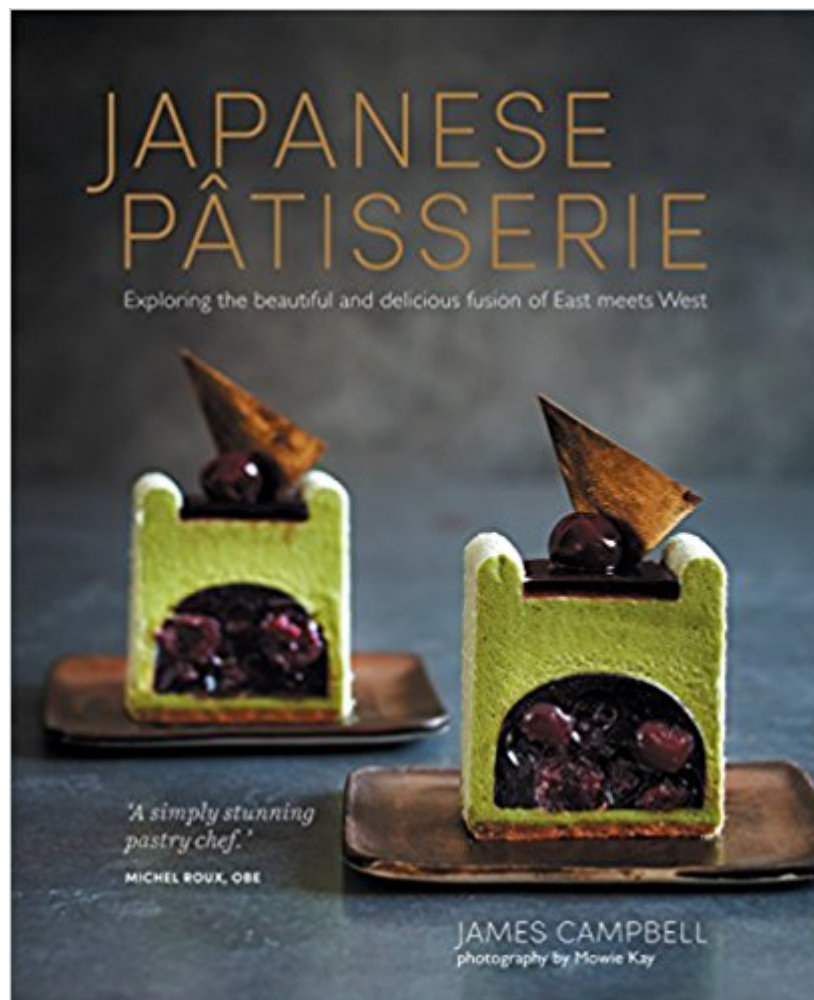




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Japanese Patisserie: Exploring The Beautiful And Delicious Fusion Of East Meets West



Synopsis

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 magical—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 our burgers and Thai Sriracha hot sauce on—well everything—prove that our love-in with Asian cuisine is thriving. Tokyo is now considered a food-forward city, currently boasting 15 three Michelin-starred restaurants (compared to France's 10). 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 culture—both share values of beauty, precision, and care within cooking. 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 Lemon & Yuzu *clairs*. 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.

Book Information

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Customer Reviews

James has worked as a chef in Michelin-starred establishments across the world. In London he was Head Pastry Chef at Gary Rhodes's Michelin starred restaurant and the award-winning Mandarin Oriental Hotel. It is in his current position as Product Development Manager for Marks & Spencer, that James's passion for Japanese culture and ingredients truly developed through research and in-depth visits to Tokyo and Osaka. James was recently a semi-finalist in the BBC's Bake Off: CrÃfÂme de la CrÃfÂme.

This is truly a beautiful book with great recipes for the pastry artist. Note however that most of the recipes require some previous training in baking and pastry production, i.e. more for the professional rather than the novice. However a few of the recipes could be made by weekend bakers. Regardless, this is a wonderful book, with beautiful photographs, well written, and a must for fans of Japanese sweets and the fusion of western baking with Japanese ingredients.

This is a beautiful book with some great ideas. If you are looking for upper scale pastries with a Japanese flare this is the perfect book. Very glad I came across it!

Best book I've bought in YEARS. I'm a classically trained pastry chef and this book is absolutely amazing. You definitely need prior pastry experience to follow it but it shows many techniques I had forgotten and did not learn in school such as a sponge made in the polystyrene cup. Love love love it!!

Just got this. The pics are stunning, but the measurements are off. I tried the matcha alfajores using the metric measurements. The recipe calls for 325 g of cornflour. It lists the US equivalent as 1 1/4 cups. It turned out badly. But the miso caramel is delicious.

At first I was scared being a home cook BUT, the recipes are easy I am so pleased after making the Chocolate Sesame Caramelized Miso Tart which is so rich and DELICIOUS I was off and running. Surprise yourself and buy this fantastic Japanese Patisserie you will love the recipes as much as I have. I ordered the miso paste and black sesame seeds from-Mart had it in 3 days so it's easy to find ingredients.

Beautiful book with nice explanation of some typical Japanese flavors

Love this book!!!

At last a publication showing the superiority of the Japanese chocolatier. The use of great new flavours and ingredinces miso yuzu tonka and other beans

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