

1. Record Nr.	UNINA9910150356003321
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Titolo	Textbook of baking & pastry fundamentals // Sarah R. Labensky, Pricilla A. Martel, Eddy Van Damme
Pubbl/distr/stampa	Harlow, Essex : , : Pearson, , [2014] Â©2014
ISBN	1-292-03357-6
Edizione	[Third, Pearson new international edition.]
Descrizione fisica	1 online resource (851 pages) : illustrations (some color)
Collana	Always Learning
Disciplina	641.815
Soggetti	Baking
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Includes indexes.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Cover -- Table of Contents -- 1. Glossary -- 2. Professionalism -- 3. Tools and Equipment for the Bakeshop -- 4. Principles of Baking -- 5. Bakeshop Ingredients -- 6. Mise En Place -- 7. Quick Breads -- 8. Enriched Yeast Breads -- 9. Artisan and Yeast Breads -- 10. Laminated Doughs -- 11. Cookies and Brownies -- 12. Pastry and Dessert Components -- 13. Pies and Tarts -- 14. Cakes and Icings -- 15. Custards, Creams and Sauces -- 16. Ice Cream and Frozen Desserts -- 17. Tortes and Specialty Cakes -- 18. Healthful and Special Needs Baking -- 19. Petits Fours and Confections -- 20. Restaurant and Plated Desserts -- 21. Chocolate and Sugar Work -- 22. Appendix: Measurement and Conversion Charts -- 23. Appendix: Fresh Fruit Availability Chart -- 24. Appendix: Templates -- 25. Bibliography -- Index.
Sommario/riassunto	For courses in baking and the pastry arts. On Baking, Third Edition brings a fresh new design and 350+ new images to the "fundamentals" approach that has prepared thousands of students for successful careers in the baking and pastry arts. It teaches both the "hows" and "whys," starting with general procedures, highlighting core principles and skills, and then presenting many applications and sample recipes. Professionalism, breads, desserts and pastries, and advanced pastry work are each covered in detail, and baking and pastry arts are presented in cultural and historical context throughout. An expanded recipe testing program involving chef-instructors at leading culinary

schools ensures superior accuracy, clarity and instructional value. This edition reflects key trends including artisan baking, sensory science, and flavor pairing, and is complemented by a greatly enhanced support package, including media solutions MyCulinaryLab for course management and Pearson Kitchen Manager for recipe management. &nbsp;

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