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FERRANDI Paris launches its new Pastry book: "French Pastry"

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Pâtisserie Recipes - Great British Chefs

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school, offers an intensive course in the art of French pastry making. Written by the school's experienced teaching team of master patissiers and adapted for the home chef, this fully illustrated cookbook provides all of the fundamental techniques and recipes that form the building blocks of the illustrious French dessert tradition, explained step by step in text and images.

French Patisserie : Master Recipes and Techniques from the ...

"Whether you are an amateur home chef or an experienced professional, this pâtisserie bible provides everything you need to master French pastry-making." --Chef Magazine "French Pâtisserie: Master Recipes and Techniques from the Ferrandi School of Culinary Arts is a magnum opus, not just for avid pastry cooks but anyone looking to master ...

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