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Patisserie Made Simple: From macaron to millefeuille and more (Hardback)

By Edd Kimber

Octopus Publishing Group, United Kingdom, 2014. Hardback. Condition: New. Language: English . Brand New Book. Most of us have been wowed looking through the windows of a patisserie and sampling the delights therein. Now Edd Kimber shows you how to recreate these recipes at home. With step-by-step photographs for basic pastry and icings, Edd guides you through the techniques, taking the fear out of a genoise sponge and simplifying a croissant dough. Chapters include: * Sweet Treats featuring Classic Financiers, Canneles and Eclairs * Desserts Cakes such as Cherry Clafoutis and Buche de Noel * Pastry including basic recipes for pate sablee and pate sucee and recipes for delicious tarts to use them in * Basics - the essential icings and creams, such as Mousseline and Creme Chantilly Edd s mouthwatering recipes use bakeware found in home kitchens (no need for expensive or complex equipment) so you too can create perfect patisserie. Praise for Edd Kimber: Edd Kimber has made everyone s favourite French desserts and pastries accessible and easy-to-make. From buttery sable cookies to crusty caneles and flaky croissants, anyone can bake and enjoy the best French pastries, right in their own kitchen! David Lebovitz Baking requires skill and...



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