



The Advanced Professional Pastry Chef

By Bo Friberg

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Up-to-date, advanced techniques for the professional pastry chef and serious home baker

The Advanced Professional Pastry Chef brings up-to-date coverage of the latest baking and pastry techniques to a new generation of pastry chefs and serious home bakers. This book covers advanced material and - like chef Bo's classic *The Professional Pastry Chef: Fundamentals of Baking and Pastry, Fourth Edition* - contains contemporary information to meet the needs of today's pastry kitchen. This volume contains nearly 500 recipes, which emphasize the techniques and presentations offered in top restaurants and bakeshops today.

Topics covered in depth include:

- Decorated cakes
- Modernist desserts
- Wedding cakes and holiday favorites
- Sugar work
- Marzipan figures
- Chocolate decorations

Illustrated step-by-step instructions demystify even the most complex techniques and preparations, while over 100 vivid color photographs bring finished dishes to life.

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The Advanced Professional Pastry Chef By Bo Friberg Bibliography

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Editorial Review

From the Inside Flap

Desserts are at once the ultimate indulgence of the fine diner and the ultimate test of a pastry chef's culinary skill. An elegant dessert not only provides perfect closure to a memorable meal, but also showcases a chef's unique powers of preparation, execution, and presentation. Culinary students and serious home bakers alike require an authoritative guide to the increasingly sophisticated pastries that are served in the world's best restaurants. The Advanced Professional Pastry Chef offers nearly 650 such recipes, revealing new and favorite techniques to today's generation of pastry professionals.

A companion to Master Chef Bo Friberg's classic *The Professional Pastry Chef: Fundamentals of Baking and Pastry*, this comprehensive collection is ideal for second-year courses in baking programs at culinary schools, as well as for accomplished chefs in personal or professional kitchens who want to keep abreast of contemporary trends.

Chef Bo begins with elegant decorated cakes, describing the myriad complications and variations, then moves on to creating individual pastries and plated, frozen, and low-calorie desserts. He presents a special chapter on wedding cakes, which includes valuable information on the corollary business aspects, such as calculating size and determining cost. Other chapters address the rich world of charlottes, custards, Bavarian creams, mousses, soufflés, modernist desserts, and holiday favorites. Most importantly, in this advanced volume, Chef Bo offers clear, concise instructions, reinforced with line drawings and step-by-step photographs, of advanced decorating techniques, sugarwork, and chocolate artistry, as well as marzipan figures. Recipes include:

- Opera Cake
- Petite Chocolate and Brandied Cherry Pastries
- Milk Chocolate Marquise with Finger Banana Center and Red Currant Sauce
- Cinnamon Semifreddo Venizio with Coffee Bean Crisps
- Date-Stuffed Saffron-Poached Pears with Chardonnay Wine Sauce
- ... and many more. A special chapter on holiday desserts contains a host of traditional recipes, including Santa's Gingerbread Chalet, Swedish Spice Bread (Vörtbröt), and Chestnut Rum Torte.

Illustrated step-by-step instructions demystify even the most complex techniques and preparations, ensuring the recipes remain eminently accessible throughout. With over 100 vivid color photographs that bring the delicacies remarkably to life, *The Advanced Professional Pastry Chef* provides expert instruction on the latest and greatest desserts for the serious baker.

From the Back Cover

Elegant techniques for the accomplished baker

Master Chef Bo Friberg returns with sophisticated dessert recipes for the advanced professional chef and the serious home baker. A companion to the popular *The Professional Pastry Chef: Fundamentals of Baking and Pastry*, this new book delivers readers to the upper echelons of pastry creation, describing advanced techniques in sugarwork, chocolate artistry, and marzipan figures. Chef Bo also devotes chapters to the baking and business of wedding cakes, holiday favorites, modernist desserts, light desserts, and advanced decorating techniques. The accomplished baker will enjoy considerably expanding his or her repertoire with *The Advanced Professional Pastry Chef*.

"Bo Friberg's *The Advanced Professional Pastry Chef* is a superb resource for the pastry student, as well as

the established chef. His years of experience as a chef and teacher shine through in these well-formulated recipes and insightful tips. This is an essential book for every student of pastry who aspires to a higher level."

—Jacquy Pfeiffer, Pastry Instructor and Owner of the French Pastry School

About the Author

BO FRIBERG is a Certified Master Pastry Chef with over forty years of experience in the industry. He has received numerous awards and honors, including two gold medals on two occasions at the Culinary Arts Exhibit of the Pacific Coast. Currently, he is Executive Pastry Chef and an instructor at the San Diego Culinary Institute.

Users Review

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Zola Campbell:

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Richard Pease:

Spent a free time to be fun activity to do! A lot of people spent their down time with their family, or all their friends. Usually they carrying out activity like watching television, gonna beach, or picnic within the park. They actually doing same thing every week. Do you feel it? Do you wish to something different to fill your own free time/ holiday? Could be reading a book may be option to fill your totally free time/ holiday. The first thing you ask may be what kinds of e-book that you should read. If you want to consider look for book, may be the book untitled The Advanced Professional Pastry Chef can be great book to read. May be it may be best activity to you.

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Playing with family in a park, coming to see the ocean world or hanging out with friends is thing that usually you will have done when you have spare time, in that case why you don't try matter that really opposite from that. Just one activity that make you not sense tired but still relaxing, trilling like on roller coaster you already been ride on and with addition of information. Even you love The Advanced Professional Pastry Chef, it is possible to enjoy both. It is very good combination right, you still would like to miss it? What kind of hang-out type is it? Oh can occur its mind hangout fellas. What? Still don't have it, oh come on its identified as reading friends.

Rebecca Farley:

This The Advanced Professional Pastry Chef is great book for you because the content that is full of information for you who always deal with world and still have to make decision every minute. This kind of book reveal it facts accurately using great plan word or we can claim no rambling sentences inside it. So if you are read this hurriedly you can have whole information in it. Doesn't mean it only offers you straight forward sentences but challenging core information with splendid delivering sentences. Having The Advanced Professional Pastry Chef in your hand like getting the world in your arm, information in it is not ridiculous just one. We can say that no guide that offer you world inside ten or fifteen minute right but this guide already do that. So , this really is good reading book. Hey there Mr. and Mrs. stressful do you still doubt which?

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