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Japanese Patisserie-James Campbell
2017-04-04 Stunning recipes for patisserie, desserts and savories with a contemporary Japanese twist. This elegant collection is aimed at the confident home-cook who has an interest in using ingredients such as yuzu, sesame, miso, and matcha. The concept of fusion in food can be magicalâ€”when cuisines and cultures collide, combining flavors, ingredients, and methods from around the world creates new classics, the best of which become staples in our everyday lives. Trends like Japanese Matcha in our lattes, Korean kimchi in our burgers and Thai Sriracha hot sauce onâ€”well everythingâ€”prove that our love-in with Asian cuisine is thriving.Â Tokyo is now considered a food-forward city, currently boasting 15 three Michelin-starred restaurants (compared to France’s 10).Â Over the past 20 years there has been a surge in celebrated French patisserie chefs moving to Japan to open fine patisseries. The art of French patisserie appeals very much to the Japanese cultureâ€”both share values of beauty, precision, and care within cooking.Â This book features 60 recipes, from reinvented classics to stunning Patisserie creations made achievable to the home-cook. The chapters will be broken into Small Cakes & Individual Patisserie, which will include Lemon & Yuzu Clairs. Sweet Tarts will offer delights such as Miso Butterscotch Tarts and the Large Cakes & Gateaux section offers celebration cakes like a Matcha & Pistachio Opera. In the Desserts section find dinner party classics with Japanese twists such as White Sesame & Adzuki Cheesecake. The Cookies & Confectionery chapter is full of fun treats like Sesame Peanut Butter Cookies and a Green Tea chocolate candy bar. To finish, some mouth-watering savory recipes such as Panko Donuts stuffed with Pork Katsu. A flavor matrix will helpfully map key characteristics of Japanese ingredients.

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Kyotofu-Nicole Bermensolo 2015-04-14 Japanese ingredients have long been known for their distinctive tastes and healthy qualities. From the tang of yuzu to the bite of matcha to creaminess of soy, they present a wide range of delicious flavors. In Kyotofu, award-winning baker, Nicole Bermensolo, presents 75 classic American sweets, like cheesecake, brownies, and muffins, combined with Japanese ingredients to create one-of-a-kind desserts. Try recipes like Green Tea White Chocolate Cupcakes, Black Sesame Caramel Mousse, Kinako Waffles, and Nashi Pear Crumble. Perfect for beginners to Japanese cooking, Kyotofu is divided by Japanese ingredient, includes a glossary of foreign terms, and suggests where to buy less familiar products. Plus, for those who want a healthier dessert, all the recipes can be made completely gluten-free
thanks to Nicole’s cup-for-cup flour recipe.

**Modern French Pastry**-Cheryl Wakerhauser  
2017-10-24 Cheryl Wakerhauser, the award-winning chef and owner of Pix Patisserie, brings new artistry to classic French desserts. With recipes like Le Royale, Amélie, Pear Rosemary Tart, Pistachio Picnic Cake, Bûche de Noël, Crème Brûlée Cookies and Macarons, you will be sure to wow any guest with complex flavors and textures that are unique to French pastry. French dessert is a study in components, and Cheryl breaks each recipe down, providing information on classic techniques while imbuing each recipe with a new twist. Her Amélie recipe, the winner of the Patis France Chocolate Competition, combines orange vanilla crème brûlée, glazed chocolate mousse, caramelized hazelnuts, praline crisp and orange liqueur génoise. Cheryl trained with MOF Philippe URRACA, a prestigious patisserie located in southern France. She has been featured in World of Fine Wine, Delta Sky magazine, Thrillist Portland, Food Network Magazine, The Wall Street Journal, USA Today and Bon Appétit. This book will have 41 recipes and 80 photos.

**Okashi Treats**-Keiko Ishida 2009-09-15

**Tanoshii Ke-Ki**-Yamashita Masataka 2016-01-15  
Noted for his Japanese-inspired French confections showcasing delicate cake bases and intricately-piped fresh cream, Chef Yamashita’s cosy patisserie of the same name draws cake and dessert lovers from near and far to indulge in his irresistible creations. In this third cookbook, Chef Yamashita shares a delightful collection of recipes for his signature sponge, chiffon and mousse cakes, so you can make these creations your own. With an additional section on special cakes that are gluten-free or eggless, everyone can join in the party!

**Opera Patisserie**-Cédric Grolet 2020-10-06  
The latest French patisserie cookbook from award-winning French pastry chef Cédric Grolet Opéra Pâtisserie marks the entrance of the most talented pastry chef of his generation, Cédric Grolet, into the world of boulangerie-pâtisserie. This book coincides with the opening of his new shop in the Opéra district in the heart of Paris. Far from the haute couture pastries designed at palace hotels, with Opera Pâtisserie, Grolet returns to the essentials with a collection of hearty and accessible recipes. Follow your senses through the pages to discover the very best French recipes for viennoiseries, breads, biscuits, pastries, and frozen fruit sorbets. From croissant to mille-feuille, from tarte tatin to clairs, the book features 100 fully illustrated desserts we all love. Recipes are organized into chapters that follow the rhythm of the day. At 7 a.m., it’s time for viennoiseries and breads; at 11 a.m., it’s pastries; at 3 p.m., desserts and frozen fruits; and at 5 p.m., it’s time for the final batch of bread. Opéra Pâtisserie is the indispensable book for every pastry lover!

**Modern Art Desserts**-Caitlin Freeman  
2013-04-16 Taking cues from works by Andy Warhol, Frida Kahlo, and Matisse, pastry chef Caitlin Freeman, of Miette bakery and Blue Bottle Coffee fame, creates a collection of uniquely delicious dessert recipes (with step-by-step assembly guides) that give readers all they need to make their own edible masterpieces. From a fudge pop based on an Ellsworth Kelly sculpture to a pristinely segmented cake fashioned after Mondrian’s well-known composition, this collection of uniquely delicious recipes for cookies, parfait, gelées, ice pops, ice cream, cakes, and inventive drinks has everything you need to astound friends, family, and guests with your own edible masterpieces. Taking cues from modern art’s most revered artists, these twenty-seven showstopping desserts exhibit the charm and sophistication of works by Andy Warhol, Cindy Sherman, Henri Matisse, Jeff Koons, Roy Lichtenstein, Richard Avedon, Wayne Thiebaud, and more. Featuring an image of the original artwork alongside a museum curator’s perspective on the original piece and detailed, easy-to-follow directions (with step-by-step assembly guides adapted for home bakers), Modern Art Desserts will inspire a kitchen gallery of stunning treats.

**Fruit**-Cédric Grolet 2019-03-19  
Cédric Grolet is simply the most talented pastry chef of his generation—he was named World’s Best Pastry Chef in 2018. Food & Wine called his work “the apotheosis of confectionary creation.” He fashions trompe l’oeil pieces that appear to be the most perfect, sparkling fruit but are, once cut, revealed to be exquisite pastries with surprising fillings. They are absolutely
unforgettable, both to look at and, of course, to eat. This lush cookbook presents Grolet's fruit-based haute-couture pastries like works of art. The chef explains his techniques and his search for authentic tastes and offers a peek into his boundless imagination—he begins the creation of each dessert by drawing. With 130 recipes featuring 45 fruits—citrus, berries, wild and exotic fruits, and even nuts—every pastry lover will want Fruit, for inspiration and to admire the edible sculptures made by this award-winning star of French pastry making.

Tanoshii: Joy of Making Japanese-Style Cakes & Desserts (New Edition)-Yamashita Masataka 2021-09-15 Create a little bit of heaven on earth with this delightful collection of recipes for Japanese-inspired French pastries by renowned pastry chef, Yamashita Masataka. With fully illustrated step-by-step instructions and baking tips, Chef Yamashita shows how ordinary baking equipment and simple ingredients can be used to whip up an array of French-style confections that are not only pretty to look at, but also wonderful to eat. Inspired by his stay in Singapore, chef Yamashita has adapted many of his creations to include local flavours and ingredients, making this collection of recipes truly unique. Tanoshii clinched the Best First Cookbook award at the Gourmand World Cookbook Awards 2013 and continues to be a bestseller.

Wagashi: Little Bites of Japanese Delights- Yamashita Masataka 2014-09-15 Chef Yamashita Masataka was trained in Tsuji Culinary Institute, a well-known and respected culinary institute in Osaka, Japan. He worked at various pâtisseries around Japan for 10 years before starting his own pâtisserie in Nara, which quickly became one of the top pâtisseries there. Eight years later, yearning for new challenges and a change of scenery, chef Yamashita moved to Singapore where he took charge of the kitchen at Pâtisserie Glacé, turning it into a haven for delightful cakes and pastries. Chef Yamashita soon saw an opportunity to revive his pâtisserie from Japan and re-established Flor Pâtisserie at Duxton Hill, Singapore. Today, chef Yamashita no longer runs Flor, but his own Japanese artisan pâtisserie at Tangjong Pagar Plaza, aptly named Chef Yamashita. This is chef Yamashita's second cookbook. His first cookbook, Tanoshii, clinched the Best First Cookbook award at the Gourmand World Cookbook Awards 2013 and is a bestseller.

Le Cordon Bleu Pastry School-LE CORDON BLEU 2018-09 Le Cordon Bleu is the highly renowned, world famous cooking school noted for the quality of its culinary courses, aimed at beginners as well as confirmed or professional cooks. It is the world's largest hospitality education institution, with over 20 schools on five continents. Its educational focus is on hospitality management, culinary arts, and gastronomy. The teaching teams are composed of specialists, chefs and pastry experts, most of them honoured by national or international prizes. One of its most famous alumnae in the 1940s was Julia Child, as depicted in the film Julie & Julia. There are 100 illustrated recipes, explained step-by-step with 1400 photographs and presented in 6 chapters: Pastries, cakes and desserts; Individual cakes and plated desserts; Pies and tarts; Outstanding and festive desserts; Biscuits and cupcakes, candies and delicacies, and finally the basics of pastry. There are famous classics such as apple strudel, carrot cake, black forest gateau, strawberry cakes, profiteroles... Simple family recipes including molten chocolate cake, cake with candied fruit, hot soufflé with vanilla, Tart Tatin... Delicious and original desserts like yuzu with white chocolate, chocolate marshmallow and violet tartlet, cream cheese and cherry velvet, pistachio cristalline... At the end of the book there is a presentation of all the utensils and ingredients needed for baking and also a glossary explaining the specific culinary terms. This is THE book for pastry lovers everywhere, from beginner to the advanced level and is the official bible for the Cordon Bleu cooking schools around the world in Europe: Paris, London, Madrid, Istanbul; the Americas: Ottawa, Mexico, Peru; Oceania: Adelaide, Melbourne, Perth, Sydney; and Asia: Tokyo, Kobe, Korea, Thailand, Malaysia, Shanghai, India, Taiwan.

The Elements of Dessert- Francisco J. Migoya 2012-11-05 The essential guide to truly stunning desserts from pastry chef Francisco Migoya In this gorgeous and comprehensive new cookbook, Chef Migoya begins with the essential elements of contemporary desserts—like mousses, doughs, and ganaches—showing pastry chefs and students how to master those building blocks before molding and incorporating them into creative finished desserts. He then explores in detail pre-desserts, plated desserts, dessert
buffets, passed desserts, cakes, and petits fours. Throughout, gorgeous and instructive photography displays steps, techniques, and finished items. The more than 200 recipes and variations collected here cover virtually every technique, concept, and type of dessert, giving professionals and home cooks a complete education in modern desserts. More than 200 recipes including everything from artisan chocolates to French macarons to complex masterpieces like Bacon Ice Cream with Crisp French Toast and Maple Sauce Written by Certified Master Baker Francisco Migoya, a highly respected pastry chef and the author of Frozen Desserts and The Modern Café, both from Wiley Combining Chef Migoya’s expertise with that of The Culinary Institute of America, The Elements of Dessert is a must-have resource for professionals, students, and serious home cooks.

Zumbo-Adriano Zumbo 2011 An illustrated tour of the popular Australian chef’s creative candy and confection innovations provides descriptions and recipes for such options as Salted Butter Popcorn Macaroons, Sticky Mango Danish and Escape From a Colombian Rainforest cake.

The Desserts of Jordi Roca-Jordi Roca 2016-07-12 Celebrated pastry chef Jordi Roca, of the award-winning restaurant El Celler de Can Roca, in Girona, Spain, presents more than 80 tempting dessert recipes that take readers on a journey through the seasons -- from Pineapple, Mango, and Passion Fruit Soup to Sweet Potato with Tangerine Granita. * Roca's creations exhibit a whirl of imagination, daring, and boldness, making him one of the top international influencers in the pastry scene. * He aims to give his diners a unique experience, by creating dishes intended to stimulate all the senses. * Includes a brief history of the Rocos’ acclaimed family restaurant. * Pastry tips and techniques are also provided. Full-color photographs by Becky Lawton throughout.

Japanese Desserts-Rachael Rayner 2019-11-27 Dezāto (デザート) is the Japanese word for desserts. Japan boasts a strong liking for desserts, including the traditional Wagashi as well as modern sweets. Desserts drawn from Japanese cuisine can easily steal your soul and leave you yearning for more. If you are planning to tour this beautiful country, it’s good to have in mind some of the most popular Japanese desserts. This book is written as a guide to Japanese desserts and has all the information you need to know about desserts in Japan. We have compiled a list of 30 Japanese desserts you should try when you visit Japan. Enjoy our list of Japanese desserts.

The Advanced Art of Baking and Pastry-R. Andrew Chlebana 2017-10-16 The main goal of Advanced Baking and Pastry is to present the right balance of topics and depth of coverage, encompassing items produced in the bakeshop, including breads, Viennoiserie, creams, pies, tarts, cakes, and decorative work in a professional manner that is easily approachable for the advanced baking and pastry student and professional. This is accomplished by providing theoretical information along with tested recipes and detailed step-by-step procedures. This approach to learning builds the student’s confidence and skills, as well as an increased understanding of the material. In addition, a supplemental recipe database will provide students with a foundation of recipes and techniques that they can then apply throughout their career. Professionals will also benefit from the wide variety of recipes and the techniques presented.

Sweet Bean Paste-Durian Sukegawa 2017-10-05 'I’m in story heaven with this book.' Cecelia Ahern, author of P.S. I Love You Sentaro has failed. He has a criminal record, drinks too much, and his dream of becoming a writer is just a distant memory. With only the blossoming of the cherry trees to mark the passing of time, he spends his days in a tiny confectionery shop selling dorayaki, a type of pancake filled with sweet bean paste. But everything is about to change. Into his life comes Tokue, an elderly woman with disfigured hands and a troubled past. Tokue makes the best sweet bean paste Sentaro has ever tasted. She begins to teach him her craft, but as their friendship flourishes, social pressures become impossible to escape and Tokue’s dark secret is revealed, with devastating consequences. Sweet Bean Paste is a moving novel about the burden of the past and the redemptive power of friendship. Translated into English for the first time, Durian Sukegawa’s beautiful prose is capturing hearts all over the world.
The Sweet Spot - Pichet Ong 2009-10-06

When it comes to Asian desserts, most Americans think of fortune cookies. But, in fact, the Far East is home to a dazzling array of sweets rich with tropical fruits, crunchy nuts, aromatic spices, and, yes, even chocolate. In The Sweet Spot, renowned pastry chef Pichet Ong presents a collection of one hundred recipes for cakes, cookies, pies, tarts, puddings, ice creams, candies, and more. There are traditional Asian desserts with innovative twists, such as Sesame Balls, Mango Sticky Rice, and Almond Tofu, and classic American favorites, like Spiced Coconut Brownies, Banana Cream Pie, and Cream Puffs, livened up with Asian ingredients and cooking techniques. Eschewing the heavy use of butter and sugar, Ong instead highlights the vibrant flavors of Asia—jasmine, lychee, orange blossom water, passion fruit, yuzu, mangosteen, and sesame, to name just a few. And despite the complexity of flavors and textures, all of the recipes are easy enough to make in home kitchens, requiring minimal effort for maximum results. Dazzle dinner-party guests with elegant showstoppers—Thai Tea White Chocolate Tart, Coconut Cream Pie with Toasted Jasmine Rice Crust—or delight the family with simple weeknight treats—Pomegranate Sherbet, Ginger Oatmeal Raisin Cookies. The Sweet Spot includes lush color photographs of almost all of the finished dishes, and a foreword from legendary restaurateur and chef Jean-Georges Vongerichten. Savory Asian cuisine has been popular in America for years. Now it's time to embrace the enticing range of exotic desserts.

Chocolate Bible: 160 Recipes Explained by the Chefs of the Famous French Culinary School - Le Cordon Bleu 2019-11-19

Any of the 160 mouth-watering recipes presented here will provide the high point of any meal - whether you are looking for a dazzling finale to a dinner, a stunning treat for a special day, or simply something to please yourself, your family or friends - you need look no further. This is the culinary guide to all things chocolate.

Lickerland - Jason Licker 2016-12-12

Japanese Dessert Recipes - Alice Waterson 2019-06-06

Do you love Japanese food? How about Japanese desserts? They're not a part of every meal in the exotic country, but there are delectable treats made in Japan and I am bringing some to you. Many Japanese homes and restaurants only include a piece of fresh fruit to end your meal, but there are so many desserts available in the Japanese palette. Traditional sweets have a lengthy tradition in Japan. Japanese treats are sometimes eaten as a mid-day snack, or with tea. Some tempting desserts are sold in Japanese markets, too. Would you like to learn to integrate Asian desserts into your recipes at home? If so, you've come to the right place. You can try your own hand at Japanese desserts in the recipes available to you in this cookbook. Your friends will love to visit you and taste your decadent new dishes. Start learning how to create them today!
of Pooh bear and Hundred Acre Wood—direct from the artist’s estate—that is sure to become a cherished keepsake for devoted fans and readers who grew up with these timeless characters.

**Japan from Anime to Zen** - David Watts Barton 2021-04-27 This friendly guide offers concise but detailed demystifications of more than 85 aspects of ancient and modern Japan. It can be read in sequence, or just dipped into, depending on the moment’s need. Explanations go much deeper than a typical travel guide and cover 1,500 years of history and culture, everything from geisha to gangsters, haiku to karaoke, the sun goddess to the shogunate . . . and anime to Zen.

**Larousse Patisserie and Baking** - Éditions Larousse 2020-09-03 Larousse Patisserie and Baking is the complete guide from the authoritative French cookery brand Larousse. It covers all aspects of baking - from simple everyday cakes and desserts to special occasion show-stoppers. There are more than 200 recipes included, with everything from a quick-mix yoghurt cake to salted caramel tarts and a spectacular mixed berry millefeuille. Special features on baking for children, lighter recipes and quick bakes, among many others, provide a wealth of ideas. More than 30 extremely detailed step-by-step technique sections ensure your bakes are perfect every time. The book also includes workshops on perfecting different types of pastry, handling chocolate, cooking jam and much more, demonstrated in clear, expert photography. This is everything you need to know about pastry, patisserie and baking from the cookery experts Larousse.

**Dominique Ansel** - Dominique Ansel 2014-10-28 How do you catch lightning in a measuring cup? Dominique Ansel is the creator of the Cronut™, the croissant-doughnut hybrid that has taken the world by storm. But he’s no one-hit wonder. Classically trained in Paris, responsible for a four-star kitchen in New York, and now the proprietor of New York’s highest rated bakery, Ansel has become a modern-day Willy Wonka: the creator of wildly creative, extraordinarily delicious, and unbelievably popular desserts. Now, in his hotly anticipated debut cookbook, Ansel shares the secret to transforming the most humble ingredients into the most extraordinary, tempting, and satisfying pastries imaginable. Dominique Ansel: The Secret Recipes reveals the stories and recipes behind his most sought-after creations and teaches lovers of dessert everywhere how to make magic in their own kitchens.

**The Elegance of the Hedgehog** - Muriel Barbery 2008-09-02 The phenomenal New York Times bestseller that “explores the upstairs-downstairs goings-on of a posh Parisian apartment building” (Publishers Weekly). In an elegant hôtel particulier in Paris, Renée, the concierge, is all but invisible—short, plump, middle-aged, with bunions on her feet and an addiction to television soaps. Her only genuine attachment is to her cat, Leo. In short, she’s everything society expects from a concierge at a bourgeois building in an upscale neighborhood. But Renée has a secret: She furtively, ferociously devours art, philosophy, music, and Japanese culture. With biting humor, she scrutinizes the lives of the tenants—her inferiors in every way except that of material wealth. Paloma is a twelve-year-old who lives on the fifth floor. Talented and precocious, she’s come to terms with life’s seeming futility and decided to end her own on her thirteenth birthday. Until then, she will continue hiding her extraordinary intelligence behind a mask of mediocrity, acting the part of an average pre-teen high on pop culture, a good but not outstanding student, an obedient if obstinate daughter. Paloma and Renée hide their true talents and finest qualities from a world they believe cannot or will not appreciate them. But after a wealthy Japanese man named Ozu arrives in the building, they will begin to recognize each other as kindred souls, in a novel that exalts the quiet victories of the inconspicuous among us, and “teaches philosophical lessons by shrewdly exposing rich secret lives hidden beneath conventional exteriors” (Kirkus Reviews). “The narrators’ kinetic minds and engaging voices (in Alison Anderson’s fluent translation) propel us ahead.” —The New York Times Book Review “Barbery’s sly wit . . . bestows lightness on the most ponderous cogitations.” —The New Yorker

**Patisserie** - Melanie Dupuis 2016-02-24 Patisserie gives readers all the technical know-how required to become an expert in the art of French patisserie and invent their own masterpieces. Each of the 100 recipes features a full-colour cross-section illustration, step-by-step photography and a beautiful hero image in order...
to both inspire the reader and demystify some of France’s most iconic desserts. Patisserie includes the basic building-block recipes needed to understand the fundamentals of French patisserie, from the pastry itself (shortcrust pastry, sweet pastry, puff pastry, choux pastry and more) to fillings (custards, creams, butters, mousses, ganaches and pastes) and embellishments (meringue, chocolate, sauces and sugar art). From simple treats like madeleines, financiers and cookies to more complex creations, like black forest cake, éclairs, croissants, macarons, lemon meringue pie, l’opera, mocha, croquembouche, charlotte, rum baba and more, Patisserie covers all of the French delicacies you could ever dream of.

Sushi: Jiro Gastronomy-Jiro Ono 2016-10-11 An authoritative guide on how to eat sushi by master chef Jiro Ono, subject of the award-winning documentary Jiro Dreams of Sushi. Succinct yet comprehensive, this little jewel of a book takes you through the seasonal offerings at Ono’s famed restaurant, Sukiyabashi Jiro. Descriptions of each type of sushi, featuring commentary from master Ono, are accompanied by beautiful full-page photography. You’ll learn the seasons in which the sushi is best served, the correct methods of eating it with either fingers or chopsticks, and how and when to use condiments. Small, portable, and stylish, Sushi: Jiro Gastronomy is the distillation of a lifetime’s worth of knowledge and a great gift for sushi lovers everywhere.

The Blossom and the Firefly-Sherrri L. Smith 2021-04 From the award-winning author of Flygirl comes this powerful WWII romance between two Japanese teens caught in the cogs of an unwinnable war, perfect for fans of Salt to the Sea, Lovely War, and Code Name Verity. Japan 1945. Taro is a talented violinist and a kamikaze pilot in the days before his first and only mission. He believes he is ready to die for his country . . . until he meets Hana. Hana hasn’t been the same since the day she was buried alive in a collapsed trench during a bomb raid. She wonders if it would have been better to have died that day . . . until she meets Taro. A song will bring them together. The war will tear them apart. Is it possible to live an entire lifetime in eight short days? Sherri L. Smith has been called an author with astonishing range and a stellar storyteller by E. Lockhart, the New York Times-bestselling author of We Were Liars, and a truly talented writer by Jacqueline Woodson, the National Book Award-winning author of Brown Girl Dreaming. Here, with achingly beautiful prose, Smith weaves a tale of love in the face of death, of hope in the face of tragedy, set against a backdrop of the waning days of the Pacific War.

This Time Will Be Different-Misa Sugiura 2019-06-04 For fans of Jenny Han, Morgan Matson, and Sandhya Menon, critically acclaimed author Misa Sugiura delivers a richly crafted contemporary YA novel about family, community, and the importance of writing your own history. The author of the Asian Pacific American Award-winning It’s Not Like It’s a Secret is back with another smartly drawn coming-of-age novel that weaves riveting family drama, surprising humor, and delightful romance into a story that will draw you in from the very first page. Katsuyamas never quit—but seventeen-year-old CJ doesn’t even know where to start. She’s never lived up to her mom’s type A ambition, and she’s perfectly happy just helping her aunt, Hannah, at their family’s flower shop. She doesn’t buy into Hannah’s romantic ideas about flowers and their hidden meanings, but when it comes to arranging the perfect bouquet, CJ discovers a knack she never knew she had. A skill she might even be proud of. Then her mom decides to sell the shop—to the family who swindled CJ’s grandparents when thousands of Japanese Americans were sent to internment camps during WWII. Soon a rift threatens to splinter CJ’s family, friends, and their entire Northern California community; and for the first time, CJ has found something she wants to fight for.

Patisserie-William Curley 2014-05-22 ‘A profoundly pleasurable book which offers that rare combination of daring, accomplished technique illuminated with extraordinary simplicity and clarity. His latest must-have book will inspire and delight.’ Michel and Alain Roux Patisserie reflects award-winning chocolatier, William Curley’s passion for taking classic recipes and modernizing them with his own innovations. Creating top-quality patisserie is often seen as something only a trained professional can do, however with patisserie equipment now easily accessible to all, it’s easy to start making perfect patisserie at home. Patisserie processes are broken down into a step-by-step guide complete with expert knowledge to
produce flawless creations every time, and a series of basic recipes – covering sponges, creams and custards, pastry and syrups – provide a solid foundation in patisserie techniques as well as inspiration for aspiring creative pastry chefs. Packed full of mouthwatering delicious recipes, including classics such as Rhum Baba and Tarte Alsacienne that are given a modern adaptation, this gorgeous bake book will awaken and inspire the pastry chef in you!

Ekstedt - Niklas Ekstedt 2020-08-20 'With equal parts of birch wood and passion, we keep the flames alive. We cook all our ingredients over an open fire. Charcoal and smoke are our most powerful tools. No electric griddle, no gas stove – only natural heat, soot, ash, smoke and fire. We have chosen these ways to prepare our food as a tribute to the ancient way of cooking. At Ekstedt it is the flames that are superior.' Through his bold flavours at the eponymous Michelin-starred restaurant, Niklas Ekstedt ignites our primal fire-side instincts. His abandonment of modern technology may be a little difficult to replicate in your own kitchen, but his spirit will convince you to get back to basics where you can. The restaurant, Ekstedt, is at the very heart and centre of the book, providing the foundation for Niklas’ stories of seasonal, and regional, traditional Swedish cooking. Dishes from the restaurant, and in the pages of this sumptuous book, include braised lamb shoulder with seaweed butter and wild garlic capers, juniper-smoked pike and perch, ember-baked leeks with charcoal cream, pine-smoked mussels, and wood-oven baked almond cake. Stunning photography from David Loftus brings Niklas’ recipes and the Nordic seasons to life.

--- Praise for Food From The Fire Best books of 2016 – London Evening Standard 'The Swedish cookbook that’s about to set your world – ok – your dinner on fire’ – Esquire Magazine

Mochi Magic - Kaori Becker 2020-11-24 Mochi — the traditional Japanese treat made of chewy rice dough — is a popular and versatile vehicle for all kinds of sweet and savory fillings, and easily molded into adorable shapes and characters that define Japan’s culture of cuteness. Food writer Kaori Becker’s easy-to-follow techniques for creating and cooking with mochi deliver the perfect mix of fun and tradition. Each colorful page brims with recipes for hand-pounded, steamed, and modern microwave mochi; fillings like rosewater, Nutella, black sesame, Oreo Cream Cheese, and Japanese plum wine; mochi-focused goodies like Bacon-Wrapped Mochi, Ozoni Soup, baked goods; and inspiration for shaping irresistibly charming mochi flowers, baby chicks, pandas, and more. Kawaii!!

The Little Teashop in Tokyo (Romantic Escapes, Book 6) - Julie Caplin 2020-06-11 ‘Up there with the best of them...A big, fat five stars from me’ Sue Moorcroft ‘An irresistible slice of escapism’ Phillipa Ashley


French Pastry at the Ritz Paris - François Perret 2020-04-07 Indulge yourself with the finest pastries in the world, created by the award-winning pastry chef of the legendary Ritz Hotel in Paris Welcome to the universe of François Perret, pastry chef at the Ritz Paris. Savor sumptuous pastries and cakes: the famous honey madeleine, or the Poire BelleHélène en cage, and explore too this legendary hotel on the Place Vendome. Perret writes about his inspiration for his top ten creations, and then five haute pâtisserie desserts are each interpreted in three different variations: as an appetizer (la touche), as a main dessert, and as a light, sweet finishing flourish (la sucrerie). The book concludes with Perret’s favorite: marble cake nestled in its pretty box stamped with the name of the famous hotel; the dessert unveils itself like a precious gem.

The Daydreamer Detective - Steph Gennaro 2016-03-31 She’s got her head in the clouds and a taste for solving crime... Mei Yamagawa is out of luck and out of money. After five years in Tokyo, she has little to show for it besides a laundry list of unrealized dreams. Left without a choice, she returns to her rural Japanese hometown, ready to be branded a failure by her relatives and rivals. At the least, she looks forward to seeing her best friend, until Akiko is accused of murdering her own father. As Mei helps her farmer mother with the crops, she scouts for clues to clear her friend’s name. But during her investigation, she can’t help but notice the celebrity chef looking in her direction.
The amateur detective can balance a new love interest and a murder case… can’t she? To clear her friend of the crime and find the real killer, Mei’s going to need every last ounce of her imagination… and just a pinch of luck. The Daydreamer Detective is the savory starter to the Miso Cozy series of cozy mystery novels. If you like twisty plots, delectable food descriptions, and rural Japanese towns, then you’ll love Steph Gennaro’s culinary tale. Buy The Daydreamer Detective today to savor every last morsel of a delicious mystery! Additional Keywords: cozy mystery, cozy, mystery, J-drama, interracial, multicultural, romance, Japan, Tokyo, chef, culinary, farming, slow food, murder, failure, painting, family drama, female detective, detective, sleuth, amateur sleuth, Japanese, Japanese food, free mystery, free cozy mystery.

Chocolate - Kirsten Tibballs 2016-07-01 Dark and luxurious or creamy and light … drizzling, oozing or baked … there are many ways to enjoy chocolate, but there is only one 'Queen of Chocolate'. Kirsten Tibballs, world-renowned chocolatier and pastry chef, has devoted her life to the pursuit of delightful desserts, perfecting her techniques and creating decadent treats that make people happy. Whether you’re after a knockout chocolate mousse cake, sticky chocolate doughnut or the best brownie you’ve ever tasted, Kirsten has you covered. Her favourite chocolate recipes, road-tested at her cooking school, and detailed explanations of steps and techniques will instill confidence in the most kitchen-shy of chocolate lovers. So, go on - melt that bowl of chocolate, line a baking sheet and relax … You’re in the hands of a professional.

How to Cook That - Ann Reardon 2021-06-15 How to Cook That Dessert Cookbook: Pastries, Cakes and Sweet Creations “How to Cook That is the most popular Australian cooking channel in all the world, and it’s not hard to see why.” —PopSugar #1 Best Seller in Chocolate Baking, Confectionary Desserts, Pastry Baking, Garnishing Meals, Holiday Cooking, Main Courses & Side Dishes, and Cooking by Ingredient Offering a fun-filled step-by-step dessert cookbook, Ann Reardon teaches you how to create delicious and impressive pastries, cakes and sweet creations. Join food scientist Ann Reardon, host of the award-winning YouTube series How to Cook That, as she explores Crazy Sweet Creations. An accomplished pastry chef, Reardon draws millions of baking fans together each week, eager to learn the secrets of her extravagant cakes, chocolates, and eye-popping desserts. Her warmth and sense of fun in the kitchen shines through on every page as she reveals the science behind recreating your own culinary masterpieces. For home cooks and fans who love their desserts, cakes, and ice creams to look amazing and taste even better. Take your culinary creations to influencer status, you’ll also: • Learn to make treats that get the whole family cooking • Create baked goods that tap into beloved pop culture trends • Impress guests with beautiful desserts Readers of dessert cookbooks like Mary Berry’s Baking Bible by Mary Berry, Cake Confidence by Mandy Merriman, or Pastry Love by Joanne Chang will love How to Cook That: Crazy Sweet Creations.