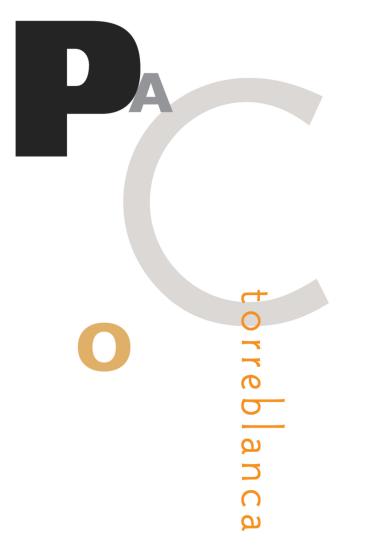
### the first book



## book

Languages: English/Spanish Size: 245 x 297 mm Pages: 306 Pictures: 500 32 step-by-step recipes Over a hundred cakes, chocolates and desserts for restaurants and chocolates New and surprising techniques Artistic compositions and decorative elements

#### 4th edition

Paco Torreblanca's pastry, thanks to this great master's unmistakable style, has become an international, timeless reference. His masterpiece book is proof of that, originally published in 2003, and whose third edition we now present. Its international success and a constant request for it from different countries has led us to republish it once again.

This book includes desserts on plate, cakes, stepby-step recipes of sponge cakes, sugar and isomalt decorations, chocolate and chocolates, artistic compositions, traditional doughs.

Moreover, it widely covers other complements such as different types of tea and coffee and the pairing of wine with all the cakes and desserts in this book.

'Paco Torreblanca' is thus an indispensable book to keep up-to-date with the latest trends in modern pastry. According to Ferran Adrià, 'a top class book which should be a reference for professionals and gourmets worldwide'.



4th EDITION

# orreblanca

## summary

introductions trade and passion. paco torreblanca biography

#### the creation of a cake

sicilia madagascar bourbon grenoble red fruit royal catalonia colibrí granada pear charlotte with vanilla opera my way snow rose ceylán caramel pear raspberry charlotte capuccina the truffle marronier llevant lady in white vivaldi

#### the new dessert cart

desserts and gastronomy cakes and chocolate in restaurants tomato jam, with raspberry and macaroon dulcinea saffron cream with pear caviar pumpkin sponge cake venecia the textures of the sponge cake tahití red fruit and dairy terrine anise coffee chocolate mousse with liquid filling of williams pear brandy pear tatin valencia the scher curry tipsy chocolate soufflé

#### the soul of chocolates

confection of chocolates classification of chocolates candy-type liquor chocolates working methods and technology of chocolate the chocolates

#### important details

ice creams and sorbets the crushed-ice drinks the fruit creams flavors from yesterday and today brioches panettones macaroons revived sponge cakes

#### sugar, the first pleasure

properties and uses of sugar most commonly used types of sugar in pastry confection sugar in gastronomy artistic sugar working methods

decorative elements aromatic candies decorative candies the caramelized fruits decorations with isomalt sugar

artistic presentations

professionals' comments

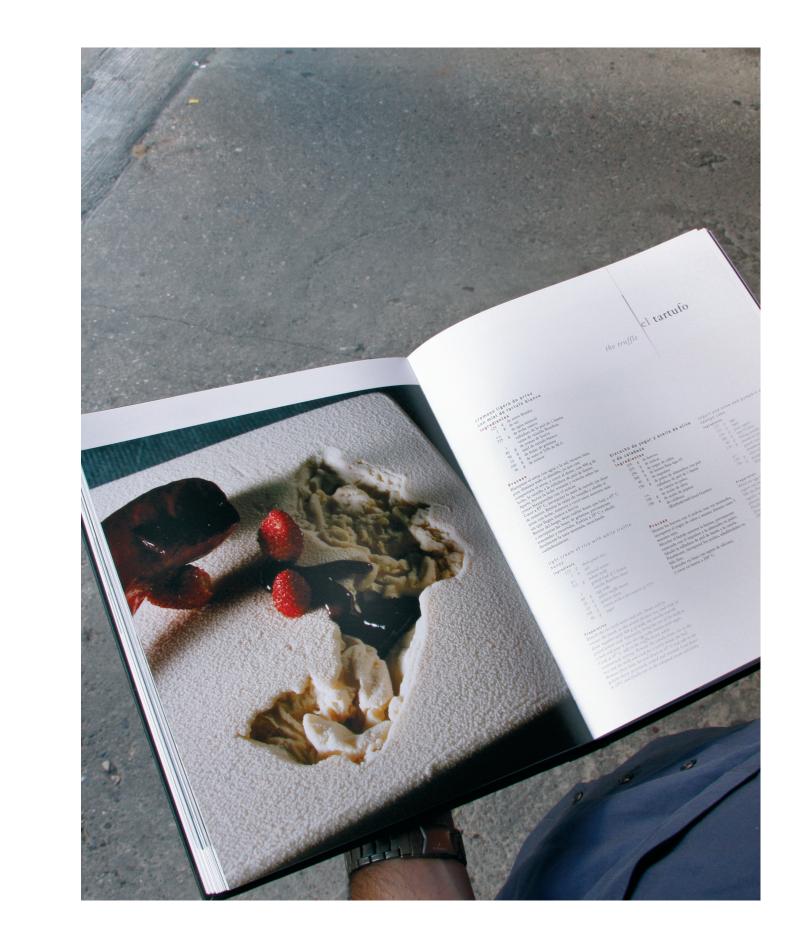


## the creation of a cake

"When conceiving a dessert or a cake, the first characteristic that I always consider is the flavor, and then I think about the aesthetic. My goal is to unify in the preparation of a cake, dessert, pie, etc., the flavor, the aroma, the balance in composition and the finishing touches, which I try make as simple as possible."



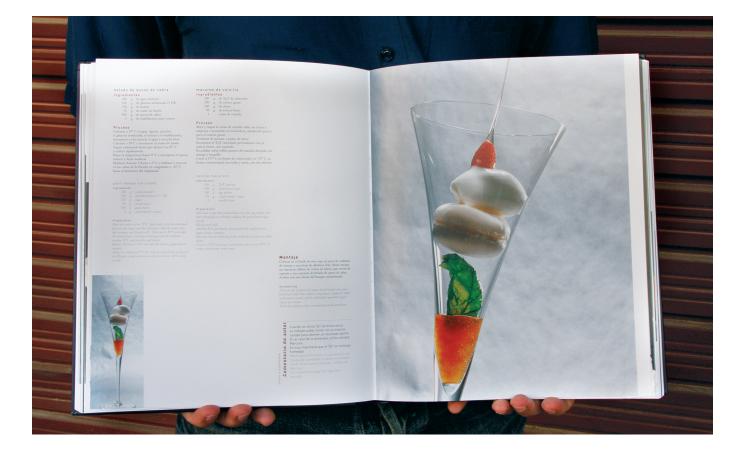
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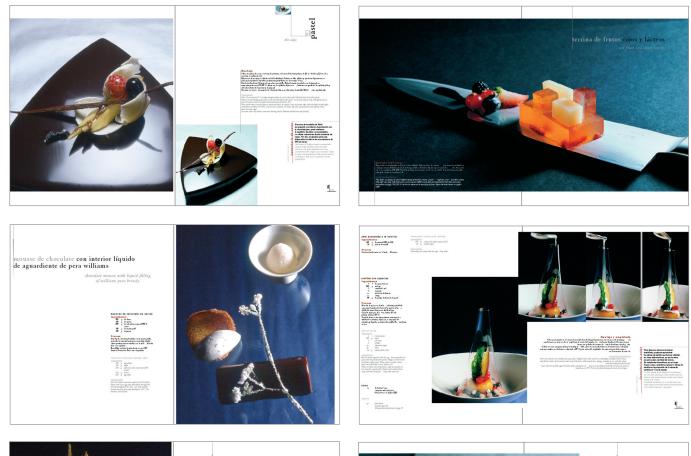
## the new dessert cart

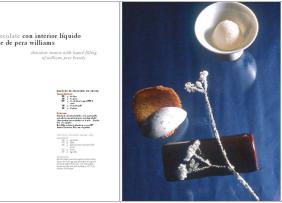
desserts and gastronomy cakes and chocolates in restaurants

"When I started preparing this book and thinking about the subject of restaurant desserts, the first thing that came to mind were the many times that after finishing a meal in a restaurant we found a great disparity between the main course and the dessert."



"There are two types of desserts for restaurants in this book: the first group consists of traditional cake recipes, adapted to create individual portions while keepingpresentation in mind..." "The second type consists of desserts made especially for restaurants that use a mix of cooking-related ingredients techniques and presentations. They are usually more complex when it comes to the presentation..." "A third option is using some of the cakes that are presented in this book that are directly in the capacity of the dessert cart. As my chef friends will be able to see, most of them are quick and easy to prepare and can be made without difficulty in any kitchen."









## the soul of chocolates

confection of chocolates classification of chocolates candy-type liquor chocolates working methods and technology of chocolate

"Without a doubt the key to a good chocolate is quality, as chocolate will not accept anything less. Then comes the selection of the glaze based on the type of filling. There are chocolates of varying degrees of acidity, different aromatic chocolates such as chocolate with fruit and wood aromas. It is not because of snobbishness that chocolate receives the same consideration as wine."





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# important details

helados y sorbetes los granizados las cremas de frutas sabores de ayer y hoy los bizcochos recuperados

"As in the majority of professions, the great works of art -the cakes, the desserts, the chocolates- stand out in confectionery, while other elements, some of which constitute the basic 'framework' for these works of art, and others those complements that contribute to enhancing them, are ignored."









# sugar, the first pleasure

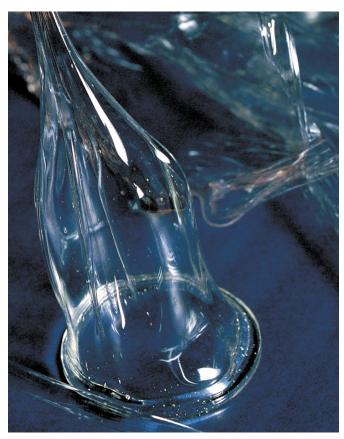
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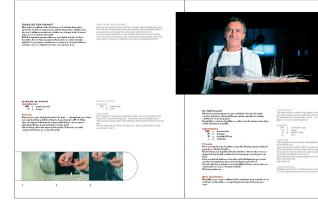
"If chocolate is usually called the "king" of patisserie, I am not quite sure what we should call sugar, since it really is the ingredient on which all patisserie concepts are based."

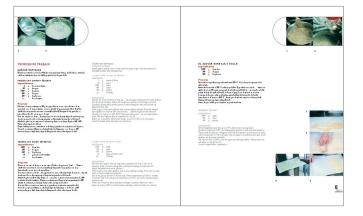
## decorative elements

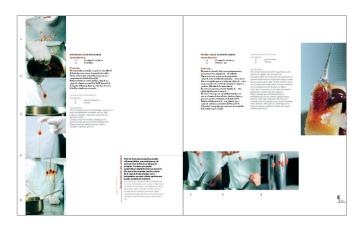
the candies fruits decorations with isomalt sugar

"We are in the era of design, forms and colors. In our line of work finishing touches, decorations and presentation are becoming more and more important every day."













## the artistic presentations

"I am very aware that there are not many professionals in Spain who specialize in these kinds of confections; despite this, there are and there have been extraordinary head chefs of this artistic branch of confectionery. It is also true that it is not a commercial type of work, it demands dedication, a lot of practive and time, this last requisite being something that is not often available. However, I am of the opinion that all pastry cooks should know the techniques ussed for working with sugar, seeing as, thanks to the technological evolution of utensils and sugars, it is sometimes possible to add small adornments that serve to embellish some confections, especially those made for celebratory events such as anniversaries, weddings and others."





