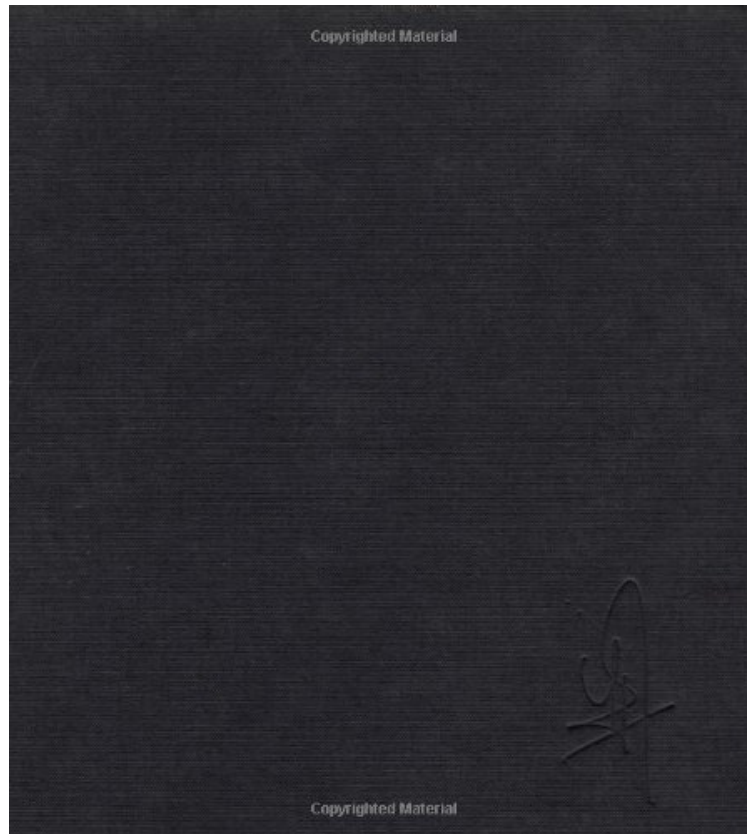


(Free and download) The Classic and Contemporary Recipes of Yves Thuries, Modern French Pastry (Hospitality, Travel Tourism)

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Yves Thuri?s

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

10 of 12 people found the following review helpful. This is what the French are DoingBy A CustomerThis is an excellent professional level book. I like that it is full of color photos and easy to understand diagrams. It is a very good introduction to what the title implies- Modern French Pastry. This book is not for the home cook, but does offer lots of ideas to the professional pastry chef.

Here, Thuries introduces lighter fillings that freeze well - creams and mousses - instead of the classic buttercreams. In addition, he shows readers with a step-by-step approach how to: assemble cakes more easily with cake rings, cake frames, sheet pans and other molds; create today's light, natural decorations with fruit, fruit gelees, and chocolate; create incomparable croquembouche ('crunch in the mouth') delicacies and much, much more.

From the Inside Flap

The Classic and Contemporary Recipes of Yves Thuriès Modern French Pastry translated by Rhona Poritzky Lauvand

Now American chefs can share the authoritative vision and recipes of the world-renowned master chef Yves Thuriès. Available for the first time in English, *Modern French Pastry* is the second volume on French pastry in the series that is the benchmark culinary reference for professionals in France. The translation of this ten-volume series 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." In *Modern French Pastry*, Mr. Thuriès introduces you to innovations in French pastry that have occurred over the last 30 years. The *nouvelle pâtisserie* employs techniques that allow greater flexibility, such as the use of lighter fillings—creams and mousses—instead of the classic buttercreams. These lighter fillings make it possible to prepare cakes in quantity rather than individually. In addition, Mr. Thuriès presents techniques for assembling cakes more quickly, which use cake rings and cake frames, sheet pans, and other molds. You'll also learn how to create today's lighter, more natural decorations with fruit, fruit gelees, and chocolate. *Modern French Pastry* presents over 470 recipes that range from cake foundations to virtuoso blown sugar creations. In the Cakes chapter, you will find 150 recipes that offer an assortment of contemporary presentations and flavors that will inspire even the most critical professional. In the chapter on Mousse and Cream Fillings for Cakes and Pastries, you'll discover such mouth watering delights as chocolate craquelin mousse and praline ganache. And you can choose from 24 delicious bases for cakes and pastries in the chapter on Biscuits and Gênoises. The Croquembouches and Tiered Cakes and Presentation Pieces chapters offer presentations that range from the most simple and traditional to the most elaborate and modern. The Sugar and Decoration Work chapter offers clear and precise directions of how to prepare pulled, blown, and other types of sugar work. Step-by-step photographs make it easy to understand how to apply techniques when creating such marvels as pulled sugar ribbons and blown sugar swans. Almost every recipe in *Modern French Pastry* includes a procedure, a detailed sketch, and a photograph of the finished dessert. Each step and basic components are labeled. Throughout the book, line drawings accompany desserts that require assembly. This time-saving device enables you to understand at a glance how a particular cake or dessert is assembled. In addition, a comprehensive glossary of cooking terms and ingredients makes this professional reference accessible to culinary students as well as serious cooks. This series offers an unparalleled opportunity to learn the culinary craft 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

Chef Yves Thuriès is not only one of the most respected chefs in France, his reputation extends throughout the world. Mr. Thuriès has earned the title of *Compagnon*, an honor bestowed on a precious few and representing years of rigorous training. In 1976 Mr. Thuriès was named *Meilleur Ouvrier de France* (Best Craftsman of France) in two categories. He holds the distinction of being the first person to have won two gold medals in one year. Mr. Thuriès has since received numerous awards in national and international competitions. 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 in 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 City. 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 Van Nostrand Reinhold. Ms. Lauvand lives in New York, consults, writes, and often returns to France for inspiration.