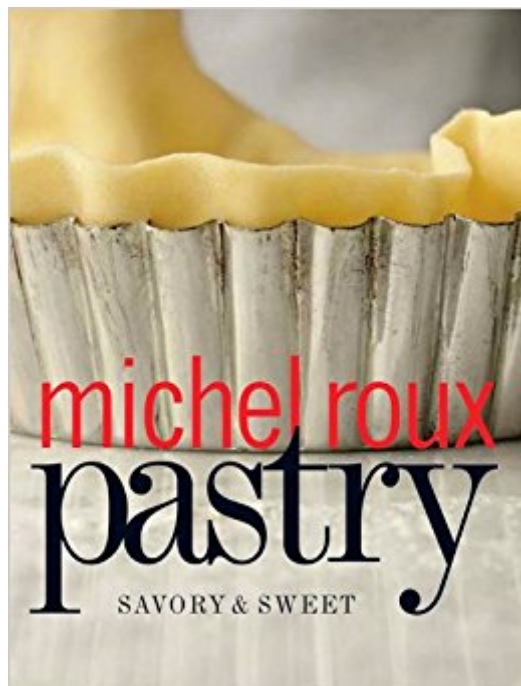


The book was found

Pastry: Savory & Sweet



Synopsis

Michel Roux (London, UK) is one of today's most celebrated chefs. His Waterside Inn in Bray, England, has held three Michelin stars for an astonishing 23 years, and he has won many honors and awards. Roux has appeared in two television series and written several successful books, including Eggs (978-0-471-76913-2) and Sauces (978-0-8478-1970-6).

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Customer Reviews

From master chef Michel Roux, a full-color cookbook that demystifies the art of pastry making. For many home cooks, pastry can be intimidating. Now, in his new cookbook, Michelin three-star chef Michel Roux shows how easy it is to prepare professional-caliber pastry at home. Covering ten popular types of dough, including short crust, brioche, puff, choux, croissant, and filo, Roux provides step-by-step techniques and kitchen tips that ensure perfect results, all illustrated with stunning color photographs. He also presents a range of classic and contemporary recipes for finished pastry dishes—100 in all—such as Quiche Lorraine, Classic Pizza, Fillet of Beef in a Brioche Crust, Apple Tart, and Pecan Pie. For home cooks everywhere who want to explore the art of pastry making, Pastry is the place to start. Exclusive Recipe Excerpts from Pastry Chocolate and Raspberry Tart Rhubarb Tartlets with Orange Pâte Sucrée [PDF]

Michel Roux is one of the most highly acclaimed chefs in the world, who has held three Michelin stars at The Waterside Inn near Windsor in England for an astonishing 21 years. Michel holds countless other culinary honors, including the Meilleur Ouvrier de France en Pâtisserie in 1976, the Chevalier de l'Ordre des Arts et des Lettres in 1990, an Honorary Doctorate in Culinary Arts from

Johnson & Wales University in 2002, and the Chevalier de la Legion d'Honneur in 2004. He is also the food and wine consultant for Celebrity Cruises. Michel has appeared in two television series and written several successful cookbooks, including *Sauces*, which won the Glenfiddich Visual Award.

I am just so amazed by the quality of this book! It is written with such passion that it makes you want to jump right in, and the descriptions are so thorough that you feel as though you are more than equipped to do so. I love everything about this book from the very helpful photos to the inspiring stories about Michel's love for each type of pastry at the beginning of every chapter. The recipes are amazing! The recipes in the puff pastry and croissant sections are for these amazingly elegant, high-end savory pastries that you'd expect to find only in fine restaurant but with this book you will have the tools to make them at home! How amazing is that?! I love how this book starts off with a recipe for a given type of pastry and then gives you maybe 10 recipes or so for each pastry. The photos of the pastries are mouth-watering, too. The recipes are thorough and meticulously written, and all of the reasoning behind the little details are explained. You even get those great expert's tips on how to make your pastries come out like the pros. Just a bit about the specific contents of the book, there is a chapter on pate brise (shortcrust), pate sablee (shortbread), puff pastry, phyllo, croissant dough, pizza dough, brioche dough, and choux pastry. Plus, at the end there is an awesome section full of basic recipes for things like chantilly cream, creme anglaise, herb crepes, and more. For anyone who loves cooking and wants to learn more, this book is an absolute must have! I am SO incredibly glad that I have it. This one is a definite keep-forever-and-pass-it-down kind of book. It's that good!

If you are a skilled cook, and are looking for something to push your limits and force you to kick up your game, this is a killer book. It's also just a beautiful book as well, a great buy that will grace any collection.

Just knowing how to do something well is not enough to write a cookbook. One has to be a teacher and instruct from the novice student point of view. Me? Making Eclairs? Not until this book. For all the bakers out there, terrified of pastry, choux paste (for those wonderful eclairs) pie crust, the most impressive cookies you'll ever serve, pot pies, and more...this is the book for you. The difference between these recipes, with photos to help with each stage, and others, is the difference between ground beef and prime rib. The recipes in *Pastry: Savory and Sweet* create results that will have your friends BEGGING for more. Bravo to the author for insisting on step by step photos (which cost

so much more to print) to greatly assist the baker who wants to turn the ordinary into extraordinary in terms of flavor, texture, color, and variety in this fabulous book.

Good pastry book

If you never tried pastry... you got to try Michael Roux.... the very best pastry chef in the world. he will teach you like no other. I am not here to convince you, but if you never tried this, all your friends and family will ask you to make them pies... maybe by learning his ways, you can start a business of baking pies, cookies pastries and buy or open up a bakery!!! Highly sort out baker, he should receive an academy award for this thank you Michael for your book its so delicious!!

I love this book. It's well written, has great pictures and so far the recipes I've made have turned out perfect. The orange cheesecake is soooo good. The sable pastry extraordinary. I own tons of books but this one is turning out to be my go-to book for anything related to pastry. Absolutely worth the purchase.

I read it and I was pleased. I used a few tips to improve the resting times of my croissant dough and my baked croissant and "pain au chocolat" were crunchy and delicious. I will try the pot pie, using the puff pastry dough. I'm sure they will be flaky and delicious. Good reference book for French pastry.

Although I have been a savory cook all my adult life, I only took up breads and pastries in very recent years, so I need all the help I can get. Once again, Michel Roux shows us why he is one of the world's most renowned chefs. The recipes in this book are essentially foolproof and the finished bakery goods are an absolute delight. Of the several bread and pastry books I have and have used, this is clearly the one I will now turn to most when I want to enthrall my guests. Merci, Michel Roux.

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