

Fruit: The Art of Pastry By Cedric Grolet With 130 recipes featuring 45 fruits—citrus berries wild and exotic fruits and even nuts—every pastry lover will want Fruit for inspiration and to admire the edible sculptures made by this award-winning star of French pastry making. Fruit: The Art of Pastry Had great fun with this book to me the biggest gain from it is that it gives great info on seasonal fruits storing methods and recommended flavor combinations. But then again Mr Grolet is a professional patisserie chef so why would it be easily obtain by home chef? And like most European cookbooks many ingredients have to be substitute for if you don't live in Europe:

Cédric Grolet is simply the most talented pastry chef of his generation—he was named World’s Best Pastry Chef in 2018. Food & Wine called his work “the apotheosis of confectionary creation.” He fashions trompe l’oeil pieces that appear to be the most perfect sparkling fruit but are once cut revealed to be exquisite pastries with surprising fillings. They are absolutely unforgettable both to look at and of course to eat, This lush cookbook presents Grolet’s fruit-based haute-couture pastries like works of art: The chef explains his techniques and his search for authentic tastes and offers a peek into his boundless imagination—he begins the creation of each dessert by drawing: Recipes can be a little bit repetitive and ingredients used can be hard to or at least expensive to obtain for home cooks, And from all the cookbooks I have read this is not one that gives the biggest amount of step to step instruction with step by step pictures so not beginner friendly, Should at least master most pastry foundations before trying these out, But incredible fruit flavour combinations!

Hardcover

