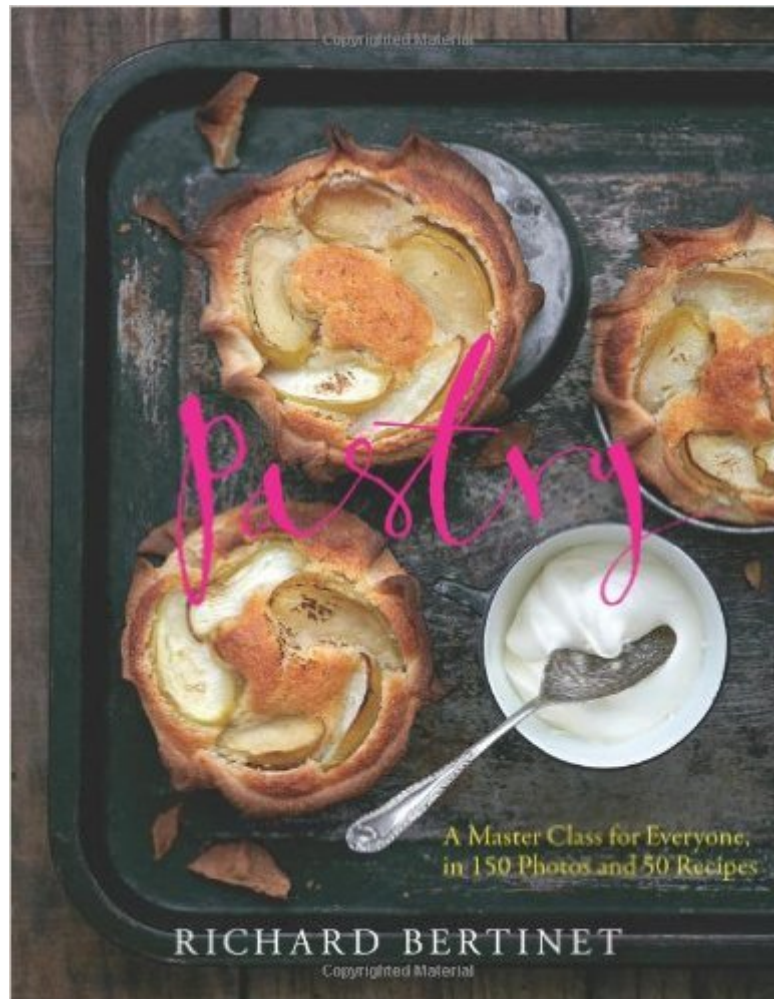


The book was found

Pastry: A Master Class For Everyone, In 150 Photos And 50 Recipes



Synopsis

Whether attempting the elusive perfect tart crust or the ever-vexing handmade puff pastry, making from-scratch pastry is the baker's pinnacle of achievement—and arguably the most challenging of all skills. In *Pastry*, renowned British baker Richard Bertinet demystifies the art of handmade pastry for aspiring bakers of all abilities. Using crystal-clear instructions, step-by-step photography, and fail-proof weight measurements for ingredients, Bertinet teaches readers how to make the four different types of pastry—savory, sweet, puff, and choux—and shares 50 rustic, mouthwatering recipes.

Book Information

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Customer Reviews

This is a very clearly written and beautifully illustrated book that strikes the perfect balance between recipe book and how-to manual. Bertinet begins by explaining how to make four basic types of pastry -- "salted" (for savory recipes), sweet, puff, and choux -- complete with step-by-step instructions and lovely, clear photographs. The next part of the book -- again, liberally photographed -- gives specific recipes to make using each type of pastry. This was a delight to read (I sat down and read it straight through like a novel), and best of all I'm quite excited to dive in and start baking. The only reason I gave this wonderful book four stars instead of five (I would like to have given it about 4.7) is that the directions for how to adapt pastry batches for various kinds of pans is just the tiniest bit confusing -- you have to hunt around a bit and extrapolate here and there. But really, that is the tiniest quibble -- I can't see this being a problem for any but the most absolute novice baker. I would recommend this book highly both to experienced bakers and to newbies; it's not easy to write a book that will appeal to and be useful to both, but Bertinet has done it!

Not too thrilled with the recipes in this book. Tried several, and none of them really worked. Had to tweak recipes both weight wise and temperature wise when baking. His bread books are so much better. I did not have any difficulties with them at all. I will keep trying other recipes from this book and hope they will work.

As a fairly experienced home cook I was happy to learn a few things here I had never tried when making pies and tarts. However, if you want to make your own cheese Danish, this is not the book. It seems that these are sold as "pastries" everyday but are not. Apparently pudding and fruit filled tarts and cream puffs are pastries. Cronies, donuts and Danishes are not. I assume they are bread. Now my search continues.

I tried the sweet pastry today. It does not work out as nicely as expected (if you've ever used recipes from his Dough and Crust, you will have that expectation). The first challenge is rolling it out. The pie dough is pretty sticky , you definitely have to add flour more than what he defined in the book. Still, get holes :(The dough is just too soft (Not because of not being chilled long enough) . The final crust after baking tastes very eggy, like hard cookies, not flaky at all, and so sweet that it is a kind of overwhelming. I compare this sweet pastry recipe with other French pastry recipes. Finding that his recipe used far more sugar and more egg: 2 egg and 1 yolk, 12.4 oz all purpose flour, 4.4 oz each sugar and butter, pinch of salt. I doubt that it could be a editing mistake, it looks like using 1 egg other than 2 makes more sense, then how to explain the 4.4 oz sugar? I thought he is quite stringent on sugar use based on his older books as mentioned above. In general, not as good as his previous books, since half of the basic pastry recipes is not working (have not tried the savory pastry yet).

I have not yet actually MADE any of these recipes, but I have read through the book. The set up is wonderful: photo with paragraph of explanation underneath. The first 40 pages addressed several issues I've had with pastries and gave numerous tips that I am excited to try. Break out the butter!**UPDATE** I made the Amandine tart for Thanksgiving. I followed all the steps and it turned out amazing! The almond cream filling is a versatile and inspiring creation. I will be using it in other desserts!

I first discovered Richard Bertinet on YouTube and decided I had to have his book!! Great easy to

follow instructions and wonderful pictures. A "must have" for any level baker.

For those who want to broaden from breads this is a great introduction to the techniques we all need to know.

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The Pastry Chef's Companion: A Comprehensive Resource Guide for the Baking and Pastry Professional
Pro Flash Manual: A Michael Willems Dutch Master Class Manual (The Michael Willems "Dutch Master Class" series Book 2)
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