

Pierre Herme Macaron English Edition

Eventually, you will unconditionally discover a further experience and achievement by spending more cash. yet when? get you resign yourself to that you require to get those all needs when having significantly cash? Why dont you try to get something basic in the beginning? Thats something that will lead you to understand even more going on for the globe, experience, some places, as soon as history, amusement, and a lot more?

It is your certainly own time to play a part reviewing habit. along with guides you could enjoy now is **Pierre Herme Macaron English Edition** below.

Le Macarons - Gordon Rock 2018-05-03

Macarons have recently become a sensation in countries across the globe. Whether it is because of their elegance or their irresistible flavor, macarons are certainly here to stay! With the help of this macaron cookbook, you will have your own baker walking you through how to make macarons in your home completely from scratch. With this cookbook, you will learn how to make macaron recipes such as: * Birthday Cake Macarons * S'mores Macarons * Malted Chocolate Macarons * Authentic French Macarons * Nutella Macarons * Oreo Macarons * Unicorn Macarons * Coconut Lime and Cheesecake Macarons * and even more! So, what are you waiting for? Grab a copy of this macaron cookbook and start making authentic macarons in your home as soon as today!

Larousse Patisserie and Baking - Éditions Larousse 2020-09-03

Larousse Patisserie and Baking is the complete guide from the authoritative French cookery brand Larousse. It covers all aspects of baking - from simple everyday cakes and desserts to special occasion show-stoppers. There are more than 200 recipes included, with everything from a quick-mix yoghurt cake to salted caramel tarts and a spectacular mixed berry millefeuille. Special features on baking for children, lighter recipes and quick bakes, among many others, provide a wealth of ideas. More than 30 extremely detailed step-by-step technique sections ensure your bakes are perfect every time. The book also includes workshops on perfecting different types of pastry, handling chocolate, cooking jam and much more, demonstrated in clear, expert photography. This is everything you need to know about pastry, patisserie and baking from the cookery experts Larousse.

Pierre Herme: Chocolate - Pierre Hermé 2016-11-22

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.

Mix and Bake - Belinda Jeffery 2017-04-18

"Belinda Jeffery baked her first cake at the age of five or six, standing by her beloved mother's side. Ever since then, baking has been her passion. In Mix & Bake, she shares 120 of her favourite recipes for cakes, scones, muffins, biscuits, slices, quick breads, pies and tarts, in the hope that they will become your favourites too. The sweet-toothed will be unable to resist macadamia and chocolate chip brownies, a gooey butterscotch peach cake or a mocha cake with shards of coffee bean brittle. Make a simple meal out of dill, ricotta and parmesan muffins by adding a big bowl of salad, or rustle up some pumpnickel and polenta soda bread to serve with soup on a chilly afternoon. Belinda's encouraging words and clear instructions will inspire even the most inexperienced baker, while her gentle advice gives every chance of success. Beautifully illustrated with photographs by Belinda's long-time collaborator Rodney Weidland, this compendium of timeless baking recipes is bound to become a much-loved and well-used addition to your kitchen bookshelf."

Les Petits Macarons - Kathryn Gordon 2011-10-04

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.

The Elements of Dessert - Francisco J. Migoya 2012-11-05

The essential guide to truly stunning desserts from pastry chef Francisco Migoya In this gorgeous and comprehensive new cookbook, Chef Migoya begins with the essential elements of contemporary desserts—like mousses, doughs, and ganaches—showing pastry chefs and students how to master those building blocks before molding and incorporating them into creative finished desserts. He then explores in detail pre-desserts, plated desserts, dessert buffets, passed desserts, cakes, and petits fours. Throughout, gorgeous and instructive photography displays steps, techniques, and finished items. The more than 200 recipes and variations collected here cover virtually every technique, concept, and type of dessert, giving professionals and home cooks a complete education in modern desserts. More than 200 recipes including everything from artisan chocolates to French macarons to complex masterpieces like Bacon Ice Cream with Crisp French Toast and Maple Sauce Written by Certified Master Baker Francisco Migoya, a highly respected pastry chef and the author of Frozen Desserts and The Modern Café, both from Wiley Combining Chef Migoya's expertise with that of The Culinary Institute of America, The Elements of Dessert is a must-have resource for professionals, students, and serious home cooks.

The British Larder - Madalene Bonvini-Hamel 2020-10-01

An informative, beautiful, photography-filled edition that celebrates the seasonal bounty of Britain's produce as shown through the mind of one of the country's most exciting talents. In this book, Madalene Bonvini-Hamel brings her passion for seasonal, locally-sourced produce to the fore, aiding her crusade to convert all who love food to thinking and eating seasonally. This is a month-by-month tour of the best produce that the country has to offer, paired and transformed in her own unique way. Madalene's own sumptuous food photographs, created and styled by her own hands, make The British Larder Cookbook an incredibly glowing testament to her immense talent and her admirable ethos.

Eclairs - Christophe Adam 2017-03-22

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.

Ladurée - Paris - Philippe Andrieu 2010

From biscuits to cakes, and from tarts to pastries, the classics of the House of Ladurée 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 Ladurée's trademark pastel green."

Rose's Heavenly Cakes - Rose Levy Beranbaum 2010-10-13

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.

Pâtisserie - Melanie Dupuis 2016-02-24

Pâtisserie gives readers all the technical know-how required to become an expert in the art of French pâtisserie and invent their own masterpieces. Each of the 100 recipes features a full-colour cross-section illustration, step-by-step photography and a beautiful hero image in order to both inspire the reader and demystify some of France's most iconic desserts. *Pâtisserie* includes the basic building-block recipes needed to understand the fundamentals of French pâtisserie, from the pastry itself (shortcrust pastry, sweet pastry, puff pastry, choux pastry and more) to fillings (custards, creams, butters, mousses, ganaches and pastes) and embellishments (meringue, chocolate, sauces and sugar art). From simple treats like madeleines, financiers and cookies to more complex creations, like black forest cake, éclairs, croissants, macarons, lemon meringue pie, l'opera, mocha, croquembouche, charlotte, rum baba and more, *Pâtisserie* covers all of the French delicacies you could ever dream of.

Chocolate Desserts by Pierre Herme - Dorie Greenspan 2001-09-20

In their second collaboration, Pierre Herme and Dorie Greenspan unveil the secrets of sumptuous chocolate desserts. Their book offers a delicious collection of recipes, all featuring the world's most intoxicating ingredient: chocolate!

Fruit - Cedric Grolet 2019-03-19

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.

Le Cordon Bleu Pastry School - LE CORDON BLEU 2018-09

Le Cordon Bleu is the highly renowned, world famous cooking school noted for the quality of its culinary courses, aimed at beginners as well as confirmed or professional cooks. It is the world's largest hospitality education institution, with over 20 schools on five continents. Its educational focus is on hospitality management, culinary arts, and gastronomy. The teaching teams are composed of specialists, chefs and pastry experts, most of them honoured by national or international prizes. One of its most famous alumnae in the 1940s was Julia Child, as depicted in the film *Julie & Julia*. There are 100 illustrated recipes, explained step-by-step with 1400 photographs and presented in 6 chapters: Pastries, cakes and desserts; Individual cakes and plated desserts; Pies and tarts; Outstanding and festive desserts; Biscuits and cupcakes, candies and delicacies, and finally the basics of pastry. There are famous classics such as apple strudel, carrot cake, black forest gateau, strawberry cakes, profiteroles... Simple family recipes including molten chocolate cake, cake with candied fruit, hot soufflé with vanilla, Tart Tatin... Delicious and original desserts like yuzu with white chocolate, chocolate marshmallow and violet tartlet, cream cheese and cherry velvet, pistachio crystalline... At the end of the book there is a presentation of all the utensils and ingredients needed for baking and also a glossary explaining the specific culinary terms. This is THE book for pastry lovers everywhere, from beginner to the advanced level and is the official bible for the Cordon Bleu cooking schools around the world in Europe: Paris, London, Madrid, Istanbul; the Americas: Ottawa, Mexico, Peru; Oceania: Adelaide, Melbourne, Perth, Sydney; and Asia: Tokyo, Kobe, Korea, Thailand, Malaysia, Shanghai, India, Taiwan.

The Fundamental Techniques of Classic Pastry Arts - French Culinary Institute 2021-06-22

"An indispensable addition to any serious home baker's library, *The Fundamental Techniques of Classic Pastry Arts* covers the many skills an aspiring pastry chef must master. Based on the internationally lauded curriculum developed by master pâtissier Jacques Torres for New York's French Culinary Institute, the book presents chapters on every classic category of confection: tarts, cream puffs, puff pastry, creams and custards, breads and pastries, cakes, and petits fours. Each chapter begins with an overview of the required techniques, followed by dozens of recipes—many the original creations of distinguished FCI graduates. Each recipe even includes a checklist to help you evaluate your success as measured against professional standards of perfection! Distilling ten years of trial and error in teaching students, *The Fundamental Techniques of Classic Pastry Arts* is a comprehensive reference with hundreds of photographs, a wealth of insider tips, and highly detailed information on tools and ingredients—quite simply the most valuable baking book you can own."

The Architecture of Taste - Pierre Hermé 2015

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.

Macarons - Pierre Hermé 2018-08-17

"The macaron bible that we have all waited for . . . filled with imagination, creativity and wonder" by the universally acknowledged king of French pastry (*Cooking by the Book*). With shops in Tokyo, Paris and London, Pierre Herme has taken the world by storm 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 their 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 universal bestseller. 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.

Secrets of Macarons - Jose Marechal 2012-06-01

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 - Annie Rigg 2020-03-10

Step-by-step instruction and more than 60 recipes for simple and decorated French macarons. Stylish, picture-perfect and delicious, macarons are the ultimate in pretty sweet treats. Adaptable to any color scheme or flavoring, these delicate little fancies make the perfect gift or centerpiece for a smart afternoon tea. This gorgeous book gives you step-by-step instructions on how to master the basic macaron recipe so that you always get a crisp exterior, chewy cookie, and flavorsome filling. Flavors to enjoy include salted caramel, pistachio, lemon, cappuccino, cherry and chocolate, malted milk chocolate, and raspberry and passion fruit. Once mastered, you can try your hand at the beautiful decorated macarons, from pandas to flowers, caterpillars to Chinese lanterns, bagels to tennis balls, these stunning and playful designs will delight and thrill at any occasion.

Pierre Hermé Macarons - Pierre Hermé 2015-10-06

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 strawberry, 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.

French Macarons for Beginners - Natalie Wong 2019-12-10

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.

The Italian Bakery - The Silver Spoon Kitchen 2021-09-16

Bake like an Italian with this latest Silver Spoon treasure - a culinary inspiration and go-to kitchen companion The Silver Spoon is known throughout the world as the authoritative voice on Italian cuisine and the leading Italian culinary resource. The Italian Bakery is the first volume in

the Silver Spoon library to focus on dolci - the Italian term for all sweet treats. Dishes found in bakeries throughout Italy's diverse regions come to life in 140 accessible classic and contemporary patisserie recipes, including a library of 50 core recipes for basic baking building blocks, each illustrated with step-by-step photography, geared toward novices and experienced bakers alike. Filled with cakes, pastries, pies, cookies, sweets and chocolates, and frozen puddings, the collection showcases a wide range of delectable desserts suitable for everyday indulgences and special-occasion celebrations - the Italian way.

Perfect Patisserie - Tim Kinnaird 2013-09-12

A guide to making the classic patisserie specialties. *Perfect Patisserie* is designed to help ambitious home cooks take the next steps in fancy baking. It provides clear instruction on how to make the components of patisseries, shows how to assemble them, and gives over 100 inspired ways to perfect the gorgeous delights found in Parisian shops. The book has over 100 ways to perfect patisserie, with fully illustrated tips and advice, and a delicious array of traditional and unique recipes organized into the five classic categories: 1. Macarons (sometimes called French macaroons) are the "supermodels" of the cake world and have become wildly popular in recent years. This section covers the anatomy of a macaron, macaron shells, types of meringue (French, Italian, Swiss), storing and serving, plus recipes that include Crème Brûlée Macaron, Jasmine Tea Macaron, and Chocolate Orange Macaron. 2. Choux is the basis of dozens of patisserie creations. This section covers techniques for choux pastry (Pâte Choux) and piping skills, with recipes that include Blackcurrant and Liquorice Religieuse, The Perfect Chocolate Éclair, Apple Crumble and Custard Caramel Éclairs. 3. Tarts includes techniques for sweet shortcrust pastry (Pâte Sucrée) and recipes that include Tarte au Citron; Mango, Milk Chocolate and Salt Caramel Tart; and Strawberry, Pink Peppercorn, and White Chocolate Tart. 4. Gateaux/Entremet are the exquisite assembled pastries that we first think of as patisserie. There are lessons for Génoise Sponge, Mousse, and how to layer and build cakes in frames. Recipes include Green Tea, Lemon and White Chocolate Mousse Delice; Volcano Cake; and Raspberry and Pistachio Mousse Cake. 5. Petits Fours and Other Small Cakes is for such little bites as Madeleines (honey and lavender), Canelé, Tuiles and French Butter Cookies. Two final sections focus on fillings and icings, and decorating and presentation. The techniques explained include tempering chocolate and working with caramel. There is also information on how to make cake boards, stands and boxes.

The Art of Baking Bread - Matt Pellegrini 2011-12-03

Sidestep years of unrewarding trial and error and learn to bake like a master with one comprehensive book. With over 230 color photographs, more than 150 detailed step-by-step instructions covering basic to advanced techniques, over 200 tips and sidebars filled with invaluable information and troubleshooting advice, plus clear explanations of ingredients, equipment, and the entire bread-baking process, *The Art of Baking Bread: What You Really Need to Know to Make Great Bread* will teach you to work, move, think, anticipate, smell, feel, and, ultimately, taste like an artisan baker. *The Art of Baking Bread* accomplishes what no other book has—it teaches the secrets of professional bakers in language anyone can understand. Matt Pellegrini offers home cooks confidence in the kitchen and precise, easy-to-follow blueprints for creating baguettes, ciabatta, focaccia, brioche, challah, sourdough, and dozens of other delicious rolls and loaves that will make you the envy of your fellow bakers—professional or otherwise.

Macarons - Cecile Cannone 2010-12-13

Learn to make delightful and delicious macarons from the master baker whose gourmet confections "rival those in Paris" (Zagat). Cuter than a cupcake and more delicious, the adorable macaron is très en vogue. Cecile Cannone has mastered the art at her lauded MacarOn Café, where these beautiful, bite-sized treats are "feather-light, at once crunchy and chewy, and distinguished by rich buttercream filling" (New York Times). Now Cannone teaches her techniques in this comprehensive cookbook full of classic and creative recipes. 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

My Best: Pierre Hermé - Pierre Hermé 2016-01-12

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.

Daniel Boulud's Cafe Boulud Cookbook - Daniel Boulud 1999-11-03
Presents a selection of recipes that includes classic French dishes, seasonal specialties, ethnic foods, and vegetarian dishes

Baking and Pastry - CIA 2009-01-20

Pâtisserie Gluten Free - Patricia Austin 2017-02-07

"Patricia's work is beautiful and memorably delicious, and she has accomplished it all without gluten, gums, or GMOs!" —Laila Ali, world champion boxer, fitness and wellness expert, and television personality
Have you longed for foods from a French pâtisserie but couldn't find anything gluten-free? Have you looked for French pastry cookbooks and are unsatisfied with the gluten-free selections? If so, this is the book for you! *Pâtisserie Gluten Free* presents some of the most difficult treats to make without gluten: classic French pastries. This makes it unique. The wide range of recipes includes delicious and buttery French cookies to elaborate and flaky puff pastries. The beautiful photographs help bakers as they work through the recipes. Written with careful detail and a warm and welcoming manner, Patricia Austin shares her wisdom on French baking in this wonderful cookbook that will pleasantly surprise the fiercest gluten-free skeptics. "Patricia's knowledge of French pastry and her ability to adapt her recipes to a gluten-free format is not only brilliant, but also revolutionary! Having worked closely with Patricia on my own book, I know her attention to detail, and it shows clearly in the pages of this book." —Shaun O'Neale, MasterChef Season 7 Winner
"For aficionados of fine French pastries, Patricia Austin is revered as a treasure in Southern Vermont . . . this beautifully photographed cookbook offers a tantalizing collection of gluten-free recipes." —The Commons

Opera Patisserie - Cedric Grolet 2020-10-06

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 *Opéra 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!

I Love Macarons - Hisako Ogita 2013-01-18

"Beautiful photos that will make you drool. You'll learn through all the step-by-step recipes and photos how to make your own taste of Paris at home." —*Make: Magazine*
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. "For those up for the challenge, Ogita's book is the best possible preparation . . . Ogita's love of macaroons comes across as magnificently sincere, as does her belief that perfection is within the reach of anyone with a mixer and a pastry bag." —*Boston.com*
"The recipes themselves are inspired, such as pistachio with bitter ganache filling and purple yam with chestnut cream, and there are lots of photos of the macaron making process, which is undoubtedly helpful for beginners." —*Fearless Fresh*
"Her book is the best because of the research and quality that it reflects on each page. She has refined the techniques for the home cook, and has majestically documented and photographed the steps to making a perfect macaroon." —*Cooking by the Book*
"A small, focused book by a Japanese pastry chef that fills a twee and tiny niche: French macarons." —*The New York Times*

The Art of French Pastry - Jacquy Pfeiffer 2013-12-03

Winner of the 2014 James Beard Award for Best Cookbook, *Dessert & Baking* What does it take to perfect a flawless éclair? A delicate yet buttery croissant? To pipe dozens of macarons? The answer is: an intimate knowledge of the fundamentals of pastry. In *The Art of French Pastry* award-winning pastry chef Jacquy Pfeiffer, cofounder of the renowned French Pastry School in Chicago, gives you just that. By teaching you how to make everything from pâte à choux to pastry cream, Pfeiffer builds on the basics until you have an understanding of the science behind the ingredients used, how they interact with one another, and what your hands have to do to transform them into pastry. This yields glorious results! Expect to master these techniques and then indulge in exquisite recipes, such as: · brioche · napoléons / Mille-Feuilles · cream puffs · Alsatian cinnamon rolls / chinois · lemon cream tart with meringue teardrops · elephant ears / palmiers · black forest cake · beignets as well as some traditional Alsatian savory treats, including: · Pretzels · Kougelhof · Tarte Flambée · Warm Alsatian Meat Pie
Pastry is all about precision, so Pfeiffer presents us with an amazing wealth of information—lists of necessary equipment, charts on how ingredients react in different environments, and the precise weight of ingredients in grams, with a look at their equivalent in U.S. units—which will help you in all aspects of your cooking. But in order to properly enjoy your "just desserts," so to speak; you will also learn where these delicacies originated. Jacquy Pfeiffer comes from a long line of pastry chefs and has been making these recipes since he was a child working in his father's bakery in Alsace. Sprinkled with funny, charming memories from a lifetime in pastry, this book will have you fully appreciating the hundreds of years of tradition that shaped these recipes into the classics that we know and love, and can now serve to our friends and families over and over again. *The Art of French Pastry*, full of gorgeous photography and Pfeiffer's accompanying illustrations, is a master class in pastry from a master teacher.

Bien Cuit - Zachary Golper 2015-11-17

Bien Cuit introduces a new but decidedly old-fashioned approach to bread baking to the cookbook shelf. In the ovens of his Brooklyn bakery, Chef Zachary Golper bakes loaves that have quickly won over New York's top restaurants and bread enthusiasts around the country. His secret: long, low-temperature fermentation, which allows the bread to develop deep, complex flavours and a thick, mahogany-coloured crust - what the French call bien cuit, or 'well baked'. Golper recreates classic breads for the home baker along with an assortment of innovative 'gastronomic breads'.

Mad about Macarons! - Jill Colonna 2011-03-01

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

Macarons - Bérengère Abraham 2011-04-18

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.

Cook Simply Everything - Jill Norman 2007

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.

Macarons - Vincent Lemains 2014-10-06

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.

Macarons - Pierre Hermé 2011

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 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 Hermé'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 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. Anyone interested in making macarons will find Pierre

Hermé's the best book in print.

Modern French Pastry - Cheryl Wakerhauser 2017-10-24

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.

Irresistible Macaroons - José Maréchal 2010

At any given moment there are sophisticated Parisiennes drinking tea and nibbling at a Macaron on the Champs Elysees. No French pâtisserie can exist without a selection of mouth-watering colourful Macaroons. These melt-in-the-mouth fruity, nutty or creamy confections have been served in French palaces and chic salons for over three hundred years. In Irresistible Macaroons you'll learn how to make these fabulously decadent smooth almond meringues, sandwiched together with a rich ganache. Perfect as gifts, impressive as amuse bouches, join the likes of Carla Bruni, Catherine Deneuve and Charlotte Rampling in their favourite secret indulgence. The famous Parisienne tea room Ladurée is now in Harrods and the Pierre Hermé boutique is selling macaroons at Selfridges.