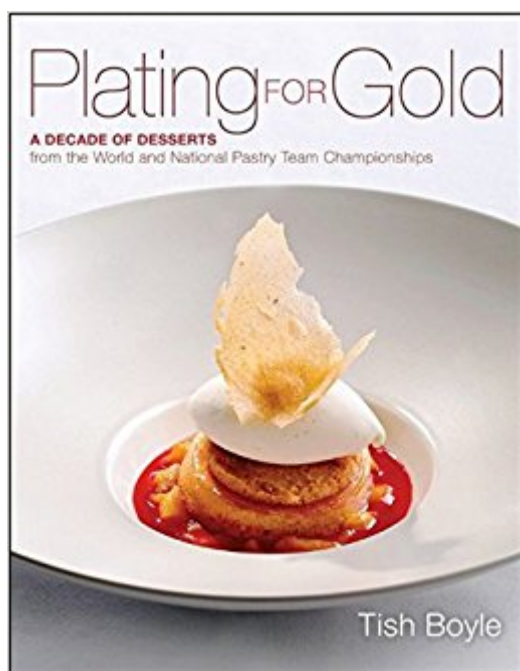


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Plating For Gold: A Decade Of Dessert Recipes From The World And National Pastry Team Championships



Synopsis

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. Whether you aspire to compete with the best at the Pastry Team Championships or simply want to impress guests at your next big dinner party, *Plating for Gold* is the gold standard in dessert cookbooks.

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Customer Reviews

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](#))

Since 1999, the World and National Pastry Team Championships have pitted teams of the world's best pastry chefs against each other in a competition to produce the most delectable and spectacular desserts ever imagined. Though the creations themselves may be whimsical and fun, the competition is serious, and the winning desserts are unmatched wonders of flavor and presentation. With *Plating for Gold*, you can re-create these stunning masterpieces in your own kitchen—whether you're a professional, an aspiring pastry chef, or a dedicated home baker. Pastry chef Tish Boyle presents a collection of the best plated dessert recipes from the first decade of this prestigious championship along with step-by-step guidance, helpful line drawings to illustrate plating techniques, and gorgeous full-color photographs of the finished masterpieces. You'll find one-of-a-kind recipes created by renowned pastry chefs like Ewald Notter, Jacquy Pfeiffer, and Sébastien Canonne, as well as professional insight and advice on building flavor and plating for perfection. Recipes include delightful creations such as Team Schoenbeck's Fracheur de Cavaillon, an innovative combination including poached tomato and ice wine granita; Team Lhuillier's intricate Coconut Cream with Strawberry Confit and Fromage Blanc Ice Cream, featuring bright flavors and delicate filled honey tuiles; and Team China's offering of Litchi Cream with Red Fruit Compote, with unexpected floral undertones highlighting its exotic flavor profile. While you experiment with these amazing recipes, you'll master fundamental elements of the pastry chef's art, from cakes, sorbets, and mousses to sauces, syrups, and tuiles. The book also includes practical guides to flavor pairing, essential kitchen equipment, and choosing the best ingredients, as well as expert advice on creating beautifully composed plates. Meanwhile, candid photographs of pastry chefs in action give you a behind-the-scenes look at competition at the highest level. 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.

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.

the presentations in this book are pretty dated. imagine early food network sugar competitions. entertaining and interesting, though not really contemporary. that being said there are a ton of base recipes that provide really great foundations for desserts.

Very in depth book that covers the construction of a dish with many techniques and recipes by some very good chefs. Visually the book is appeal but I would say this book is for advanced chefs or pastry professional. This book is definitely one of my personal favorite pastry or plating inspiration books.

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

For professional culinarians, this book is a wonderful illustration of proper plating techniques, as well as, different products and use. I would highly recommend this book to professionals seeking ideas and/or wanting to expand their repertoire.

A+

Technically quite laborious, but easy to understand, and try them in our catering. We will try to apply . The recipes are clear and the ingredients (mostly) easy to find in our piece of earth, as well as the

way the dessert is set up for plating, causing a whoau!.

Great book, exactly what pastry professionals need. Great for culinary or pastry students. I will be using this book in my classes next year.

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