



# The Art of French Pastry

*Jacqy Pfeiffer, Martha Rose Shulman*

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**Winner of the 2014 James Beard Award for Best Cookbook, Dessert & Baking**

What does it take to perfect a flawless éclair? A delicate yet buttery croissant? To pipe dozens of macarons? The answer is: an intimate knowledge of the fundamentals of pastry. In *The Art of French Pastry* award-winning pastry chef Jacquy Pfeiffer, cofounder of the renowned French Pastry School in Chicago, gives you just that.

By teaching you how to make everything from *pâte à choux* to pastry cream, Pfeiffer builds on the basics until you have an understanding of the science behind the ingredients used, how they interact with one another, and what your hands have to do to transform them into pastry. This yields glorious results! Expect to master these techniques and then indulge in exquisite recipes, such as:

- brioche
- napoléons / Mille-Feuilles
- cream puffs
- Alsatian cinnamon rolls / chinois
- lemon cream tart with meringue teardrops
- elephant ears / palmiers
- black forest cake
- beignets

as well as some traditional Alsatian savory treats, including:

- Pretzels
- Kougelhof
- Tarte Flambée
- Warm Alsatian Meat Pie

Pastry is all about precision, so Pfeiffer presents us with an amazing wealth of information—lists of necessary equipment, charts on how ingredients react in different environments, and the precise weight of ingredients in grams, with a look at their equivalent in U.S. units—which will help you in all aspects of your cooking.

But in order to properly enjoy your “just desserts,” so to speak; you will also learn where these delicacies originated. Jacquy Pfeiffer comes from a long line of pastry chefs and has been making these recipes since he was a child working in his father’s bakery in Alsace. Sprinkled with funny, charming memories from a lifetime in pastry, this book will have you fully appreciating the hundreds of years of tradition that shaped these recipes into the classics that we know and love, and can now serve to our friends and families over and over again.

*The Art of French Pastry*, full of gorgeous photography and Pfeiffer’s accompanying illustrations, is a master class in pastry from a master teacher.

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A lot of people always spent their free time to vacation or maybe go to the outside with them loved ones or their friend. Did you know? Many a lot of people spent these people free time just watching TV, or perhaps playing video games all day long. If you need to try to find a new activity here is look different you can read some sort of book. It is really fun for you. If you enjoy the book that you simply read you can spent 24 hours a day to reading a reserve. The book The Art of French Pastry it is quite good to read. There are a lot of folks that recommended this book. They were enjoying reading this book. In the event you did not have enough space to develop this book you can buy often the e-book. You can m0ore very easily to read this book out of your smart phone. The price is not to fund but this book has high quality.

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