Patisserie: Mastering The Fundamentals Of French Pastry
**Synopsis**

All the classic French pastries made accessible for the home cook, with 3,200 photographs. For every serious home baker, French pastry represents the ultimate achievement. But to master the techniques, a written recipe can take you only so far—what is equally important is to see a professional in action, to learn the nuances of rolling out dough for croissants or caramelizing apples for a tarte tatin. For each of the 210 recipes here, there are photographs that lead the reader through every step of the instructions. There has never been such a comprehensive primer on patisserie. The important base components—such as crème pâtissière, pâte à choux, and chocolate ganache—are presented as stand-alone recipes. Once comfortable with these, the home baker can go on to tackle the famous and more complex creations—such as Éclairs, Saint-Honoré, Opéra—as well feel empowered to explore new and original combinations. An entire chapter is devoted to decoration as well as sauces, syrups, and fillings. Whether used to develop skills or to refine techniques, to gain or simply broaden a repertoire, Patisserie dispels the mystery around classic French pastries, so that everyone can make them at home.

**Book Information**

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**Customer Reviews**

"An excellent pastry and baking guide such as this doesn’t come along every day don’t miss out on it.~Cookbook Digest"Patisserie is a must-have for the reference shelf."~thekitchn.com Immensely talented, Chef Christophe offers a rare glimpse into the intricacies of French pastry-making never before seen in such detail. Pastry chefs are like chemists, and this book opens the door to the secrets of timing and texture that are so important in French pastry. With
Christophe Felder is one of the world’s most respected pastry masters. After working at Fauchon and Guy Savoy, he served as the pastry chef at the Hôtel de Crillon for fifteen years. He has published more than twenty cookbooks in France, but this is the first to be translated into English. In 2009, he founded his own school devoted to teaching pastry skills to the home cook, located in Strasbourg, France.

This is the second book of Christophe’s that I own and he’s already one of my favorite pastry authors. Comprehensive enough for more advanced bakers but accessible enough for those just starting out, each of his recipes includes multiple photographs guiding you through the steps. Recipes are broken out into components (ie dough, filling, frosting) so you can use just one if you want to venture out into making your own creations. A great survey of classical French pastry recipes and techniques.

Just made the stollen recipe. Cake-like texture - but too much dried fruit to dough ratio for my taste. Thanks Chef! Update: 2/27/2017 Chocolate Madeleines are to die for. But oven temperature is too...
high. Should be 400F, not 425F. Adjust baking time according to size of madeleine mold.

Clear, concise, and well presented. Photographs are appropriate without being overwhelming. Love the classic French recipes and especially the all important basic skills. Having each recipe given in both standard (American) and metric measurement makes it a truly global reference.

I love this book. If you are looking to make the perfect Patisserie this book will lead you down the road. It is a series of lessons that take you step by step with photos to guide you. There is so little chance of error in your baking. I truly think that almost every pastry basic is covered. There have been some books that I have been so impressed with that I have bought them for friends as gifts. This will probably be one of those books.

Fantastic recipes and great step by step illustrations. Everything I have tried tasted and looked great. So glad I am able to bring back a taste of France in my house. Recipes are not easy and take time, but all worth it!

Made almost every single dessert in this book.. For all Pastry lovers this is the perfect book!!!... for the home baker it might take a little extra steps just to make sure it is done right but totally worth it!! AMAZING!!!

I love love this book! It’s everything I learned in Culinary school and more but now I have the step by steps to remind me Visually of what I learned.

This book is filled with traditional pastries and has step by step pictures of every recipe. Beautiful book and wonderful recipes.

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