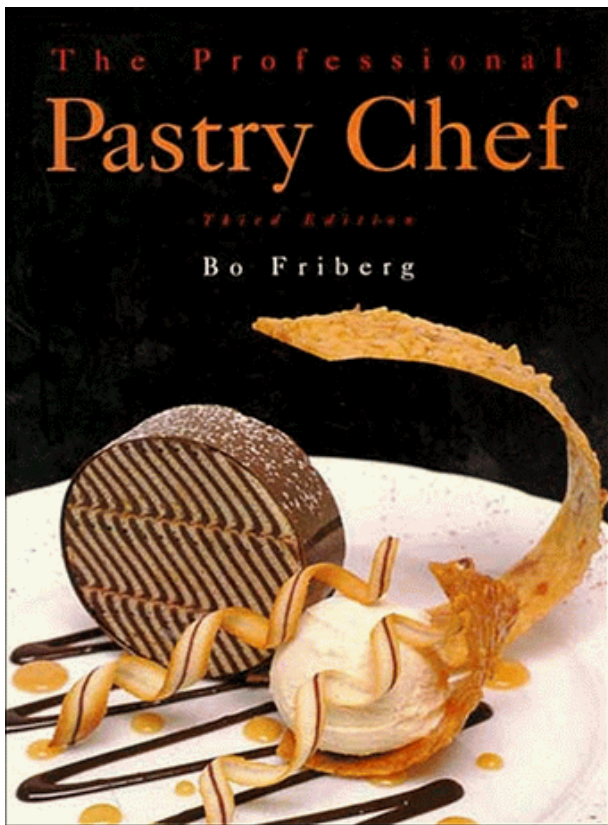


The Professional
Pastry Chef

THIRD EDITION

Bo Friberg





The Professional Pastry Chef (3rd Edition)

Book Synopsis

Long considered the pastry chef's bible, *The Professional Pastry Chef* has now been completely revised to meet the needs of today's pastry kitchen. Bo Friberg, a Certified Master Pastry Chef and Instructor at The Culinary Institute of America at Greystone, has written a book that continues his tradition of excellence and commitment to the industry. Chef Friberg shares his recipes for such delicious desserts as Apple Tart Parisienne, Wild Strawberries Romanoff in Caramel Boxes, and Mocha Meringues. Not only has he devoted whole chapters to sugar work, decorations, sauces and fillings, but he has also included extensive information on mise en place and basic doughs. By simplifying the instructions for his complex recipes, he has made them easier than ever for the professional to execute.

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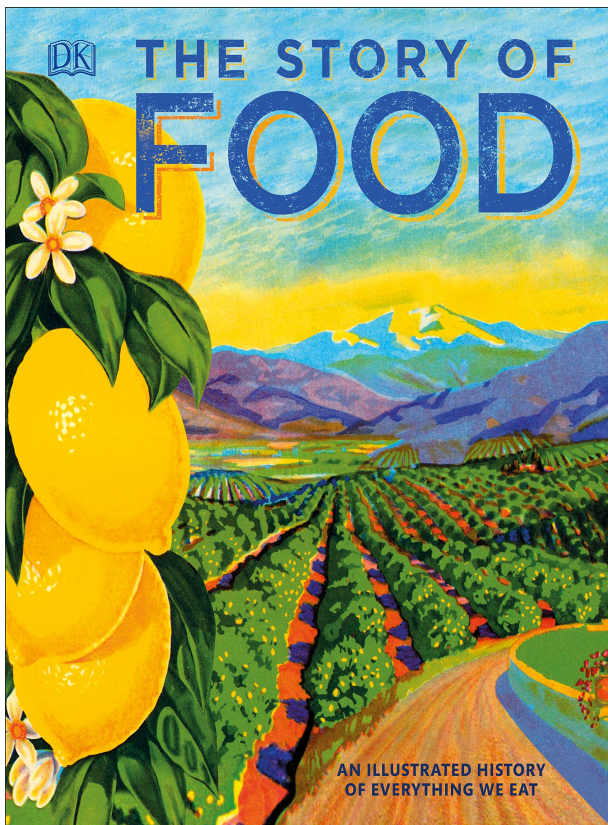
Bobbette & Belle: Classic Recipes from the Celebrated Pastry Shop

Book Synopsis

Irresistible classic baked goods with a unique twist Allyson Bobbitt and Sarah Bell have been sharing their delectable creations with adoring patrons since the first Bobbette & Belle pastry shop opened its doors in 2010. Visitors come from near and far to enjoy a wide selection of cakes, cupcakes, tarts and their beloved French macarons and decadent hot chocolate. Beautifully packaged caramel corn, homemade marshmallows in soft shades of pastel and cookies are among a few of the favourite take-home treats. In Bobbette & Belle, Allyson and Sarah share their most loved recipes that fill their French-inspired pastry shops, from Soft and Chewy Ginger Cookies and Dark Chocolate Brownie Fudge Cake to Caramelized Almond Torte and Mile-High Lemon Meringue Pie. Over 100 recipes and variations

[**READ MORE DETAIL..**](#)





The Story of Food: An Illustrated History of Everything We Eat

Book Synopsis

From the fish that started a war to the pope poisoned with chocolate, discover the fascinating stories behind the origins, traditions, and uses of our food. Explore the tales, symbolism, and traditions that come wrapped up in the food on our plates - food that not only feeds our bodies but also makes up our culture. The Story of Food is a sumptuously illustrated exploration of our millennia-old relationship with nearly 200 foods. A true celebration of food in all its forms, this book explores the early efforts of humans in their quest for sustenance through the stories of individual foods. Covering all food types including nuts and grains, fruit and vegetables, meat and fish, and herbs and spices, this fascinating reference provides the facts on all aspects of a food's history. Discover how

[READ MORE DETAIL..](#)

