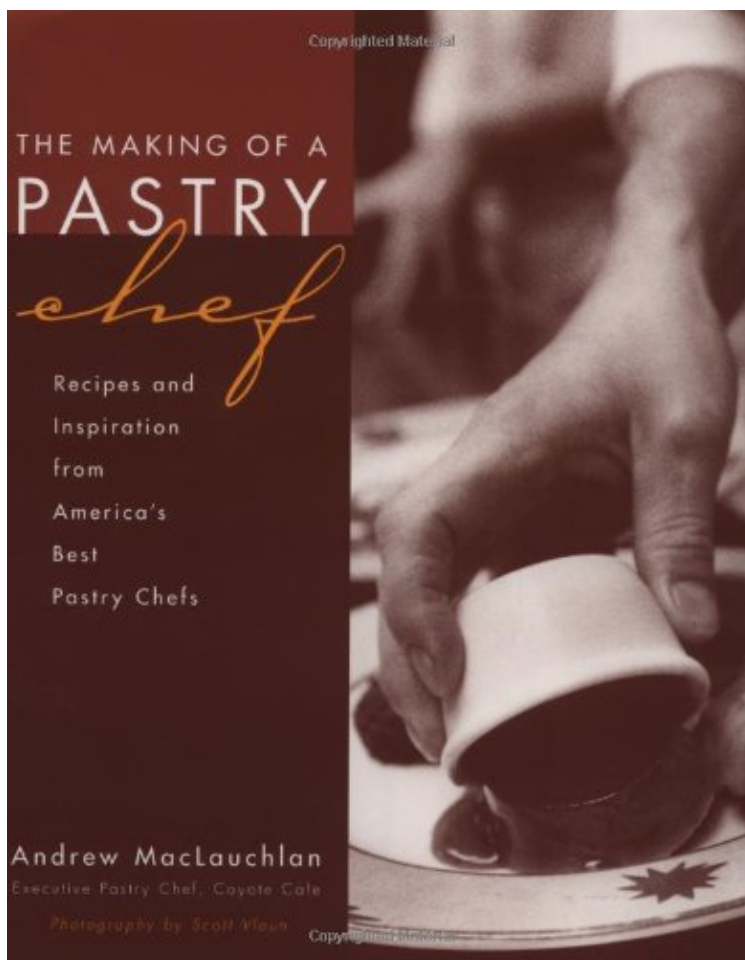


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## The Making of a Pastry Chef: Recipes and Inspiration from America's Best Pastry Chefs

Andrew MacLauchlan

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**Andrew MacLauchlan : The Making of a Pastry Chef: Recipes and Inspiration from America's Best Pastry Chefs** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Making of a Pastry Chef: Recipes and Inspiration from America's Best Pastry Chefs:

43 of 43 people found the following review helpful. An excellent information about a the world of pastry! By A Customer As a student in culinary school, this gave me a clear understanding of what to expect in the food industry, the differences between a chef a pastry chef, and what personality profiles fit each position. It was also entertaining to learn the inspirations of today's top pastry chefs. Very similar to "Becoming a Chef", by A. Dournenberg, but from a pastry perspective. I read the entire book in 3 days! Worth every penny. 0 of 0 people found the following review helpful. Informative, delicious and inspiring! By Felecia Gregory I recently purchased this book for a book report assignment in my Culinary Arts program at school. What a great selection! I'm from Santa Fe, New Mexico, so I may

have a soft spot for the City Different, and the Coyote Cafe, where MacLauchlan was employed while writing this book. The rich varied stories of 2 dozen or so chefs, told many versions of finding one's place in the kitchen. As an aspiring chef myself, it was great to read the tales of many people, with various backgrounds, all finding the thing that makes them tick. The secret of happiness to many of us, prepared food for others. Top off the well-written tales and stories with recipes! Not your plain, boring and over-published run of the mill standard recipes. These are the desserts that you would pay a pretty penny for in a fine dining restaurant. If you're thinking of going into pastry for a living, or if you're just interested in what Pastry Chefs do, this book will be a treasure to add to your collection. 0 of 0 people found the following review helpful. I love the history of pastries and the stories behind how ...By Ona B. This is more than a cookbook...I love the history of pastries and the stories behind how Pastry Chefs became who they are today. Interesting and unusual recipes. I highly recommend this book. If I had one complaint, I wish that the pictures were in color. But, it doesn't stop me from highly recommending this book.

"A first of its kind! In *The Making of a Pastry Chef*, Andrew MacLauchlan has gathered the hearts, minds, and souls of some of our greatest talents. It is easy to get caught up in the chapters of this inspiring collection of recipes and stories. This is required reading for anyone fascinated by food-and especially the sweet kind!"-Dan Budd, The Culinary Institute of America "Being a pastry chef is so much more than baking a successful batch of chocolate chip cookies! In *The Making of a Pastry Chef*, you will find some of this field's top dessert makers talking shop with a colleague in a way that is frank and compelling."-Nancy Silverton, Campanile and La Brea Bakery "This book reads like a who's who in the pastry world and contains a vast amount of information. Andrew's writing is as good as his pastry and his pastry is as good as it gets."-Michael Schneider, *Chocolatier Magazine*

.com The American restaurant revolution of the past 20 years has focused attention on a new generation of pastry chefs--men and women whose work has gained recognition beyond their field. In *The Making of a Pastry Chef*, author Andrew MacLauchlan presents more than 30 of these talented chefs, exploring with them what it is they actually do, how their own interest in dessert making developed and expresses itself, career trajectories, and more. Woven among the autobiographical and career data are more than 50 of the chefs' signature recipes, approachable formulae for the likes of Chocolate Polvarones (Mexican wedding cookies from Wayne Brachman, Mesa Grill, New York), Persian Mulberry-Poached Fiori Figs (Sherri Yard, Spago, Beverly Hills), and Pear Financier with Hazelnut Praline Ice Cream (Sebastien Cannone, The French Pastry School, Chicago). The book will interest those contemplating a pastry career in particular, but will also appeal to readers curious about food work in general, as well as modern restaurant operation. Beginning with a brief history of sweets (birch syrup was a prehistoric treat), the book then explores American dessert traditions, in the home and out. Other topics include desert-making inspiration, formative baking experiences, and customer demands and expectations, among others. The book also details a typical workday for a number of the chefs--it's a long day on your feet--and explores current and foreseeable pastry trends. MacLauchlan also provides a general-use flavor combination chart plus 60 photos depicting the dessert specialties and the chefs in action. Concise biographies of the chefs conclude this compelling account of lives spent in the service of the insatiable human sweet tooth. --Arthur Boehm  
From *Library Journal* As the title indicates, MacLauchlan, pastry chef at Santa Fe's Coyote Caf?, looks at the training, skills, and passion necessary in pursuing a career as a pastry chef. He organizes his book according to various aspects of this career, including its history, inspirations behind choosing this way of life, education and training, as well as traditions and trends. Unfortunately, the personal anecdotes of well-known pastry chefs that make this work interesting also tend to bog it down. Where one or two stories might make for an enjoyable and valuable reading experience, more than that results in a tedious repetition of advice. Interspersed among these oral histories are recipes that vary in level of difficulty. Still, this book is recommended for larger cooking and career guidance collections.  
A Debra Mitts, Burlington Area Lib., IL Copyright 1999 Reed Business Information, Inc. "Eselsohren, Kaffeeflecken, inspirierend und fantastisch anzuschauen - mit diesen Worten würde ich *The Making of a Pastry Chef* beschreiben, und das werden Sie auch tun. Es ist eine wertvolle Ergänzung im Bereich jedes Küchenchefs - vom Anfänger bis zum Profi." Michele Brown, Pastry Chef, Personal Instructor