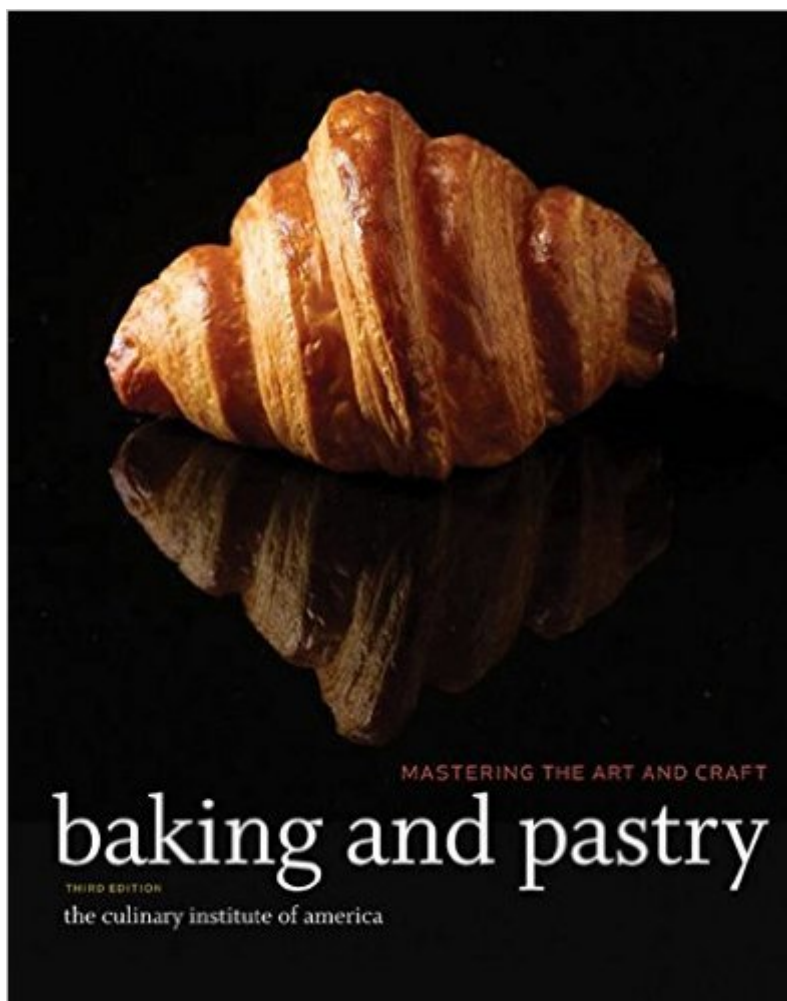


The book was found

Baking And Pastry: Mastering The Art And Craft



Synopsis

The leading learning tool for all levels of baking and pastry ability, newly illustrated and updated. Praised by top pastry chefs and bakers as "an indispensable guide" and "the ultimate baking and pastry reference," the latest edition of *Baking and Pastry* from The Culinary Institute of America improves upon the last with more than 300 new recipes, photographs, and illustrations, and completely revised and up-to-date information on creating spectacular breads and desserts. Covering the full range of the baking and pastry arts and widely used by professionals and readers who want to bake like professionals, this book offers detailed, accessible instructions on the techniques for everything from yeast breads, pastry doughs, quick breads, breakfast pastries, and savory items to cookies, pies, cakes, frozen desserts, custards, soufflés, and chocolates. In addition, this revised edition features new information on sustainability and seasonality along with new material on plated desserts, special-occasion cakes, wedding cakes, décor techniques, savory and breakfast pastries, and volume production, making it the most comprehensive baking and pastry manual on the market. Named "Best Book: Professional Kitchen" at the International Association of Culinary Professionals (IACP) Cookbook Awards Established by its first two editions as a lifelong kitchen reference for professional pastry chefs. Includes more than 900 recipes and 645 color photographs and illustrations.

Book Information

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Customer Reviews

As an ACF certified chef who teaches pastry in culinary school, AVOID THIS BOOK. Some of the techniques are solid but there are enough serious problems with recipes that you don't want this one. This is the textbook issued to my students and I tried teaching out of it once but now we toss it

aside. There are a few good recipes; the panna cotta, for example. My students also have great success with the chocolate soufflé. However, there are three major flaws with the pastry cream, which is inexcusable as pastry cream is one of the most basic pastry recipes. It's so bad that it should be considered a crime against pastry. Also, don't even bother with the apple pie. Instead, I mostly teach from *Advanced Bread and Pastry* (also available on). And for those of you who assume this must be a good book because it's used at the best culinary school in the US... the pastry instructors at the CIA don't even use this book. A student I mentored went to the CIA in Hyde Park and his instructor hated it, too.

It's a great book, but there are definitely some incomplete recipes. I wanted to make the German chocolate brownies but the main ingredient is missing- CHOCOLATE!!! Now I have to figure out how much I need so I can make the recipe properly.

I bought it as a text book and it is more just a cook book. There are a lot of recipes and not a lot of actual text to teach technique. The recipes are not cross referenced enough. That is, some of the base recipes are used to build other, more complex items but those more complex items are not always referenced. In several places it assumes knowledge that as a student I don't necessarily possess, hence the need for a text book rather than a book of recipes. Some of the recipes also seem to have serious errors, the proportions are off (when compared to other books) and the recipe fails.

If you want to learn how to bake or if you feel like you need more information on something baking related. If you want your mouth to water thinking about what you can do after reading this. GET THIS BOOK!!! I haven't even finished the book and I want to get out of my sleep at night to read in peace.

Very well written with easy to follow recipes, photography and illustrations are very high quality.

Excellent text book, the only thing missing for me is that it should include more pictures of how to assemble the tarts and also, it will be great if they add a little history note of some recipes that have a very interesting background. 4 stars. Shipping on time, textbook received brand new.

This book is absolutely great! I bought it for a Fundamentals of Baking Class that I am currently

taking. It is "very thick" and has numerous recipes that a person can try on a "personal cooking" basis. I highly recommend it because it shows you illustrations and it is very explanatory of how the ingredients to each recipe are put together in order to arrive at the "finished product."

This book has many errors. I understand that the publisher will be sending a correction sheet, will we be getting the error sheet when it is published?

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