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5.0 out of 5 stars How Baking Works: Exploring the Fundamentals of Baking Science by Paula Figoni. Third edition. Reviewed in the United Kingdom on 22 October 2016. Format: Paperback Verified Purchase. I'm very glad that I bought this book, although the recipes are simple, the text goes into much further detail than I expected. It's well ...

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Practical exercises and experiments that vividly illustrate how different ingredients function
Photographs and illustrations that show the science of baking at work
End-of-chapter discussion

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The review questions that reinforce key concepts and test learning For both practicing and future bakers and pastry chefs, How Baking Works, Third Edition offers an unrivaled hands-on learning experience.

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For both practicing and future bakers and pastry

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chefs, How Baking Works, Third Edition offers an unrivaled hands-on learning experience.

Understanding and applying food science to the bakeshop—now revised and updated How Baking Works, Second Edition thoroughly covers the entire baking process, emphasizing the "whys" at work behind basic techniques. The book takes the user through the major ingredient groups, explaining how sweeteners, fats, milk, leavening agents, and other ingredients affect the appearance, flavor, and texture of the end product. The coverage also includes scaling and measurements, heat transfer, and sensory properties in baking. This revised and updated Second

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The Fundamentals Of Baking Science Third Edition features: Hands-On exercises and experiments at the end of each chapter, with many involving the sensory evaluation of ingredients Expanded coverage of sweeteners, variety grains, enzymes, starch structure and gelatinization, and gluten structure Important coverage of changes to federal laws, such as food allergen labeling Coverage reflecting consumer awareness of nutrition and health, including information on dietary fiber, trans fats, and trans-free fats in the baking context More photographs to illustrate the science of baking End-of-chapter questions that both review content and require readers to apply and synthesize what they've learned How Baking Works, Second Edition offers a

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dynamic, hands-on learning experience to both practicing and future bakers and pastry chefs.

I want to show you how baking works. I want to prove how easy baking can be. Whether you want light cakes, squidgy brownies, perfect pastry, stress-free macarons or mountainous meringues, this book features a mini-masterclass for each one. Everything's split up into wee, simple steps. There's no faff and you don't need any expensive equipment. You don't even need a sieve. And for baking veterans, this book tells you why you're doing what you've been doing all these years. Here's to baking that just works.

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Advanced Bread & Pastry has a unique approach to providing advanced level concepts, techniques and formulas to those aspiring to be professional bakers and professional pastry chefs. Exquisite photographs are throughout to further inspire learners and professionals of the unlimited potential of the craft. Advanced Bread and Pastry provides in depth information and troubleshooting strategies for addressing the complex techniques of the advanced level of bread and pastry arts. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

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The James Beard Award-winning, bestselling author of *CookWise* and *KitchenWise* delivers a lively and fascinating guide to better baking through food science.

Follow kitchen sleuth Shirley Corriher as she solves everything about why the cookie crumbles. With her years of experience from big-pot cooking at a boarding school and her classic French culinary training to her work as a research biochemist at Vanderbilt University School of Medicine, Shirley looks at all aspects of baking in a unique and exciting way. She describes useful techniques, such as brushing your puff pastry with ice water—not just brushing off the flour—to make the pastry higher, lighter, and flakier. She can help you

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make moist cakes; shrink-proof perfect meringues; big, crisp cream puffs; amazing pastries; and crusty, incredibly flavorful, open-textured French breads, such as baguettes. Restaurant chefs and culinary students know Shirley from their grease-splattered copies of CookWise, an encyclopedic work that has saved them from many a cooking disaster. With numerous “At-a-Glance” charts, BakeWise gives busy people information for quick problem solving. BakeWise also includes Shirley's signature “What This Recipe Shows” in every recipe. This scientific and culinary information can apply to hundreds of recipes, not just the one in which it appears. BakeWise does not have just a single source

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of knowledge; Shirley loves reading the works of chefs and other good cooks and shares their tips with you, too. She applies not only her expertise but that of the many artisans she admires, such as famous French pastry chefs Gaston Lenôte and Chef Roland Mesnier, the White House pastry chef for twenty-five years; and Bruce Healy, author of *Mastering the Art of French Pastry*. Shirley also retrieves "lost arts" from experts of the past such as Monroe Boston Strause, the pie master of 1930s America. For one dish, she may give you techniques from three or four different chefs plus her own touch of science—"better baking through chemistry." She adds facts such as the right

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temperature, the right mixing speed, and the right mixing time for the absolutely most stable egg foam, so you can create a light-as-air génoise every time. Beginners can cook from BakeWise to learn exactly what they are doing and why. Experienced bakers find out why the techniques they use work and also uncover amazing pastries from the past, such as Pont Neuf (a creation of puff pastry, pâte à choux, and pastry cream) and Religieuses, adorable “little nuns” made of puff pastry filled with a satiny chocolate pastry cream and drizzled with mocha icing. Some will want it simply for the recipes—incredibly moist whipped cream pound cake made with heavy cream; flourless fruit soufflés; chocolate crinkle

Where To Download How Baking Works Exploring cookies with gooey, fudgy centers; huge popovers; famed biscuits. But this book belongs on every baker's shelf.

An accessible primer for beginning bakers demonstrates basic techniques while providing step-by-step instructions for baking an array of breads, cakes, cookies, and more; in an introductory reference that includes more than one hundred recipes for such items as Butterscotch Cashew Blondies, Chai Latte Custards, and Savory Wild Mushroom Bread Pudding. Original.

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