



CONTENTS

Introduction	6
Chapter 1: The Ingredients	9
Chapter 2: Equipment and Techniques	23

INTERVIEWS WITH THE MASTERS	
Kanjiro Mochizuki, Tokyo, Japan	28
Frederic Deshayes, Singapore, Singapore	36
Iginio Massari, Brescia, Italy	44
Sébastien Rouxel, New York, New York	52
En-Ming Hsu, Las Vegas, Nevada and Chicago, Illinois	61
Franz Ziegler, Richterswil, Switzerland	72
Thaddeus DuBois, Atlantic City, New Jersey	84
Kirsten Tibballs, Brunswick, Victoria, Australia	92
Robert Ellinger, Port Washington, New York	99
Jordi Puigvert Colomer, Olot, Spain	109
Thomas Haas, North Vancouver, British Columbia, Canada	121
Kim Park, Kyung Sang-Do, South Korea	130

Anil Rohira, Schwyz, Switzerland and Mumbai, India	136
Ewald Notter, Orlando, Florida	143
Lauren V. Haas, Providence, Rhode Island	149
William Leaman, Seattle, Washington	156
Laurent Branlard, Lake Buena Vista, Florida	165



ILLUSTRATED TECHNIQUES

MIXING METHODS

Creaming method—Biscotti	32
Blending method— <i>Pain d'Epices</i>	40
Rubbing method— <i>Sbrisolona</i>	48

DOUGHS AND BATTERS

<i>Pâte à Choux</i> —Cream Puffs/ <i>Éclairs</i> / <i>Chouquettes</i>	56
Lamination—Puff Pastry/ <i>Palmiers</i>	65 & 69
<i>Pâte Sablée</i> —Tart Crust—Engadine Nuss Torte and Filling	76 & 81

CREAMS AND MOUSSES

<i>Pâte à Bombe</i> —Chocolate Mousse	88
Buttercream—Italian Buttercream	96
Pastry Cream & Fruit Tart	103 & 106

CAKES

Egg Foam—Ladyfingers/ <i>Bûche de Noël</i>	113 & 116
Torte Construction—Black Forest Torte and Filling	125 & 128
<i>Petit Fours Sec</i> —Madeleines	133

CANDY

Aeration—Marshmallows	139
Ganache—Milk Chocolate Truffles	145
Cooking Sugar—Nougat	152

PASTRY

Folding/Piping—Vanilla Bean Macarons with Milk Chocolate Ganache	161
Meringue/Folding— <i>Dacquoise au Chocolat</i>	168

Resources	172
Contributors	173
Photographer Credits	174
About the Author	175
Acknowledgments	176