



A Modernist View of Plated Desserts (Grand Finales)

By Tish Boyle, Timothy Moriarty

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"Modernism is simply the result of the extremely progressive evolution of the American pastry industry. With the use of all ethnic influences, creative flavor combinations enhanced by incredibly visual designs is truly the global trend-setter for the millennium." Norman Love Corporate Pastry Chef, Ritz-Carlton Hotel Company Milk Chocolate-Ginger Mousse with Liquid Chocolate Center Norman Love Corporate Pastry Chef, Ritz-Carlton Hotel Company, Naples, Florida. Mont Blanc Michael Hu Executive Pastry Chef, Waldorf-Astoria Hotel, New York Midnight Macadamia Torte Kim O'Flaherty Pastry Cook, Essex House Hotel, New York. Chocolate and Pear Mousse Ensemble Eric Perez Executive Pastry Chef, Ritz-Carlton Tyson's Corners, Virginia. Chocolate Croissant Bread Pudding with Specky Vanilla Ice Cream and Caramel Marshall Rosenthal Executive Pastry Chef, Trump Taj Mahal Hotel and Casino, Atlantic City, New Jersey Butter Pecan Custard Cake Wayne Brachman Executive Pastry Chef, Mesa Grill and Bolo, both in New York.

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A Modernist View of Plated Desserts (Grand Finales) By Tish Boyle, Timothy Moriarty Bibliography

- Sales Rank: #1571853 in Books
- Published on: 1997-10-24
- Original language: English
- Number of items: 1
- Dimensions: 11.20" h x .82" w x 9.00" l, 2.60 pounds
- Binding: Hardcover
- 288 pages

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Editorial Review

From the Publisher

This book examines the modernist techniques and style in copious detail. Includes 50 desserts, detailed guidance on garnishes, full-color photographs of each dessert, and a business emphasis on menu marketing.

From the Inside Flap

A Modernist View of Plated Desserts For diners, the stunning virtuosity of dessert menus orchestrated by today's chefs and restaurateurs has made a meal's grand finale as eagerly awaited as the entrees that precede them. To accompany American pastry's dynamic renaissance, *Grand Finales: A Modernist View of Plated Desserts* offers an essential compendium of information that enables culinary professionals to keep pace with these remarkable developments. Scores of pastry chefs are now seeking to compose plated desserts that consciously avoid everyday images, and in doing so, have lifted their creations into the realm of artistic discipline. While each chef has his or her individual style, many of their desserts can be classified as Modernist, with technical and artistic demands as challenging as any in the culinary realm. At once absorbingly informative and celebratory, authors Tish Boyle and Timothy Moriarty lead a discussion of how Modernist chefs are redefining dessert, the better to satisfy the insatiable American sweet tooth. Replete with ample illustrations, *Grand Finales: A Modernist View of Plated Desserts* offers 50 detailed recipes culled from the repertoires of 25 of the country's most accomplished pastry chefs. Their insights and opinions on the diverse aspects of desserts contrast with the straightforward analysis of Boyle and Moriarty, which addresses the major components of a Modernist dessert—from its relationship to classical dessert standards, the fundamental importance of equipment and molds, and the principles of garniture, to the use of sauces and the critical necessity of deft management skills and costing procedures. Thorough, humorous, and comprehensive, *Grand Finales: A Modernist View of Plated Desserts* is a tempting addition to the ranks of indispensable reference for anyone involved in the art of pastry, or just in love with dessert.

From the Back Cover

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Users Review

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