



Professional Baking, 5th Edition

By Gisslen, Wayne

John Wiley and Sons, 2008. Book Condition: New. Brand New, Unread Copy in Perfect Condition. A+ Customer Service! Summary: Recipe Contents. About Le Cordon Bleu. Foreword. Preface. Chapter 1. The Baking Profession. Chapter 2. Basic professional Skills: Bakeshop Math and Sanitation. Chapter 3. Baking and Pastry Equipment. Chapter 4. Ingredients. Chapter 5. Basic Baking Principles. Chapter 6. Understanding Yeast Doughs. Chapter 7. Understanding Artisan Breads. Chapter 8. Lean Yeast Doughs. Chapter 9. Rich Yeast Doughs. Chapter 10. Quick Breads. Chapter 11. Doughnuts, Fritters, Pancakes, and Waffles. Chapter 12. Basic Syrups, Creams, and Sauces. Chapter 13. Pies. Chapter 14. Pastry Basics. Chapter 15. Tarts and Special Pastries. Chapter 16. Cake Mixing and Baking. Chapter 17. Assembling and Decorating Cakes. Chapter 18. Specialty Cakes, Gateaux, and Torten. Chapter 19. Cookies. Chapter 20. Custards Puddings, Mousses, and Souffl's. Chapter 21. Frozen Desserts. Chapter 22. Fruit Desserts. Chapter 3. Dessert Presentation. Chapter 24. Chocolate. Chapter 25. Marzipan, Nouogatine, and Pastillage. Chapter 26. Sugar Techniques. Chapter 27. Baking for Special Diets. Appendix 1. Large-Quantity Measurements. Appendix 2. Metric Conversion Factors. Appendix 3. Decimal Equivalents of Common Fractions. Appendix 4. Approximate Volume Equivalents of Common Fractions. Appendix 4. Approximate Volume Equivalents of Dry Foods. Appendix 5....



Reviews

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