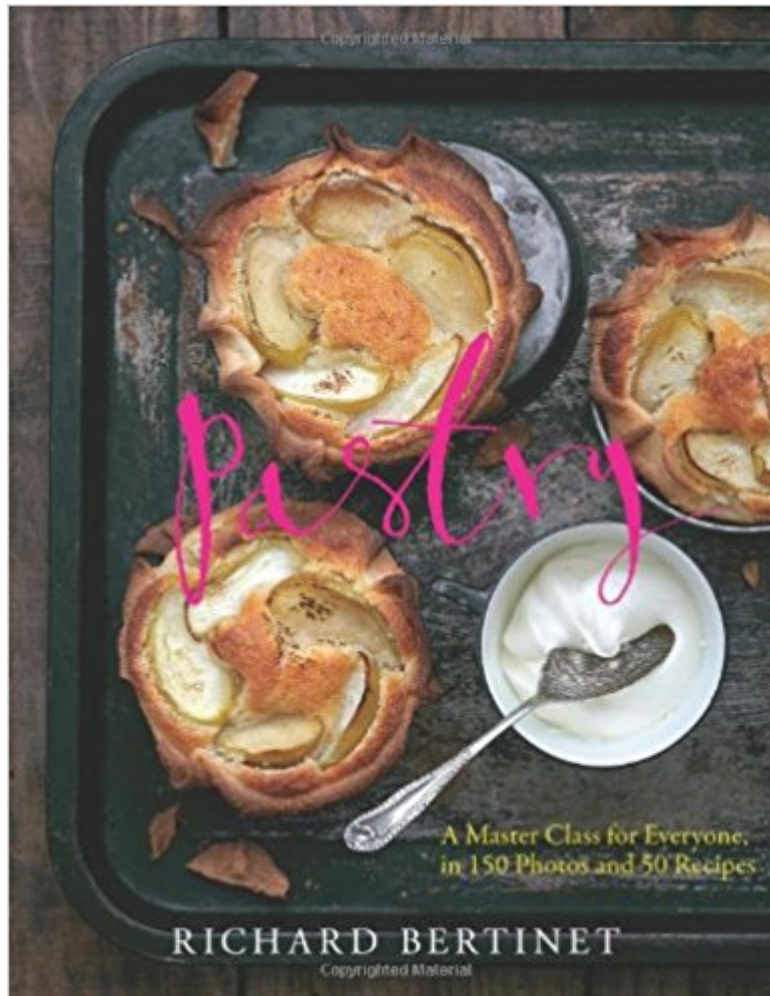




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Pastry: A Master Class For Everyone, In 150 Photos And 50 Recipes



Synopsis

Whether attempting the elusive perfect tart crust or the ever-vexing handmade puff pastry, making from-scratch pastry is the baker's pinnacle of achievement—and arguably the most challenging of all skills. In *Pastry*, renowned British baker Richard Bertinet demystifies the art of handmade pastry for aspiring bakers of all abilities. Using crystal-clear instructions, step-by-step photography, and fail-proof weight measurements for ingredients, Bertinet teaches readers how to make the four different types of pastry—savory, sweet, puff, and choux—and shares 50 rustic, mouthwatering recipes.

Book Information

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Customer Reviews

"It's the kind of introduction to pastry that I wish someone had given me long ago, so I might have avoided all the tart- and pie-crust disasters that have plagued my kitchen over the years. . . . The recipes, ranging from savorys like chicken and tarragon tarts and pork pies to beautiful fruit tarts of peaches poached in rosemary syrup with almond cream and fresh apricots atop puff pastry—were well worth the effort, and left me daydreaming about which pastry I'll conquer next." -Karen Shimizu, *Saveur*

"The gorgeous photography alone makes *Pastry* worth a look, the perfectly browned and sugar-dusted miniature mince pies spilling forth from a parchment-lined gift box and peaks of blowtorch-kissed meringue on lemon tartlets begging the reader to fire up the oven and dig out the piping bags. Since the text runs the gamut from simple how-tos to complex recipes, novice bakers and veterans who know the way around a tart pan will both find a treasure trove of flaky, scrumptious possibilities from a master chef and wise teacher." - Shelf Awareness for Readers

Richard Bertinet is a James Beard Awardâ “winning author and the owner of the Bertinet Kitchen cookery school in Bath, England, which draws attendees from all over the world. He lives in England.

I first discovered Richard Bertinet on YouTube and decided I had to have his book!! Great easy to follow instructions and wonderful pictures. A "must have" for any level baker.

For those who want to broaden from breads this is a great introduction to the techniques we all need to know.

As a fairly experienced home cook I was happy to learn a few things here I had never tried when making pies and tarts. However, if you want to make your own cheese Danish, this is not the book. It seems that these are sold as "pastries" everyday but are not. Apparently pudding and fruit filled tarts and cream puffs are pastries. Cronies, donuts and Danishes are not. I assume they are bread. Now my search continues.

Terrific book.

Best for pros. Home cooks may find it above their abilities.

great book. when it comes to baking Richard Bertinet is a genius

I bought this book for one of my daughters who is an excellent cook. The recipes look incredible and I know she will make masterpieces thanks to this book. I highly recommend this book for anyone who wants to get into first class pasrty making.

I haven't used any of the recipes yet but look forward to using them during the holidays. The book is well written and the helpful tips are great.

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PIE: The 500 Best Homemade Pie Recipes (pie cookbook, savory pie recipes, low carb, vegetarian, vegan, paleo, gluten free, fruit pies, quiche recipes, tarts, pies, pastry, puff pastry recipes)
A Jewish Baker's Pastry Secrets: Recipes from a New York Baking Legend for Strudel, Stollen, Danishes, Puff Pastry, and More Puff

Pastry Cookbook: Top 50 Most Delicious Puff Pastry Recipes (Recipe Top 50's Book 79) The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition The Pastry Chef's Companion: A Comprehensive Resource Guide for the Baking and Pastry Professional Pro Flash Manual: A Michael Willems Dutch Master Class Manual (The Michael Willems "Dutch Master Class" series Book 2) Patisserie at Home: Step-by-step recipes to help you master the art of French pastry Baking: 1001 Best Baking Recipes of All Time (Baking Cookbooks, Baking Recipes, Baking Books, Baking Bible, Baking Basics, Desserts, Bread, Cakes, Chocolate, Cookies, Muffin, Pastry and More) French Desserts: The Art of French Desserts: The Very Best Traditional French Desserts & Pastries Cookbook (French Dessert Recipes, French Pastry Recipes, French Desserts Cookbook) Polymer Clay Master Class: Exploring Process, Technique, and Collaboration with 11 Master Artists Jello Shot Recipes: 55 Fun & Creative Jello Shot Recipes for your Party (Jello Shots, Jelly Shots, Party Recipes, Jungle Juice, Punch Recipes, Vodka Recipes, ... Rum Recipes, Cocktail Recipes, Wine Making) How to Create Your Own Jewelry Line: Design – Production – Finance – Marketing & More Master Planning Success Stories: How Business Owners Used Master Planning to Achieve Business, Financial, and Life Goals (The Master Plan Book 2) Polish Desserts! Polish Cookie, Pastry and Cake Recipes (Easy Ethnic Dishes Book 4) Polish Desserts: Polish Cookie, Pastry and Cake Recipes Plating for Gold: A Decade of Dessert Recipes from the World and National Pastry Team Championships American Heart Association Healthy Family Meals: 150 Recipes Everyone Will Love The Pastry Queen: Royally Good Recipes from the Texas Hill Country's Rather Sweet Bakery & Cafe Miette: Recipes from San Francisco's Most Charming Pastry Shop

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