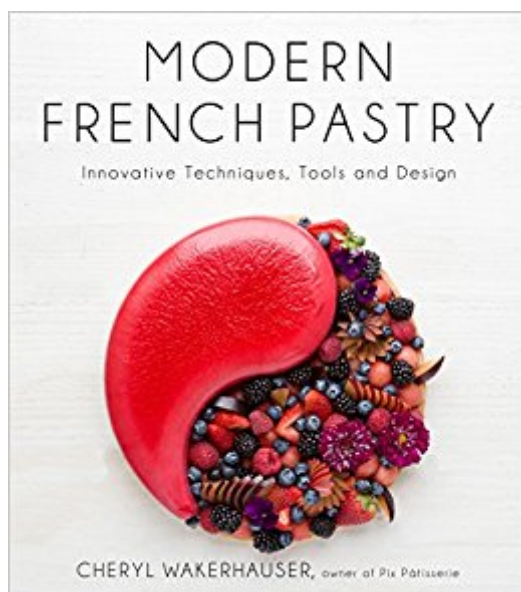


The book was found

Modern French Pastry: Innovative Techniques, Tools And Design



Synopsis

Hone Your Skills with Instruction from a Master of Pâtisserie The perfect pâte à choux, tart dough or meringue is combined with a unique modern twist that make these desserts unlike anything you've ever seen before. Cheryl Wakerhauser, award-winning chef and owner of Pix Pâtisserie, is known for crafting bold flavors and textures into stunning cakes, tarts, coupes, entremets and petits fours. Now, with Cheryl's professional guidance, you can finally nail the challenging techniques that are the foundations of beautiful French pastry. Every dessert is broken down into easy-to-follow sub-recipes that can be done in advance for convenience, and even interchanged with other recipes to create your own signature dessert. Whether you're making The Oregon Get Down's sweet tart dough, caramelized pears, hazelnut cream and rosemary ganache or Miniature Bourbon Macarons with bourbon pastry cream and cherry jam, each impressive creation will taste just as good as it looks.

Book Information

Hardcover: 208 pages

Publisher: Page Street Publishing (October 24, 2017)

Language: English

ISBN-10: 1624144373

ISBN-13: 978-1624144370

Product Dimensions: 5.9 x 0.9 x 8.3 inches

Shipping Weight: 1.7 pounds (View shipping rates and policies)

Average Customer Review: Be the first to review this item

Best Sellers Rank: #235,395 in Books (See Top 100 in Books) #69 in Books > Cookbooks, Food & Wine > Baking > Pastry #198 in Books > Cookbooks, Food & Wine > Regional & International > European > French #630 in Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

Cheryl Wakerhauser is the executive chef and owner of Pix Patisserie and trained with MOF Philippe URRACA, a prestigious patisserie located in southern France. She has been featured in World of Fine Wine, Delta Sky Magazine, Thrillist Portland, Food Network Magazine, The Wall Street Journal, USA Today and Bon Appetit. She lives in Portland, OR.

[Download to continue reading...](#)

Modern French Pastry: Innovative Techniques, Tools and Design French Desserts: The Art of

French Desserts: The Very Best Traditional French Desserts & Pastries Cookbook (French Dessert Recipes, French Pastry Recipes, French Desserts Cookbook) The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition The Pastry Chef's Companion: A Comprehensive Resource Guide for the Baking and Pastry Professional A Jewish Baker's Pastry Secrets: Recipes from a New York Baking Legend for Strudel, Stollen, Danishes, Puff Pastry, and More Puff Pastry Cookbook: Top 50 Most Delicious Puff Pastry Recipes (Recipe Top 50's Book 79) PIE: The 500 Best Homemade Pie Recipes (pie cookbook, savory pie recipes, low carb, vegetarian, vegan, paleo, gluten free, fruit pies, quiche recipes, tarts, pies, pastry, puff pastry recipes) Modern Acrylics: Innovative mediums, tools, and techniques for today's artist (Artist's Studio) Sound Systems: Design and Optimization: Modern Techniques and Tools for Sound System Design and Alignment The Tools & Techniques of Employee Benefit and Retirement Planning (Tools and Techniques of Employee Benefit and Retirement Planning) Tools & Techniques of Employee Benefit and Retirement Planning, 11th ed. (Tools and Techniques of Employee Benefit and Retirement Planning) Learn French With Stories (WITH AUDIO): Improve your French reading and listening comprehension skills with seven French stories for beginner and intermediate ... French with Stories t. 1) (French Edition) The Tools & Techniques of Financial Planning, 10th Edition (Tools and Techniques of Financial Planning) French baby book: Counting Fun. Compter en sâ™amusement: Children's Picture Book English-French (Bilingual Edition). Childrens French book, French bilingual ... books for children t. 2) (French Edition) Innovative Teaching Strategies In Nursing And Related Health Professions (Bradshaw, Innovative Teaching Strategies in Nursing and Related Health Professions) Make Impasto Rosettes with Paint: Beginner's Guide to Acrylic Painting Using Pastry Tools Graphic Design Success: Over 100 Tips for Beginners in Graphic Design: Graphic Design Basics for Beginners, Save Time and Jump Start Your Success (graphic ... graphic design beginner, design skills) PÃtisserie Gluten Free: The Art of French Pastry: Cookies, Tarts, Cakes, and Puff Pastries The Art of French Pastry Patisserie: Mastering the Fundamentals of French Pastry

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)