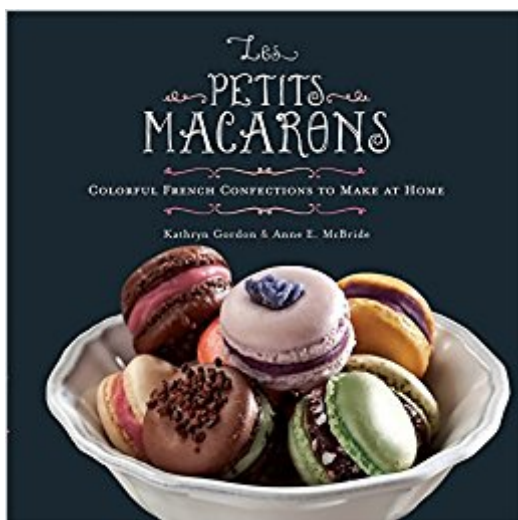


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# Les Petits Macarons: Colorful French Confections To Make At Home



## Synopsis

Macarons, the stuff of bakers' candy-coated dreams, have taken the world by storm and are demystified here for the home baker. With dozens of flavor combinations, recipes are structured with three basic shell methods: French, Swiss, and Italian plus one never-before-seen Easiest French Macaron Method. Pick one that works for you, and go on to create French-inspired pastry magic with nothing more than a mixer, an oven, and a piping bag. Try shells flavored with pistachio, blackberry, coconut, and red velvet, filled with the likes of sesame buttercream, strawberry guava pâte de fruit, crunchy dark chocolate ganache, and lemon curd. Or go savory with shells like saffron, parsley, and ancho chile paired with fillings like hummus, foie gras with black currant, and duck confit with port and fig. The options for customization are endless, and the careful, detailed instruction is like a private baking class in your very own kitchen! All recipes have been tested by students and teachers alike and are guaranteed to bring the flavors of France right to your door.

## Book Information

Hardcover: 270 pages

Publisher: Running Press; 37335th edition (October 4, 2011)

Language: English

ISBN-10: 0762442581

ISBN-13: 978-0762442584

Product Dimensions: 7.2 x 1 x 7.2 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 297 customer reviews

Best Sellers Rank: #14,099 in Books (See Top 100 in Books) #2 in Books > Cookbooks, Food & Wine > Desserts > Confectionary #4 in Books > Cookbooks, Food & Wine > Baking > Pastry #6 in Books > Cookbooks, Food & Wine > Baking > Cookies

## Customer Reviews

Susan G. Purdy, author of *Pie in the Sky*, *Family Baker*, and *Have Your Cake & Eat it, Too* thought I had to go to Paris to find these luscious confections, but now I have them in my own kitchen. Thank you Kathryn and Anne for sharing the technique and demystifying the method! With these detailed recipes and clear explanations, we can all create dazzling French macarons in every imaginable flavor. A must for serious bakers. Nick Malgieri, author of *Bake!* and *The Modern Baker* Kathryn and Anne have put together a great collection of Parisian macarons, today's

top must-have sweet indulgence.â •Anil Rohira, World Pastry Champion "This is a wonderful book on a on a mouth watering delicacy - macrons. I am amazed, impressed and educated with Â your contribution, research, diversity and skills. I enjoyed the simplicity and the depth of information in the book. Well done Kathryn."

Kathryn Gordon is a professional baking instructor and chef with sold-out classes at the Institute of Culinary Education in New York City. She lives in New Jersey.Â Anne E. McBride is the co-author of three books and the director of the Experimental Cuisine Collective at New York University. She lives in New Jersey.

This book is AMAZING!! Simply AMAZING!! So I had tried 6 times making the macarons, but I had never got it right. I had thought buying this book would have been another mistake, BUT it proved me wrong. I tried making French macarons today, and they came out perfect!!! 98% of them looked like the store-bought ones and the taste was divine! I LOVE this book because the measurements were written in both cup/Tablespoon, and grams, so I didn't have to purchase a scale just for making macarons!! And also the Trouble-shooting section at the end of the book was really detailed and helpful. Overall, this book is totally worth the money!

I tried making my first batch of macarons yesterday and they were a complete failure, but I have high hopes that I will get it right one of these days with the help of this book! I like that it provides some troubleshooting advice to help you figure out where you went wrong.

Learning to make macarons is difficult without hands-on training. I took Chef Kathryn's macaron class at NYC's Institute for Culinary Education and highly recommend it to everyone interested in making macarons. This book will make much more sense to the novice macaron baker after taking her class versus just trying to learn from reading the book. As a former student of her recreational baking class, she is accessible via email for help on any failed home baking macaron attempts! What an amazing and generous offer from her.

Love this book! I think I saw someone leave a review about how certain directions were not clear or not indicated, I disagree. This book provides ALL the information you need in making excellent macarons, there are even suggestions on trouble shooting (basically test baking). There are three different types of meringue that you can use for your batter. My favorite is the Italian. I have not

done the French one yet, but it is on my list. I also had no idea that there were savory macarons. I will be trying one of these eventually as well!

A pretty little book with many great recipes however the ingredient ratios were a little off (I measure by weight). The suggestion to start baking at a low heat and then increase it caused my macarons to burst. I will stick with the method of letting them sit on the counter to dry a bit before baking.

This book is wonderful. I use it mostly for recipe ideas because I have experience making the cookies themselves already. They give you ideas for the flavoring of both the shells and the filling and suggest pairings. The recipes are both sweet and savory. They even go over some troubleshooting for when your macarons go wrong (it happens to us all). I can't wait to try more of these!

Very informative, detailed description of how to make macarons. They came out excellent on my first try

I attended a macaron class and wanted to make my own at home. The recipe that I was given didn't give too many details other than the ingredients. I purchased this "petit" book and have made 4 batches and they all came out amazing! The directions are so good, it would be hard to mess it up. LOVE LOVE LOVE this book, can't wait to try every recipe in here!

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