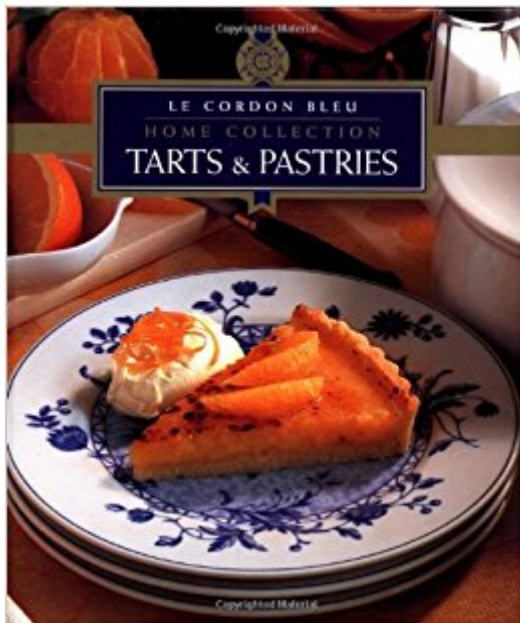


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Tarts & Pastries (Le Cordon Bleu)



Synopsis

Book by Le Cordon Bleu

Book Information

Series: Le Cordon Bleu (Book 9)

Hardcover: 64 pages

Publisher: Periplus Editions; a edition (October 15, 1998)

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Average Customer Review: 4.5 out of 5 stars 4 customer reviews

Best Sellers Rank: #775,773 in Books (See Top 100 in Books) #129 in [Books > Cookbooks, Food & Wine > Baking > Pies](#) #193 in [Books > Cookbooks, Food & Wine > Baking > Pastry](#) #1973 in [Books > Cookbooks, Food & Wine > Desserts](#)

Customer Reviews

"A series that has gone to great lengths to keep ingredients and techniques required within the reach of anyone." -- Orlando Sentinel

Excellent pictures and presentation although require some basic knowledge since not all the steps are explain in the cookbook but since I have some experience and almost finishing my culinary schooling, I am able to trouble shoot some missing steps. Very few cookbooks will really explain everything unless it is a teaching cookbook, yet even though, a few steps can still be missed. I have a library of recipe's and cookbooks that I accumulate over the years and not one of them cover everything but by reading and experience, I am able to put all the puzzle slowly together, yet I still need to develop a lot of skills especially in baking.

Bought this book for my sister for Christmas, I liked it so much I almost didn't give it to her. Arrived In plenty of time and she loved it.

Being a Cordon Bleu book, I think it should hold a whole lot more information than it does.

I loved this book and I learned how to make many Tarts....I wish I could go to this school in France.. But alas I wasn't born with a silver spoon in my mouth...

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