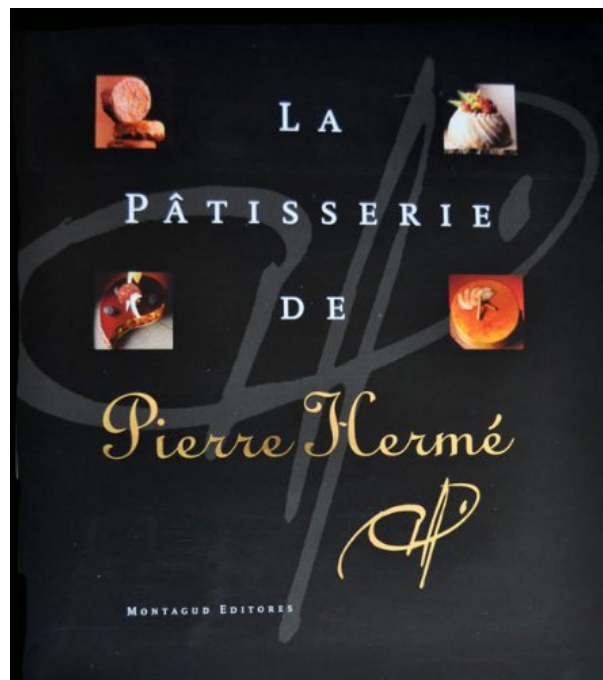
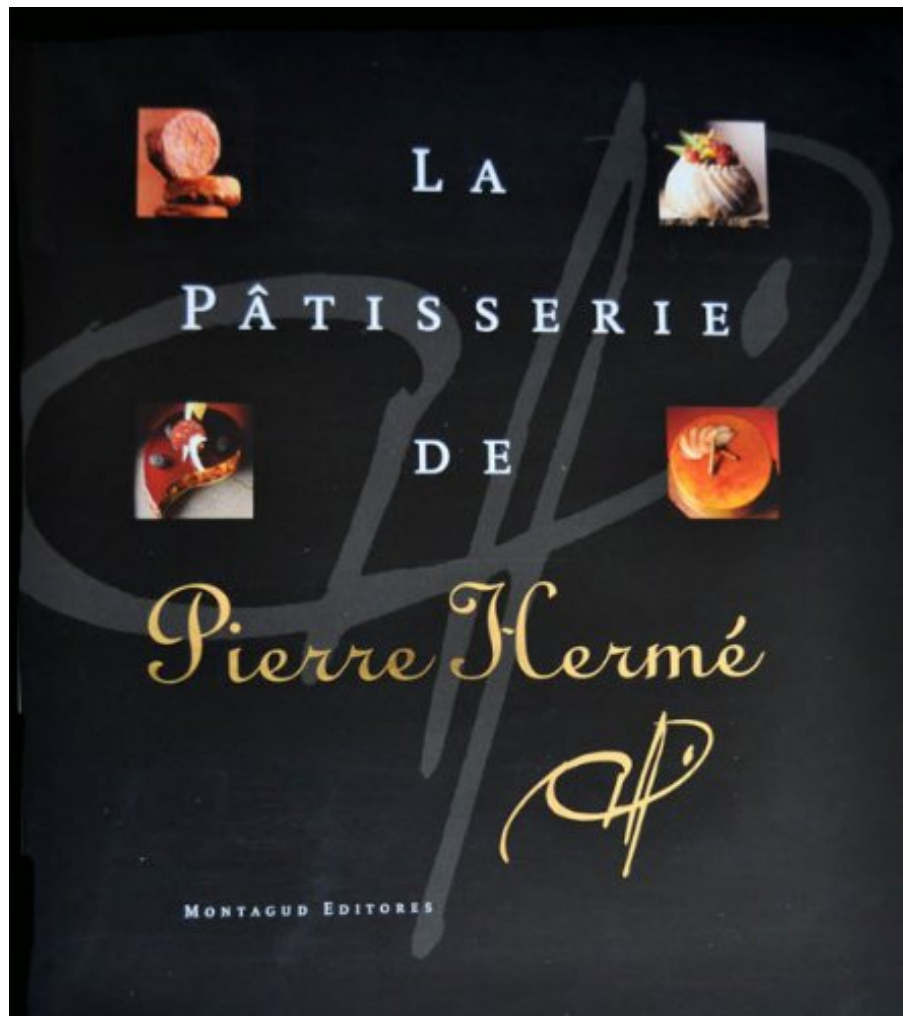


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The Patisserie of Pierre Herme is one of the most comprehensive books and features author repertoire while working at Fauchon in Paris. Pierre Herme is one of the most prestigious pastry chefs on the planet. As head pastry chef of the famous Parisian establishment Fauchon and later with Ladurée, his proposals of new trends in flavors and textures have become a reference point for French and global pâtisserie. This book is an exceptional publication where the inspiration of Pierre Hermé is aimed directly at his colleagues. His technical knowledge, recipes, original processes, broad reaching advice, surprising ideas and personal tricks come together in order to produce a breadth of patisserie of incomparable quality. Mixing chocolate with cumin, or combining fruits with lavender or rose petals, are just a couple examples of his search for new flavors.

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Very advanced, but the single most advanced book you can buy

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The good: If you want to make cakes just like they have at Dalloyau and Fauchon, buy this book. Divided into: fruit cakes, chocolate cakes, tarts, and petit fours. It tells you EVERYTHING there is to know. The pictures are stunningly beautiful, more so than ANY dessert book I have ever gotten, and I have about 12 or so. The desserts are very original - Pierre uses stuff like saffron and violet, and rose, and all sorts of flowers in his mousses for example. Cool combinations: Chocolate mousse/lemon cream chocolate cakes, genoise/raspberry/orange mousse cakes for example. I am not kidding: if you have this book you will know every single decorating technique, every single way of putting together stuff just as they do in the french bakeries. It lists just about every kind of mousse, every cake you could want, which ways to decorate them, and most importantly how to put it together. This is my favorite dessert book.

The bad: You have to know what you are doing already. The explanations are sparse. For instance, the explanations for pastry cream goes like (this is not real but an example) boil milk + vanilla. Add in whisked yolks/cornstarch. Put back on stove at 120C for a few minutes. Cool to 140 F, then put in butter. So the explanations are very sparse. All recipes are made for 2-4 cakes so you have to scale down. Everything is metric, everything is by weights (so you have to know 1 yolk = 20 g, 1 white = 30 g for instance). Gelatin is

used in sheets in the book, so don't forget to put in about 1 T water for every 1/2 t of powder you use (if you're american and use gelatin powder) It helps to have "desserts by pierre herme" by Pierre and Dorie Greenspan to "convert" back and forth units, since some cakes are in both books. Sometimes you may want to substitute: ie regular genoise for Pierre's genoise, regular puff pastry for Pierre's inverted puff pastry. In these cases it helps to know what you are doing first.

Overall: The best book period, in my opinion. Definitely worth the extra cost - it is worth 3 regular books. You have to know what you are doing first though, not for beginners. Other recommended books in the same French cake style: "desserts by pierre herme" by Herme and Greenspan, and "art of the cake" by Bugat and somebody else I forget. Both are great books (and a lot easier), though not as great as this one.

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Unbelievable !!!!

By A Customer

I have discovered this book after I bought two other ones by Pierre Hermé. I had tried the Pear & Fig Charlotte as well as the Lemon Tart and I wanted to take it to the next level. This book may be made for professionals but I had no problem making the Cinnamon Buns for everybody's enjoyment. Other more sophisticated creations may require special tools but with Pierre's detailed instructions and hints, it is not difficult to replicate what you see on the beautiful pictures.

My next experiment will involve chocolate. I am gathering the necessary equipment to be able to temper, shape and cut chocolate.

I highly recommend this book. It is the first time that a professional really shares his art with the general public. Just try it you'll be amazed !

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