



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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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 *Kaffehaus: 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

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Matthew Hansen:

As people who live in often the modest era should be upgrade about what going on or data even knowledge to make these keep up with the era which can be always change and make progress. Some of you maybe will probably update themselves by reading books. It is a good choice in your case but the problems coming to anyone is you don't know which you should start with. This *The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition* is our recommendation so you keep up with the world. Why, because this book serves what you want and want in this era.

Michael Fischer:

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