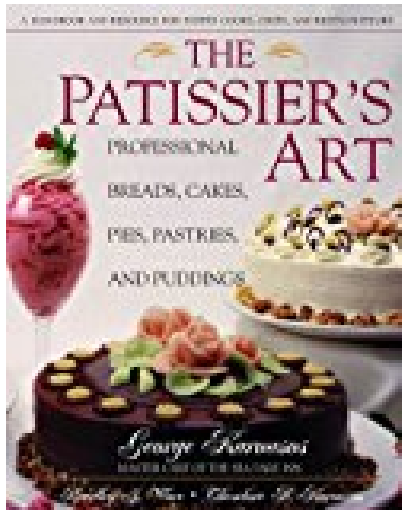


The Patissiers Art Professional Breads Cakes Pies Pastries and Puddings



BOOK DETAILS

- Author : George Karousos
- Pages : 320 Pages
- Publisher : Wiley
- Language : English
- ISBN : 0471318787



BOOK SYNOPSIS

A recipe resource for students and accomplished culinary artists includes both classic and new confections and provides instructions on procedures, equipment, ingredients, and techniques

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