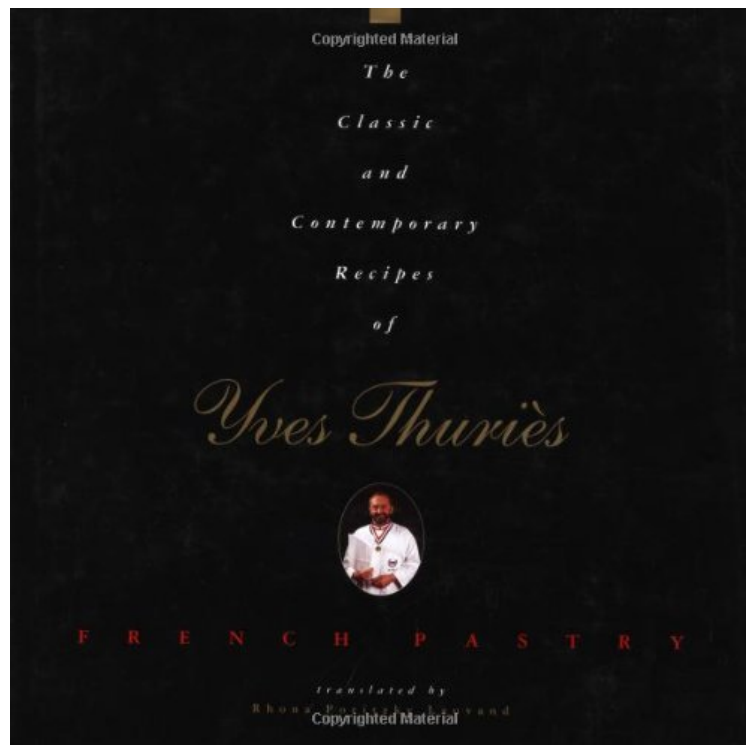


(Read now) The Classic and Contemporary Recipes of Yves Thuriès, French Pastry (Hospitality, Travel Tourism)

The Classic and Contemporary Recipes of Yves Thuriès, French Pastry (Hospitality, Travel Tourism)

Yves Thuriès

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Yves Thuriès : The Classic and Contemporary Recipes of Yves Thuriès, French Pastry (Hospitality, Travel Tourism) before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Classic and Contemporary Recipes of Yves Thuriès, French Pastry (Hospitality, Travel Tourism):

0 of 0 people found the following review helpful. Five Stars By Jordan Renaud This is the French Pastry Bible. 0 of 0 people found the following review helpful. like it By Jasmin the book give a lot of detailed. the condition is good although it has some small ripe off on cover 9 of 9 people found the following review helpful. Great reference book By Eduardo This is a translated version of the book "Livre de recettes d' un Compagnon du Tour de France". The book is organized in sections according to the type of dough used. At the end of the book the author included the basic recipes for items such as creams and batters. That is the only disadvantage of the book - you need to flip back and forth to different sections of the book, and sometimes a single recipe involves 4 sub-recipes in different sections. While this prevents repetition, it does make the book harder to use. The quantities listed usually make 3-4 full-size items (4 loaves, 4 cakes, etc.). Scaling down is not complicated, since all quantities are given in both metric and imperial measurements, but it is hard to figure out how much to prepare of everything if you only want to cook for a family and not for sale. I suggest to make a summary card of the whole recipe you are trying to make... before you break the first egg!. The recipes are very detailed and most items include drawings of the inner layers and a picture of the final

product. I have tested about 20 recipes and the results are always impressive, although it always takes 2-3 times longer than I thought. An almond meringue cake with 4 components took a whole day to prepare. Similarly, the Saint-Honoré cake takes a whole day of work. I do recommend this book for people wanting to start a business in cake-making, as well as those like me that cook at home for a single family, but enjoys challenging cooking projects.

French Pastry is a truly comprehensive collection of the classic preparations of baking and pastry. Every page of this gloriously illustrated volume tempts the reader with the genius of master chef Yves Thuriès. As beautiful as it is informative, this extraordinary volume includes over 520 mouth-watering finished desserts; over 120 classic foundation recipes; plus hundreds of exquisite colour photographs.

From the Inside Flap The Classic and Contemporary Recipes of Yves Thuriès French Pastry translated by Rhona Poritzky Lauvand Listen Carefully, and you will hear the sound of contented sighs and whoops of jubilation from serious chefs around the world. Finally, the world-renowned series on French pastry and cooking by master chef Yves Thuriès is available in English. This celebrated series is the benchmark culinary reference for professionals in France. Its translation is being heralded as a milestone in the culinary arts. Jacques Torres, pastry chef at the famed Le Cirque, calls the series "the new encyclopedia of baking and cooking." French Pastry, the first volume in this series of three dessert and pastry books, presents a truly encyclopedic collection of the classic preparations of baking and pastry: yeast doughs, puff pastry, sables, tarts, shortbread pastry, petits fours, cookies, pound cakes, individual pastries, and cakes. You'll find over 520 finished desserts, and detailed instructions for over 120 basic foundation recipes. Nearly every recipe is beautifully illustrated with a photograph, showing proper decoration and presentation. Professional chefs will delight in the organization of this book. Chef Thuriès groups finished desserts and their variations in each category with succinct instructions. Line drawings accompany desserts that require assembly, clearly labeling each step and basic components. This time-saving device allows the reader to simply view how a dessert is constructed without having to read through each recipe. Recipes for components are then conveniently grouped and referenced. The comprehensive glossary of cooking terms and ingredients makes this professional reference accessible for culinary students as well as serious cooks. This series offers an unparalleled opportunity to learn the culinary secrets of Chef Yves Thuriès, a renowned Compagnon who has won acclaim in a country that glitters with brilliant chefs. There is no English translation for Compagnon. This title represents a lifetime of dedicated apprenticeship and rigorous study that begins in youth and culminates in a tour of study with accomplished chefs throughout France. Each Compagnon bears a passionate respect for the art he is entrusted with passing on to the next generation. The work of Chef Thuriès is inspirational. Anne Sterling, food critic, sums it up beautifully, "With the works of Yves Thuriès on the shelf, the professional chef is never without inspiration." Enjoy. About the Author About The Author Chef Yves Thuriès is not only one of the most respected chefs in France, his reputation extends throughout the world. He has earned the title of Compagnon, an honor bestowed on a precious few and representing years of rigorous training. He has also been named Meilleur Ouvrier de France (Best Craftsman of France) in two categories. Among his other honors are: the Lauréat Du Travail, first prize in International Pastry, gold medal for the Saint-Michel competition, the Vase de Sèvres: and first prize from the National Confederation of French Pastry and Candy Making. Mr. Thuriès is also a member of the French Culinary Academy. About The Translator Rhona Poritzky Lauvand holds the distinction of being the first woman executive pastry chef of a four star restaurant in New York. She held this post at Lespinasse, in the St. Regis Hotel. Ms. Lauvand trained in France, and has taught in New York cooking schools including the French Culinary Institute where she developed the pastry department. Among other writing credits, Ms. Lauvand co-translated the Professional French Pastry Series and Special and Decorative Breads published by John Wiley Sons. Ms. Lauvand lives in New York, consults, writes, and often returns to France for inspiration.