

The French Cook Cream Puffs and Eclairs



BOOK DETAILS

- Author : Holly Herrick
- Pages : 128 Pages
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BOOK SYNOPSIS

The second book in The French Cook series, following The French Cook: Sauces, classically French trained author Holly Herrick dips into the marvelously versatile world of choux pastry, or pâte à choux. The buttery, nutty, even-flavor of this dough invites myriad flavors, in both sweet and savory categories and in many shapes - cream puffs, éclairs, rings, and more. Whether it be a savory petit éclair filled with an avocado mousse layered with bacon and tomatoes, choux "gnocchi" with a buttered herb sauce, three cheese gougères with black pepper, a sweet Dreamsicle orange cream puff with a dark chocolate sauce, a salted caramel macadamia ice cream filled profiterole with a warm caramel sauce, an Almond Joy cream puff, or a hot-from-the-fryer beignet with a cool, fresh raspberry sauce, taste delights are found all along the way. Holly also provides tips and recipes for assembling classic cream puff cakes such as the croquembouche and Gâteau St. Honoré. Holly dedicates the front of the book to the art of demystifying the "puff," making choux pastry an easy and accessible medium for every cook, novice, professional or anyone in-between. There is a chapter on sweet sauces to go along with the sweet cream puffs and éclairs and expert tips on piping, baking and garnishing these uniquely French delights. Holly Herrick is a graduate of Boston College and studied at Le Cordon Bleu, where she earned Le Grande Diplome in Cuisine and Pastry. A long-time restaurant critic for the Charleston Post and Courier and a multi-awarded food writer, Holly is the author of The French Cook-Sauces, Tart Love, Southern Farmers Market Cookbook, Food Lovers' Guide to Charleston and Savannah, and The Charleston Chefs Table. She lives in Charleston, South Carolina.

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