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Patisserie Hardcover -

May 22, 2014. by.

William Curley (Author)

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his latest must have  
book will inspire and  
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making perfect

patisserie at home.

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A series of basic

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syrops - will provide a

solid foundation in

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as well as inspiration

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pastry chefs. At the same time, some classic recipes, from Rhum Baba to Tarte Alsacienne, are given a modern adaptation using William's unique blend of flavours.

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Pastry is a term that can mean many things.

It refers to a specific type of dough—like the one used to make pies, tarts, and quiche—but

it also refers to a category of baked goods, such as the ones you buy with your coffee in the morning.

There are many different types of pastry doughs, and even more varieties of pastries if you take into consideration all the

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regional variations  
across the And

**Baking 101: The 5  
Key Pastry Doughs,  
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Sift the lucuma and  
maca powder together.  
Prepare a classic  
French meringue:  
whisk the egg whites to  
soft peaks, add the  
sugar and continue  
whisking till the  
mixture is stiff, glossy  
and just leaves the  
edges of the bowl. Rain



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in the powders and incorporate them. Let the whisk turn at its slowest speed for a few seconds or the mix will collapse ...

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