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MAXIMO NYASIA

Payard Desserts Columbia University Press
Larousse Patisserie and Baking is the complete guide from the authoritative French cookery brand Larousse. It covers all aspects of baking - from simple everyday cakes and desserts to special occasion show-stoppers. There are more than 200 recipes included, with everything from a quick-mix yoghurt cake to salted caramel tarts and a spectacular mixed berry millefeuille. Special features on baking for children, lighter recipes and quick bakes, among many others, provide a wealth of ideas. More than 30 extremely detailed step-by-step technique sections ensure your bakes are perfect every time. The book also includes workshops on perfecting different types of pastry, handling chocolate, cooking jam and much more, demonstrated in clear, expert photography. This is everything you need to know about pastry, patisserie and baking from the cookery experts Larousse.

The Italian Bakery HarperCollins
 "A French pastry master" reveals his recipes and secrets in this dessert cookbook for both professional chefs and home bakers (Daniel Boulud, James Beard Award-winning chef). With beautiful photographs, this book from legendary pastry chef François Payard shows how to prepare pastry and other plated desserts that rival the best in the world. These recipes have been developed and perfected by Payard over twenty years, from his early days as a pastry chef in France to his current position as an American culinary icon. Each recipe is a singular work of art, combining thrilling and often surprising flavors with innovative, modern techniques to create masterpieces like Blueberry Pavlova with Warm Blueberry Coulis, Olive Oil Macaron with Olive Oil Sorbet, Dark Chocolate Soufflé with Pistachio Ice Cream, and Caramelized Pineapple-Pecan Tart with Brown Butter Ice Cream. Payard also includes priceless advice on choosing ingredients and equipment and composing perfectly plated desserts, as well as personal anecdotes from his long career

working in many of the world's finest pastry kitchens. A must-have for professional bakers, it's also accessible enough for serious home baking enthusiasts.

Abrams
 Join award-winning patissier and chocolatier William Curley as he recreates childhood memories and times gone by, taking classic recipes and modernizing them with his own, unique creations. Bursting with a diverse range of delicious mouthwatering recipes, from the Hazelnut Rocher to the Bakewell Tart, the Black Forest Gateau to the Jammy Dodger, the Blackcurrant Cheesecake to the Arctic Roll, this nostalgic desserts book evokes the decadence of the 70s and 80s whilst also touching on the comfort food that most of us grew up with. With his easy to follow instructions and accessible approach, William will have aspiring pastry chefs whipping up nostalgic timeless treats in no time.

Freedom Evolves John Wiley & Sons
 Is animal labour inherently oppressive, or can work be a source of meaning, solidarity, and social membership for animals? This challenging question drives this thought-provoking collection which explores the possibilities and complexities of animal labour as a site for interspecies justice. The book assembles an international and interdisciplinary group of scholars who carefully grapple with the many facets, implications, and entanglements of animal labour, and who, crucially, place animals at the heart of their analyses. Can animals engage in good work and have humane jobs? What kind of labour rights are appropriate for animal workers? Can animals consent to work? Would recognizing animals as workers improve their legal and political status, or simply reinforce the perception that they are beasts of burden? Can a focus on labour help to create or deepen bonds between animal advocates and other social justice movements? While the authors present a range of views on these questions, their contributions make clear that labour must be taken seriously by everyone interested in more just and ethical multispecies futures.

Book of Tarts Page Street Publishing
 A comprehensive treatise on the subject of sweet leavened doughs fermented with natural leaven

Bachour Editions Alain Ducasse
Coronary Heart Disease: Clinical, Pathological, Imaging, and Molecular Profiles presents a comprehensive picture of ischemic heart disease for practitioners, students, and investigators dealing with the varied facets of this complex subject. Individual chapters introduce the anatomy of the coronary blood vessels and cardiac development, while others consider current imaging modalities utilized for ischemic heart disease, including stress echo, nuclear diagnostic tests, non-invasive coronary artery imaging, and coronary angiography. Imaging chapters provide key clinical information on techniques and indications, and include examples of both normal and abnormal patterns. The principle thrust of the book concerns coronary atherosclerosis, the pathology of which is presented in conjunction with the results of anatomic, non-invasive imaging and angiographic studies. Related chapters cover atherogenesis, presenting new insights into the pathophysiology of the vulnerable plaque, the role of progenitor cells in vascular injury, inflammation and atherogenesis, and the genomics of vascular remodeling. Additional topics covered include angina pectoris, acute coronary syndromes, healed myocardial infarction and congestive heart failure, catheter-based and surgical revascularization, and surgical treatment of myocardial infarction and its sequelae. With contributions from a diverse group of internationally-known physicians with broad experience in the diagnosis and treatment of coronary heart disease, this book will be a valuable resource for practitioners in clinical cardiology, thoracic surgery, pathology, and cardiovascular molecular research, as well as for students in training.

Dessert Peter Pauper Press, Inc.
 "This book includes a comprehensive collection of 500 professionally formatted recipes covering all aspects of the pastry arts. Authorized by award winning pastry

chefs Michael Mignano and Michael Zebrowski."--

Sourdough Panettone and Viennoiserie
Lannoo Publishers

Le Cordon Bleu is the highly renowned, world famous cooking school noted for the quality of its culinary courses, aimed at beginners as well as confirmed or professional cooks. It is the world's largest hospitality education institution, with over 20 schools on five continents. Its educational focus is on hospitality management, culinary arts, and gastronomy. The teaching teams are composed of specialists, chefs and pastry experts, most of them honoured by national or international prizes. One of its most famous alumnae in the 1940s was Julia Child, as depicted in the film *Julie & Julia*. There are 100 illustrated recipes, explained step--by--step with 1400 photographs and presented in 6 chapters: Pastries, cakes and desserts; Individual cakes and plated desserts; Pies and tarts; Outstanding and festive desserts; Biscuits and cupcakes, candies and delicacies, and finally the basics of pastry. There are famous classics such as apple strudel, carrot cake, black forest gateau, strawberry cakes, profiteroles... Simple family recipes including molten chocolate cake, cake with candied fruit, hot soufflé with vanilla, Tart Tatin... Delicious and original desserts like yuzu with white chocolate, chocolate marshmallow and violet tartlet, cream cheese and cherry velvet, pistachio cristalline... At the end of the book there is a presentation of all the utensils and ingredients needed for baking and also a glossary explaining the specific culinary terms. This is THE book for pastry lovers everywhere, from beginner to the advanced level and is the official bible for the Cordon Bleu cooking schools around the world in Europe: Paris, London, Madrid, Istanbul; the Americas: Ottawa, Mexico, Peru; Oceania: Adelaide, Melbourne, Perth, Sydney; and Asia: Tokyo, Kobe, Korea, Thailand, Malaysia, Shanghai, India, Taiwan.

Case Based Echocardiography William Morrow & Company

Why is chocolate melting on the tongue such a decadent sensation? Why do we love crunching on bacon? Why is fizz-less soda such a disappointment to drink, and why is flat beer so unappealing to the palate? Our sense of taste produces physical and emotional reactions that cannot be explained by chemical components alone. Eating triggers our imagination, draws on our powers of recall, and activates our critical judgment, creating a unique impression in our mouths and our minds. How exactly does

this alchemy work, and what are the larger cultural and environmental implications? Collaborating in the laboratory and the kitchen, Ole G. Mouritsen and Klavs Styrbæk investigate the multiple ways in which food texture influences taste.

Combining scientific analysis with creative intuition and a sophisticated knowledge of food preparation, they write a one-of-a-kind book for food lovers and food science scholars. By mapping the mechanics of mouthfeel, Mouritsen and Styrbæk advance a greater awareness of its link to our culinary preferences. Gaining insight into the textural properties of raw vegetables, puffed rice, bouillon, or ice cream can help us make healthier and more sustainable food choices. Through mouthfeel, we can recreate the physical feelings of foods we love with other ingredients or learn to latch onto smarter food options. Mastering texture also leads to more adventurous gastronomic experiments in the kitchen, allowing us to reach even greater heights of taste sensation.

The Elements of Dessert Rizzoli Publications

Published on the 70th anniversary of the Marimekko brand, this book surveys the classic design collaborations, patterns, and vibrant textiles from the much-loved Finnish lifestyle design house

Van Leeuwen Artisan Ice Cream Book
Editions Alain Ducasse

Two Chefs. 70+ Pastries. Unlimited Flavor. Take everything you know about pastry and throw it out the window. Vinesh Johny and Andrés Lara, two brilliant pastry chefs, educators and friends, come together to show you pastry like you've never tasted before. With years of experience teaching in renowned pastry schools around the world, this creative duo will show you how to build exquisite treats from the ground up, using delightfully unexpected flavor combinations and carefully layered textures. Whether you're looking to level up your home baking skills or you're a pastry pro looking for some inspiration, this collection of in-depth step-by-step recipes will amaze your dinner guests and leave you feeling like a pastry magician. Inspired by the amazing treats Vinesh and Andrés tasted while traveling the globe, these recipes are an exciting mash-up of all the delicious sweets the world has to offer. Give French classics a delicious makeover with recipes like Saffron Milk Brioche, Rocky Chocolate Financier and Cinnamon Roll Crème Brûlée. Learn to incorporate key spices for a burst of unexpected flavor in the Szechuan Peppercorn Hazelnut Tart, play with your vegetables in the Carrot Confit Pumpkin

Pie and celebrate texture with the Crunchy Potato Chip Tart. Detailed directions walk you through every recipe, while special tips on timing and assembly help you to perfect your creations. With this collection, you'll master essential techniques with ease and discover the imaginative, contemporary tricks that Vinesh and Andrés use to make the art of pastry their own.

Chocolate Savour Gatehouse Pub

Consider the strawberry: its familiar flavor and texture; its fresh, sweet smell. Now imagine the same fruit distilled and carbonated for a refreshing soda, slow-roasted for a reinvented strawberry shortcake, made into a creamy strawberry ice cream and a chewy strawberry leather, and combined with coconut cream and crisp chocolate pastry. Alone, each dessert is a taste of paradise, but together this "fourplay," or tasting, created by Johnny luzzini, superstar pastry chef of the celebrated four-star restaurant Jean Georges in New York, is a sophisticated explosion of a familiar flavor that begins with the taste of strawberry rich on your tongue and ends with an effervescent tingle in your nose. Far from the conventional slice of cake at the end of a meal, Johnny's seasonal creations—four mini desserts in a quartet of complementary flavors and textures—are a culinary adventure. In *Dessert FourPlay*, he shares his secrets and inspirations, delivering standout recipes for incredible desserts that can be served alone or combined into his signature fourplay groupings, creating the perfect sweet finale for any meal. With the home cook in mind, Johnny offers tips on simplifying professional recipes and provides basic recipes for transcendent cakes, cookies, tuiles, ice creams, sorbets, granités, and more. These building blocks can be used to create magnificent multifaceted desserts, or they can be perfect desserts by themselves. Some recipes have surprising versatility: the shiny smooth chocolate glaze Johnny uses to ice cakes doubles as the ultimate hot fudge sauce; a lemony madeleine batter becomes a layer in a cake. luzzini pairs cool with hot, crispy with creamy, sweet with spicy, and the expected—chocolate, strawberries, and cinnamon—with the unexpected—chiles, beets, and chocolatey puffs. The result: desserts that refresh, inspire, and satisfy beyond expectations. *Dessert FourPlay* invigorates all the senses and inspires home cooks to create innovative desserts of their own.

Bachour in color. Ediz. inglese e italiana
Phaidon Press

The essential guide to truly stunning

desserts from pastry chef Francisco Migoya In this gorgeous and comprehensive new cookbook, Chef Migoya begins with the essential elements of contemporary desserts—like mousses, doughs, and ganaches—showing pastry chefs and students how to master those building blocks before molding and incorporating them into creative finished desserts. He then explores in detail pre-desserts, plated desserts, dessert buffets, passed desserts, cakes, and petits fours. Throughout, gorgeous and instructive photography displays steps, techniques, and finished items. The more than 200 recipes and variations collected here cover virtually every technique, concept, and type of dessert, giving professionals and home cooks a complete education in modern desserts. More than 200 recipes including everything from artisan chocolates to French macarons to complex masterpieces like Bacon Ice Cream with Crisp French Toast and Maple Sauce

Written by Certified Master Baker

Francisco Migoya, a highly respected pastry chef and the author of *Frozen Desserts* and *The Modern Café*, both from Wiley Combining Chef Migoya's expertise with that of The Culinary Institute of America, *The Elements of Dessert* is a must-have resource for professionals, students, and serious home cooks.

New-School Sweets National Geographic Books

The latest French patisserie cookbook from award-winning French pastry chef Cédric Grolet *Opéra Pâtisserie* marks the entrance of the most talented pastry chef of his generation, Cédric Grolet, into the world of boulangerie-pâtisserie. This book coincides with the opening of his new shop in the Opéra district in the heart of Paris. Far from the haute couture pastries designed at palace hotels, with *Opéra Pâtisserie*, Grolet returns to the essentials with a collection of hearty and accessible recipes. Follow your senses through the pages to discover the very best French recipes for viennoiseries, breads, biscuits, pastries, and frozen fruit sorbets. From croissant to mille-feuille, from tarte tatin to .clairs, the book features 100 fully illustrated desserts we all love. Recipes are organized into chapters that follow the rhythm of the day. At 7 a.m., it's time for viennoiseries and breads; at 11 a.m., it's pastries; at 3 p.m., desserts and frozen fruits; and at 5 p.m., it's time for the final batch of bread. *Opéra Pâtisserie* is the indispensable book for every pastry lover!

Animal Labour Abrams

An introduction to forty of the finest pastry chefs in the world plus unique recipes for re-creating their tempting confections at

home While patisserie has long been a popular subject, this book goes a step further to showcase the talented and inventive pastry chefs working today. The chefs' individual styles are explored through informative biographies and portraits of them in action, and these are accompanied by some ninety of their own recipes, many exclusive to the book. The featured chefs include Rosio Sanchez, pastry chef at Noma, recently voted World's Best Restaurant for the third year running; Bonnie Gokson, crowned "Queen of Confectionery" in Asia by wedding-event guru Colin Cowie; Nathaniel Reid, one of Dessert Professional's Top 10 Pastry Chefs in America; and World Chocolate Master, Carmelo Sciampagna. There are instructions for a mouth-watering variety of cakes, tarts, biscuits, petits fours, pastries, confectionery, chocolates, ice creams, and sorbets; and a final section, "Wonderland Confections," focuses on the world of celebratory cakes. Complete with hundreds of tempting images of patisserie, ranging from John Ralley's reinvented banana split to Christophe Roussel's lavender and orange macaroons with apricot compote, *The New Pâtisiers* offers a wealth of delicious and inspiring material for amateurs and professionals alike.

Peace, Love, and Pasta Springer Science & Business Media

Celebrated pastry chef Jordi Roca, of the award-winning restaurant El Celler de Can Roca, in Girona, Spain, presents more than 80 tempting dessert recipes that take readers on a journey through the seasons - from Pineapple, Mango, and Passion Fruit Soup to Sweet Potato with Tangerine Granita. * Roca's creations exhibit a whirl of imagination, daring, and boldness, making him one of the top international influencers in the pastry scene. * He aims to give his diners a unique experience, by creating dishes intended to stimulate all the senses. * Includes a brief history of the Rocas' acclaimed family restaurant. * Pastry tips and techniques are also provided. Full-color photographs by Becky Lawton throughout.

Nostalgic Delights Phaidon Press

French cuisine for today's kitchens. An evocative, intimate food monograph by the duo behind one of the most acclaimed restaurant collections in France - the Michelin starred restaurant group that has moved French cuisine from the ceremony and grandeur of haute cuisine to a lighter, fresher, more approachable style of cooking This much-anticipated debut book celebrates ten years of chef Bertrand Grébaut and partner Théophile Pourriat's success. Its highly inspiring recipes

demonstrate how they have moved French cuisine away from the ceremony and grandeur of haute cuisine. By introducing an air of simplicity and modernity to their cooking, they gained a legion of admirers, not only for their much-praised Parisian restaurant Septime but for their work in all four of their premises featured in the book. With a preface by acclaimed chef Alain Passard and natural winemaker Thierry Puzelat.

Japanese Patisserie Ryland Peters & Small

Cédric Grolet is simply the most talented pastry chef of his generation--he was named World's Best Pastry Chef in 2018. Food & Wine called his work "the apotheosis of confectionary creation." He fashions trompe l'oeil pieces that appear to be the most perfect, sparkling fruit but are, once cut, revealed to be exquisite pastries with surprising fillings. They are absolutely unforgettable, both to look at and, of course, to eat. This lush cookbook presents Grolet's fruit-based haute-couture pastries like works of art. The chef explains his techniques and his search for authentic tastes and offers a peek into his boundless imagination--he begins the creation of each dessert by drawing. With 130 recipes featuring 45 fruits--citrus, berries, wild and exotic fruits, and even nuts--every pastry lover will want Fruit, for inspiration and to admire the edible sculptures made by this award-winning star of French pastry making.

Finding Fire BachourBachourFinding FireFinding Fire is a book about cooking with fire. Now with a new cover, it tells the story of how the UK-trained chef Lennox Hastie learnt the language of fire and the art of harnessing it. The book presents more than 80 recipes that celebrate the instinctive, focused cooking of ingredients at their simple best using one of the oldest, most fundamental cooking tools. In *Finding Fire*, Lennox explains the techniques behind creating a quality fire, and encourages readers to see wood as an essential seasoning that can be varied according to how it interacts with different ingredients. Recipes are divided by food type: seafood, vegetables, meat (including his acclaimed steak), fruit, dairy, wheat and bases. Alongside his recipes, Lennox tells of his journey from Michelin-star restaurants in the UK, France and Spain to Victor Arguinoniz's Asador Etxebarri in the Basque mountains and, ultimately, to Australia to open his own restaurant, Firedoor. The result, is an uncompromising historical, cultural and culinary account of what it means to cook with fire. In 2020, Lennox's story was featured on the critically acclaimed Netflix series *Chef's*

Table, in season seven, BBQ. As well, he stars in David Chang's Ugly Delicious season two episode on steak. .The Pastry's Chef's Little Black Book

Are you looking for a hilarious sloth coloring book for your kid? This coloring book incorporates a variety of adorable designs and creates hours of coloring fun for girls and boys! Featuring drawings that are both realistic and whimsical, this coloring book is sure to please anyone who loves sloths. Here why this book well is the perfect gift: ★ 8.5* 11-inch (40pages) size is perfect for home use or on the go! ★ Soft-touch matte cover. ★

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Bake like an Italian with this latest Silver Spoon treasure - a culinary inspiration and go-to kitchen companion The Silver Spoon is known throughout the world as the authoritative voice on Italian cuisine and the leading Italian culinary resource. The Italian Bakery is the first volume in the Silver Spoon library to focus on dolci - the

Italian term for all sweet treats. Dishes found in bakeries throughout Italy's diverse regions come to life in 140 accessible classic and contemporary patisserie recipes, including a library of 50 core recipes for basic baking building blocks, each illustrated with step-by-step photography, geared toward novices and experienced bakers alike. Filled with cakes, pastries, pies, cookies, sweets and chocolates, and frozen puddings, the collection showcases a wide range of delectable desserts suitable for everyday indulgences and special-occasion celebrations - the Italian way.