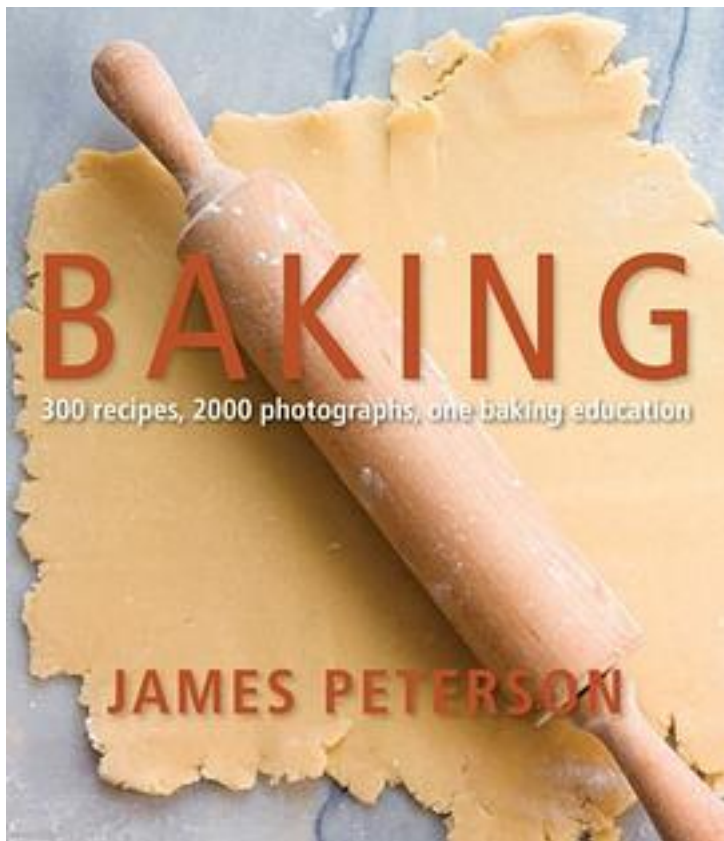


Baking



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著者:James Peterson

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The learn-to-bake master class in a book.

The craft of baking is based on good technique. Learn the fundamentals well, and you can bake perfect cakes, cookies, tarts, breads, and pastries each and every time.

That's the premise of *Baking*, revered cooking teacher James Peterson's master

course in baking fundamentals. In more than 350 recipes and auxiliary techniques--most accompanied by illuminating step-by-step photographs--Peterson lays the foundation for lifelong baking success.

This book teaches you how to build finished baked goods from their essential components, providing both maximum guidance for less experienced bakers and great creative freedom for more confident bakers. The Cakes chapter, for example, presents basic cake recipes (Moist Sponge Cake, Devil's Food Cake) followed by frostings, fillings, and glazes (Professional-Style Buttercream, White Chocolate Ganache), allowing you to mix and match endlessly. Or, if you're looking for knockout assembled cakes, go to the end of the chapter and discover complete illustrated instructions for, say, a decadent Chocolate Hazelnut Cake with Chocolate Filling and Hazelnut Buttercream, or an elegant Peach Crème Mousseline Cake.

Baking is packed with the basic, must-have recipes for every baker's repertoire (as well as more ambitious classics), such as:

Pound Cake • Crème Anglaise • Chiffon Cake • Cheesecake • Classic Puff Pastry • Cherry Pie • Lemon Meringue Pie • Miniature Raw Fruit Tarts • Linzertorte • Cream Puffs • Chocolate Croissants • Cheese Danish • Basic Butter Cookies • Lemon Bars • Biscotti • Challah • Rye Bread • Focaccia • Blueberry Muffins • Scones • Flourless Chocolate Cake • Cheese Souffles • Miniature Cake Petits Fours • Apple Strudel • Napoleons • Rolled Fondant • Bûche de Noël • Éclairs • Mushroom Jalousie

Copious photographs inspire and help bakers visualize the crucial moments of hundreds of recipes and techniques, including:

Troubleshooting Tarts and Pies • Baking "Blind" • Making Liquid Fondant • Coating a Cake with Hot Icing • Assembling a Layer Cake without Using a Cake Stand • Decorating a Cake with a Caramel Cage • Coloring Marzipan • Making a Rolled Cake • Decorating Cookies with Colored Sugar • Filling and Using a Pastry Bag • Kneading Wet Dough in a Food Processor • Scoring Dough • Shaping a Fougasse • Repairing Chocolate Mixtures that Have Seized • Cooking Sugar Syrup to the Soft Ball Stage

Thorough, approachable, and authoritative, Baking shows why James Peterson is a trusted source for home cooks of every level. Work your way through this book, and you will gain the skills you'll need for impressive results every time.

作者介绍:

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标签

美食

烘焙

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评论

烘焙宝典，这门课在法国学要1万欧元，君之就是翻译抄他出书的

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书评

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