



The Art of French Baking

By Ginette Mathiot

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The Art of French Baking By Ginette Mathiot

From éclairs to soufflés and macarons to madeleines, when it comes to desserts, no one does it better than the French. Beautiful, elegant and delicious, French desserts are easy to create at home as only a few basic recipes are needed to make some of the world's most renowned cakes and tarts. *The Art of French Baking* is the definitive collection of authentic French pastry and dessert recipes. From Tarte Tatin and Hazelnut Petit Fours to Cherry Tartlets and Choux Buns, it contains more than 350 simple recipes that anyone can follow at home.

The book also includes details of basic equipment and techniques and information on how to troubleshoot common baking problems. Along with beautiful photographs and illustrations throughout, *The Art of French Baking* is an inspiring collection to celebrate the sweet tastes of France.

The book was translated and edited by Parisian home cook, Clotilde Dusoulier, of the famed food blog chocolateandzucchini.com.

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Editorial Review

Review

"The steps are simple, the results are stunning!"- *Reader's Digest*

"Everybody needs a primer...Adorable!"- *The Wall Street Journal*

"Mathiot's best chapter is "Gâteaux," where she proffers varieties of nut cakes, spice cakes, chocolate cakes, and even the dreaded fruitcake, whose reputation she may singlehandedly redeem. A solid primer for those looking to indulge in homemade classical pastries, this book will inspire would-be bakers to new heights."- *Publishers Weekly*

About the Author

Ginette Mathiot (1907-1998), *Officier de la Legion d'Honneur*, taught three generations how to cook in France and is the ultimate authority on French home cooking. She wrote more than 30 best-selling cookbooks, covering all subjects in French cuisine, including *I Know How to Cook* (Phaidon).

Clotilde Dusoulier write the popular blog chocolateandzucchini.com, from her Paris apartment.

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