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Japanese Patisserie: Exploring the beautiful an... Author: James Campbell. ISBN: 1849758107. Stunning recipes for patisserie, desserts and savories with a contemporary Japanese twist. This elegant collection is aimed at the confident home-cook who has an interest in using ingredients such as yuzu, sesame, miso, and matcha.

Stunning recipes for patisserie, desserts and savories with a contemporary Japanese twist. This elegant collection is aimed at the confident home-cook who has an interest in using ingredients such as yuzu, sesame, miso, and matcha. The concept of fusion in food can be magical – when cuisines and cultures collide, combining flavors, ingredients, and methods from around the world creates new classics, the best of which become staples in our everyday lives. Trends like Japanese Matcha in our lattes, Korean kimchi in our burgers and Thai Sriracha hot sauce on – well everything – prove that our love-in with Asian cuisine is thriving. – Tokyo is now considered a food-forward city, currently boasting 15 three Michelin-starred restaurants (compared to France's 10). – Over the past 20 years there has been a surge in celebrated French patisserie chefs moving to Japan to open fine patisseries. The art of French patisserie appeals very much to the Japanese culture – both share values of beauty, precision, and care within cooking. – This book features 60 recipes, from reinvented classics to stunning Patisserie creations made achievable to the home-cook. The chapters will be broken into Small Cakes & Individual Patisserie, which will include Lemon & Yuzu –clair. Sweet Tarts will offer delights such as Miso Butterscotch Tarts and the Large Cakes & Gateaux section offers celebration cakes like a Matcha & Pistachio Opera. In the Desserts section find dinner party classics with Japanese twists such as White Sesame & Adzuki Cheesecake. The Cookies & Confectionery chapter is full of fun treats like Sesame Peanut Butter Cookies and a Green Tea chocolate candy bar. To finish, some mouth-watering savory recipes such as Panko Donuts stuffed with Pork Katsu. A flavor matrix will helpfully map key characteristics of Japanese ingredients.

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Cheryl Wakerhauser, the award-winning chef and owner of Pix Patisserie, brings new artistry to classic French desserts. With recipes like Le Royale, Am –lie, Pear Rosemary Tart, Pistachio Picnic Cake, B –che de No –l, Cr –me Br –l –e Cookies and Macarons, you will be sure to wow any guest with complex flavors and textures that are unique to French pastry. French dessert is a study in components, and Cheryl breaks each recipe down, providing information on classic techniques while imbuing each recipe with a new twist. Her Am –lie recipe, the winner of the Patis France Chocolate Competition, combines orange vanilla cr –me br –l –e, glazed chocolate mousse, caramelized hazelnuts, praline crisp and orange liqueur g –noise. Cheryl trained with MOF Philippe URRACA, a prestigious patisserie located in southern France. She has been featured in World of Fine Wine, Delta Sky magazine, Thrillist Portland, Food Network Magazine, The Wall Street Journal, USA Today and Bon App –tit. This book will have 41 recipes and 80 photos.

Japanese ingredients have long been known for their distinctive tastes and healthy qualities. From the tang of yuzu to the bite of matcha to creaminess of soy, they present a wide range of delicious flavors. In Kyotofu, award-winning baker, Nicole Bermensolo, presents 75 classic American sweets, like cheesecake, brownies, and muffins, combined with Japanese ingredients to create one-of-a-kind desserts. Try recipes like Green Tea White Chocolate Cupcakes, Black Sesame Caramel Mousse, Kinako Waffles, and Nashi Pear Crumble. Perfect for beginners to Japanese cooking, Kyotofu is divided by Japanese ingredient, includes a glossary of foreign terms, and suggests where to buy less familiar products. Plus, for those who want a healthier dessert, all the recipes can be made completely gluten-free thanks to Nicole's cup-for-cup flour recipe.

The latest French patisserie cookbook from award-winning French pastry chef C –dric Grolet Op –ra P –tisserie marks the entrance of the most talented pastry chef of his generation, C –dric Grolet, into the world of boulangerie-p –tisserie. This book coincides with the opening of his new shop in the Op –ra district in the heart of Paris. Far from the haute couture pastries designed at palace hotels, with Opera P –tisserie, Grolet returns to the essentials with a collection of hearty and accessible recipes. Follow your senses through the pages to discover the very best French recipes for viennoiseries, breads, biscuits, pastries, and frozen fruit sorbets. From croissant to mille-feuille, from tarte tatin to –clairs, the book features 100 fully illustrated desserts we all love. Recipes are organized into chapters that follow the rhythm of the day. At 7 a.m., it –s time for viennoiseries and breads; at 11 a.m., it –s pastries; at 3 p.m., desserts and frozen fruits; and at 5 p.m., it –s time for the final batch of bread. Op –ra P –tisserie is the indispensable book for every pastry lover!

Chef Yamashita Masataka was trained in Tsuji Culinary Institute, a well-known and respected culinary institute in Osaka, Japan. He worked at various p –tisseries around Japan for 10 years before starting his own p –tisserie in Nara, which quickly became one of the top p –tisseries there. Eight years later, yearning for new

challenges and a change of scenery, chef Yamashita moved to Singapore where he took charge of the kitchen at Pâtisserie Glacé, turning it into a haven for delightful cakes and pastries. Chef Yamashita soon saw an opportunity to revive his pâtisserie from Japan and re-established Flor Pâtisserie at Duxton Hill, Singapore. Today, chef Yamashita no longer runs Flor, but his own Japanese artisan pâtisserie at Tangjong Pagar Plaza, aptly named Chef Yamashita. This is chef Yamashita's second cookbook. His first cookbook, Tanoshii, clinched the Best First Cookbook award at the Gourmand World Cookbook Awards 2013 and is a bestseller.

Soymilk is attracting worldwide interest for its dietary benefits and can be found in almost every market. Light and easily digestible, soymilk contains good quality phytoproteins and vitamins and minerals such as calcium, magnesium, and potassium. Although drinking soymilk is quite common it is still difficult for most people to substitute soymilk in everyday recipes, and many of those who can't tolerate cow's milk often go without their favorite foods. Soymilk Desserts makes cooking with soymilk simple and easy without complicated conversions or substitutions. Soymilk Desserts features 77 sweet recipes from popular chocolate cakes, fruit desserts, and puddings to fiber-rich cookies made with tofu byproducts. Each recipe comes with step-by-step photos and instructions that even a beginner can follow.

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.

When it comes to Asian desserts, most Americans think of fortune cookies. But, in fact, the Far East is home to a dazzling array of sweets rich with tropical fruits, crunchy nuts, aromatic spices, and, yes, even chocolate. In The Sweet Spot, renowned pastry chef Pichet Ong presents a collection of one hundred recipes for cakes, cookies, pies, tarts, puddings, ice creams, candies, and more. There are traditional Asian desserts with innovative twists, such as Sesame Balls, Mango Sticky Rice, and Almond Tofu, and classic American favorites, like Spiced Coconut Brownies, Banana Cream Pie, and Cream Puffs, livened up with Asian ingredients and cooking techniques. Eschewing the heavy use of butter and sugar, Ong instead highlights the vibrant flavors of Asia—jasmine, lychee, orange blossom water, passion fruit, yuzu, mangosteen, and sesame, to name just a few. And despite the complexity of flavors and textures, all of the recipes are easy enough to make in home kitchens, requiring minimal effort for maximum results. Dazzle dinner-party guests with elegant showstoppers—Thai Tea White Chocolate Tart, Coconut Cream Pie with Toasted Jasmine Rice Crust—or delight the family with simple weeknight treats—Pomegranate Sherbet, Ginger Oatmeal Raisin Cookies. The Sweet Spot includes lush color photographs of almost all of the finished dishes, and a foreword from legendary restaurateur and chef Jean-Georges Vongerichten. Savory Asian cuisine has been popular in America for years. Now it's time to embrace the enticing range of exotic desserts.

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