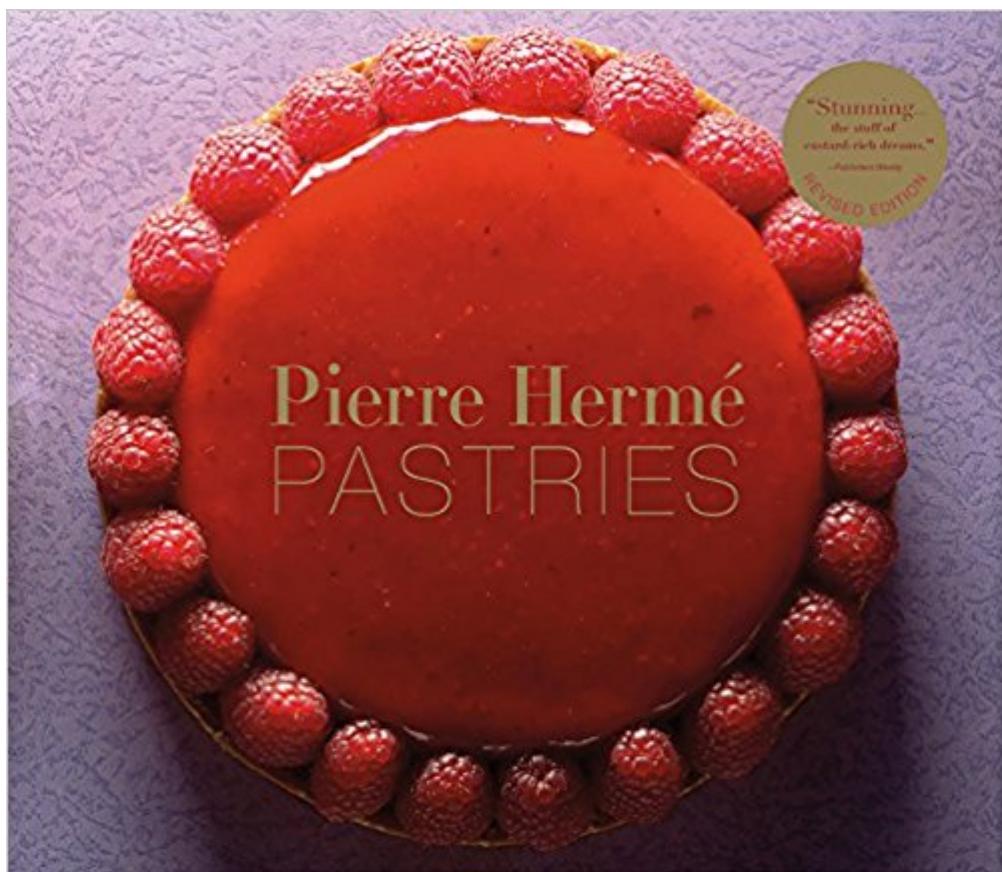


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Pierre Hermé Pastries (Revised Edition)



Synopsis

After divulging the intriguing histories behind 50 iconic desserts, master pastry chef Pierre Hermé shares his tried-and-tested recipes for the great classics of French pastry and other definitive desserts from around the world—and then he reveals how to reinvent them. Rose-scented almond paste and a compote of raspberries and lychees fill Hermé's croissants; his Saint Honoré cake combines green tea, chestnuts, and passion fruit; and caramelized mango adorns his foie gras crème brûlée. The luscious photographs and 100 recipes featured in *Pierre Hermé Pastries* flaunt Hermé's mastery of technique and the talent for combining textures and flavors that have earned him the reputation as one of the world's most skilled and inventive pastry chefs. Praise for *Pierre Hermé Pastries*: "There are cookbooks, and there are coffee table books. *Pierre Hermé Pastries* (Stewart, Tabori & Chang; \$50) is more the latter than the former, though that shouldn't detract from its value to those who are captivated, maybe even obsessed, by beautiful desserts." "Washington Post" "The photographs are stunning. The recipes are the stuff of custard-rich dreams." "Publishers Weekly" "This is a cookbook that a passionate pastry lover will want, not only to replicate Hermé's own recipes but to be inspired by, as well. And for anyone who loves a good story to go along with the food, you'll appreciate reading about the history behind each recipe." "Epicurious.com" "Read it cover to cover, and you'll have a very good idea of how French pastry got to where it is today . . . Intense cookbook porn ahead: don't say you weren't warned." "Eater.com" --This text refers to an out of print or unavailable edition of this title.

Book Information

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Customer Reviews

This is a beautiful book and I also have a number of other Pierre Herme books. However, like the first reviewer, within a few minutes of looking through the book I discovered a mistake in a recipe. The mistake is small and not like the one mentioned in the other review (chocolate cake recipe where the measured amount of sugar is 2+ cups and the weight given is half that amount at 220 g). So which is it 220 g of sugar or twice that amount. The mistake I found was for the Infinitely Lemon Choux. There is a sweet tart dough listed as the first preparation for the recipe and instructions to put it in the freezer and then 20 minutes later take it out of the freezer and cut into 2.5 inch rounds and then..... nothing. That is the last mention of the dough. It doesn't seem to go with the dessert, it doesn't show up in the photo and there are no instructions at all, following the cut it into rounds, indicating what is to be done with this ingredient. The sugar for the chocolate cake is a big mistake. The sweet tart dough a small mistake and maybe intended to be a variation on the theme. However, for us to now assume that other than those two items there are no other recipes with editing or recipe testing or proof reading mistakes for what turn out to be expensive and time consuming creations would not seem to be a prudent approach for the "precise" art of pastry nor an appropriate representation for Pierre Herme who is considered by many people to be one of the best pastry chefs in the world.

The book is out of stock for a reason. Abrams, the publisher is reprinting it with the corrections. I contacted them last April requesting an errata sheet. They first had the nerve to tell me to send them errors as I came across them. I indicated that I did not spend over \$30 on a cookbook to test out recipes and be their unpaid editor. They indicated they would be issuing an errata sheet in a few months. No errata sheet ever surfaced. I contacted Abrams again on Sept 25 and they indicated that they are not issuing an errata sheet for the first edition. Rather, they are reprinting the book (due out in November 2012) with all the corrections. I called and they indicated that I could send the book back to them (they graciously provided the prepaid label) and then reorder the book when it's been reprinted and is back in stock. Shoddy way to handle the problem on the part of the publisher, but kudos to for issuing a refund. If you're in the same boat, stuck with the first edition that is unusable as is, contact or your bookseller and request a refund or a trade in.

A truly beautiful if not a little unhandy book to handle in the kitchen. And that is maybe the core of what is good AND bad about this book. It looks great on the coffee table, with great photography, and insightful back ground info on the recipes, but it disappoints when one is actually trying to bake out of it. Trying to tackle the Dalloyau's Opéra multi layer cake I ran into sloppy editing in the

ingredients. For instance: according to the list you end up using 20 grams of coffee powder, whereas it is in fact 10 grams of which you hold back 10 grams after DILUTING it into water to process later. Sloppy indeed, and double the coffee taste. In the very first paragraph, Hermé stresses to use a fat free and clean bowl and whisk to proceed with "add melted butter to the bowl" The two separate bowls of batter never come together in the description. The amount of discrepancies in the conversions is mind boggling. I found 9 conversions to be incorrect in the ingredient list for the Opera. Some of them were off by a considerable percentage. It might very well be the case that a lot if not all of the recipes will work after re-adjusting and tweaking. Not being able to trust the basics will make it a less enjoyable experience though, and a bit more of a challenge. Having said that: Even for leafing through it, reading the back stories or lusting on the pictures, this book is worth purchasing. Conclusion: Sloppy converting set aside, this is a great book. It's a great looker on the coffee table, and baking out of it is a healthy challenge for the experienced home baker but better left for later if you're a novice.

I have many books by Pierre Herme, in French and English, plus one in Spanish. He is my mentor from afar, as a pastry chef. I have been reading through the recipes, seeing what is there I don't have already (not much, as it has mostly been published before). I didn't get it for new recipes though. I am always looking to glean that little something to make me better. FWIW, the editors have missed a measurement in the Chocolate Cake. They list the sugar as 2 cups plus 2 Tbsp., but state that this is 220g. It actually double that gram weight. 2 cups plus 2 Tbsp. is roughly 450-460 grams (depending on the grind of your sugar), which is roughly a pound. This was the first recipe I looked at to see what version of Chocolate Cake this might be. It is similar to all of the molten chocolate cake recipes out there, but fully baked through. Here's to hoping there aren't many other mistakes. This one I could do without, being that I have many other books by Herme.

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