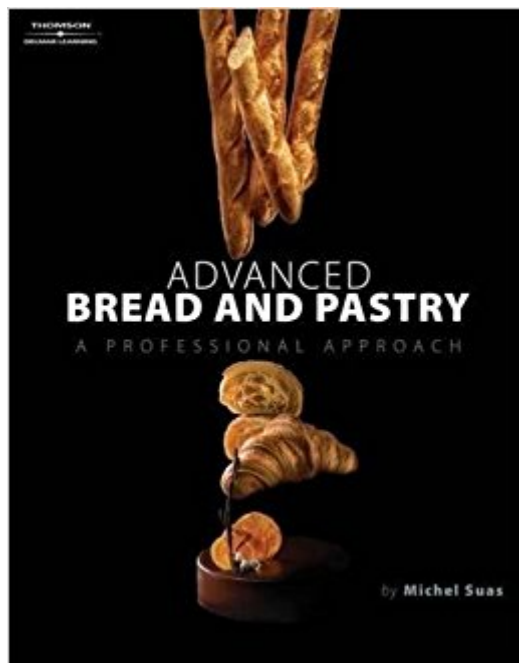


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Advanced Bread And Pastry



Synopsis

Advanced Bread & Pastry has a unique approach to providing advanced level concepts, techniques and formulas to those aspiring to be professional bakers and professional pastry chefs. It is the only available resource covering complex bread making, viennoiserie and pastry into one book. Exquisite photographs are throughout to further inspire learners and professionals of the unlimited potential of the craft. Advanced Bread and Pastry provides in depth information and troubleshooting strategies for addressing the complex techniques of the advanced level of bread and pastry arts.

Book Information

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Customer Reviews

"This is the most thorough, well researched, and detailed baking text I have seen. Advanced Bread and Pastry is more comprehensive than any of the competing texts I have reviewed." - Paul V.

Krebs, C.C.E., Professor of Culinary Arts and Baking, Schenectady County Community College,

Schenectady, New York "I think that the strength of the authors' technical knowledge really is evident

here." - Christopher S Harris, Pastry Chef/Instructor, South Seattle Community College, Seattle,

Washington

Michel Suas is an internationally known baking and pastry chef and founder of the San Francisco Baking Institute. In 2002 he was recognized by the Bread Bakers Guild of America and awarded the prestigious Golden Baguette award for his talent and dedication to the art of professional pastry and artisan bread baking.

this is the best and most thorough Bread and Pastry book I've ever owned a lot of illustrations, and explanations of the hows reasons behind the methods of bread making a plethora of techniques, for mixing and incorporating ingredients I'm new to bread making and this book is helping me understand some of the baking mistakes I've made and how to improve...

This is one of the best baking books I own. I love the fact that its a text book. Its not just a book of recipes but a book that explains why you do something, how you do it, and has variations on the same type of pastry. I have read the whole book cover to cover and it has all this information that I never knew I didn't know. While reading the chapters I said, "That's why the last time I tried to make this it didn't work" more times than I care to admit. This book has brought my baking skills to levels I never thought possible. I use to think that making croissants and puff pastry from scratch would be a disaster. Now I can layer the dough in one evening, freeze it and have fresh baked croissants any time I want. Anyone who loves baking and would like to take it to the next level this book is a must.

A text book, and not at all for the casual baker. But if you really want to know what's going on (or going wrong) with your bread, this and Hamelman's Bread should fill the bill.

Just to note, I have only had the book for two days. I wish I had this book earlier in my pastry career. Of all the books I have, the bread section on this book is probably the most extensive. The book goes over autolyse as well as when to add preferments when autolysing, a question I have had for a while. The most common breads have recipes that uses different preferments. Sadly, the book does not talk about using freshly ground flour in bread baking. I wish there were more variations in some of the recipes in the book. For example, a few ways to flavor pastry cream and creme anglaise are mentioned, and measurements are given, but more creative flavorings are left out. The book is the most extensive baking book I have seen, but it does not cover using fruit purees in pastry cream or using custard powder or flour for pastry cream. The cakes in the book cover a few classics and a few idea, that to me, seem original.

Excellent training manual for the inexperienced or experienced chef. I have used this in a class and find the recipes and color illustrations to be more than helpful. If you are cooking at home and need smaller portions, consider using the "test batch" measurements. Don't forget to gather all the recipes for all of the components in the assembled cakes. Chef J, A Black Napkin

As noted it is a textbook and there is little concession to home bakers. But the information is so thorough that you don't need it to tell you how to translate recipes for the home kitchen, you'll be able to do it yourself. A challenging book but well worth the effort. If every book on bread and baking was like this or Hamelman's "Bread" I would be a very happy camper.

This book is truly a great source of practical informations. I am a professional baker but when all else fails, you can always look up in this book to find the right recipe for any bread, pastry or patisserie. The explanations are thorough. Definitely worth to buy. I would recommend bread bakers to buy Ken Forkish's book alongside it.

...but thorough and instructive. Will use often as a reference.

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