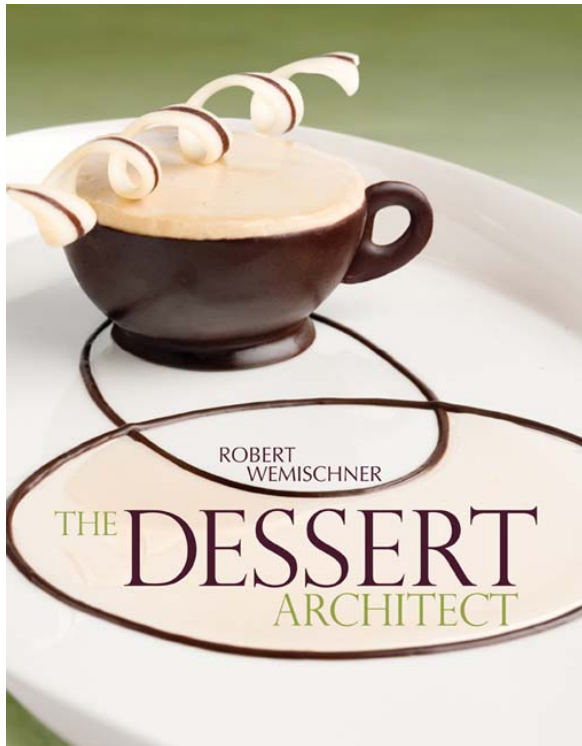**Delmar Releases *The Dessert Architect* by Robert Wemischner**

Delmar, part of Cengage Learning, announces the publication of *The Dessert Architect* by chef, teacher and foodservice consultant Robert Wemischner of Los Angeles Technical Trade College.

A complete guide to building versatile and creative desserts, *The Dessert Architect* offers valuable insight into developing a well-balanced dessert menu and modern plating techniques while featuring 50 detailed multi-component recipes that can be mixed and matched for endless combinations.

The Dessert Architect (ISBN: 978-1428311777, $55.95) debuts at a time when more Americans than ever before seek to be equally comforted and inspired while dining.

"With the current state of the economy, people are looking for a little pampering," says Kay Logsdon, editor of The Food Channel (www.foodchannel.com), which recently released its top 10 dessert trends for 2009—among them sippable desserts; new flavors, styles and presentations of ice cream; and nostalgic desserts with modern twists. "And restaurants are looking for a way to excite customers and give them a reason to visit. A dessert is that 'something special' that leaves you talking and excited about going back."

"*The Dessert Architect* is an invaluable resource for professional pastry programs and a source of inspiration for chefs worldwide," said Jim Gish, senior acquisitions editor, Delmar, Cengage Learning. "Whether good economic times or bad, desserts remain a perennial favorite with diners, and this indispensable text will assist culinary students, chefs and restaurant operators in delivering a final meal impression that encourages diners to return."

This innovative resource offers suggestions for pairing beverages with desserts, sources for ingredients, and an overview of essential tools and equipment. Recipes are thoughtfully organized by main ingredient for easy retrieval. Full color photographs of each completed dessert—along with step-by-step process shots—serve as a visual reference for the techniques used in the recipes, and ensure chefs are able to successfully prepare each dessert.

Advance copies of *The Dessert Architect* have already earned rave reviews:

"I am honored to recommend the book of a great professional who has transmitted his knowledge based on passion for 'la pâtisserie' . . . read this book carefully so that some of his magic rubs off on you." — Christophe Michalak, executive pastry chef, Hotel Plaza Athénée, Paris, and author of C'est du Gâteau

"Robert's thoughtful comparison of the pastry arts to architecture makes his fourth book a valuable guide to the foundation of plated desserts. His imaginative selection of recipes complements his detailed explanation of The Four Cornerstones, which are the essential

components of any dessert." — Jacques Torres, Meilleur Oeuvrier de France; master pastry chef and chocolatier; dean of pastry arts, French Culinary Institute, New York

"A wonderful book, one that teaches the rudiments of baking and unfolds into layers of inspiring sweet combinations. Having this book will give you confidence to create amazing desserts!"
— Sherry Yard, executive pastry chef, Wolfgang Puck Fine Dining Group

The Instructor's Manual (ISBN: 978-1428311770, $35) for *The Dessert Architect* serves as a resource for foodservice and hospitality educators, providing teaching tips and guidelines, key objectives, chapter outlines and exercises for content reinforcement.

Robert Wemischner is a pastry chef and culinary educator whose longstanding interest in the flavor potential of ingredients has culminated in *The Dessert Architect*. His career has ranged from a pioneering gourmet-to-go shop to freelance food writing. For the past 18 years, Wemischner has taught baking and pastry at Los Angeles Trade Technical College. He frequently consults for the foodservice industry and is a regular presenter at trade events.

For more information about *The Dessert Architect* or to purchase the book or Instructor's Manual, visit www.cengage.com/community/chtt.