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The third edition of The Professional Pastry Chef was, I am pleased to say, a huge success for many reasons: the main one being that all the recipes work, period. This, of course, is the point of any cookbook, but unfortunately it is not always the case.

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The Professional Pastry Chef by Bo Friberg is a must-have reference for all serious bakers / pastry chefs. It appears frequently as part of baking / pastry arts curriculums for good reason: Chef Bo clearly explains techniques and plating suggestions with a healthy (and entertaining) dash of food science along the way.

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Like its "sister" volume on the basics (The Professional Pastry Chef: Fundamentals of Baking and Pastry, 2002, 0-471-35925-4), this book, which covers such subjects as modernistic desserts, chocolate work, and sugar and marzipan creations, is designed to meet the needs of today's pastry kitchen.

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The Professional Pastry Chef by Bo Friberg (ebook)

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The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition. Bo Friberg. ISBN: 978-0-471-35925-8. 1040 pages. March 2002, ©2002. Description. ... The most authoritative American pastry and baking reference for professional pastry chefs as well as serious home cooks.

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