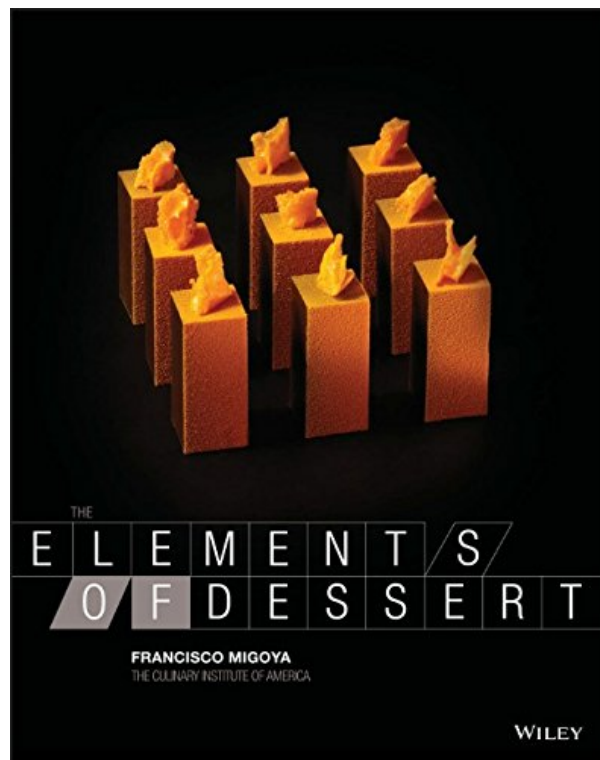
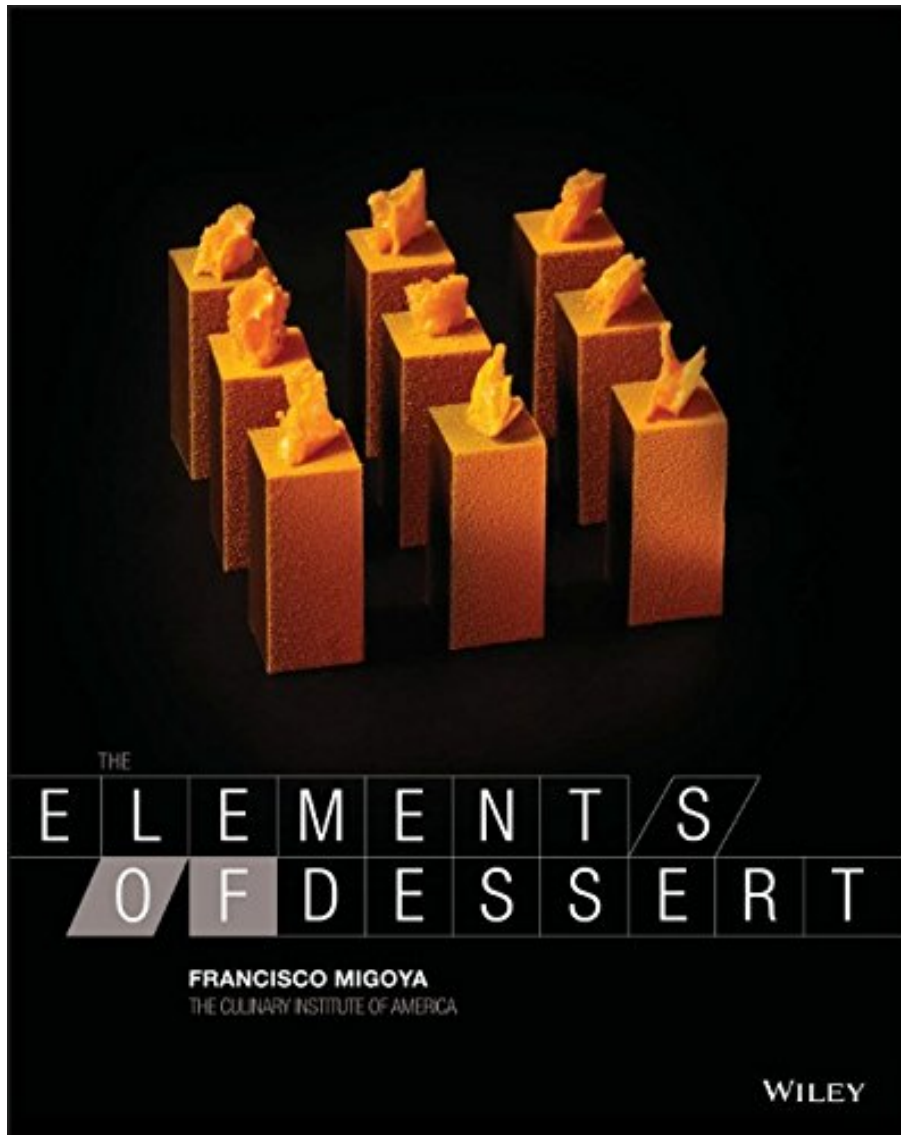


THE ELEMENTS OF DESSERT BY FRANCISCO J. MIGOYA, THE CULINARY INSTITUTE OF AMERICA (CIA)



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Superb **The Elements Of Dessert By Francisco J. Migoya, The Culinary Institute Of America (CIA)** publication is constantly being the best friend for spending little time in your workplace, night time, bus, and also everywhere. It will be a great way to simply look, open, as well as read guide **The Elements Of Dessert By Francisco J. Migoya, The Culinary Institute Of America (CIA)** while in that time. As known, experience and also skill don't consistently had the much money to get them. Reading this publication with the title **The Elements Of Dessert By Francisco J. Migoya, The Culinary Institute Of America (CIA)** will allow you understand more things.

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The essential guide to truly stunning desserts from pastry chef Francisco Migoya

In this gorgeous and comprehensive new cookbook, Chef Migoya begins with the essential elements of contemporary desserts—like mousses, doughs, and ganaches—showing pastry chefs and students how to master those building blocks before molding and incorporating them into creative finished desserts. He then explores in detail pre-desserts, plated desserts, dessert buffets, passed desserts, cakes, and petits fours.

Throughout, gorgeous and instructive photography displays steps, techniques, and finished items. The more than 200 recipes and variations collected here cover virtually every technique, concept, and type of dessert, giving professionals and home cooks a complete education in modern desserts.

- More than 200 recipes including everything from artisan chocolates to French macarons to complex masterpieces like Bacon Ice Cream with Crisp French Toast and Maple Sauce
- Written by Certified Master Baker Francisco Migoya, a highly respected pastry chef and the author of *Frozen Desserts* and *The Modern Café*, both from Wiley

Combining Chef Migoya's expertise with that of The Culinary Institute of America, *The Elements of Dessert* is a must-have resource for professionals, students, and serious home cooks.

- Sales Rank: #35284 in Books
- Published on: 2012-11-05
- Original language: English
- Number of items: 1
- Dimensions: 11.10" h x 2.00" w x 8.60" l, 4.82 pounds
- Binding: Hardcover
- 544 pages

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Most helpful customer reviews

52 of 55 people found the following review helpful.

His best yet

By Robert E. Connoley

As a self-taught chef, I am constantly on the lookout for books that will expand my training. Traditionally, books published by culinary schools have been written to accompany classroom instruction making them poor tools for independent learners. Francisco Migoya of the Culinary Institute of America takes a different approach to his books and his latest is certainly a winner for serious students of pastry.

Francisco Migoya is a professor at the Culinary Institute of America and previously has worked with Thomas Keller at French Laundry and Bouchon. In 2008 he released his highly acclaimed *Frozen Desserts*, which was followed with *Modern Café* in 2009 - another well received book. Now Migoya has released yet another girthy book that just oozes the knowledge that he's accumulated since *Modern Café*.

There's no stinginess of information with Migoya. With over 525 pages, covering: Basic elements, Pre-desserts, Plated desserts, Dessert buffets, Passed-around desserts, Cakes and Petits Fours, each section starts with a gorgeous photograph of the final dessert and assembly instructions. Following these, Migoya then breaks down each dessert with the individual recipes. While some basic knowledge is needed, Migoya doesn't assume that you know proper batter folding techniques or what tempering is. Clearly a first semester student in his class could have success with this book as well as a well-seasoned chef looking for new ideas.

The book is not without its flaws, although I find these to be far less noticeable than most pastry books. The publisher has separated the recipes from the photos and assembly directions. So if you want to see how to make the Salted Peanut Butter Ice Cream with Raising Jelly Veil on page 206, you will need to turn to page 257 to find the recipes. And likewise, if you're not fully awake you may even miss the transition from Toasted Milk Panna Cotta that starts on page 254 and continues right up against the Salted Peanut Butter Ice Cream on 257 separated only by a small logo and photo behind the recipe title. A designer was trying to be a bit too clever or efficient with space and made the organization more challenging than it needed to be. The other flaw is that Migoya has quite a few unique serving dishes, molds and ingredients, which the reader is referred to discover in a Resources section. There were a few items that I could not find in the Resources despite quite a bit of research - please tell me where to get the fillable tubes! But again, these two flaws are insignificant in comparison to the quality of the book.

If you're not convinced that \$40US isn't a good investment, consider a few of the recipes:

*Bacon ice cream, Quebec maple syrup-flavored kataifi, brown butter panna cotta & burning hay scent

*Warm pandan leaf-infused caramelized cream, black sesame genoa bread, hibiscus glaze & popcorn shoots

*White miso pot de crème, green tea génoise crumbs, kumquat marmalade, kumquat jelly

Some of the 200+ recipes are exotic but not so far out there that they're irrelevant. Most are common flavors prepared in the most modern and proven of techniques. I appreciate his ability to explain preparations for well-equipped kitchens but also for more humble kitchens - there are very few recipes that you can't make at home.

Migoya continues to prove himself as one of the top pastry chefs in the country and certainly one of the top pastry educators anywhere. Elements of Dessert is worth far more than its price, and certainly exceeds a much larger stack of books that sit on my shelf collecting dust.

13 of 14 people found the following review helpful.

A fantastic professional book for modern desserts

By E. Nassar

If you want to go beyond desserts targeted for the home cook like brownies, pies and cakes (not that there is anything wrong with those) this is the book to add to your collection. It is geared towards the professionals or the very ambitious and curious home cooks who want to know how the pros do it. Migoya gives us a fantastic insight into how the professionals think of, source, compose and create modern desserts. Even if we do not attempt any of the desserts from start to finish (I did try a couple already with great success), there is a lot to learn here about the restaurant pastry kitchen and the process of creating a proper dessert using multiple basic building blocks.

5 of 5 people found the following review helpful.

Beautiful photographs, modernist dessert recipes/techniques

By Deidre512

You will want to put this cookbook on your coffee table to impress your foodie friends. The pictures are an incredible showcase of the modernist ingenuity of the recipes.

The layout of the book is very well thought out. You must be prepared to invest in ingredients and equipment to make the majority of the recipes in this book.

A suitable amount of background is recommended before attempting the recipes found later in the book and this background is provided in Chapter 1. Do not skip this chapter! The first chapter provides an extensive explanation of preparation and cooking methods (for example: tempering chocolate), an overview of flavor and texture profiles of ingredients, and even considerations in menu composition.

Subsequent chapters contain recipes and photographs grouped by the type of setting under which the dessert would be served (such as plated, in a buffet, cakes, etc.). The ingredient amounts in the recipes are weight based so at the very least you must have a kitchen scale.

In the end of the book is a list of on-line resources where unique ingredients or tools can be purchased which I found very helpful.

I'd recommend this book to anyone who has an appreciation of culinary artistry, and strongly recommend this book to chefs who enjoy modernist cooking.

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From the Inside Flap

THE ELEMENTS OF DESSERT

IN THE ELEMENTS OF DESSERT, RENOWNED pastry chef Francisco Migoya and The Culinary Institute of America take you on a guided tour through the innovative flavors, ingredients, and techniques in the thrilling world of desserts. He explains the art of dessert through its most essential and fundamental elements—such as mousses, doughs, and ganaches—revealing in each recipe how to incorporate these building blocks into inventive, unforgettable delicacies. He begins by covering the core concepts and techniques, including flavor breakdowns focused on combinations and compatibility; basic pastry methods; principles of dessert and menu composition; preparation methods for essentials such as custards, creams, and meringues; and chocolate making and tempering basics.

After exploring these essentials, Migoya delves into the desserts themselves, divided into distinct groups:

PRE-DESSERTS: Semi-sweet small dishes—such as Goat Cheese Bavarian Cream with Beet Jelly and Date Pound Cake Crumbs—intended to bridge the gap between savory main courses and fully sweet desserts.

PLATED DESSERTS: Simple, modern, and elegantly plated recipes like Toasted Milk Panna Cotta Covered in Caramelized Milk Chocolate with a Crisp Croissant Crouton and Devil's Food Cake Soup.

DESSERT BUFFETS: A wide range of small items from which diners may choose—with an emphasis on dishes that will keep, as well as on visual impact and presentation—such as Chocolate Blackout Cake with 64% Dark Chocolate Mousse, Luxardo Cherries, and Crème Fraîche.

PASSED AROUND DESSERTS: Small nibbles that are plattered and passed around the room, usually in easy-to-handle forms like lollipops or macarons.

Sections on cakes (Entremets) and petits fours (Mignardises) round out this collection of awe-inspiring desserts and highly sophisticated techniques. With Migoya's unique approach and clear guidance, combined with gorgeous and instructive photography, The Elements of Dessert offers a comprehensive education that will empower pastry students and working professionals alike to reach new heights in both flavor and presentation.

From the Back Cover

"The world of pastry rejoices; Francisco shows us once again that there is still much to say in this profession, and this book is an honest reflection of a person who does not lose sight of tradition, even when working from a contemporary and modern perspective. Perfection, technique, philosophy, purity, and—above all—a very personal aesthetic defines this work in all of its aspects."

—FERRAN AND ALBERT ADRIÀ BARCELONA, SPAIN

"In *The Elements of Dessert*, Chef Migoya displays his skillful and learned approach to producing today's most innovative pastry. Included is a plethora of new techniques, new flavor combinations, reinterpretations of form, and forward-thinking design—overall, a pleasure to behold."

—ENRIC ROVIRA OWNER, ENRIC ROVIRA XOCOLATES DE BARCELONA, BARCELONA, SPAIN

"*The Elements of Dessert* is a work that goes well beyond techniques and recipes; it will help the reader understand how and why things work. The greatness of Chef Migoya is his ability to explain the complicated in a simple way. This is one of the most detailed, reliable, and honest books ever printed about dessert."

—OLIVIER FERNÁNDEZ DIRECTOR, EPGB (ESCOLA DE PASTISSERIA DEL GREMI DE BARCELONA—THE GUILD OF BARCELONA PASTRY SCHOOL), BARCELONA, SPAIN

"Francisco Migoya has presented us with this compilation of the knowledge accumulated over decades, and distilled it with his brilliant eye. *The Elements of Dessert* will be an indispensable book in the kitchens and libraries of gastronomes everywhere."

—ANDONI LUIS ADURIZ CHEF AND OWNER, MUGARITZ RESTAURANT, ERRENTERIA, SPAIN

"*The Elements of Dessert* is the book I searched for as a young cook, looking for answers and inspiration, and the book I will now turn to for the same reasons. Chef Migoya has created a powerful new tool for our trade and has a masterful way of explaining and presenting techniques and ideas."

—JOHNNY IUZZINI PASTRY CHEF AND HEAD JUDGE, TOP CHEF JUST DESSERTS, NEW YORK, NEW YORK

"Every page makes you stop and think twice. Francisco Migoya's books always push the envelope on the most cutting-edge techniques and ingredient combinations. Behind the elegant plating and the simple organization, every recipe has great depth and is a great source of inspiration for chefs and serious cooks alike."

—DOMINIQUE ANSEL CHEF AND OWNER, DOMINIQUE ANSEL BAKERY, NEW YORK, NEW YORK

"I knew of Francisco Migoya's work before I met him in person. He and his work are fully interconnected and in perfect balance: in him is an image of what he does, and his work shows us who he is. He is a great source of information and knowledge, and he will continue to delight us with his advice, techniques, recipes, and presentations. I want to thank you, Francisco, for what we have seen and for what we have yet to see."

—CARLES MAMPEL CHEF AND OWNER, BUBÓ PASTISSERIA, BARCELONA, SPAIN

Superb **The Elements Of Dessert By Francisco J. Migoya, The Culinary Institute Of America (CIA)** publication is constantly being the best friend for spending little time in your workplace, night time, bus, and also everywhere. It will be a great way to simply look, open, as well as read guide *The Elements Of Dessert By Francisco J. Migoya, The Culinary Institute Of America (CIA)* while in that time. As known, experience and also skill don't consistently had the much money to get them. Reading this publication with the title *The Elements Of Dessert By Francisco J. Migoya, The Culinary Institute Of America (CIA)* will allow you understand more things.