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The Printing of \"Bachour The Baker
Book\"

Red Velvet Brioche with Cream Cheese
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pastry chefs in America Valrhona 2015
~~Chocolate Chief Competition (C3)~~ The
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Getting creative with moulded chocolates
Getting even more creative with moulded
chocolates Meet The Chefs: Bachour and

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Zunzunwala Interview

Pastry, Bakery \u0026amp; Chocolate Books
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Antonio Bachour \u0026amp; Carles Mampel
FERRANDI Paris launches its new Pastry
book How To Make Proper Croissants
Completely By Hand~~

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ValrhonaUSA Guest Chef Recipe:
Nathaniel REID's \"Chocolate Financier\"
Amazing Best 4 Pastry In The World
#thebestgalleryaward Bachour Chocolate
Antonio Bachour Antonio Bachour grew
up in Puerto Rico and was hooked on
pastry from a young age, thanks to a
childhood spent in his family's bakery.

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Antonio Bachour Website

Chocolate is Bachour.s 3rd book in 3 years and nothing like the first two. This Book includes Entremets, Petit Gateaux, Verrines, Tarts, Bonbons and Chocolate Plated Desserts.

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Bachour Chocolate: Antonio Bachour,
Battman: 9780933477407 ...

CHOCOLATE Chocolate is the third collaboration between celebrated Pastry Chef Antonio Bachour and renowned food-photographer Battman.

Cookbooks by Antonio Bachour

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Bachour Chocolate book. Read reviews from world's largest community for readers.

Bachour Chocolate by Antonio Bachour -
Goodreads

Antonio has four published books;
Bachour, Bachour Simply Beautiful,

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Bachour Chocolate and Bachour The Baker. He has spent the bulk of the past few years since leaving the St.

Biography | Chef Antonio Bachour
Chef Bachour is the author of four cookbooks covering subjects such as chocolate bonbon techniques, plated

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desserts, viennoiserie, patisserie, and more!

Antonio Bachour

Antonio has four published books; Bachour, Bachour Simply Beautiful, Bachour Chocolate and Bachour The Baker. He has spent the bulk of the past

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few years since leaving the St. Regis, teaching pastry around the world, and working on his flagship store which opened in Coral Gables in the spring of 2019.

Antonio Bachour Chef

The third, Bachour Chocolate, released in

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2015, sold more than 10,000 copies in the first two weeks. During his various book tours and promotions, Bachour has conducted cooking demonstrations with world renown pastry chefs Oriol Balaguer and Carles Mampel in Bolivia, Italy, Panama and Spain, and as well as guest chef stints at Valrhona ...

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GUEST CHEFS AT L'ECOLE

VALRHONA BROOKLYN | Valrhona,

Let's ...

Antonio Bachour loves a classic, and this coconut and passion fruit combination is a favorite of his hometown, Miami. But when it comes to presentation, there's a

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fabulous sense of fun and whimsy to his platings. The variety of heights and shapes on the plates— all arranged in an orderly fashion—define this plating, bringing to mind the style of Mexican architect Javier Senosiain.

The Architecture of New York (Plating) |

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StarChefs.com

BEAUTIFUL Bachour is world renown pastry chef Antonio Bachour's bakery and pastry shop. The menu includes his signature Viennoiserie, Petit Gateux, Bonbons and Macarons.

Antonio Bachour Bakery

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Bachour: Chocolate is the third cookbook from master Pastry Chef Antonio Bachour, and these recipes cover a wide range of chocolate techniques including entremets, petit gateaux, verrine, tarts, bonbons, and chocolate plated desserts.

Bachour: Chocolate | eBooks | The Chef's

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Connection

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Bachour is world renown pastry chef
Antonio Bachour's restaurant, bakery and
pastry shop in Coral Gables, Florida.

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Bachour is located on the ground floor at 2020 Salzedo, a mixed-use community that was developed by and houses the Codina Partners headquarters. The restaurant is open from 7 a.m. to 7 p.m.

Antonio Bachour Restaurant

Fist, it is not a book about making

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chocolates. For those not familiar with Antonio Bachour, he is one of the most renowned American pastry chefs.

Amazon.com: Customer reviews: Bachour
Chocolate

Antonio has four published books;
Bachour, Bachour Simply Beautiful,

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Bachour Chocolate and Bachour The Baker. Most of them are sold-out He has spent the bulk of the past few years since leaving the St. Regis, teaching pastry around the world, and working on his flagship store which opened in Coral Gables in the spring of 2019.

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Antonio Bachour: Greatest BAKER in
Miami | Arts & Bakes

55 g dark chocolate 70%; 60 g flour; 55 g
butter; Preheat oven 175C Mix the eggs,
sugar and praline in the mixer with the
whip attachment. Melt butter and
chocolate. Sift dry ingredients. Add butter
chocolate mixture to the egg mixture and

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fold in the dry ingredients. Pour batter in silicone mold and bake 10-12 minutes.

The classic Opera according to Antonio Bachour - Pastry ...

Chocolate is Bachour.s 3rd book in 3 years and nothing like the first two. This Book includes Entremets, Petit Gateaux,

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Verrines, Tarts, Bonbons and Chocolate
Plated Desserts.

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Simple and Chocolate Garnish #chef
#antonioBachour - YouTube

About Bachour is world renown pastry
chef Antonio Bachour's restaurant, bakery
and pastry shop in Coral Gables, Florida.
Bachour is located on the ground floor at

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2020 Salzedo, a mixed-use community that was developed by and houses the Codina Partners headquarters.

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"This book includes a comprehensive collection of 500 professionally formatted recipes covering all aspects of the pastry arts. Authorized by award winning pastry chefs Michael Mignano and Michael Zebrowski."--

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□A French pastry master□ reveals his recipes and secrets in this dessert cookbook for both professional chefs and home bakers (Daniel Boulud, James Beard Award□winning chef). With beautiful photographs, this book from legendary pastry chef François Payard shows how to

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prepare pastry and other plated desserts that rival the best in the world. These recipes have been developed and perfected by Payard over twenty years, from his early days as a pastry chef in France to his current position as an American culinary icon. Each recipe is a singular work of art, combining thrilling and often surprising

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flavors with innovative, modern techniques to create masterpieces like Blueberry Pavlova with Warm Blueberry Coulis, Olive Oil Macaron with Olive Oil Sorbet, Dark Chocolate Soufflé with Pistachio Ice Cream, and Caramelized Pineapple-Pecan Tart with Brown Butter Ice Cream. Payard also includes priceless

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advice on choosing ingredients and equipment and composing perfectly plated desserts, as well as personal anecdotes from his long career working in many of the world's finest pastry kitchens. A must-have for professional bakers, it's also accessible enough for serious home baking enthusiasts.

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'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,

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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

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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.

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â??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!

The newest darling in the world of baking

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-- the classic French pastry has been embraced by a whole new generation of bakers. Making this classic at home is much easier than you think. And it's made easy by the fact that it's written by one of Europe's top pastry chefs, Christophe Adam. With its straightforward approach, full color pages and hundreds of step-by-

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step photos, it's as though Christophe were by your side giving you a lesson in your home kitchen. Over the last dozen years, Christophe has perfected the éclair and has turned it into a gourmet delight which marries unconventional and imaginative fruits, flavors, colors and textures, resulting in luxe éclairs that will have you

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reaching for seconds and thirds.

Christophe has created 25 innovative recipes (both introductory and advanced) that will be perfect for everything from casual gatherings with family and friends, to formal celebrations. With these easy-to-follow instructions and some practice with the basic techniques you'll soon be

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mastering these recipes as well as inventing new ones of your own. Some of Christophe's creations include Chocolate Popping Sugar Eclairs, Hazelnut Praline, Caramel-Peanut, Lemon, Cherry-Raspberry Sugared Almond Eclairs, Fig Eclairs, Pistachio-Orange Eclairs, Vanilla Eclairs, Raspberry-Passion Fruit Eclairs

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and Hazelnut Mix Eclairs. A complete list of utensils, a few simple rules and invaluable tips and techniques are sprinkled throughout and will be hugely appealing to novice and experienced bakers.

Le Cordon Bleu is the highly renowned,

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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

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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

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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

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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

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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,

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Madrid, Istanbul; the Americas: Ottawa, Mexico, Peru; Oceania: Adelaide, Melbourne, Perth, Sydney; and Asia: Tokyo, Kobe, Korea, Thailand, Malaysia, Shanghai, India, Taiwan.

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Winner, IACP Cookbook Award for Food Photography & Styling (2013) #1 New York Times Bestseller Baked goods that are marvels of ingenuity and simplicity from the famed Bouchon Bakery The tastes of childhood have always been a touchstone for Thomas Keller, and in this dazzling amalgam of American and

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French baked goods, you'll find recipes for the beloved TKOs and Oh Ohs (Keller's takes on Oreos and Hostess's Ho Hos) and all the French classics he fell in love with as a young chef apprenticing in Paris: the baguettes, the macarons, the mille-feuilles, the tartes aux fruits. Co-author Sebastien Rouxel, executive pastry chef for the

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Thomas Keller Restaurant Group, has spent years refining techniques through trial and error, and every page offers a new lesson: a trick that assures uniformity, a subtlety that makes for a professional finish, a flash of brilliance that heightens flavor and enhances texture. The deft twists, perfectly written recipes, and

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dazzling photographs make perfection inevitable.

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

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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

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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

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baking from the cookery experts Larousse.

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