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Twenty-Five: Profiles And Recipes From America's Essential Bakery And Pastry Artisans



Synopsis

Twenty-Five includes profiles and recipes from each of today's vibrant American bakery and pastry artists including Dominique Ansel, Christina Tosi, and Chad Robertson. Among them are the risk takers, the doers, and the mad scientists bringing incredible creations to the modern pastry world. *Twentyfive: Profiles and Recipes from America's Essential Bakery and Pastry Artisans*, is a beautiful food arts book with 25 recipes and profiles of our most celebrated bakers including Chad Robertson of Tartine Bakery, Dominique Ansel of Dominique Ansel Bakery, Amy Scherber of Amy's Bread, Christina Tosi of Momofuku Milk Bar, Dana Cree of Blackbird and many more. These are agents of change and essential to the growth of the industry. They all come from different worlds and different backgrounds, but found their way into bakery and pastry because of love. They love to put smiles on the faces of their customers, they love to push the limits of their imaginations. We'll leave it to you to rank them if you must!

Book Information

Paperback: 176 pages

Publisher: Andrews McMeel Publishing (October 11, 2016)

Language: English

ISBN-10: 1449472575

ISBN-13: 978-1449472573

Product Dimensions: 8.8 x 0.7 x 10.8 inches

Shipping Weight: 1.5 pounds (View shipping rates and policies)

Best Sellers Rank: #718,742 in Books (See Top 100 in Books) #178 in Books > Cookbooks, Food & Wine > Baking > Pastry #1939 in Books > Cookbooks, Food & Wine > Desserts

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