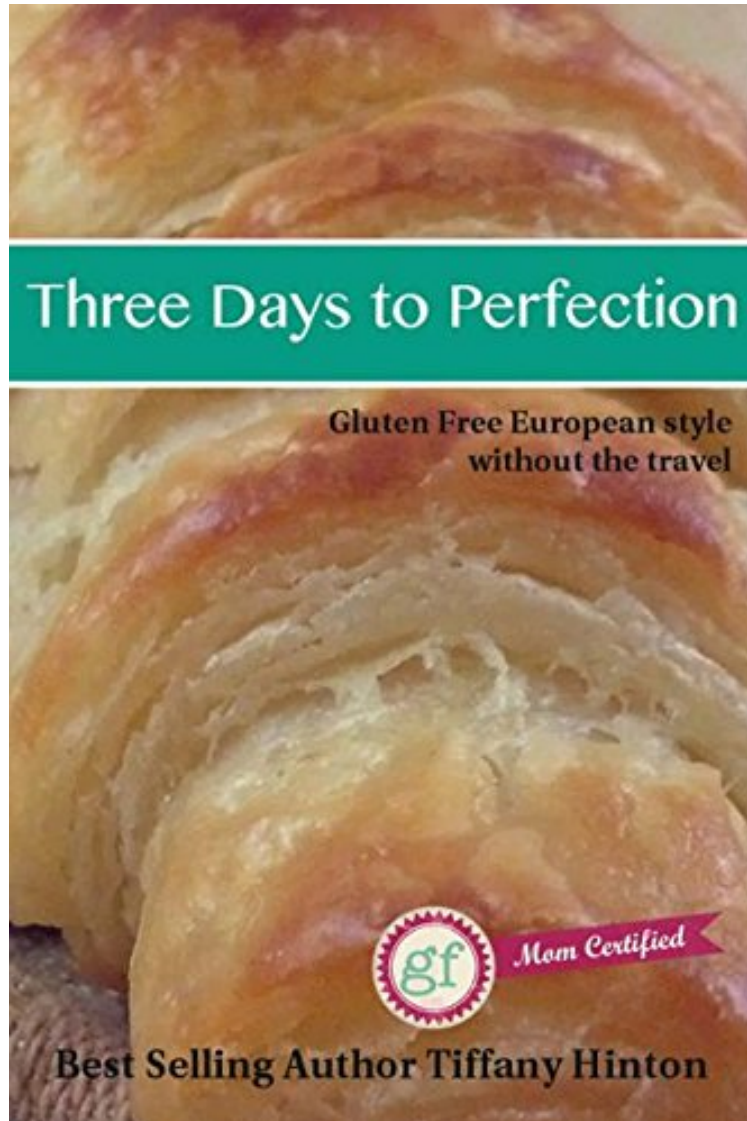


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Three Days to Perfection: European Style without the travel

Tiffany Hinton

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Tiffany Hinton : Three Days to Perfection: European Style without the travel before purchasing it in order to gauge whether or not it would be worth my time, and all praised Three Days to Perfection: European Style without the travel:

Gluten free baking is easy, you can find several cookbooks for cupcakes, cakes and cookies, not to mention the mixes

that are available. This book is different. Inside you will find two dough recipes that can be used to recreate true European bakery classics like croissants and Éclairs and so much more. Once you master the two doughs the possibilities are endless. I remember as a child my aunt making everything for parties with a tube of canned rolls. The idea is much the same, two simple basic doughs that can be used to recreate traditional classics, appetizers and crowd wowing masterpieces that no one will know is gluten free. I will not lie to you the choux pastry is much easier to master than the croissant dough, although the croissant dough once mastered is a skill no home baker should have. It will become your secret weapon to pull out for Holiday parties, Sunday brunch and for those special people in your life that make you want to smile as soon as they walk in the room. I have spent months possibly a better part of a year working on the flour blend and technique to get a no fail recipe for the home chef in you. I have carted pastries to church, work and hosted several brunches to have them tasted by non-gluten free people and the general public. Feed back is key when developing a new recipe. If you are looking for quick and easy, you can go back to canned rolls. Although if you are ready to WOW your family and guests and never have to tell them they are gluten free, then get out your flours. Let's get started. This book is filled with over 60 recipes, tips and tricks, step by step photographs and Mom Certified secrets even you Grandma wouldn't share.