



Baking and Pastry: Mastering the Art and Craft

By The Culinary Institute of America

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The Culinary Institute of America holds nothing back in its mission to provide students, professionals, and enthusiasts with everything they need to know about the baking and pastry industry. This updated edition is an indispensable guide. - En-Ming Hsu "It is not often that a pastry text elicits the exclamation: 'What a fantastic book!' With hundreds of recipes and plenty of photographs, this book is well suited to a variety of eager readers, from first-time students just beginning their journey, to those embarking on a second profession, to the home baker." - Gunther Heiland "WOW!!! This is the most comprehensive professional baking and pastry book that I have come across in my thirty-five years of working in the industry. It offers a complete array of basic and advanced recipes, with complete information on ingredients and tools as well as the most recent methods and techniques." - Biagio Settepani "The Culinary Institute of America has outdone itself with this book. This is the first true, completely illustrated text appropriate for all levels of ability to be published in many years. Its 625 easy-to-follow recipes cover everything from simple breads to wedding cakes and range in difficulty from basic to advanced. Congratulations." - Norman Love "From perfect croissants to elegant wedding cakes, this book will become the essential tool of apprentices and chefs alike. The talent of The Culinary Institute of America staff shines through this masterpiece. They have pulled together reference techniques, recipes, and sources that will assist pastry chefs in their daily quest for perfection." - Gilles Renusson Exclusive Recipe Excerpts from Baking & Pastry Croissants

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Exclusive Recipe Excerpts from *Baking & Pastry*



Croissants



Sunflower Seed Rolls

From the Back Cover

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