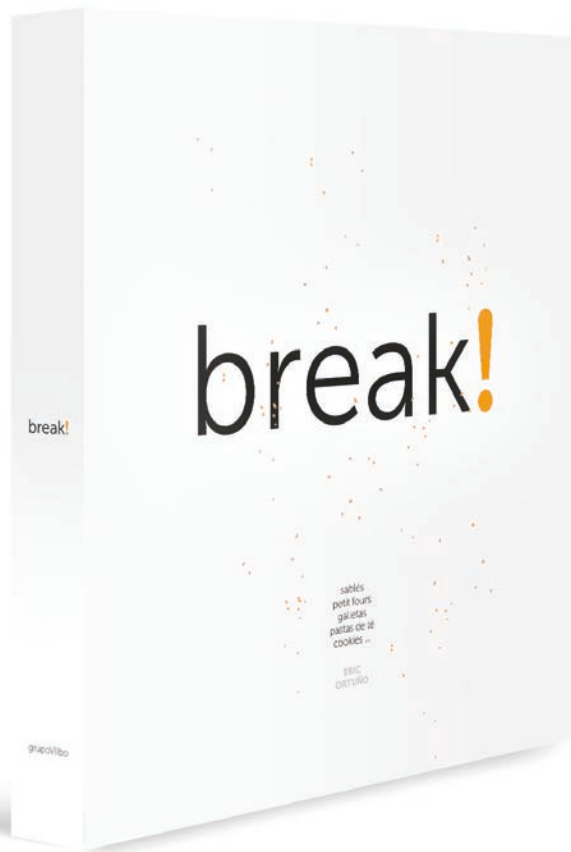




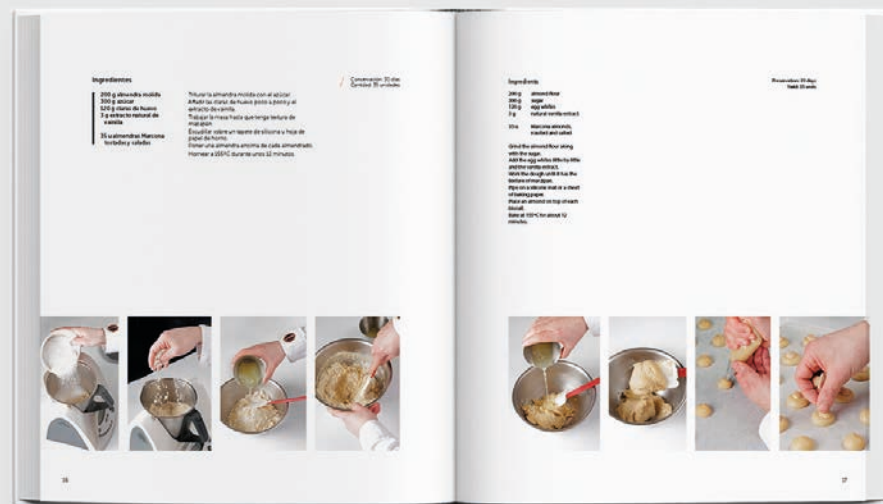
The crunchiest book

ERIC
ORTUÑO





More than 60 sweet and crunchy bites



Techniques, and recipes of the most classic and universal tea pastries and biscuits
Sablés, cookies, wafers, macarons, amarettis, linzer, tiles, puff pastry ...



Proposals of his own creation, such as Sacher or Reus pastry, both winners of the Dulcypas Competition for the Best Tea Pastry in Spain.











break!

sablés
petit fours
galletas
pastas de té
cookies...
ERIC ORTUÑO

Author, Eric Ortuño
288 pages
Spanish / english

by grupoVilbo