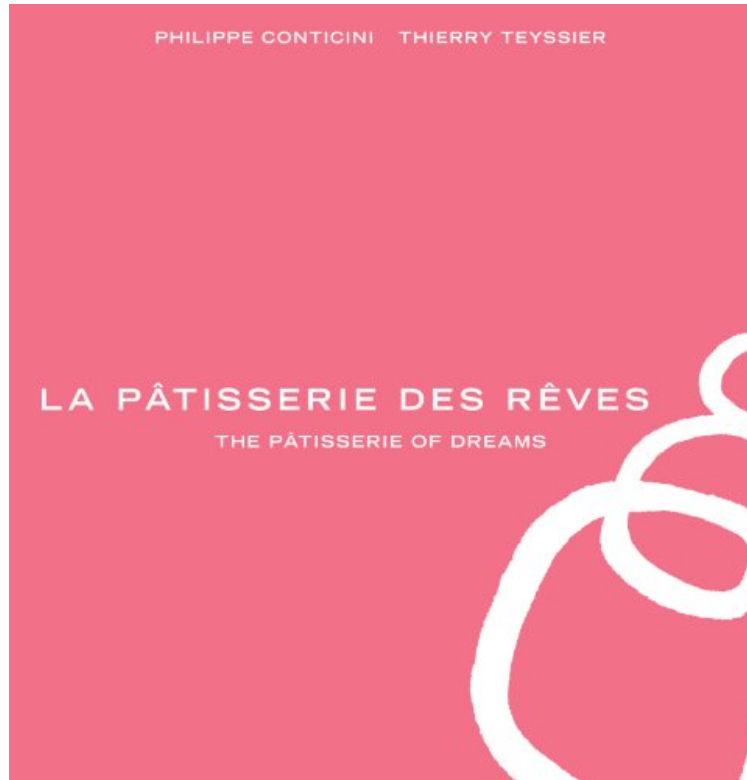


(Ebook free) La Pâtisserie des Rêves: The Pâtisserie of Dreams

La Pâtisserie des Rêves: The Pâtisserie of Dreams

Phillippe Conticini, Thierry Teyssier
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Phillippe Conticini, Thierry Teyssier : La Pâtisserie des Rêves: The Pâtisserie of Dreams before purchasing it in order to gage whether or not it would be worth my time, and all praised La Pâtisserie des Rêves: The Pâtisserie of Dreams:

1 of 2 people found the following review helpful. Five StarsBy CustomerI love the book by Phillippe Conticini,learn a lot of french pasty methods.1 of 2 people found the following review helpful. Three StarsBy rudy chartierCould have been more accurate for some recipes but still worth to buy5 of 5 people found the following review helpful. Could have been far far better.....By C. TerzisIf you expect to get the recipes Conticini uses in reality, you are not. These are recipes for this book only, not what he uses in his workshop. Most of the products they sell at the shop are missing, which is a huge let down, but one that was to be expected. Usually grand names publish books that include recipes not served in their shops, or altered, just for consumption by the general public. A big fail from a first attempt using the name of the famous pastry shop. Be that as it may one should still demand that they work, considering one is paying premium price for this book. Being a professional pastry chef, I don't really need full instructions to make a product and I don't need to make a product to know if the recipe works. And I have to say right from the start that not only some of the recipes DON'T work, some recipes have inadequate instructions and there are products that are missing components even! Case in point the Chocolate gâteau. There are recipes for only two components, the sponge and the ganache. Yet when one looks at the photo, one can clearly see a chocolate mousse and a couple more components, none of which have a recipe present and are not even mentioned in the instructions! So if you went along with the

recipe as it is, you'd end up with a ganache topped sponge..... A recipe that definitely won't work is e.g. the croissant, which has about the same amount of butter as flour!. Attempt it only if you want a greasy pool around deflated croissant like dough in the pan....Other recipes do work of course and there are interesting products to make. The book has lots of photos and it's as much a coffee table book as a pastry book.It is separated into sections:ViennoiseriesTeatime treatsSalon de theBiscuitsThe ClassicsSeasonal fruit tartsFreestyle cakesConfectioneryLessons on tasteFor the Brioche mousseline use 3 eggs instead of four. Try the dream madeleines, the Coconut ginger cake, gateaux bretons, Creme caramel, White Chocolate lava cakes, Green tea langue de chat, Coconut snaps, Matcha lady fingers, Religieuse and a few others...As a final summary. Don't buy it at 55 bugs, but if you find at 25 get it. There are far better books around for that kind of dough, e.g. Valhrona's "Cooking with chocolate", The CIA books, the "French professional pastry" series, Bo Friberg's "The professional pastry chef" and Michel Roux's books among many others.Mr Conticini,had you put half the effort in this book, as you put in your pastries, it would have been a gem. As it is, it's mediocre at best.

La Pâtisserie des Rêves (translating literally as The Patisserie of Dreams) is the name of the world famous French pastry shops; the brainchild of pastry chef Philippe Conticini and entrepreneur and hotelier Thierry Teyssier. With four shops already open in France, the first shop in London will open in February, bringing traditional French patisserie with a modern twist to the British capital. Their recipe book of the same name published in French in 2012 is published in English to coincide with this historic opening. The book contains over 70 recipes for their signature pastries, recipes include the traditional Saint Honoré (choux pastry, cream and caramel topping) and Paris-Brest (choux pastry with praline cream and praline sauce).

La Pâtisserie des Rêves is one of the most beautiful cookbooks you will ever encounter... exceptional (Cooking By the Book)About the AuthorPhilippe Conticini has worked as a pastry chef for many years, including a stint at La Table d'Anvers restaurant in Paris. He and business partner Thierry Teyssier [who had already set up a theatre company, an events company and a similarly-named hotel company Maisons des Reves launched the Patisserie des Reves concept after deciding that they wanted a pastry shop that would recreate the excitement children feel about fresh cakes.