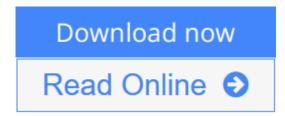


Patisserie Maison: The step-by-step guide to simple sweet pastries for the home baker

By Richard Bertinet



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Patisserie, the art of the *maître pâtissier*, is the most admired style of baking in the world and requires the highest level of skill. In this new book master baker and bestselling author Richard Bertinet makes patisserie accessible to home bakers.

Richard effortlessly guides you through challenging techniques with step-by-step photography and over 50 easy-to-follow recipes for the most revered and celebrated biscuits, sponges, meringues, tarts, eclairs and other classic desserts. With Richard's expert help, you will soon be creating authentic sweet tarts, bavarois, galettes, macarons and mousses.

With creations including lavender and orange eclairs, gateau Saint Honore, tarte tropizienne, Paris brest and cassis kir royal mousse, *Patisserie Maison* opens up the world of divine sweet creations to novices as well as more experienced cooks.



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Editorial Review

About the Author

Richard Bertinet has more than 20 years experience in the kitchen, baking, consulting, and teaching. In 2005 he set up The Bertinet Kitchen cookery school in Bath, which now attracts people from all over the world to participate in his classes. His first book, *Dough*, was awarded The Guild of Food Writers Award for Best First Book, the Julia Child Award for the Best First Book, and the James Beard Award for Best Book Baking and Desserts. *Crust* was given a World Gourmand Award for the Best British Book on Baking. His other books are *Cook* and *Pastry*.

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