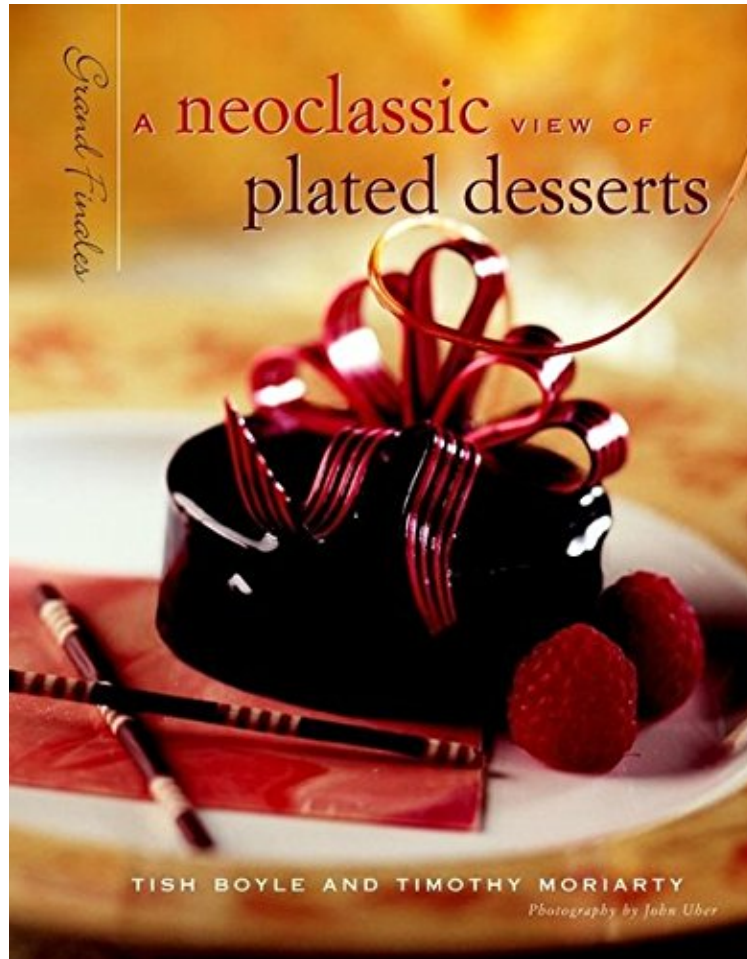


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Grand Finales: A Neoclassic View of Plated Desserts

Tish Boyle, Timothy Moriarty

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Tish Boyle, Timothy Moriarty : Grand Finales: A Neoclassic View of Plated Desserts before purchasing it in order to gage whether or not it would be worth my time, and all praised Grand Finales: A Neoclassic View of Plated Desserts:

0 of 0 people found the following review helpful. GORGEOUS PHOTOS-DECANATE RECIPES--BETTER KNOW YOUR STUFF!By Sarah SummersLiked this book but honestly, the ingredients are very expensive, and the techniques to prepare some of the gorgeous design assume you are experienced already. I think there's too much in small print and too much technical expertise assumed to make this book for the home cook that hasn't been to culinary school. Oh, I'll give it a try, but I noticed, I'm not excited to get going like I've been with other cookbooks.0 of 0 people found the following review helpful. Four StarsBy craig stevensgood book dessert look wonderful a must have for the aspiring pastry chef26 of 26 people found the following review helpful. Top Resource For Pastry ProfessionalsBy A CustomerI highly recommend this book to pastry professionals and students, skilled amateurs, and

aficionados of fine food photography. As the pastry chef of a large Chicago hotel, I am frequently asked to create elaborate showpieces and spectacular plated desserts for banquets and VIPs. Inspiration for these creations is sometimes swallowed up by production demands. A Neoclassic View of Plated Desserts has been an invaluable resource for ideas, presentations and techniques. The photographs are not only dazzling, they are also instructive. The recipes are well-written and tested (measurement are in grams and ounces, too!). The sugar chapter alone (by Ewald Notter) makes the book worth buying.

"A Neoclassic View of Plated Desserts demonstrates both the subtle and theatrical pizzazz of a talented collective of visionaries." -Andrew MacLauchlan Executive Pastry Chef, Coyote Cafe "A brilliant addition to Tish Boyle's and Timothy Moriarty's series of cookbooks. This dynamic duo has thoroughly translated the recipes of some of our country's leading pastry chefs with immense ease and perfection. It is with enormous admiration that I recommend this cookbook to anyone searching for a greater knowledge of desserts." -Francisco Payard Owner, Payard Patisserie Bistro Author, Simply Sensational Desserts "It is the purpose of a neoclassic dessert to isolate the integral elements of a time-honored classic and transform its components to produce a dessert with the grandeur demanded by today's consumer. The pastry chefs who contributed to this book have provided recipes that do just that-and they do it magnificently!" -Bo Friberg Chef/Instructor, The Culinary Institute of America at Greystone

.com Plated desserts--artfully arranged confections prepared from multiple components--are a modern restaurant mainstay. In Grand Finales, authors Tish Boyle and Timothy Moriarty present 53 such creations, the work of 23 leading American pastry chefs who have been challenged to make "neoclassic" versions of traditional desserts. Thus, for example, tart tatin, the venerable French apple galette, is reconfigured by chef Lincoln Carson as Pear Tatin with Vanilla Ice Cream and Caramel Sauce. Like the other recipes in the book, the pear tatin requires multiple subpreparations (in this case 5, though 7 to 10 elsewhere is not unusual); frequently large recipe yields (72, in one case), ingredient quantities given by weight, and restaurant-ingredient "call-fors" (like isomalt and trimoline) further alert us to the fact--unstated--that the book is for professionals. This said, general readers may well be intrigued by the talent and technique on display in 105 color photos of the unquestionably gorgeous desserts, and by the useful, often fascinating information on pastry history and production that the book provides. Organized by classic dessert categories or fare, the book offers a wide range of "reinterpretations," including White Chocolate Key Lime Tart, Passion Fruit Baked Alaska with Coconut Marshmallows, and Ginger and Quince Napoleons. A preliminary chapter introduces readers to the chefs--among them (in addition to Lincoln Carson) teacher and baking-book author Nick Malgieri, Jacquy Pfeiffer and Sebastien Cannone of the French Pastry School, and Chris Broberg of Manhattan restaurant Lespinasse. Offering insights and personal vignettes, the chefs help spin the historical and pastry-career investigation that follows. An illustrated chapter on sugar work concludes the book, along with a glossary of classic dessert types. These latter sections are valuable resources in themselves, and should engross all dessert makers, from the home-based to those who produce, or want to produce, stellar restaurant sweets. --Arthur BoehmFrom Publishers WeeklyIn their third in a series (after Chocolate Passion) of books on plated desserts, Boyle and Moriarty (of Chocolatier magazine) pool the talents of various pastry chefs to assemble a collection of beautiful desserts that will challenge even the most able home cook. In an interesting introduction, well-known pastry experts such as Nick Malgieri (Chocolate) and Chris Broberg (pastry chef at Lespinasse) voice their opinions on dessert-related topics and relate their own sometimes difficult learning experiences. The desserts themselves are quite complex, with each recipe consisting of several parts (e.g., to make James Foran's Caramelized Apple Phyllo Crisp, you have to prepare the Crisp, Caramelized Apples, Phyllo Shells, Red Wine-Dried Cherry Sauce, Indian Cinnamon Ice Cream and an Apple Garnish, then assemble the whole). In compensation, these are impressive creations. Pat Coston's Milk Chocolate and Banana Mousse Box with Amaretto Ice Cream and Caramelized Bananas is like a present begging to be opened; John Degan's Trio of Asian Br?les is daintily presented in individual sake cups. Special equipment is helpfully listed at the start of each recipe. (Mar.) Copyright 2000 Reed Business Information, Inc.From Library JournalThis is the third book in the "Grand Finales" series by Boyle and Moriarty, both editors at Chocolatier magazine. The series in general focuses on artistic presentations of individual pastries as opposed to the traditional tortes, pies, and cakes. This volume presents "neoclassic" desserts, re-creations of such standards as tarte tatin, apple pie, and chocolate mousse. Created by 27 of the best pastry chefs working today, these desserts are truly inspired. But while the book is valuable for pastry chefs hoping to stay abreast of current trends in patisserie, it has little beyond beautiful pictures to recommend it to the average reader. The recipes are difficult and presented in the formula format familiar only to food service professionals. Even the lengthy introduction, interesting as it is, tends to ramble. There's a final chapter on working with sugar, a glossary of pastry terms, and a source list for ingredients. Recommended for academic libraries supporting culinary programs.-Tom Cooper, St. Louis P.L. Copyright 2000 Reed Business Information, Inc.