

(Ebook pdf) The Fundamental Techniques of Classic Pastry Arts

The Fundamental Techniques of Classic Pastry Arts

French Culinary Institute, Judith Choate
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French Culinary Institute, Judith Choate : The Fundamental Techniques of Classic Pastry Arts before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Fundamental Techniques of Classic Pastry Arts:

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An indispensable addition to any serious home baker's library, The Fundamental Techniques of Classic Pastry Arts covers the many skills an aspiring pastry chef must master. Based on the internationally lauded curriculum developed by master pâtissier Jacques Torres for New York's French Culinary Institute, the book presents chapters on every classic category of confection: tarts, cream puffs, puff pastry, creams and custards, breads and pastries, cakes, and petits fours.

About the Author
For more than 20 years, The French Culinary Institute in Manhattan has been teaching the fundamentals of Western cuisine through its "Total Immersion" curriculum. With a world-class faculty,

including deans Jacques Peacute;pin, Alain Sailhac, Andreadute; Soltner, and Jacques Torres,nbsp;the FCI is among the leading schools of its kind anywhere.