

Showstoppers

This chapter focuses on presentation and desserts that are sure to wow your guests. The techniques used in this chapter are a bit more elevated in difficulty, but I've plotted them out step by step so they're simple to follow.

You'll learn about classic French cakes as well as elegant flavor profiles that are sure to please everyone. I also let you in on a few secret recipes of a restaurant pastry chef that are so easy to adopt at home you'll wonder what all the fuss was about (see "[Fancy-Looking Restaurant Foam](#)").



