

(Download) The Professional Pastry Chef

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Bo Friberg

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#1276105 in Books 1995 Format: Import Original language: English PDF # 1 11.50 x 9.00 x 2.251, #File Name: 04420159761174 pages | File size: 62.Mb

Bo Friberg : The Professional Pastry Chef before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Professional Pastry Chef:

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 bakeBy Clarita C. PoonEveryone 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.

Long considered the pastry chef's bible, *The Professional Pastry Chef* has now been completely revised to meet the needs of today's pastry kitchen. Bo Friberg, a Certified Master Pastry Chef and Instructor at The Culinary Institute of America at Greystone, has written a book that continues his tradition of excellence and commitment to the industry. Chef Friberg shares his recipes for such delicious desserts as Apple Tart Parisienne, Wild Strawberries Romanoff in Caramel Boxes, and Mocha Meringues. Not only has he devoted whole chapters to sugar work, decorations, sauces and fillings, but he has also included extensive information on mise en place and basic doughs. By simplifying the instructions for his complex recipes, he has made them easier than ever for the professional to execute.

From the Inside Flap
The Professional Pastry Chef Third Edition Bo Friberg The Culinary Institute of America at Greystone A longtime favorite of pastry lovers and serious chefs worldwide, this comprehensive specialty cookbook has grown to nearly 1,200 pages and is presented in a larger, simplified format that is much easier to use. The third edition of *The Professional Pastry Chef* offers over one thousand tempting recipes that range from classical to contemporary favorites. Here is a complete guide to the preparation and elegant presentation of an abundance of pastries and desserts including breads, cakes, cookies, tarts, petits fours, croissant and Danish, mousses, souffléacutes, ice creams, sorbets, and candies. Instructions for every recipe have been revised and rewritten to make them as comprehensible and easy to follow as possible, and all feature both U.S. and metric measures for each ingredient. The third edition of *The Professional Pastry Chef* has added up-to-the-minute coverage of technical advances in pastry making. You'll find techniques that employ such tools as silicone baking mats, stencils, silkscreens, and acetate or polyurethane strips, enabling you to make high-tech, nouvelle creations. The Light Desserts chapter now offers twice as many selections that will please your palate, your heart, and your waistline, plus, a new chapter on American and European Country Desserts has been added in response to the rebirth of these classics across the nation. Each recipe—thoroughly tested by the author and thousands of his students—has been refined to perfection and is virtually foolproof. In new recipe introductions, Master Pastry Chef Bo Friberg carefully explains the proper blending of ingredients, use of pastry equipment, alternate presentations, ingredient substitutions, and professional techniques to produce professional results. The origin and history of the classics are also revealed. New photographs are a feast for the eyes as well as the imagination. More than 150 color photographs and 450 step-by-step illustrations help you build confidence as you master each technique. And with the aid of life-size templates that can be copied directly from the book, you can create tulip shells, chocolate and fondant ornaments, dessert cases, cast sugar showpieces, and chocolate or marzipan decorations. In addition to the complete assembly of recipes, the book contains professional guidance, instruction, and information on:

- * Pastry ingredients and equipment, including quality determination, usage, storage, and origin
- * Plate presentations utilizing sprayed and piped chocolate, sauce painting, stencils, and caramelized sugar ornaments
- * Conversion tables, equivalency tables, and high altitude baking adjustments
- * Nutritional analysis of the recipes in the Light Desserts chapter

Far more than just a compendium of specialty recipes, *The Professional Pastry Chef, Third Edition*, is a comprehensive reference on all aspects of the art of baking and pastry. It is no surprise that this definitive work has become an essential, all-in-one sourcebook for professional pastry chefs, apprentices, students, and pastry enthusiasts everywhere. From San Francisco Sourdough Loaves to Caramel Boxes with Caramel-Macadamia Nut Mousse, you'll turn out perfect results every time under the guidance of Master Pastry Chef Bo Friberg.

About the Author
About the Author Bo Friberg is a Certified Master Pastry Chef with over 40 years of professional experience in the industry. In 1995, Chef Friberg was selected as a member of the opening team at The Culinary Institute of America at Greystone, where he is currently an instructor. Chef Friberg graduated from the Confectionery Association School of Sweden and holds a degree as a Master Confectioner. He has worked in both small shops and large retail and wholesale operations in the United States and Europe, and was pastry chef for Swedish American Lines Cruise Ships. In addition, he has demonstrated the art of pastry making on three television shows including the highly acclaimed public television series *Cooking Secrets of The CIA*, *Cooking at the Academy*, and NBC's *Today Show*, and he has spent 17 years teaching all levels of students at the California Culinary Academy where he was again part of the school's opening faculty team. Chef Friberg has received awards and honors for his work in Europe and in the United States. He has received gold medals on two occasions at the Culinary Arts Exhibit of the Pacific Coast.