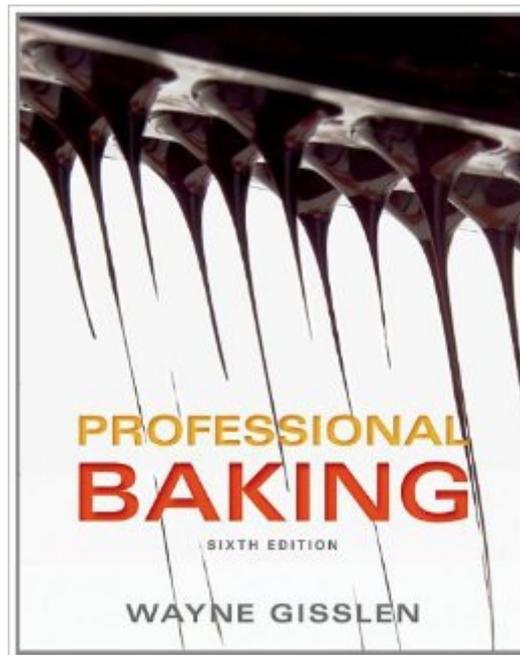


The book was found

Professional Baking 6e With Professional Baking Method Card Package Set



Synopsis

Gisslen's 6th edition of Professional Baking continues to educate hundreds of thousands of students 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. Also included with Professional Baking are six glossy method cards that provide step-by-step photos and instructions on mixing and pie methods and pastry basics.

Book Information

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Customer Reviews

This is a very thorough and well-written book, which is sponsored by one of the most respected cooking schools in the world: Le Cordon Bleu. Please note that this book is not for the occasional home baker/cook, but rather for the professional or serious amateur. First off, one of the most important aspects of this book that may surprise people is that most of the recipes measure ingredients by weight (e.g., grams, ounces, pounds, etc.), NOT volume (e.g., cup, teaspoon, tablespoon, etc.). But don't let this turn you off--at least not yet. There is a very good reason for this. In order to make a consistently good product, you need to know that you're putting in the correct amount of an ingredient every time; and measuring by volume is NOT as accurate as measuring by weight. For example, I'm sure that most of us have made chocolate chip cookies at least once in our lifetime and have noticed that the recipe calls for lightly packed brown sugar. But how much do you

pack it? I might pack some brown sugar into a measuring cup and think that it is "lightly packed", but another person's definition of "lightly packed" may be different and he/she might pack more brown sugar into the measuring cup. But if we both measured 8 oz. of brown sugar, no matter how we packed it, it would still be 8 oz.--no more, no less. Therefore, potential buyers of this book need to realize that purchasing a scale is almost a necessity in order to get professional results. If baking is an occasional pastime or if measuring ingredients by weight is just not your cup of tea, then there are PLENTY of great cookbooks out there for the occasional baker that measure ingredients by volume.

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