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## Japanese Patisserie Exploring The Beautiful And Delicious Fusion Of East Meets West

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The art of French patisserie appeals very much to the Japanese culture – both share values of beauty, precision and care within cooking. This book features 60 recipes, from reinvented classics to stunning

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Stunning recipes for patisserie, desserts and savories with a contemporary Japanese twist. This elegant collection is aimed at the confident home-cook who has an interest in using ingredients such as yuzu, sesame, miso, and matcha. The concept of fusion in food can be magicalâ€”when cuisines and cultures collide, combining flavors, ingredients, and methods from around the world creates new classics, the best of which become staples in our everyday lives. Trends like Japanese Matcha in our lattes, Korean kimchi in



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our burgers and Thai Sriracha hot sauce onâ€"well everythingâ€"prove that our love-in with Asian cuisine is thriving.Â Tokyo is now considered a food-forward city, currently boasting 15 three Michelin-starred restaurants (compared to France's 10).Â Over the past 20 years there has been a surge in celebrated French patisserie chefs moving to Japan to open fine patisseries. The art of French patisserie appeals very much to the Japanese cultureâ€"both share values of beauty, precision, and care within cooking.Â This book features 60 recipes, from reinvented classics to stunning Patisserie creations made achievable to the home-cook. The chapters will be broken into Small Cakes & Individual Patisserie, which will include

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Lemon & Yuzu *Macarons*. Sweet Tarts will offer delights such as Miso Butterscotch Tarts and the Large Cakes & Gateaux section offers celebration cakes like a Matcha & Pistachio Opera. In the Desserts section find dinner party classics with Japanese twists such as White Sesame & Adzuki Cheesecake. The Cookies & Confectionery chapter is full of fun treats like Sesame Peanut Butter Cookies and a Green Tea chocolate candy bar. To finish, some mouth-watering savory recipes such as Panko Donuts stuffed with Pork Katsu. A flavor matrix will helpfully map key characteristics of Japanese ingredients.

Stunning recipes for patisserie, desserts and

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savouries with a contemporary Japanese twist. This elegant collection is aimed at the confident home-cook who has an interest in using ingredients such as yuzu, sesame, miso and matcha.

Japanese ingredients have long been known for their distinctive tastes and healthy qualities. From the tang of yuzu to the bite of matcha to creaminess of soy, they present a wide range of delicious flavors. In *Kyotofu*, award-winning baker, Nicole Bermensolo, presents 75 classic American sweets, like cheesecake, brownies, and muffins, combined with Japanese ingredients to create one-of-a-kind desserts. Try recipes like Green Tea White Chocolate Cupcakes,

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Black Sesame Caramel Mousse, Kinako Waffles, and Nashi Pear Crumble. Perfect for beginners to Japanese cooking, *Kyotofu* is divided by Japanese ingredient, includes a glossary of foreign terms, and suggests where to buy less familiar products. Plus, for those who want a healthier dessert, all the recipes can be made completely gluten-free thanks to Nicole's cup-for-cup flour recipe.

Cheryl Wakerhauser, the award-winning chef and owner of Pix Patisserie, brings new artistry to classic French desserts. With recipes like *Le Royale*, *Amélie*,

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Pear Rosemary Tart, Pistachio Picnic Cake, Bûche de Noël, Crème Brûlée Cookies and Macarons, you will be sure to wow any guest with complex flavors and textures that are unique to French pastry. French dessert is a study in components, and Cheryl breaks each recipe down, providing information on classic techniques while imbuing each recipe with a new twist. Her Amélie recipe, the winner of the Patis France Chocolate Competition, combines orange vanilla crème brûlée, glazed chocolate mousse, caramelized hazelnuts, praline crisp and orange liqueur génoise. Cheryl trained with MOF Philippe URRACA, a prestigious patisserie located in southern France. She has been featured in World of Fine Wine,

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Delta Sky magazine, Thrillist Portland, Food Network Magazine, The Wall Street Journal, USA Today and Bon Appétit. This book will have 41 recipes and 80 photos.

Sutekina Okashi means “lovely sweets” and this is talented baker Keiko Ishida’s follow-on book to her bestselling Okashi: Sweet Treats Made with Love. In this collection, Keiko shares new ideas for making even more tempting confections using French-style baking techniques and Japanese flavours. She also includes a section on astrological herbal treats made using ingredients and herbs linked to the zodiac signs, to inject fun and exciting flavours into baking. With easy-to-follow recipes, step-by-step pictures and

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essential information on baking techniques, this book provides the necessary guidance that new bakers will appreciate, while delighting all who love baking with its delightful range of recipes.

Dezāto (デザート) is the Japanese word for desserts.

Japan boasts a strong liking for desserts, including the traditional Wagashi as well as modern sweets.

Desserts drawn from Japanese cuisine can easily steal your soul and leave you yearning for more. If you are planning to tour this beautiful country, it's good to have in mind some of the most popular Japanese desserts. This book is written as a guide to Japanese desserts and has all the information you need to know

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about desserts in Japan. We have compiled a list of 30 Japanese desserts you should try when you visit Japan. Enjoy our list of Japanese desserts.

Noted for his Japanese-inspired French confections showcasing delicate cake bases and intricately-piped fresh cream, Chef Yamashita's cosy patisserie of the same name draws cake and dessert lovers from near and far to indulge in his irresistible creations. In this third cookbook, Chef Yamashita shares a delightful collection of recipes for his signature sponge, chiffon and mousse cakes, so you can make these creations your own. With an additional section on special cakes that are gluten-free or eggless, everyone can join in



# Access Free Japanese Patisserie Exploring The Beautiful And Delicious Fusion Of East the party! West

Chef Yamashita Masataka was trained in Tsuji Culinary Institute, a well-known and respected culinary institute in Osaka, Japan. He worked at various pâtisseries around Japan for 10 years before starting his own pâtisserie in Nara, which quickly became one of the top pâtisseries there. Eight years later, yearning for new challenges and a change of scenery, chef Yamashita moved to Singapore where he took charge of the kitchen at Pâtisserie Glacé, turning it into a haven for delightful cakes and pastries. Chef Yamashita soon saw an opportunity to revive his pâtisserie from Japan and re-established

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Flor Pâtisserie at Duxton Hill, Singapore. Today, chef Yamashita no longer runs Flor, but his own Japanese artisan pâtisserie at Tangjong Pagar Plaza, aptly named Chef Yamashita. This is chef Yamashita's second cookbook. His first cookbook, Tanoshii, clinched the Best First Cookbook award at the Gourmand World Cookbook Awards 2013 and is a bestseller

This is a cookbook designed for parents and children to use together. Thirty simple, classic Italian recipes that appear in both English and Italian, offering an immersive cultural experience through language, cuisine, and ritual.

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