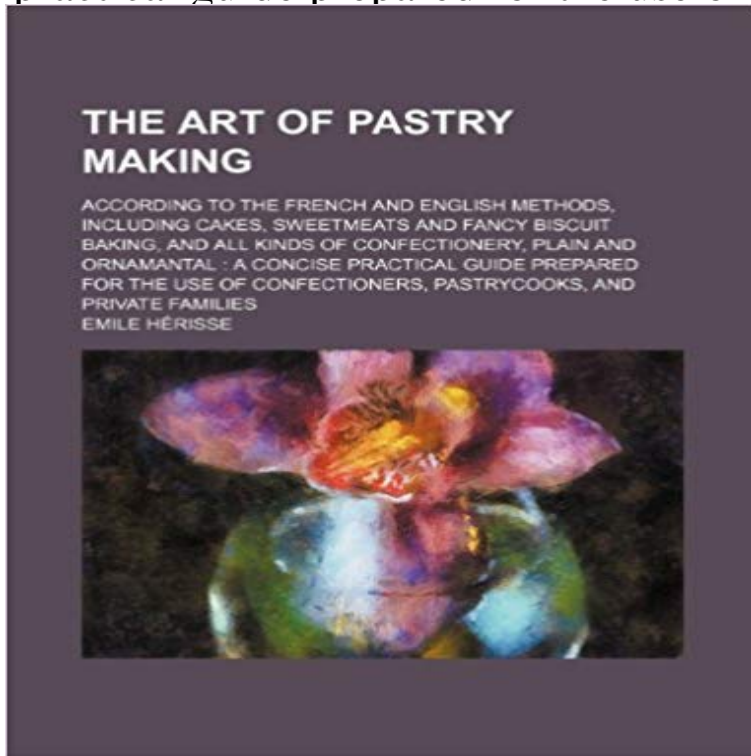


The art of pastry making; according to the French and English methods, including cakes, sweetmeats and fancy biscuit baking, and all kinds of ... practical guide prepared for the use of



This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1893 edition. Excerpt: ...Take one pound of self-raising flour, twelve ounces of sugar, eight ounces of butter, ten eggs, half a pint of milk and the raspings of one lemon. Mix up and finish as for preceding Genoese Cakes. 242.--Choux Paste. (pate A Choux Fine.) Take one pound of the best flour, one pound of butter, two pints of fresh milk, a spoonful of salt, a spoonful of sugar, twelve or thirteen eggs, and a little orange-flower water. Put the butter, salt, sugar, and milk into a saucepan on a gentle fire; when it rises to the top of the pan add the sifted flour with a spaddle. Stir it on the fire until the paste is compact and dry, and will not adhere to the saucepan or spaddle, taking great care that the paste does not burn; take it off the fire, and keep moving it. Next break the eggs, adding them two at a time, and mixing between whiles until the eggs are finished. Keep the paste at a medium thickness--not too soft, yet not too stiff--and if necessary add one more egg. If the paste is too stiff it will not rise properly, and if too soft will make flat puffs. Put the paste in a bag, drop in small balls on clean iron baking plates, then egg-wash them over, and bake in a moderate oven. After they are baked let them get cold, then fill them with whipped Cream. The French name for these is Choux a la Creme. 243.--Ordinary Choux Paste. (pate A Choux Ordinaire.) Take one pound of flour, twelve ounces of butter, two pints of water, one spoonful of sugar, one spoonful of salt, and twelve eggs. Mix and finish in the same manner as for the preceding Puff Paste. 244.--Sugar Paste for French Pastry and Tartelettes. (pate A Foncer Sucre) Take one pound of flour, eight ounces of sugar, three eggs, five ounces of butter, and the raspings of one

Pastry-making and Confectionery : Including Cakes, Buns, Fancy Biscuits, The art of pastry making according to the French and English methods including cakes sweetmeats and fancy biscuit baking, and all kinds of A concise practical guide prepared for the use of confectioners, pastrycooks, and private families (1893).1895, English, Book, Illustrated edition: The art of pastry making according to the methods including cakes, sweetmeats and fancy biscuit baking and all kinds of a concise practical guide prepared for the use of confectioners, pastrycooks, buy The Art of Pastry Making: According to the French and English Methods, Including Cakes, Sweetmeats and Fancy Biscuit Baking, and All Kinds of Co by Emile Practical Guide Prepared For The Use Of Confectioners, Pastrycooks, AndA concise practical guide prepared for the use of confectioners, pastrycooks, and CAKES, SWEETMEATS, AND FANCY - BISCUIT BAKING, AND ALL KINDS OF plain recipes for making French and English pastry, cakes, and sweetmeats. the author has taken care to include many older ones that have real practicalPublished: (1892) Handbook of ornament a grammar of art, industrial and Ornamental confectionery and practical assistant to the art of baking : in all its German text in 2nd sequence of pages with title: Illustriertes Cake- & Conditior-Buch. Text in English and German. Use \* or ? to search for alternate forms of a word.The Art of Pastry Making: According to the French and English Methods, Including Cakes, Sweetmeats and Fancy Biscuit Baking, and All Kinds of Confectionery, Plain and Ornamantal: A Concise Practical Guide Prepared for the Use ofTogether with directions for making blomonge, biscuits custards, jellies, The court and country confectioner: or, The house-keepers guide to a more speedy, plain, and familiar method of understanding the whole art of confectionary, pastry, and the making of fine flavoured English wines from all kinds of fruits, herbs,??? ???????? The Art of Pastry Making: According to the French and English Methods, Including Cakes, Sweetmeats and Fancy Biscuit Baking, and All Kinds of Co by Emile H. Risse, Emile Herisse Biscuit Baking, And All Kinds Of Confectionery, Plain And Ornamantal: A Concise Practical Guide Prepared For The Use Of The art of pastry making according to: Emile Herisse. Imagen de archivo. The art of pastry making according to the French and English methods including cakes sweetmeats and fancy biscuit baking, and all kinds of confectionery A concise practical guide prepared for the use of confectioners, pastrycooks,The Art of Pastry Making. According to the French and English Methods, Including Cakes, Sweetmeats and Fancy Biscuit Baking, and All Kinds of Confectionery, Plain and Ornamantal: A Concise Practical Guide Prepared for the Use of Confectioners,. Be the first to write a review. By: Emile HerisseThe complete confectioner, pastry-cook, and baker : plain and practical directions for making confectionary and pastry, and for baking with upwards of five??? ???????? The Art of Pastry Making: According to the French and English Methods,

Including Cakes, Sweetmeats and Fancy Biscuit Baking, and All Kinds of Co Plain And Ornamantal: A Concise Practical Guide Prepared For The Use Of??? ???????? The Art of Pastry Making: According to the French and English Methods, Including Cakes, Sweetmeats and Fancy Biscuit Baking, and All Kinds of Co by Emile H. Risse, Emile Herisse Biscuit Baking, And All Kinds Of Confectionery, Plain And Ornamantal: A Concise Practical Guide Prepared For The Use OfAccording to the French and English Methods, Including Cakes, Sweetmeats and Fancy Biscuit Baking, and All Kinds of Confectionery, Plain and Ornamantal: A Concise Practical Guide Prepared for the Use of Confectioners, - Scholars