

Professional Baking 6th Edition

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Professional Baking 6th Edition with Professional Baking Method Card Package Set. Gisslen, Wayne. Published by John Wiley & Sons Inc (2012) ISBN 10: 1118254368 ISBN 13: 9781118254363. Hardcover. New. Quantity available: 1. From: Revaluation Books (Exeter, United Kingdom) Seller Rating: ...

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The fifth edition introduced a new and modern design that made the text not only more appealing to the eye but also easier to use. The range of new material in this sixth edition, added to that modernized design, now makes this the most comprehensive and most useful culinary arts text to date.

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This new edition gives professional and home bakers peerless up-to-date coverage of the theory and practice of baking. Keeping pace with current trends in the field, this edition includes a new chapter on baking for special diets, expanded and detailed information on ingredients and their use in baking, and new sections on sugar confections, as well as 100 new photographs.

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Professional Baking, sixth Edition now offers regulated directions for everything from breads and cakes to souffles and solidified treats. It focuses on hypothesis to the extent that procedure in light of the fact that once dough punchers know why they're doing something they are allowed to expand and extemporize on the guideline.

For peerless coverage of the theory and practice of baking. This edition is packed with new material and features - from six new chapters on pastry, desserts and sugar work to hundreds of colour photographs and a stunning new user-friendly design. Features extensive contributions from the Le Cordon Bleu Cooking School, including procedures, techniques and tempting new recipes. 600 classic and creative recipes with 350 colour photographs.

Provides step-by-step instructions for professional baking techniques; covers baking principles, equipment, and ingredients; and includes more than nine hundred recipes as well as tips on baking for special diets.

Master the art of cake decorating with easy steps for sweet success Do you dream of picture-perfect cakes that are insta-post worthy? From glazing fresh fruit for a sleek naked cake to rolling fondant accents for an unforgettable multi-tiered wedding cake, Cake Decorating for Beginners shows the novice decorator how to transform deliciously simple cakes into dazzling feasts for the eyes and taste buds. Super easy step-by-steps will guide you through cake decorating techniques, like smoothing or texturing frosting, handling a pastry bag, piping rosettes, creating a drip effect, hand lettering, and much more. Then, put your skills to the test with 10 amazing cakes you'd be proud to share with your loved ones--not to mention your social media feed. Cake Decorating for Beginners includes: Cake walkthrough--Get advice on cake prep, the cake decorating supplies you'll need, mixing custom colors, and troubleshooting for collapsed cakes, lumpy fondant, broken ganache, and more. Frosted tips--Frost like a pro with recipes for buttercream, chocolate ganache, fondant, and easy-to-follow directions on how to apply them. Cherry on top--Show off your cake decorating skills with 10 scrumptious, stunning cakes--each with easy-to-follow instructions and colorful photos. Turn every occasion into an over-the-top celebration with showstopping cakes--Cake Decorating for Beginners gives you the confidence.

Gisslen's 6th edition of Professional Baking continues to educate hundreds of thousands of readers with clear, detailed instructions in the theory and techniques necessary to meet the demands of the professional kitchen. The text continues to comprehensively cover baking basics while also offering enhanced coverage of higher-level techniques such as pastry, chocolate, and sugar work. Balancing theory and practice, Professional Baking provides both the understanding and performance abilities needed to progress and develop in a successful baking career.

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