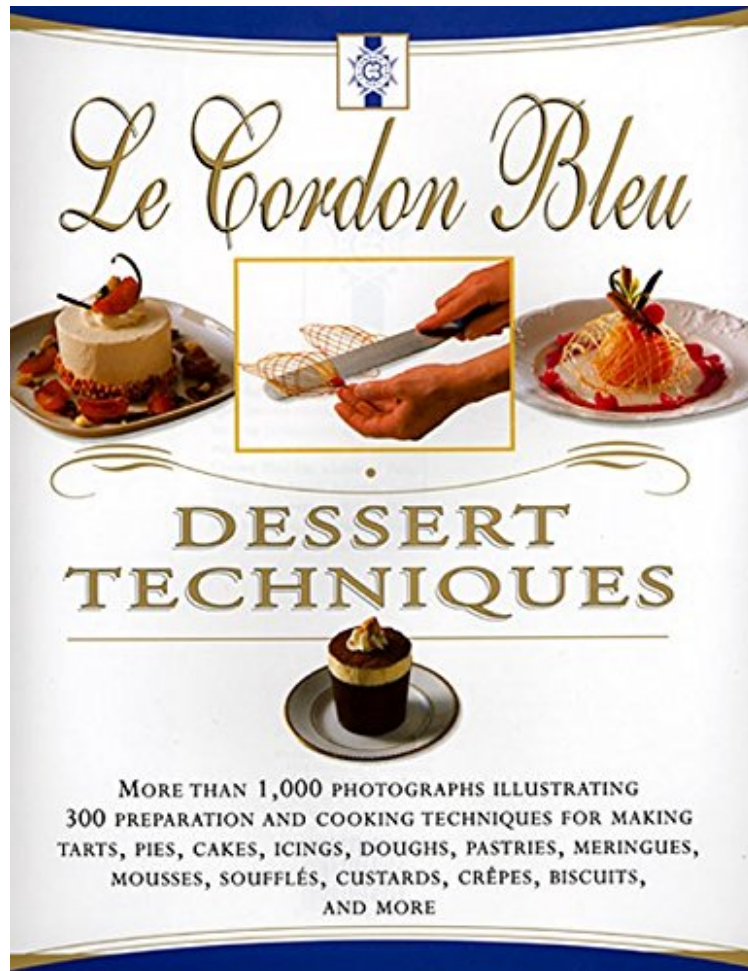


[Mobile ebook] Le Cordon Bleu Dessert Techniques: More Than 1,000 Photographs Illustrating 300 Preparation And Cooking Techniques For Making Tarts, Pi

Le Cordon Bleu Dessert Techniques: More Than 1,000 Photographs Illustrating 300 Preparation And Cooking Techniques For Making Tarts, Pi

Laurent Duchene, Bridget Jones
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#118391 in Books William Morrow 1999-04-21 1999-04-21 Original language: English PDF # 1 11.00 x .74 x 8.50l, 2.58 #File Name: 0688169074224 pages Hardcover with dust jacket | File size: 62.Mb

Laurent Duchene, Bridget Jones : Le Cordon Bleu Dessert Techniques: More Than 1,000 Photographs Illustrating 300 Preparation And Cooking Techniques For Making Tarts, Pi before purchasing it in order to gauge whether or not it would be worth my time, and all praised Le Cordon Bleu Dessert Techniques: More Than 1,000 Photographs Illustrating 300 Preparation And Cooking Techniques For Making Tarts, Pi:

2 of 2 people found the following review helpful. Decent Book, Slightly Ambiguous By Matt Great book, very informative - slightly confusing. I would describe myself as an avid cooking dilettante. I LOVE cooking - and of course eating - baked goods of all varieties. Constantly looking to improve my techniques. I knew from previous

reviews that this was more of an instructional, technique-enhancing book than a cookbook per se. I was not disappointed in the content, but was slightly disappointed in the layout. I have found that it is often necessary to keep flipping back and forth between various sections of the book to grasp certain concepts; The layout of the book can be slightly confusing. I would also have expected the "basic techniques" (and basic kitchen equipment) section to be at the beginning of the book - as a more introductory section. It is however, smack-dab in the middle of the book. Odd as a further example of the strange layout: in the pastry and crusts section there is a page on Choux Paste/Pastry. On a single page are 3 separate "recipes/descriptions" titled "making choux paste", "choux paste", and "preparing choux paste". They are all sort of different descriptions, but there is also some redundant overlap - so I was confused as to why they wouldn't have been combined/published in a "smoother", less-confusing layout. I also noticed that one section says to "return it to the heat..." and the section next to it says to NOT return it to the heat. Somewhat contradictory and confusing. With all that said, I still really like this book and have used it many times! I am a visual person and love the illustrations. If you are nearly as obsessed with cooking and the aesthetics of cooking as I am - the layout won't be a deal-breaker - and you will probably get much enjoyment out of this product.

0 of 0 people found the following review helpful. Great cookbook with desserts that can be done by anyone ...By Rebecca Wade-Ellison
Great cookbook with desserts that can be done by anyone (well, with some effort), but great cookbook at a great price!
0 of 0 people found the following review helpful. and this one is good
By Sergey Trofimenko
Le Gordon Bleu speaks for itself. I already have other Gordon Bleu books, and this one is good addition

For the first time, the chefs and instructors of the world-renowned Le Cordon Bleu cooking schools have written a cookbook that will teach anyone, from novices with a sweet tooth to expert bakers, how to prepare beautiful and delicious desserts at home. Hundreds of techniques are explained in step-by-step detail, with more than one thousand color photographs illustrating the experts methods for success. Even if you've never made a sugar syrup or rolled out a piecrust before, this is the book for you. The simplest of techniques, typically left out of most cookbooks, are covered in the greatest detail. When you've mastered the basics, Le Cordon Bleu Dessert Techniques will challenge you to make increasingly difficult recipes on your way to preparing dazzling desserts. For example, upon mastering the basics of grating, chopping, melting, tempering and piping chocolate, you'll want to try your hand at creating chocolate ribbons and curls, marbled chocolate slabs, and lacy chocolate cups for truly spectacular presentation. Once you've reviewed the techniques for baking perfect cake layers, you'll be ready to create a Chocolate Chestnut Roulade or the classic and decadent Sachertorte. After learning from the experts, you'll be piping meringue, whipping up chocolate mousse, and preparing Pots de Creme with ease before you know it.