

FERRANDI  
PARIS

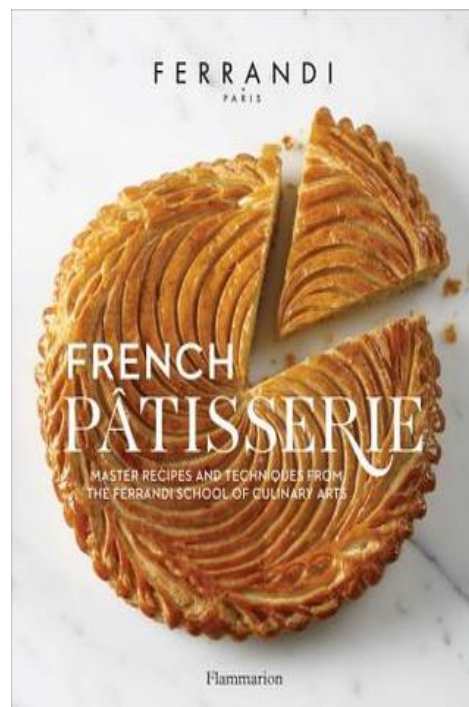


FRENCH  
PÂTISSERIE

MASTER RECIPES AND TECHNIQUES FROM  
THE FERRANDI SCHOOL OF CULINARY ARTS

Flammarion

## \* French Patisserie: Master Recipes and Techniques from the Ferrandi School of Culinary Arts \*



### Books Details

Author : Rina Nurra Pages : 656 pages Publisher : Flammarion-Pere Castor  
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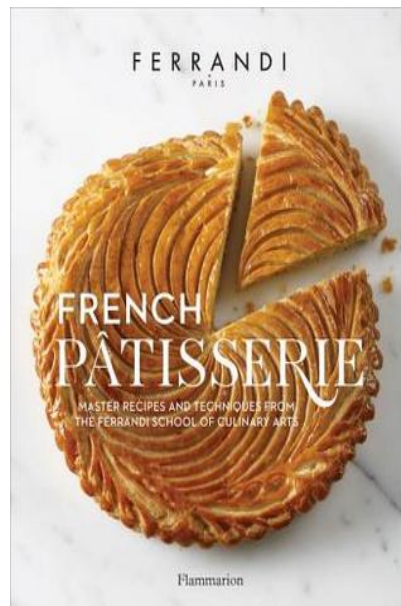
### Books Descriptions

Ferrandi, the French School of Culinary Arts in Paris--dubbed "the Harvard of gastronomy" by Le Monde newspaper---is the ultimate pastry-making reference. From flaky croissants to paper-thin mille-feuille, and from the chestnut cream-filled Paris-Brest to festive yule logs, this comprehensive book leads aspiring pastry chefs through every step--from basic techniques to Michelin-level desserts. Featuring advice on how to equip your kitchen, and the essential doughs, fillings, and decorations, the book covers everything from quick desserts to holiday specialties and from ice creams and sorbets to

chocolates. Ferrandi, an internationally renowned professional culinary school, offers an intensive course in the art of French pastry making. Written by the school's experienced teaching team of master pâtissiers and adapted for the home chef, this fully illustrated cookbook provides all of the fundamental techniques and recipes that form the building blocks of the illustrious French dessert



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