



## Professional Baking, College Version with CD-Rom, 4th Edition

*By Wayne Gisslen*

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**Professional Baking, College Version with CD-Rom, 4th Edition** By Wayne Gisslen

Professional Baking contains even more expertise and formulas for the aspiring professional in this updated new Fourth Edition. Offering complete, step-by-step instruction on making the full range of baked goods from cakes, pies, and pastries to artisan breads and more, this must-have resource shares the information and techniques necessary to create high-quality dishes with the artistry of a true professional.

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### Editorial Review

#### From the Inside Flap

Looking to raise your baking to the next level? Start with the book the professionals use—Wayne Gisslen's *Professional Baking*. Named the IACP Cookbook Award Winner for Best Technical/Reference in 2002, *Professional Baking* is considered the cornerstone of a baker or pastry chef's education. Now updated in a new *Fourth Edition*, this complete baker's companion will provide everything you need to know to master the craft and art of making breads, pastries, cakes, pies, mousses, and more, and help you learn and practice sugar work and cake decorating skills.

The book gives clear, detailed information on selecting the proper ingredients, mixing and baking techniques, makeup and assembly, presentation, and more. Reflecting current trends in the field, this edition includes new chapters on artisan bread baking equipment as well as new material on plating techniques for restaurant-style desserts. More than 500 color photographs, including 175 new to this edition, illustrate ingredients and step-by-step techniques as well as dozens of finished dishes.

Inside you'll find an encyclopedia array of 750 classic and creative recipes to explore, including 150 from the prestigious Le Cordon Bleu cooking school, that range from basic crêpes and puff pastry to intriguing variations on the familiar, such as Sachertorte and Peach Napoleon.

Throughout, the fresh, easy-to-use format makes it easy to find key information at a glance. You'll also learn not only what techniques work, but also why they work—and how to get the best results every time.

For anyone interested in creating consistently high-quality products with the artistry of a true professional, Wayne Gisslen's *Professional Baking* is the place to begin.

#### From the Back Cover

One of the most respected cookbooks in the industry—the 2002 IACP Cookbook Award Winner for Best Technical/Reference—*Professional Baking* brings aspiring pastry chefs and serious home bakers the combined talent of Wayne Gisslen and the prizewinning Le Cordon Bleu in one volume. The revised *Fourth Edition* offers complete instruction in every facet of the baker's craft, offering more than 750 recipes—including 150 from Le Cordon Bleu—for everything from cakes, pies, pastries, and cookies to artisan breads.

Page after page of clear instruction, the hallmark of all Gisslen culinary books, will help you master the basics—such as pâte brisée and puff pastry—and confidently hone techniques for making spectacular desserts using spun sugar and other decorative work. More than 500 color photographs illustrate ingredients and procedures as well as dozens of stunning breads and finished desserts.

#### About the Author

**WAYNE GISSLEN** is the author of the best-selling series of culinary books that includes *Professional Cooking*, *Advanced Professional Cooking*, and *The Chef's Art: Secrets of Four-Star Cooking at Home*, all published by Wiley. A graduate of the Culinary Institute of America, he has written and worked extensively in the field of culinary arts, with experience as a restaurant chef, test kitchen supervisor, and food and beverage consultant.

**J. GERARD SMITH** is a freelance photographer and photo illustrator who has collaborated with Wayne Gisslen since 1980. Educated at Pratt Institute, he specializes in food, travel, and commercial photography. His work has appeared in the *Time*, *Newsweek*, *The New York Times Sunday Magazine*, and more than 100 books.

## **Users Review**

### **From reader reviews:**

#### **Jennifer Tomasini:**

Playing with family within a park, coming to see the water world or hanging out with buddies is thing that usually you could have done when you have spare time, in that case why you don't try matter that really opposite from that. One activity that make you not experiencing tired but still relaxing, trilling like on roller coaster you have been ride on and with addition of information. Even you love Professional Baking, College Version with CD-Rom, 4th Edition, you may enjoy both. It is excellent combination right, you still need to miss it? What kind of hang type is it? Oh can happen its mind hangout fellas. What? Still don't obtain it, oh come on its called reading friends.

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#### **Mary Otter:**

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