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# The Fundamental Techniques Of Classic Pastry Arts



## Synopsis

An indispensable addition to any serious home baker's library, *The Fundamental Techniques of Classic Pastry Arts* covers the many skills an aspiring pastry chef must master. Based on the internationally lauded curriculum developed by master pâtissier Jacques Torres for New York's French Culinary Institute, the book presents chapters on every classic category of confection: tarts, cream puffs, puff pastry, creams and custards, breads and pastries, cakes, and petits fours. Each chapter begins with an overview of the required techniques, followed by dozens of recipes—many the original creations of distinguished FCI graduates. Each recipe even includes a checklist to help you evaluate your success as measured against professional standards of perfection! Distilling ten years of trial and error in teaching students, *The Fundamental Techniques of Classic Pastry Arts* is a comprehensive reference with hundreds of color photographs, a wealth of insider tips, and highly detailed information on tools and ingredients—quite simply the most valuable baking book you can own.

## Book Information

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## Customer Reviews

For more than 20 years, The French Culinary Institute in Manhattan has been teaching the fundamentals of Western cuisine through its "Total Immersion" curriculum. With a world-class faculty, including deans Jacques Pâpin, Alain Sailhac, André Soltner, and Jacques Torres, the FCI is among the leading schools of its kind anywhere.

This book is indispensable for serious bakers and pastry chefs. Part textbook and part recipe book,

this is as much fun to read as to work with the recipes. Every tool and ingredient is given a thorough explanation and history. Absolutely wonderful!

Not the most reliable of Pastry cookbooks. The recipe for Macarons is a disaster. I have a recipe that is quite different from the one in this book which I have made for years quite successfully, but when I saw the one in THE FUNDAMENTAL TECHNIQUES OF CLASSIC PASTRY I decided to give it a try. I should have known better, but a book that has the seal of the French Culinary Institute, one would think, must have recipes that are absolutely trustworthy. Many other recipes are also disappointing. For a great book on baking, look elsewhere.

This is a great learning book ( Fundamental Tech. of Classic Pastry Arts by French Culinary Inst). It has ideas for the beginner and more advanced. It has a lot of color pictures and recipes that actually work. I would recommend this book. It came quickly and in great condition.

Great book, came in perfect condition.

I received this book and have tried two of the recipes. My experience has been similar to one of the reviews I read. There are typos. Typos that could easily lead one to do things wrong and therefore requires one to read the recipes several times and very carefully, knowing that all is not there that one needs for success. I am not a professional, but I do have quite a bit of experience. I tried the Frazier Victoria (FV). This recipe requires Creme Mousseline (CM) which is Creme Patissiere (CP) with butter incorporated after completing the CP. The recipe never specifically explains that a double batch of the CP recipe is needed to properly make the CP (and complete the two cakes the FV recipe makes). I figured this out while assembling the cakes and being able to complete only one cake (and later realizing I had made the CM with twice the butter!). I went back and checked the yield required for the CM and then saw that the yield for the CP needed to be doubled to obtain the final yield of the CM. Pretty obscure way to do it, but maybe a pro would know this.....although, the CM yield is shown in grams and pounds; the CP yield is shown in liters ~ thank you very much! Although there are a lot of pictures, there are more recipes without than with. Some of those with, don't show the completed pastry (if unfamiliar with that particular one, how do you do it?!). Also, written instructions do not always sync with the pictures shown. My impression of the book is that the FCI chefs contributed recipes, but no one ever checked them for the "not" professional Pastry Chef and no one went through the book so they were presented in a consistent, step-by-step

manner to increase one's success rate. If there is a second printing, and I think there should be (and hope there will be), they should take the time to re-work the book and send everyone that bought the first printing new one, at no charge!!!

Great book, very helpful.

Great book really enjoy it

As I cook more than I bake, this was a valuable addition to my culinary library which is extensive! It takes away the mysteries of baking pastries and you can't go wrong with the French Culinary Institute.

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