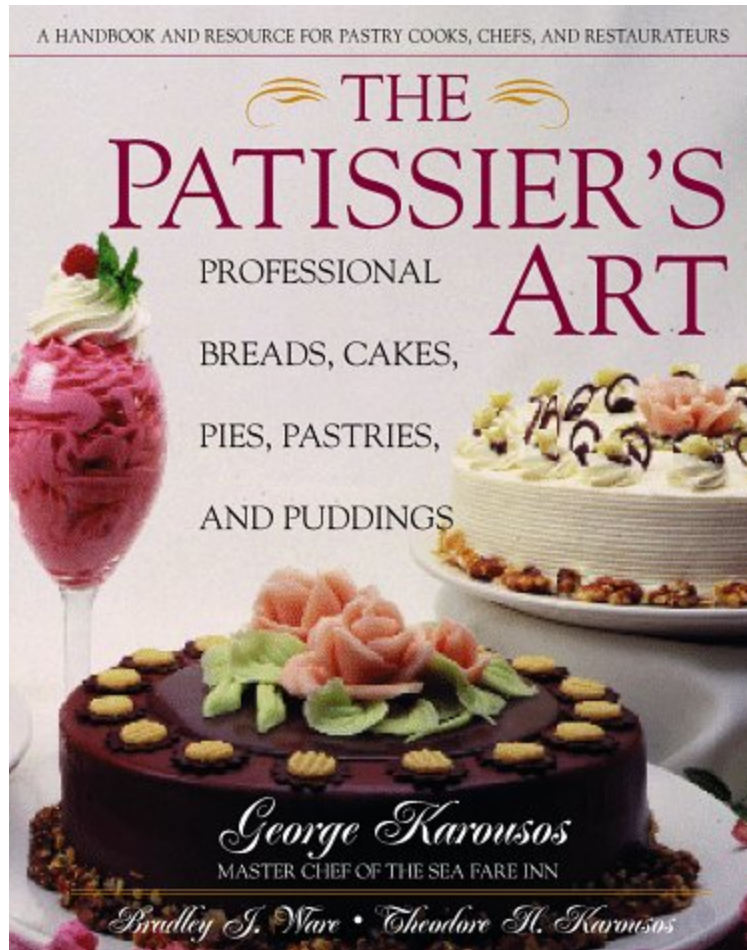


[Free pdf] The Patissier's Art: Professional Breads, Cakes, Pies, Pastries, and Puddings

The Patissier's Art: Professional Breads, Cakes, Pies, Pastries, and Puddings

George Karousos, Bradley J. Ware, Theodore H. Karousos
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#7504513 in Books 1998-10-28Original language:EnglishPDF # 1 10.04 x .84 x 7.97l, .0 #File Name: 0471318787320 pages | File size: 50.Mb

George Karousos, Bradley J. Ware, Theodore H. Karousos : The Patissier's Art: Professional Breads, Cakes, Pies, Pastries, and Puddings before purchasing it in order to gage whether or not it would be worth my time, and all praised The Patissier's Art: Professional Breads, Cakes, Pies, Pastries, and Puddings:

5 of 5 people found the following review helpful. Not Quite As AdvertisedBy jerry i hThe cover states "A handbook and resource for pastry cooks, chefs, and restaurantiers" and "A comprehensive reference for professional chefs, advanced culinary students, and serious amateurs"; it is nothing of the sort. If you are a working professional, it is very interesting but only of limited utility.In fact, this book is an update of "The Hotel and Restaurant Dessert Book" published in 1927. In terms of update, the authors seem to have done little more than drop in some recipes for cheesecake, cookies, and brownies. I do not have the original, so cannot say for sure how they updated or improved the original, but I suspect it was little more than normalizing ingredients and measurements. One of the contributors is

listed as a Johnson and Wales faculty member, but I doubt that his contribution was any more than reviewing the galleys as a moonlighting gig. Every production kitchen has an official recipe notebook: looseleaf pages in a 3 ring binder (I know that this is supposed to be the electronic information age, but I have yet to see a kitchen that has its recipes on a PDA). This interesting volume is one such notebook from a hotel pastry kitchen in the 1920's (some would say the pinnacle of Georgian dining elegance) that supported several different venues: buffets, a few sit down restaurants, room service, special events, catering. It is fascinating to see the rather plain white breads served, and the variety of sherbets and ices available at the time but now extinct, even in very fine dining establishments. This book has only barebones recipes. There is no educational or explanatory material. When the recipe says "let proof twice" or "bring the syrup to 16 degrees Baume", you better know what you are doing, since the recipes provide no further information than instructions like these. I found the chapter on breads particularly useless. It has chapters on French and Viennese Pastry, petit fours and fancy cakes, puddings and sauces, cakes pies and quick breads, ices, and bread. The table of contents has nothing more than the information in the previous sentence. Some further organization, a list of recipes or chapter sub-headings, would be very useful since some chapters have more than 100 recipes randomly assembled. 9 of 9 people found the following review helpful. Not for homebaking, No explanations
lllore@hotmail.com
By Springerle
I was really disappointed with this book. Even though it offers an incredibly wide variety of desserts, it explains all of them too briefly (why "step-by-step"?). You must know everything. Besides that, its glossary has general information. And it is not for homebakers since all the recipes are presented in very, very large quantities, perhaps for a restaurant. It is very tiresome to be dividing the recipe, not only one time, but two or three times! There are 16 color photos, it is true, but you must guess what desserts are pictured in it.(?) 10 of 11 people found the following review helpful. The Patissier's Art
By A Customer
Strictly for professionals, this book provides an exhaustive collection of basic professional recipes. The author assumes that the reader is well versed in making everything from genoise to buttercream and therefore the instructions are brief. A great resource for pastry chefs who need basic institutional sized recipes that can then be customized to their liking. After all..... pastry is art!

A limitless source of inspiration, *The Patissier's Art* is a sumptuous treasury of 800 classic and contemporary baked goods and desserts. It is suitable as an educational text for advanced students and for talented amateurs, or as a technique refresher for industry professionals.

From the Publisher
Combines a treasury of 800 baking and other dessert recipes with a complete guide to procedures, equipment and ingredients. Features classic desserts and up-to-date recipes reflecting current trends. Includes 16 pages of color photographs.
From the Back Cover
"Will help every pastry chef make the last course the most memorable."
—The National Culinary
"For anyone serious about the science behind dessert, this book is a must."
—Chocolatier
The Patissier's Art is a sumptuous step-by-step guide to the preparation of hundreds of classic and contemporary pastries and desserts
—from simple, fast-and-easy puddings and pies to some of the most devilishly difficult gourmet masterpieces ever devised. A comprehensive reference for professional chefs, advanced culinary students, and serious amateurs, it features: 800 recipes for baked goods and desserts suitable for every taste and every conceivable occasion
Complete, detailed instructions on the procedures, equipment, and ingredients used by top dessert chefs
A glossary of desserts and ingredients
16 pages of full-color photographs
About the Author
GEORGE KAROUSOS, Master Chef, is the owner of the award-winning Sea Fare Inn in Portsmouth, Rhode Island, and of Sea Fare's American Caf? in Newport, Rhode Island. BRADLEY J. WARE is Associate Professor of Culinary Arts at Johnson and Wales University in Rhode Island. THEODORE H. KAROUSOS is Co-owner, Manager, and Executive Chef at Sea Fare's American Caf? in Newport, Rhode Island.