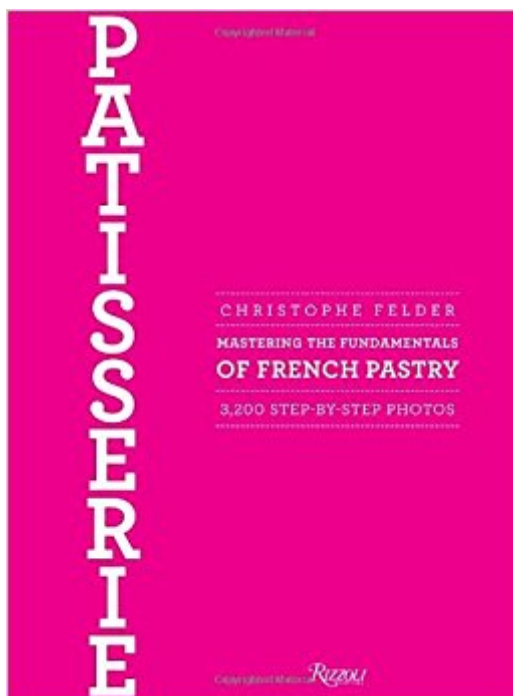




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# Pâtisserie: Mastering The Fundamentals Of French Pastry



## Synopsis

All the classic French pastries made accessible for the home cook, with 3,200 photographs. For every serious home baker, French pastry represents the ultimate achievement. But to master the techniques, a written recipe can take you only so far—what is equally important is to see a professional in action, to learn the nuances of rolling out dough for croissants or caramelizing apples for a tarte tatin. For each of the 210 recipes here, there are photographs that lead the reader through every step of the instructions. There has never been such a comprehensive primer on patisserie. The important base components—such as crème patisserie, pâte à choux, and chocolate ganache—are presented as stand-alone recipes. Once comfortable with these, the home baker can go on to tackle the famous and more complex creations—such as éclairs, Saint-Honoré, Opéra—as well as feel empowered to explore new and original combinations. An entire chapter is devoted to decoration as well as sauces, syrups, and fillings. Whether used to develop skills or to refine techniques, to gain or simply broaden a repertoire, Patisserie dispels the mystery around classic French pastries, so that everyone can make them at home.

## Book Information

Hardcover: 800 pages

Publisher: Rizzoli; 1/27/2013 edition (February 26, 2013)

Language: English

ISBN-10: 0847839621

ISBN-13: 978-0847839629

Product Dimensions: 7.6 x 2.3 x 10.1 inches

Shipping Weight: 5.9 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 55 customer reviews

Best Sellers Rank: #83,557 in Books (See Top 100 in Books) #28 in Books > Cookbooks, Food & Wine > Baking > Pastry #80 in Books > Cookbooks, Food & Wine > Regional & International > European > French #216 in Books > Cookbooks, Food & Wine > Desserts

## Customer Reviews

“An excellent pastry and baking guide such as this doesn’t come along every day—don’t miss out on it.” ~Cookbook Digest  
“Patisserie is a must-have for the reference shelf.” ~thekitchn.com  
“Immensely talented, Chef Christophe offers a rare glimpse into the intricacies of French pastry-making never before seen in such detail. Pastry chefs

are like chemists, and this book opens the door to the secrets of timing and texture that are so important in French pastry. With a guiding hand, Christophe makes patisserie more accessible for the home chef and reveals details that separate an ordinary pastry from an extraordinary one. People will love discovering Christophe's talent through this book.

~François Payard, pastry chef of FP Patisserie and Francois Payard Bakery

"Christophe Felder is a rarity: a stunningly talented pastry chef with a true gift for teaching. He can make everything from butter croissants that flake into a million shards to simple coconut macaroons easy to understand and equally easy to prepare at home •and that's just what he does in this new book. A treasure for bakers from beginners to pros.

~Dorie Greenspan, author of *Baking: From My Home to Yours* and *Around My French Table*

"This monumental work by one of the best pastry chefs in France will delight anyone looking to re-create the all-beloved French classics at home. Bakers everywhere will be thrilled to have Christophe Felder's easy-to-follow recipes in their kitchen •and even happier with the sweet rewards!

~David Lebovitz, author of *The Sweet Life in Paris*

"I can't think of a better introduction to the classic canon of French pastry! Broad in scope and yet easy to manage, the detailed recipes are outdone only by the clear and concise step-by-step images that accompany each one. Christophe Felder is a true master of the art and this long-awaited translation of *Patisserie* is sure to become a benchmark for ambitious bakers.

~Michael Laiskonis, creative director at the Institute of Culinary Education

Christophe Felder is one of the world's most respected pastry masters. After working at Fauchon and Guy Savoy, he served as the pastry chef at the Hôtel de Crillon for fifteen years. He has published more than twenty cookbooks in France, but this is the first to be translated into English. In 2009, he founded his own school devoted to teaching pastry skills to the home cook, located in Strasbourg, France.

This is the second book of Christophe's that I own and he's already one of my favorite pastry authors. Comprehensive enough for more advanced bakers but accessible enough for those just starting out, each of his recipes includes multiple photographs guiding you through the steps. Recipes are broken out into components (ie dough, filling, frosting) so you can use just one if you want to venture out into making your own creations. A great survey of classical French pastry recipes and techniques.

Just made the stollen recipe. Cake-like texture - but too much dried fruit to dough ratio for my taste. Thanks Chef! Update: 2/27/2017 Chocolate Madeleines are to die for. But oven temperature is too high. Should be 400F, not 425F. Adjust baking time according to size of madeleine mold.

Clear, concise, and well presented. Photographs are appropriate without being overwhelming. Love the classic French recipes and especially the all important basic skills. Having each recipe given in both standard (American) and metric measurement makes it a truly global reference.

I love this book. If you are looking to make the perfect Patisserie this book will lead you down the road. It is a series of lessons that take you step by step with photos to guide you. There is so little chance of error in your baking. I truly think that almost every pastry basic is covered. There have been some books that I have been so impressed with that I have bought them for friends as gifts. This will probably be one of those books.

Fantastic recipes and great step by step illustrations. Everything I have tried tasted and looked great. So glad I am able to bring back a taste of France in my house. Recipes are not easy and take time, but all worth it!

Made almost every single dessert in this book.. For all Pastry lovers this is the perfect book!!!!... for the home baker it might take a little extra steps just to make sure it is done right but totally worth it!! AMAZING!!!

I love love this book! It's everything I learned in Culinary school and more but now I have the step by steps to remind me Visually of what I learned.

This book is filled with traditional pastries and has step by step pictures of every recipe. Beautiful book and wonderful recipes.

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