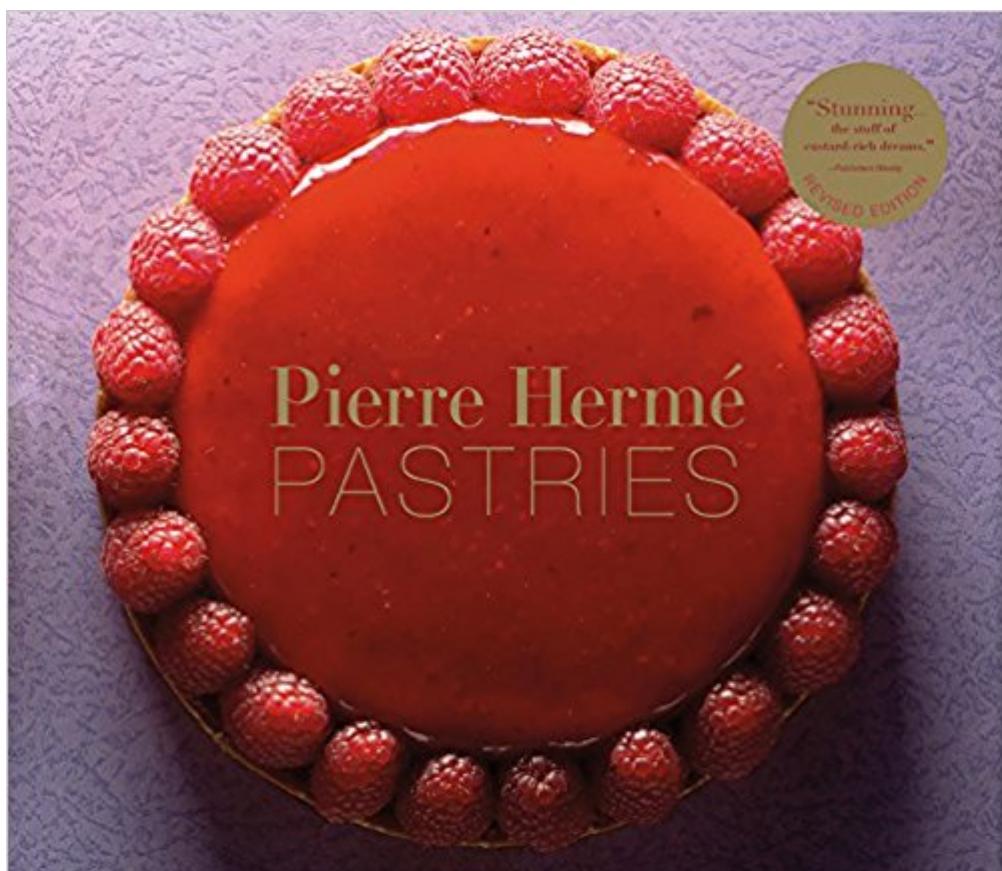


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# Pierre Hermé Pastries (Revised Edition)



## Synopsis

After divulging the intriguing histories behind 50 iconic desserts, master pastry chef Pierre Hermé shares his tried-and-tested recipes for the great classics of French pastry and other definitive desserts from around the world—and then he reveals how to reinvent them. Rose-scented almond paste and a compote of raspberries and lychees fill Hermé's croissants; his Saint Honoré cake combines green tea, chestnuts, and passion fruit; and caramelized mango adorns his foie gras crème brûlée. The luscious photographs and 100 recipes featured in *Pierre Hermé Pastries* flaunt Hermé's mastery of technique and the talent for combining textures and flavors that have earned him the reputation as one of the world's most skilled and inventive pastry chefs. Praise for *Pierre Hermé Pastries*: "There are cookbooks, and there are coffee table books. *Pierre Hermé Pastries* (Stewart, Tabori & Chang; \$50) is more the latter than the former, though that shouldn't detract from its value to those who are captivated, maybe even obsessed, by beautiful desserts." "Washington Post" "The photographs are stunning. The recipes are the stuff of custard-rich dreams." "Publishers Weekly" "This is a cookbook that a passionate pastry lover will want, not only to replicate Hermé's own recipes but to be inspired by, as well. And for anyone who loves a good story to go along with the food, you'll appreciate reading about the history behind each recipe." "Epicurious.com" "Read it cover to cover, and you'll have a very good idea of how French pastry got to where it is today . . . Intense cookbook porn ahead: don't say you weren't warned." "Eater.com" --This text refers to an out of print or unavailable edition of this title.

## Book Information

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## Customer Reviews

Pierre Hermé is a master pastry chef with his own line of shops in Paris and Tokyo. He has published numerous books, including *Desserts by Pierre Hermé* and *Chocolate Desserts by Pierre Hermé*. --This text refers to an out of print or unavailable edition of this title.

I've looked through the book and it has wonderful photos. I haven't tried the recipes yet. I was hoping there would be his version of the Mont Blanc in the book, but sadly there wasn't.

Very beautiful book, nice pictures

Great book for a very experienced baker...I unfortunately am not this.

This book contains many clearly written recipes, nice pictures and challenging desserts. Only the size of the book is quite big.

Great book !

great book for pastries i really like it. i advice all to purchase it. it helps a lot. thanks to Pierre

Very well made. Great addition to my cookbook library!

Cool book!

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