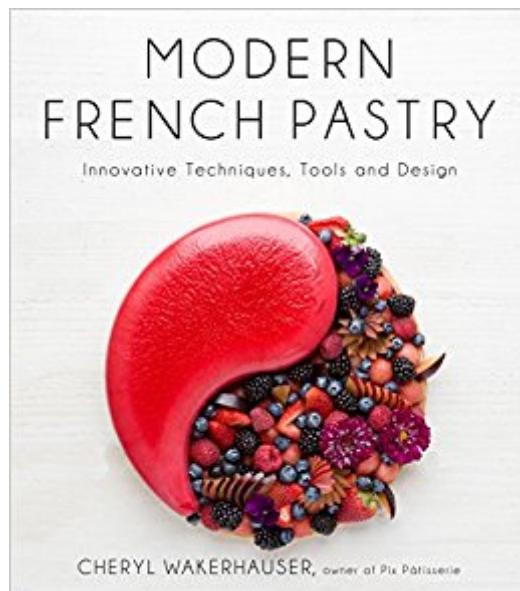


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Modern French Pastry: Innovative Techniques, Tools And Design



Synopsis

Hone Your Skills with Instruction from a Master of Pâtisserie The perfect pâté à choux, tart dough or meringue is combined with a unique modern twist that make these desserts unlike anything you've ever seen before. Cheryl Wakerhauser, award-winning chef and owner of Pix Pâtisserie, is known for crafting bold flavors and textures into stunning cakes, tarts, coupes, entremets and petits fours. Now, with Cheryl's professional guidance, you can finally nail the challenging techniques that are the foundations of beautiful French pastry. Every dessert is broken down into easy-to-follow sub-recipes that can be done in advance for convenience, and even interchanged with other recipes to create your own signature dessert. Whether you're making The Oregon Get Down—a sweet tart dough, caramelized pears, hazelnut cream and rosemary ganache—or Miniature Bourbon Clairs with bourbon pastry cream and cherry jam, each impressive creation will taste just as good as it looks.

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Customer Reviews

Cheryl Wakerhauser is the executive chef and owner of Pix Patisserie and trained with MOF Philippe URRACA, a prestigious patisserie located in southern France. She has been featured in World of Fine Wine, Delta Sky Magazine, Thrillist Portland, Food Network Magazine, The Wall Street Journal, USA Today and Bon Appetit. She lives in Portland, OR.

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