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Grand Finales: The Art of the Plated Dessert (Grand finales) (Hardback) - Common

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(author) Timothy Moriarty (author) Tish Boyle : Grand Finales: The Art of the Plated Dessert (Grand finales) (Hardback) - Common before purchasing it in order to gage whether or not it would be worth my time, and all praised Grand Finales: The Art of the Plated Dessert (Grand finales) (Hardback) - Common:

1 of 1 people found the following review helpful. Amazing!By gold5alliThe book is beautiful and well written, with information about the contributing chefs and some clear instructions. Some of the most beautiful seemed to have the best details in their descriptions. It was lacking instructions on all of the items plated on some desserts though, making me laugh with instructions like "paint a monet scene" or listing blown sugar angels in only the assembly of the plate section. Most of the main components, sauces, and garnishes are explained though so overall I am very happy with the book. I am a pastry cook looking to advance my skills with some at-home learning that I can put into place in my pastry job. I did show the book to a friend and she said she would never try any of these, so how useful this book is really depends on how adventurous you are and how much you already know.0 of 0 people found the following review helpful. Five StarsBy Busy GrannyThis is a lovely book with lots of very impressive desserts that are doable in the common kitchen1 of 1 people found the following review helpful. grand finalesBy JohnI was looking for a book that would give ideas and have lots of pictures. This book has too much verbiage and very few pictures. It is not what I was looking for

"A visually stunning and groundbreaking new book. Grand Finales: The Art of The Plated Dessert explores the

intimate connection between flavor and presentation with recipes that are truly extraordinary. Thanks to the magnificent efforts of the pastry chefs in this book, the language of desserts will never be the same.