

the first book

PACO torreblanca

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

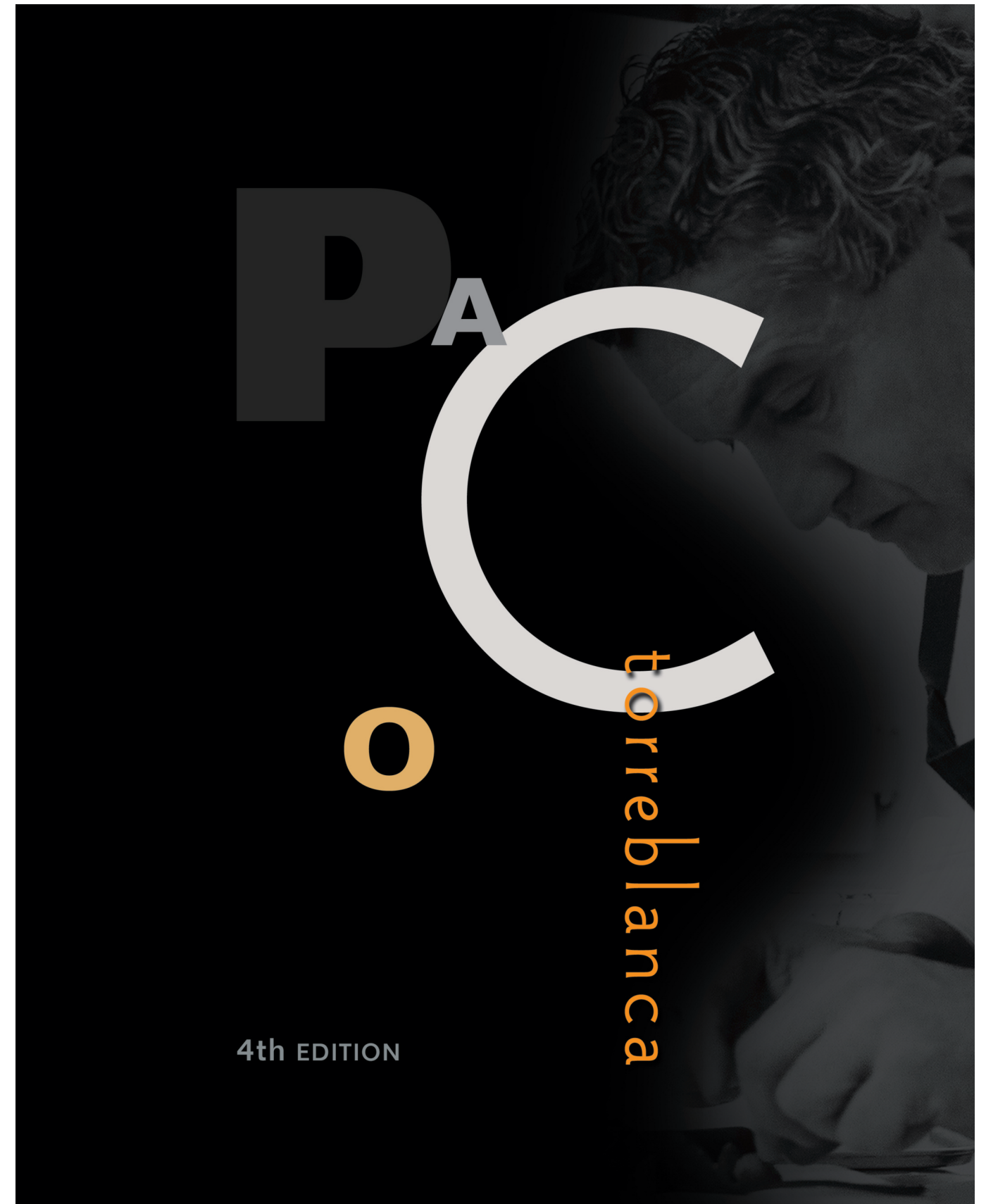
4th edition

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, step-by-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'.



s u m m a r y

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
marronnier
levant
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
tahiti
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

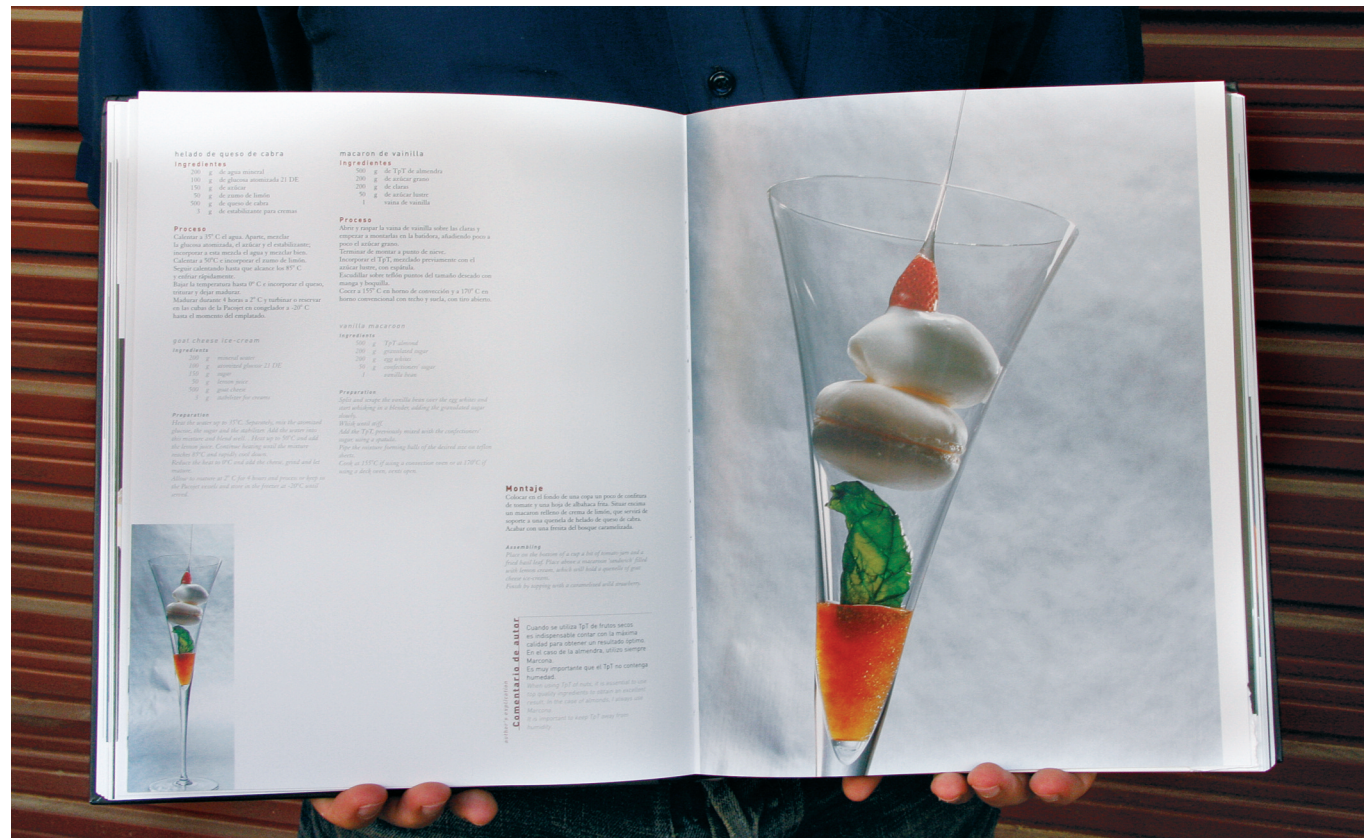
professionals' comments



the new dessert cart

desserts and gastronomy
cakes and chocolates in restaurants

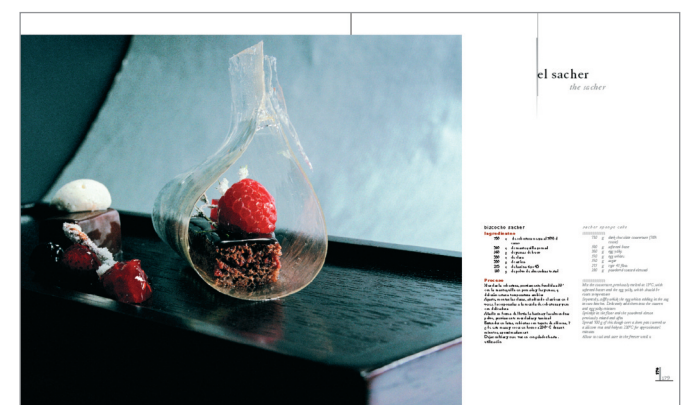
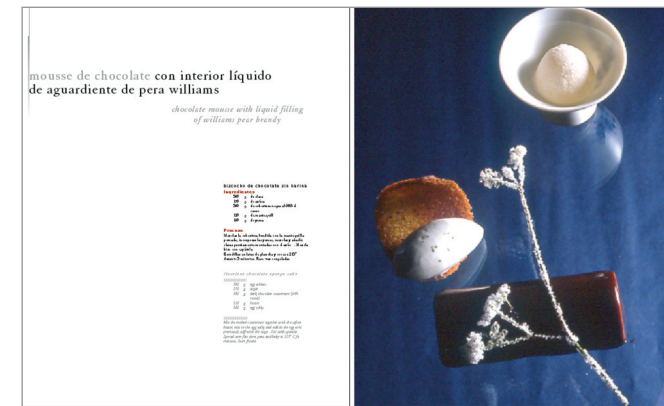
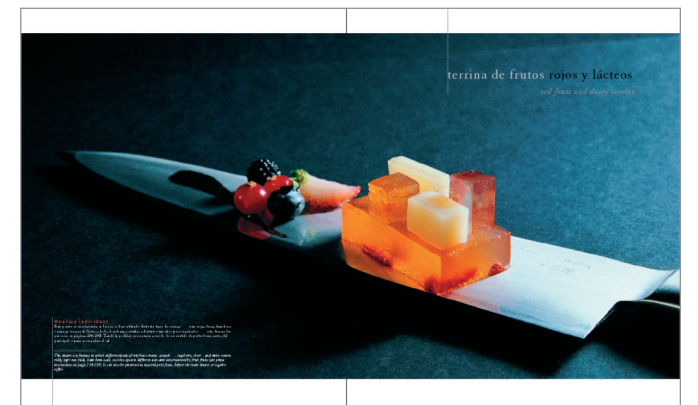
“When I started preparing this book and thinking about the subject of restaurant desserts, the first thing that came to mind were the many times that after finishing a meal in a restaurant we found a great disparity between the main course and the dessert.”



“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 keeping presentation 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

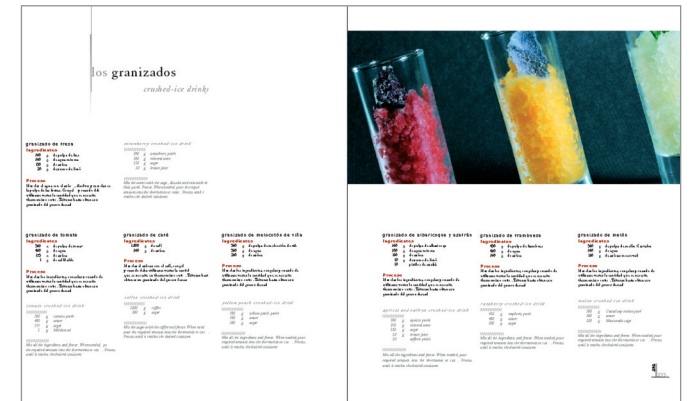
“Without a doubt the key to a good chocolate is quality, as chocolate will not accept anything less. Then comes the selection of the glaze based on the type of filling. There are chocolates of varying degrees of acidity, different aromatic chocolates such as chocolate with fruit and wood aromas. It is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



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

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

“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.”



TARABAL DE ISOMALT
El isomalt es un azúcar que se obtiene a partir de la sacarosa...
PROPIEDADES DEL ISOMALT
El isomalt es un azúcar que se obtiene a partir de la sacarosa...
USOS DEL ISOMALT
El isomalt es un azúcar que se obtiene a partir de la sacarosa...
EL MASTILLAJE
El mastillaje es un tipo de decoración que se realiza con pasta de azúcar...
REQUISITOS
Para realizar el mastillaje se necesitan los siguientes materiales...

TECNICAS DE TRABAJO
ASÍUM ESTERILIZADO
El asíum esterilizado es un tipo de decoración que se realiza con pasta de azúcar...
USOS DEL ASÍUM ESTERILIZADO
El asíum esterilizado es un tipo de decoración que se realiza con pasta de azúcar...
EL ASÍUM ESTERILIZADO EN EL BOLLIDO
El asíum esterilizado es un tipo de decoración que se realiza con pasta de azúcar...

USOS DEL ISOMALT
El isomalt es un azúcar que se obtiene a partir de la sacarosa...
PROPIEDADES DEL ISOMALT
El isomalt es un azúcar que se obtiene a partir de la sacarosa...
USOS DEL ISOMALT
El isomalt es un azúcar que se obtiene a partir de la sacarosa...

decoraciones con azúcar isomalt
Decorations with isomalt sugar
USOS DEL ISOMALT
El isomalt es un azúcar que se obtiene a partir de la sacarosa...
PROPIEDADES DEL ISOMALT
El isomalt es un azúcar que se obtiene a partir de la sacarosa...



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 practice 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 used 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.”

