



# Le Cordon Bleu Patisserie and Baking Foundations

*By The Chefs of Le Cordon Bleu*

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**Le Cordon Bleu Patisserie and Baking Foundations** By The Chefs of Le Cordon Bleu

Learn from the internationally revered Chefs of Le Cordon Bleu International with LE CORDON BLEU PÂTISSERIE AND BAKING FOUNDATIONS! An introduction to the classic French pâtisserie techniques, LE CORDON BLEU PÂTISSERIE AND BAKING FOUNDATIONS, 1st Edition journeys through the evolution of French pastry from the earliest preparations, through 20th century decadence, to modern technology's influence on today's chefs. Beginning with the fundamentals for preparing basic doughs and creams, the book progressively works toward more advanced techniques and recipes, including non-French recipes that demonstrate successful applications of French technique, making LE CORDON BLEU PÂTISSERIE AND BAKING FOUNDATIONS, 1st Edition an ideal resource for aspiring professional chefs and home baking enthusiasts.

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## **Editorial Review**

Amazon.com Review

## **Foreword from the President of Le Cordon Bleu**

I am proud to present Le Cordon Bleu's *Pâtisserie and Baking Foundations*--the companion book to Le Cordon Bleu's *Cuisine Foundations*. This book is intended to provide a useful reference as you explore the world of pâtisserie and also to serve you well as you embark on your own journey, both personally and professionally. At first glance you might think that this is just "another culinary textbook," but on closer examination you will realize that the focus is on technique. This is particularly important in French pâtisserie, where mastering the basic techniques and recipes gives you the elements necessary to make almost any pastry, including ones to be created by you!

Provided herein are visual step-by-step photographs to demonstrate most of these basic techniques. We took our cue from the many students and graduates around the world who were looking for a single reference that would explain and show the basic techniques used in French pâtisserie and baking--techniques that have existed and been respected for more than three centuries. With human ingenuity came progress in the kitchen, but the techniques have remained practically unchanged. Pastry chefs over the centuries have gone from cooking in ashes to cooking in wood-burning stoves then onto induction ovens and the "anti-griddle." These advancements have certainly influenced the evolution of pâtisserie, but the tried-and-true recipes have not only endured but improved.

The Le Cordon Bleu Foundations books were written to reset the counter and refresh everyone's history and knowledge of these techniques. Here you will find recipes that have been created throughout the history of French pâtisserie and that best exemplify the application of the classic techniques. Also, because pâtisserie has become international there are also recipes for pastries and breads from other cultures that have become as familiar to many as a croissant or chocolate éclair. When you look at the integrity of each of these international recipes, you will recognize the application of the techniques used in the French classics.

Finally, it is important to pay homage to the generations of chefs who have upheld and passed on their passion for cooking to each succeeding generation. From Guillaume Tirel (Taillevent), who as an apprentice probably stood before hot flames, hand-turning a spit; to Albert Adrià, who has used modern technology to redefine gastronomy--these chefs represent the patrimony of *l'art culinaire*, the art of cooking.

Le Cordon Bleu has served its patrimony for more than a century through its chefs who have chosen a very important calling--teaching. From the moment Le Cordon Bleu opened its kitchens in 1895 on the rue St.-Honoré in Paris, students of all nationalities and all walks of life have come to join us in continuing to respect what French culinary technique represents. It is not about the recipes, but about how you work in a kitchen, whether you are cooking for loved ones or for paying customers.

It gives me great pleasure to extend our "classroom" beyond our worldwide network of schools and programs into this book and other forms of media. I hope you enjoy Le Cordon Bleu's *Pâtisserie and Baking Foundations*, not only as a guide and reference, but as an inspiration.

Amitiés gourmandes,

André J. Cointreau

President, Le Cordon Bleu International

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## Sample Recipes for *Les Biscuits* (Basic Mixtures)

(Click to open a PDF.)



*Biscuit Cuillère*  
(Ladyfinger Sponge)



*Biscuit Dacquoise*  
(Dacquoise Meringue)



*Biscuit Joconde*  
(Joconde Sponge)

### Review

Part I: INTRODUCTION--A LIFE AND CAREER IN THE PASTRY KITCHEN. Part II: THE PROFESSIONAL PASTRY KITCHEN. 1. Hygiene and Safety. 2. Professional Uniform. 3. Preparing Your Workspace. 4. Knives and Tools. 5. Pastry Equipment. 6. Machines and Appliances. 7. Managing Your Stock and Menu. Part III: PASTRY TECHNIQUES AND SKILLS. 1. Ingredients. Flour. Sugar. Eggs. Butter. Cream. Spices and Flavorings. Nuts. Chocolate. 2. Fruit Preparation. Apples. Berries. Stone Fruit. Tropical Fruits. Part IV: PASTRY TECHNIQUES. Filling and Using a Pastry Bag. Using a Rolling Pin. Lining a Tart Pan and Decorative Borders. Lining Baking Pans. Glazing Techniques. 1. Batters. Creamy Whipped Rising Batters. Air-Whipped Rising Batters. Whipped Rising Batters. 2. Doughs. Sable Method. Creaming Method. Filo/Strudel. Laminated. Leavened Dough. 3. Creams. Egg-Based Creams. Beaten Creams. Basic Light Creams. 4. Cream or Fruit Desserts. Creme Bavaois. Mousses and Souffles. Sabayons. 5. Frozen Desserts. Ice creams. Sorbets and Parfaits. 6. Basic Confections. Cooking Sugar. Chocolate. Part V: FABRICATION SHEETS FOR CLASS FRENCH PASTRY RECIPES. Pate Brisee. Pate Sucree. Pate Sable. Pate a Choux. Pate Feuilletée. Pate a Cake. Pate a Crepes. Pate a Beignets. Biscuit a la Cuillere. Biscuit Genoise. Biscuit Joconde. Biscuit Dacquoise. Meringues (French, Suisse, Italienne). Filo/Strudel. Pain de Mie. Pain Complet. Pain au Lait. Brioches. Pate a Savarin. Pate a Croissants. Creme Patissiere. Creme Anglaise. Creme d'Amande. Creme Chantilly. Creme au Beurre. Creme au Beurre aux Blancs. Creme

St. Honore (Chibouste). Part VI: Conversion Charts Glossary.

#### About the Author

Founded in Paris in 1895, Le Cordon Bleu has trained generations of the world's best chefs in Gastronomy, Hospitality, and Management. Today, Le Cordon Bleu delivers its celebrated culinary arts education across the globe.

### Users Review

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##### **Cassandra Martin:**

Book is to be different for each grade. Book for children until eventually adult are different content. As you may know that book is very important for us. The book Le Cordon Bleu Patisserie and Baking Foundations has been making you to know about other know-how and of course you can take more information. It is very advantages for you. The guide Le Cordon Bleu Patisserie and Baking Foundations is not only giving you a lot more new information but also being your friend when you really feel bored. You can spend your current spend time to read your book. Try to make relationship with all the book Le Cordon Bleu Patisserie and Baking Foundations. You never sense lose out for everything when you read some books.

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The guide untitled Le Cordon Bleu Patisserie and Baking Foundations is the publication that recommended to you you just read. You can see the quality of the guide content that will be shown to you. The language that author use to explained their way of doing something is easily to understand. The author was did a lot of study when write the book, hence the information that they share to you is absolutely accurate. You also will get the e-book of Le Cordon Bleu Patisserie and Baking Foundations from the publisher to make you a lot more enjoy free time.

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