



# Professional Baking

*By Wayne Gisslen*

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The introductory bakeshop course is a required part of the culinary arts curriculum. Students must obtain the skills to build their careers, and the new edition of this book provides them with the basic procedures as well as higher level techniques. New recipe ideas and practical applications fill the book and gives the student the tools to expand their skill set.

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## **Professional Baking By Wayne Gisslen Bibliography**

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## **Editorial Review**

### **Review**

. . . "*Professional Baking*" by Wayne Gisslen (Wiley, 646 pages, \$60): the third edition of an encyclopedic and clear handbook of things to do with your oven, from challis to specialty meringues and mocha roll: even some unbaked desserts are tucked in at the end in this textbook for sweet teeth. . .

by Raymond Sokolov

### **From the Inside Flap**

If you're serious about baking, you'll want to join the tens of thousands of bakers and pastry chefs who have used Wayne Gisslen's *Professional Baking* to learn the basics of their craft. With more information and more recipes than ever before, the new edition of this outstanding book gives you a complete foundation in the art of making pastries, cakes, desserts, and artisan breads. You'll find detailed information on proper selection of ingredients, mixing and baking techniques, makeup and assembly, decoration and presentation, and more. Procedures are explained clearly, step-by-step, with over 700 classic and creative recipes—250 of them new—to help you develop your skills and build confidence. Along the way, hundreds of color photographs of techniques and finished dishes are a valuable source of guidance and inspiration. A special feature of this edition is the participation of Le Cordon Bleu, one of the world's most prestigious cooking schools. Its master chefs have contributed procedures and techniques as well as 175 recipes ranging from classic crêpes and puff pastry to intriguing modern variations on the basics, such as Passion Fruit Bavarian and Cointreau Iced Soufflé. The book also features a Foreword written by André J. Cointreau, President of Le Cordon Bleu. Best of all, *Professional Baking* shows you not only what techniques work, but also why they work—and how to get the best results every time. Throughout, the book's bright, fresh format makes it easy to find key information at a glance, so that you can spend less time reading and more time creating in the kitchen. As every baker knows, success begins with the best ingredients—and there is no better place to start than with *Professional Baking*.

### **From the Back Cover**

The complete guide to the practice of professional baking and pastry

Wayne Gisslen's *Professional Baking* has been used by tens of thousands of bakers and pastry chefs to master the basics of their craft. With 700 recipes and more information than ever before, the new edition of this classic resource offers complete, step-by-step instruction in the art of making delicious pastries, cakes, desserts, and artisan breads. The Third Edition is packed with exciting new features, recipe ideas, and learning tools, including:

- 250 new recipes—including 175 from the prize-winning pastry chefs of Le Cordon Bleu
- Seven additional chapters—covering new material on special pastries, specialty cakes, frozen desserts, sugar work and show pieces, dessert presentation, and chocolate work
- Superb photographs and design—350 inspiring color photographs of techniques and finished dishes, and a bright, easy-to-use new format

Visit the book's companion Web site at [www.wiley.com/probaking](http://www.wiley.com/probaking)

## **Users Review**

### **From reader reviews:**

#### **Katherine Wilcoxon:**

This Professional Baking book is not ordinary book, you have it then the world is in your hands. The benefit you have by reading this book will be information inside this book incredible fresh, you will get info which is getting deeper a person read a lot of information you will get. This particular Professional Baking without we know teach the one who examining it become critical in imagining and analyzing. Don't end up being worry Professional Baking can bring whenever you are and not make your tote space or bookshelves' turn into full because you can have it within your lovely laptop even phone. This Professional Baking having excellent arrangement in word in addition to layout, so you will not experience uninterested in reading.

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#### **Laverne Dunbar:**

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#### **Eunice Holt:**

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