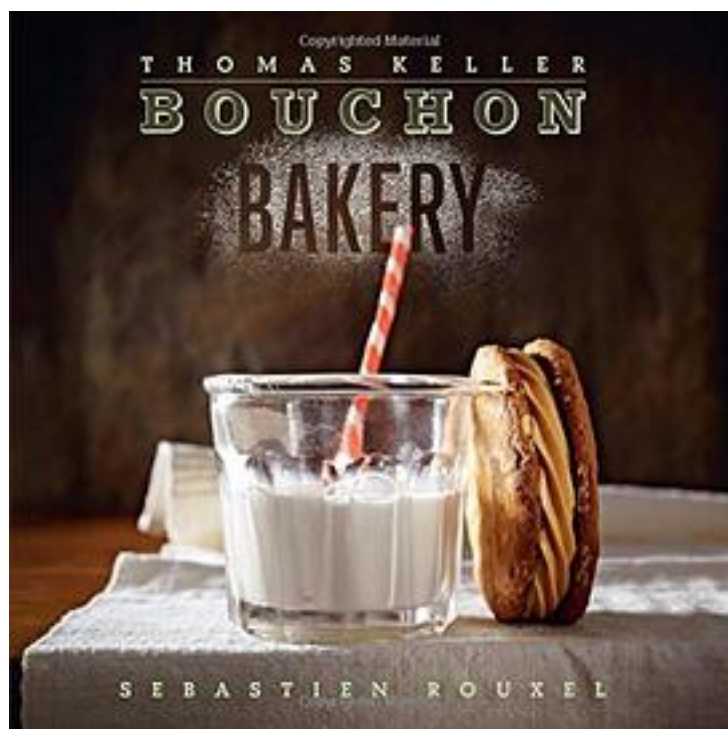


Bouchon Bakery



[Bouchon Bakery 下载链接1](#)

著者:Thomas Keller

出版者:Artisan

出版时间:2012-10-23

装帧:Hardcover

isbn:9781579654351

"Bouchon Bakery" is co-authored by Sebastien Rouxel, whose skills and craftsmanship make every page a new lesson: it could be a subtlety that ensures a professional finish, or a flash of ingenuity that reveals a whole new way to heighten flavour and enhance texture. The deft twists, perfectly written recipes, and dazzling photographs make perfection inevitable, whether you're making a doughnut or an eclair, a croissant or a cream puff. The Candy and Confections chapter offers unimaginable treats: peppermint patties with creamy centres, nut-laden nougat, fruit jellies, caramel popcorn, Flavoured marshmallows, and bonbons, as well as holiday delights. Each recipe provides weights for ingredients, as well as volume measures, and directions for

standard and convections ovens. The recipes here run the gamut from the very simple to the complex, but all are readily doable with many doahead steps and brilliant guidance from three exceptional chefs: Thomas Keller, Sebastien Rouxel, and Matthew McDonald.

作者介绍:

目录:

[Bouchon Bakery 下载链接1](#)

标签

烘焙

食谱

Food

麵包店

ThomasKeller

小年人

foodie

cookbook

评论

Not a huge fan of Bouchon Bakery, but I really enjoyed this book and have been following the recipes to make treats.

装帧观感极佳的一本bakery配方书

应该人手一本

Tom
Keller到底是业界长青，翻了他的书之后，我基本不再用网上找来的高赞方子了。书中废话不多，配方看起来都蛮简单，但细读会发现很多超级有用的技巧，譬如sift几乎所有原料。书的最后一部分关于基本技巧，也是相当实用。周末按照建议做出来的pastry cream简直令人咂舌。但是纽约店里的马卡龙吃不下去啊！！！太甜太干。

好书，如果对舍得投入时间金钱成本的人来说。里面的方子注解挺详细的。。。我对TK的食谱书信任程度一向都很高，只要按部就班不偷懒，成品绝对值得。不过里面涉及的原料很多是专业烘焙才用到的，只是想家庭烘焙一下，设备没那么多，也不算勤快的人。。。参考价值就不算太大了。

As a big fan of home baking, I've already tried a few recipes in this book, such as puff, tkos and macaroons. I found this book much more comprehensive than the other books in my bookshelf. I'll keep on learning from it.

[Bouchon Bakery_下载链接1](#)

书评

[Bouchon Bakery_下载链接1](#)