



Pâtisserie: French Pastry Master Class

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- A comprehensive and beautiful reference focusing on French baking, written by award-winning Pastry Chef Philippe Urraca
- Contains step-by-step accessible instructions for the creation of these wonderful pastries
- A book for amateur and professional bakers alike

Every four years since 1924, the best French artisans contend to become Meilleur Ouvrier de France (MOF), literally the 'Best French Craftsman'. The president of this prestigious and unique competition, Philippe Urraca, selected 130 emblematic recipes that represent the best of French baking: croissants, millefeuilles, financiers, ParisBrest, eclairs, macarons, and more.

Basic recipes and techniques are explained with detailed step-by-step instructions as well as professional tips, making this book a helpful reference for both amateurs and pros.

Philippe Urraca opened his first bake-shop when he was 19 years old, following in his father's footsteps. He became Meilleur Ouvrier de France in 1993 and was named Head of the Pastry MOF Committee in 2003 - a position which he still holds. He is the only MOF jury member of a famous baking competition on French TV.