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2020 Salzedo St / Coral Gables, FL 33134 info@antoniobachour.com / Tel: (305) 482-36-92 Antonio Bachour grew up in Puerto Rico and was hooked on pastry from a young age, thanks to a childhood spent in his family 's bakery.

**Antonio Bachour Website**

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Out of print, and highly coveted, this stunning debut cookbook from renowned Pastry Chef Antonio Bachour is both accessible and fun. This beautiful book features the signature flavor combinations, cooking techniques, and stunning presentations that have made Bachour such an celebrated chef of the pastry arts.

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Antonio Bachour's world is all in color, in a rainbow of recipes that range from entremets, mono-portions, tarts, petits fours, macarons and verrines. The most popular and most social pastry chef in the world reveals all of his most iconic specialties in this beautiful book. Only available in the USA from The Chef's Connection. Hardcover edition only.

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The official website of Pastry Chef Antonio Bachour. 2020 Salzedo St Coral Gables, FL 33134 (305) 203-0552. Monday-Sunday 7:00 am — 7:00 pm

**Antonio Bachour**

In this book, we discover the most gastronomic Antonio Bachour through 52 unique creations distributed in three large blocks. Inspiration is the recreation of great universal classics with a touch of modernity; Creation gathers the results of the author's experiences and journeys around the world; and at Brunch we find delicious suggestions to taste between breakfast and lunch.

**BACHOUR GASTRO—booksforchefs.com**

Antonio Bachour is one of the most prolific pastry chefs in the world. His creations seem to come out so easily and quickly yet all of them taste as good as they look. Chocolate is Bachour.s 3rd book in 3 years and nothing like the first two. This Book includes Entremets, Petit Gateaux, Verrines, Tarts, Bonbons and Chocolate Plated Desserts.

**Bachour Chocolate: Antonio Bachour, Battman: 9780933477407...**

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Bachour is world renown pastry chef Antonio Bachour's restaurant, bakery and pastry shop in Coral Gables, Florida. Bachour is located on the ground floor at 2020 Salzedo, a mixed-use community that was developed by and houses the Codina Partners headquarters. The restaurant is open from 7 a.m. to 7 p.m.

**Antonio Bachour Restaurant**

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