

La pastelería de Antonio Bachour en cinco buffets temáticos
Antonio Bachour's pâtisserie in five themed buffets

Bachour Buffets

100% Bachour

It had to be in his seventh book when Antonio Bachour is more Bachour than ever before. Bachour Buffets is his great work, his legacy. A book that gathers in detail the pastry that has made him famous around the world and for which he has twice been chosen as the Best Pastry Chef in the World.

Throughout **FIVE HUNDRED AND TWELVE** pages, in Spanish and English (bilingual), this master pastry chef takes us on a tour of his way of understanding artisan pastry, through **FIVE** thematic buffets, showing in detail the images, cuts, step-by-step instructions, techniques, and recipes of up to **SEVENTY-FOUR** unpublished creations. There is no shortage of pieces of pastries and other baked doughs, entremets, individual cakes, chocolates, tablets, and petit fours, among other creations.

As the author himself says, “a buffet must be cheerful, colorful, attractive to the eye. It can be more or less simple but it must be pretty. The greatest satisfaction is when people want to take photos of everything and exclaim, “Wow”, “Oh my God”, and things like that. A buffet is a party and at a party everything has to shine”.

This party, multiplied by **FIVE**, is the one Antonio Bachour invites us to with this BB.

“I have finally been able to deploy all my pastry, the one I make daily and the one I teach in my courses around the world. This is my pastry and it’s 100% me”, concludes the author.

One: **croissant & brioche**

Two: **entremets & petits gâteaux**

Three: **fruits & vegetables**

Four: **choc**

Five: **petit fours**



Pages, **512**

Author, **Antonio Bachour**

Creations, **74 organized in five themed buffets**

Photography, **General images of each buffet, of each piece and step-by-step processes**

Language, **english-spanish**

Format, **23,5x28 cm**

Weight, **3 kg**

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Price, **74,90€**

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