

Belgian waffles

Cookies

Sweet things

Ice cream

227 x 235 mm | 112 to 144 pages

ca 90 colour illustrations

ca 20,000 words

paperback with flaps

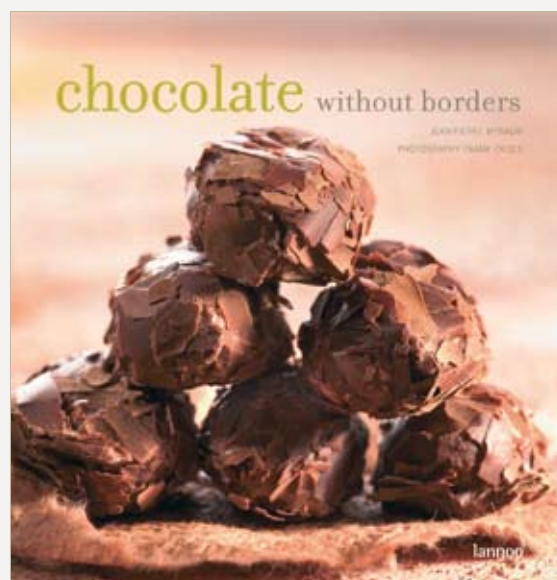
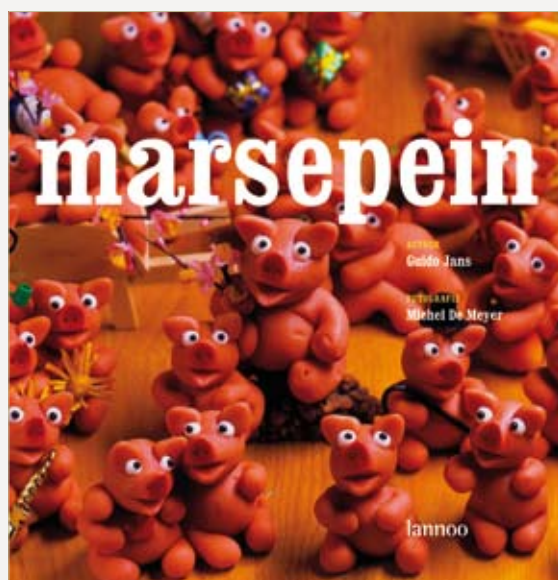
available languages: Dutch,

French (except for *Cookies* and

Marzipan) / *Chocolate without*

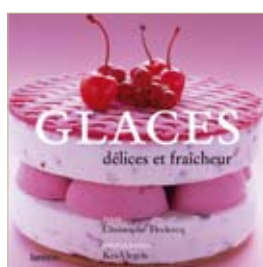
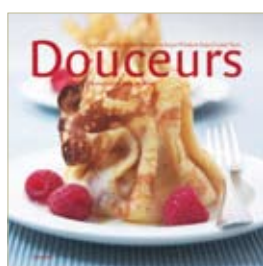
borders and *Belgian waffles*

are also available in English



Marzipan Chocolate without borders

- Six appealing books about desserts, chocolate and pastry
- The elite of the Belgian patisserie world teaches the tricks of the trade
- This sweet sinning series focuses on practicability and user-friendliness



Ice cream is a brilliantly creative book by maître-glacier Christophe Declercq on sorbets, granités, coupes, bombes and all possible ice creations. For all ice cream-lovers!

In *Marzipan*, Guido Jans shows off his great skills in creating funny and mouth-watering marzipan figures.

Chocolate without borders is a masterpiece by Jean-Pierre Wybauw, the man who also wrote *Fine chocolates great experience* & *Chocolate decorations*. Photographer Frank Croes makes it clear that homemade chocolate preparations do not necessarily have to involve pyrotechnics.

In *Belgian waffles and other treats*, Jan Gheysens gives away more than thirty-five recipes to bake your own pancakes, beignets and other pastry.

Cookies is a masterpiece created by Danny Capon. More than sixty recipes make your mouth water. This book shows you how to bake delicious biscuits and prepare other sweets to go with your coffee.

In *Sweet things*, the young and passionate pastry cook Sophie Tordoir, now at work at the five star Royal Windsor Hotel in Brussels, shows what she is truly capable of. Taking inspiration from Tordoir's youth, the book unwittingly breathes the delicious and sugary sweet aroma of granny's cakes and tarts.