

The Classical Art of Viennese Pastry: From Strudel to Sachertorte-- More Than 100 Traditional Recipes | Christine Berl

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1998 | The Classical Art of Viennese Pastry: From Strudel to Sachertorte-- More Than 100 Traditional Recipes | Van Nostrand Reinhold, 1998 | 0442023022, 9780442023027 | Christine Berl |

Characterized by their lightness and simplicity, Viennese pastries are known to be among the best in the world. From the famous Tortes and Kuchen to the more unfamiliar Schnitten and Germspeisen, this class of pastry is defined by the great breadth of delicate and delicious doughs and batters. In the technique chapter, Christine expertly guides you through the steps for making short dough, yeast dough, strudel dough, pound cake batter, omelette batter, deep fried batter, and sponge cake batter. Once the skills for these basics are mastered, pastry chefs can easily add delicious Viennese specialties like Chocolate Nut Torte, Lemon Strudel, Strawberry Bowls, and Fine Pot Cheese Cake to their repertoire. What makes this book indispensable to pastry chefs is not just the detailed fool-proof techniques but additional information not commonly covered. The most difficult concepts are accompanied by fine hand-drawn line illustrations which deliver added clarity and greatly speed up the learning process. A beautifully presented eight-page full-color insert helps to visualize the artistic possibilities of Viennese pastries. Little known tidbits like the recipes for real Viennese meringues and icings, and descriptions of special primary ingredients are given to assure the most accurate results. Written with today's pastry chefs and their customers in mind, Christine Berl has taken into consideration issues such as cost control, product consistency, and severe time

constraints. The name of each dessert is given in the original Viennese dialect along with its English translation, and detailed explanations of when and how each dessert should be presented are discussed. file download mowoneh.pdf

2011 | Susan Hochbaum | 127 pages | Pastry Paris a collection of photographs of the worlds most enticing pastries set against the background of one of the worlds most iconic cities. The confections are taken | ISBN:9781892145949 | Pastry Paris | In Paris, Everything Looks Like Dessert | Cooking Classical Pastry: Strudel

ISBN:9781452102832 | 352 pages | 50 Best Plants on the Planet | Details the nutritional value of fifty fruits and vegetables, highlighting which foods best boost immunity, heart health, and mood, and includes over one hundred fifty recipes | The Most Nutrient-Dense Fruits and Vegetables, in 150 Delicious Recipes | Cathy Thomas, Cheryl Forberg, Angie Cao | Cooking | Mar 12, 2013 100

ISBN:0609604538 | 232 pages | Presents 150 recipes for some of the legendary cakes and pastries of the Old World, as well as food facts, trivia, and lore | Rick Rodgers | Cooking | Exquisite Desserts from the Cafs of Vienna, Budapest, and Prague | 2002 | Kaffeehaus of Viennese Mary Bergin, Judy Gethers | UCSD:31822031040066 | Cooking | 273 pages | A collection of more than one hundred desserts from the famous restaurant includes Spago cheesecake, fruit sorbets, apple pie, tiramisu, and other cakes, tarts, cookies, and | Spago Desserts | 1994 From

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From Austria's rich cuisine - roasted meats in cream sauces, hearty soups and stews, tasty dumplings, and, of course, the pastries and cakes including six recipes for strudel | May 1, 1997 | Cooking | ISBN:0781805260 | Elisabeth Mayer-Browne | Best of Austrian Cuisine | 223 pages Traditional

In the 1970s, renowned chef and cookbook collector Louis Szathmary purchased a notebook written in German and dated 1905, containing more than two hundred recipes for soups | 1996 | Gertrud Graubart Champe, Paula von Haimberger Arno, Louis Szathmry | Cooking | 225 pages | IND:30000050986797 | To Set Before the King | Katharina Schrott's Festive Recipes The

Catherine Atkinson, Trish Davies, Lesely Chamberlain | German, Austrian, Czech & Hungarian | 70 Traditional Dishes from the Heart of European Cuisine | ISBN:0754815463 | 2005 | Over 70 traditional recipes from these rich historic cuisines, all shown in easy to follow step-by-step pictures | 96 pages | Cooking Sachertorte-- Recipes download

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Cooking | 558 pages | Apr 1, 1998 | Great Cakes | ISBN:0609603078 |
Carole Walter | The master baker explains baking basics, discusses
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cakes, cupcakes, fillings, frostings, and glazes

OXFORD:600070585 | The art of spinning and casting sugar | 1872 |
Alphonse Landry Art Than

Miisa Mink, Marianna Wahlsten | ISBN:1849750955 | 143 pages |
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