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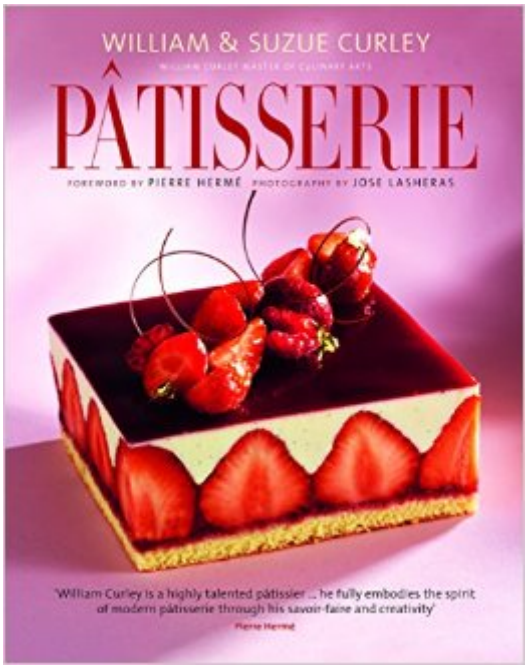
Patisserie



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Synopsis

Patisserie aims to reflect 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, William hopes to unscramble the mystique of haute patisserie creation and get everyone creating masterpieces in their home kitchen.The process of patisserie is broken down into a step-by-step guide complete with expert knowledge from a master pÃ¢tissier to produce flawless creations every time. A series of basic recipes will provide a solid foundation in patisserie techniques as well as inspiration for aspiring creative pastry chefs. Classic recipes from Rhum Baba to Tarte Alsacienne are given a modern adaptation with William’s unique blend of flavors. William had always had the long-term ambition of bringing patisserie to this country as an accessible, affordable yet uncompromising luxury. His main focus is, of course, to arouse and surprise the taste buds, a pleasure that he hopes he can bring to everyone through the recipes in this book.

Book Information

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Customer Reviews

First off let me just say that this book is gorgeous! I own dozens of cookbooks and baking books but not one of them can rival this one. The photography is amazing - for those who like photos in their cookbooks (and who doesn’t?), this book is a must. I honestly cannot get enough of flipping through it and just enjoying the photographs of all the delectable creations.The pastries presented are truly breathtaking. William Curley is clearly a master of his craft and we are fortunate that he decided to share his knowledge with us in this tome. In my opinion, this is a fantastic book for the price (as

compared to, for example Stephane Glacier’s "Tarts, Gouters, Entremets" or Pierre Herme’s "ph10" each of which cost well over three times the price of this book). If you want to get a taste for the kinds of recipes this book offers check out Youtube for the author’s presentation of a Strawberry and Pistachio Breton Tart. These are truly innovative, creative patisserie pieces, some of them are just plain showstoppers. And the wonderful thing is that the author breaks down each creation in discreet and digestible chunks even though at first glance they seem to be completely out of reach for a home baker. The first part of the book includes basic recipes for sponges, meringues, creams, sauces, etc. after which follow recipes broken down into Pastries and Leavened Specialties, Petits Gateaux, Entremets (my favorite), Macarons, Verrines, Baked Cakes, and Petits Fours.Most recipes have multiple photos showing individual steps and the recipe includes numbers that allow for cross-referencing each step to the photos. The ingredients and cross-references to basic recipes are very clearly set out and each recipe lists specialized equipments/forms needed. Most recipes have a little blurb about the history of the recipe or some other interesting information. The instructions and photos for chocolate decorations are incredibly detailed - almost as good as watching a video. Though this book is clearly not for the novice baker, the presentation allows anyone who can follow instructions and is willing to spend the time (and invest in some specialized equipment and forms) to recreate the fantastic creations in the book.NOW FOR THE BAD PART and the only reason I give this book less than five stars. There are errors in the recipes. In some recipes specific steps are left out (e.g. in the cannele recipe, there are no instructions for what to do with the hot milk mixture - it is never referenced again after it is taken off the stove). The conversions from grams to cups/spoons are wrong all over the place (60 grams of cocoa powder is not 4 tbsp, it’s more like 1/2 cup). Because professional pastry chefs use weights I would err on the side of using the weight measurements and ignore the cups/spoons but even the weight measurements are wrong in some places. For example, in the genoise recipe, the amount of dry ingredients called for is double what is typical for the amount of eggs specified (300g flour, 300g sugar and 125g butter for 6 eggs). I cross referenced at least 5 other baking books I own as well as the internet and it seems clear that for this amount of eggs you should use about half the other ingredients specified. I ran into a similar error with the author’s other book, Couture Chocolate, when making the pistachio joconde, where the amount of sugar specified was clearly wrong.Some (maybe even most) recipes are fine but you really have to tread carefully with this book and you need to have a sense for correct proportions of ingredients or better yet cross reference against other sources. Having said that, I think the book is still incredibly valuable and unparalleled in its class. I just hope that the author or the publisher releases an errata sheet to make it more reliable.

So the recipe for the CannelÃ©s caught my eye and I've been working with it for the past few days. I am a Pastry Chef and I tinker with recipes all the time. Add an extra egg, remove some flour, DEFINITELY remove some sugar...I'm used to recipes not working when I do this because even though I know that baking is a science...I know one day I'll hit on something amazing.It doesn't help though when the recipe in a book that's been published and ostensibly proof read by editors numerous times, is incomplete and just wrong.Ignoring the fact that the author completely misses telling us to temper the hot liquid into the eggs....it's left on the stove somewhere never to be integrated, the entire recipe calls for (375ml (13fl oz/1 2/3 cup) full-fat milk.In the recipe it states to first add 250ml (8 1/2 fl oz/ generous 2 cups) with the remaining amount being added later. So 250ml is 2 cups but 375ml is only 1 2/3 cups. And we're to add a partial amount that's more then the stated whole amount needed for the recipe. Which is correct?I don't want to assume that all the recipes are wrong. But I also don't want to waste my time and money trying recipes that don't work and not knowing if it's me or the recipe. Guess I'll have to find out the hard way.

I got brought this book as a present, and I love it!The recipes are really good and clear, and the pictures are amazing! Definitely worth buying!

Well written, easy to follow, very good photos.

Most beautiful book of professional pastries

A very well explanation to know more things about pastry and a little bit of chocolate decoration ! A very interesting twist recipe influenced by Asian & Western flavour. This is my 1st book with a very good illustration to make us understand more.

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I love this book!!!

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