

Pierre Herme Macaron Book English Edition

Gourmet French Macarons Macarons The American Boulangerie Mad about Macarons! Baking Chez Moi Macarons Duchess Bake Shop Les Petits Macarons Opera Patisserie I Know how to Cook The Architecture of Taste Fruit Laduree Chocolate Unwrapped Macarons I Love Macarons Macarons Ladurée - Paris Pierre Herme: Chocolate Chez Panisse Fruit The Art of French Pastry Cook Simply Everything French Pâtisserie Pierre Hermé Pastries (Revised Edition) Secrets of Macarons Bouchon Bakery Laduree My Best: Pierre Hermé Rose's Heavenly Cakes Modern French Pastry Patisserie French Macarons for Beginners A Feast of Ice and Fire: The Official Game of Thrones Companion Cookbook Eclairs Macarons Zumbarons The Ultimate Macaron Book The Professional Pastry Chef Pierre Hermé Macarons Patisserie Made Simple

Gourmet French Macarons

Alain Ducasse. Eric Ripert. Daniel Boulud. Pierre Hermé. These are among the world's most celebrated chefs, the luminaries who changed the landscape of fine dining. Here are the dishes of their careers, the distinctive plates that made them household names. From Ducasse's famous vegetable "cookpot" and Hermé's ispanhan to Ripert's bluefin tuna and Boulud's sea bass, each volume in My 10 Best offers a master's career-defining 10 recipes, complete with step-by-step, illustrated directions designed for the home cook.

Macarons

The American Boulangerie

Sydney pastry chef Adriano Zumbo has taken the dessert world by storm, with his quirky cakes and otherworldly delights. This text celebrates Zumbo's most popular creations - macarons - with 40 flavours to delight and inspire, from cherry coconut to mandarin and tonka bean to salt and vinegar, as well as desserts to make with them.

Mad about Macarons!

Ferrandi, the French School of Culinary Arts in Paris--dubbed "the Harvard of gastronomy" by Le Monde newspaper--is the ultimate pastry-making reference. From flaky croissants to paper-thin mille-feuille, and from the chestnut cream-filled Paris-Brest to festive yule logs, this comprehensive book leads aspiring pastry chefs through every step--from basic techniques to Michelin-level desserts. Featuring advice on how to equip your kitchen, and the essential doughs, fillings, and decorations, the book covers everything from quick desserts to holiday specialties and from ice creams and sorbets to chocolates. Ferrandi, an internationally renowned professional culinary school, offers an intensive course in the art of French pastry making. Written by the school's experienced teaching team of master pâtissiers and adapted for the home chef, this fully illustrated cookbook provides all of the fundamental techniques and recipes that form the

building blocks of the illustrious French dessert tradition, explained step by step in text and images. Practical information is presented in tables, diagrams, and sidebars for handy reference. Easy-to-follow recipes are graded for level of difficulty, allowing readers to develop their skills over time. Whether you are an amateur home chef or an experienced pâtissier, this patisserie bible provides everything you need to master French pastry making.

Baking Chez Moi

From biscuits to cakes, and from tarts to pastries, the classics of the House of Laduree are unveiled in this collection of recipes. Within these pages, you will find a tantalising array of refined flavours and enchanting colours, powder pink, vibrant lilac and Ladurees trademark pastel green."

Macarons

I Know How to Cook is the first English translation of France's ultimate cookery bible, Je sais cuisiner by Ginette Mathiot. First published in 1932, it is to France what the Silver Spoon and 1080 Recipes are to Italy and Spain: the indispensable cookbook for every household. With more than 1,200 recipes, Mathiot guides the reader through all the classics of French cuisine, both simple and elaborate, with a clear and authoritative voice. For the first time this classic work has been fully updated to suit modern kitchens, and the book offers up all the secrets of fabulous French home cooking, which have been known to domestic cooks in France for over 70 years.

Duchess Bake Shop

Winner of the 2010 Cookbook of the Year Award, IACP (International Association of Culinary Professionals) At last an all-new, full-color cake lover's companion from Rose Levy Beranbaum, The Diva of Desserts! Rose Levy Beranbaum is a much beloved and widely respected baking legend—"a worshipped woman . . . revered by serious cooks and part-timers" alike, in the words of USA Today. Eagerly-awaited by her legions of devoted fans, Rose's Heavenly Cakes is a must-have guide to perfect cake-baking from this award-winning master baker and author of The Cake Bible, one of the bestselling cookbooks of all time. This comprehensive guide will help home bakers to create delicious, decadent, and spectacularly beautiful cakes of all kinds with confidence and ease. With her precise, foolproof recipes, Rose shows you how to create everything from Heavenly Coconut Seduction Cake, Golden Lemon Almond Cake, and Devil's Food Cake with Midnight Ganache to Orange-Glow Chiffon Layer Cake, Mud Turtle Cupcakes, and Deep Chocolate Passion Wedding Cake. Rose's Heavenly Cakes Features Rose's trademark easy-to-follow, expertly tested (and retested) recipes for perfectly delicious results every time Offers over 100 simply wonderful recipes for cakes for every occasion—from exceptionally delicious butter and oil cakes, sponge cakes, and mostly flourless cakes and cheesecakes, to charming baby cakes and elegant wedding cakes Features special tips and tricks from a beloved baking expert for creating amazing special effects and beautiful cake decor · Contains 100 tempting full-color photos Visit Rose Levy Beranbaum at realbakingwithrose.com and learn basic

baking techniques with her, including measuring, preparing, and mixing ingredients to make cakes and creating decorations to dress them up. Everything you need to create heavenly cakes-every time-can be found in this new collection of tried-and true recipes by one of the most celebrated bakers of our time.

Les Petits Macarons

In the middle of the twentieth century, Pierre Des Fontaines, cousin of Louis Ernest Ladurée, created the first Ladurée macaron by having the genius to stick two macaron biscuits together and fill them with a flavourful ganache they are still prepared the same way today. Every season Ladurée celebrates this little round delicacy crunchy on the outside and soft inside, a perfect balance of aromas and textures by creating new flavours. Each year the palette of flavours and colours grows, from the classic chocolate or raspberry to celebratory macarons; unique flavours inspired by exotic destinations, fashion designers, perfumes and so on. This book presents, for the first time, all of the eighty Ladurée macarons, their flavours and inspirations and, of course, all of the recipes on how to make them at home including a practical, step-by-step section illustrating exactly how Ladurées chefs make the famous biscuits and the ganache fillings, so you can be assured of success.

Opera Patisserie

An in-depth reference to the fundamentals of pastry by an award-winning chef featured in the 2009 documentary, Kings of Pastry, instructs readers on the critical role of precision and understanding about how ingredients react in different environments while sharing lighthearted memories from his culinary life.

I Know how to Cook

The latest French patisserie cookbook from award-winning French pastry chef Cédric Grolet Opéra Pâtisserie marks the entrance of the most talented pastry chef of his generation, Cédric Grolet, into the world of boulangerie-pâtisserie. This book coincides with the opening of his new shop in the Opéra district in the heart of Paris. Far from the haute couture pastries designed at palace hotels, with Opera Pâtisserie, Grolet returns to the essentials with a collection of hearty and accessible recipes. Follow your senses through the pages to discover the very best French recipes for viennoiseries, breads, biscuits, pastries, and frozen fruit sorbets. From croissant to mille-feuille, from tarte tatin to .clairs, the book features 100 fully illustrated desserts we all love. Recipes are organized into chapters that follow the rhythm of the day. At 7 a.m., it's time for viennoiseries and breads; at 11 a.m., it's pastries; at 3 p.m., desserts and frozen fruits; and at 5 p.m., it's time for the final batch of bread. Opéra Pâtisserie is the indispensable book for every pastry lover!

The Architecture of Taste

Guides readers through each step in making perfect Parisian macarons every time.

Fruit

Macarons are an elusive pastry that has left many bakers frustrated and feeling the sting of failure. The good news is that, macarons are relatively simple to make once you get the hang of it. And this book shows you exactly how to make these delicious and elegant treats. Within the pages of "The Ultimate Macaron Book: Macaron Cookie Recipes for all Baking Levels", you'll learn how to make French macarons at a fraction of the cost of what you traditionally pay for them at a bakery. You will find 25 of the best macaron recipes that range from more traditional to specialty. What's even better is that everyone, no matter what their baking experience, can recreate these recipes. Each recipe includes the serving size, so you know how many macarons it will make, complete ingredient list, and easy-to-follow step-by-step instructions. Furthermore, every recipe has the prep time, bake time, and total time so you have an accurate idea of how long it will take you to make that specific recipe. With "The Ultimate Macaron Book: Macaron Cookie Recipes for all Baking Levels", you'll become an expert at making these delicate cookies. Within no time, you'll be known as the macaron-baker, impressing family and friends with your ability to create these yummy French pastries. So, what are you waiting for? Start reading "The Ultimate Macaron Book: Macaron Cookie Recipes for all Baking Levels" today!

Laduree

The perfect balance of high-end French pastries and home baking. This elegant, must-have cookbook offers exceptional recipes with exquisite results--perfect for passionate home bakers. An updated version of the best-selling debut from Giselle Courteau, this beautiful cookbook is packed with stunning recipes with spectacular results. The ideas from this cookbook can be traced back to Giselle's experiences teaching English in Japan in 2007. It was in Tokyo that Giselle, a self-taught baker, first discovered French macarons and became determined to replicate the delicate confections at home. After experimenting with hundreds of different recipes, all in a tiny toaster oven, Giselle finally perfected a macaron recipe that inspired her to open a French Patisserie in Canada in 2009. That macaron recipe is featured in this cookbook and macarons have been (and continue to be) the bestselling item at Duchess Bake Shop since it first opened. Macarons aside, Giselle's expertise in all things French patisserie is clear throughout this cookbook. Inside, you'll find standout recipes for Pains au Chocolat, Brioche, and Tartiflette. The cookbook also features contemporary twists on classics including The Duchess, a modern take on the Swedish Princess Cake; Duchess St. Honoré, a combination of two pastries (puff and pâte à choux); and delicious Canadian-inspired pastries such as Farmer's Saskatoon Pie, Butter Tarts, and the Courteau Family Tourtière. This new edition will also include Duchess Bake Shop's famed Buche de Noel, a perfect recipe for the holiday season! With ten chapters of approachable recipes that have been tested and re-tested, Giselle's instructions demystify the baking process. This cookbook will inspire readers to bake with confidence using a range of baking equipment, techniques, and ingredients. The book's refined design captures the sophistication and chic decadence of Giselle's beloved bake shop.

Chocolate Unwrapped

Including more than 60 elegantly photographed recipes, Pierre Hermé Macaron is

the definitive guide to macarons. The uncontested leader of French pastry chefs, Pierre Hermé has made the macaron one of the most coveted, sought-after desserts from Tokyo to Paris to New York. In this comprehensive look at the beloved pastry, the classics such as vanilla and chocolate are explored alongside Hermé's masterful inventions. His entirely original and inspired flavor combinations--such as cucumber and tangerine, wasabi cream and straw- berry, and hazelnut and asparagus--make it clear why Hermé's macarons are famous the world over. The genius pâtissier's best macarons, including many of his newest recipes, are revealed for the first time in a gorgeous volume that almost rivals the beauty of the exquisite creations featured within. Hardcover includes a removable step-by-step guide to techniques used throughout the book.

Macarons

Cute-as-can-be, buttery macarons capture the whimsy and elegance of Paris, where they're traditionally served with tea or wrapped up in ribbon to give as a gift. But the secrets of making perfect macarons have long eluded home bakers—until now! In *I Love Macarons*, renowned Japanese pastry-maker Hisako Ogita brings her extensive experience to the art of baking macarons with fully illustrated foolproof step-by-step instructions. This charmingly designed guide is sure to have pastry lovers everywhere whipping up these colorful confections at home, using ordinary baking equipment and simple ingredients to create myriad flavors of perfection.

I Love Macarons

Now a worldwide symbol of sweet indulgence, macarons seduce the senses with their delicate crunch and velvet filling. In this book, French chef Jose Marechal discloses the secrets of macarons, including the tips and techniques required to make these little treats. This book equips the reader with the skills to master nine classic flavors, and create their own signature macarons.

Macarons

Filled with tips, advice, and instructions that simplify even the most intricate techniques and presentations, an indispensable guide, completely revised and updated to meet the needs of today's pastry kitchen, covers every aspect of baking and pastry, explaining not only how to perform procedures, but also the principles behind them.

Ladurée - Paris

The newest darling in the world of baking -- the classic French pastry has been embraced by a whole new generation of bakers. Making this classic at home is much easier than you think. And it's made easy by the fact that it's written by one of Europe's top pastry chefs, Christophe Adam. With its straightforward approach, full color pages and hundreds of step-by-step photos, it's as though Christophe were by your side giving you a lesson in your home kitchen. Over the last dozen years, Christophe has perfected the éclair and has turned it into a gourmet delight

which marries unconventional and imaginative fruits, flavors, colors and textures, resulting in luxe eclairs that will have you reaching for seconds and thirds. Christophe has created 25 innovative recipes (both introductory and advanced) that will be perfect for everything from casual gatherings with family and friends, to formal celebrations. With these easy-to-follow instructions and some practice with the basic techniques you'll soon be mastering these recipes as well as inventing new ones of your own. Some of Christophe's creations include Chocolate Popping Sugar Eclairs, Hazelnut Praline, Caramel-Peanut, Lemon, Cherry-Raspberry Sugared Almond Eclairs, Fig Eclairs, Pistachio-Orange Eclairs, Vanilla Eclairs, Raspberry-Passion Fruit Eclairs and Hazelnut Mix Eclairs. A complete list of utensils, a few simple rules and invaluable tips and techniques are sprinkled throughout and will be hugely appealing to novice and experienced bakers.

Pierre Herme: Chocolate

Ever wonder what it's like to attend a feast at Winterfell? Wish you could split a lemon cake with Sansa Stark, scarf down a pork pie with the Night's Watch, or indulge in honeyfingers with Daenerys Targaryen? George R. R. Martin's bestselling saga *A Song of Ice and Fire* and the runaway hit HBO series *Game of Thrones* are renowned for bringing Westeros's sights and sounds to vivid life. But one important ingredient has always been missing: the mouthwatering dishes that form the backdrop of this extraordinary world. Now, fresh out of the series that redefined fantasy, comes the cookbook that may just redefine dinner . . . and lunch, and breakfast. A passion project from superfans and amateur chefs Chelsea Monroe-Cassel and Sariann Lehrer—and endorsed by George R. R. Martin himself—*A Feast of Ice and Fire* lovingly replicates a stunning range of cuisines from across the Seven Kingdoms and beyond. From the sumptuous delicacies enjoyed in the halls of power at King's Landing, to the warm and smoky comfort foods of the frozen North, to the rich, exotic fare of the mysterious lands east of Westeros, there's a flavor for every palate, and a treat for every chef. These easy-to-follow recipes have been refined for modern cooking techniques, but adventurous eaters can also attempt the authentic medieval meals that inspired them. The authors have also suggested substitutions for some of the more fantastical ingredients, so you won't have to stock your kitchen with camel, live doves, or dragon eggs to create meals fit for a king (or a khaleesi). In all, *A Feast of Ice and Fire* contains more than 100 recipes, divided by region:

- The Wall: Rack of Lamb and Herbs; Pork Pie; Mutton in Onion-Ale Broth; Mulled Wine; Pease Porridge
- The North: Beef and Bacon Pie; Honeyed Chicken; Aurochs with Roasted Leeks; Baked Apples
- The South: Cream Swans; Trout Wrapped in Bacon; Stewed Rabbit; Sister's Stew; Blueberry Tarts
- King's Landing: Lemon Cakes; Quails Drowned in Butter; Almond Crusted Trout; Bowls of Brown; Iced Milk with Honey
- Dorne: Stuffed Grape Leaves; Duck with Lemons; Chickpea Paste
- Across the Narrow Sea: Biscuits and Bacon; Tyroshi Honeyfingers; Wintercakes; Honey-Spiced Locusts

There's even a guide to dining and entertaining in the style of the Seven Kingdoms. Exhaustively researched and reverently detailed, accompanied by passages from all five books in the series and full-color photographs guaranteed to whet your appetite, this is the companion to the blockbuster phenomenon that millions of stomachs have been growling for. And remember, winter is coming—so don't be afraid to put on a few pounds. Includes a Foreword by George R. R. Martin From the Hardcover edition.

Chez Panisse Fruit

A “culinary guru” and author of the award-winning *Around My French Table* and *Baking: From My Home to Yours* returns with an exciting collection of simple desserts from French home cooks and chefs. With her groundbreaking bestseller *Around My French Table*, Dorie Greenspan changed the way we view French food. Now, in *Baking Chez Moi*, she explores the fascinating world of French desserts, bringing together a charmingly uncomplicated mix of contemporary recipes, including original creations based on traditional and regional specialties, and drawing on seasonal ingredients, market visits, and her travels throughout the country. Like the surprisingly easy chocolate loaf cake speckled with cubes of dark chocolate that have been melted, salted, and frozen, which she adapted from a French chef’s recipe, or the boozy, slow-roasted pineapple, a five-ingredient cinch that she got from her hairdresser, these recipes show the French knack for elegant simplicity. In fact, many are so radically easy that they defy our preconceptions: crackle-topped cream puffs, which are all the rage in Paris; custardy apple squares from Normandy; and an unbaked confection of corn flakes, dried cherries, almonds, and coconut that nearly every French woman knows. Whether it’s classic lemon-glazed madeleines, a silky caramel tart, or “Les Whoopie Pies,” Dorie puts her own creative spin on each dish, guiding us with the friendly, reassuring directions that have won her legions of ardent fans.

The Art of French Pastry

Pierre Herme is universally acknowledged as the king of French pastry with shops in Tokyo, Paris and London. He is the best, and has even been described as a couturier of pastry. This is a man at the top of his art and there is no question his macarons are in a league of its own. Macarons are the aristocrats of pastry; these brightly coloured, mini meringues, daintily sandwiched together with gooey fillings, have become a holy grail for cookery fanatics and there are even food blogs dedicated to them. Now for the first time, all the macaron recipes from this most celebrated French patissier are published in English. The French language edition has been one of the most sought after cookbooks of recent years. And just like Pierre Herme's famous macarons, it would be difficult for any macaron book to surpass this one. There are 200 pages of recipes and beautiful food photography, and because making macarons is mostly about technique, rather than just a standard recipe, readers will appreciate the 32-step-by-step photo-illustrated instructions for making shells and fillings. All the classics are here like dark chocolate, praline, coffee, and pistachio, but others feature the more unusual macarons that Herme is justly famous for: Isfahan is one, with lychee, rose and raspberry, Arabesque with apricot and pistachio, Satine with passion fruit, orange and cream cheese, Mandarin and pink pepper, black truffles, balsamic vinegar as well as a bright-green macaron filled with fresh mint. Anyone interested in making macarons will find Pierre Herme's the best book in print.

Cook Simply Everything

Winner, IACP Cookbook Award for Food Photography & Styling (2013) #1 New York Times Bestseller Baked goods that are marvels of ingenuity and simplicity from the

famed Bouchon Bakery The tastes of childhood have always been a touchstone for Thomas Keller, and in this dazzling amalgam of American and French baked goods, you'll find recipes for the beloved TKOs and Oh Ohs (Keller's takes on Oreos and Hostess's Ho Hos) and all the French classics he fell in love with as a young chef apprenticing in Paris: the baguettes, the macarons, the mille-feuilles, the tartes aux fruits. Co-author Sebastien Rouxel, executive pastry chef for the Thomas Keller Restaurant Group, has spent years refining techniques through trial and error, and every page offers a new lesson: a trick that assures uniformity, a subtlety that makes for a professional finish, a flash of brilliance that heightens flavor and enhances texture. The deft twists, perfectly written recipes, and dazzling photographs make perfection inevitable.

French Pâtisserie

Macarons are all the current rage, and this beautiful collection of tried-and-tested recipes allows even first-time macaron makers to try their hand at these luscious delicacies. This stunning collection of recipes adds a touch of magic to the macaron. From the subtle flavors of the perfect raspberry or lemon macaron to more adventurous combinations of violet and white chocolate or rhubarb and red currant, this book includes 28 recipes for these dainty and delicious treats. With a set of foolproof step-by-step instructions, accompanied by gorgeous, inspiring photography, this wonderful collection will ensure that even the novice chef can master the perfect macaron for any occasion.

Pierre Hermé Pastries (Revised Edition)

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.

Secrets of Macarons

A new, compact edition of *The Cook's Book*, winner of the Gourmand World Cookbook Award 2005. Master classic dishes and pick up tips for success every time with the world's top chefs, including Marcus Wareing, Shaun Hill, Ken Hom & Charlie Trotter. From roasting a perfect Sunday chicken to cooking fluffy rice, you'll find 200 easy to achieve techniques to help you create perfection on a plate in your own kitchen, no matter what your culinary skills. Get cooking and

explore chapters covering all the major foods: from meat, fish and vegetables to desserts and cakes.

Bouchon Bakery

Pierre Hermé is universally acknowledged as the king of French pastry with shops in Tokyo, Paris and London. He is the best, and has even been described as a couturier of pastry. This is a man at the top of his art and there is no question his macarons are in a league of its own. Macarons are the aristocrats of pastry; these brightly colored, mini meringues, daintily sandwiched together with gooey fillings, have become a holy grail for cookery fanatics and there are even food blogs dedicated to them. Like Pierre Hermé's famous macarons, it would be difficult for any macaron book to surpass this one and indeed the hardback edition has been a universal bestseller (still in print 978-1-908117-23-6). There are 208 pages of recipes and beautiful food photography, and because making macarons is mostly about technique, rather than just a standard recipe, readers will appreciate the 32-step-by-step photo-illustrated instructions for making shells and fillings. All the classics are here like dark chocolate, praline, coffee, and pistachio, but others feature the more unusual macarons that Hermé is justly famous for: Isfahan is one, with lychee, rose and raspberry, Arabesque with apricot and pistachio, Satine with passion fruit, orange and cream cheese, Mandarin and pink pepper, black truffles, balsamic vinegar as well as a bright-green macaron filled with fresh mint.

Laduree

A comprehensive illustrated cookbook on mastering French pastry, including such recipes as almond paste roses, rose-flavored macarons, and chocolate croissants.

My Best: Pierre Hermé

The story of chocolate: its place in history, from the Mayans to 21st-century artisan producers; the journey from tree to bar, from the plantation to the gourmet store; and terroir and flavours from around the world Discover more than 80 of the world's top producers and their bars – single origin, ethical and fair trade, classic and new flavours Learn to taste chocolate like an expert Take a bite of a chocolate bar. Beside the pleasure it gives, the chocolate leads you on a journey from the cacao bean grown on a far-away plantation to the final designer bar, but also on a more complex voyage through history, society, politics and economics. Throughout its 3000-year history, chocolate has been celebrated as a precious health-giving drink; it was not until the 20th century that sweetened chocolate confectionery and bars replaced 'real' chocolate. Today fine chocolate is part of the revival of interest in 'real' food. Small artisan chocolatiers and global producers alike are seeking out top quality beans from specific origins. Sarah Jane Evans brings the story of chocolate up to date, and profiles more than 80 of the world's leading fine chocolate producers, with her tasting notes on selected bars. Chocolate has over 500 chemical compounds that affect its flavour and this book teaches the chocolate lover how to taste, discover and enjoy its many flavours.

Rose's Heavenly Cakes

Become a macaron master--elegant treats in endless flavors Delicate, delicious, and dazzling, a macaron can conjure up dreams of elegant Parisian patisseries--and now you can make this beautiful petite treat in the comfort of your own kitchen. French Macarons for Beginners provides foolproof instructions for mastering these notoriously finicky French confections, as well as flavorful recipes that will make you say "oui!" From whipping up the meringue to properly folding and piping the batter, this macaron guide takes you through the process in detail, step-by-step, to ensure success with your very first batch. But should you make a macaron mistake, no worries, there is an in-depth troubleshooting chapter that will help you figure out what went wrong. This macaron cookbook includes: Macaron manual--Bake up picture-perfect macarons with easy-to-follow directions for essential techniques. Palette of flavors--Mix and match 30 shell recipes and 30 filling recipes to satisfy your own personal taste and creativity, with fun flavors like blueberry, cookies & cream, espresso, and matcha. Tough cookie--Solve all your macaron concerns with a thorough troubleshooting section, complete with remedies for cracked shells, grainy ganache, curdled buttercream, and more. With this macaron guide, you'll learn how easy it is to create incredible, colorful sweets in any flavor you can imagine.

Modern French Pastry

On November 27, 2012, world-renowned pastry chef Pierre Hermé arrived at Harvard University from Paris. He brought five chefs, two assistants, 600 sheets of gelatin, 150 eggs, 68 pounds of caster sugar, 40 pounds of unsalted butter, 32 pounds of cream, 25 pounds of milk chocolate couverture, 11 pounds of grated wasabi, and the alchemic techniques to transform these ingredients into an elaborate "lecture de pâtisserie." Together with Savinien Caracostea and Sanford Kwinter, he methodically deconstructed four conceptual desserts for 400 spectator-diners. The Architecture of Taste recaptures this night and the physiological effects of Hermé's pastry visions. Contributors Savinien Caracostea, Pierre Hermé, Sanford Kwinter The Incidents is a series of publications based on events that occurred at the Harvard University Graduate School of Design between 1936 and tomorrow. Edited by Jennifer Sigler and Leah Whitman-Salkin Copublished with the Harvard University Graduate School of Design

Patisserie

Recipes from the master baker presented in colorfully illustrated large format includes seventy recipes for a wide variety of pastries and covering the range of French regions and styles.

French Macarons for Beginners

Cheryl Wakerhauser, the award-winning chef and owner of Pix Patisserie, brings new artistry to classic French desserts. With recipes like Le Royale, Amélie, Pear Rosemary Tart, Pistachio Picnic Cake, Bûche de Noël, Crème Brûlée Cookies and Macarons, you will be sure to wow any guest with complex flavors and textures that are unique to French pastry. French dessert is a study in components, and Cheryl breaks each recipe down, providing information on classic techniques while

imbuing each recipe with a new twist. Her Amélie recipe, the winner of the Patis France Chocolate Competition, combines orange vanilla crème brûlée, glazed chocolate mousse, caramelized hazelnuts, praline crisp and orange liqueur génoise. Cheryl trained with MOF Philippe URRACA, a prestigious patisserie located in southern France. She has been featured in World of Fine Wine, Delta Sky magazine, Thrillist Portland, Food Network Magazine, The Wall Street Journal, USA Today and Bon Appétit. This book will have 41 recipes and 80 photos.

A Feast of Ice and Fire: The Official Game of Thrones Companion Cookbook

Renowned French pastry chef Pierre Hermé displays his artistic mastery in this homage to chocolate through recipes that highlight the diversity of the world's favorite ingredient in all its forms. Nicknamed the "Picasso of Pastry" by Vogue magazine, master pâtissier Pierre Hermé has revolutionized traditional pastry-making. Insatiably creative, in this new volume Hermé returns to his first passion--chocolate. Retracing his passionate love affair with the versatile cacao bean, this work reveals daring creations that display the celebrated pastry chef's signature innovative style, which has transformed the realm of pâtisserie. It includes thirty-five recipes, from original combinations such as chocolate, banana, and ginger cake or chocolate and lemon madeleines to rich, iconic desserts like his Infiniment Chocolat Baba Cake, Infiniment Chocolat Macaron, or yuzu-flavored Éclair Azur. Following an intense, synergetic collaboration with photographer Sergio Coimbra, this unique book pays homage to the purity and simplicity of chocolate and its diverse forms and textures. Under Coimbra's lens, every facet of chocolate is captured in its essence, tempting the reader to enjoy the myriad delights that constitute Pierre Hermé's extraordinary chocolate repertoire.

Eclairs

PRAISE FOR AUTHOR CECILE CANNONE'S MACARONS: "Feather-light, at once crunchy and chewy, and distinguished by rich buttercream filling." — The New York Times "Rival those in Paris." — Zagat "Addictive." — Time Out New York Cuter than a cupcake and more delicious, the adorable macaron is très en vogue. Now you can make these crowd-pleasing cookies at home! Packed with helpful and inspiring color photos, this book offers everything you need to bake stunning macarons, including: ♥Step-by-step instructions for baking perfect shells ♥Simple tricks for making smooth, melt-in-your-mouth fillings ♥Decorating tips for dazzling, artistic cookies ♥Delectable flavors from chocolate and espresso to lemon and pistachio

Macarons

French macarons with a unique twist of color and shapes! Go beyond circles and basic flavors and give the popular classic a modern and whimsical makeover. Gourmet French Macarons is filled with tried and tested recipes, techniques, styling ideas, templates, and decorating tips. Impress everyone with over 75 flavors and shapes to fit each season, holiday, or life celebration.

Zumbarons

Cédric Grolet is simply the most talented pastry chef of his generation--he was named World's Best Pastry Chef in 2018. Food & Wine called his work "the apotheosis of confectionary creation." He fashions trompe l'oeil pieces that appear to be the most perfect, sparkling fruit but are, once cut, revealed to be exquisite pastries with surprising fillings. They are absolutely unforgettable, both to look at and, of course, to eat. This lush cookbook presents Grolet's fruit-based haute-couture pastries like works of art. The chef explains his techniques and his search for authentic tastes and offers a peek into his boundless imagination--he begins the creation of each dessert by drawing. With 130 recipes featuring 45 fruits--citrus, berries, wild and exotic fruits, and even nuts--every pastry lover will want Fruit, for inspiration and to admire the edible sculptures made by this award-winning star of French pastry making.

The Ultimate Macaron Book

Most of us have been wowed by the delights of French patisserie. Now Edd Kimber shows you how to recreate these recipes at home. With step-by-step photographs for basic pastry and icings, Edd guides you through the techniques, taking the fear out of a Genoise sponge and simplifying a croissant dough. Chapters include: * Sweet Treats featuring Classic Financiers, Canneles and Eclairs * Desserts & Cakes such as Cherry Clafoutis and Buche de Noel * Pastry including basic recipes for pate sablee and pate sucee and recipes to use them in * Basics - the essential icings and creams, such as Mousseline and Creme Chantilly Edd's mouthwatering recipes use bakeware found in home kitchens (no need for expensive or complex equipment) so you too can create perfect patisserie.

The Professional Pastry Chef

Ninety recipes adapted by Ladurée's chefs for the home cook in eleven beautiful little books, each one on a different entertaining theme, brought together in a specially designed box.

Pierre Hermé Macarons

Never-before-published recipes from the legendary Ladurée tea room.

Patisserie Made Simple

In 2001 Chez Panisse was named the number one restaurant in America by Gourmet magazine -- quite a journey from 1971 when Alice Waters opened Chez Panisse as a place where she and her friends could cook country French food with local ingredients and talk politics. As the restaurant's popularity grew, so did Alice's commitment to organic, locally grown foods and to a community of farmers and producers who provide the freshest ingredients, grown and harvested naturally with techniques that preserve and enrich the land for future generations. After thirty years, the innovative spirit and pure, intense flavors of Chez Panisse continue to delight and surprise all who visit, and even those who cant get there know that Alice started a quiet revolution, changing the culinary landscape forever. Inspired by Chez Panisse, more and more people across the country are

discovering the sublime pleasures of local, organic vegetables and fruits. Now join Alice Waters and the cooks at Chez Panisse in celebration of fruit. Chez Panisse Fruit draws on the exuberant flavors of fresh, ripe fruit to create memorable dishes. In this companion volume to Chez Panisse Vegetables, discover more than 200 recipes for both sweet and savory dishes featuring fruit. Glorify the late-summer peach harvest with Peach and Raspberry Gratin, and extend the season with Grilled Cured Duck Breast with Pickled Peaches. Enjoy the first plums in Pork Loin Stuffed with Wild Plums and Rosemary. Preserve the fresh flavors of winter citrus with Kumquat Marmalade or Candied Grapefruit Peel. Organized alphabetically by fruit -- from apples to strawberries -- and including helpful essays on selecting, storing, and preparing fruit, this book will help you make the very most of fresh fruits from season to season. Illustrated with beautiful color relief prints by Patricia Curtan, Chez Panisse Fruit is a book to savor and to treasure.

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