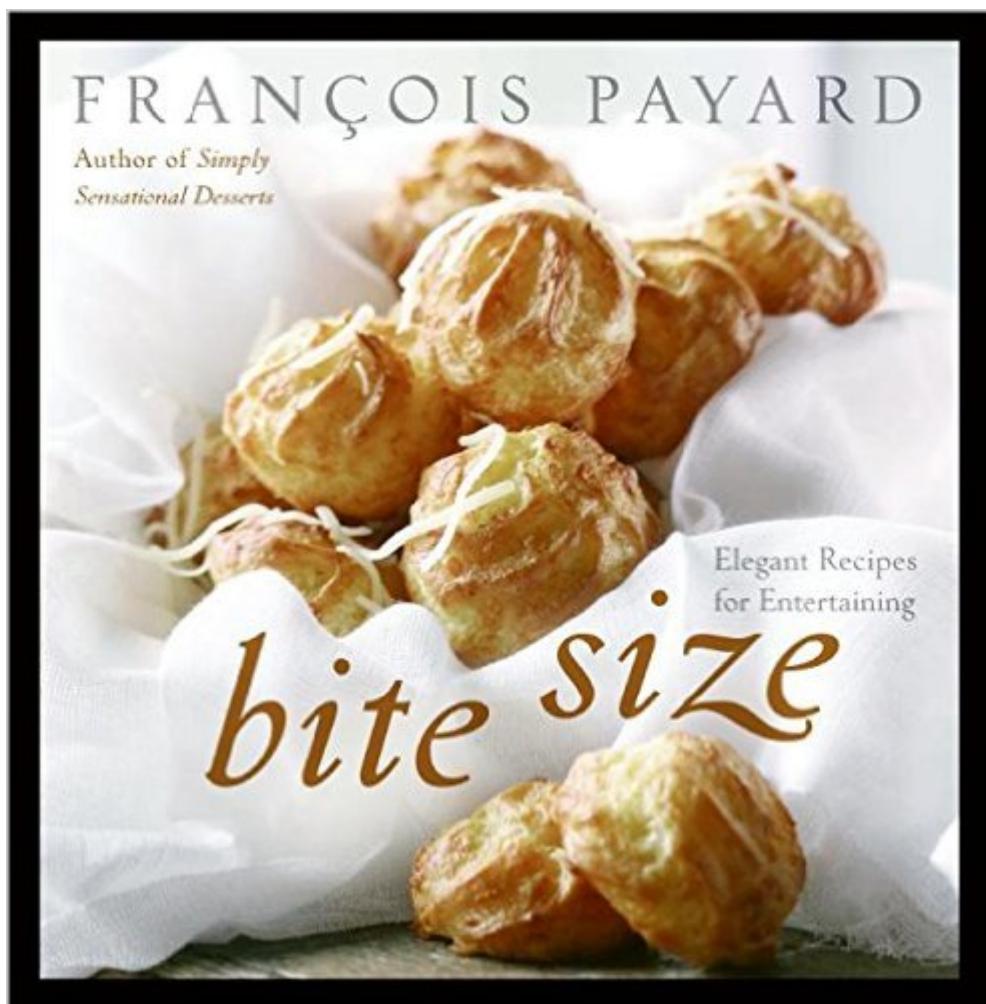


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Bite Size: Elegant Recipes For Entertaining



Synopsis

From the elegant hors d'oeuvres to the sparkling Champagne, cocktail parties are loved by everyone. But fun as they are to attend, the thought of hosting one can be a little daunting until now. With *Bite Size*, legendary chef François Payard shows home cooks how to prepare simple, sensational appetizers that will leave guests impressed and hosts with energy to spare. François knows how to throw a good party. In addition to his renowned New York restaurant, Payard Pâtisserie & Bistro, he runs the upscale catering company Tastings. Several times a week, he prepares sophisticated canapés and light bites for hundreds of people. In *Bite Size*, he presents a collection of his favorite recipes made easy for everyday cooks. Along with chapters on meat, fish, vegetable, and cheese hors d'oeuvres, François includes a wealth of helpful hosting tips, hints, and serving suggestions—try serving soup in shot glasses, for example. The innovative recipes use simple, easy-to-find ingredients for spectacular results such as Prosciutto-Wrapped Gnocchis, Sweet Corn Madeleines with Caviar and Crème Fraîche, and Crab and Mango Salad in Apple Cups. Each recipe is accompanied by a lush, full-color photograph of the finished dish. Whip up a few of these easy *Bite Size* treats and pop the cork on a bottle of bubbly—it's time to enjoy the party!

Book Information

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Customer Reviews

'Bite Size' by the renowned pastry chef / restauranteur, Francois Payard is a simply delightful book with enough good ideas for a book twice its size and price. I'm comparing it specifically of Christopher Styler's oversized and under conceived 'Working the Plate', a demonstration of about

two dozen plating techniques listing at \$40, with poor photography and informative but not instructive biographies of 'plating technique' notables. While Styler's opus has several good ideas we don't find in other books, it still does not meet expectations. Payard's book exceeds normal expectations and almost surpasses my standard for books from nationally known culinary artists. While it has a boatload of nifty ideas for appetizers and cocktail parties and nibbles in general, all it's ideas are easily doable by an amateur with a well-equipped kitchen and a modicum of baking skills. In this regard, the book is much more practical than Rick Tramonto's 'Amuse Bouche' while offering far more elegant fare than the usual antipasto / hors d'ourves book such as Penelope Casas' 'Tapas', Joan Goldstein's 'antipasti', or Carol Field's 'Italy in Small Bites'. While these are superior books, and are the books of choice if you are interested in following an ethnic theme, Payard's book is the reference of choice if you want to simply impress big time! It seems as if everything about the book is well conceived. The introductory chapters on 'Equipment' and 'Speciality Ingredients' are unpretentious, but offer some important little insights into cooking small. My two most interesting finds are the importance of using fine-mesh sieves in preparing small dishes and the fact that mini-muffin pans are the utensil of choice for making miniature tart shells or 'tassie' shells.

This Book was giving to me as a Gift, it is a Small Book for "Bite Size" Appetizers by Francois Payard. About 75 Recipes divided in Four Groups: VEGETABLES, CHEESE, FISH and SHELLFISH and MEAT to choose from. since I don't eat much Meat I decided to make "Vegetable Spring Rolls with Guacamole" I was surprised how easy and fast it went, I was able to get about 24 Pieces out the 4 Rolls the Recipe Makes, I made my own Guacamole Recipe no Red Bell Pepper or Cilantro as the Recipe Calls for,... my Family was Impressed. I like making "Paella" and noticed another Bite Size Appetizer "Paella Cakes with Chorizo" so I made it, this appetizer is more Laborious and requires more Time. I started the day before to let the Paella Dry out in the Refrigerator to be able to cut it in Rounds with a Cookie Cutter. I used my own Paella Recipe with Chicken and Shrimp instead of the Clams Mussels and Squids the Recipe calls for and Topped each Square with Prosciutto instead of Chorizo, next time I'll try Chorizo if I find it. It turned out Excellent, what an unusual and Creative Idea. That's what I like about this Book, so many Elegant and Classy "Hors d'oeuvres" Recipes, they can be Tweaked a little or a Lot and they still come out Great, and so many of them, Recipes with such Creative, Exquisite and Scrumptious Little Bites of Food. You don't have to like "Foie Gras" Pate or Oysters or even Caviar, I just Substitute some of the Ingredients for those my Family and I liked to Eat Francois Payard "Bite Size" Book has the most Refined Dainty Delicacies "Phyllo Purses with Sea Scallops and Black Truffle Sauce" or "Duck and

Almond Pastillas" and since I like anything with Phyllo Dough, I made the second one, ...

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