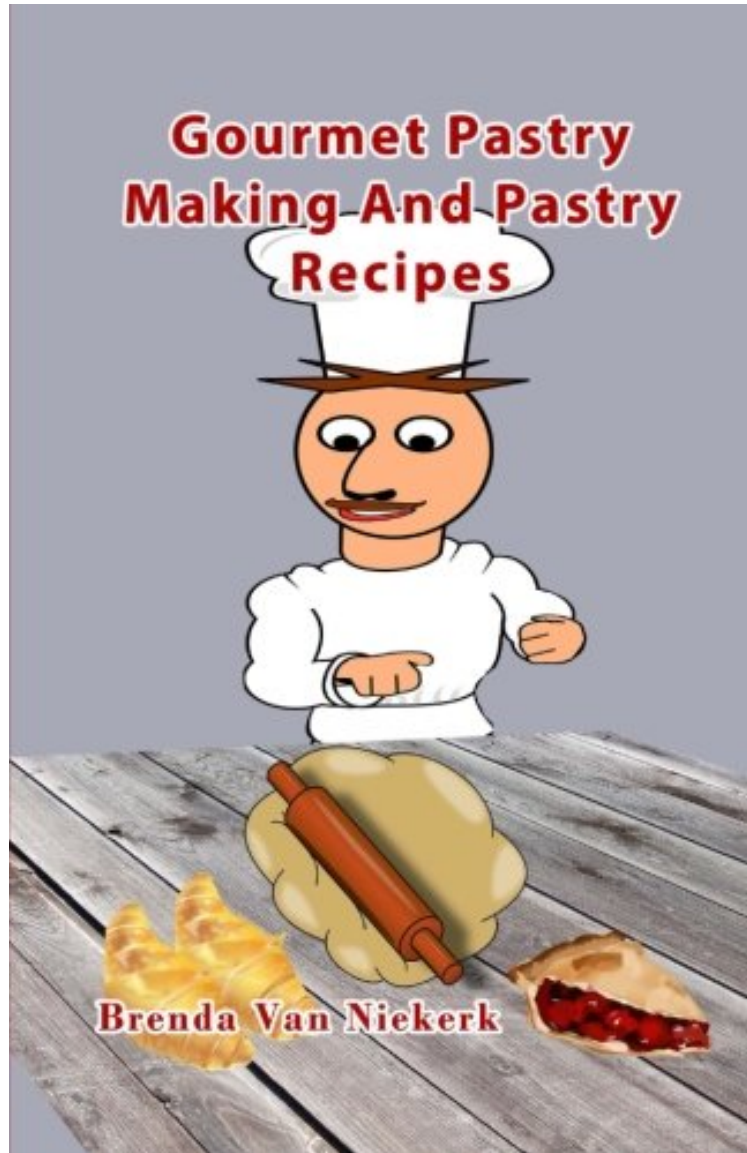


(Download free pdf) Gourmet Pastry Making And Pastry Recipes

Gourmet Pastry Making And Pastry Recipes

Brenda Van Niekerk

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should be listed in grams, cups, or ounces and only liquid ingredients should be shown as some fraction of a liter, cups, or better yet grams.

Learn all about the different types of pastry and how to make each type of pastry. Delicious recipes included!! Some of the content within the book: Types Of Pastry, Choux Pastry, Croissant Pastry, Filo Pastry, Flaky Pastry, French Flan Pastry, Hot Water Crust Pastry, Pate Sucree Pastry - Rich Short Pastry (Pate Sucreacute;e), Puff Pastry, Rich Flan Pastry (Pate Briseacute;e) and much, much more.....