



Professional Baking, College Version with CD-Rom, 4th Edition

By Wayne Gisslen



Professional Baking, College Version with CD-Rom, 4th Edition By Wayne Gisslen

Professional Baking contains even more expertise and formulas for the aspiring professional in this updated new Fourth Edition. Offering complete, step-by-step instruction on making the full range of baked goods from cakes, pies, and pastries to artisan breads and more, this must-have resource shares the information and techniques necessary to create high-quality dishes with the artistry of a true professional.

<u>Download Professional Baking, College Version with CD-Rom, ...pdf</u>

Read Online Professional Baking, College Version with CD-Rom ...pdf

Professional Baking, College Version with CD-Rom, 4th Edition

By Wayne Gisslen

Professional Baking, College Version with CD-Rom, 4th Edition By Wayne Gisslen

Professional Baking contains even more expertise and formulas for the aspiring professional in this updated new Fourth Edition. Offering complete, step-by-step instruction on making the full range of baked goods from cakes, pies, and pastries to artisan breads and more, this must-have resource shares the information and techniques necessary to create high-quality dishes with the artistry of a true professional.

Professional Baking, College Version with CD-Rom, 4th Edition By Wayne Gisslen Bibliography

Sales Rank: #156727 in BooksPublished on: 2004-04-06

Ingredients: Example IngredientsOriginal language: English

• Number of items: 1

• Dimensions: 11.02" h x 1.19" w x 8.82" l,

• Binding: Hardcover

• 736 pages

▶ Download Professional Baking, College Version with CD-Rom, ...pdf

Read Online Professional Baking, College Version with CD-Rom ...pdf

Download and Read Free Online Professional Baking, College Version with CD-Rom, 4th Edition By Wayne Gisslen

Editorial Review

From the Inside Flap

Looking to raise your baking to the next level? Start with the book the professionals use—Wayne Gisslen's *Professional Baking*. Named the IACP Cookbook Award Winner for Best Technical/Reference in 2002, *Professional Baking* is considered the cornerstone of a baker or pastry chef's education. Now updated in a new *Fourth Edition*, this complete baker's companion will provide everything you need to know to master the craft and art of making breads, pastries, cakes, pies, mousses, and more, and help you learn and practice sugar work and cake decorating skills.

The book gives clear, detailed information on selecting the proper ingredients, mixing and baking techniques, makeup and assembly, presentation, and more. Reflecting current trends in the field, this edition includes new chapters on artisan bread baking equipment as well as new material on plating techniques for restaurant-style desserts. More than 500 color photographs, including 175 new to this edition, illustrate ingredients and step-by-step techniques as well as dozens of finished dishes.

Inside you'll find an encyclopedia array of 750 classic and creative recipes to explore, including 150 from the prestigious Le Cordon Bleu cooking school, that range from basic crêpes and puff pastry to intriguing variations on the familiar, such as Sachertorte and Peach Napoleon.

Throughout, the fresh, easy-to-use format makes it easy to find key information at a glance. You'll also learn not only what techniques work, but also why they work—and how to get the best results every time.

For anyone interested in creating consistently high-quality products with the artistry of a true professional, Wayne Gisslen's *Professional Baking* is the place to begin.

From the Back Cover

One of the most respected cookbooks in the industry—the 2002 IACP Cookbook Award Winner for Best Technical/Reference—*Professional Baking* brings aspiring pastry chefs and serious home bakers the combined talent of Wayne Gisslen and the prizewinning Le Corden Bleu in one volume. The revised *Fourth Edition* offers complete instruction in every facet of the baker's craft, offering more than 750 recipes—including 150 from Le Cordon Bleu—for everything from cakes, pies, pastries, and cookies to artisan breads.

Page after page of clear instruction, the hallmark of all Gisslen culinary books, will help you master the basics—such as pâte brisée and puff pastry—and confidently hone techniques for making spectacular desserts using spun sugar and other decorative work. More than 500 color photographs illustrate ingredients and procedures as well as dozens of stunning breads and finished desserts.

About the Author

WAYNE GISSLEN is the author of the best-selling series of culinary books that includes *Professional Cooking, Advanced Professional Cooking,* and *The Chef's Art: Secrets of Four-Star Cooking at Home,* all published by Wiley. A graduate of the Culinary Institute of America, he has written and worked extensively in the field of culinary arts, with experience as a restaurant chef, test kitchen supervisor, and food and beverage consultant.

J. GERARD SMITH is a freelance photographer and photo illustrator who has collaborated with Wayne Gisslen since 1980. Educated at Pratt Institute, he specializes in food, travel, and commercial photography. His work has appeared in the *Time, Newsweek, The New York Times Sunday Magazine*, and more than 100 books.

Users Review

From reader reviews:

Helen Woodyard:

Have you spare time for any day? What do you do when you have more or little spare time? Yes, you can choose the suitable activity to get spend your time. Any person spent their very own spare time to take a go walking, shopping, or went to the actual Mall. How about open or perhaps read a book called Professional Baking, College Version with CD-Rom, 4th Edition? Maybe it is to get best activity for you. You already know beside you can spend your time along with your favorite's book, you can wiser than before. Do you agree with the opinion or you have different opinion?

Paul Henson:

What do you concerning book? It is not important along? Or just adding material when you require something to explain what your own problem? How about your extra time? Or are you busy particular person? If you don't have spare time to perform others business, it is gives you the sense of being bored faster. And you have extra time? What did you do? Every individual has many questions above. They have to answer that question since just their can do in which. It said that about reserve. Book is familiar in each person. Yes, it is suitable. Because start from on guardería until university need this particular Professional Baking, College Version with CD-Rom, 4th Edition to read.

Esther Watson:

As people who live in the particular modest era should be upgrade about what going on or data even knowledge to make these people keep up with the era that is certainly always change and advance. Some of you maybe will certainly update themselves by reading books. It is a good choice to suit your needs but the problems coming to anyone is you don't know what type you should start with. This Professional Baking, College Version with CD-Rom, 4th Edition is our recommendation to cause you to keep up with the world. Why, since this book serves what you want and wish in this era.

Ricardo Bishop:

Many people spending their time period by playing outside with friends, fun activity with family or just watching TV all day long. You can have new activity to enjoy your whole day by examining a book. Ugh, you think reading a book will surely hard because you have to accept the book everywhere? It okay you can have the e-book, having everywhere you want in your Mobile phone. Like Professional Baking, College Version with CD-Rom, 4th Edition which is keeping the e-book version. So, try out this book? Let's view.

Download and Read Online Professional Baking, College Version with CD-Rom, 4th Edition By Wayne Gisslen #UFK3AD87SVE

Read Professional Baking, College Version with CD-Rom, 4th Edition By Wayne Gisslen for online ebook

Professional Baking, College Version with CD-Rom, 4th Edition By Wayne Gisslen Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Professional Baking, College Version with CD-Rom, 4th Edition By Wayne Gisslen books to read online.

Online Professional Baking, College Version with CD-Rom, 4th Edition By Wayne Gisslen ebook PDF download

Professional Baking, College Version with CD-Rom, 4th Edition By Wayne Gisslen Doc

Professional Baking, College Version with CD-Rom, 4th Edition By Wayne Gisslen Mobipocket

Professional Baking, College Version with CD-Rom, 4th Edition By Wayne Gisslen EPub