



The Complete Pastrywork Techniques

By I. Nicoello

Hodder Education, UK, 1992. Soft cover. Condition: New. A guide to pastrywork for both students and professional chefs. The book contains an extensive selection of recipes covering virtually every dish a patissier will encounter. From the Publisher: A comprehensive guide which relates the theory and history of pastrywork to practical work in the training kitchen and catering industry. Contains an unparalleled range of recipes accompanied by easy-to-follow, detailed instructions. Includes pictorial step-by-step guidelines to preparation; many finished dishes are illustrated in color. Also features a fully illustrated section on the rare skill of ice carving.



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