

Larousse De Los Postres Paulina Abascal

I can't wait to cook my way through this amazing new book, Ina Garten writes in the foreword to this cookbook of more than 400 recipes and variations from Julia Turshen, writer, go-to recipe developer, co-author for best-selling cookbooks such as Gwyneth Paltrow's *It's All Good*, Mario Batali's *Spain...on the Road Again*, and Dana Cowin's *Mastering My Mistakes in the Kitchen*. The process of truly great home cooking is demystified via more than a hundred lessons called out as "small victories" in the funny, encouraging headnotes; these are lessons learned by Julia through a lifetime of cooking thousands of meals. This beautifully curated, deeply personal collection of what Chef April Bloomfield calls "simple, achievable recipes" emphasizes bold-flavored, honest food for breakfast, lunch, dinner, and dessert. More than 160 mouth-watering photographs from acclaimed photographers Gentl + Hyers provide beautiful instruction and inspiration elevate this entertaining and essential kitchen resource for both beginners and accomplished home cooks.

An author, baking instructor and vegan offers recipes for chocolate desserts and treats including cakes, brownies, truffles, pudding and ice creams that are dairy-free, organic and fair-trade including Brooklyn Blackout Layer Cake, a Sacher Torte and Moon Pies. Never one to be content with yesterday's baking triumph, Peter Reinhart continues to refine his recipes and techniques in his never-ending quest for extraordinary bread. In this revised edition of his beloved and bestselling classic, he further perfects his recipes by adding metrics and conversion charts, incorporating baker's percentages into the recipes, and updating methods throughout. With an updated resource section, this will surely continue to be the go-to bread baking book for amateur and professional bakers across the country.

BuzzFeed's Tasty helps you conquer the kitchen—one meal at a time. Tasty Adulting is made specifically for the young (and young at heart) cooks who are just getting their footing as grown-ups. First, this book walks you through the foundations of cooking and builds up your kitchen confidence and know-how. Then, 75 fun, quick, and totally doable recipes meet you exactly where you are, allowing you to make mistakes, encouraging you to try new techniques, and gearing you up to reign supreme at the dinner table.

With chapters like Souper Heroes, Put Some Meat On Your Bones, and A Sweet Finish, as well as a whole section for having people over, this book helps you move toward that golden "I have my life together" feeling. And just like that, you're Adulting. Now available for the first time as an e-book, the classic cake-baking reference from award-winning author Rose Levy Beranbaum Yes, lovemaking does change after 40, but it is still the most thrilling experience two married people of the opposite sex can experience on this earth! In this practical, fun-to-read, illustrated guidebook, Tim and Beverly LaHaye cover a broad spectrum of key topics and show married couples how to experience a more satisfying and joy-filled sex life long after age 40. Millions of married couples have questions about sexual intimacy. Yet all too often, their questions go unasked . . . or unanswered. This easy-reading, medically sound book candidly addresses issues of intimacy. Does sexual desire actually reverse with aging? How does menopause affect a woman's sex drive? How can exercise and nutritional supplements improve our sex life? Is there such a thing as male menopause? What can we do to put more spark into our lovemaking? You'll learn about sexual desire and dysfunction. Understand the risk and temptation of extramarital affairs. Gain a better understanding of menopause and the dangers of breast and prostate cancer. Learn how to prepare for, and adjust to, physical changes affecting lovemaking. You and your spouse can rekindle that sexual spark in your marriage--or build even stronger intimacy and commitment.

Features recipes for cupcakes, from classics such as devil's food to surprises like peanut butter and jelly, as well as frostings, fillings, toppings, and a wide selection of decorating and embellishment ideas, including stencil templates, and an equipment glossary. Original.

From beloved food blogger Lisa Fain, aka the Homesick Texan, comes this follow-up to her wildly popular debut cookbook, featuring more than 125 recipes for wonderfully comforting, ingredient-driven Lone Star classics that the whole family will love. Nobody knows and loves Texan food more than Lisa Fain. With *The Homesick Texan's Family Table*, Fain serves up more of the appealing, accessible, and downright delicious fare that has made her blog so popular. Featuring a mix of down-home standards and contemporary updates, all of the recipes are made with fresh, seasonal ingredients, yet still packed with real Texas flavor. With recipes ranging from Fried Eggs Smothered in Chili over Grits and Mexican Chocolate Pancakes to Brisket Tacos to Cochinita Pibil, *The Homesick Texan's Family Table* has something for everyone--whether you're in Dallas or Detroit, Houston or Honolulu.

La obra más completa sobre repostería con creaciones vanguardistas y los grandes clásicos internacionales y mexicanos con el toque de la reconocida Paulina Abascal. Más de 250 recetas con explicaciones detalladas para llevar de la mano al lector, acompañadas de datos históricos, anécdotas, productos, técnicas y materiales.

150 recipes to help you master the cooking basics, hack the pantry, and make everything from vegetarian go-tos to crowd-pleasing snacks to irresistible desserts. Tasty Ultimate is THE must-have companion for home cooks of all skill levels—whether you're a sometimes cook or a master meal prepper. With 150 recipes, clever hacks, and must-know techniques, this cookbook will teach you how to kill it in the kitchen. In no time at all, you'll be poaching like a pro, searing perfectly tender steaks, chopping veggies at warp speed, and frosting cakes better than Betty Crocker. You'll tackle brand-new recipes as well as all your Tasty faves; think Fried Egg Pizza, Salmon Poke Bowl, Mozzarella Stick Onion Rings, and Molten Lava Brownies. Beyond knockout cheese pulls, slow-cooked stunners, vegetarian go-tos, meals for meat-lovers, and insanely good sweets, discover large-scale showstoppers perfect for hosting Friendsgiving or Super Bowl Sunday. With Tasty Ultimate in your kitchen, there is no meal—big or small—you can't conquer.

80 delicious desserts from Paulina Abascal, one of Mexico's foremost pastry chefs

100 easy and essential recipes for cookies, pies and pastry, cakes, breads, and more, with photographic step-by-step how-to instruction, plus tips, variations, and other information

A joyful exploration of the cuisine of Baja California--hailed as Mexico's Napa Valley--with 60 recipes celebrating the laidback lifestyle found right across the border. Less than an hour's drive from San Diego, Baja California is an up-and-coming destination for tourists looking to experience the best of what Mexico has to offer. From Baja wine country to incredible seafood along the coast, Baja cuisine showcases grilled meats, freshly caught fish, and produce straight from the garden, all mingled with the salt spray of the Pacific Ocean. Inspired by the incredible local landscape and his food

from the award-winning restaurant Fauna, star chef David Castro Hussong conducts a dreamy exploration of Baja cuisine featuring 60 recipes ranging from street food such as Grilled Halibut Tacos and Chicharrones to more refined dishes such as Grilled Steak in Salsa Negra and Tomatillo-Avocado Salsa. Each chapter features gorgeous photographs of the region and profiles of top food purveyors are scattered throughout, bringing the spirit of Baja into your kitchen, no matter where you live.

Le Cordon Bleu is the highly renowned, world famous cooking school noted for the quality of its culinary courses, aimed at beginners as well as confirmed or professional cooks. It is the world's largest hospitality education institution, with over 20 schools on five continents. Its educational focus is on hospitality management, culinary arts, and gastronomy. The teaching teams are composed of specialists, chefs and pastry experts, most of them honoured by national or international prizes. One of its most famous alumnae in the 1940s was Julia Child, as depicted in the film *Julie & Julia*. There are 100 illustrated recipes, explained step-by-step with 1400 photographs and presented in 6 chapters: Pastries, cakes and desserts; Individual cakes and plated desserts; Pies and tarts; Outstanding and festive desserts; Biscuits and cupcakes, candies and delicacies, and finally the basics of pastry. There are famous classics such as apple strudel, carrot cake, black forest gateau, strawberry cakes, profiteroles... Simple family recipes including molten chocolate cake, cake with candied fruit, hot soufflé with vanilla, Tart Tatin... Delicious and original desserts like yuzu with white chocolate, chocolate marshmallow and violet tartlet, cream cheese and cherry velvet, pistachio crystalline... At the end of the book there is a presentation of all the utensils and ingredients needed for baking and also a glossary explaining the specific culinary terms. This is THE book for pastry lovers everywhere, from beginner to the advanced level and is the official bible for the Cordon Bleu cooking schools around the world in Europe: Paris, London, Madrid, Istanbul; the Americas: Ottawa, Mexico, Peru; Oceania: Adelaide, Melbourne, Perth, Sydney; and Asia: Tokyo, Kobe, Korea, Thailand, Malaysia, Shanghai, India, Taiwan.

Learn authentic Mexican cooking from the internationally celebrated chef Enrique Olvera, in his first home-cooking book *Enrique Olvera* is a leading talent on the gastronomic stage, reinventing the cuisine of his native Mexico to global acclaim – yet his true passion is Mexican home cooking. *Tu Casa Mi Casa* is Mexico City/New York-based Olvera's ode to the kitchens of his homeland. He shares 100 of the recipes close to his heart – the core collection of basic Mexican dishes – and encourages readers everywhere to incorporate traditional and contemporary Mexican tastes and ingredients into their recipe repertoire, no matter how far they live from Mexico.

The bestselling, hugely popular Hummingbird Bakery offers a wonderful collection of easy and delicious cupcakes, layer cakes, pies and cookies to suit all occasions.

Master the art of cake decorating with easy steps for sweet success Do you dream of picture-perfect cakes that are insta-post worthy? From glazing fresh fruit for a sleek naked cake to rolling fondant accents for an unforgettable multi-tiered wedding cake, *Cake Decorating for Beginners* shows the novice decorator how to transform deliciously simple cakes into dazzling feasts for the eyes and taste buds. Super easy step-by-steps will guide you through cake decorating techniques, like smoothing or texturing frosting, handling a pastry bag, piping rosettes, creating a drip effect, hand lettering, and much more. Then, put your skills to the test with 10 amazing cakes you'd be proud to share with your loved ones--not to mention your social media feed. *Cake Decorating for Beginners* includes: Cake walkthrough--Get advice on cake prep, the cake decorating supplies you'll need, mixing custom colors, and troubleshooting for collapsed cakes, lumpy fondant, broken ganache, and more. Frosted tips--Frost like a pro with recipes for buttercream, chocolate ganache, fondant, and easy-to-follow directions on how to apply them. Cherry on top--Show off your cake decorating skills with 10 scrumptious, stunning cakes--each with easy-to-follow instructions and colorful photos. Turn every occasion into an over-the-top celebration with showstopping cakes--*Cake Decorating for Beginners* gives you the confidence.

After years spent traveling and sampling sweets throughout her native Mexico, celebrated pastry chef Fany Gerson shares the secrets behind her beloved homeland's signature desserts in this highly personal and authoritative cookbook. Skillfully weaving together the rich histories that inform the country's diverse culinary traditions, *My Sweet Mexico* is a delicious journey into the soul of the cuisine. From yeasted breads that scent the air with cinnamon, anise, sugar, fruit, and honey, to pushcarts that brighten plazas with paletas and ice creams made from watermelon, mango, and avocado, Mexican confections are like no other. Stalwarts like Churros, Amaranth Alegrías, and Garibaldis—a type of buttery muffin with apricot jam and sprinkles—as well as Passion Fruit–Mezcal Trifle and Cheesecake with Tamarind Sauce demonstrate the layering of flavors unique to the world of dulces. In her typical warm and enthusiastic style, Gerson explains the significance of indigenous ingredients such as sweet maguey plants, mesquite, honeys, fruits, and cacao, and the happy results that occur when combined with Spanish troves of cinnamon, wheat, fresh cow's milk, nuts, and sugar cane. In chapters devoted to breads and pastries, candies and confections, frozen treats, beverages, and contemporary desserts, Fany places cherished recipes in context and stays true to the roots that shaped each treat, while ensuring they'll yield successful results in your kitchen. With its blend of beloved standards from across Mexico and inventive, flavor-forward new twists, *My Sweet Mexico* is the only guide you need to explore the delightful universe of Mexican treats.

Celebrations that show your love Create beautiful memories for your family and friends by stopping to celebrate life's joyful moments. In this essential guide to entertaining, Katie Jacobs reveals her secrets for throwing fantastic parties for any occasion, from a casual backyard movie night to a lavish holiday party. Using Katie's inspiring ideas and make-ahead tips, you will be so organized that you can minimize the fuss, enjoy the time, and celebrate too! Brimming with creative party themes for every season, inspiring décor ideas, and delicious recipes, *So Much to Celebrate* is the perfect book for anyone who appreciates good times, good food, and good celebrations. Katie Jacobs is a stylist for Reese Witherspoon's lifestyle brand Draper James, Pottery Barn, and Beaufort Bonnet Company, among others. A fourth-generation Nashvillian, she's been featured in *Martha Stewart Living*, *Southern Living Weddings*, *Nashville Lifestyles* as well as on *Inspired By This*, *Fashionable Hostess*, and *The Scout Guide*. Katie is also a photographer, graphic designer, and foodie. Learn more on Katie's food and lifestyle blog, StylingMyEveryday.com.

Larousse Patisserie and Baking is the complete guide from the authoritative French cookery brand Larousse. It covers all aspects of baking - from simple everyday cakes and desserts to special occasion show-stoppers. There are more than 200 recipes included, with everything from a quick-mix yoghurt cake to salted caramel tarts and a spectacular mixed berry millefeuille. Special features on baking for children, lighter recipes and quick bakes, among many others, provide a wealth of ideas. More than 30 extremely detailed step-by-step technique sections ensure your bakes are perfect every time. The book also includes workshops on perfecting different types of pastry, handling chocolate, cooking jam and much more, demonstrated in clear, expert photography. This is everything you need to know about pastry, patisserie and baking from the cookery experts Larousse.

Saberes con sabor: Culturas hispánicas a través de la cocina es un manual avanzado que responde al creciente interés por el estudio de las prácticas culinarias y alimenticias de Ibero-América, sin desatender ni la lengua ni la cultura de esas regiones del mundo. Cada capítulo comprende aspectos vinculados con recetas, lengua, arte y teoría. Los estudiantes son expuestos a temas de geografía, historia, literatura, política, economía, religión, música e, incluso, cuestiones de género que estarían implicadas en la elaboración y en el consumo de ciertas comidas. Y, esto, mientras mejoran sus habilidades en temas esenciales y específicos del español. A lo largo del libro, están incorporados materiales de internet —como vínculos para videos, registros sonoros, referencias históricas, sitios web de cocina y contenidos suplementarios para la investigación. Muy útil en cursos universitarios, Saberes con sabor es un recurso original y único de aprendizaje para estudiantes fascinados por los placeres del paladar y, de igual manera, con una genuina pasión por las culturas hispánicas.

Take your baking from simple to sensational with Anna Olson's comprehensive guide to beautiful baked goods. Bake with Anna Olson features more than 125 recipes from her popular Food Network Canada show. From chocolate chip cookies to croquembouche, pumpkin pie to petits fours, Anna Olson's newest baking book is full of delectable delights for every occasion, category and skill level. Beginner bakers, dessert aficionados and fans of her show will find over 125 recipes to take their baking to the next level, whether through perfecting a classic like New York Cheesecake or mastering a fancy dessert like Chocolate Hazelnut Napoleon. Introductory sections on essential tools and ingredients explain how to prepare your kitchen for baking success, and Anna's helpful notes throughout point you towards perfecting key details for every creation. Recipes for cookies and bars, pies and tarts, cakes, pastries, and other desserts give bakers a range of ways to savor their sweet skills, with a chapter on sauces and decors to round out your knowledge, and a chapter on breads to practice your savory savoir-faire. Gorgeous photography illustrates each recipe and guides you through difficult techniques. Baking your way through Anna Olson's favorites couldn't be easier (or more delicious!). Whether you're looking for a classic baking recipe or a new baking challenge, Bake with Anna Olson is your new go-to baking book for all occasions!

Mexico is a country that exudes sensuality. Its long tradition of extraordinary architecture both vernacular and contemporary, its exuberance, colours, scales and proportions, is apparent in the exceptional buildings and homes that can be found throughout the country. The wealth of Mexico's indigenous and colonial heritage, as well as the design legacy of leading figures such as Barrag and Legorreta have been passed down from generation to generation. The result is apparent in the work of the many talented architects and designers in this country today. Casa Mexicana embraces architecture of enormous diversity, from the lush coastlines of the Pacific Ocean, to the arid planes of Yucatan, the jungles of Campeche, the colonial streets of San Miguel de Allende, the centennial haciendas of Colima, and the modern skyline of Mexico City.

In Artisan Cake Company's Visual Guide to Cake Decorating, Elizabeth Marek shows beginner-cake-decorators how to get started with stylish cake decorating techniques. Learn to add ruffles, stripes, and geometric patterns to your cakes. Figure out how to create the effect of cascading petals or metallic finishes. An easy, visual step-by-step format with hundreds of stunning photos, Marek will guide you through the tools, recipes and basics of decorating. Artisan Cake Company's Visual Guide to Cake Decorating also features principles of simple cake design using buttercream frosting, fondant, gumpaste, and more. From party cakes and wedding cakes to more advanced 3D cakes, this book explores a full range of cake decorating for beginners to professional-level. Let Elizabeth Marek's Artisan Cake Company's Visual Guide to Cake Decorating help you get your cake from boring and bland to amazing and spectacular.

The latest French patisserie cookbook from award-winning French pastry chef Cédric Grolet Opéra Pâtisserie marks the entrance of the most talented pastry chef of his generation, Cédric Grolet, into the world of boulangerie-pâtisserie. This book coincides with the opening of his new shop in the Opéra district in the heart of Paris. Far from the haute couture pastries designed at palace hotels, with Opera Pâtisserie, Grolet returns to the essentials with a collection of hearty and accessible recipes. Follow your senses through the pages to discover the very best French recipes for viennoiseries, breads, biscuits, pastries, and frozen fruit sorbets. From croissant to mille-feuille, from tarte tatin to .clairs, the book features 100 fully illustrated desserts we all love. Recipes are organized into chapters that follow the rhythm of the day. At 7 a.m., it's time for viennoiseries and breads; at 11 a.m., it's pastries; at 3 p.m., desserts and frozen fruits; and at 5 p.m., it's time for the final batch of bread. Opéra Pâtisserie is the indispensable book for every pastry lover!

Expert lessons and tutorials for successful cake making and decorating from the acclaimed celebrity baker and cake designer. This comprehensive, practical guide to making, baking, and decorating cakes—from simple iced cakes to extravagant affairs with buttercream flowers—is the ultimate reference from award-winning cake designer Mich Turner. Turner teaches how to bake all types of cakes for every occasion, from decadent chocolate to traditional spice cakes. With step-by-step instructions, she shows how to make a classic sugar-paste rose, tiered cakes with piped lace, fillings and frostings, icings, coverings, and stacking. Mini-tutorials feature clear and concise steps and nuggets of wisdom gleaned from years of experience as one of the world's leading professional bakers. The entire volume is replete with tips, tricks, and carefully explained techniques. With experience baking for top celebrities and even the Queen, running cooking classes around the world, and most recently judging cakes on Britain's leading baking reality show, Britain's Best Bakery, Mich Turner shares what it takes to become a cake master.

Hearty bites for the heavy-hearted “He had a life-long love affair with deviled eggs, his homemade canned fig preserves, and buttermilk served in martini glasses garnished with cornbread.” —Obituary from Gulfport, Mississippi So-called “funeral food” is having a moment. Comforting casseroles; jugs of sweet tea; creamy, cheesy potatoes—all these foods provide sympathy and sustenance for the bereaved. The Southern Sympathy Cookbook includes unexpectedly humorous obituaries and anecdotes alongside staples of Southern funerals such as: Three Bean Salad with Bacon Vinaigrette Fried Chicken Pulled Pork with Homemade Barbecue Sauce Biscuit Cinnamon Rolls Whether feeding a congregation, delivering a meal to a friend in need, or cooking with weekday leftovers in mind, home cooks will embrace these recipes, guaranteed to comfort and to please a crowd. This new essential guide to entertaining is divided by occasion, offering a fresh lineup of menus and ideas from Oxford, Mississippi's go-to caterer for every celebratory scenario life serves up. In this update to the best-selling book of our mothers' and grandmothers' era, Elizabeth's tell-it-like-it-is voice provides a twist to the classic Southern advice that is a refresher for entertainers of any age or experience. Packed with delicious recipes from the original book like Smoked Salmon Canapes, Hot Cheese Squares, and Brandy Alexanders, the book also includes popular picks from the current pages of Southern Living as well as Elizabeth's treasured recipe box. The Southern Living Party Cookbook is an entertaining handbook loaded with lifestyle tips and hilarious Heiskell stories, along with lush photography to help you get the look from table setting to plated dish.

Explains a manager needs to know about finance and transforms seemingly complex financial information into data that makes sense. This title deals with the basics of financial analysis or analysis of the Profit and Loss and balance sheet. It covers investment and financing decisions, as well as how to finance the investments planned.

Grandes chefs mexicanos. Panadería Repostería Chocolatería es una obra única que resalta los ingredientes mexicanos en estas tres especialidades culinarias. Reúne a 29 personalidades mexicanas del mundo de la panadería, la repostería y la chocolatería,

que han sido reconocidos tanto nacional como internacionalmente. Encontrará la biografía de cada uno de los participantes junto a una magnífica fotografía. La obra contiene más de 100 recetas creadas por ellos con ingredientes mexicanos. Cada una está explicada paso a paso y cuenta con una increíble fotografía. Encontrará recetas con diferentes grados de dificultad, que van desde las fáciles como un Garibaldi o un Pastel enchilado, hasta muy elaboradas, como una Tarta de 5 texturas de chocolate con miel y xtabentún o un Mandarina Cheesecake. El lector podrá encontrar dos textos de divulgación escritos por profesionales de la investigación donde resaltan la historia, la importancia y la variedad de los panes, postres, dulces y chocolate en México. Incluye un glosario para comprender mejor los términos, técnicas y métodos culinarios utilizados por cada chef, así como una variedad de índices que le facilitarán la búsqueda de las recetas.

Contiene más de 80 recetas con distintos grados de dificultad y excelentes fotografías. Las recetas son fáciles de preparar gracias a la explicación detallada de técnicas y recetas básicas. La preparación de cada receta se disfruta por los consejos útiles de la autora, Paulina Abascal, que ayudan a poder disfrutar de postres de ensueño.

Wildly popular Cookies & Cups blogger Shelly Jaronsky's eagerly anticipated cookbook features all-new, mouth-watering, delectable sweet treats 100% guaranteed to make you want to eat dessert first. Shelly Jaronsky has a problem. She's an addict. Of the buttercream variety. "Chronicling my life in sugar" has been Shelly's motto since the inception of her insanely frequented dessert blog, Cookies & Cups. With recipes ranging from the deliciously decadent (her S'mores Fudge Bars will make you seriously reconsider everything you thought you knew about baked goods) to the deceptively simple (her Favorite Chocolate Chip Cookie will become an instant staple in your baking repertoire), The Cookies & Cups Cookbook truly has something for everyone, from the cooking novice to the seasoned chef. Now you can bring Shelly's signature style into your own kitchen with more than 125 no-fail recipes, including some reader-approved favorites and a special bonus section dedicated to the quick and savory side of cooking. Authored in the witty, intimate style of the blog that draws more than three million monthly page views and a social following of more than seven hundred thousand fans, The Cookies & Cups Cookbook is the go-to source for all things flavorful, accessible, and irresistibly tasty.

Whether looking to bake a fundamental recipe like a basic shortbread cookie or brownie; or delving into a classic torte or an imaginative holiday dessert, Anna provides a reliable framework for all of your baking, with guaranteed success. With section on baking troubleshooting or tips on accurate measuring, Anna helps novice bakers bypass any kitchen disaster and move right on to produce perfect baked goods every time.

Standout Baked Goods that Prove Variety Is the Spice of Life It's never been easier to find the perfect recipe for every mood than with this outstanding collection of sweet and savory treats. Ruth Mar Tam shares 60 of her favorite recipes—each with a number of variations and flavor combinations, so you can tweak them to suit any craving. While each of her recipes is delicious in its original form, the variations she offers make it easy to mix up a recipe based on ingredients you happen to have on hand or simply cater to your own personal preferences. Once you've mastered Ruth's mouthwatering Spiced Coffee Crumb Cake, give it a fruity twist with her Apple-Rye variation, or make it nutty with the addition of a Nut Streusel. Or maybe you love the Tomato and Ricotta Galette as a light lunch, but you need something a little sweeter to serve at the end of a meal—in that case, try out the Plum and Honey Frangipane variation for a crowd-pleasing dessert. With sweet treats like Rhubarb and Walnut Linzer Cookies, Earl Grey Bundt Cake and Strawberry Palmiers, and savory options like Smoked Paprika and Cheddar Gougères, Nearly Naked Sourdough Focaccia and Mushroom Diamond Pastries, Ruth's recipes offer you all the options you need for unique, creative, and—most importantly—delicious baking.

El Larousse de los postres con el toque mexicano de Paulina Abascal es una de las obras en español más completas sobre repostería, incluye preparaciones, técnicas e ingredientes mexicanos e internacionales. En 2009, la primera edición ganó el primer lugar a nivel mundial como mejor libro de postres en español en la onceava premiación anual internacional de Libros Latinos en Nueva York; y el premio Gourmand al mejor libro de postres en México. Esta quinta edición incluye nuevas recetas y fotografías. Además de esta obra considerada como un best seller, Paulina Abascal ha publicado cuatro libros más con ediciones Larousse. This is one of the most comprehensive pastry guides that also includes Mexican preparation, techniques, ad ingredients. Previous editions of this title won various awards for being the best desert book in Mexico. This 5th edition includes new recipes and photographs.

More than 100 easy recipes based on Spanish and Mediterranean cuisine for a healthy and diverse diet. This book brings together the best dishes from recetasderechupete.com, one of the most popular recipe blogs in Spanish. This title features: 107 easy recipes with step-by-step instructions; colour photos of every recipe; and lively personal anecdotes. FOREWORD I could tell you that this is a wonderful book. I could also tell you that this book is full of marvelous recipes, illustrated with mouthwatering pictures which would make you dream of savoring these dishes one day. I could comment on how well explained all the tricks and techniques needed to cook these recipes are. I could do all this and I would not be lying. But instead I rather talk about the author. A guy I liked from the minute I met him. He is full of good vibes, and has always helped me and other gastro bloggers in every way he could. Alfonso is one of those odd people who likes everyone, who does not fit the stereotype of a cautious Galician since he is bold and direct, and on top of everything he is no dummy. I also deeply admire him for creating one of the best blogs in Spain Recetas de Rechupete. You might be thinking that you couldn't care less about all this, and that the personal qualities of the author are not necessary when judging the recipes in a cookbook. This could be true about a conventional cookbook, but never about a blogger's cookbook. The main value in any blog is that it is personal; no one else could have written it. And when it comes to culinary blogs, it is important that they reflect the origins, experiences, tastes, and the obsessions of the person that is driving it. Both Recetas de Rechupete and the book are 100% Alfonso, they ooze earnestness and frankness, simplicity, closeness, but above all, the good food enthusiasm put into it by the author. I would love to have my own Alfonso preparing all these meals for me, enjoying his conversation. But since this is impossible, at least until the electronic author is invented, I will just have to resign myself to having the book in my computer and reverting to it every time I am in the mood for an everyday meal. Mikel López Iturriaga · El Comidista (Blogger and journalist at elpais.com)

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