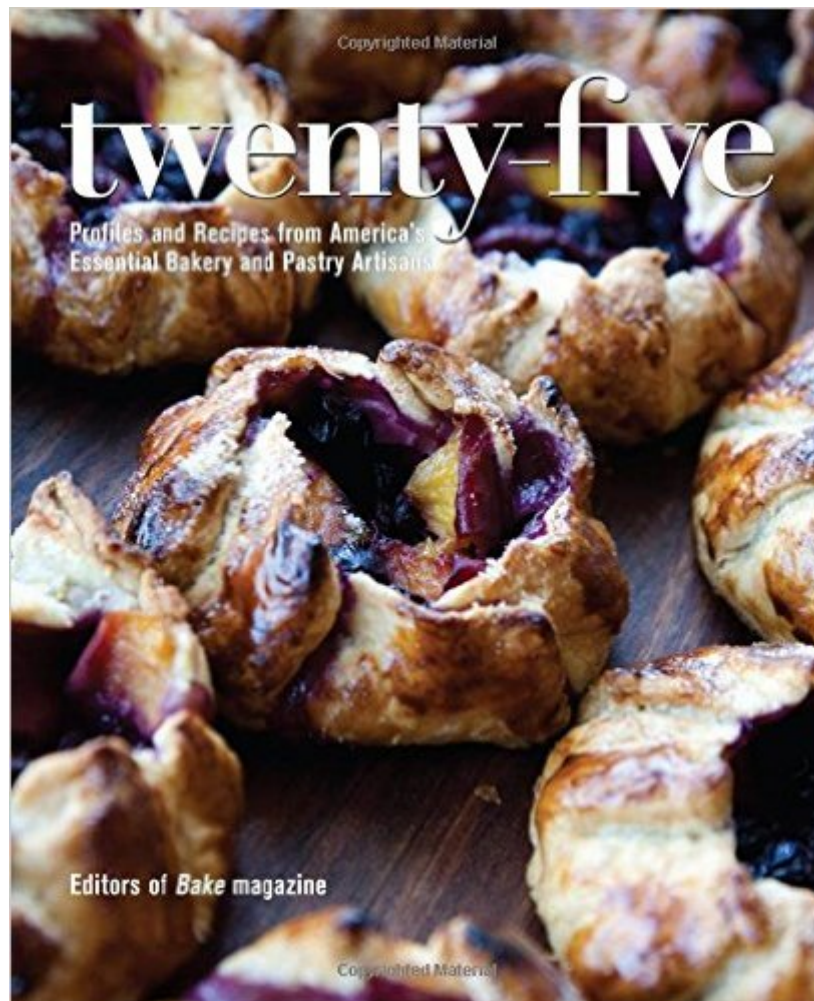


The book was found

Twenty-Five: Profiles And Recipes From America's Essential Bakery And Pastry Artisans



Synopsis

Twenty-Five includes profiles and recipes from each of today's vibrant American bakery and pastry artists including Dominique Ansel, Christina Tosi, and Chad Robertson. Among them are the risk takers, the doers, and the mad scientists bringing incredible creations to the modern pastry world. Twentyfive: Profiles and Recipes from America's Essential Bakery and Pastry Artisans, is a beautiful food arts book with 25 recipes and profiles of our most celebrated bakers including Chad Robertson of Tartine Bakery, Dominique Ansel of Dominique Ansel Bakery, Amy Scherber of Amy's Bread, Christina Tosi of Momofuku Milk Bar, Dana Cree of Blackbird and many more. These are agents of change and essential to the growth of the industry. They all come from different worlds and different backgrounds, but found their way into bakery and pastry because of love. They love to put smiles on the faces of their customers, they love to push the limits of their imaginations. We'll leave it to you to rank them if you must!

Book Information

Paperback: 176 pages

Publisher: Andrews McMeel Publishing (October 11, 2016)

Language: English

ISBN-10: 1449472575

ISBN-13: 978-1449472573

Product Dimensions: 8.8 x 0.7 x 10.8 inches

Shipping Weight: 1.5 pounds (View shipping rates and policies)

Best Sellers Rank: #718,742 in Books (See Top 100 in Books) #178 in Books > Cookbooks, Food & Wine > Baking > Pastry #1939 in Books > Cookbooks, Food & Wine > Desserts

[Download to continue reading...](#)

Twenty-Five: Profiles and Recipes from America's Essential Bakery and Pastry Artisans A Jewish Baker's Pastry Secrets: Recipes from a New York Baking Legend for Strudel, Stollen, Danishes, Puff Pastry, and More Puff Pastry Cookbook: Top 50 Most Delicious Puff Pastry Recipes The Pastry Queen: Royally Good Recipes from the Texas Hill Country's Rather Sweet Bakery & Cafe Profiles of American Colleges 2017 (Barron's Profiles of American Colleges) The Complete Magnolia Bakery Cookbook: Recipes from the World-Famous Bakery and Allysya Torey's Home Kitchen The Model Bakery Cookbook: 75 Favorite Recipes from the Beloved Napa Valley Bakery The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition The Pastry Chef's Companion: A Comprehensive Resource Guide for the Baking and Pastry Professional The

Butcher, the Baker, the Wine and Cheese Maker by the Sea: Recipes and Fork-lore from the Farmers, Artisans, Fishers, Foragers and Chefs of the West Coast New Prairie Kitchen: Stories and Seasonal Recipes from Chefs, Farmers, and Artisans of the Great Plains The Haute Couture Atelier: The Artisans of Fashion Five Percenter Rap: God Hop's Music, Message, and Black Muslim Mission (Profiles in Popular Music) Five Percenter Rap: God Hop's Music, Message, and Black Muslim Mission (Profiles in Popular) Napa Stories: Profiles, Reflections, and Recipes from the Napa Valley Pastry: A Master Class for Everyone, in 150 Photos and 50 Recipes Bobbette & Belle: Classic Recipes from the Celebrated Pastry Shop Miette: Recipes from San Francisco's Most Charming Pastry Shop Miette: Recipes from San Francisco's Most Charming Pastry Shop by Meg Ray (6/22/2011) Patisserie at Home: Step-by-step recipes to help you master the art of French pastry

[Dmca](#)