

## Japanese Patisserie: Exploring The Beautiful And Delicious Fusion Of East Meets West

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 magicalâ€”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 onâ€”well everythingâ€”prove that our love-in with Asian cuisine is thriving.Â Tokyo is now considered a food-forward city, currently boasting 15 three Michelin-starred restaurants (compared to France's 10).Â 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 cultureâ€”both share values of beauty, precision, and care within cooking.Â 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 Â«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.

Noted for his Japanese-inspired French confections showcasing delicate cake bases and intricately-piped fresh cream, Chef Yamashita's cosy patisserie of the same name draws cake and dessert lovers from near and far to indulge in his irresistible creations. In this third cookbook, Chef Yamashita shares a delightful collection of recipes for his signature sponge, chiffon and mousse cakes, so you can make these creations your own. With an additional section on special cakes that are gluten-free or eggless, everyone can join in the party!

Stunning recipes for patisserie, desserts and savouries 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.

Mochi – the traditional Japanese treat made of chewy rice dough – is a popular and versatile vehicle for all kinds of sweet and savory fillings, and easily molded into adorable shapes and characters that define Japan's culture of cuteness. Food writer Kaori Becker's easy-to-follow techniques for creating and cooking with mochi deliver the perfect mix of fun and tradition. Each colorful page brims with recipes for hand-pounded, steamed, and modern microwave mochi; fillings like rosewater, Nutella, black sesame, Oreo Cream Cheese, and Japanese plum wine; mochi-focused goodies like Bacon-Wrapped Mochi, Ozoni Soup, baked goods; and inspiration for shaping irresistibly charming mochi flowers, baby chicks, pandas, and more. Kawaii!!

A Step-by-step Guide to Baking French Pastries at Home

Wagashi: Little Bites of Japanese Delights

The Most Important Book About the Best Meal of the Day

Tanoshii Ke-Ki

Le Cordon Bleu Pastry School

The Elements of Dessert

Kyotofu

*Cheryl Wakerhauser, the award-winning chef and owner of Pix Patisserie, brings new artistry to classic French desserts. With recipes like Le Royale, Amélie, Pear Rosemary Tart, Pistachio Picnic Cake, Bûche de Noël, Crème Brûlée 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 Amélie recipe, the winner of the Patis France Chocolate Competition, combines orange vanilla crème brûlée, glazed chocolate mousse, caramelized hazelnuts, praline crisp and orange liqueur génoise. 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 Appétit. This book will have 41 recipes and 80 photos.*

*In The Japanese Table Sofia Hellsten celebrates her love of Japan with the simple recipes that are the backbone of Japanese home cooking. Based on the ichijuu-sansai tradition - which literally means 'one soup, three dishes' - uncomplicated, delicious small plates are served with steamed rice, and can be enjoyed any time of day. Each ingredient is treated like royalty, and recipes include Onigiri, Clear shiitake soup, Soy-pickled eggs and Sweet miso cod. With suggestions on how to build the perfect meal, as well as easy-to-find ingredients and quick methods, The Japanese Table will inspire you to make Japanese food your everyday staple.*

*Cédric Grolet is simply the most talented pastry chef of his generation--he was named World's Best Pastry Chef in 2018. Food & Wine called his work "the apotheosis of confectionary creation." He fashions trompe l'oeil pieces that appear to be the most perfect, sparkling fruit but are, once cut, revealed to be exquisite pastries with surprising fillings. They are absolutely unforgettable, both to look at and, of course, to eat. This lush cookbook presents Grolet's fruit-based haute-couture pastries like works of art. The chef explains his techniques and his search for authentic tastes and offers a peek into his boundless imagination--he begins the creation of each dessert by drawing. With 130 recipes featuring 45 fruits--citrus, berries, wild and exotic fruits, and even nuts--every pastry lover will want Fruit, for inspiration and to admire the edible sculptures made by this award-winning star of French pastry making.*

*Create a little bit of heaven on earth with this delightful collection of recipes for Japanese-inspired French pastries by renowned pastry chef, Yamashita Masataka. With fully illustrated step-by-step instructions and baking tips. Chef Yamashita shows how ordinary baking equipment and simple ingredients can be used to whip up an array of French-style confections that are not only pretty to look at, but also wonderful to eat. Inspired by his stay in Singapore, chef Yamashita has adapted many of his creations to include local flavours and ingredients, making this collection of recipes truly unique. Tanoshii clinched the Best First Cookbook award at the Gourmand World Cookbook Awards 2013 and continues to be a bestseller.*

Japanese Japanese-style Baking for All Occasions

The Art of Pastry

Mastering the Fundamentals of French Pastry - Updated Edition

Japanese Patisserie

Plating for Gold

Sweet Bean Paste

50 Traditional and Modern Recipes for the Japanese Treat

'A profoundly pleasurable book which offers that rare combination of daring, accomplished technique illuminated with extraordinary simplicity and clarity. His latest must-have book will inspire and delight.' Michel and Alain Roux Patisserie reflects award-winning chocolatier, William Curley's passion for taking classic recipes and modernizing them with his own innovations. Creating top-quality patisserie is often seen as something only a trained professional can do, however with patisserie equipment now easily accessible to all, it's easy to start making perfect patisserie at home. Patisserie processes are broken down into a step-by-step guide complete with expert knowledge to produce flawless creations every time, and a series of basic recipes – covering sponges, creams and custards, pastry and syrups – provide a solid foundation in patisserie techniques as well as inspiration for aspiring creative pastry chefs.

â??Packed full of mouthwatering delicious recipes, including classics such as Rhum Baba and Tarte Alsacienne that are given a modern adaptation, this gorgeous bake book will awaken and inspire the pastry chef in you!

Everyone wants to know: How does Dominique do it? Dominique Ansel is the creator of the Cronut pastry, the croissant-doughnut hybrid that has taken the world by storm. But he's no one-hit wonder. Classically trained in Paris, leader of a three-Michelin-starred pastry kitchen in New York and now the proprietor of New York's highest-rated bakery, Dominique has become a modern-day Willy Wonka: the creator of wildly innovative, extraordinarily delicious and unbelievably popular desserts. Presented here are some of Dominique's most coveted recipes, organised by skill level and catering to both amateur and professional bakers. Beginners can conquer the Chocolate Pecan Cookies with the molten chocolate centre; more experienced bakers will learn the secrets to the exquisite caramelised crust of this Cannele de Bordeaux; and the most adventurous will tackle The At-Home Cronut. In this, his first cookbook, Dominique reveals not only the secrets to his hit desserts but he describes the stories of inspiration behind each of them. The most important element in any dish is not a particular brand of chocolate or a type of salt but rather the spark of imagination. At heart, Dominique Ansel is a book about innovation: how a cook can transform flour, sugar and butter into memories that last a lifetime; and how anyone, from any field, can try to add a little magic to their work.

Renée is the concierge of a grand Parisian apartment building, home to members of the great and the good. Over the years she has maintained her carefully constructed persona as someone reliable but totally uncultivated, in keeping, she feels, with society's expectations of what a concierge should be. But beneath this façade lies the real Renée: passionate about culture and the arts, and more knowledgeable in many ways than her employers with their outwardly successful but emotionally void lives. Down in her lodge, apart from weekly visits by her one friend Manuela, Renée lives resigned to her lonely lot with only her cat for company. Meanwhile, several floors up, twelve-year-old Paloma Josse is determined to avoid the pampered and vacuous future laid out for her, and decides to end her life on her thirteenth birthday. But unknown to them both, the sudden death of one of their privileged neighbours will dramatically alter their lives forever.

Do you have a yearning for unique Japanese desserts that you want to explore? No sweat, you won't need to look too far to find some impressive recipes for these treats! The dainty, sweet confections "wagashi" are in a class to themselves and are different from the cookies and cakes you'll find in European or Western countries. The unique Japanese confections highlighted in the Wagashi Cookbook were made to be served at the traditional tea ceremonies of the country, but they can be eaten anytime you desire. You may be surprised to know that these sweets are very simple to make! The Ingredients for these treasures, such as sticky rice, sweet bean jelly and red bean jam, are easy to prepare. The recipes basically use most of the same ingredients, so once a few are made, it is very easy to make the others. Wagashi treats are fat and butter free which makes them healthier than Western desserts. Oftentimes seasonal fruits are used or fruits found in your own country if that's your preference. Come on, give these treats a try and make them in your own kitchen! Ask your family and friends to sample them for you; I am sure they will love them!

Sweet and Savory Japanese Desserts

Tanoshii: Joy of Making Japanese-Style Cakes & Desserts (New Edition)

The Marshmallowist

Easy, Elegant and Modern Recipes

Fruit

Modern French Pastry

Junk Food Japan

'I'm in story heaven with this book.' Cecelia Ahern, author of P.S. I Love You Sentaro has failed. He has a criminal record, drinks too much, and his dream of becoming a writer is just a distant memory. With only the blossoming of the cherry trees to mark the passing of time, he spends his days in a tiny confectionery shop selling dorayaki, a type of pancake filled with sweet bean paste. But everything is about to change. Into his life comes Tokue, an elderly woman with disfigured hands and a troubled past. Tokue makes the best sweet bean paste Sentaro has ever tasted. She begins to teach him her craft, but as their friendship flourishes, social pressures become impossible to escape and Tokue's dark secret is revealed, with devastating consequences. Sweet Bean Paste is a moving novel about the burden of the past and the redemptive power of friendship. Translated into English for the first time, Durian Sukegawa's beautiful prose is capturing hearts all over the world.

Packing a heavy punch and offering a fresh new look at Japanese food, Kurobuta prides itself on reworking the 'Izakaya', Japanese pub style of relaxed eating and drinking. Kurobuta serves 'insanely delicious delicacies' (Jay Rayner, The Observer). Food that is both Incredibly inventive yet comfortingly familiar – signature dishes include Barbequed Pork Belly, with a Spicy Peanut Soy Sauce, Tea Smoked Lamb, and Kombu, Roasted Chilean seabass – food full of flavour, achievable to create at home and guaranteed to wow friends, family and hungry gatecrashers. Chapters with titles such as Snack, Junk Food Japan, Significant Others, Something Crunchy and On the Side give an idea of the gastronomic fun that is to be found within. Featuring approximately 100 recipes brilliantly showcasing Scott's wild and inventive style, Junk Food Japan will present Japanese classics with twists and turns, even in the Sushi and Sashimi sections, alongside a selection of new, stunning Scott-conceived dishes, including Tuna Sashimi Pizza and Wagyu beef sliders. Superb photography from legendary photographer David Loftus will feature throughout.

Inspired by the global "Subtle Asian" community, Modern Asian Baking at Home features exciting, contemporary Asian-inspired ingredients and techniques bakers of all levels will want to add to their repertoires.

This book is a tribute to French Pâtisserie. It is also a manual to learn how to successfully and easily make traditional French desserts at home. It's written for all people who love to bake and want to do it like the professionals do. From beginners to more advanced, everyone can do it. The author is a professional French pastry chef who wants to share her passion and talent for baking. In this book you will discover: An easy way to make traditional French Pâtisserie at home. Richly illustrated and simplified step by step recipes and techniques. All the secrets you've always wanted to know about French baking. Professional tips that make baking easier. The classic recipes of French Pâtisserie. How to impress your friends with your skills at baking traditional French food.

Small Plates for Simple Meals

The Art of Winnie-the-Pooh

More Treats from Keiko's Kitchen

Okashi Treats

Modern Asian Baking at Home

Get Started Making Japanese Snacks

Essential Sweet and Savory Recipes for Milk Bread, Mooncakes, Mochi, and More; Inspired by the Subtle Asian Baking Community

Learn to create plated desserts like a master, with recipes from the World and National Pastry Team Championships Considered the Olympics of the pastry arts, the World and National Pastry Championships were founded by Michael Schneider in 1999. Since then, it has grown into the United States' most prestigious and popular pastry competition, aired annually on TLC. Now, in Plating for Gold, pastry chef Tish Boyle presents the most spectacular dessert recipes from the first decade of the competition and shows how you can recreate the same award-winning desserts in your own kitchen. Plating for Gold includes 50 recipes for absolutely spectacular desserts created by expert pastry chefs like Ewald Notter, Jacquy Pfeiffer, and Sebastien Cannone, all presented in easy-to-follow, step-by-step instructions. You'll find whimsical and delicious one-of-a-kind recipes like Strawberry Soup, Vanilla Panna Cotta Napoleon, and Almond Tartlet; Hot Chocolate Soufflé, Ginger Mousse, and Tropical Parfait; and Yin-Yang Flourless Chocolate Cake, as well as insight and advice from top pastry chefs on perfect plating. Includes advice on essential equipment, stocking your pastry kitchen, and perfect flavor pairings to help you create your own original recipes Features enticing full-color photographs of finished desserts, as well as hand-drawn sketches to illustrate plating techniques and provide endless inspiration Offers a behind-the-scenes look at the world of pastry competition, with candid photos and insider advice from some of today's best pastry chefs Whether you aspire to compete with the best at the Pastry Team Championships or simply want to impress guests at your next big dinner party, Plating for Gold is the gold standard in dessert cookbooks.

A treat not just for the taste buds, but also for the other senses, these Japanese confections known as wagashi were traditionally prepared according to the season, to be savoured with tea, as a snack during the day. Made using various types of sweet bean pastes and flours, these delicate treats are now widely enjoyed throughout the day, and make ideal gifts whatever the occasion. Discover the world of wagashi from traditional favourites to new creations with this inspiring collection of recipes from Chef Yamashita.

Sweet desserts are great, but did you know that they can be savory as well? Learn how to do that with several Japanese dessert recipes from this cookbook. Ramen, sushi, and tempura are not the only stars of Japanese cuisine. Their variety of desserts are stellar too, and it's about time to get the attention that it deserves. What's great about Japanese dessert is that they are not overly sweet. It is more focused on the types of ingredients and preparation to bring out different notes of flavor and combine them with harmony. Doing this may sound complicated, but the preparations involved are usually simple and straightforward. All the recipes included in this cookbook are easy and quick to make. Most of them are generally sweet, while others have a combination of citrus and savory notes thanks to unique Japanese dessert ingredients. Explore a different side of Japanese cuisine beyond sushi, ramen, and sashimi. You'd be surprised with the brand-new gastronomic revelations, unlike nothing no other.

To build a good house, it must first have a solid foundation! The same principles apply when making laminated pastry products. My book The Art of Lamination is built on a solid knowledge of understanding the recipes, methods, processes and ingredients required to make the finest laminated viennoiserie possible. This book is the culmination of seven years of research, in particular, it was my chosen subject during my masters degree studies. As an international competitor, lecturer, businessman and international jury member, I have witnessed the work of exceptional craftsmen and carefully documented procedures and practices. In my business, I was able to try the latest cutting edge techniques and sell beautiful products to my customers. In my role as a lecturer at TU Dublin, I generated much new class content and took note of the most common problems encountered by students in pastry making and also the questions asked by my students. I identified and documented all the stages of production of laminated pastry and engaged in problem solving for students and bakers during my masterclasses in foreign countries. The result is a clearly explained road map, how to plan and execute perfect pastry. I explain some of the basic lamination systems used in industry with a modern twist, and take the reader through a step by step approach on how to become proficient at making laminated viennoiserie. In my capacity as a jury member at the world championships I have witnessed as close to perfection as is possible to make beautiful products. Many of the more advanced products in the book have been inspired directly by my observations over the past 25 years of competitive baking at the cutting edge of creativity. This book will serve as an essential guide for students, bakers, pastry chefs, home bakers and hobbyists. I include detailed process notes for both commercial bakers using mechanical sheeters and home bakers and students, who want to make laminated pastry at home. I have stripped down the procedures of laminated pastry production to the very basics, building on that knowledge and adding more advanced levels throughout the book. I hope my book will both educate and inspire you, the readers now, and in your future baking.

Modern Art Desserts

The Art of Lamination

Zumbo

The Elegance of the Hedgehog

Attention to Japanese Food Lovers!

Breakfast

200 Recipes for Authentic Italian Food

Breakfast is an exploration of everything about breakfast and brunch. This celebration of the most popular meal of the day offers engaging stories, essential how-tos, and killer breakfast recipes. Discover exciting new ingredients and the secrets to making Entenmann's Cake Doughnuts and Taco Bell Crunchwraps at home, among many other dishes. Learn the origins of scrapple and how to brew barista-level drinks. Based on the popular website ExtraCrispy.com, this book—the perfect gift for anyone who loves all-day-breakfast—is packed with 100 photos, humorous illustrations, and amazing, craveable food.

An illustrated tour of the popular Australian chef's creative candy and confection innovations provides descriptions and recipes for such options as Salted Butter Popcorn Macaroons, Sticky Mango Danish and Escape From a Colombian Rainforest cake.

Japanese PatisserieExploring the beautiful and delicious fusion of East meets WestRyland Peters & Small

Patisserie gives readers all the technical know-how required to become an expert in the art of French patisserie and invent their own masterpieces. Each of the 100 recipes features a full-colour cross-section illustration, step-by-step photography and a beautiful hero image in order to both inspire the reader and demystify some of France's most iconic desserts. Patisserie includes the basic building-block recipes needed to understand the fundamentals of French patisserie, from the pastry itself (shortcrust pastry, sweet pastry, puff pastry, choux pastry and more) to fillings (custards, creams, butters, mousses, ganaches and pastes) and embellishments (meringue, chocolate, sauces and sugar art). From simple treats like madeleines, financiers and cookies to more complex creations, like black forest cake, éclairs, croissants, macarons, lemon meringue pie, l'opera, mocha, croquembouche, charlotte, rum baba and more, Patisserie covers all of the French delicacies you could ever dream of.

A Decade of Dessert Recipes from the World and National Pastry Team Championships

Traditional Wagashi with a Twist Cookbook

Delicious Wagashi Recipes That Will Transport You to Asia

Innovative Techniques, Tools and Design

Japanese Desserts

Fine Cooking Italian

The Best Desserts from Japanese Cuisine

***Sutekina Okashi means “lovely sweets” and this is talented baker Keiko Ishida's follow-on book to her bestselling Okashi: Sweet Treats Made with Love. In this collection, Keiko shares new ideas for***

*making even more tempting confections using French-style baking techniques and Japanese flavours. She also includes a section on astrological herbal treats made using ingredients and herbs linked to the zodiac signs, to inject fun and exciting flavours into baking. With easy-to-follow recipes, step-by-step pictures and essential information on baking techniques, this book provides the necessary guidance that new bakers will appreciate, while delighting all who love baking with its delightful range of recipes.*

*From Cherry Blossom Rice Cakes to Mochi Dusted with Green Soy-bean Flour, home cooks will be transported by the recipes in Machiko Chiba's latest cookbook devoted to Japanese sweets known as wagashi. Traditionally served as part of the tea ceremony, wagashi are finding a place in contemporary cuisines as light, beautifully crafted, elegant desserts. Now, with her easy-to-follow instructions and the patented Cook-Zen microwave pot, anyone can make wagashi in minutes.*

*A visual guide to hundreds of Japanese confections, with historical information. Text in Japanese and English.*

*Le Cordon Bleu is the highly renowned, world famous cooking school noted for the quality of its culinary courses, aimed at beginners as well as confirmed or professional cooks. It is the world's largest hospitality education institution, with over 20 schools on five continents. Its educational focus is on hospitality management, culinary arts, and gastronomy. The teaching teams are composed of specialists, chefs and pastry experts, most of them honoured by national or international prizes. One of its most famous alumnae in the 1940s was Julia Child, as depicted in the film Julie & Julia. There are 100 illustrated recipes, explained step--by--step with 1400 photographs and presented in 6 chapters: Pastries, cakes and desserts; Individual cakes and plated desserts; Pies and tarts; Outstanding and festive desserts; Biscuits and cupcakes, candies and delicacies, and finally the basics of pastry. There are famous classics such as apple strudel, carrot cake, black forest gateau, strawberry cakes, profiteroles... Simple family recipes including molten chocolate cake, cake with candied fruit, hot soufflé with vanilla, Tart Tatin... Delicious and original desserts like yuzu with white chocolate, chocolate marshmallow and violet tartlet, cream cheese and cherry velvet, pistachio crystalline... At the end of the book there is a presentation of all the utensils and ingredients needed for baking and also a glossary explaining the specific culinary terms. This is THE book for pastry lovers everywhere, from beginner to the advanced level and is the official bible for the Cordon Bleu cooking schools around the world in Europe: Paris, London, Madrid, Istanbul; the Americas: Ottawa, Mexico, Peru; Oceania: Adelaide, Melbourne, Perth, Sydney; and Asia: Tokyo, Kobe, Korea, Thailand, Malaysia, Shanghai, India, Taiwan.*

*Mochi Magic*

*Quick Takes on Culture, Art, History, Food . . . and More*

*Uniquely Delicious Japanese Desserts*

*Adriano Zumbo's Fantastical Kitchen of Other-worldly Delights*

*Dominique Ansel: Secret Recipes from the World Famous New York Bakery*

*Addictive Food from Kurobuta*

*Patisserie*

Chef Yamashita Masataka was trained in Tsuji Culinary Institute, a well-known and respected culinary institute in Osaka, Japan. He worked at various pâtisseries around Japan for 10 years before starting his own pâtisserie in Nara, which quickly became one of the top pâtisseries 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

Dezāto (デザート) is the Japanese word for desserts. Japan boasts a strong liking for desserts, including the traditional Wagashi as well as modern sweets. Desserts drawn from Japanese cuisine can easily steal your soul and leave you yearning for more. If you are planning to tour this beautiful country, it's good to have in mind some of the most popular Japanese desserts. This book is written as a guide to Japanese desserts and has all the information you need to know about desserts in Japan. We have compiled a list of 30 Japanese desserts you should try when you visit Japan. Enjoy our list of Japanese desserts.

Features two hundred recipes for Italian home cooking for soups, salads, pizza, pasta, main courses, polenta and risotto, desserts, and more, with step-by-step instructions with photos for cooking techniques and ingredient profiles.

Newly updated and expanded with 3,500 step-by-step photographs, all the classics of French patisserie are made accessible for the home cook. For every serious home baker, French pastry represents the ultimate achievement. But to master the techniques, a written recipe can take you only so far—what is equally important is to see a professional in action, to learn the nuances of rolling out dough for croissants or caramelizing apples for a tarte tatin. For each of the 233 recipes here, there are photographs that lead the reader through every step of the instructions. There has never been such a comprehensive primer on patisserie. The important base components—such as crème patisserie, pâte à choux, and chocolate ganache—are presented as stand-alone recipes. Once comfortable with these, the home baker can go on to tackle the famous and more complex creations—such as Eclairs, Saint-Honoré, Opéra—as well as feel empowered to explore new and original combinations. An entire chapter is devoted to decoration as well as sauces, syrups, and fillings. Whether used to develop skills or to refine techniques, to gain or simply broaden a repertoire, Patisserie dispels the mystery around classic French pastries, so that everyone can make them at home.

Recipes for Cakes, Cookies, Confections, and Frozen Treats Based on Iconic Works of Art [A Baking Book]

Japan from Anime to Zen

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The Cook-Zen Wagashi Cookbook

Eclairs

The Japanese Table

Gail’s Artisan Bakery Cookbook

The newest darling in the world of baking -- the classic French pastry has been embraced by a whole new generation of bakers. Making this classic at home is much easier than you think. And it's made easy by the fact that it's written by one of Europe's top pastry chefs, Christophe Adam. With its straightforward approach, full color pages and hundreds of step-by-step photos, it's as though Christophe were by your side giving you a lesson in your home kitchen. Over the last dozen years, Christophe has perfected the éclair and has turned it into a gourmet delight which marries unconventional and imaginative fruits, flavors, colors and textures, resulting in luxe eclairs that will have you reaching for seconds and thirds. Christophe has created 25 innovative recipes (both introductory and advanced) that will be perfect for everything from casual gatherings with family and friends, to formal celebrations. With these easy-to-follow instructions and some practice with the basic techniques you'll soon be mastering these recipes as well as inventing new ones of your own. Some of Christophe's creations include Chocolate Popping Sugar Eclairs, Hazelnut Praline, Caramel-Peanut, Lemon, Cherry-Raspberry Sugared Almond Eclairs, Fig Eclairs, Pistachio-Orange Eclairs, Vanilla Eclairs, Raspberry-Passion Fruit Eclairs and Hazelnut Mix Eclairs. A complete list of utensils, a few simple rules and invaluable tips and techniques are sprinkled throughout and will be hugely appealing to novice and experienced bakers.

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.

This friendly guide offers concise but detailed demystifications of more than 85 aspects of ancient and modern Japan. It can be read in sequence, or just dipped into, depending on the moment’s need. Explanations go much deeper than a typical travel guide and cover 1,500 years of history and culture, everything from geisha to gangsters, haiku to karaoke, the sun goddess to the shogunate . . . and anime to Zen.

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.

Sutekina Okashi

Traditional Japanese Sweets Made Simply in the Microwave

Sweet Treats Made with Love

Exploring the beautiful and delicious fusion of East meets West

How E.H. Shepard Illustrated an Icon

A Masterclass in Classic and Contemporary Patisserie

Taking cues from works by Andy Warhol, Frida Kahlo, and Matisse, pastry chef Caitlin Freeman, of Miette bakery and Blue Bottle Coffee fame, creates a collection of uniquely delicious dessert recipes (with step-by-step assembly guides) that need to make their own edible masterpieces. From a fudge pop based on an Ellsworth Kelly sculpture to a pristinely segmented cake fashioned after Mondrian's well-known composition, this collection of uniquely delicious recipes for cookies, ice cream, cakes, and inventive drinks has everything you need to astound friends, family, and guests with your own edible masterpieces. Taking cues from modern art's most revered artists, these twenty-seven showstopping desserts exhibit the sophistication of works by Andy Warhol, Cindy Sherman, Henri Matisse, Jeff Koons, Roy Lichtenstein, Richard Avedon, Wayne Thiebaud, and more. Featuring an image of the original artwork alongside a museum curator's perspective on the collection, detailed, easy-to-follow directions (with step-by-step assembly guides adapted for home bakers), Modern Art Desserts will inspire a kitchen gallery of stunning treats.

“Good bread begins with just four honest ingredients: flour, water, salt and yeast. Nothing could be simpler and yet nothing is more gratifying.” GAIL’s Since opening the first GAIL’s in 2005, the team behind London’s most inviting artisan bakery has a mission to bring high-quality, handmade bread and delicious vibrant food to local communities. In this, their first, stunning cookbook, GAIL’s take us through the day with inventive, fresh recipes. This abundant recipe book brings the spirit of home baking with the essential how-to’s of mixing, kneading and shaping loaves before going on to offer over 100 varied savoury and sweet recipes inspired by the simplicity of cooking good bread and all the delicious mealtime possibilities around it. Go on to try your hand at a basic foolproof bloomer, bake a satisfying sourdough, create morning muffins and pastries, bold salads, flavoursome pies, appetizing tarts and sandwiches, easy afternoon biscuits and cakes, and finally cook delicious savoury and sweet suppers. Simply divided into Baker’s Essentials, Bread, Breakfast, Lunch, Tea and Supper, the GAIL’s Cookbook includes: White poppy seed bloomer French dark sourdough Wholemeal loaf Focaccia Brioche plum and ginger pudding Buckwheat porridge Caramelised apples and salted butter honey Pizza Bianca with violet artichokes and burrata Truffle, raclette and roast shallot toastie Teatime sandwiches Savoury scones & fruit scones Red quinoa and smokey aubergine yoghurt salad Baked ricotta crumbed and heritage tomato salad Fregola and chicken salad Baked bread and chicken soup Tuna Nicoise on toast Sourdough lasagna Root vegetable and Fontina bake Leek and goat’s cheese picnic loaf Brown sourdough ice cream with raspberries Discover decadent marshmallows in grown-up flavours like Earl Grey, Passionfruit & Ginger and even Campari - let The Marshmallowvist share the secrets of today’s coolest confectionery. Think marshmallows are just pink or white balls of fluffy sugar? Think again, and prepare to be amazed by delicious, decadent flavour combinations and recipes. The Marshmallowvist began life as a street-food stall on London’s iconic Portobello Road, bewitching passers by with marshmallows of unimaginable flavours. A Paris-trained patissiere, her creations proved so popular that she now has a bakery all of her own, and sells her wares through the very best food shops including Harvey Nichols and Selfridges. This, her first book, offers sweet inspiration as well as tips on how to get your mallow just right. There’s a flavour combination masterclass, as well as recipes sweet marshmallow-themed desserts and treats, such as a brioche loaf, rocky roads and hot chocolate: everything you possibly need to enjoy marshmallow in the comfort of your own kitchen.

Foreword by Minette Shepard The enchanting story of some of the most beloved characters in English children’s literature—Winnie-the-Pooh and his friends from the Hundred Acre Wood, Piglet, Eeyore, Tigger, Kanga, Roo, Christopher Robin and Tigger—has become a remarkable partnership between a writer and an illustrator that brought them to life, told for the first time in this beautiful volume illustrated with more than 125 full-color images from the Pooh series, never-before-seen sketches, artwork and photographs. Winnie-the-Pooh and his friends have enthralled generations of children and have become some of the world’s most beloved characters. But before their adventures were captured in many millions of books published in nearly 70 years, they started life in the 1920s as the product of a unique collaboration between author A. A. Milne and illustrator E. H. Shepard. They wove images and text together in a way that was utterly original for the time. It was a process that Shepard and Milne created artwork for new editions until his death in 1976 at the age of ninety-six. This lovingly designed, full-color volume, which includes a foreword from Shepard's granddaughter, tells the story behind this remarkable partnership, and traces the history of Shepard's work, from his first tentative sketches to the illustrations we know and love, including the characters' later incarnations by the artists at Walt Disney Studios. A stunning and rare collection, filled with some never-before-published sketches and an illustration of Pooh, The Art of Winnie-the-Pooh is a treasure trove of early art and an exclusive behind-the-scenes peek at the creation of Pooh bear and Hundred Acre Wood—direct from the artist’s estate—that is sure to become a cherished volume for children and readers who grew up with these timeless characters.