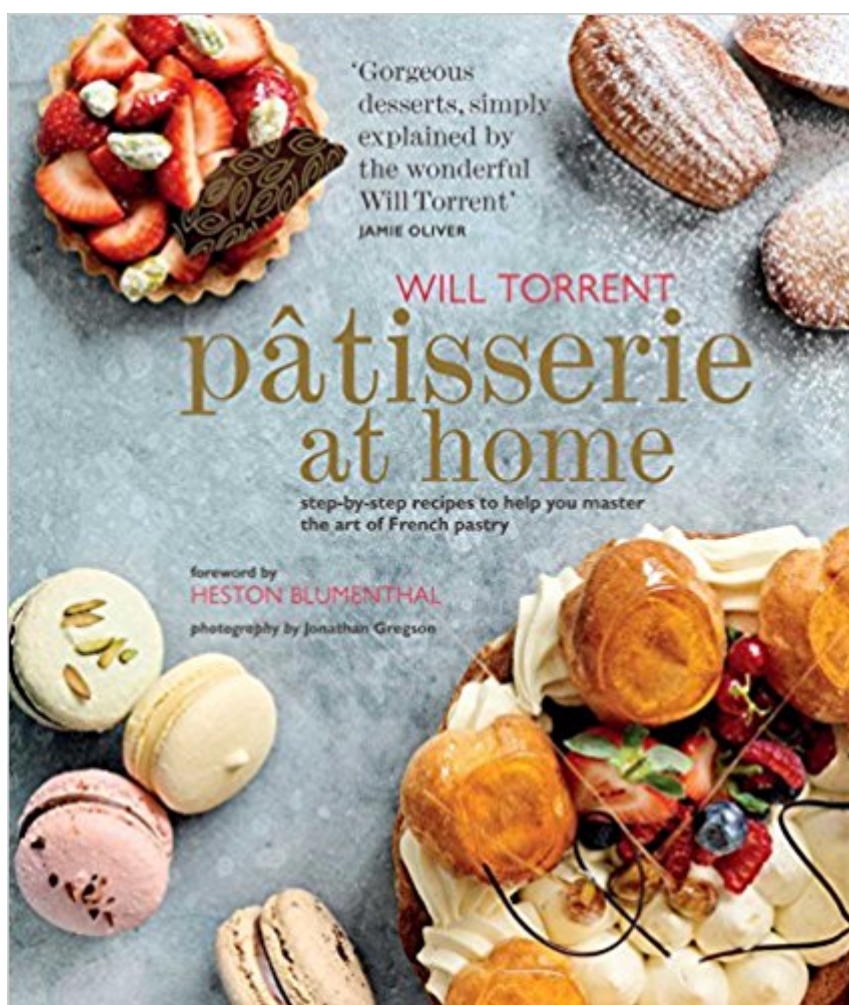


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# Patisserie At Home: Step-by-step Recipes To Help You Master The Art Of French Pastry



## Synopsis

Will Torrent is a rising star in the pastry world and in this, his first book, he aims to take the fear factor out of French pâtisserie. With step-by-step photography, a no-nonsense approach to the key pastry techniques and more than 60 beautifully illustrated recipes, this book will become an invaluable source of inspiration and a constant reference for all your favorite French-inspired sweet treats. There are chapters on Basic Techniques, Pâtisserie, Tarts, Petits Fours, Gâteaux & Desserts, and Bakery & Viennoiserie, and you'll find recipes like chocolate and coffee éclairs, lemon tart, honey madeleines, brioche, macarons and red berry charlotte.

## Book Information

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## Customer Reviews

Will Torrent trained under Heston Blumenthal at the age of 16, won Young Chef of the Year in 2009 and has worked with top chefs such as Brian Turner and Gary Rhodes, as well as for illustrious London hotels, Claridges, The Dorchester, The Lanesborough, and three-Michelin-starred The Fat Duck. He has appeared on the BBC's Sweet Baby James with James Martin. He is a pâtisserie consultant to a leading UK supermarket and he recently collaborated with Heston Blumenthal and Royal Chef Mark Flanagan to create Her Majesty The Queen's Diamond Jubilee Picnic Hampers. He has recently been profiled by British press, such as The Guardian.

I really like the layout, plus his methods to each recipe are brief but enough to give a beginner (like me) a good feel for the recipe. I especially like his recipe for creme patisserie- the pudding is a great trick!

Great recipes and photography. Have had success with many of the recipes, but the book is a little short/confusing on techniques.

I've tried the lemon tart to great success! Very good clean instructions for the home baker to achieve great results in making French pastry! Looking forward to working through the entire book recipe by recipe!

Bought book as a gift for a friend and she loves it. She said it's very good at giving the right amount of instructions.

A friend is a budding patissiere and so I wanted something that would inspire and encourage. She loved it, and so you have two more happy customers. Thanks for carrying such lovely items.

Will Torrent takes much of the mystery from Patisserie. He gives step by step instructions and breaks things down into simple manageable steps. The user is given confidence and left with the feeling that he or she can attain excellent results. Love the book!

Great pictures, easy to use. It was a gift, and I enjoy it very much, making for my family and friends.

Very appetizing pictures good layout Everything looks promising can't wait to start baking

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