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By Patricia Austin

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Pâtisserie Gluten Free offers a tantalizing collection of gluten-free recipes. This beautifully photographed cookbook is unique in presenting some of the most challenging treats to make without gluten: classic French pastries. Written with meticulous detail and a warm and inviting style, Pâtisserie Gluten Free includes a wide array of recipes, ranging from delightful buttery French cookies to the oooh la la of elaborate flaky puff pastries. The recipes skip the commonly used gluten-free binders—xanthan gum and guar gum—that are known to be of digestive sensitivity for many individuals. The takeaway is an elevated experience in gluten-free baking; from chocolate sea salt sablés to almond croissants, the results surprise and bring a smile to the staunchest of gluten-free skeptics.

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Editorial Review

About the Author

Patricia Austin became a croissant maker at age seventeen, and later worked as pastry chef assistant to Jeffrey Hamelman (award-winning master baker and now director of the King Arthur Bakery). In 2005 Patricia founded her cottage industry Wild Flour Vermont Bakery, which incorporates her lifestyle of living close to the land. She also works as a baking consultant and recipe developer/tester. Her most recent projects include recipe testing for world renowned pastry chef Pierre Herme's newly released book, Pierre Herme Macarons, as well as dessert testing for the MasterChef series. She lives in Brattleboro, Vermont.

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