



40 Amazing Desserts

Bart Ardijs

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- 40 irresistible dessert classics that are playfully upgraded and illustrated with step-by-step photography
- Extra focus on decoration, presentation and processing
- Attention given to gluten-free, lactose-free and sugar-free desserts

Classic desserts – such as the dame blanche, or the well-loved flan caramel – are already delicious. But you can make them irresistible by elevating the skills involved in their preparation. In this book, pastry chef Bart Ardijs uses his creativity to uplift the taste, texture, form and presentation of the final dinner course, incorporating different ingredients and flavours. This way the big classics get a playful upgrade. Boasts step-by-step photography, with extra focus on processing, presentation and decoration techniques; and in-depth how-to guides for desserts that are gluten-free, lactose-free and/or sugar-free.

Bart Ardijs worked at Brussels' famous company Wittamer for 4 years. He won the first prize and the prize for originality, Georges Boute. He has taught pastry, chocolate and decoration at the renowned gastronomical school 'Ter Groene Poorte' for 20 years.