



## Fine French Desserts: Essential Recipes and Techniques (Hardback)

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By Hubert Delorme, Vincent Boue, Didier Stephan

Editions Flammarion, France, 2013. Hardback. Book Condition: New. 276 x 246 mm. Language: English . Brand New Book. This richly illustrated volume details 260 step-by- step recipes with in-depth explanations for kitchen novices that cover all basic techniques and desserts, grouped by category: hot or cold desserts, entremets, classic pastries, cakes, tarts, and frozen desserts. Expert chefs provide baking tips that will assure success with foolproof dough, creams and mousses, chocolate and candy, sauces, and frozen desserts. Classic and contemporary recipes feature creme brulee, Black Forest cake, clafoutis, lemon meringue pie, profiteroles, frozen raspberry soufflé, Opera, tarte tatin, crepes Suzette, macarons, gingerbread, strawberry-cherry gazpacho, mango-pineapple carpaccio, fruit taboule, Yule log, and sugar decorations. Practical references include visual lexicons of recommended kitchen equipment and common ingredients; decorative piping models; conversion tables; a glossary; descriptions of regional French specialties and fifteen classic French desserts; and an index of recipes and main ingredients. More than 600 photographs and twenty downloadable videos of complex techniques enhance the learning experience in this essential guide for novice and established cooks alike.



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*It is simple in go through preferable to comprehend. It is full of wisdom and knowledge It is extremely difficult to leave it before concluding, once you begin to read the book.*

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