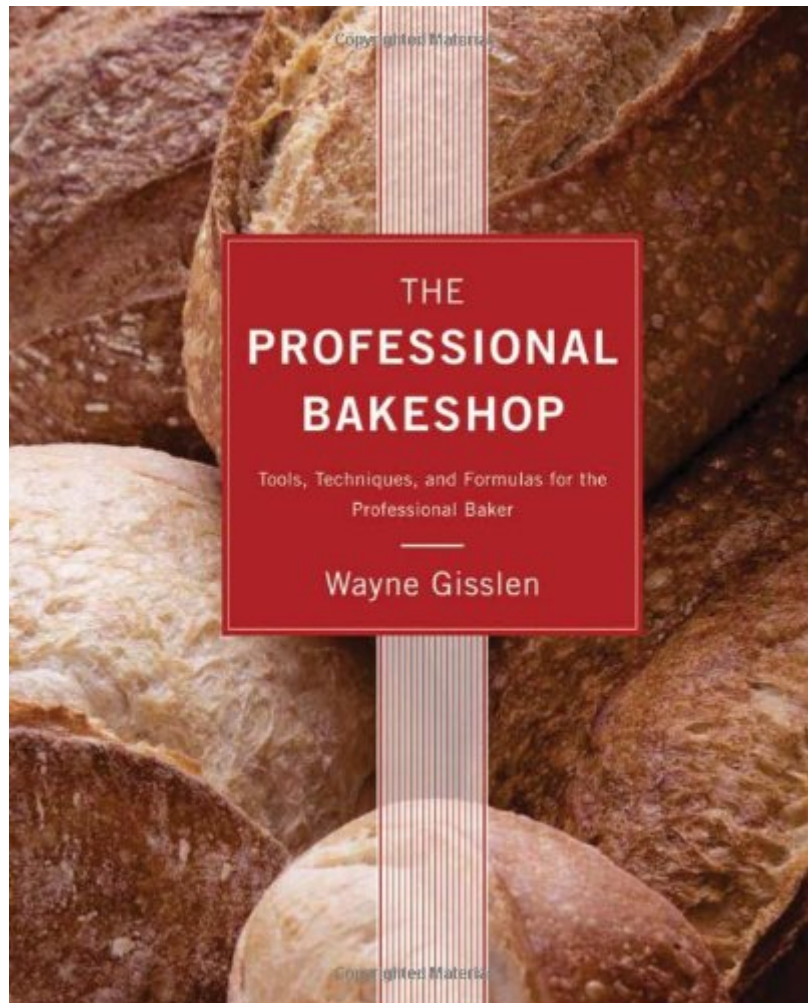


The Professional Bakeshop: Tools, Techniques, and Formulas for the Professional Baker PDF



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The Professional Bakeshop: Tools, Techniques, and Formulas for the Professional Baker by Wayne Gisslen ISBN 1118314107

The most comprehensive guide on the market for aspiring or professional bakers and pastry chefs and serious home bakers

This complete guide to the art and science of baking and pastry from Wayne Gisslen offers straightforward, practical guidance on the fundamentals of baking. Covering everything from how ingredients interact to mixing methods for doughs to step-by-step baking advice, this is an essential resource for professionals who want to brush up on technique as well as home bakers

who want to take their hobby to a higher level.

The book offers a complete guide to the basics of preparing breads, pastry doughs, cakes, creams, icings, and much more. Throughout, step-by-step photographs explain key techniques while luscious illustrations of finished items offer plating and decorating suggestions.

- Ideal for professionals and home bakers at almost any skill level, covering everything from the fundamentals of baking to the complexities of chocolate and sugarwork
- Features nearly 750 recipes and variations, many including both large and small batch measurements
- Written by Wayne Gisslen, bestselling author of *Professional Cooking*, *Professional Baking*, *Essentials of Professional Cooking*, and *The Chef's Art* and coauthor of *Professional Garde Manger*, all from Wiley

The Professional Bakeshop: Tools, Techniques, and Formulas for the Professional Baker Review

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