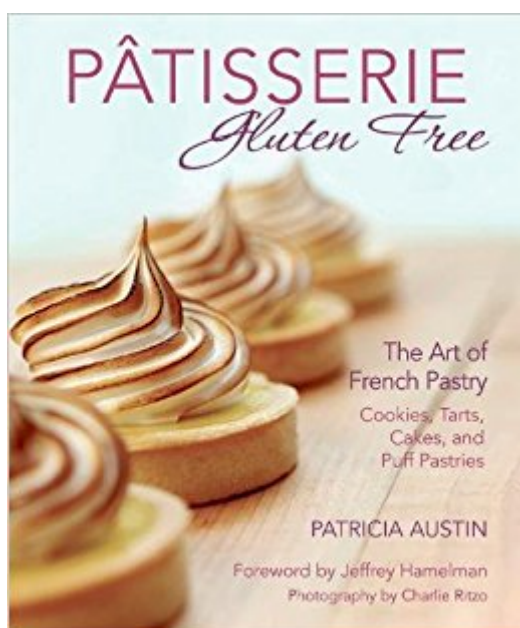


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Pâtisserie Gluten Free: The Art Of French Pastry: Cookies, Tarts, Cakes, And Puff Pastries



Synopsis

tisserie Gluten Free offers a tantalizing collection of gluten-free recipes. This beautifully photographed cookbook is unique in presenting some of the most challenging treats to make without gluten: classic French pastries. Written with meticulous detail and a warm and inviting style, ;tisserie Gluten Free includes a wide array of recipes, ranging from delightful buttery French cookies to the ooh IÃ IÃ of elaborate flaky puff pastries. The recipes skip the commonly used gluten-free binders—xanthan gum and guar gum— that are known to be of digestive sensitivity for many individuals. The takeaway is an elevated experience in gluten-free baking; from chocolate sea salt sablÃ©s to almond croissants, the results surprise and bring a smile to the staunchest of gluten-free skeptics.

Book Information

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Customer Reviews

Patricia Austin became a croissant maker at age seventeen, and later worked as pastry chef assistant to Jeffrey Hamelman (award-winning master baker and now director of the King Arthur Bakery). In 2005 Patricia founded her cottage industry Wild Flour Vermont Bakery, which incorporates her lifestyle of living close to the land. She also works as a baking consultant and recipe developer/tester. Her most recent projects include recipe testing for world renowned pastry chef Pierre Herme s newly released book, Pierre Herme Macarons, as well as dessert testing for the MasterChef series. She lives in Brattleboro, Vermont."

I am glad that this cookbook is available and it taste amazing. Your brain, stomach and taste buds has to get used to the difference when using gluten free flour. I had tried to make the pate sucree for the tarts and made a raspberry compote using honey, and a dollop of lemon curd. This book is a lifesaver because I experimented eliminating wheat and other by products on my diet. I definitely felt that I had more energy, and still had a passion for baking. The recipes for the pastries are just incredible. Patricia Austen has her own food blog dedicated to gluten free recipes. From all of the books that I have owned, this is probably the best.

A great addition for those who have gluten restrictions of any sort and wish to be a little more adventurous. Highly recommended.

Beautiful insightful book

Exactly the book I wanted - and room for more recipes if they want to do a second edition. She recommends using a flour blend that is hard to find, Steve's - it's available on on but shipping is significant. The other choice is making her blend - but some recipes specify Steve's. Still, it's exciting to have all the GF choices. I've converted many recipes myself, not all work well, so I'm eager to try her approach. Some of these items are not conversions, they are inherently GF, like macarons. And many of these pastries are challenging to make well with consistent success. If you are already a serious baker and want to create GF items this one is worth the investment.

As a person with celiac disease, you are always trying to find something that tastes good. I have already made 3 recipes and the outcome was delicious. Some of them are complicated but totally worth spending the time and doing them right. I do recommend following the recipes 100%. Get a scale, you will need it.

Holy moly, this book is wonderful! Highly recommend to those who love pastry period, but even more so to anyone wanting to bake for a GF loved one, or self. Austin knows what she is doing, much skill and passion here.

Having been gluten free for about 10 years and been severely disappointed with my options for treats, the pastries in this book make up for lost time. I have tried Patricia's pastries at farmer's market and they are so delicious that you will never feel deprived again. The book itself is a poetic

work of art and has such incredible attention to preparation and recipe details as well as how to use your intuition when baking, that successful gluten free baking is very doable. I highly recommend this book.

Terrific! A beautifully presented gluten free French Patisserie cook book that works! I made the French Apple Cake on page 179 and it was delicious in both texture and flavor. Can't wait to try out the other recipes. Remember to weigh everything out, no cups and teaspoons of this and that, precision baking required and you can't fail. Truly a work of the heart and passionately presented by a master baker.

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