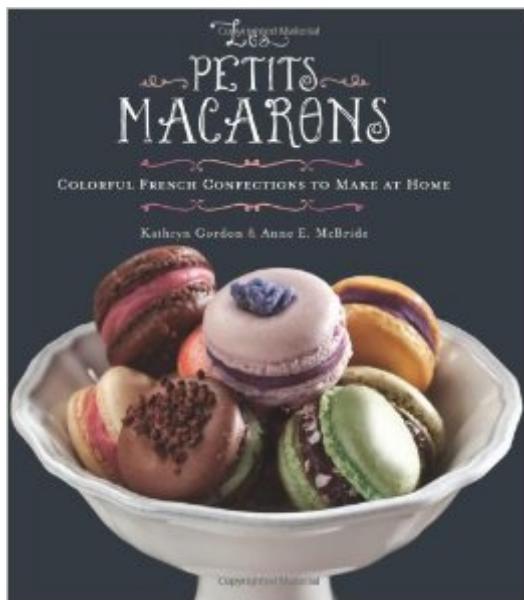


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Les Petits Macarons: Colorful French Confections To Make At Home



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

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Customer Reviews

I've been making macarons for a few months now with OK results. I recently purchased this book which uses a completely different macaron method than I'm used to. (See my review for *Mad About Macarons* for another great book.) I was definitely hesitant to try especially because of some of the poor reviews. A few things I'd like to point out: Many bakers are not used to combining the sugar with the egg whites before beginning to whip them. I know I'm not. But the whites still whipped and I got a nice firm meringue. I didn't notice any difference adding the sugar first vs as the whites' foamy

stage.*Not all macaron bakers let their batter set before putting them in the oven. This book has you dry the batter out in the oven for 15 minutes at 200 degrees to dry out the batter, accomplishing the same setting affect to achieve feet. It works.*The troubleshooting guide is outstanding. It's helpful for the methods used in this book as well as for any macaron making method. The only thing that rattles my brain is that one macaron symptom can mean many things (i.e. air pockets can be too much air in batter, too high oven temp or too low oven temp). But that doesn't mean the guide is useless. Like baking anything, trial and error is how things eventually come out perfect.*The book does not state to not age the egg whites. It is always stressed. It contains an alternate method for baking if you're just that impatient that you don't have time to age them. And it clearly states that your results will not be as good as if the whites are aged.My macarons always look amazing. Using the method in this book was no exception.

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