



The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition

By Bo Friberg

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The reference of choice for thousands of pastry chefs and home cooks
A favorite of pastry lovers and serious chefs worldwide, The Professional Pastry Chef presents comprehensive coverage of basic baking and pastry techniques in a fresh and approachable way. Now skillfully revised and redesigned to meet the needs of today's pastry kitchen, this classic reference is better-and easier to use- than ever.

The new edition contains more than 650 recipes, which offer a new emphasis on American applications of European techniques with yields suitable for restaurant service or for entertaining at home. It shares encyclopedic guidance on everything from mise en place preparation and basic doughs to new chapters covering flatbreads, crackers, and homestyle desserts. Throughout, award-winning Executive Pastry Chef Bo Friberg explains not only how to perform procedures, but also the principles behind them, helping readers to build a firm foundation based on understanding rather than memorizing formulas. Illustrated step-by-step instructions demystify even the most complex techniques and presentations, while 100 vivid color photographs bring finished dishes to life with a sublime touch of visual inspiration. Whether used to develop skills or refine techniques, to gain or simply broaden a repertoire, The Professional Pastry Chef is filled with information and ideas for creating mouthwatering baked goods and tantalizing desserts-today and for years to come.

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The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition By Bo Friberg Bibliography

- Sales Rank: #23831 in Books
- Published on: 2002-03-05
- Ingredients: Example Ingredients
- Original language: English
- Number of items: 1
- Dimensions: 11.10" h x 2.41" w x 8.90" l, 5.55 pounds
- Binding: Hardcover
- 1040 pages

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Editorial Review

From the Inside Flap

A favorite of serious chefs and passionate home bakers worldwide, *The Professional Pastry Chef* offers comprehensive coverage of basic baking and pastry techniques, all presented in a fresh and approachable way. Now skillfully revised to address the latest developments in pastry making, this classic resource is truly the reference of choice for anyone looking to achieve true artistry in today's pastry kitchen.

The Professional Pastry Chef contains encyclopedic guidance on the preparation and presentation of an abundant array of pastries and desserts—including breads, cakes, cookies, tarts, petits fours, croissants, Danish pastries, mousses, soufflés, ice creams, sorbets, and sauces, syrups, and fillings—plus a completely new chapter covering flatbreads, crackers, and rolls.

Moving effortlessly between the most basic puff pastry and such subtly contemporary creations as Mascarpone Cheesecake with Cassis Panna Cotta Topping and Meyer Lemon Tarts with Lemon-Verbena Whipped Cream, *The Professional Pastry Chef* puts a world of edible delights within reach. The Fourth Edition contains more than 650 recipes, which offer a new emphasis on American applications of European techniques with yields suitable for restaurant service or for entertaining at home.

Throughout, award-winning Executive Pastry Chef Bo Friberg explains not only how to perform procedures but also the principles behind them, helping to build a firm foundation based on understanding rather than memorized formulas. His clear explanations provide an easy-to-follow guide through ingredients and mise en place preparation as well as pastry equipment, techniques, and plated presentation. Chef Friberg's step-by-step instructions are generously supplemented with illustrations that demystify even the most complex procedures, while ready-to-use templates are included to help save time and effort in the kitchen.

Finished dishes are brought to life with almost 100 vivid color photographs that add a sublime touch of visual inspiration, along with new Chef's Tips and sidebars that offer instant access to key material where and when it's needed.

Whether used to develop skills or refine techniques, to gain or simply broaden a repertoire, *The Professional Pastry Chef* is filled with information and ideas for creating mouthwatering baked goods and tantalizing desserts—today and for years to come.

From the Back Cover

"There's something for everyone in this updated edition of Bo Friberg's classic opus on pastry. A must for the professional, whether student or teacher, it also offers recipes for breads, cookies, tarts, and cakes that will appeal to all serious amateur bakers."

—Jacques Pépin, author, teacher, and host of his own public television series

"I often turn to my battered, well-used copy of Friberg's classic for inspiration and education. Seasoned professional bakers and passionate amateurs alike will find his precise instructions to be infallible for success. I'm grateful for this updated edition with its easy-to-find information and spectacular new photos."

—Rick Rodgers, author of *Kaffeehaus: Exquisite Desserts from the Classic Cafés of Vienna, Budapest, and Prague*

"Bo Friberg is a rare innovator, a pioneer in his field, and an inspiration for a whole generation of pastry chefs. He has put together a collection of recipes that express an intimate connection among flavors, presentation, technique, and creativity. *The Professional Pastry Chef* is a guide that will be a classic for the 21st century."

—Hubert Keller, chef/owner of Fleur de Lys restaurant, San Francisco

About the Author

BO FRIBERG, Certified Master Pastry Chef, has received numerous awards and honors for his work, including two gold medals at the Culinary Arts Exhibit of the Pacific Coast. He has also demonstrated the art of pastry making on television shows, including the highly acclaimed public television series *Cooking Secrets of the CIA*; *Cooking at the Academy*; and NBC's *Today* show.

Users Review

From reader reviews:

Susan Williams:

This The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition book is not really ordinary book, you have it then the world is in your hands. The benefit you will get by reading this book is information inside this reserve incredible fresh, you will get information which is getting deeper you read a lot of information you will get. This particular The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition without we recognize teach the one who looking at it become critical in contemplating and analyzing. Don't possibly be worry The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition can bring when you are and not make your case space or bookshelves' come to be full because you can have it with your lovely laptop even telephone. This The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition having fine arrangement in word in addition to layout, so you will not really feel uninterested in reading.

Tara Thornton:

The book untitled The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition is the guide that recommended to you to see. You can see the quality of the publication content that will be shown to anyone. The language that article author use to explained their ideas are easily to understand. The writer was did a lot of analysis when write the book, to ensure the information that they share to you is absolutely accurate. You also could possibly get the e-book of The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition from the publisher to make you a lot more enjoy free time.

Brian Rutt:

In this particular era which is the greater individual or who has ability in doing something more are more important than other. Do you want to become among it? It is just simple approach to have that. What you should do is just spending your time very little but quite enough to have a look at some books. On the list of books in the top collection in your reading list will be The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition. This book and that is qualified as The Hungry Hillside can get you closer in growing to be precious person. By looking way up and review this book you can get many advantages.

Teresa White:

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