



Le Cordon Bleu Dessert Techniques: More Than 1,000 Photographs Illustrating 300 Preparation And Cooking Techniques For Making Tarts, Pi

By Laurent Duchene, Bridget Jones

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By Laurent Duchene, Bridget Jones

For the first time, the chefs and instructors of the world-renowned Le Cordon Bleu cooking schools have written a cookbook that will teach anyone, from novices with a sweet tooth to expert bakers, how to prepare beautiful and delicious desserts at home. Hundreds of techniques are explained in step-by-step detail, with more than one thousand color photographs illustrating the experts methods for success.

Even if you've never made a sugar syrup or rolled out a piecrust before, this is the book for you. The simplest of techniques, typically left out of most cookbooks, are covered in the greatest detail. When you've mastered the basics, *Le Cordon Bleu Dessert Techniques* will challenge you to make increasingly difficult recipes on your way to preparing dazzling desserts. For example, upon mastering the basics of grating, chopping, melting, tempering and piping chocolate, you'll want to try your hand at creating chocolate ribbons and curls, marbled chocolate slabs, and lacy chocolate cups for truly spectacular presentation. Once you've reviewed the techniques for baking perfect cake layers, you'll be ready to create a Chocolate Chestnut Roulade or the classic and decadent Sachertorte.

After learning from the experts, you'll be piping meringue, whipping up chocolate mousse, and preparing Pots de Creme with ease before you know it.

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