

Where To Download Eclairs: Easy, Elegant Modern Recipes

Eclairs: Easy, Elegant Modern Recipes

A top baking blogger, bestselling cookbook author, and Great British Bakeoff finalist shows you anyone can make delicious éclairs at home. Choux is often thought of as being difficult to make, but if you follow Ruth Clemens's rules, you'll find it's the quickest and easiest pastry you'll ever make. In this step-by-step guide, you will find: · Foolproof advice on making and piping choux pastry · Simple recipes for delicious fillings and toppings · Easy steps for filling, dipping, and splitting éclairs · Quick tips for

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making sugar flowers and decorations Discover just how easy it is to make choux for any occasion—from classic chocolate éclairs to fun, fruity flavors, scrumptious profiteroles, to an impressive croquembouche. All the tips and tricks you need are right here!

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.

Bring Home a Taste of Italy with Delectable Desserts That Are Molto Deliziosi Rosemary Molloy, creator of the blog An Italian in My Kitchen, takes you on a

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delicious and decadent culinary journey through the cities and countryside of Italy. Make incredible classics like biscotti and tiramisu, as well as bundt cakes you can dip in your morning coffee—a staple in Italy—moist ricotta cake, or Italian butter cookies that melt in your mouth. Whether you're serving a crowd or simply satisfying your own sweet tooth, Rosemary brings the rustic and diverse baking traditions of Italy into your home kitchen. And with recipes that are simple to make and require little prep time, indulging in a true Italian baking experience is easier than ever.

In Everyday Bakes to Showstopper Cakes, celebrity baker Mich Turner brings together a collection of

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recipes to take you all the way from the delicious everyday through to the spectacular. Starting out with simple cakes, biscuits and cupcakes, once you have mastered this first level, Mich provides you with a few extra steps to turn these into fabulous creations. If you're looking for more of a challenge or to elevate a favourite, these bakes are easily adapted to create a true showstopper cake. Covering a full range of bakery goods as well as perfect flavours, whether you are a novice baker or already know your rum baba from your roulade, you can be easily guided through these delicious bakes and simple but spectacular decoration techniques that make the most of wonderful flavours and perfect

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crumb.

Patisserie

Modern French Pastry

Creative Éclairs

A Masterclass in Classic and Contemporary Patisserie

60 Irresistible Recipes for Cake Sandwiches Classic and New

Gateaux

The Century Cook Book

Make Your Favorite Hot Sauces with The Hot Sauce Cookbook The recipes in The Hot Sauce Cookbook will have you wiping your brow, chugging water, and helping

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yourself to seconds. Using a variety of chiles and easy-to-find ingredients like vinegar and red pepper flakes, The Hot Sauce Cookbook shows you how to prepare your favorite sauces and pair them with authentic regional recipes. The Hot Sauce Cookbook gives you clear instructions for every step of the way, from choosing chile peppers, to stocking your kitchen, to storing the finished product. The Hot Sauce Cookbook lets you cook some of the

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world's spiciest dishes, with: · 49 hot sauce recipes from around the world · 27 complementary food recipes, such as Cajun Barbecue Sauce, Puerto Rican Pique, Korean Barbecued Beef, and Grilled Chicken Satay · 10 tips for making great hot sauce · Profiles of 29 types of chiles and their heat levels With *The Hot Sauce Cookbook*, you won't need to go to a restaurant or a grocery store to enjoy great spicy flavors—they'll be waiting for you in

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your fridge.

Eclairs Easy, Elegant and Modern Recipes Robert Rose

Looking for a pre- or post-workout energy boost? A healthy snack to combat your mid-afternoon slump? How about a healthy treat for your child's lunchbox, or a high-fiber breakfast on the go? In Fuel Your Day! enjoy over 100 healthy, energy-filled, and high-fiber treats with no added sugar or fat. Easy to make and seriously

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addictive, the secret is Madame Labriski's magical date puree. Discover for yourself the delicious, family-friendly snacks that have fueled thousands of people's days!

“Finally, an antidote to cupcake fatigue . . . shows how éclairs can serve as a base for everything from ice cream sandwiches to lobster rolls.”—Entertainment Weekly Move over, macarons; catch you later, cupcakes: Éclairs are the new pastry du jour.

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Delicious and adorable—and fun to make at home—these tiny treats are the perfect vehicles for all your favorite flavors (sweet and savory). Here, pastry chef Jenny McCoy shares incredible recipes for éclairs and all their relatives: cream puffs, profiteroles, Paris-Brests, religieuses, gougères, and more. The best part is that all of these creations are made from the same simple choux pastry: Once you master the basic

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recipe, it's endlessly customizable, from Lemon Meringue Éclairs to "Whoopie Puffs" to New England "Lobster Rolls." Recipes include traditional, fruity, chocolate, frozen, savory, and holiday-themed iterations, some classic, some clever—but all irresistible. "Jenny's modernistic approach to the classic éclair is perfection—inventive, playful, and free-spirited. Her whimsical charm as a baker presents itself on every page."—Sarabeth Levine,

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James Beard Award-winning pastry chef and owner of Sarabeth's Bakery "Jenny McCoy's Modern Éclairs takes you on a pâte à choux journey to making the best éclairs, cream puffs, and everything in between. Get ready for a fun and creative ride!"—Mindy Segal, James Beard Award-winning pastry chef and owner of HotChocolate

The Whoopie Pie Book

Jenny McCoy's Desserts for Every Season

75 Traditional Favorites Made Easy

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The Ultimate Recipes from the Master Pâtissier

100+ Seriously Addictive Energy Cookies, Bites, Bars and More Sweet

Duchess Bake Shop

The petite shell-shaped cakes known as madeleines are versatile, pretty, and absolutely delicious. Made famous by Marcel Proust in his novel In Search of Lost Time, this classic French treat is now loved the world over. Beautifully

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illustrated and lovingly researched, Madeleines features recipes for an incredible variety of flavors and combinations, including such decadent desserts as Dark Chocolate Espresso Madeleines, savory appetizers like Pesto and Pine Nut Madeleines, and showstoppers like Cheesecake Madeleines with Lingonberry Preserves And making these adorable cakes has never been easier—author Barbara Feldman Morse has developed a unique quick-and-simple method for baking perfect madeleines again and

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again. Pour a cup of tea and enjoy this quick trip to France with Madeleines! Taking the love of French pastries into the kitchen, Mon Cher Éclair shows how rewarding it is to make these delectable treats at home. Using just a couple of simple techniques, home cooks can easily master the basic recipe for pâte à choux dough and use it to make beautiful éclairs with modern flavor combinations such as butterscotch-bourbon or Meyer lemon cream. The dough is also the base for an array of profiteroles and cream puffs, which make

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great appetizers and desserts. With more than 40 recipes ranging from traditional to trendy, savory to sweet, rustic to artistic, this small cookbook will make home cooks look like a very big deal.

NEW YORK TIMES BESTSELLER • A collection of over 110 recipes for sweets, baked goods, and confections from superstar chef Yotam Ottolenghi, thoroughly tested and updated. Yotam Ottolenghi is widely beloved in the food world for his beautiful, inspirational, and award-winning cookbooks, as well as his London

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delis and fine dining restaurant. And while he's known for his savory and vegetarian dishes, he actually started out his cooking career as a pastry chef. Sweet is entirely filled with delicious baked goods, desserts, and confections starring Ottolenghi's signature flavor profiles and ingredients including fig, rose petal, saffron, orange blossom, star anise, pistachio, almond, cardamom, and cinnamon. A baker's dream, Sweet features simple treats such as Chocolate, Banana, and Pecan cookies and Rosemary Olive Oil

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Orange Cake, alongside recipes for showstopping confections such as Cinnamon Pavlova with Praline Cream and Fresh Figs and Flourless Chocolate Layer Cake with Coffee, Walnut, and Rosewater. • Finalist for the 2018 James Beard Foundation Book Awards for "Baking and Desserts" and "Photography" categories • Finalist for the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for "Baking" category

"The macaron bible that we have all waited for . . . filled with imagination,

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creativity and wonder” by the universally acknowledged king of French pastry (Cooking by the Book). With shops in Tokyo, Paris and London, Pierre Herme has taken the world by storm and has even been described as a couturier of pastry. This is a man at the top of his art and there is no question his macarons are in a league of their own. Macarons are the aristocrats of pastry; these brightly colored, mini meringues, daintily sandwiched together with gooey fillings have become a holy grail for cookery

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fanatics and there are even food blogs dedicated to them. Like Pierre Herme's famous macarons, it would be difficult for any macaron book to surpass this universal bestseller. There are 208 pages of recipes and beautiful food photography, and because making macarons is mostly about technique, rather than just a standard recipe, readers will appreciate the 32 step-by-step photo-illustrated instructions for making shells and fillings. All the classics are here like dark chocolate, praline, coffee, and

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pistachio, but others feature the more unusual macarons that Herme is justly famous for: Isfahan is one, with lychee, rose and raspberry, Arabesque with apricot and pistachio, Satine with passion fruit, orange and cream cheese, Mandarin and pink pepper, black truffles, balsamic vinegar as well as a bright-green macaron filled with fresh mint.

Madeleines

Lowney's Cook Book

Rediscovering the Sweet Traditions of Calabria, Campania, Basilicata, Puglia,

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and Sicily

Illustrated in Colors

Mastering the Fundamentals of French Pastry - Updated Edition

Fruit

And Other Beautiful Pastries, including Cream Puffs, Profiteroles, and Gougeres

Shortlisted for the 2019 Taste Canada Awards! From the writer and recipe developer behind eat. live. travel. write comes a new cookbook for parents, children and Francophiles of all ages. Forget the fuss and bring simple, delicious French dishes to your home kitchen with Mardi Michels as your guide. Twice a week during

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the school year, you'll find Mardi Michels--French teacher and the well-known blogger behind eat. live. travel. write--directing up to a dozen children in her school's science lab as they slice, dice, mix, knead and, most importantly, taste. Whether they're learning to make an authentic ratatouille tian or tackling quiche made with pastry from scratch, Mardi's students can accomplish just about anything in the kitchen once they put their minds to it. In her first book, Mardi shows that French food doesn't have to be complicated. The result is an elegant, approachable cookbook featuring recipes tailored for young chefs and their families. From savory dishes like Omelettes, Croque-Monsieurs or Steak Frites to sweet treats like Profiteroles, Madeleines or Crème

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Brûlée, readers will find many French classics here. With helpful timetables to plan out baking projects, as well as tips on how to get kids involved in the cooking, this book breaks down any preconceived notion that French cuisine is too fancy or too difficult for kids to master.

With Mardi's warm, empowering and encouraging instructions, kids of all ages will be begging to help out in the kitchen every day of the week.

Ferrandi, the French School of Culinary Arts in Paris—dubbed “the Harvard of gastronomy” by Le Monde newspaper—is the ultimate pastry-making reference. From flaky croissants to paper-thin mille-feuille, and from the chestnut cream-filled Paris-Brest to festive yule logs, this comprehensive book leads aspiring pastry chefs

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through every step—from basic techniques to Michelin-level desserts. Featuring advice on how to equip your kitchen, and the essential doughs, fillings, and decorations, the book covers everything from quick desserts to holiday specialties and from ice creams and sorbets to chocolates. Ferrandi, an internationally renowned professional culinary school, offers an intensive course in the art of French pastry making. Written by the school's experienced teaching team of master pâtissiers and adapted for the home chef, this fully illustrated cookbook provides all of the fundamental techniques and recipes that form the building blocks of the illustrious French dessert tradition, explained step by step in text and images. Practical information is

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presented in tables, diagrams, and sidebars for handy reference. Easy-to-follow recipes are graded for level of difficulty, allowing readers to develop their skills over time. Whether you are an amateur home chef or an experienced pâtissier, this patisserie bible provides everything you need to master French pastry making. 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

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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 your own delicious, gorgeous, and professional-quality candies with The Sweet Book of Candy Making. Whether you're a beginner or a seasoned candy maker, you will find mouthwatering recipes and expert tips to inspire you—and satisfy your sweet tooth. Inside, you'll

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find: —Candy-making essentials: all you need to know about equipment, ingredients, and techniques, including step-by-step lessons on pulling taffy, rolling truffles, filling peanut butter cups, and more —More than 50 recipes for sugar candies, fondant, caramels, toffee, fudge, truffles, chocolates, marshmallows, and fruit and nut candies —Troubleshooting tips for each type of candy —How to perfect the classics you love, from English Toffee to Chocolate Fudge to Peanut Brittle —Try your hand at something new: Pistachio Marzipan Squares, Passion Fruit Marshmallows, Mango-Macadamia Nut Caramels, Lemon Meringue Lollipops, and more —Decorating techniques to show off your tasty results Get started in your kitchen with The Sweet Book of

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Candy Making!

The Art of Pastry

Hot Sauce Cookbook: The Book of Fiery Salsa and Hot Sauce Recipes

Maison Kayser's French Pastry Workshop

Innovative Techniques, Tools and Design

Pierre Hermé Pastries (Revised Edition)

Over 160 Dairy-Free Recipes from Traditional to Trendy Macarons

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

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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 Éclairs, 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

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broaden a repertoire, Patisserie dispels the mystery around classic French pastries, so that everyone can make them at home.

Eclairs: Chocolate Eclairs, Fruit & Nut Eclairs Recipes. Puff Pastry Baking CookbookDesserts baking is an exciting activity. With myriads of flavors, natural colors, and shapes, in one way or another, every dessert is a creation of art. In addition to traditional chocolate eclairs and eclairs with custard filling you will learn how to prepare healthy versions of puff pastry eclairs with fruits and nuts. With Maria's step-by-step instructions it is easy to make any recipe a success. These eclairs are simply delicious. Try one yourself and you will be amazed how delicate and flavorful it tastes. Surprise your guests and loved ones with your creations. You can also make it look beautiful with cake

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decorating tools, such as piping tips and bags. Unleash your creativity with easy step by step guided recipes! Get your cookbook copy today. With help of this cookbook you will be able to make the following recipes: Eclairs with Custard Filling Eclairs with Cream Filling Eclairs with Farmers Cheese Filling Eclairs with Cream Cheese Filling Eclairs with Nutella Filling Eclairs with Blueberry Glaze Eclairs with Date Filling Eclairs with Cranberry Filling Eclairs with Pistachio Filling Eclairs with Orange Cream Filling Eclairs with Plum Filling Eclairs with Macadamia Nuts Filling Eclairs with Raspberry Filling Eclairs with Maple Amaretto Filling Eclairs with Condensed Milk Filling Eclairs with Key Lime Cheese Filling Eclairs with Cherry Filling Eclairs with Chocolate Cream Filling Eclairs with Strawberry Cream Filling What my readers have to say:

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"I was always hesitant to bake myself and would always order my desserts at the bakery. A few months ago, I was convinced try baking a cake by myself, and I was surprised how good it turned out. Since then I have made seven cakes and all of them were beyond my expectations. From now on, I will always make my sweets at home." "Recipes are terrific. I like the way she explains the baking process, so easy to follow. I will order more recipe books." "I was never a baker, but I was always curious about baking. With Maria's recipes, I was able to bake decent cakes. No one could believe I was the one who baked these cakes. They thought it came from a store." "AAAA+++ I am happy I ordered this baking guide. It simplifies the whole baking process. My family and I like the results. Now I am making cakes a few times a month. Kids are happy." SPECIAL

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OFFER: Purchase the paperback version of this book and get the Kindle eBook version for 99 cents!

The perfect balance of high-end French pastries and home baking. This elegant, must-have cookbook offers exceptional recipes with exquisite results--perfect for passionate home bakers. An updated version of the best-selling debut from Giselle Courteau, this beautiful cookbook is packed with stunning recipes with spectacular results. The ideas from this cookbook can be traced back to Giselle's experiences teaching English in Japan in 2007. It was in Tokyo that Giselle, a self-taught baker, first discovered French macarons and became determined to replicate the delicate confections at home. After experimenting with hundreds of different recipes, all in a tiny toaster oven, Giselle finally perfected a macaron recipe that

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inspired her to open a French Patisserie in Canada in 2009. That macaron recipe is featured in this cookbook and macarons have been (and continue to be) the bestselling item at Duchess Bake Shop since it first opened. Macarons aside, Giselle's expertise in all things French patisserie is clear throughout this cookbook. Inside, you'll find standout recipes for Pains au Chocolat, Brioche, and Tartiflette. The cookbook also features contemporary twists on classics including The Duchess, a modern take on the Swedish Princess Cake; Duchess St. Honoré, a combination of two pastries (puff and pâte à choux); and delicious Canadian-inspired pastries such as Farmer's Saskatoon Pie, Butter Tarts, and the Courteau Family Tourtière. This new edition will also include Duchess Bake Shop's famed Buche de Noel, a perfect recipe for the holiday

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season! With ten chapters of approachable recipes that have been tested and re-tested, Giselle's instructions demystify the baking process. This cookbook will inspire readers to bake with confidence using a range of baking equipment, techniques, and ingredients. The book's refined design captures the sophistication and chic decadence of Giselle's beloved bake shop.

Including more than 60 elegantly photographed recipes, Pierre Hermé Macaron is the definitive guide to macarons. The uncontested leader of French pastry chefs, Pierre Hermé has made the macaron one of the most coveted, sought-after desserts from Tokyo to Paris to New York. In this comprehensive look at the beloved pastry, the classics such as vanilla and chocolate are explored alongside Hermé's masterful

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inventions. His entirely original and inspired flavor combinations--such as cucumber and tangerine, wasabi cream and straw- berry, and hazelnut and asparagus--make it clear why Hermé's macarons are famous the world over. The genius pâtissier's best macarons, including many of his newest recipes are revealed for the first time in a gorgeous volume that almost rivals the beauty of the exquisite creations featured within. Hardcover includes a removable step-by-step guide to techniques used throughout the book.

150 Large and Small Cakes, Cookies, and Desserts

Seasonal Baking

French Patisserie

Desserts from London's Ottolenghi [A Baking Book]

Fuel Your Day!

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French Pastry Made Simple

1 X Pastry Recipe + 60 X Fillings

"Lowney's Cook Book" by Maria Willett Howard.

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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, 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

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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. This extraordinary bible of kosher baking breathes fresh life into parve desserts and breads

The latest French patisserie cookbook from award-winning French pastry chef Cédric Grolet Opéra Pâtisserie marks the entrance of the most talented pastry chef of his generation, Cédric Grolet, into the world of boulangerie-pâtisserie. This book coincides with the

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opening of his new shop in the Opéra district in the heart of Paris. Far from the haute couture pastries designed at palace hotels, with Opera Pâtisserie, 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 eclairs, 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

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batch of bread. Opéra Pâtisserie is the indispensable book for every pastry lover!

Easy, Elegant and Modern Recipes

Perfectly Creamy Frozen Yogurt

And Other Sweet and Savory Puffs

Foolproof Recipes for Éclairs, Tarts, Macarons and More

Easy, Everyday Dishes for the Whole Family to Make and Enjoy

The Sweet Book of Candy Making

Everyday Bakes to Showstopper Cakes

The book for bakers everywhere, from beginners to experts. Discovering the joy of homemade tarts has

never been easier. In this book, celebrated European

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pastry chef Meike Schaling equips even the most rudimentary of bakers with the skills to create beautiful tarts in an endless variety of colors and flavors, all with just one core recipe. Chapters include how to make the perfect dough and exploring the best fillings for tarts. Learn how to create the perfect creamy layer and delicious toppings. From apples and pears to pineapple and rhubarb, the book teaches the reader how to make fruit the perfect texture and sweetness for their creations. It also includes fifteen different types of ganache, as well as other chocolate fillings and toppings to help create the ultimate chocolate sensations.

Learn to make frozen yogurt at home that 's just as light,

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smooth, and delightful as what you buy. You ' ll use Greek yogurt as a base and a basic ice cream machine to make these 56 flavor recipes that range from traditional to artisanal, including black cherry vanilla, toasted coconut, peach Melba, chai spice, watermelon, maple bacon, chocolate malted, pistachio, and browned butter pecan. An additional 50 recipes for treats like blueberry sugar cookie sandwiches, brownie baked Alaska, Neapolitan semifreddo, cinnamon bun pops, and salted caramel swirl bonbons ensure this is the sweetest guide ever to making and enjoying frozen yogurt. This publication conforms to the EPUB Accessibility specification at WCAG 2.0 Level AA.

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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

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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 cristalline... At the end of the book there is a presentation of all the utensils and ingredients needed for baking and also a

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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.

Every new book from Martha Stewart is cause for celebration, and with Martha Stewart ' s Baking Handbook, she returns to bring the pleasures of baking to readers at every level, from beginner to expert and beyond. A culinary compendium packed with more than

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200 foolproof recipes for the best baked goods, Martha Stewart ' s Baking Handbook takes readers by the hand and guides them through the process of creating an irresistible variety of cakes, cookies, pies, tarts, breads, and much more. This essential addition to every cook ' s library is rich with tips, techniques, and the mouthwatering and stunning recipes for which Martha Stewart is so well known. Covering a delectable array of topics from simple to sophisticated, including biscuits, muffins, scones, cookies, layer cakes, specialty cakes, sweet and savory pies and tarts, and pastries and breads, she provides a dazzlingly delicious yet crystal-clear, vividly illustrated repertoire of recipes. There are

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cakes that are elegant enough for formal occasions, such as showers, weddings, and dinner parties, and basic favorites meant to be enjoyed every day and then passed down through the generations. Every chapter includes indispensable visual equipment glossaries and features vital make-ahead information and storage techniques. Organized for maximum clarity and practicality, the handbook also offers step-by-step how-to photographs that demystify even the most complex and nuanced techniques. These culinary building blocks will turn good bakers into great bakers, and make great bakers even better. Filled with time-honored classics, such as Marble Cake with White-Chocolate Glaze, Apple

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Pie, Challah, Baba au Rhum, and Croissants, as well as lots of new surprises, Martha Stewart ' s Baking Handbook will be reached for again and again, no matter the season or occasion. “ Here, you will find the recipes and how-tos for the popovers you dream about, and for the simple crumb cake that you always want to whip up on Sunday morning, and for the double-chocolate brownie cookies that will make you a bigger hero with the after-school crowd, and for the citrus bars that you could only find in that little bakery that ' s no longer under the same management. . . . Baking offers comfort and joy and something tangible to taste and savor. We all hope that these recipes provide you with years of pleasure. ”

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—Martha Stewart

Chocolate Eclairs, Fruit & Nut Eclairs Recipes. Puff Pastry Baking Cookbook

Celebrating the Baking Year With Classic Cakes, Cupcakes, Biscuits and Delicious Treats

Exploring the beautiful and delicious fusion of East meets West

Over 30 Fabulous Flavours & Easy Cake-Decorating Ideas for Choux Pastry Creations

Le Cordon Bleu Pastry School

From the Simple to the Spectacular-How to Make Caramels, Fudge, Hard Candy, Fondant, Toffee, and More!

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Elegant French Tea Cakes to Bake and Share

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

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your skills at baking traditional French food.

One of the most respected cookbooks in the industry - the 2002 IACP Cookbook Award Winner for Best Technical/Reference - "Professional Baking" brings aspiring pastry chefs and serious home bakers the combined talent of Wayne Gisslen and the prizewinning Le Cordon Bleu in one volume. The revised Fourth Edition offers complete instruction in every facet of the baker's craft, offering more than 750 recipes - including 150 from Le Cordon Bleu - for everything from cakes, pies, pastries, and cookies to artisan breads. Page after page of clear instruction, the hallmark of all Gisslen culinary books, will help you master the basics - such as pate brisee and puff pastry -and confidently hone techniques for making spectacular desserts

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using spun sugar and other decorative work. More than 500 color photographs illustrate ingredients and procedures as well as dozens of stunning breads and finished desserts.

As a follow-up to his spectacular Patisserie, master pastry chef Christophe Felder presents Gâteaux, a beautifully illustrated guide to executing perfect cakes, from delightful small bites to showstopping centerpieces. Classic French pastry represents the pinnacle of control, elegance, and technique. From jewellike canelés and madeleines in a window case to burnished brioches at the boulangerie to showstopper centerpiece desserts at five-star restaurants, everyone loves a perfect bake. Precise instructions and step-by-step photographs guide bakers through 150 mouthwatering recipes, including one-

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bite delights, simple cakes, Sunday breads, celebration cakes, and tarts. Felder includes French classics such as sablés, éclairs, Saint-Honoré cake, tarte tatin, and croquembouche, regional recipes from Alsace, Brittany, and Provence, as well as his own twists on Belgian (Speculoos), German (Black Forest cake), and Australian (Pavlova) desserts. Each beautiful photograph will inspire bakers of all levels while step-by-step pictures clearly illustrate techniques such as making fondant flowers, constructing a charlotte, and braiding a brioche. To build younger bakers' skills and confidence, Felder includes a section of easy recipes for the whole family—which don't short on proper technique.

'A profoundly pleasurable book which offers that rare

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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

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techniques as well as inspiration for aspiring creative pastry chefs. 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!

Master Recipes and Techniques from the Ferrandi School of Culinary Arts

Mon Cher Eclair

56 Amazing Flavors plus Recipes for Pies, Cakes & Other Frozen Desserts

Authentic Italian Desserts

Eclairs

Professional Baking

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Martha Stewart's Baking Handbook

60 sweet and simple recipes for the classic American cake sandwich treat, from the baker behind the wedding cake of the Duke and Duchess of Sussex. Make way, cupcakes—it ' s whoopie pie time! Everyone is falling in love with America ' s classic sandwich treat—two soft cookies with a creamy filling. Now, baker extraordinaire Claire Ptak, a pastry alum of Berkeley ' s famed Chez Panisse and proprietor of Violet, her own baking company, takes the humble whoopie pie to new heights. Here are 60 irresistible recipes—made with fresh, seasonal ingredients—that show home bakers how to make the

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components for more than two dozen distinctive, flavorful whoopie pies:

- Classic whoopie pies, including Chocolate with Fluffy Marshmallow Filling, Chocolate Chip with Chocolate Marshmallow Filling, and Carrot Cake with Cream Cheese
- Iced and glazed treats such as Walnut Whip, Coconut Cream with Coconut Swiss Buttercream, and Meringue with Chestnut Cream
- Topped and drizzled indulgences from Blackberry with Blackberry Cream to Banana Cream Pie with Vanilla Custard Cream
- Frozen and chilled varieties such as refreshing Key Lime Pie and Chocolate Mint with Frozen Mint Chip Cream
- Holiday-themed

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desserts like Easter Egg and Spooky Halloween whoopie pies—and much more! More than 75 gorgeous full-page photographs showcase every recipe in this book, which also includes a handful of Claire Ptak's other not-to-be-missed sweet treats, including Peanut Butter Sandwich Cookies and Easy Chocolate Macarons. Praise for *The Whoopie Pie Book* “ An absolutely gorgeous book by my favorite cake maker in the whole world. ” —Jamie Oliver
“ Claire Ptak creates the very best desserts: Simple, delicious, pure. This is a charming book that perfectly captures its subject. ” —Alice Waters

A No-Fuss Guide to the Delicious Art of Pâtisserie

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Unleash your inner pastry chef with Molly Wilkinson ' s approachable recipes for all of your French favorites. Trained at Le Cordon Bleu in Paris, Molly takes the most essential techniques and makes them easy for home bakers, resulting in a collection of simple, key recipes that open up the world of pastry. With friendly, detailed directions and brilliant shortcuts, you can skip the pastry shop and enjoy delicious homemade creations. Master base recipes like 30-minute puff pastry, decadent chocolate ganache and fail-safe citrus curds, and you ' re on your way to making dozens of iconic French treats. You ' ll feel like a pro when whipping up gorgeous trays

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of madeleines and decorating a stunning array of cream puffs and é clairs. Along with classics like The Frenchman ' s Chocolate Mousse, Profiteroles and Classic Mille-Feuilles, learn to assemble exquisite showstoppers such as Croquembouche and Caramel Mousse Tartelettes with Poached Pears in Ginger. This go-to guide shows you all the tips and tricks you need to impress your guests and have fun with French pastry. Presents a collection of seventy-five recipes for desserts organized by five regions of southern Italy, with a short history of Italian dessert cooking and advice on ingredients and cooking equipment.

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An award-winning pastry chef presents more than one hundred recipes that includes seasonal and regional ingredients, with advice on baking techniques and a separate chapter with recipes for basic dough, ganaches, and icings.

French-Inspired Recipes from Our Bakery to Your Home

Modern Éclairs

Japanese Patisserie

Pierre Hermé Macarons

Southern Italian Desserts

Little Tarts

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Originally published in France, Maison Kayser's French Pastry Workshop provides step-by-step instruction for making dozens of classic desserts. From festive creations to simple but sophisticated fare, Kayser provides clearly written recipes and his expert insight so you can replicate his delectable creations. More than 70 recipes include his bakery bestsellers, such as raspberry macarons, lemon meringue tartlets, Epiphany cake, Yule logs, financiers, chocolate hazelnut tarts, among others. Hundreds of full-color photos show the beautiful pastries, as well as provide visual

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instructions for anything tricky.

Seasonal baking from the Royal cake maker. Royal cake maker, Fiona Cairns, knows how important the seasons are when creating delicious cakes. Not only are ingredients at their very best and cheapest, but it also makes sense to be in tune with the changing colours, moods and celebrations of the seasons. In the spring, why not try baking early rhubarb and vanilla custard cupcakes? On a hot summer's day enjoy a mango pavlova, and on a cold winter's afternoon curl up by the fireside and share a slice of chocolate and cardamom tart. From edible gifts to party

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and celebration cakes, plus decorating ideas and drink suggestions, SEASONAL BAKING is full of inspiration whatever the time of year or occasion. Fiona Cairns supplies cakes for Waitrose, Selfridges, Harrods, Sainsbury's and Bon Marche Paris and was the official cake designer for Prince William and Kate Middleton's wedding. Many of the cakes in this book are accompanied by decorating ideas, as well as seasonal drink suggestions. Whether you find yourself in the kitchen wondering what to bake for the simple pleasure of it, to share or give to a friend or maybe bake for a party large or small -

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whatever the time of year or occasion, you will find plenty of ideas.

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

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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

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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.

In the French Kitchen with Kids

The Kosher Baker

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

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Opera Patisserie