

La Nouvelle Patisserie: The Art and Science of Making Beautiful Pastries and Desserts

Jean-Yves DuPerret, Jacqueline Mallorca
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Jean-Yves DuPerret, Jacqueline Mallorca : La Nouvelle Patisserie: The Art and Science of Making Beautiful Pastries and Desserts before purchasing it in order to gage whether or not it would be worth my time, and all praised La Nouvelle Patisserie: The Art and Science of Making Beautiful Pastries and Desserts:

0 of 8 people found the following review helpful. Book Great! Seller didn't disclose missing pages!!!!By MNM 9600I was so excited when I came across this cookbook which has been out of print for more than a decade. The seller did state that it was a used book. Imagine to my surprize that there was 7 recipes missing from the book. It is evident that the pages were cut out of the sections.The seller should have disclosed that there may be pages missing from the edition. Used book doesn't automatically translate to missing pages!!!!

Jean yves duperret's elegant pastry shop on union square in san francisco, la nouvelle patisserie, offers chocolates, pastries and desserts conceived in the spirit of the nouvelle cuisine and executed with creative flair and vitality. This book will offer recipes that epitomize 'new world patisserie' in every sense, combining old world techniques and traditions with the bounty and technology of the new. There will be chapters on cakes, creams and mousses, basic doughs, tarts, cookies and petit fours, friandises, preserved fruit confections and jams, special holiday cakes -- about 150 recipes in all, keyed for simple, medium and advanced degrees of execution. The necessary introductory material on equipment and ingredients will of course be included, and there will be some 75 line drawings of techniques and

finished presentations by coauthor jacqueline mallorca. This will be a handsome, elegant, thoroughly upmarket cookbook by an ...2. NOT UK/OM

From Publishers WeeklyThe daunting art of patisserie is achievable with this volume by San Francisco's illustrious pastry chef and Mallorca, a freelance food writer. Serving the home cook, Duperret sets out to simplify complex techniques and "demystify" pastry making. To this end, he recommends the finest, freshest ingredients and a strategy of creative improvisation, rather than costly equipment, and supplies the new cook with explanations of pastry species, sundry professional tips and line drawings. His directions are exact and accessible. Even the chef's manner builds confidence ("... a first try at the Ecossaise should produce an agreeably flaky pastry"). Recipes keyed to easy, medium and advanced levels range from the rustic tarte tatin to Opera cake ("one of life's great indulgences"). But the stars of this dazzling collection are Duperret's own inventions, such as his Sun Valley cake, "filled with a lemon mousse as light as snow." Copyright 1988 Reed Business Information, Inc.