



# **Petits gâteaux, tartes et entremets au fil des saisons / Petits Gâteaux, Tarts & Entremets Throughout the Seasons**

*Stéphane Glacier and Jérôme Le Teuff*

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French and English text, color photographs. 89 recipes: Roussillon, Tropical Cheesecake, Vanilla Caress, St James, Yuzu and Wild Strawberries Tart, Provençal, Mango and Raspberry Delight, Party Delight, Blackcurrant Sweetness, Redcurrant Summer Delight, Fruits of the Forest Granite, Pistachio Griottine, Passion Raspberry, Fig and Raspberry Tart, Summer Tiramisu, Spicy William, Caramel Squirrel, Exotic Bourbon, Island Flavor, Chocolate Piemont, Arabica Tart, Exotic Tart, Valenciana, Autumn Charm, Back from the Isles, Orange Grenada, Elegance, Like a Mendiant, Sunny Cheesecake, Caradelight, Apple and Almond Alliance, Citrus Aromas, Corsica, Honey, Two-Chocolates Millefeuille, Hazelnut and Caramel Millefeuille, Passion and Raspberry Millefeuille, Apple and Caramel Tasty Macaroon, Chocolate and Raspberry Macaroon, Vanilla and Apricot Macaroon, Lemon Tart, Cheesecake My Style, Chouquette Choux, Crumble and Caramel Choux, Vanilla Bean Flan, Springtime Paris-Brest, Crumble and Red Fruit Tart, Red Fruit Tart, Babas, Genoa Bread, Hazelnut, Dacquoise, Coconut Dacquoise, Gingerbread Sponge Cake, Hazelnut Sponge Cake with Wine-Poached Pears, Soft Chestnut Sponge Cake, Orange Madeleine Sponge Cake, Vanilla Madeleine Sponge Cake, Light Orange Financier Sponge Cake, Almond Light Sponge Cake, Joconde Sponge Cake, Lady Finger Sponge Cake, Chocolate Sponge Cake, Flourless Chocolate Sponge Cake--2 different recipes--Almond Capucine Sponge Cake, Walnut Sponge Cake, Hazelnut Sponge Cake (2nd one), Carrot Sponge Cake, Syrup at 30°B, Almond Sablée Dough, Choux Dough, Puff Pastry, Crème Pâtissière (custard), Almond Cream, Hazelnut Glaze, Exotic Glaze, Chocolate Glaze, Caramel Glaze, Chocolate Decors, Chocolate Ribbons, Color-Striped Decors, Color-Speckled Decors, Gold-Striped Decors, Dark Fans, Marbled Decors, Dark, Milk and White spray gun mixtures.

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