

PASTRY

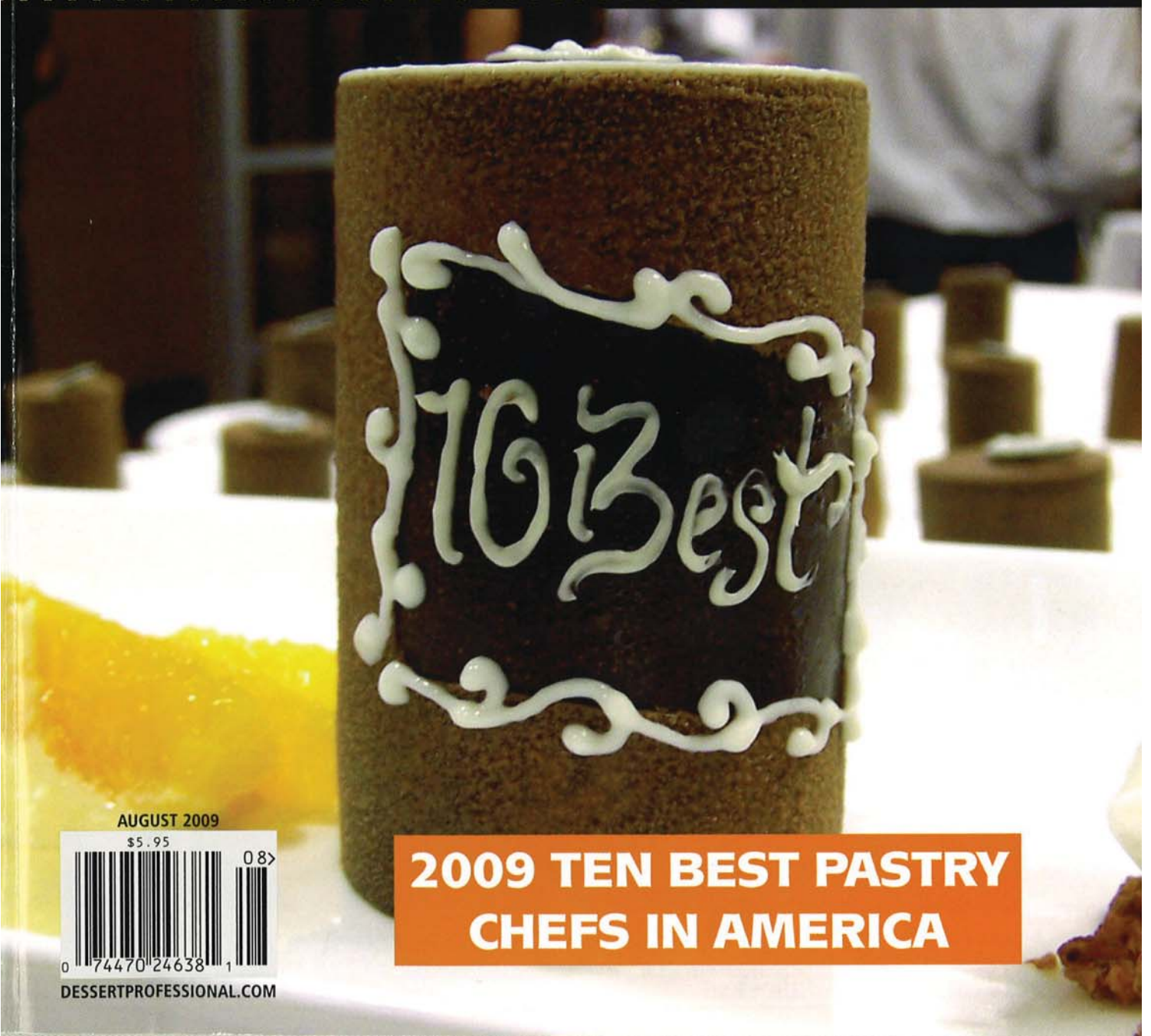
BAKING

CHOCOLATE

ICE CREAM

# Dessert

## PROFESSIONAL



AUGUST 2009

\$5.95

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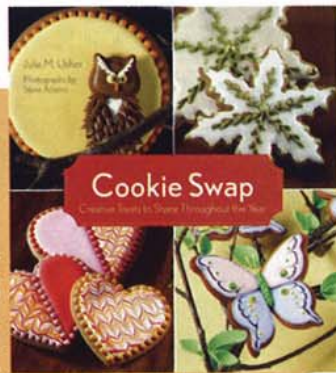


DESSERTPROFESSIONAL.COM

**2009 TEN BEST PASTRY  
CHEFS IN AMERICA**

## COOKIE SWAP

Julia Usher, a Yale and Stanford educated former mechanical engineer and management consultant, turned her long-simmering passion for the culinary arts into a profession when she became a pastry chef in 1996. Soon after, she opened a boutique bakery, AzucArte, in St. Louis, Missouri, which was a resounding success. Now Julie has turned her talents to food writing and styling, and has just released her first book, *Cookie Swap: Creative Sweets to Share throughout the Year* (Gibbs Smith, 2009). With dozens of cookie decorating ideas and over 50 recipes, *Cookie Swap* gives you the tem-



plates and techniques for making highly decorated cookies for every special event. It also includes recipes for simpler bar and drop cookies and biscuits as well as ideas for presenting and packaging cookies. *Cookie Swap* includes 100 lush photographs along with detailed recipe and decorating instructions and tips. Whether you're a student or a pro, this book is bound to become an invaluable guide to cookie baking and decorating and is a great addition to any culinary library. *Cookie Swap* is available at bookstores nationwide and from [www.amazon.com](http://www.amazon.com).

## FLAVOR PLUS FIVE



The Perfect Puree of Napa Valley has introduced five new flavors to their Culinary Traditions line: Caramelized Pineapple Concentrate, Citrus Sensation Concentrate, Fruit of the Cocoa Puree (citrus, lychee and guava), Mandarin/Tangerine Concentrate and Red Mixed Berry Puree. All purees and concentrates are natural and contain no artificial additives, preservatives or colorings. The fruits are harvested at the peak of season, pureed and packed frozen to maintain the ultimate in fresh flavor and color. The new purees and concentrates are available for foodservice, packed six 30-ounce jars per case. All products carry a 'Best By' date of 24 months with 7 - 10 days shelf life once the product is thawed and refrigerated. The containers are recyclable and reusable store and pour jars. Sample boxes are available through Perfect Puree's distributors.

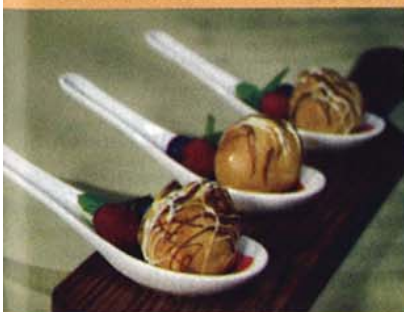


## PHOTO FINISH

With shimmer in each colorful design, Luck's new Edible Image Shimmer Ribbons allow you to easily and effortlessly add a stunning look to your cakes and confections. "Ribbons are a hot item on single-layer and tiered cakes. New Shimmer Ribbons give you the satin ribbon look in a product that is completely edible and food safe," said Heather Sisson, Luck's Marketing Manager. "Shimmer Ribbons don't have to be removed before the dessert is cut." This innovative new product measures 1" tall by 10" long and comes in eight trendy colors and designs, such as Lime Green, Aqua Blue and Classic Paisley. Each box contains 72 ribbons. For product information or to order, contact the company at 800-426-9778. You can also order online and view decorating ideas at [www.lucks.com](http://www.lucks.com).

## DELIGHTFUL, DELICIOUS, deBoer

deBoer Food has recently introduced a new product to the U.S. market: Mini Bites/Maximum Bliss. These bite-sized, thaw-and-serve desserts include Mini Cream Puffs and Eclairs. The cream puffs are available in either Vanilla or Chocolate-Coated varieties and are filled with a rich Dutch cream. The eclairs are available



either chocolate-topped or with no topping, and are filled with a smooth custard. Mini Bites/Maximum Bliss pastries are created under a BRC (British Retail Consortium) and HACCP (Hazard Analysis and Critical Control Point) Certified environment, and their packaging follows European eco-friendly guidelines. For more info on this new product, visit [www.deboerfood.com](http://www.deboerfood.com).