



# **The Pastry Chef's Apprentice: An Insider's Guide to Creating and Baking Sweet Confections and Pastries, Taught by the Masters**

*Mitch Stamm*

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For many people, pastries, cakes, chocolates, and sweets come ready to eat right from the grocery store. If they're lucky, a local bakery or chocolate shop satisfies the community's sweet tooth. Few people think they have the skill or the time to tackle something as seemingly complicated and time-consuming as homemade pastry. In *The Pastry Chef's Apprentice*, author Mitch Stamm simplifies a culinary school's core pastry curriculum and teaches the reader just how quickly you can go from sifting and stirring to spectacular.

The masters featured in *The Pastry Chef's Apprentice* teach classic pastry skills, such as caramel, pate a choux, tart crusts, and more, to the amateur food enthusiast. Through extensive, diverse profiles of experienced experts plus fully illustrated tutorials and delicious recipes, the reader gets insider access to real-life chefs, bakers, culinary instructors, and more.

With these new skills—or just the chance to revisit their old standards—everyone from casual cooks to devoted epicures will learn dozens of new ways to take their kitchen skills to the next level.

Featured chefs include:

Laurent Branlard, USA: restaurateur and Executive Pastry Chef at the Swan and Dolphin Resorts at Disney World

Frederic Deshayes, France: Chief Pastry & Bakery Instructor at At-Sunrice GlobalChef Academy

Thaddeus Dubois, USA: former White House Executive Pastry Chef and Culinary Mentor

Robert Ellinger, UK/USA: owner of Baked to Perfection, founder of the Guild of Baking and Pastry Arts, and international pastry competition judge

Lauren V. Haas, USA: Assistant Pastry Chef at Albert Uster Imports and Instructor at Johnson & Wales University

Thomas Haas, Germany/USA

En-Ming Hsu, USA: Chef Instructor at the French Pastry School in Chicago

William Leaman, USA: World Champion Baker and Owner of Bakery Nouveau in Seattle

Iginio Massari, Italy: Author, Restaurateur, and Founder of the Academy of Italian Master Pastry Chefs

Kanjiro Mochizuki, Japan: Executive Pastry Chef at the Imperial Hotel in Tokyo

Ewald Notter, Switzerland/USA: Founder and Director of Education of Notter School of Pastry Arts

Kim Park, South Korea: owner of the Green House Bakery and captain of South Korea's national pastry team

Jordi Puigvert, Spain: founder of Sweet'n Go, consultant, and professor at the School of the Hotel de Girona in Spain

Anil Rohira, India/Switzerland: Corporate Pastry Chef for Felchlin Switzerland and coach and judge for national and international competitions

Sébastien Rouxel, France/USA: Executive Pastry Chef for the Thomas Keller Restaurant Group

Kirsten Tibballs, Australia: Founder of Savour Chocolate and Patisserie School in Melbourne

Franz Ziegler, Switzerland: Author and Consultant

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