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By Ferrandi Paris



A complete course in the art of baking with chocolate from The Harvard of gastronomy? Savor the culinary savoir-faire of Ferrandi Paris, the world-renowned cooking school. Tempering and coating, ganaches and truffles, puff pastry and candy, chocolate ribbons and other decorative flourishes? this essential reference reveals 42 fundamental techniques to master cooking with chocolate, explained step by step through text and more than 250 photographs. From the classics? chocolate mousse, custard tart, ?clairs, profiteroles, macarons? to celebration cakes and sophisticated plated desserts, this volume presents 76 recipes for all occasions, from quick desserts to festive specialties, for the home chef and experienced professional alike.

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