

French Pastries

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Croissant :

A Croissant is a pastry based on a specific puff dough : Croissant Dough, which contains yeast and a significant portion of butter. It's a triangle rolled up. They are very common pasteries.





Mille-Feuilles :

A Mille-Feuilles is a pastry piece made of three layers of puff pastry and two layers of pastry cream. The top is glazed with icing sugar or fondant. It was created by François Pierre La Varenne who describes it in his *François Cook* in 1651. It was then perfected by chefs Marie-Antoine Carême, and Charles-Maurice de Talleyrand-Périgord. Mille-Feuilles means a thousand leaves.



Éclair :

An Éclair is a pastry made with Chou Dough filled with a cream and topped with icing. The dough is typically piped into an oblong shape with a pastry bag and baked until it is crisp and hollow inside. Once cool, the pastry is then filled with vanilla or chocolate and then iced with fondant icing. The Éclair originated during the 19th century in France where it was called "Pain Á La Duchesse" until 1850.

Saint Honoré :

The St. Honoré cake is named in honor of the French patron saint of bakers and Pastry Chefs, Saint Honoré. This classic French dessert is a circle of puff pastry at its base with a ring of Pâte Á Choux piped on the outer edge. After the base is baked, the small cream puffs are dipped in caramelized sugar and attached side by side on top of the circle of the pâte à choux.



Pain Au Chocolat :

The Pain Au Chocolat is a pastry that consists of a leavened puff pastry same as the Croissant, rectangular wound on one or more chocolate bars. In France, Pain Au Chocolat was first a bun of baguette stuffed with a piece of dark chocolate given to school children for their snack. It was then made with puff pastry like Croissants.



Macarons :

A Macaron is a French sweet Meringue-Based pasterie made with egg white, icing sugar, granulated sugar, almond powder or ground almond.



Although the Macaron is a French origin, there has been a lot of debate about where it came from. Larousse Gastronomique (French Dictionary) cites the Macaron created in 1791. The Macaron as it is known today, composed of two almond meringue discs filled with a layer of buttercream.

Canelé :

A Canelé is a small French pastry with a soft and tender custard center and a dark, thick caramelized crust. Made from egg, sugar, milk and flour flavored with rum and vanilla, the custard batter is baked in a fluted mold. It takes the shape of small, cylinder approximately five centimeters in height and is a specialty of the Bordeaux region of France. It can often be found in Parisian Pâtisseries as well.



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PARIS MAISON KAYSER



French Pastries are really good but they look as tasty. Most famous pastries are Croissants then Éclair, Macarons, Mille Feuilles, and St Honoré. Kayser is a bigger place, with more pastries but less fancy. The Financier is a fancy place with tasty French pastries.