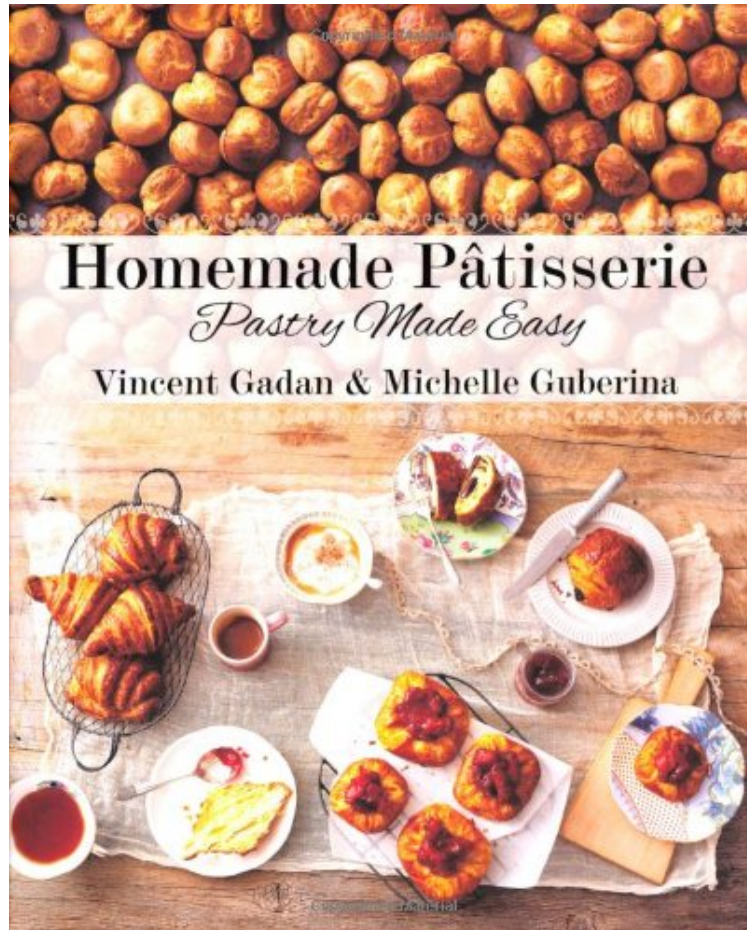


[Mobile ebook] Homemade Patisserie: pastry made easy

Homemade Patisserie: pastry made easy

Vincent Gadan

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Vincent Gadan : Homemade Patisserie: pastry made easy before purchasing it in order to gage whether or not it would be worth my time, and all praised Homemade Patisserie: pastry made easy:

From the highly acclaimed French Chef Vincent Gardan this book shows how easy it is to make classic pastry dishes, from savory pastry to bread dough. This book contains the basics on making dough and equipment needed as well as how to perfect dough through resting and respect in successful pastry making. There are 11 chapters containing 87 recipes : Sweet Dough Savory Pastry Biscuit pastry Puff Pastry Croissant Choux Pastry Bread Dough Brioche Pizza Gingerbread From easy to make profiteroles to your classic custard tart this book has high style photography with a strong focus on preparation and ease to ensure you have the perfect pastry.

About the Author is a highly regarded and well-established pastry chef with over 25 years experience. Having started at

the tender age of 15 in the region of Burgundy, he trained under the instruction of well-known Pastry Chef Monsieur Perrat in Chalon Sur Saone. After working as Head Pastry Chef in many of the Michelin Star restaurants in France and he received one of his biggest accolades in 1992 winning first place in the Ardennes-Eiffel Culinary Prize. He became Head Pastry Chef of the 'Ritz-Carlton'.