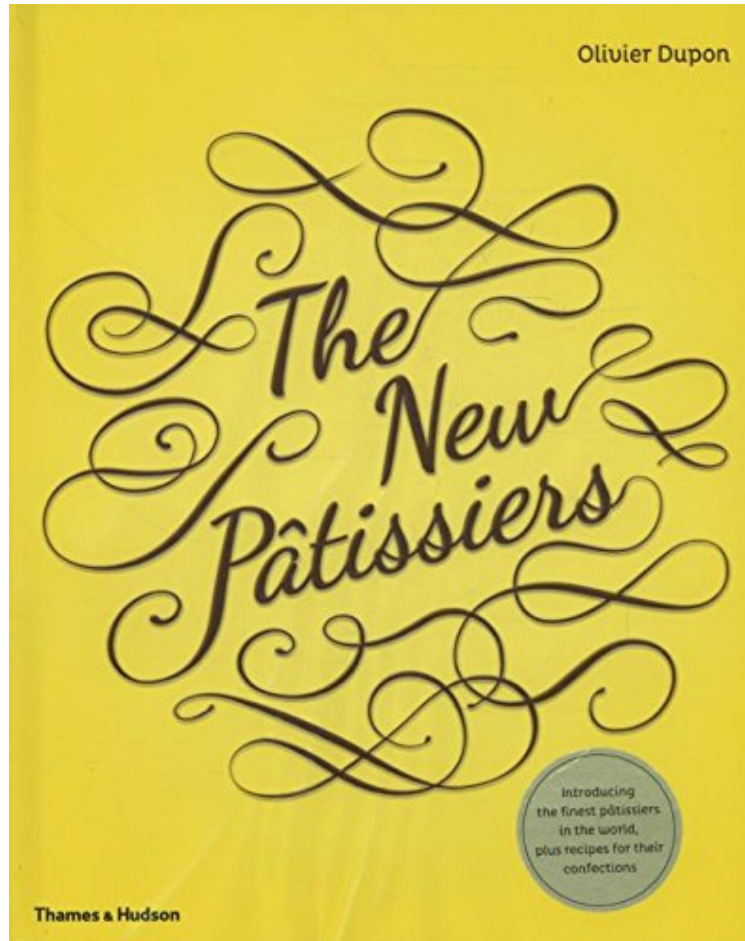


## The New Pâtisseries

*Olivier Dupon*

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#1035785 in Books 2013-10-08Original language:EnglishPDF # 1 12.10 x 1.20 x 9.60l, .0 #File Name: 0500516928288 pages | File size: 62.Mb

**Olivier Dupon : The New Pâtisseries** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The New Pâtisseries:

8 of 8 people found the following review helpful. Very Nice Book for Professionals and those who are Passionate about Pastry ArtBy PRJI purchased this book because as a Professional Pastry Chef we always are excited about new ideas and trends. This book is well written and the Food Photography is visually what people are attracted to first. This is a professional level book but if you are passionate and patient, definitely worth it!9 of 10 people found the following review helpful. DISAPPOINTINGBy KunsthandlerDisappointing. As a professional chef I expected better, but it was written by a designer, not by a cook. The signature cake on the cover isn't even included in the recipes even though it's also depicted in the text. I thought this would be better explained for cooks, but it's obviously written to impress visually rather than be a comprehensive cookbook. Many of the pieces shown rely on drapes of fruit or berries as garnish, not exactly high-end patisserie technique....1 of 1 people found the following review helpful. it's still a great reference point and an amazing read to get the ...By JuliaThis book inspiring. It has so many creative and different

desserts. Even if you don't get around to making any of these recipes, it's still a great reference point and an amazing read to get the creative juices flowing.

An introduction to forty of the finest pastry chefs in the world plus unique recipes for re-creating their tempting confections at home While patisserie has long been a popular subject, this book goes a step further to showcase the talented and inventive pastry chefs working today. The chefs' individual styles are explored through informative biographies and portraits of them in action, and these are accompanied by some ninety of their own recipes, many exclusive to the book. The featured chefs include Rosio Sanchez, pastry chef at Noma, recently voted World's Best Restaurant for the third year running; Bonnie Gokson, crowned Queen of Confectionery in Asia by wedding-event guru Colin Cowie; Nathaniel Reid, one of Dessert Professionals' Top 10 Pastry Chefs in America; and World Chocolate Master, Carmelo Sciampagna. There are instructions for a mouth-watering variety of cakes, tarts, biscuits, petits fours, pastries, confectionery, chocolates, ice creams, and sorbets; and a final section, 'Wonderland Confections' focuses on the world of celebratory cakes. Complete with hundreds of tempting images of patisserie, ranging from John Ralley's reinvented banana split to Christophe Roussel's lavender and orange macarons with apricot compote, *The New Patisseries* offers a wealth of delicious and inspiring material for amateurs and professionals alike. 335 illustrations, 320 in color

Olivier Dupon features some of the finest pastry chefs in the world, along with tantalizing recipes and photographs of their lavish creations. - *Four Seasons Magazine* - Luscious! - *Woman Around Town* - For the food fan and would-be chef who will find the hundreds of photos and recipes to be luscious representations of the best of modern cooking. - *The Midwest Book About the Author* Olivier Dupon began his career at Christian Dior, then worked as a buyer and now scouts international markets in search of exciting practitioners of design/art/craft. His books include *The New Artisans*, *The New Patisseries*, *The New Artisans II* and *Shoe: Contemporary Footwear by Inspiring Designers*.