



## A Modernist View of Plated Desserts (Grand Finales)

By Tish Boyle, Timothy Moriarty

Download now

Read Online →

**A Modernist View of Plated Desserts (Grand Finales)** By Tish Boyle, Timothy Moriarty

"Modernism is simply the result of the extremely progressive evolution of the American pastry industry. With the use of all ethnic influences, creative flavor combinations enhanced by incredibly visual designs is truly the global trend-setter for the millennium." Norman Love Corporate Pastry Chef, Ritz-Carlton Hotel Company Milk Chocolate-Ginger Mousse with Liquid Chocolate Center Norman Love Corporate Pastry Chef, Ritz-Carlton Hotel Company, Naples, Florida. Mont Blanc Michael Hu Executive Pastry Chef, Waldorf-Astoria Hotel, New York Midnight Macadamia Torte Kim O'Flaherty Pastry Cook, Essex House Hotel, New York. Chocolate and Pear Mousse Ensemble Eric Perez Executive Pastry Chef, Ritz-Carlton Tyson's Corners, Virginia. Chocolate Croissant Bread Pudding with Specky Vanilla Ice Cream and Caramel Marshall Rosenthal Executive Pastry Chef, Trump Taj Mahal Hotel and Casino, Atlantic City, New Jersey Butter Pecan Custard Cake Wayne Brachman Executive Pastry Chef, Mesa Grill and Bolo, both in New York.

↓ [Download A Modernist View of Plated Desserts \(Grand Finales ...pdf](#)

📄 [Read Online A Modernist View of Plated Desserts \(Grand Final ...pdf](#)

# A Modernist View of Plated Desserts (Grand Finales)

*By Tish Boyle, Timothy Moriarty*

## A Modernist View of Plated Desserts (Grand Finales) By Tish Boyle, Timothy Moriarty

"Modernism is simply the result of the extremely progressive evolution of the American pastry industry. With the use of all ethnic influences, creative flavor combinations enhanced by incredibly visual designs is truly the global trend-setter for the millennium." Norman Love Corporate Pastry Chef, Ritz-Carlton Hotel Company Milk Chocolate-Ginger Mousse with Liquid Chocolate Center Norman Love Corporate Pastry Chef, Ritz-Carlton Hotel Company, Naples, Florida. Mont Blanc Michael Hu Executive Pastry Chef, Waldorf-Astoria Hotel, New York Midnight Macadamia Torte Kim O'Flaherty Pastry Cook, Essex House Hotel, New York. Chocolate and Pear Mousse Ensemble Eric Perez Executive Pastry Chef, Ritz-Carlton Tyson's Corners, Virginia. Chocolate Croissant Bread Pudding with Specky Vanilla Ice Cream and Caramel Marshall Rosenthal Executive Pastry Chef, Trump Taj Mahal Hotel and Casino, Atlantic City, New Jersey Butter Pecan Custard Cake Wayne Brachman Executive Pastry Chef, Mesa Grill and Bolo, both in New York.

## A Modernist View of Plated Desserts (Grand Finales) By Tish Boyle, Timothy Moriarty Bibliography

- Sales Rank: #1571853 in Books
- Published on: 1997-10-24
- Original language: English
- Number of items: 1
- Dimensions: 11.20" h x .82" w x 9.00" l, 2.60 pounds
- Binding: Hardcover
- 288 pages

 [Download A Modernist View of Plated Desserts \(Grand Finales ...pdf](#)

 [Read Online A Modernist View of Plated Desserts \(Grand Final ...pdf](#)

## **Download and Read Free Online A Modernist View of Plated Desserts (Grand Finales) By Tish Boyle, Timothy Moriarty**

---

### **Editorial Review**

From the Publisher

This book examines the modernist techniques and style in copious detail. Includes 50 desserts, detailed guidance on garnishes, full-color photographs of each dessert, and a business emphasis on menu marketing.

From the Inside Flap

A Modernist View of Plated Desserts For diners, the stunning virtuosity of dessert menus orchestrated by today's chefs and restaurateurs has made a meal's grand finale as eagerly awaited as the entrees that precede them. To accompany American pastry's dynamic renaissance, Grand Finales: A Modernist View of Plated Desserts offers an essential compendium of information that enables culinary professionals to keep pace with these remarkable developments. Scores of pastry chefs are now seeking to compose plated desserts that consciously avoid everyday images, and in doing so, have lifted their creations into the realm of artistic discipline. While each chef has his or her individual style, many of their desserts can be classified as Modernist, with technical and artistic demands as challenging as any in the culinary realm. At once absorbingly informative and celebratory, authors Tish Boyle and Timothy Moriarty lead a discussion of how Modernist chefs are redefining dessert, the better to satisfy the insatiable American sweet tooth. Replete with ample illustrations, Grand Finales: A Modernist View of Plated Desserts offers 50 detailed recipes culled from the repertoires of 25 of the country's most accomplished pastry chefs. Their insights and opinions on the diverse aspects of desserts contrast with the straightforward analysis of Boyle and Moriarty, which addresses the major components of a Modernist dessert—from its relationship to classical dessert standards, the fundamental importance of equipment and molds, and the principles of garniture, to the use of sauces and the critical necessity of deft management skills and costing procedures. Thorough, humorous, and comprehensive, Grand Finales: A Modernist View of Plated Desserts is a tempting addition to the ranks of indispensable reference for anyone involved in the art of pastry, or just in love with dessert.

From the Back Cover

"Modernism is simply the result of the extremely progressive evolution of the American pastry industry. With the use of all ethnic influences, creative flavor combinations enhanced by incredibly visual designs is truly the global trend-setter for the millennium." Norman Love Corporate Pastry Chef, Ritz-Carlton Hotel Company Milk Chocolate-Ginger Mousse with Liquid Chocolate Center Norman Love Corporate Pastry Chef, Ritz-Carlton Hotel Company, Naples, Florida. Mont Blanc Michael Hu Executive Pastry Chef, Waldorf-Astoria Hotel, New York Midnight Macadamia Torte Kim O'Flaherty Pastry Cook, Essex House Hotel, New York. Chocolate and Pear Mousse Ensemble Eric Perez Executive Pastry Chef, Ritz-Carlton Tyson's Corners, Virginia. Chocolate Croissant Bread Pudding with Specky Vanilla Ice Cream and Caramel Marshall Rosenthal Executive Pastry Chef, Trump Taj Mahal Hotel and Casino, Atlantic City, New Jersey Butter Pecan Custard Cake Wayne Brachman Executive Pastry Chef, Mesa Grill and Bolo, both in New York.

### **Users Review**

**From reader reviews:**

**Latoya Brown:**

Here thing why this specific A Modernist View of Plated Desserts (Grand Finales) are different and

reputable to be yours. First of all reading through a book is good but it depends in the content from it which is the content is as scrumptious as food or not. A Modernist View of Plated Desserts (Grand Finales) giving you information deeper and in different ways, you can find any book out there but there is no book that similar with A Modernist View of Plated Desserts (Grand Finales). It gives you thrill examining journey, its open up your eyes about the thing this happened in the world which is maybe can be happened around you. It is possible to bring everywhere like in park, café, or even in your technique home by train. If you are having difficulties in bringing the published book maybe the form of A Modernist View of Plated Desserts (Grand Finales) in e-book can be your alternative.

#### **Alex Miller:**

This A Modernist View of Plated Desserts (Grand Finales) usually are reliable for you who want to be described as a successful person, why. The reason why of this A Modernist View of Plated Desserts (Grand Finales) can be one of the great books you must have is usually giving you more than just simple studying food but feed you with information that maybe will shock your previous knowledge. This book is handy, you can bring it all over the place and whenever your conditions in the e-book and printed ones. Beside that this A Modernist View of Plated Desserts (Grand Finales) giving you an enormous of experience including rich vocabulary, giving you demo of critical thinking that we all know it useful in your day pastime. So , let's have it and luxuriate in reading.

#### **Carolyn Brown:**

The reserve untitled A Modernist View of Plated Desserts (Grand Finales) is the reserve that recommended to you to read. You can see the quality of the publication content that will be shown to a person. The language that writer use to explained their ideas are easily to understand. The writer was did a lot of investigation when write the book, and so the information that they share to you personally is absolutely accurate. You also could get the e-book of A Modernist View of Plated Desserts (Grand Finales) from the publisher to make you considerably more enjoy free time.

#### **Elaine West:**

The book with title A Modernist View of Plated Desserts (Grand Finales) has lot of information that you can learn it. You can get a lot of advantage after read this book. That book exist new information the information that exist in this book represented the condition of the world right now. That is important to yo7u to understand how the improvement of the world. This particular book will bring you with new era of the the positive effect. You can read the e-book on your own smart phone, so you can read that anywhere you want.

## **Download and Read Online A Modernist View of Plated Desserts (Grand Finales) By Tish Boyle, Timothy Moriarty**

**#UC7K80BMZE3**

## **Read A Modernist View of Plated Desserts (Grand Finales) By Tish Boyle, Timothy Moriarty for online ebook**

A Modernist View of Plated Desserts (Grand Finales) By Tish Boyle, Timothy Moriarty Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read A Modernist View of Plated Desserts (Grand Finales) By Tish Boyle, Timothy Moriarty books to read online.

### **Online A Modernist View of Plated Desserts (Grand Finales) By Tish Boyle, Timothy Moriarty ebook PDF download**

**A Modernist View of Plated Desserts (Grand Finales) By Tish Boyle, Timothy Moriarty Doc**

**A Modernist View of Plated Desserts (Grand Finales) By Tish Boyle, Timothy Moriarty Mobipocket**

**A Modernist View of Plated Desserts (Grand Finales) By Tish Boyle, Timothy Moriarty EPub**