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The Professional Pastry Chef Fourth Edition by Bo Friberg Bo Friberg, Certified Master Pastry Chef, is Baking and Pastry Department Chair at The Professional Culinary Institute in Campbell, California.

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from The Professional Pastry Chef, Fourth Edition: Fundamentals of Baking and Pastry The Professional Pastry Chef, Fourth Edition by Bo Friberg Categories: Quick / easy Ingredients: granulated sugar; glucose

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