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## The Professional Pastry Chef Fundamentals

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and breads. Pastry chefs create the dessert menu, which complements the chefs' style and gives the diner a grand finale after the main meal.

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thousands of pastry chefs and home cooks. A favorite of pastry lovers and serious chefs worldwide, The Professional Pastry Chef presents comprehensive coverage of basic baking and pastry techniques in a fresh and approachable way. Now skillfully revised and redesigned to

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meet the needs of today's pastry kitchen, this classic reference is better- and easier to use-than ever.

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The Professional Pastry Chef:... book  
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Allow to stand 30 minutes before using or, preferably, cover and refrigerate overnight. 16 The Professional Pastry Chef: Fundamentals of Baking And Pastry Yolks-Only Egg Wash yield: 3/4 cup (180 ml) 8 egg yolks (2 ? 3 cup/160 ml) 1 2 to 3 tablespoons (30 to 45 ml) water or milk ? 2 teaspoon (2.5 g) salt 1.

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In 2012, Chef Rory helped open Hakkasan's flagship New York City location and went on to lead the pastry programs at four additional locations in the U.S. After years of travel, Chef

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Rory debuted his first solo concept: Patisserie Chanson + Dessert Bar.

Rory Macdonald | Institute of Culinary Education

The Professional Pastry Chef:  
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4th Edition Bo Friberg. 4.8 out of 5



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“An excellent pastry and baking guide  
such as this doesn't come along every  
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~Cookbook Digest "Patisserie is a

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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.

Patisserie: Mastering the

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## Fundamentals of French Pastry ...

Like its "sister" volume on the basics (The Professional Pastry Chef: Fundamentals of Baking and Pastry, 2002, 0-471-35925-4), this book, which covers such subjects as modernistic desserts, chocolate work, and sugar and marzipan creations, is

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designed to meet the needs of today's pastry kitchen.

The Advanced Professional Pastry Chef: Friberg, Bo ...

James Beard Foundation, Outstanding Pastry Chef Award, 2000; named to Ten Best Pastry Chefs in America,

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Pastry Art & Design, 2000. Sidelights

At first glance, award-winning pastry chef Claudia Fleming seemed a curious choice as food director for Pret a Manger USA, the American subsidiary of the rapidly growing British chain of "quick casual ...

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Techniques in a fresh and approachable way. Now skillfully revised and redesigned to meet the needs of today's pastry kitchen, this classic reference is better-and easier to use-than ever. The new edition contains more than 650 recipes, which offer a new emphasis on American

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Applications of European techniques with yields suitable for restaurant service or for entertaining at home. It shares encyclopedic guidance on everything from mise en place preparation and basic doughs to new chapters covering flatbreads, crackers, and homestyle desserts. Throughout,

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award-winning Executive Pastry Chef

Bo Friberg explains not only how to perform procedures, but also the principles behind them, helping readers to build a firm foundation based on understanding rather than memorizing formulas. Illustrated step-by-step instructions demystify even the

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Information and ideas for creating mouthwatering baked goods and tantalizing desserts-today and for years to come.

Up-to-date, advanced techniques for the professional pastry chef and serious home baker The Advanced

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Professional Pastry Chef brings up-to-date coverage of the latest baking and pastry techniques to a new generation of pastry chefs and serious home bakers. This book covers advanced material and--like chef Bo's classic The Professional Pastry Chef: Fundamentals of Baking and Pastry,

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Fourth Edition (Wiley:

0-471-35925-4)--contains  
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Topics covered in depth include decorated cakes, modernist desserts, wedding cakes and holiday favorites, sugar work, marzipan figures, and chocolate decorations. Illustrated step-by-step instructions demystify even the most complex techniques and preparations, while over 100 vivid



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color photographs bring finished dishes to life. Bo Friberg (Greenbrae, CA) is a Certified Master Pastry Chef and Executive Pastry Chef at the San Diego Culinary Institute. He has more than forty years of experience in the industry and has received numerous awards and honors for his work.

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Filled with tips, advice, and instructions that simplify even the most intricate techniques and presentations, an indispensable guide, completely revised and updated to meet the needs of today's pastry kitchen, covers every aspect of baking and pastry,

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explaining not only how to perform procedures, but also the principles behind them.

If you think sumptuous desserts and healthy eating don't go together, you'll change your mind when you see the tempting, yet delightfully healthy

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desserts that Bo Friberg has added to the Third Edition of this ever-popular pastry cookbook. The Light Desserts chapter now offers twice as many mouth-watering desserts that will please your palate, your heart, and your waistline. The Third Edition on The Professional Pastry Chef offers

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hundreds of tempting, easy-to-follow recipes that range from classical to contemporary favorites. Here is a complete guide to the preparation and artful presentation of a bounty of pastries and desserts, including breads, cakes, cookies, pastries, ice creams, candies, and restaurant

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introductions to each recipe, Master Pastry Chef Bo Friberg carefully explains the proper blending of ingredients, use of pastry equipment, alternate presentations, and professional techniques so you can produce professional results the first time.

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An up-to-date, comprehensive guide to understanding and applying food science to the bakeshop. The essence of baking is chemistry, and anyone who wants to be a master pastry chef must understand the principles and science that make baking work. This book explains the whys and hows of

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on using whole grains, allergy-free baking, and reducing salt, sugar, and fat in a variety of baked goods. This detailed and informative guide features: An introduction to the major ingredient groups, including sweeteners, fats, milk, and leavening agents, and how each affects finished

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