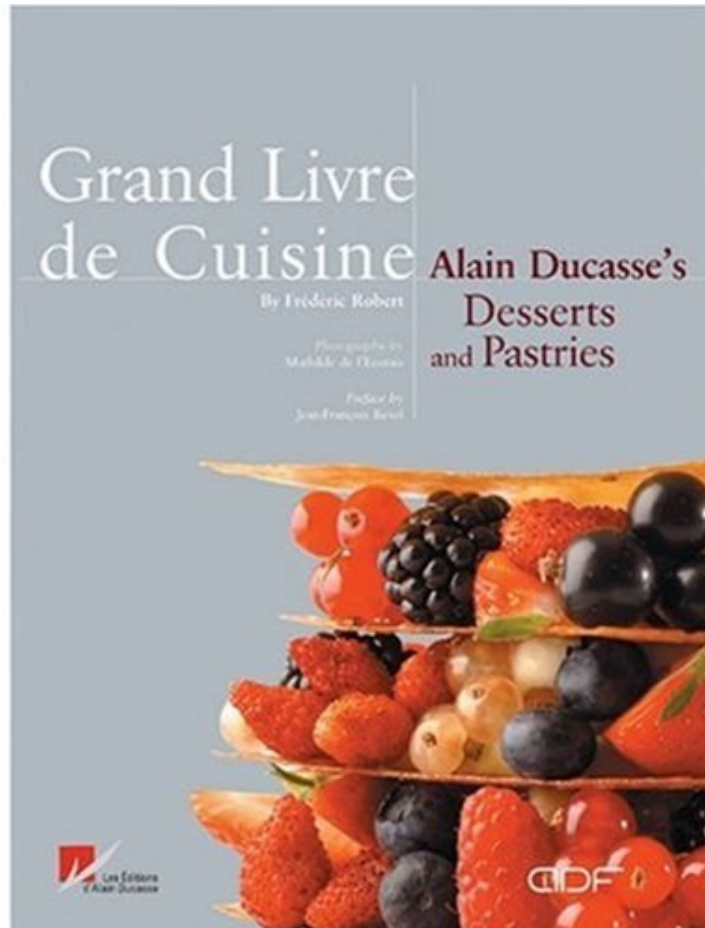


[Ebook free] Grand Livre De Cuisine: Alain Ducasses's Desserts and Pastries

Grand Livre De Cuisine: Alain Ducasses's Desserts and Pastries

Alain Ducasse

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Alain Ducasse : Grand Livre De Cuisine: Alain Ducasses's Desserts and Pastries before purchasing it in order to gauge whether or not it would be worth my time, and all praised Grand Livre De Cuisine: Alain Ducasses's Desserts and Pastries:

0 of 0 people found the following review helpful. great book to have around By Sumana Chatrchotchawla When ever you need a basic recipe for any dessert this is the book to grab. It's nice to have around. 2 of 2 people found the following review helpful. Alain Ducasse's Desserts and Pastries By Albert Great book, great pictures but maybe a bit difficult to execute for a non professional chef. 4 of 6 people found the following review helpful. Wonderful book for pastry and dessert By P. Bruich I purchased this book after doing a considerable amount of pastry, breads, desserts, etc. This book offers hundreds of recipes, easy to follow, great photos, clear explanations. It is a must have for anyone serious about their collection of cookbooks, and for anyone searching for the perfect dessert recipe. Any one of the recipes can be used as a guide to creating your own inventions. I would highly recommend this book, and it is pricey, but considering I am a passionate cook, this was a must have and a true reward for myself! Enjoy! [...]

In this magnificent volume, the second in the Grand Livre de Cuisine series, celebrated chefs Alain Ducasse and Frédéric Robert comprehensively cover the art of making desserts, pastries, candy, and other sweets. Everything is here: mousses and fondants; cookies and cakes; ice creams and sorbets; bonbons and nougats; fruit tarts, profiteroles, and sweet crepes. The book's 250 mouth-watering recipes range from traditional treats such as peach melba, candied apples, and oeufs à la neige to audacious concoctions such as tropical fruit; stuffed ravioli and coconut-encrusted lollipops. Decidedly French yet international in flavor, the book presents the authors' masterful takes on American cheesecake; Italian cannolis, zuppa inglese, and tiramisù; and the Austrian confections known as viennoiseries. Organized by main ingredient, the Grand Livre's structure epitomizes Ducasse's philosophy of cooking and baking, which holds that culinary techniques should accentuate and enhance an ingredient's true nature; not mask it. The book features more than 650 color photographs, including a full-page, close-up photo of each finished dish. Cross-sectional drawings clearly display the internal "architecture" of some of the more complex creations.

About the Author ALAIN DUCASSE is the celebrated chef of four renowned restaurants: Le Louis XV in Monaco, Restaurant Plaza Athénée in Paris, Alain Ducasse at The Essex House in New York, and Beige in Tokyo. In 25 years as a prominent chef, he has not only developed expertise in the culinary arts but also become successful as an educator and publisher. FRÉDÉRIC ROBERT has spent the last 25 years working side by side with Alain Ducasse, overseeing all the pastries, desserts, and breads for his restaurants. He has received numerous culinary awards.