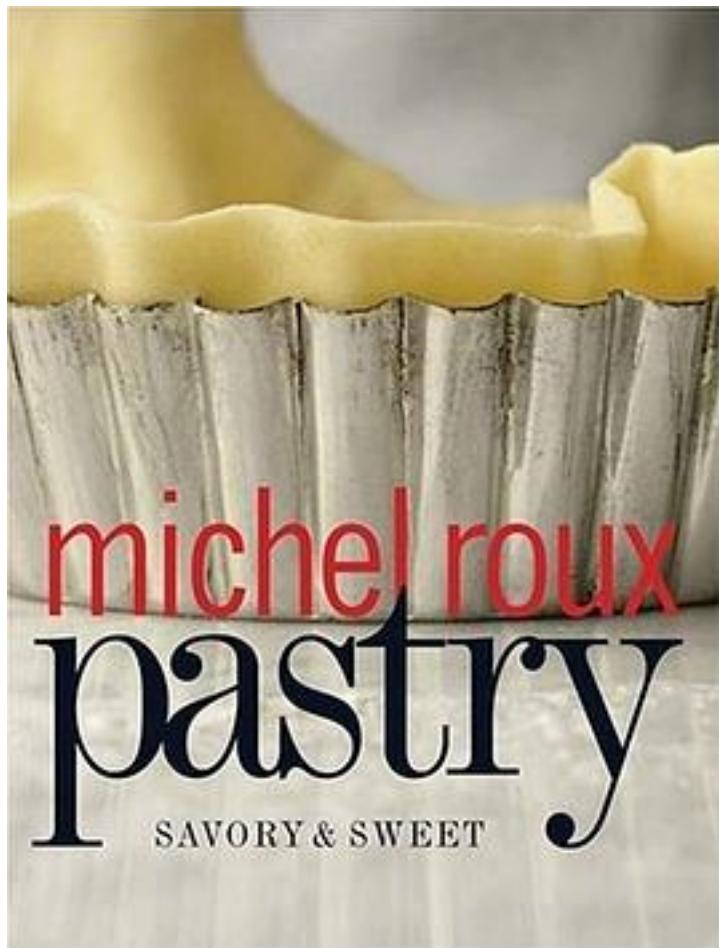


Pastry



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著者:Michel Roux

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From master chef Michel Roux, a gorgeous, full-color cookbook that demystifies the art of pastry making. For many home cooks, making pie and pastry can be intimidating. Now, in his exciting new cookbook, Michelin three-star chef Michel Roux shows how

easy it is to prepare pastry at home just like a professional. All types of dough are covered--short crust, brioche, puff pastry, croissant, and more. Roux provides detailed, step-by-step techniques, all illustrated with stunning color photographs. He also presents a range of classic and contemporary recipes--100 in all -- with mouthwatering photographs of almost every one. Showstopping sweets include Sweet Pumpkin Tart with Toasted Almonds, Chocolate and Raspberry Tart, and Apple Turnovers. For something savory, there are Onion and Bacon Mini Pizzas, Phyllo Croustades with Seared Tuna, and Herbed Monkfish in a Puff Pastry Crust. For home cooks who want a new bible on the subject of making pie and pastry at home, this book is the answer.

作者介绍:

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书评

这是一本十分适合初学者学习使用的书 书中介绍了几乎所有你想要学习到的pastry

这是一本基础书 作者也是顶顶大名的厨师 three michelin stars 技术绝对毋庸置疑
强力推荐！！

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