

Preface

The audience for which *Baking and Pastry: Mastering the Art and Craft* is written includes pastry professionals and serious home bakers who want to continue their education or refer to a complete guide of baking and pastry techniques, formulas, and presentations. In addition, our students at The Culinary Institute of America will use this book as an important part of their education.

In developing the structure of this book we reflected on the structure of the education students receive at The Culinary Institute of America and used the same philosophy. The first six chapters set the stage for understanding the baking and pastry profession and using the specialized equipment and products that are common in the bakeshop. In these chapters we explain “baking science,” or how different ingredients act and react to help the reader gain a deeper understanding of baking formulas specifically and in general. We introduce the fundamental methods of baking and basic calculations that are essential for any baker.

In Chapter 7 we explore the basic methods and principles for making yeast-raised breads and rolls. And in Chapter 8 we further explore yeasted breads made by more complex methods of fermentation.

In Chapters 9 through 14 the reader is exposed to the building blocks of baking, a wide range of formulas and production techniques that make up the foundation for a top-quality bakeshop. Pastry doughs and batters, quick breads and cakes, cookies, creams and custards, and glazes and sauces are the basis for many baking and pastry presentations.

Chapters 15 through 23 turn the reader’s attention to assembling and finishing techniques, employing the use of the formulas set forth in the previous chapters. These chapters cover both sweet and savory baked goods, from the simple (pies and breakfast Danish) to the complex (plated desserts and wedding cakes).



Filled and assembled cakes are the focus of Chapter 16. Here, proper assembly techniques are stressed along with combining different flavors and textures. We separate the chapter into two parts, making a distinction between classic and contemporary cakes.

The later chapters draw upon lessons and formulas learned or presented earlier in the book to make more complex presentations. Formulas for making breakfast pastries (viennoiserie), individual pastries, savory baking, and plated desserts are presented in Chapters 17, 18, 19, and 20, respectively. The addition of savory baking to this edition offers the pastry chef, baker, and café owner techniques and formulas that will help develop an hors d'oeuvre menu or simply complement an already existing menu for a café or smaller operation.

The principles and techniques used for creating chocolates and confections can be complex and challenging. The fundamentals of this craft are presented in Chapter 21, which then lead readers to formulas of the kind to create dramatic confections of their own.

Chapter 22 addresses some of the principles, techniques, and materials used in décor. Piping, lettering, marzipan, gum paste, sugar, and chocolate work are just some of the techniques and materials presented. The chapter also focuses on hand tools, equipment, and proper storage and handling of the materials.

Chapter 23, the final chapter, concentrates on wedding and special-occasion cakes. This chapter is a synthesis of many of the techniques and applications presented in earlier chapters. However, we also introduce some new decorating techniques and specialized equipment and materials.

Working on this book has led us to an even richer appreciation not only for the process, but also for the art and craft of baking and pastry. We are confident the reader will not only enjoy this book, but also gain a renewed respect for the field. This book will prove to be the perfect bakeshop companion.



