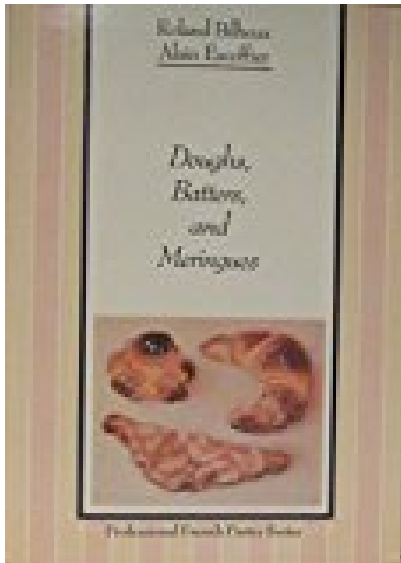


Doughs Batters and Meringues The Professional French Pastry Series Vol 1



BOOK DETAILS

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- Pages : 203 Pages
- Publisher : Van Nostrand Reinhold/co Wiley
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BOOK SYNOPSIS

Provides detailed instructions for making cakes, pastries, crepes, waffles, fritters, pie dough, bread, and croissants

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