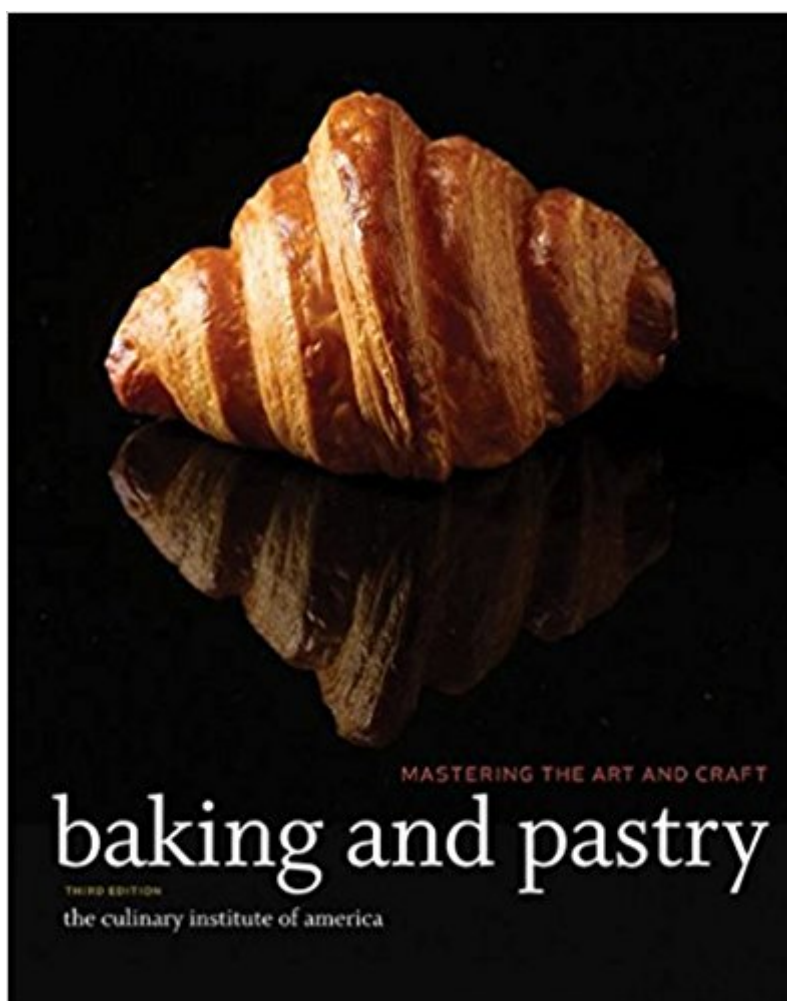


The book was found

Baking And Pastry: Mastering The Art And Craft



Synopsis

The leading learning tool for all levels of baking and pastry ability, newly illustrated and updated. Praised by top pastry chefs and bakers as "an indispensable guide" and "the ultimate baking and pastry reference," the latest edition of *Baking and Pastry* from The Culinary Institute of America improves upon the last with more than 300 new recipes, photographs, and illustrations, and completely revised and up-to-date information on creating spectacular breads and desserts. Covering the full range of the baking and pastry arts and widely used by professionals and readers who want to bake like professionals, this book offers detailed, accessible instructions on the techniques for everything from yeast breads, pastry doughs, quick breads, breakfast pastries, and savory items to cookies, pies, cakes, frozen desserts, custards, soufflés, and chocolates. In addition, this revised edition features new information on sustainability and seasonality along with new material on plated desserts, special-occasion cakes, wedding cakes, décor techniques, savory and breakfast pastries, and volume production, making it the most comprehensive baking and pastry manual on the market. Named "Best Book: Professional Kitchen" at the International Association of Culinary Professionals (IACP) Cookbook Awards Established by its first two editions as a lifelong kitchen reference for professional pastry chefs. Includes more than 900 recipes and 645 color photographs and illustrations.

Book Information

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Customer Reviews

Featured Recipes from *Baking and Pastry: Mastering the Art and Craft* Download the recipe for Grissini Download the recipe for Hydrangea Cake Download the recipe for Madelines

As an ACF certified chef who teaches pastry in culinary school, AVOID THIS BOOK. Some of the techniques are solid but there are enough serious problems with recipes that you don't want this one. This is the textbook issued to my students and I tried teaching out of it once but now we toss it aside. There are a few good recipes; the panna cotta, for example. My students also have great success with the chocolate soufflé. However, there are three major flaws with the pastry cream, which is inexcusable as pastry cream is one of the most basic pastry recipes. It's so bad that it should be considered a crime against pastry. Also, don't even bother with the apple pie. Instead, I mostly teach from *Advanced Bread and Pastry* (also available on [Amazon](#)). And for those of you who assume this must be a good book because it's used at the best culinary school in the US... the pastry instructors at the CIA don't even use this book. A student I mentored went to the CIA in Hyde Park and his instructor hated it, too.

This is a college level textbook. Not for silly hearted bakers. This is the real deal. Big book. Heavy. Thin, high quality pages. Small font print. Too much information for a casual baking experience. In the right hands deadly to loved ones' waistlines.

Are there corrections coming forth for missing information in recipes? Pg. 346, German Chocolate Brownies, the chocolate and amount is missing from the ingredients list.

DO NOT PURCHASE THIS! This Kindle version is a mess! Totally unusable. Ingredients are listed with no amounts next to them. Then further down the page there are weights with no ingredients listed. Sure, it was only \$3, but that's money in my pockets and I have nothing I can work with.

Bought this for my daughter last Christmas, she is studying culinary, and was very pleased as baking is one of her favorites. BTW

The person that I gave it too had just graduated with a degree with honors in pastry and she was very happy

The printed book is excellent. The ebook, however, needs some adjustments to the screen. It hasn't been reviewed! It should have!

Excellent!

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