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Graham Hornigold's stunning sheep's milk mousse recipe borrows from the fanciful world of high-end pâtisserie, yet infuses the

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before seen in such detail. Pastry chefs are like chemists, and this book opens the door to the secrets of timing and texture that are so important in French pastry.

~~Patisserie: Mastering the Fundamentals of French Pastry ...~~

traditional French recipes. Like Julia Child discovered, there are a few recipes you simply must know how to cook if you want to master the art of French recipes and French cooking. These are some of the French classics you should try your hand at: camembert en croute. oeufs en cocotte. sauce

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Preheat the oven to 400 degrees Fahrenheit.

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In a medium saucepan, bring the butter, sugar, salt, and 1 cup of water to a boil over medium heat. Remove the pan and add the flour. Stir quickly with a wooden spoon for 2 minutes until the dough comes together.

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