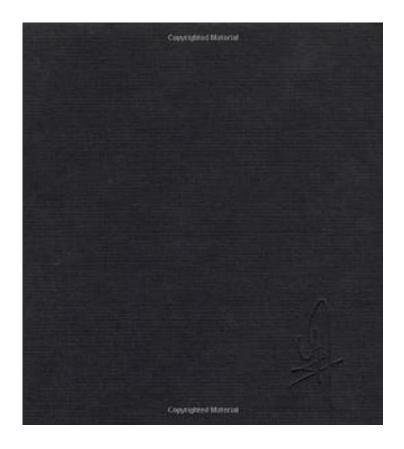
The Classic and Contemporary Recipes of Yves Thuris, Modern French Pastry



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Here, Thuries introduces lighter fillings that freeze well – creams and mousses – instead of the classic buttercreams. In addition, he shows readers with a step–by–step approach how to: assemble cakes more easily with cake rings, cake frames, sheet pans and other molds; create today's light, natural decorations with fruit, fruit gelees, and

chocolate; create incomparable croquembouche ('crunch in the mouth') delicacies and much, much more.
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