

On Baking Third Edition

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an up to date comprehensive guide to understanding and applying food science to the bakeshop the essence of baking is chemistry and anyone who wants to be a master pastry chef must understand the principles and science that make baking work this book explains the whys and hows of every chemical reaction essential ingredient and technique revealing the complex mysteries of bread loaves pastries and everything in between among other additions how baking works third edition includes an all new chapter on baking for health and wellness with detailed information on using whole grains allergy free baking and reducing salt sugar and fat in a variety of baked goods this detailed and informative guide features an introduction to the major ingredient groups including sweeteners fats milk and leavening agents and how each affects finished baked

goods practical exercises and experiments that vividly illustrate how different ingredients function photographs and illustrations that show the science of baking at work end of chapter discussion and review questions that reinforce key concepts and test learning for both practicing and future bakers and pastry chefs how baking works third edition offers an unrivaled hands on learning experience

for courses in baking and the pastry arts on baking third edition brings a fresh new design and 350 new images to the fundamentals approach that has prepared thousands of students for successful careers in the baking and pastry arts it teaches both the hows and whys starting with general procedures highlighting core principles and skills and then presenting many applications and sample recipes professionalism breads desserts and pastries and advanced pastry work are each covered in detail and baking and pastry arts are presented in cultural and historical context throughout an expanded recipe testing program involving chef instructors at leading culinary schools ensures superior accuracy clarity and instructional value this edition reflects key trends including artisan baking sensory science and flavor pairing and is complemented by a greatly enhanced support package including media solutions myculinarylab for course management and pearson kitchen manager for recipe management

for peerless coverage of the theory and practice of baking this edition is packed with new material and features from six new chapters on pastry desserts and sugar work to hundreds of colour photographs and a stunning new user friendly design features extensive contributions from the le cordon bleu cooking school including procedures techniques and tempting new recipes 600 classic and creative recipes with 350 colour photographs

this is the study guide for on baking update help readers understand the how and why of successful baking on baking third edition update enhances the fundamentals approach that has prepared thousands of students for successful careers in the baking and pastry arts it teaches both the how and why starting with general procedures highlighting core principles and skills and then presenting applications and sample recipes professionalism breads desserts and pastries advanced pastry work including chocolate work are each covered in detail to help students truly master baking the book also incorporates scientific cultural and historical aspects of the culinary arts

baking and pastry third edition continues its reputation as being a must have guide for all culinary and baking and pastry students and baking and pastry industry professionals this new edition improves upon the last with the addition of hundreds of new recipes and photographs and revised up to date information on creating spectacular pastries desserts and breads new content includes sustainability and seasonality new trends in plated desserts and wedding and special occasion cakes and more information on savory and breakfast pastries volume production and decor techniques

over 185 original recipes for biscotti scones brownies pastries pies cheesecakes pizzas breads and more from master baker and cookbook author marcy goldman of famed betterbaking website over 150 000 books sold in print now in digital format this book

also includes blue ribbon chef s best kept secret tips free bonus of 4 months of betterbaking.com recipe archive access with purchase

when bread was first published in 2004 it received the julia child award for best first book from the international association of culinary professionals and became an instant classic hailed as a masterwork of bread baking literature jeffrey hamelman s bread features over 130 detailed step by step formulas for dozens of versatile rye and wheat based sourdough breads numerous breads made with yeasted pre ferments simple straight dough loaves and dozens of variations in addition an international contributors section is included which highlights unique specialties by esteemed bakers from five continents in this third edition of bread professional bakers home bakers and baking students will discover a diverse collection of flavors tastes and textures hundreds of drawings that vividly illustrate techniques and evocative photographs of finished and decorative breads

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