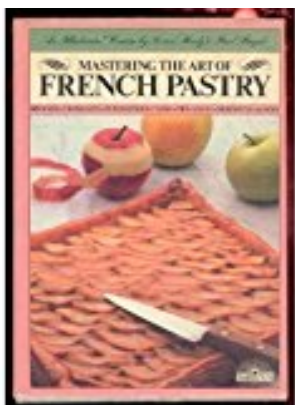


Mastering the Art of French Pastry



BOOK DETAILS

- Author : Bruce Healy
- Pages : 450 Pages
- Publisher : Barrons Educational Series Inc
- Language : English
- ISBN : 0812054563



BOOK SYNOPSIS

Explains French techniques for making doughs, batters, fillings, and toppings, providing hundreds of recipes for combining these ingredients to create brioches, croissants, cakes, pies, meringues, and puff pastries

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