



Dessert University: More Than 300 Spectacular Recipes and Essential Lessons from White House Pastry Chef Roland Mesnier

Roland Mesnier, Lauren Chattman

Download now

[Click here](#) if your download doesn't start automatically

Dessert University: More Than 300 Spectacular Recipes and Essential Lessons from White House Pastry Chef Roland Mesnier

Roland Mesnier, Lauren Chattman

Dessert University: More Than 300 Spectacular Recipes and Essential Lessons from White House Pastry Chef Roland Mesnier Roland Mesnier, Lauren Chattman

As Executive Pastry Chef at the White House for almost twenty-five years, Roland Mesnier has been responsible for creating thousands of elegant, delicious confections and dazzling desserts for hundreds of state dinners and family occasions. An accomplished teacher as well as a master chef, he now shares his expertise with home cooks in *Dessert University*.

This beautifully illustrated volume is a complete course in making the full spectrum of spectacular sweets—from breakfast pastries, cookies, and pies to fresh-fruit desserts, frozen confections, and cakes. Recipes in each chapter are organized from the simplest to the most complex, and Chef Mesnier walks you through each step, pointing out common mistakes and offering insights on technique gained from his years as a professional. Most of these recipes need few special ingredients and almost no fancy equipment; nearly everything can be purchased at a well-stocked supermarket, department store, or kitchen supply store. Chef Mesnier includes tips on techniques, ingredients, and serving suggestions, and offers home cooks practical advice, such as how to fill and use a pastry bag and the best way to whip egg whites. A resource list is also included, so cooks can find the more unusual ingredients they need to make these delectable creations.

Mesnier starts off with his fresh-fruit desserts, including uniquely wonderful recipes such as Bananas in Raspberry Cream, Blueberry Fool, and Poached Peaches with Chestnut Mousse. He moves on to creamy custards, puddings, soufflés, mousses and Bavarians, ice creams, meringues, crêpes, and breakfast treats (including buttery brioche and croissant doughs). Chef Mesnier's cookie and bar recipes will fill your cookie jar with such treats as Chocolate Chip Cookies, Almond Crescents, Orange Butter Cookies, Brownies, and Florentine Squares. There are sweet and savory tarts, and cakes ranging from the simple (Lemon Pound Cake) to the unusual (Peanut Butter and Jelly Roulade Cake) to the sophisticated (Chocolate Champagne Mousse Cake). Ambitious home cooks can even try their hand at making chocolate candy and sugar decorations. A chapter on syrups, sauces, and other dessert components completes the book.

More than fifty black-and-white line drawings throughout illustrate Chef Mesnier's instructions for the more complicated recipes, and there are sixteen stunning color photographs of finished desserts.

Home cooks and professionals spend hundreds of dollars in formal cooking classes to learn what masters like Roland Mesnier have to teach. In *Dessert University*, Chef Mesnier has distilled the experience and expertise of an extraordinary career into one accessible, user-friendly volume. Whether you're a novice who has never picked up a rolling pin or an accomplished cook looking to hone and enhance your skills, this is truly a book you cannot do without.

 [Download Dessert University: More Than 300 Spectacular Reci ...pdf](#)

 [Read Online Dessert University: More Than 300 Spectacular Re ...pdf](#)

Download and Read Free Online Dessert University: More Than 300 Spectacular Recipes and Essential Lessons from White House Pastry Chef Roland Mesnier Roland Mesnier, Lauren Chattman

From reader reviews:

Valerie Bell:

Reading a book can be one of a lot of action that everyone in the world likes. Do you like reading book consequently. There are a lot of reasons why people enjoy it. First reading a book will give you a lot of new details. When you read a reserve you will get new information because book is one of a number of ways to share the information or even their idea. Second, looking at a book will make an individual more imaginative. When you looking at a book especially fictional book the author will bring you to definitely imagine the story how the characters do it anything. Third, you are able to share your knowledge to other folks. When you read this Dessert University: More Than 300 Spectacular Recipes and Essential Lessons from White House Pastry Chef Roland Mesnier, it is possible to tells your family, friends and also soon about yours publication. Your knowledge can inspire the mediocre, make them reading a book.

Jessie Henricks:

The book Dessert University: More Than 300 Spectacular Recipes and Essential Lessons from White House Pastry Chef Roland Mesnier has a lot details on it. So when you check out this book you can get a lot of benefit. The book was authored by the very famous author. The writer makes some research prior to write this book. This particular book very easy to read you can find the point easily after looking over this book.

Beatrice Rogers:

Your reading 6th sense will not betray a person, why because this Dessert University: More Than 300 Spectacular Recipes and Essential Lessons from White House Pastry Chef Roland Mesnier publication written by well-known writer whose to say well how to make book that can be understand by anyone who else read the book. Written inside good manner for you, still dripping wet every ideas and creating skill only for eliminate your own personal hunger then you still question Dessert University: More Than 300 Spectacular Recipes and Essential Lessons from White House Pastry Chef Roland Mesnier as good book not only by the cover but also by the content. This is one guide that can break don't assess book by its deal with, so do you still needing an additional sixth sense to pick that!?! Oh come on your studying sixth sense already alerted you so why you have to listening to one more sixth sense.

Clara Brownfield:

In this era globalization it is important to someone to find information. The information will make anyone to understand the condition of the world. The fitness of the world makes the information easier to share. You can find a lot of personal references to get information example: internet, newspapers, book, and soon. You will observe that now, a lot of publisher which print many kinds of book. The particular book that recommended to you is Dessert University: More Than 300 Spectacular Recipes and Essential Lessons from White House Pastry Chef Roland Mesnier this e-book consist a lot of the information with the condition of this world now. This kind of book was represented just how can the world has grown up. The dialect styles

that writer make usage of to explain it is easy to understand. Often the writer made some investigation when he makes this book. That is why this book ideal all of you.

Download and Read Online Dessert University: More Than 300 Spectacular Recipes and Essential Lessons from White House Pastry Chef Roland Mesnier Roland Mesnier, Lauren Chattman #CBUI9P5WA07

Read Dessert University: More Than 300 Spectacular Recipes and Essential Lessons from White House Pastry Chef Roland Mesnier by Roland Mesnier, Lauren Chattman for online ebook

Dessert University: More Than 300 Spectacular Recipes and Essential Lessons from White House Pastry Chef Roland Mesnier by Roland Mesnier, Lauren Chattman Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Dessert University: More Than 300 Spectacular Recipes and Essential Lessons from White House Pastry Chef Roland Mesnier by Roland Mesnier, Lauren Chattman books to read online.

Online Dessert University: More Than 300 Spectacular Recipes and Essential Lessons from White House Pastry Chef Roland Mesnier by Roland Mesnier, Lauren Chattman ebook PDF download

Dessert University: More Than 300 Spectacular Recipes and Essential Lessons from White House Pastry Chef Roland Mesnier by Roland Mesnier, Lauren Chattman Doc

Dessert University: More Than 300 Spectacular Recipes and Essential Lessons from White House Pastry Chef Roland Mesnier by Roland Mesnier, Lauren Chattman Mobipocket

Dessert University: More Than 300 Spectacular Recipes and Essential Lessons from White House Pastry Chef Roland Mesnier by Roland Mesnier, Lauren Chattman EPub