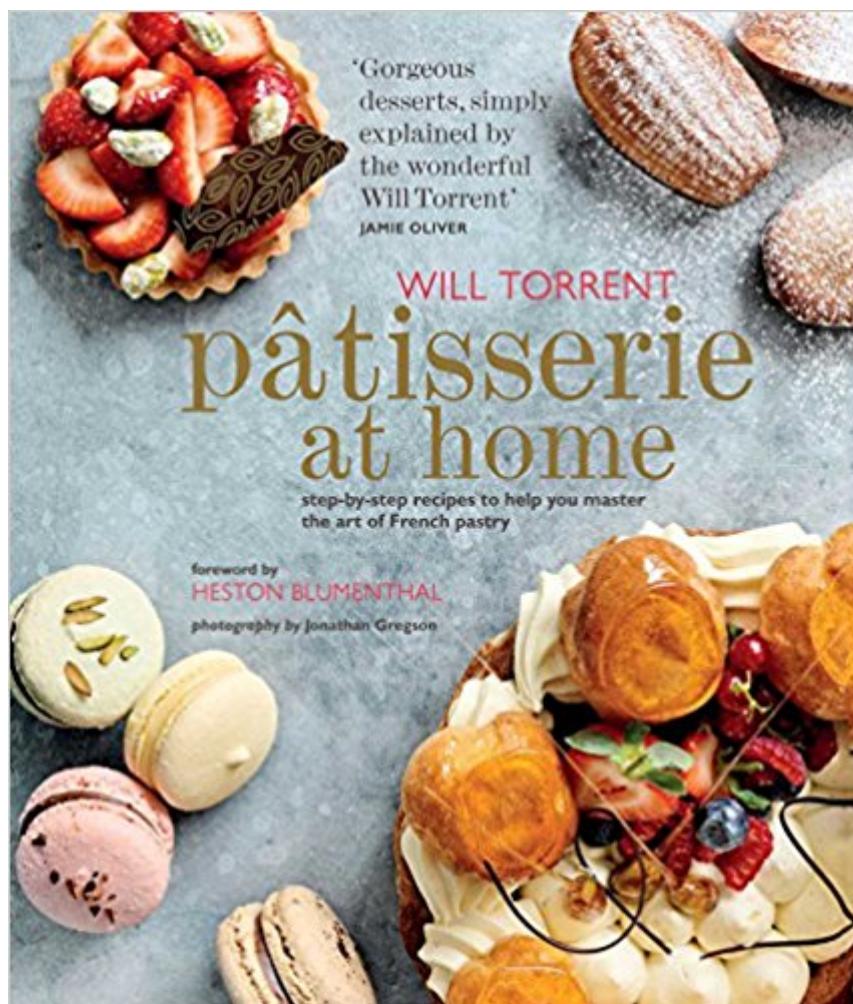


The book was found

Patisserie At Home: Step-by-step Recipes To Help You Master The Art Of French Pastry



Synopsis

Will Torrent is a rising star in the pastry world and in this, his first book, he aims to take the fear factor out of French pâtisserie. With step-by-step photography, a no-nonsense approach to the key pastry techniques and more than 60 beautifully illustrated recipes, this book will become an invaluable source of inspiration and a constant reference for all your favorite French-inspired sweet treats. There are chapters on Basic Techniques, Pâtisserie, Tarts, Petits Fours, Gâteaux & Desserts, and Bakery & Viennoiserie, and you'll find recipes like chocolate and coffee éclairs, lemon tart, honey madeleines, brioche, macarons and red berry charlotte.

Book Information

Hardcover: 176 pages

Publisher: Ryland Peters & Small (April 11, 2013)

Language: English

ISBN-10: 1849753547

ISBN-13: 978-1849753548

Product Dimensions: 8.5 x 10 inches

Shipping Weight: 2.4 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars 33 customer reviews

Best Sellers Rank: #120,637 in Books (See Top 100 in Books) #45 in Books > Cookbooks, Food & Wine > Baking > Pastry #116 in Books > Cookbooks, Food & Wine > Regional & International > European > French #322 in Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

Will Torrent trained under Heston Blumenthal at the age of 16, won Young Chef of the Year in 2009 and has worked with top chefs such as Brian Turner and Gary Rhodes, as well as for illustrious London hotels, Claridges, The Dorchester, The Lanesborough, and three-Michelin-starred The Fat Duck. He has appeared on the BBC's Sweet Baby James with James Martin. He is a pâtisserie consultant to a leading UK supermarket and he recently collaborated with Heston Blumenthal and Royal Chef Mark Flanagan to create Her Majesty The Queen's Diamond Jubilee Picnic Hampers. He has recently been profiled by British press, such as The Guardian.

I really like the layout, plus his methods to each recipe are brief but enough to give a beginner (like me) a good feel for the recipe. I especially like his recipe for creme patisserie- the pudding is a great trick!

Great recipes and photography. Have had success with many of the recipes, but the book is a little short/confusing on techniques.

I've tried the lemon tart to great success! Very good clean instructions for the home baker to achieve great results in making French pastry! Looking forward to working through the entire book recipe by recipe!

Bought book as a gift for a friend and she loves it. She said it's very good at giving the right amount of instructions.

A friend is a budding patissiere and so I wanted something that would inspire and encourage. She loved it, and so you have two more happy customers. Thanks for carrying such lovely items.

Will Torrent takes much of the mystery from Patisserie. He gives step by step instructions and breaks things down into simple manageable steps. The user is given confidence and left with the feeling that he or she can attain excellent results. Love the book!

Great pictures, easy to use. It was a gift, and I enjoy it very much, making for my family and friends.

Very appetizing picturesgood layoutEverything looks promising can't wait to start baking

[Download to continue reading...](#)

Patisserie at Home: Step-by-step recipes to help you master the art of French pastry French Desserts: The Art of French Desserts: The Very Best Traditional French Desserts & Pastries Cookbook (French Dessert Recipes, French Pastry Recipes, French Desserts Cookbook) PIE: The 500 Best Homemade Pie Recipes (pie cookbook, savory pie recipes, low carb, vegetarian, vegan, paleo, gluten free, fruit pies, quiche recipes, tarts, pies, pastry, puff pastry recipes) Patisserie: Mastering the Fundamentals of French Pastry Self Help: How To Live In The Present Moment (Self help, Self help books, Self help books for women, Anxiety self help, Self help relationships, Present Moment, Be Happy Book 1) A Jewish Baker's Pastry Secrets: Recipes from a New York Baking Legend for Strudel, Stollen, Danishes, Puff Pastry, and More Puff Pastry Cookbook: Top 50 Most Delicious Puff Pastry Recipes (Recipe Top 50's Book 79) The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition The Pastry Chef's Companion: A Comprehensive

Resource Guide for the Baking and Pastry Professional Teatime in Paris!: A Walk Through Easy French Patisserie Recipes Patisserie at Home Patisserie Maison: Simple Pastries and Desserts to Make at Home Pastry: A Master Class for Everyone, in 150 Photos and 50 Recipes La Nouvelle Patisserie: The Art and Science of Making Beautiful Pastries and Desserts INTERIOR DESIGN : The Beginner's guide, organise your home, techniques and principles on art of decoration: Customise your home with us (Home design, home construction, home arranging with style) French baby book: Counting Fun. Compter en sâ™amusant: Children's Picture Book English-French (Bilingual Edition). Childrens French book, French bilingual ... books for children t. 2) (French Edition) Learn French With Stories (WITH AUDIO): Improve your French reading and listening comprehension skills with seven French stories for beginner and intermediate ... French with Stories t. 1) (French Edition) Pâtisserie Gluten Free: The Art of French Pastry: Cookies, Tarts, Cakes, and Puff Pastries The Art of French Pastry Valuation Workbook: Step-by-Step Exercises and Tests to Help You Master Valuation + WS (Wiley Finance)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)