

Modern French Pastry

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Modern French Pastry & Petite Pâtisserie. Literally translated to “ little ovens, ” French petits fours are small pastries that can be eaten in two to three bites. Petite Pâtisserie skips the commonplace, white fondant covered cake squares and, instead, introduces you to petit pastry in a new, exciting array of flavors, shapes, textures and colors. These 41 original recipes captivate the eyes before intriguing the taste buds.

~~Modern French Pastry & Petite Pâtisserie~~

Modern French Pastry is not a cookbook about the classics. You will find no tart tatins, lemon tarts or opera cakes in this book. Instead, Modern French Pastry gives you 41 original recipes never seen before, in an array of shapes, colors, flavors and sizes.

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Basic Procedure: Cook sugar and water together on the stovetop. After you start cooking the sugar, place egg whites in a mixing bowl with the whisk attachment. When the sugar reaches 221 ° F (105 ° C) start whisking the egg whites on high speed.

~~Techniques — Modern French Pastry & Petite Pâtisserie~~

In a microwave-safe bowl, combine all the pastry cream ingredients, except the crème de cassis and lime juice. Blend them with an immersion blender and then place the bowl in the microwave. Cook on...

~~These Modern French Pastries Will Make You Rethink ...~~

The perfect pâte à choux, tart dough or meringue is combined with a unique modern twist that make these desserts unlike anything you ' ve ever seen before. Cheryl Wakerhauser, award-winning chef and owner of Pix Pâtisserie, is known for crafting bold flavors and textures into stunning cakes, tarts, coupes, entremets and petits fours.

~~Modern French Pastry: Innovative Techniques, Tools and ...~~

Modern French Pastry & Petite Pâtisserie. 2225 East Burnside Street. Portland, OR, 97214 (503)784-3037. Your Custom Text Here. Modern French Pastry & Petite Pâtisserie. Modern French Pastry; Petite Pâtisserie; Techniques; Equipment; Ingredients; Press; About the Author; Contact / Buy; Modern French Pastry. Photos by Alan Weiner.

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~~Petite Pâtisserie — Modern French Pastry & Petite Pâtisserie~~
These easy and classic French dessert recipes include tarte tatin, chocolate mousse, clafoutis, crêpes Suzette, macarons and more.

~~42 French Dessert Recipes From the Effortless to the ...~~
Metal Cake Rings – Instead of cake pans French pastry uses cake rings. For making standard 6in or 8in (15in or 20cm) round *entremets* you should have a few cake rings on hand. For making standard 6in or 8in (15in or 20cm) round *entremets* you should have a few cake rings on hand.

~~Equipment — Modern French Pastry & Petite Pâtisserie~~
Cakes Choose from a specialty selection or create your own flavor combinations. Pastries A variety of French & Italian pastries available in large & miniature sizes. Cookies Almond, butter, fruit filled & chocolate cookies can be purchased boxed or on a tray Pies A selection of fruit, ricotta, chocolate cream, & traditional holiday pies.

~~Our Menu — Modern Pastry Shop, Inc.~~
The perfect *pâte à choux*, tart dough or meringue is combined with a unique modern twist that make these desserts unlike anything you 've ever seen before. Cheryl Wakerhauser, award-winning chef and owner of Pix Pâtisserie, is known for crafting bold flavors and textures into stunning cakes, tarts, coupes, *entremets* and *petits fours*.

~~Modern French Pastry: Innovative Techniques, Tools and ...~~
Place a 20-centimeter (8-in) metal cake ring on a half sheet pan lined with a silicone baking mat. Place the almond and

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pistachio pastes in the bowl of a stand mixer fitted with the paddle attachment. Mix on medium speed until combined. Slowly add the eggs in 3 parts, scraping the bowl after each addition.

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With recipes like Le Royale, Amélie, Pear Rosemary Tart, Pistachio Picnic Cake, Bûche de Noël, Crème Brûlée Cookies and Macarons, you will be sure to wow any guest with complex flavors and textures...

~~Modern French Pastry: Innovative Techniques, Tools and ...~~
Available for the first time in English, Modern French Pastry is the second volume on French pastry in the series that is the benchmark culinary reference for professionals in France. The translation of this ten-volume series is being heralded as a milestone in the culinary arts.

~~The Classic and Contemporary Recipes of Yves Thuries ...~~
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In Modern French Pastry, Cheryl focuses on modern pastries that are elegant and show stopping. Recipes include a Concerto, a beautiful mini tart that contains components of coffee cream, fleur de sel caramel, coffee caramel glaze, phyllo decor with a chocolate almond dough.

~~Modern French Pastry — Eat Your Books~~

With recipes like Le Royale, Amélie, Pear Rosemary Tart, Pistachio Picnic Cake, Bûche de Noël, Crème Brûlée Cookies and Macarons, you will be sure to wow any guest with complex flavors and textures that are unique to French pastry. French dessert is a study in components, and Cheryl breaks each recipe down, providing information on classic techniques while imbuing each recipe with a new twist.

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