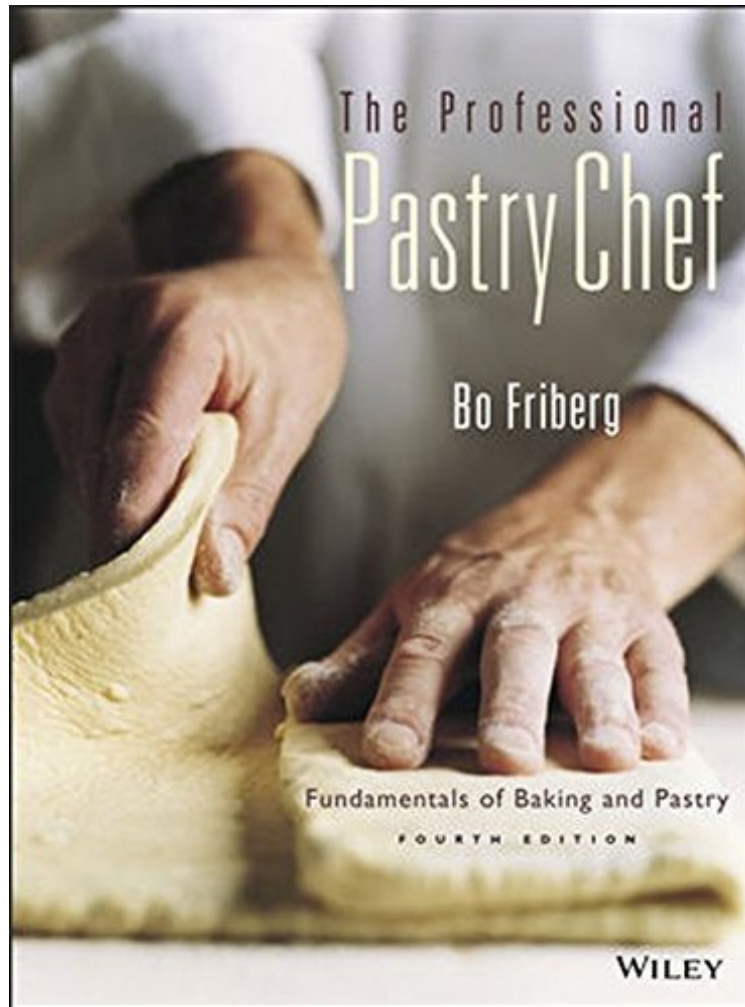


(Download free ebook) The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition

The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition

Bo Friberg

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#81555 in Books 2002-03-05 Original language: English PDF # 1 10.90 x 2.30 x 8.50l, 5.55 #File Name: 04713592541040 pages | File size: 46.Mb

Bo Friberg : The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition before purchasing it in order to gage whether or not it would be worth my time, and all praised The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition:

7 of 7 people found the following review helpful. my only issue is that I like to have temperaturesBy Adrianalf I could give this a higher review I would.. my only issue is that I like to have temperatures.. for example melting sugar in egg whites for meringue it just says " melt together till it dissolves"... ummm or you could say 140-160 degrees. I like more precision but otherwise obsessed with this book6 of 6 people found the following review helpful. Informative and helpfulBy Danish5thI got both this book and the companion Advanced book for my son, who just took over as

Pastry Chef at a local restaurant. He has spent years baking breads and being a line cook, but needed a better understanding of the science behind and methods of professional baking in large quantities. He absolutely loves these and says they've been very helpful. He is mostly referring to the "Fundamentals" book for now, and says it's got a whole lot of really good recipes, and then explains why each recipe works and the different techniques used. It's been a great help to him, and made a great gift. 10 of 10 people found the following review helpful. This book actually teaches you how to bake. By Clarita C. Poon. Everyone says baking is a science and yet many baking recipes online and in some books are vague in their directions especially for beginners. This book is different it describes in detail what you are trying to do (chemically speaking) and tells you when it's done versus over done (mixing and cooking wise). For me it's taken the fear and mystery out of baking. As a bonus it also tells you how to plate some of the desserts. How FUN! Also the recipes are given in weight which (according to the book) 1) will give you more consistent results and 2) frankly it's easier to deal with. I just zero the scale after each dry ingredient added into the mixing bowl and spoon in the ingredients (saves me washing several smaller bowls). The recipes do seem to be bigger batches than normal online recipes, but in some cases that's a good thing. For example I made crepes (which were better than ANY crepes I've had even without any filling), the bigger batch is not actually that big because it may take several tries to get the hang of putting in the right amount of batter and swirling your pan fast enough.

The reference of choice for thousands of pastry chefs and home cooks. A favorite of pastry lovers and serious chefs worldwide, *The Professional Pastry Chef* presents comprehensive coverage of basic baking and pastry techniques in a fresh and approachable way. Now skillfully revised and redesigned to meet the needs of today's pastry kitchen, this classic reference is better—and easier to use—than ever. The new edition contains more than 650 recipes, which offer a new emphasis on American applications of European techniques with yields suitable for restaurant service or for entertaining at home. It shares encyclopedic guidance on everything from *mise en place* preparation and basic doughs to new chapters covering flatbreads, crackers, and homestyle desserts. Throughout, award-winning Executive Pastry Chef Bo Friberg explains not only how to perform procedures, but also the principles behind them, helping readers to build a firm foundation based on understanding rather than memorizing formulas. Illustrated step-by-step instructions demystify even the most complex techniques and presentations, while 100 vivid color photographs bring finished dishes to life with a sublime touch of visual inspiration. Whether used to develop skills or refine techniques, to gain or simply broaden a repertoire, *The Professional Pastry Chef* is filled with information and ideas for creating mouthwatering baked goods and tantalizing desserts—today and for years to come.

From the Inside Flap. A favorite of serious chefs and passionate home bakers worldwide, *The Professional Pastry Chef* offers comprehensive coverage of basic baking and pastry techniques, all presented in a fresh and approachable way. Now skillfully revised to address the latest developments in pastry making, this classic resource is truly the reference of choice for anyone looking to achieve true artistry in today's pastry kitchen. *The Professional Pastry Chef* contains encyclopedic guidance on the preparation and presentation of an abundant array of pastries and desserts—including breads, cakes, cookies, tarts, petits fours, croissants, Danish pastries, mousses, soufflés, ice creams, sorbets, and sauces, syrups, and fillings—plus a completely new chapter covering flatbreads, crackers, and rolls. Moving effortlessly between the most basic puff pastry and such subtly contemporary creations as Mascarpone Cheesecake with Cassis Panna Cotta Topping and Meyer Lemon Tarts with Lemon-Verbena Whipped Cream, *The Professional Pastry Chef* puts a world of edible delights within reach. The Fourth Edition contains more than 650 recipes, which offer a new emphasis on American applications of European techniques with yields suitable for restaurant service or for entertaining at home. Throughout, award-winning Executive Pastry Chef Bo Friberg explains not only how to perform procedures but also the principles behind them, helping to build a firm foundation based on understanding rather than memorized formulas. His clear explanations provide an easy-to-follow guide through ingredients and *mise en place* preparation as well as pastry equipment, techniques, and plated presentation. Chef Friberg's step-by-step instructions are generously supplemented with illustrations that demystify even the most complex procedures, while ready-to-use templates are included to help save time and effort in the kitchen. Finished dishes are brought to life with almost 100 vivid color photographs that add a sublime touch of visual inspiration, along with new Chef's Tips and sidebars that offer instant access to key material where and when it's needed. Whether used to develop skills or refine techniques, to gain or simply broaden a repertoire, *The Professional Pastry Chef* is filled with information and ideas for creating mouthwatering baked goods and tantalizing desserts—today and for years to come.

From the Back Cover "There's something for everyone in this updated edition of Bo Friberg's classic opus on pastry. A must for the professional, whether student or teacher, it also offers recipes for breads, cookies, tarts, and cakes that will appeal to all serious amateur bakers." —Jacques Péché, author, teacher, and host of his own public television series "I often turn to my battered, well-used copy of Friberg's classic for inspiration and education. Seasoned professional bakers and passionate amateurs alike will find his precise instructions to be infallible for success. I'm grateful for this updated edition with its easy-to-find information and spectacular new photos." —Rick Rodgers, author of *Kaffeehaus: Exquisite Desserts from the Classic Cafés of Vienna, Budapest, and Prague* "Bo Friberg is a rare

innovator, a pioneer in his field, and an inspiration for a whole generation of pastry chefs. He has put together a collection of recipes that express an intimate connection among flavors, presentation, technique, and creativity. The Professional Pastry Chef is a guide that will be a classic for the 21st century." —Hubert Keller, chef/owner of Fleur de Lys restaurant, San Francisco

About the Author
BO FRIBERG, Certified Master Pastry Chef, has received numerous awards and honors for his work, including two gold medals at the Culinary Arts Exhibit of the Pacific Coast. He has also demonstrated the art of pastry making on television shows, including the highly acclaimed public television series *Cooking Secrets of the CIA*; *Cooking at the Academy*; and NBC's *Today* show.