Homemade Pâtisserie

Pastry Made Easy

Vincent Gadan & Michelle Guberina

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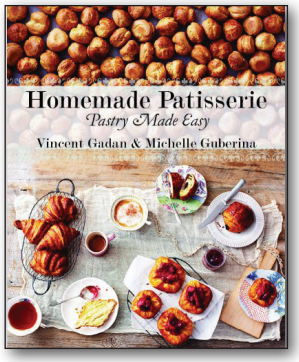
Homemade Patisserie: Pastry Made Easy features classic pastry recipes that will soon have you making your favourite bakery delights at home.

Each chapter starts with a basic dough recipe, from savoury to sweet, choux to puff, with step-by-step recipes and photos, followed by a variety of pastry treats you can make with your new dough-making skills.



With stunning photography and plenty of helpful tips, Vincent's easy-to-follow recipes will show you that you don't have to be a pastry chef to eat delicious pastry fresh from your own oven.

Vincent Gadan is a highly regarded and well-established pastry chef with over 25 years experience. Having started at the tender age of 15 in the region of Burgundy, he trained under the instruction of well-known Pastry Chef Monsieur Perrat in Chalon Sur Saone. After working as Head Pastry Chef in many of the Michelin Star restaurants in France and he received one of his biggest accolades in 1992 winning first place in the Ardennes-Eiffel Culinary Prize. In 1993 he travelled to Australia where he became Head Pastry Chef of the 'Ritz-Carlton' in Double Bay, this placement was followed by Head Pastry Chef at the 'Bayswater Brasserie,' 'Level 41' and 'Bistro Moncur'. With a strong desire to teach the art of French pastry and to make his own he happily accepted a position as Executive Chef and Trainer at Patisse where he currently resides.

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