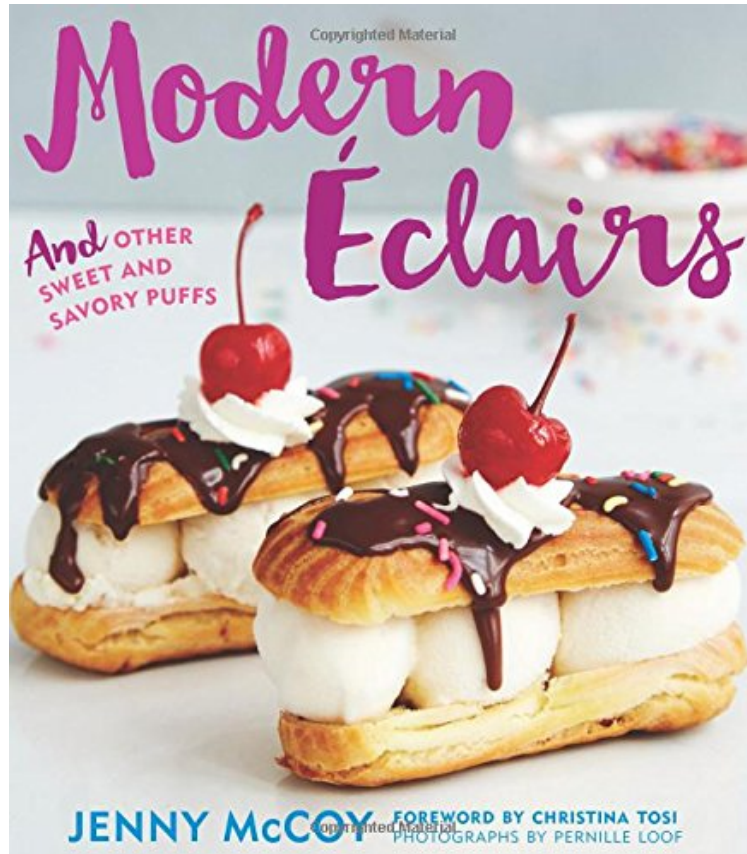


Modern Eclairs: and Other Sweet and Savory Puffs

Jenny McCoy

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Jenny McCoy : Modern Eclairs: and Other Sweet and Savory Puffs before purchasing it in order to gage whether or not it would be worth my time, and all praised Modern Eclairs: and Other Sweet and Savory Puffs:

0 of 0 people found the following review helpful. 5 starsBy AntionOkay this book is like so amazing, it has very Vivid beautiful color pictures, the ingredients list in grams and cups and teaspoons, and also pictures of step-by-step indications. I recommend for the youngest of chefs and also for the oldest, haven't tried any of the recipes yet but it's only a matter of time.....1 of 2 people found the following review helpful. making EclairsBy JB Clarkgreat for summer time desserts2 of 4 people found the following review helpful. great directions, great photosBy Lisa GrayAll yummy stuff, great directions, great photos.

100 cute, fun, and easy recipes for the newest dessert darlingmdash;eacute;clairsmdash;plus cream puffs, profiteroles, gougegrave;res, and more Move over, macarons; catch you later, cupcakes: Eacute;clair are the new pastry du jour. Delicious and adorablenmdash;and fun to make at homemdash;these tiny treats are the perfect vehicles for all your favorite flavors (sweet and savory). Here, pastry chef Jenny McCoy shares incredible recipes for eacute;clair and all their relatives: cream puffs, profiteroles, Paris-Brests, religieuses, gougegrave;res, and more. The best part is that all of

these creations are made from the same simple choux pastry: Once you master the basic recipe, it's endlessly customizable, from Lemon Meringue Eclair to "Whoopie Puff" to New England "Lobster Rolls." Recipes include traditional, fruity, chocolate, frozen, savory, and holiday-themed iterations, some classic, some clever—but all irresistible.

"Finally, an antidote to cupcake fatigue: McCoy, a pastry chef, shows how eclairs can serve as a base for everything from ice cream sandwiches to lobster rolls."—Entertainment Weekly "Jenny's modernistic approach to the classic eclair is perfection—inventive, playful, and free-spirited. Her whimsical charm as a baker presents itself on every page."