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Pierre Herme's Cake Pierre Herme cakes by Pierre Herme, published by Stuart, Tabori and Chang. This is probably the most talked about dessert cookbook of 2012 after reading through a series of tweets from the food community. Inside the book There is substance behind this hype. This 288-page book is one of my favorite dessert cookbooks I've got my hands on lately. Pier Herme's fanatics (like me) and home bakers who want to get a taste of the genius of Herme or want to get a vivid reminder of the food of his divine pastries from his boutiques in Paris, London or Tokyo, this is a good gateway. Laurent Fau's teasing photographs are mesmerizing and perhaps motivate the reader to bake something from this book. (The latter worked for me.) Herme's book is divided into four sections: Doyens Of Patisserie, Pterie with the Terrior, Mutley-Story Patisserie, and Latismerly Modern. The Doyens section is based on an ancient dessert pastry that originated centuries ago that most food historians may not be able to determine the year of its existence, but many confectioners still make them today, wearing traditional recipes (several examples - pancakes, pasta, gingerbread, etc.). P'tserie with Terrior is about recipes that have an identity with a certain geographical area (e.g. cookies (American) compared to French pooches, Beto Battu (beat cake; broish-like cake that specializes along the coast of Picardy), linzer cake, etc.). The multi-story P'tisserie is based on desserts that have a long history of different cultures having the same dessert as ice cream, trifle, chocolate cake, and so on. La P'tserie Moderne (translated from modern baking) is quite self-evident. The book is essentially a dessert of recipes with some dessert history, but the most important part is the ingenious takes of Herme's traditional recipes with its somewhat quirky (meaning savory) twist. If you manage to get your hands on this book, see the Tango recipe or what my friend Stefan zen can cook baked lately you'll know what I mean. I highly recommend that you use the food scale for this book because the conversion from metrics (grams) to volume (cups) is not accurate, which can lead to turn off the dough. Ispahan Paris-Brest (a la Pierre Herme) A few examples of my success with Herme's recipes are his Ispahan Paris-Brest. It is based on the traditional soft choux dough, but it is filled with its signature flavor, Ispahan, a mixture of roses, raspberries and lychees. I made a party of them for one of my recent dinners, and my guests were swooning about it. Soft but crispy from rocky pearl sugar and chopped almonds, choux meets ethereal creamy, fruity filling pink custard mascarpone with chunks of litch and fresh raspberries to make one explosive taste. I'll admit Taste (and (and Photo) it seems feminine, but it's delicious, and my guests of both sexes devoured it. Mosaik Cheesecake Mosaik cheesecake is the cheesecake of my dreams. I've baked at least a dozen variations of cheesecakes over the past decade, but Herme's interpretation is interesting, and it's not as remotely dense as a New York-style cheesecake. Its version has a combination of salted squares of white chocolate, pistachio cheesecake and dotted with poached sour cherries inside. The best part is it doesn't require a long time baking like traditional cheesecakes do. Only the bark and pistachio cheesecake layer is really the part that needs to be baked. Otherwise, the remaining layer of pistachio and cream cheese mousse is installed in the refrigerator. My homemade Carrement Chocolat cake (left) and the Carrement Chocolat cake I brought to New York from Paris (right) And for those of you who have seen my post around Valentine's Day, I have published a recipe for a Carrement Chocolat cake. I was a little surprised to learn that it was a modern take by Herme from Sachertorte. If you read between two recipes, the Carrement Chocolat cake is more of a challenge because there are six ingredients to make this one cake, not two for Sachertorte. I had the experience of first hand cake Carrement Chocolat back a few years ago when I was vacationing in Paris (as seen in the photo above right). The cake I baked did bring back vivid memories of this incredibly chocolate-y cake (no drag). It's a lot of work, but if you want an emergency chocolate cake, it's worth the time, effort, and a pound and a third or so worth of great chocolate. Overall, if you admire Mr. Herme's work and actually like to bake something complex and interesting flavors, this is your dessert cookbook. It may be a beautiful coffee table volume, but in my opinion it's a lot more than that. Info: Pierre Herme Cake Author: Pierre Herme; Photographer Laurent Fau Publisher: Stewart, Tabori and Chang List Price: \$50 Publishing Date: March 1, 2012 Can be purchased from local bookstores, Amazon, and if you're in New York, take on an excellent cookbook/food fiction store, Kitchen Arts and Letters. Pierre Herme is widely recognized as the king of French baking with shops in Tokyo, Paris and London. He is the best, and has even been described as a dough couturier. This is a man at the top of his art and there is no doubt that his pasta are in his own league. A fourth-generation pastry chef from Alsace, Pierre Herm began his career at the age of 14 with Gaston Lenotre. His extraordinary creativity and desire to convey his knowledge of the high confectionery won him the respect and respect of all his fellow confectioners and the admiration of connoisseurs. Pierre Herme became famous for his internationally recognized talents more and gained recognition as a French chef who brought baking in the 21st century. Using carefully selected and applied ingredients, as well as precise, detailed methods and simple, unobtrusive presentations, Pierre Herme, guided by only pleasure, invented a unique world of tastes, sensations and pleasures. Bastille Day is Saturday, July 14, and to celebrate France's national day, we dedicate the week to the best French things. You may be familiar with the stories we've made on French pharmacy products and cookbooks, but we're going even deeper this week, from the best books about Paris and French baking to the greatest French pantry essentials and lesser-known French beauty products. Welcome to Made in France Week. Much like French cuisine, French baking is more about technique than specific ingredients. Apple tarte tatin, for example, is just apples, sugar and butter, as well as a simple dough with flour and a large content of oil and sugar. Pastry cookbooks, then, especially those aimed at home cooks rather than professionals, are mostly guides to technique rather than treats to the taste of combinations or decorations. To find the best French pastry cookbooks, I spoke to ten confectioners from all over the country. This informal group consisted of Francois Payard, pastry chef and culinary director of KarV'r Brasserie; Antoine Westermann, chef and owner of Le Coq Rico; Thomas Raquel, pastry chef at Le Bernardin; Umber Ahmad, founder and chef of the Mah-ze-Dar bakery; Michael Lechovich, Charlotte Pastry Chef; TJ and Vera Obias, chef and bakery owner of Du Jour; Zakari Golper, Chef and Owner of Bien Cuit; Nicholas Elmi, Chef and Partner of Royal Boucherie in Philadelphia; and Margarita Mantzke, pastry chef and co-owner of the Republic of Los Angeles. Below, seven of the best French confectionery cookbooks, as recommended by members of our panel and selected for both their mouthwatering art and easy-to-follow instructions aimed at an amateur baker who wants to get started in the field of making croissants and pies, pasta and more. Pierre Herme Cake Francois Payard compares this French pastry cookbook with Escoffier, a classic French cookbook that helped codify French cuisine and technique. Pierre Herme, though modern, I would say does the same in terms of being a solid basis for the French test, he says. And if there's only one cookbook you're going to read to learn about French baking, make it one by Pierre Herme, whom Le Coq Rico's Antoine Westermann calls a baking wizard just as much as chocolate. This cookbook is not impregnable though; Margarita Mantzke from the Republic cites him for his great images of classic French baking, and it's as good for recipes as it is for inspiration. Pastry: mastering the basics The confectionery beauty of the French dough is that there are several critical techniques to master in order to create a multitude of desserts. The basic recipes are then built on the creation of more complex desserts, explains Umber Ahmad, of Mah-ze-Dar Bakery, and that the progression of steps and techniques is exactly what this cookbook by Christoph Felder - the pastry chef also praised Westermann - sets out. It is ideal for visual learners because, as Ahmad explains, this book also includes a number of photos of each step along the way. It's really useful in the dough as then you can figure out at what point you may have gone wrong. Eclairs: Light, elegant and modern recipes Just like Herme is a pasta guy, Christophe Adam is an éclair dude. He was the one who started the éclair trend a couple of years ago, Raquel says, calling Adam's work pure, and it's perfect. And this cookbook for éclair is definitely worth checking out, Raquel adds. While the flavor combinations and decorations can get a little wild - like strawberries, pistachios and mint - this book is still geared towards beginners, with step-by-step photos on making cream toppings, shiny icing, and choux, or dough for eclairs. For TJ and Vera Obias of Du Jour Bakery, Tartine is the perfect pastry cookbook for home cooks and professionals. It is not too far from the basics, while at the same time showing off great pictures of extravagant desserts. Tastes and techniques are first class. They do a great job of explaining the basics and building from there, they add. This book was also recommended by Manzke in our review of the best cookbooks of baking, where she confessed: I never get tired of reading this book. It's such a classic. Great picture and recipes. Elements of dessert for a cookbook that is more experimental, and pushes the boundaries of traditional French technique, Raquel recommends Elements Dessert by Francisco Migoya, who is now a chef in modernist cuisine. He is certainly a technically driven, incredible talent. He re-created a lot of classic things, while at the same time putting his own twist on it, explains Raquel. The book begins by breaking down basic techniques - like the difference between creaming and mixing - and eventually working its way up to delicate pasta and elaborate dessert buffets. Grand Livre De Cuisine: Alain Ducasse's Desserts and Pastries This book was so over-the-top, I couldn't put it down 12 years ago when I first took it, says zakari Holper of Bien Cuit this hefty volume from legendary French chef Alain Ducasse, although Raquel Le Bernardin claims it's actually quite fit for use despite its size. I could honestly say that Alain Ducasse's book is the most You could use to use today, Raquel said. It definitely has many simple recipes like frozen soufflé, traditional French dishes that you can make for a dinner party, along with more technical, complex and classic desserts, and even savory baked goods like Riviera Fougasse. It's not cheap, as it's out of print, but it's a great investment for those studying dough at culinary school who think baking is going to go from a hobby to a real career - or just someone who is really dedicated to the art of French dessert and baking and wants a book with inspiration that will make your mouth water. Actually good deals, smart shopping tips, and exclusive discounts. The strategist is designed to surface the most useful, expert advice for things to buy through the vast e-commerce landscape. Some of our latest conquests include the best women's jeans, luggage rental, side sleeper cushions, ultra-flattering pants, and bath towels. We update links whenever possible, but note that trades may expire and all prices can be changed. 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