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The Professional Pastry Chef: Fundamentals of Baking and ...

The Professional Pastry Chef by Bo Friberg is a must-have reference for all serious bakers / pastry chefs. It appears frequently as part of baking / pastry arts curriculums for good reason: Chef Bo clearly explains techniques and plating suggestions with a healthy (and entertaining) dash of food science along the way.

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The Professional Chef, the official text of The Culinary Institute of America's culinary degree program, has taught

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tens of thousands of chefs the techniques and fundamentals that have launched their careers. Now in a revolutionary revision, *The Professional Chef*, Seventh Edition not only teaches the reader how, but is designed to reflect why the CIA methods are the gold standards.

The Professional Chef by Culinary Institute of America

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A favorite of pastry lovers and serious chefs worldwide, "The Professional Pastry Chef" presents comprehensive coverage of basic baking and pastry

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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 Professional Pastry Chef: Fundamentals of Baking and ...

The first, is a series of books from a famous pastry chef named Yves Thuries. The books include recipes from some very well known pastry chefs, and they opened my eyes to the high level of pastry ...

The Best Pastry Books: Chefs Pick Their Favorites - Eater

For the book About Professional baking by Gail Sokol I read about it from from the review in the amazon so I bought it and I never try anything from the book until now but the book have a lot of good information too) , they are different from the TV chefs' or food writers' books, they have a lot of information that one need to know to be a pastry chef or working in

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commercial kitchen.

dailydelicious: The Professional Pastry Chef

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

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

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The Professional Pastry Chef contains encyclopedic guidance on the preparation and presentation of an abundant array of pastries and desserts-

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including breads, cakes, cookies, tarts, petits fours, croissants, Danish pastries, mousses, soufflés, ice creams, sorbets, and sauces, syrups, and fillings-plus a completely new chapter covering flatbreads, crackers, and rolls.

Buy The Professional Pastry Chef: Fundamentals of Baking ...

Professional chefs are instructed on basic baking and pastry skills during two courses in culinary school, and many culinary schools now offer baking and pastry degree programs. In the professional kitchen, pastry chefs are responsible for the production of all baked goods, including desserts and breads.

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