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Master the art of French patisserie with our pastry and gateau recipes. Try everything from croissants, tarts and eclairs to macarons, madeleines and millefeuilles.

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sinfully delicious and impossible to make. Or not? We have 10 recipes that will make your inner David Lebovitz shine. In most cases, you will need a little patience, a little bit of handiwork and a whole lot of butter. Get your chef gear ready and let's get this French party started, maintenant.

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infuses the dessert with pandan, proving once again that there is room in the constantly evolving world of patisserie for a wide range of flavours and cultures.

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From light fruit flavors to dense, dark chocolate, there's a delicious recipe for every palette and these authentic French desserts are no different. France is renowned for its wonderful desserts and pastries--in fact, we wouldn't have the word dessert if it weren't for the French word *desservir*, meaning to un-serve the

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this baking book, the chefs from The FERRANDI illustrate how even those with amateur cooking skills can acquire basic techniques and learn to master Michelin-level desserts.

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