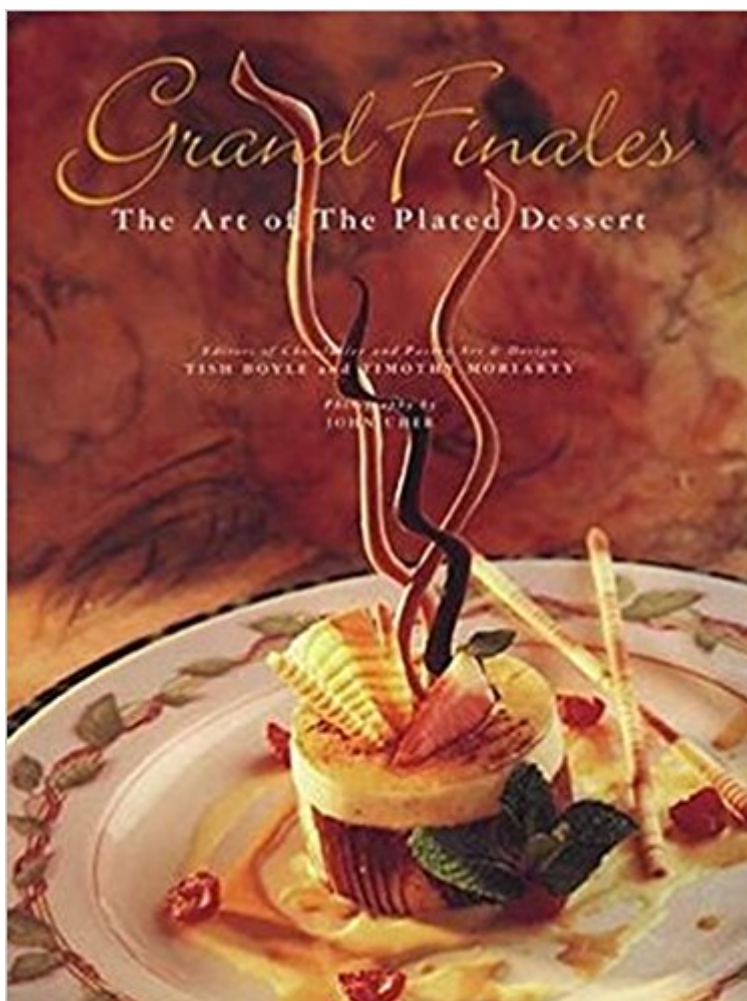


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Grand Finales: The Art Of The Plated Dessert



Synopsis

Feast your eyes on the most exquisite and flavorful desserts created by fifty of the country's renowned pastry chefs in this groundbreaking book, *Grand Finales: The Art of the Plated Dessert*. Authors Tish Boyle and Timothy Moriarty formally identify the different "schools" of pastry in relation to the world of art and design. From Neo-Classicist to the Impressionist to the Modernist and Fusionist dessert, the result is a grand look at the extraordinary plated desserts being created today. Each featured master pastry chef offers a delectable recipe, accompanied by an elegant four-color photograph of the transcendent work. We are also given a privileged look behind the scenes where chefs share their most guarded secrets. To all pastry lovers and aesthetes alike, the author of *Grand Finales* assure ultimate satisfaction.

Book Information

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Customer Reviews

"A visually stunning and groundbreaking new book. *Grand Finales: The Art of The Plated Dessert* explores the intimate connection between flavor and presentation with recipes that are truly extraordinary. Thanks to the magnificent efforts of the pastry chefs in this book, the language of desserts will never be the same." -Jacques Torres, *Le Cirque*, New York

Grand Finales The Art of The Plated Dessert by Tish Boyle and Timothy Moriarty Feast your eyes on the most exquisite and flavorful desserts created by fifty of the country's renowned pastry chefs in this groundbreaking new book, *Grand Finales: The Art of The Plated Dessert*. Authors Tish Boyle and Timothy Moriarty have written a book that will change the course of culinary history-they have

formally identified the different "schools" of pastry in relation to the world of art and design. From Neo-Classicist to the Impressionist to the Modernist and Fusionist dessert, the result-a grand look at the extraordinary plated desserts being created today. As Michael Schneider, editor-in-chief of Pastry Art & Design and Chocolatier magazines, and creator of the book observes, "The concept of the plated dessert is best understood if you visualize tile plate as the canvas and the components as the medium with which the chefs 'paint.' Although beautiful presentation is integral to the concept, a plated dessert is created not so much as to be exhibited as to be eaten." In this enticing new book, each master pastry chef offers a delectable recipe, accompanied by an elegant four-color photograph of the transcendent work. We are also given a privileged look behind the scenes where chefs share their most guarded secrets. To all pastry lovers and aesthetes alike, the authors of Grand Finales: The Art of The Plated Dessert assure ultimate satisfaction or they will eat their hat-Eric Girard's creation of Humphrey Bogart's hat-that is.

The book is beautiful and well written, with information about the contributing chefs and some clear instructions. Some of the most beautiful seemed to have the best details in their descriptions. It was lacking instructions on all of the items plated on some desserts though, making me laugh with instructions like "paint a monet scene" or listing blown sugar angels in only the assembly of the plate section. Most of the main components, sauces, and garnishes are explained though so overall I am very happy with the book. I am a pastry cook looking to advance my skills with some at-home learning that I can put into place in my pastry job. I did show the book to a friend and she said she would never try any of these, so how useful this book is really depends on how adventurous you are and how much you already know.

This is a lovely book with lots of very impressive desserts that are doable in the common kitchen

I was looking for a book that would give ideas and have lots of pictures. This book has too much verbiage and very few pictures. It is not what I was looking for

great book to own for professionals

I liked the details on the presentations.

Absolutely fantastic book, but not for amateurs! On the other hand, every, and I say EVERY

professional should have it! Thorough, precise, with stunning photos, shortly-a MUST HAVE!!

I am a Going for my Associates Degree in baking and pastry now, so I know this will help with creative and decriptive ideas. Thanks for the fast delivery.

This book was asked for by a trades person to be used as a reference at their business. Used regularly

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