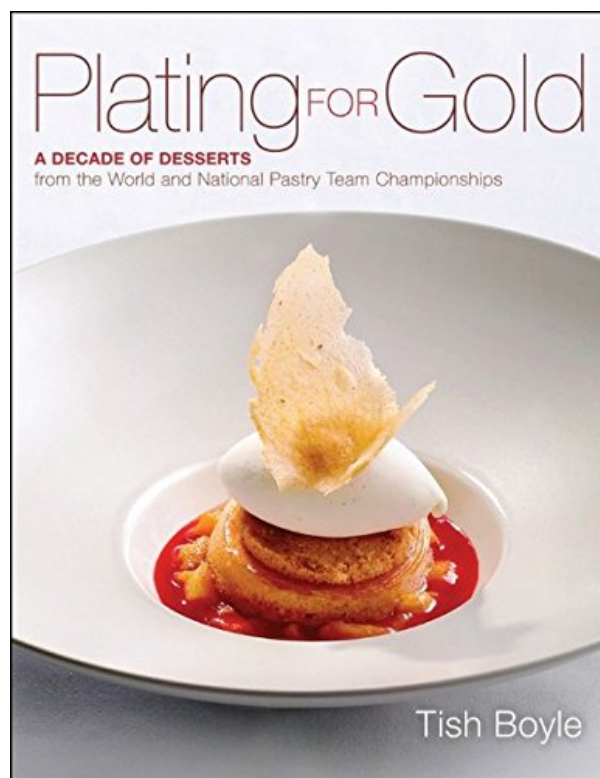
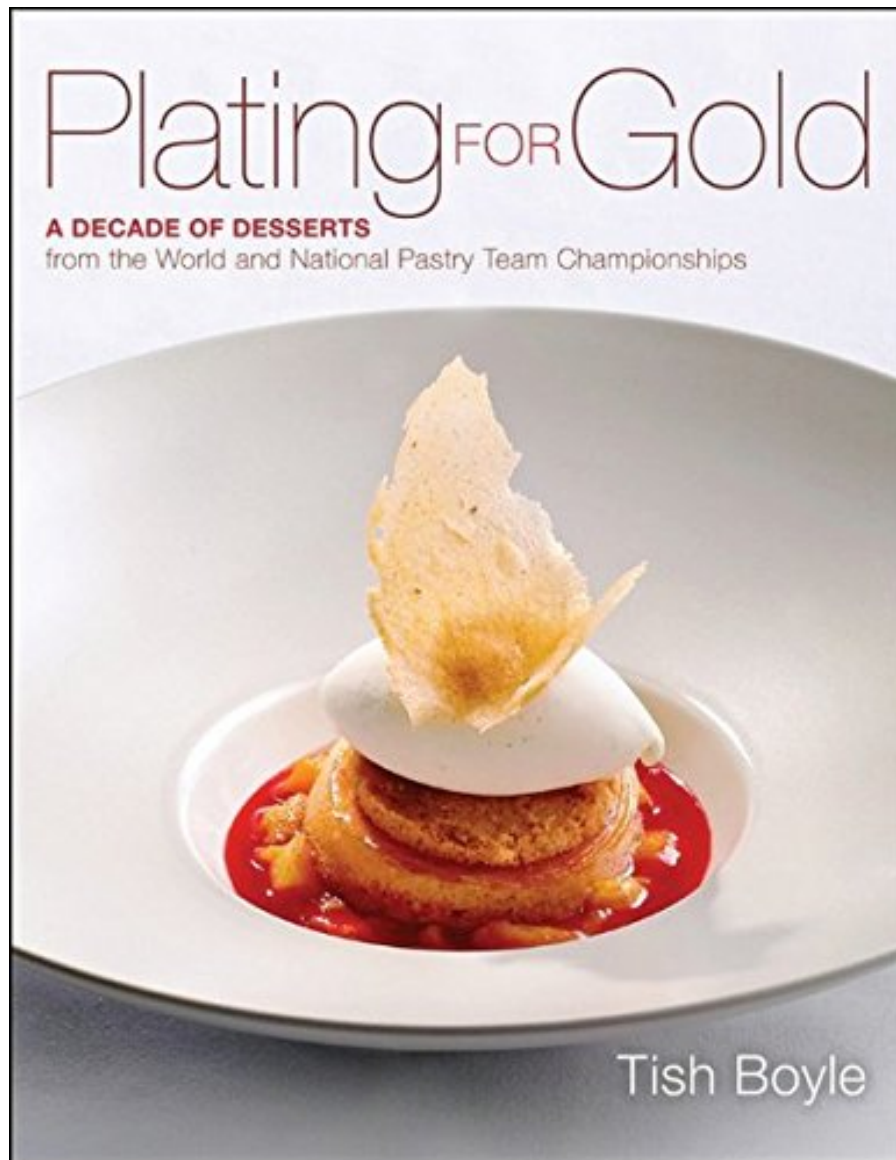


PLATING FOR GOLD: A DECADE OF DESSERT RECIPES FROM THE WORLD AND NATIONAL PASTRY TEAM CHAMPIONSHIPS BY TISH BOYLE



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Amazon.com Review

Recipe Excerpts from *Plating for Gold* by Tish Boyle
Chocolate-Pear Mousse and Crepe Souffle with Passion Fruit Sauce

(Click for recipe) Old El Paso

(Click for recipe) Volcanic Eruption

(Click for recipe)

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Whether you aspire to compete with the best at next year's championships or simply want to amaze and delight guests at your next big dinner party, *Plating for Gold* is the absolute gold standard in dessert cookbooks.

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Learn to create plated desserts like a master, with recipes from the World and National Pastry Team Championships

Considered the Olympics of the pastry arts, the World and National Pastry Championships were founded by Michael Schneider in 1999. Since then, it has grown into the United States' most prestigious and popular pastry competition, aired annually on TLC. Now, in *Plating for Gold*, pastry chef Tish Boyle presents the most spectacular dessert recipes from the first decade of the competition and shows how you can recreate the same award-winning desserts in your own kitchen.

Plating for Gold includes 50 recipes for absolutely spectacular desserts created by expert pastry chefs like Ewald Notter, Jacquy Pfeiffer, and Sebastien Cannone, all presented in easy-to-follow, step-by-step instructions. You'll find whimsical and delicious one-of-a-kind recipes like Strawberry Soup, Vanilla Panna Cotta Napoleon, and Almond Tartlet; Hot Chocolate Soufflé, Ginger Mousse, and Tropical Parfait; and Yin-Yang Flourless Chocolate Cake, as well as insight and advice from top pastry chefs on perfect plating.

- Includes advice on essential equipment, stocking your pastry kitchen, and perfect flavor pairings to help you create your own original recipes
- Features enticing full-color photographs of finished desserts, as well as hand-drawn sketches to illustrate plating techniques and provide endless inspiration
- Offers a behind-the-scenes look at the world of pastry competition, with candid photos and insider advice from some of today's best pastry chefs

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- Binding: Hardcover
- 336 pages

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Most helpful customer reviews

14 of 14 people found the following review helpful.

Exhaustive - but flawed

By Terry A

Anyone who wants to be an upper tier pastry chef would be advised to purchase this book for the exhaustive photos and recipes. There's no better idea source for artistic inspiration than this book. Because of this, I have to give it 5 stars. What I don't like about this book is that probably the most interesting parts of these creations are the chocolate and pulled sugar decorations. That's why I bought the book. So of course I want to know how to make those. But each time I saw something I wanted to make, it referred me to page 308 where there is a basic sugar syrup recipe. And that's it. So I make the recipe, then what?? I realize it's a bit complicated, but even an overview would be appreciated. I have a general notion of how to make sugar art but I wanted insight on how each of those ornaments were made. There was thorough instruction on how to make the tuile ornaments, like the abstract wafer on the cover. If you want to tackle any of these recipes, you will need a lot of time, research and education. Unless you're already a gourmet pastry chef of the top level. Then this would be a good idea file. So if you're looking for nice photos of pulled sugar and chocolate, this is great. If you're looking for a manual on how to make pulled sugar ornaments, this won't work.

4 of 4 people found the following review helpful.

Just in Time for This Year's Olympic Fever

By Dee Long

We didn't know the extent of the many World and National Pastry Team Championships that existed prior to being introduced to this lovely volume, but each of the winners certainly deserves their well-deserved medals and laurel wreaths. The ingenuity and complexity of the desserts featured here are simply amazing. If the reader is up to the challenge of reproducing any of these stunning desserts in their own homes, detailed assembly instructions are provided, along with recipe directions in both grams and ounces. The desserts featured in *Plating for Gold* are sophisticated, minimalist, creative and in many cases one of a kind. So if you want to wow your guests with something more than creme brulee at your next party, *Plating for Gold* is for you!

3 of 3 people found the following review helpful.

great plated dessert book

By chefbrady12

THis is a great book, nothing in there is not to complicated to do, no crazy ingredients or techniques. Just the regular equipment, silicone pans, ice cream machine. Great detail on every dessert, plating illustrations, lots of pictures, great desserts in here. 30 bucks well spent, I have taken a couple of things out of here for my dessert menu as we speak

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