

The Modern Pastry Chef's Guide To Professional Baking By Dominique D'Ermo

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In the course of her professional career, Colorado and studied baking and pastry art Alissa moved to New York and worked under Pastry Chef Dominique Ansel at

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Kristin Donnelly is a former Food & Wine editor and author of the forthcoming The Modern Potluck pastry chef (2) Pastry Chefs (2) Pat Ken s Wine Guide.

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Dominique ansel - official site

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creator of the Cronut, The Magic Souffl , and Owner of New York City's Dominique Ansel Bakery. Ansel worked as executive pastry chef at Daniel for six

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