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Antonio Bachour
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His creations seem
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yet all of them
taste as good as
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book in 3 years
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**Chocolate Factory
Antonio Bachour
grew up in Puerto
Rico and was
hooked on pastry
from a young age,
thanks to a
childhood spent in
his family's
bakery. He
dedicated his first
few years honing
his trade in Puerto**

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cook at Sand Hotel
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Westin Rio Mar. In
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place to continue
growing
professionally,
2001 found
Bachour States-
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Beach, as
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chef at Talula.

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published books;
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Bachour The Baker. He has spent the bulk of the past few years since leaving the St. Regis, teaching pastry around the world, and working on his flagship store which opened in Coral Gables in the spring of 2019.

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Gables, FL 33134.
(305) 203-0552.
Monday-Sunday
7:00 am — 7:00 pm.**

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Chocolate Antonio

Antonio Bachour

55 g butter.

Preheat ove 175C.

**Mix the eggs,
sugar and praline
in the mixer with
the whip
attachment. Melt
butter and
chocolate. Sift dry
ingredients. Add
butter chocolate
mixture to the egg**

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**mixture and fold in
the dry
ingredients. Pour
batter in silicone
mold and bake
10-12 minutes.**

**The classic Opera
according to
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Pastry ...**

Antonio Bachour-

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**Bitter Orange
Cremeux, Milk
Chocolate
Hazelnut Cream.
Milk Chocolate
Gelato,
Caramelized
Hazelnut Cake and
Bitter Orange
Sauce Coconut
Panna Cotta**

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**60+ Best Antonio
Bachour images |
desserts, plated ...
Fist, it is not a
book about
making
chocolates. For
those not familiar
with Antonio
Bachour, he is one
of the most
renowned
American pastry**

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chefs. So certainly the focus of this book will be about making pastries. Also, there is intentionally not a lot of explanation of professional insider technique.

Amazon.com:

Customer reviews:

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I remembered that beautiful book by Antonio Bachour – The Baker – and his sablé cookies with chocolate ganache. So, full of good intentions, I started with the recipe of these delights. I choose

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**a more neutral
sablé pastry,
without the cocoa
powder, to bring
out the contrast of
colours and
flavours.**

**Antonio Bachour
Sablé Cookies with
Chocolate
Ganache - Recipe**

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Chocolate Antonio

**30 g glucose. 30 g
invert sugar. 270 g
opalys white
chocolate. 520 g
whipped cream. 34
g Malibu. Bring the
coconut puree to
boil with the
glucose and invert
sugar, gradually
pour over the
white chocolate,
emulsify with a**

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hand blender. Mix with the cold cream and Malibu. Let set in the refrigerator for 12 hours.

Yogurt, coconut and pineapple cheesecake by Antonio Bachour
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childhood spent in
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Bachour's

professional

aspirations were

inset at a tender

age with his

earliest and

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being of kneading

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**dough in his
family's bakery in
his birthplace of
Puerto Rico.**

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on Instagram:

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chocolate mousse
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and almond cake
petit gateaux
recipe in the new...”**

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prolific pastry

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**hooked on pastry
from a young age,
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his family's
bakery. He
dedicated his first
few years honing
his trade in Puerto
Rico as a pastry
cook at Sand Hotel
and Casino and
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**search for a better
place to continue
growing
professionally,
2001 found
Bachour States-
bound, in Miami
Beach, as
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chef at Talula.**

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Antonio Bachour is one of the most prolific pastry chefs in the world. His creations seem to come out so easily and quickly yet all of them taste as good as they look.

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**book in 3 years
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Battman:**

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**Antonio has four
published books;
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Simply Beautiful,
Bachour**

**Chocolate and
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Salzedo St. Coral

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(305) 203-0552.

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55 g butter.

Preheat ove 175C.

Mix the eggs,

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Chocolate Antonio

**sugar and praline
in the mixer with
the whip
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butter and
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butter chocolate
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10-12 minutes.

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book about making chocolates. For those not familiar with Antonio Bachour, he is one of the most renowned American pastry chefs. So certainly the focus of this book will be about making pastries.

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Also, there is intentionally not a lot of explanation of professional insider technique.

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I started with the
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without the cocoa
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opalys white
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**refrigerator for 12
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