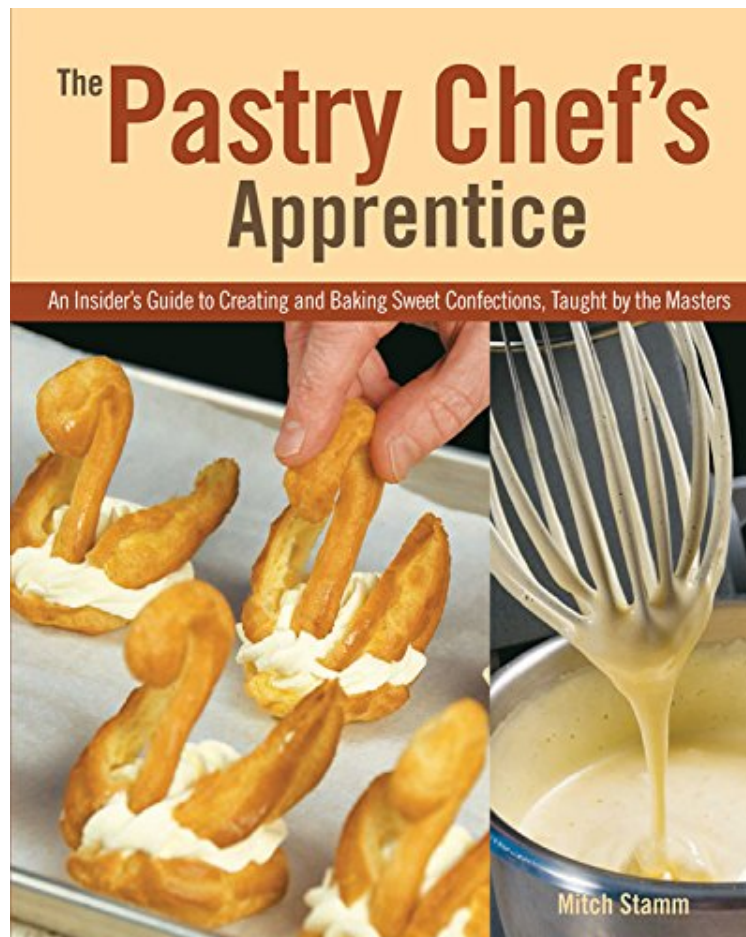


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## The Pastry Chef's Apprentice: An Insider's Guide to Creating and Baking Sweet Confections, Taught by the Masters

*Mitch Stamm*

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**Mitch Stamm : The Pastry Chef's Apprentice: An Insider's Guide to Creating and Baking Sweet Confections, Taught by the Masters** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Pastry Chef's Apprentice: An Insider's Guide to Creating and Baking Sweet Confections, Taught by the Masters:

4 of 4 people found the following review helpful. One of the best books I've ever readBy CustomerMr Stamm was a professor of mine at Johnson and Wales and as soon as I saw this book I had to buy it. He knows his craft on such a deep level it is inspiring to see and watch, and it is just as inspiring to read the thoughts going through his head about each ingredient he uses. I highly recommend this book for anyone in the Culinary industry; pastry or not. A wealth of information and written by a true master.3 of 3 people found the following review helpful. A must-have for anyone

serious about baking, pastry or chocolate. For years I wished I had access to high quality, well-tested recipes created by experts in the field of baking and pastry. I knew that the recipes I could find (in regular cookbooks including those focused on desserts) weren't *\*quite\** right and that there were tricks that professionals used that I hadn't yet been able to uncover. Mitch Stamm's book finally fills that need. Filled with detailed instructions and photos to guide even at-home cooks through the process of making professional-quality pastries and desserts, this book is a must-buy for anyone serious about this area of cooking. Stamm starts with the basics -- the importance of choosing the best ingredients, the different types of flours, fats, etc., the types of equipment that are needed and the basics of pastry techniques. From there he shares the secrets of some of the world's best pastry chefs' signature dishes, including chocolate mouse, macarons, biscotti, puff pastry, cream puffs, tarts and tortes, pastry creme, Italian buttercream truffles and more. A definite must-have!

2 of 2 people found the following review helpful. I love this book. The description on the cover says it perfectly. "An insider's guide to creating baking sweet confections pastries. Taught by the Masters." The step by step instructions were fab and the interviews added a little more flavor to an already great book. I highly recommend this book to anyone wanting more than just a cookbook.

Master the art of baking delicious pastries, cakes, and more with *The Pastry Chef's Apprentice*, the ultimate guide for those learning to bake or those who want to improve their pastry making skills. There is nothing more inviting and exciting than the aroma of freshly baked pastries wafting from a kitchen, and now readers can make professional-quality pastries rather than relying on the local bakery or grocery store. In *The Pastry Chef's Apprentice*, author Mitch Stamm simplifies a culinary school's core pastry curriculum and teaches the reader just how quickly you can go from sifting and stirring to spectacular pastry creations. The masters featured in *The Pastry Chef's Apprentice* teach classic pastry skills, such as caramel, pate a choux, tart crusts, pies, cakes and more, to amateur food enthusiasts and home cooks, as well as future professional pastry makers. Through extensive, diverse profiles of experienced chefs, instructions packed with expert tips, plus fully illustrated tutorials and dozens of delicious recipes, the reader gets valuable insider access to real-life chefs, bakers, culinary instructors, test kitchens and more. With these new skills, or just the chance to revisit their old standards, everyone from casual cooks to devoted epicures will learn dozens of new ways to take their kitchen skills to the next level.

Stamm, Mitch. *The Pastry Chef's Apprentice: An Insider's Guide to Creating and Baking Sweet Confections and Pastries, Taught by the Masters*. Quarry: Quayside. Jul. 2011. 176p. photogs. ISBN 9781592537112. pap. \$24.99.

COOKING The art of pastry is a skill many home cooks and even professional chefs find difficult to master. Following Aliza Green's *Fishmonger's Apprentice* and Eric Miller's *Vintner's Apprentice*, Stamm (International Baking Pastry Inst., Johnson Wales Univ.) here strives to do away with the stereotype that the art and process of pastry must be a complicated one. The organization of his book is simple; in two introductory chapters, "Ingredients" and "Equipment and Techniques," Stamm articulates that understanding the composition leads to a greater understanding of the final product. In intermingled sections "Interviews with the Masters" and "Illustrated Techniques," 17 of the world's great pastry chefs share their passion for their art and provide step-by-step preparation of specialties from their repertoires, with photos of each step. Verdict If you can't afford to quit your day job and move to Rhode Island to attend Stamm's culinary classes, this book, comparable to Michel Roux's *Pastry: Savory Sweet*, could be just what you need. And at this price, it's a bargain - Library Journal Xpress

About the Author Mitch Stamm is an instructor with the International Baking Pastry Institute at Johnson and Wales University in Rhode Island. He is former executive pastry chef of the Sun Valley Resort in Sun Valley, Idaho. He also served as pastry chef at Zingerman's Bakehouse in Ann Arbor, Michigan. A member of the Bread Bakers' Guild of America, Mitch has extensive training in hearth breads, the science of baking, pastries, and plated desserts. While in Idaho, he served on the board of the state chapter of Share our Strength, the national organization dedicated to hunger relief.