
Desserts By Pierre Herme

100 Recipes That Will Change the Way You Bake [A Baking Book]

The Art of French Pastry

Payard Desserts

Patisserie

Brooks Headley's Fancy Desserts: The Recipes of Del Posto's James Beard Award-Winning Pastry Chef

The Architecture of Taste

Pierre Hermé Pastries (Revised Edition)

The Ultimate Recipes from the Master Pâtissier

Step-By-Step Recipes with the Silver Spoon

Paris Sweets

Pierre Hermé Pastries

Old-School Pastries with an Insanely Delicious Twist

Paris Sweets

Baking Chez Moi

Desserts by Pierre Hermé

Desserts by Pierre Herme

Daniel Boulud's Cafe Boulud Cookbook

The Pie and Pastry Bible

Pierre Herme: Chocolate

Recipes from My Paris Home to Your Home Anywhere

The Fundamental Techniques of Classic Pastry Arts

Recipes for Bold and Sophisticated Desserts

Chocolate Desserts by Pierre Herme

The Chocolate Lover's Guide with Recipes [A Baking Book]

Pierre Herme: Chocolate

Encyclopedia of Chocolate

Sweet Times

Great Desserts from the City's Best Pastry Shops

Food52 Genius Desserts

Great Desserts From the City's Best Pastry Shops: A Baking Book

The Secrets of Baking

Desserts by Pierre Herme

Mastering the Fundamentals of French Pastry - Updated Edition

The Elements of Dessert

Pasta [A Cookbook]

Master Tips, Techniques, and Recipes for Sweet Baking

Pierre Hermé Macarons

New-School Sweets

Sugar Rush

Desserts By Pierre Herme

Downloaded from db.mwpai.edu by guest

CARLO SANTANA

100 Recipes That Will Change the Way You Bake [A Baking Book]
Ten Speed Press

"The most entertaining cookbook in memory. . . . A game changer."—Anthony Bourdain While other chefs paid dues on restaurant lines and at cooking schools, Brooks Headley was in the back of a tour van as a drummer in much-loved punk bands that never made a dime. Now executive pastry chef at New York's Del Posto restaurant, Headley creates unorthodox recipes that echo his unconventional background: fruit is king, vegetables are championed, acidity is key, and simplicity is the goal. With 97 recipes and more than 100 photographs, Brooks Headley's *Fancy Desserts* has six chapters: "Fruit," "Vegetables," "Grains and Flours," "Chocolate," "Seeds and Nuts," and "Dairy." Recipes range from verjus melon candy to tofu chocolate creme brulée, fruit sorbet to eggplant and chocolate, showcasing Headley's unique perspective on ingredients and methodology. Guest contributors include philosopher-musician Ian Svenonius, essayist Sloane Crosley, and award-winning chefs Gabrielle Hamilton and David Kinch. Brooks Headley's *Fancy Desserts* is an essential, inventive addition to the shelf of both home cooks and professional chefs.

[The Art of French Pastry](#) Flammarion

Presents a selection of recipes that includes classic French dishes, seasonal specialties, ethnic foods, and vegetarian dishes

Payard Desserts Ten Speed Press

Authors of *Heirloom Baking* and James Beard Award finalists Marilynn and Sheila Brass launched a whole new cookbook category with their "heirloom" baking recipes. Now they turn their culinary skills to the rest of the menu, presenting delicious, savory, and timeless heirloom dishes collected over decades and updated for the modern kitchen. Marilynn and Sheila Brass have spent a lifetime collecting handwritten "manuscript cookbooks" and "living recipes." *Heirloom Cooking* collects and skillfully updates 135 of the very best of these, which together represent nearly 100 years of the best-loved and most delicious dishes from

all over North America. The oldest recipes date back to the late 1800s, and every decade and a wide variety of ethnicities are captured here. The book is divided into sections including Starters; Salads; Vegetables; Breads; Main Dishes including Lamb, Beef, Veal, Pork, Fish, Chicken, and Turkey; Vegetarian; and—of course—Dessert. As they did in *Heirloom Baking*, the Brass sisters include the wonderful stories behind the recipes, and once again, lush photography is provided by Andy Ryan.

Patisserie Black Dog & Leventhal

"The macaron bible that we have all waited for . . . filled with imagination, creativity and wonder" by the universally acknowledged king of French pastry (Cooking by the Book). With shops in Tokyo, Paris and London, Pierre Herme has taken the world by storm and has even been described as a couturier of pastry. This is a man at the top of his art and there is no question his macarons are in a league of their own. Macarons are the aristocrats of pastry; these brightly colored, mini meringues, daintily sandwiched together with gooey fillings have become a holy grail for cookery fanatics and there are even food blogs dedicated to them. Like Pierre Herme's famous macarons, it would be difficult for any macaron book to surpass this universal bestseller. There are 208 pages of recipes and beautiful food photography, and because making macarons is mostly about technique, rather than just a standard recipe, readers will appreciate the 32 step-by-step photo-illustrated instructions for making shells and fillings. All the classics are here like dark chocolate, praline, coffee, and pistachio, but others feature the more unusual macarons that Herme is justly famous for: Isfahan is one, with lychee, rose and raspberry, Arabesque with apricot and pistachio, Satine with passion fruit, orange and cream cheese, Mandarin and pink pepper, black truffles, balsamic vinegar as well as a bright-green macaron filled with fresh mint.

Brooks Headley's Fancy Desserts: The Recipes of Del Posto's James Beard Award-Winning Pastry Chef Broadway
The author of the award-winning *Around My French Table* presents a collection of 180 radically simple desserts from French home cooks and pastry chefs. 75,000 first printing.

[The Architecture of Taste](#) John Wiley & Sons

On November 27, 2012, world-renowned pastry chef Pierre Hermé

arrived at Harvard University from Paris. He brought five chefs, two assistants, 600 sheets of gelatin, 150 eggs, 68 pounds of caster sugar, 40 pounds of unsalted butter, 32 pounds of cream, 25 pounds of milk chocolate couverture, 11 pounds of grated wasabi, and the alchemic techniques to transform these ingredients into an elaborate "lecture de pâtisserie." Together with Savinien Caracostea and Sanford Kwinter, he methodically deconstructed four conceptual desserts for 400 spectator-diners. *The Architecture of Taste* recaptures this night and the physiological effects of Hermé's pastry visions. Contributors Savinien Caracostea, Pierre Hermé, Sanford Kwinter *The Incidents* is a series of publications based on events that occurred at the Harvard University Graduate School of Design between 1936 and tomorrow. Edited by Jennifer Sigler and Leah Whitman-Salkin Copublished with the Harvard University Graduate School of Design

[Pierre Hermé Pastries \(Revised Edition\)](#) William Morrow & Company

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.

[The Ultimate Recipes from the Master Pâtissier](#) Houghton Mifflin Harcourt

Describes the process of creating sophisticated and delicious desserts, presenting a series of recipes for chocolate sauce, lemon curd, and pound cake, along with tips on transforming these basics into delectable treats.

Step-By-Step Recipes with the Silver Spoon Clarkson Potter

An exquisitely photographed introduction to the great French tradition of baking—from the simple croissant to the light and flaky millefeuilles, drawn from the best pastry chefs in Paris. Temptations abound for the sweet tooth in Paris, from the hottest culinary trends to time-honored classics. Pâtisserie is an integral part of the city's culinary tradition and the source of countless delectable creations that combine fruit, cream fillings, icings, frostings, mousses, and pastry. Readers will yield to sweet temptation as they discover the best pastries and cakes the city has to offer, including macarons, éclairs, baba au rum, tarts, mont blanc, polonaises, and oriental cakes. Twenty pastry chefs show off their artful creations and share their signature recipes, which are described in the context of their historical tradition, composition, and gastronomic properties. The evolution of the pastry art is also explained, focusing in particular on the new generation of Parisian pâtissiers and chocolatiers, buzzing with the creativity and ingenuity that are redefining their craft. The book includes an address book of the best pâtisseries and tea rooms in Paris along with twenty recipes from the city's most respected pastry chefs.

Paris Sweets Houghton Mifflin Harcourt

How to make cakes that are as delicious to eat as they are beautiful to behold. Karen Krasne, the "Queen of Cakes" according to *Gourmet* magazine, brings a fresh and contemporary sensibility to special-occasion cakes. Instead of the conventional fondant and gum paste, she relies on natural frostings based on chocolate, cream, or butter (which are also easier to make). What makes these cakes showstoppers is their unexpected flavor combinations—take, for example, the Blood Orange Ricotta Torte, the Chocolate Tiramisu, or the Yuzu Tea Cake. These desserts take full advantage of layering-contrasting textures in each bite—as seen in the New York, New York (chocolate ganache, devil's food cake, chocolate chantilly, and caramelized apples) or the Beau Soleil (mascarpone mousse, peaches, pralines, and honey-soaked pound cake). Krasne favors vibrant touches like fresh fruit and real flowers, which add flair without being fussy. The recipes include tips from her twenty years as a pastry chef, and a step-by-step introduction covers basic techniques. *Extraordinary Cakes* shows how to create amazing cakes that satisfy sophisticated palates—but are still achievable for the home baker. Some of the

luscious cakes included are Toasted Macadamia Caramel Cheesecake, Shangrila (Guava Mousse, White Chocolate Mousse, Fresh Strawberries, Pound Cake), Vallarta (Key Lime Cream, Whipped Cream, Tequila-Infused Genoise), Marco Polo (Vanilla Mousse, Blackberry Gelee, Tea-Infused Cake), Chocolate Nirvana (Chocolate Mousse, Chocolate Cream, Chocolate Cake), King Kamehameha (Coffee Mousse, Chocolate, Mocha Pralines, Chocolate Cake), Beau Soleil (Marscapone Mousse, Peaches, Caramelized Pralines, Honey, Pound Cake), Blood Orange Ricotta Torte, Carnaval (White Chocolate Banana Truffle, Chocolate Mousse, Rum), Caribe (Banana, Mango, Passion Fruit, Chocolate Cake), Tortamisu (Marscapone Cream, Espresso-and-Rum-Soaked Cake).

Pierre Hermé Pastries Rizzoli Publications

Pierre Herme is acknowledged to be the greatest pastry chef in France & at long last he divulges his recipes for more than one hundred divinely delicious & stunning desserts, many surprisingly easy to prepare.

Old-School Pastries with an Insanely Delicious Twist

Stewart, Tabori and Chang

The Pie and Pastry Bible is your magic wand for baking the pies, tarts, and pastries of your dreams—the definitive work by the country's top baker. -More than 300 recipes, 200 drawings of techniques and equipment, and 70 color pictures of finished pies, tarts, and pastries -Easy-to-follow recipes for fruit pies, chiffon pies, custard pies, ice-cream pies, meringue pies, chocolate pies, tarts and tartlets, turnovers, dumplings, biscuits, scones, crostadas, galettes, strudel, fillo, puff pastry, croissants (chocolate, too), Danish, brioche, sticky buns, cream puffs, and profiteroles -All kinds of fillings, glazes, toppings, and sauces, including pastry cream, frangipane, Chiboust, fruit curds, ice creams, fondant, fruit preserves, streusel, meringues, ganache, caramel, and hot fudge -A separate chapter featuring foolproof flaky, tender, and original crusts of every kind imaginable. Here are a few: Flaky Cream Cheese Pie Crust, Flaky Cheddar Cheese Pie Crust, Miracle Flaky Lard Pie Crust, and Flaky Goose Fat Pie Crust; Bittersweet Chocolate, Coconut, Ginger, and Sweet Nut Cookie Crusts; and Vanilla, Gingersnap, Chocolate, and Graham Cracker Crumb Crusts -Countless tips that solve any problem, including the secrets to making a juicy fruit pie with a crisp bottom crust and a lemon meringue pie that doesn't weep -How

to make a tender and flaky pie crust in under three minutes -How to make the best brownie ever into a crustless tart with puddles of ganache -Exciting savory recipes, including meat loaf wrapped in a flaky Cheddar cheese crust and a roasted poblano quiche - Extensive decorating techniques for the beginning baker and professional alike that show you how to make chocolate curls, pipe rosettes, crystallize flowers and leaves, and more -Detailed information on ingredients and equipment, previously available only to professionals -The wedding cake reconceived as a Seven-Tier Chocolate Peanut Butter Mousse Tart -Pointers for Success follow the recipes, guaranteeing perfect results every time

Paris Sweets W. W. Norton & Company

Pierre Herme is acknowledged to be the greatest pastry chef in France & at long last he divulges his recipes for more than one hundred divinely delicious & stunning desserts, many surprisingly easy to prepare.

Baking Chez Moi Harry N. Abrams

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.

[Desserts by Pierre Hermé](#) HMH

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.

Desserts by Pierre Herme Chocolate Desserts by Pierre Herme

Full-page color photographs accent more than three hundred recipes for caramels, pralines, nougats, candied fruits, jams, and preserves as well as for a variety of ice creams, sherbets, bombes, and parfaits

Daniel Boulud's Cafe Boulud Cookbook Phaidon Press

French pâtisserie—from a flaky croissant in the morning to a raspberry macaron with tea or a layered Opéra cake after dinner— provides the grand finale to every memorable meal. This comprehensive volume, from the professionals at the Ferrandi School of Culinary Arts—dubbed “The Harvard of Gastronomy” by Le Monde newspaper—offers everything the home chef needs to create perfect pastries for all occasions. 1500 skills and techniques Learn how to make pastries, creams, decorations, and more with step-by-step instructions and tips and tricks from Ferrandi's experienced chefs. 235 classic French recipes Recipes for the complete range of French pâtisserie also include variations that are rated according to level of difficulty so that home chefs can expand their skills over time.

The Pie and Pastry Bible Rizzoli Publications

In their second collaboration, Pierre Herme and Dorie Greenspan unveil the secrets of sumptuous chocolate desserts. Their book offers a delicious collection of recipes, all featuring the world's most intoxicating ingredient: chocolate!

Pierre Herme: Chocolate Little, Brown

Alain Ducasse. Eric Ripert. Daniel Boulud. Pierre Hermé. These are among the world's most celebrated chefs, the luminaries who changed the landscape of fine dining. Here are the dishes of their careers, the distinctive plates that made them household names. From Ducasse's famous vegetable "cookpot" and Hermé's ispanhan to Ripert's bluefin tuna and Boulud's sea bass, each volume in My 10 Best offers a master's career-defining 10 recipes, complete with step-by-step, illustrated directions designed for the home cook.

Recipes from My Paris Home to Your Home Anywhere Barrons Educational Series Incorporated

An elevated guide to the craft of pasta-making by rising star chef Thomas McNaughton of San Francisco's hottest Italian restaurant, flour + water. Chef Thomas McNaughton shares his time-tested secrets to creating simple, delicious, and beautiful artisan pasta—from the best fresh doughs to shaping and cooking every type of pasta. A true celebration of Italy's pasta traditions, flour + water includes fifty seasonally influenced recipes for home cooks of every skill level. The recipes cover the flavor spectrum from well-loved classics to inventive combinations, such as Tagliatelle Bolognese; Pumpkin Tortelloni with Sage and Pumpkin Seeds; Tomato Farfalle with Chicken Polpettine, Roasted Peppers, and Basil; and Asparagus Caramelle with Brown Butter. With guidance from McNaughton and the secrets of flour + water's dough room, anyone can learn to make amazing pasta at home.

Best Sellers - Books :

- [The 5 Love Languages: The Secret To Love That Lasts By Gary Chapman](#)
- [Kindergarten, Here I Come!](#)
- [My First Learn-to-write Workbook: Practice For Kids With Pen Control, Line Tracing, Letters, And More!](#)
- [We'll Always Have Summer \(the Summer I Turned Pretty\)](#)
- [Never Never: A Romantic Suspense Novel Of Love And Fate By Colleen Hoover](#)
- [The Summer Of Broken Rules By K. L. Walther](#)
- [The Very Hungry Caterpillar](#)
- [The Boy, The Mole, The Fox And The Horse By Charlie Mackesy](#)
- [How To Catch A Mermaid By Adam Wallace](#)
- [Things We Hide From The Light \(knockemout Series, 2\)](#)