

# Pierre Herm Macaron The Ultimate Recipes From The Master Patisier

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*Advanced Bread and Pastry* - Michel Suas 2012-07-24

Advanced Bread & Pastry has a unique approach to providing advanced level concepts, techniques and formulas to those aspiring to be professional bakers and professional pastry chefs. Exquisite photographs are throughout to further inspire learners and professionals of the unlimited potential of the craft. Advanced Bread and Pastry provides in depth information and troubleshooting strategies for addressing the complex techniques of the advanced level of bread and pastry arts.

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[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."

[Roux Brothers on Patisserie](#) - Michel Roux 1993

Michel and Albert Roux are a culinary legend. In this book they turn their attention to the French art of Patisserie, pooling half a century of their collective knowledge and experience to create, not a general cookery book, but a culinary bible. The Roux brothers guide even the modest cook through the making of the simplest pastry to the most mouth-

watering confection, achieving results once within the realm of only the professional chef. With practical advice, tips and hints, the authors set out the various pastry, sponge and dough bases used for desserts and breads, and the creams and fruit-flavoured sauces that complement them. The main recipe section comprises Cold desserts and sweets, Hot desserts and sweets, Hot and cold fruit tarts, Ice creams and sorbets, Petits fours and canapes and finally Cakes. Each recipe lists the equipment needed and provides practical advice on preparation, with hints on presentation, storage and freezing. Finally, the Roux brothers reveal the techniques behind their spectacular, decorative sugar work.

**The Boston Cooking-school Cook Book** - Fannie Merritt Farmer 1896

*Eat Me* - Kenny Shopsin 2008-09-23

"Pancakes are a luxury, like smoking marijuana or having sex. That's why I came up with the names Ho Cakes and Slutty Cakes. These are extra decadent, but in a way, every pancake is a Ho Cake." Thus speaks Kenny Shopsin, legendary (and legendarily eccentric, ill-tempered, and lovable) chef and owner of the Greenwich Village restaurant (and institution), Shopsin's, which has been in existence since 1971. Kenny has finally put together his 900-plus-item menu and his unique philosophy—imagine Elizabeth David crossed with Richard Pryor—to create *Eat Me*, the most profound and profane cookbook you'll ever read. His rants—on everything from how the customer is not always right to the art of griddling; from how to run a small, ethical, and humane business to how we all should learn to cook in a Goodnight Moon world where everything you need is already in your own home and head—will leave you stunned or laughing or hungry. Or all of the above. With more than 120 recipes including such perfect comfort foods as High School Hot Turkey Sandwiches, Cuban Bean Polenta Melt, and Cornmeal-Fried Green Tomatoes with Comeback Sauce, plus the best soups, egg dishes, and hamburgers you've ever eaten, *Eat Me* is White Trash Cooking for the twenty-first century, as unforgettable and mind-boggling as its author.

*A Cook's Year in a Welsh Farmhouse* - Elisabeth Luard 2011-11-08

In an old farmhouse on the slopes of a mountain lying between Tregaron

and Aberystwyth, Elisabeth Luard brings the produce of the land into her kitchen and turns it into delicious food. This book is her response to the changes she sees in her garden and the surrounding countryside throughout the seasons, with distinctive recipes at the end of each month's chapter. It is the story of a year spent planting and picking in the garden, roaming the countryside with her grandchildren and introducing them to the pleasures of rural living. Elisabeth's cooking is rooted in the culture of the Mediterranean where she once lived, as well as being inspired by traditional Welsh recipes and by her own garden. In winter she stirs up warming dishes like Spanish biscocho or Welsh winter cawl; in the spring she waits until the first mayflower comes to bloom before planting lettuces, mangetouts and broad beans in her garden. She relies on locally sourced meat for dishes like Partridges with baby onions and cinnamon in red wine, Rabbit with tagliatelle, cream and mustard or Ceps with potatoes and bacon, and rakes the countryside for ingredients like fruit for Hedgerow jelly, nettles for soup, elderflowers for cordial, cake or even fritters. With full colour photography by Clare Richardson that perfectly captures the sense of life in the Welsh countryside, this is a unique and beautiful book.

*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

**Tartine** - Elisabeth Prueitt 2013-10-29

Every once in a while, a cookbook comes along that instantly says "classic." This is one of them. Acclaimed pastry chef Elisabeth Prueitt and master baker Chad Robertson share not only their fabulous recipes, but also the secrets and expertise that transform a delicious homemade treat into a great one. It's no wonder there are lines out the door of Elisabeth and Chad's acclaimed Tartine Bakery. It's been written up in every magazine worth its sugar and spice. Here their bakers' art is transformed into easy-to-follow recipes for the home kitchen. The only thing hard about this cookbook is deciding which recipe to try first: moist Brioche Bread Pudding; luscious Banana Cream Pie; the sweet-tart perfection of Apple Crisp. And the cakes! Billowing chiffon cakes.

Creamy Bavarians bursting with seasonal fruits. A luxe Devil's Food Cake. Lemon Pound Cake, Pumpkin Tea Cake. Along with the sweets, cakes, and confections come savory treats, such as terrifically simple Wild Mushroom Tart and Cheddar Cheese Crackers. There's a little something here for breakfast, lunch, tea, supper, hors d'oeuvres—and, of course, a whole lot for dessert! Practical advice comes in the form of handy Kitchen Notes. These "hows" and "whys" convey the authors' know-how, whether it's the key to the creamiest quiche (you'll be surprised), the most efficient way to core an apple, or tips for ensuring a flaky crust. Top it off with gorgeous photographs throughout and you have an utterly fresh, inspiring, and invaluable cookbook.

**The Complete French Macarons Cookbook** - Natalie Wong  
2022-01-18

Create delicious, homemade French macarons with this comprehensive guide. One bite of a perfectly baked macaron can transport you to the pâtisseries of Paris—and now you can capture the magic of a French bakery in your own kitchen! The Complete French Macarons Cookbook is full of expert guidance to help you master the French macaron method, along with an enticing collection of 100 recipes that will delight any macaron lover. This macaron book is the only one you'll ever need because it includes: Step-by-step instructions—Ensure success with detailed directions for every step of the macaron-making process and a comprehensive troubleshooting chart for common missteps. Classic and creative flavors—Enjoy traditional flavors like Strawberry and Chocolate, and try your hand at exciting new combinations, like Thai Tea Macarons and Crunchy Cinnamon Cereal Macarons. Macarons worth celebrating—Charm guests at your next get-together with macarons designed for holidays and special affairs, including vegan and nut-free options that everyone will love. Learn how to bake up the perfect batch for every occasion with this all-inclusive macaron recipe book and guide.

Pastry Paris - Susan Hochbaum 2011-10-11

Pastry Paris is a collection of photographs of the world's most enticing pastries set against the background of one of the world's most iconic cities. The confections are taken out of their display cases and

photographed “on location” at Paris’ best-known sights and everyday streetscapes, illuminating the visual and cultural connections between the city, its architecture, its culture, and its wildly beautiful desserts. Each entry is captioned, and the back of the book serves as a guide to the pâtisseries where each of the pastries is created, with addresses, phone numbers, and métro stops. The quirky, often humorous pairings of desserts and their hometown is a vicarious trip to that delicious city, where art and beauty can be found in everything from doorknobs to petit fours, a city that takes its desserts as seriously as its music, sculpture, and painting.

Ladurée - Paris - Philippe Andrieu 2010

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."

The Complete Robuchon - Joel Robuchon 2008-11-04

An incomparable culinary treasury: the definitive guide to French cooking for the way we live now, from the man the Gault Millau guide has proclaimed “Chef of the Century.” Joël Robuchon’s restaurant empire stretches from Paris to New York, Las Vegas to Tokyo, London to Hong Kong. He holds more Michelin stars than any other chef. Now this great master gives us his supremely authoritative renditions of virtually the entire French culinary repertoire, adapted for the home cook and the contemporary palate. Here are more than 800 precise, easy-to-follow, step-by-step recipes, including Robuchon’s updated versions of great classics—Pot-au-Feu, Sole Meunière, Cherry Custard Tart—as well as dozens of less well-known but equally scrumptious salads, roasts, gratins, and stews. Here, too, are a surprising variety of regional specialties (star turns like Aristide Couteaux’s variation on Hare Royale) and such essential favorites as scrambled eggs. Emphasizing quality ingredients and the brilliant but simple marriage of candid flavors—the genius for which he is rightly celebrated—Robuchon encourages the beginner with jargon-free, impeccable instructions in technique, while offering the

practiced cook exciting paths for experimentation. The Complete Robuchon is a book to be consulted again and again, a magnificent resource no kitchen should be without.

**A World of Winnie-the-Pooh** - Alan Alexander Milne 2006

A mixture of stories, verse and hums are brought together in this gift collection.

Dessert Can Save the World - Christina Tosi 2022-03-08

The James Beard Award-winning founder of Milk Bar and host of Bake Squad shares her personal stories and wisdom for igniting passion, following your joy, and creating a satisfying life. Dessert connects us heart-to-heart like almost nothing else. It brings us together in good times and bad, celebration and solace. It marks big and small milestones and creates memories of comfort and joy. And Christina Tosi, the founder and CEO of Milk Bar, believes it can save the world. Does the combination of sugar, flour, and butter have some magical ability to fix all the craziness of our modern existence? Of course not. Tosi knows a cookie is just a cookie—but bringing the joy a cookie holds into every area of your life most definitely can. The spirit of dessert—the relentless, unflinching commitment to finding or creating joy even when joy feels hard to come by—is what can save us. And then we, in turn, can each save the world. Tosi shares the wisdom she learned growing up surrounded by strong women who showed her baking's ability to harness love and create connection, as well as personal stories about succeeding in the highly competitive food world by unapologetically being her true self. Studded with personal and unorthodox recipes, *Dessert Can Save the World* reveals the secret ingredients for transforming our outlooks, our relationships, our work, and our entire collective existence into something boldly optimistic and stubbornly joyful.

**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.

Baking and Pastry - CIA 2009-01-20

**Australian Women's Weekly Children's Birthday Cake Book** -

Australian Women's Weekly 2011

Australia's most famous children's cake book - reprinted in a collector's edition. The Australian Women's Weekly's Children's Birthday Cake Book was first published in 1980 and has sold more than half a million copies. In response to all the requests we have had, often from mothers who remember fondly all the cakes from their own childhood, we have taken this book from our archives and reprinted it 30 years after it first appeared. We have had to make a minor change - four of your little friends are missing, but they've been replaced by other cakes you'll love just as much. Apart from that we've left it just as it was - a true collectors' cookbook especially for you. Now you can recreate your favourite cakes - the swimming pool, rocket and that train from the cover for your own child.

**Have Your Cake and Eat It Too!** - Mary Engelbreit 1993

Tips on how to celebrate a birthday like a kid -- and get away with it!

*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 pastries, 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.

#### **Dessert FourPlay** - Johnny Iuzzini 2010-10-20

Consider the strawberry: its familiar flavor and texture; its fresh, sweet smell. Now imagine the same fruit distilled and carbonated for a refreshing soda, slow-roasted for a reinvented strawberry shortcake, made into a creamy strawberry ice cream and a chewy strawberry leather, and combined with coconut cream and crisp chocolate pastry. Alone, each dessert is a taste of paradise, but together this "fourplay," or tasting, created by Johnny Iuzzini, superstar pastry chef of the celebrated four-star restaurant Jean Georges in New York, is a sophisticated explosion of a familiar flavor that begins with the taste of strawberry rich

on your tongue and ends with an effervescent tingle in your nose. Far from the conventional slice of cake at the end of a meal, Johnny's seasonal creations—four mini desserts in a quartet of complementary flavors and textures—are a culinary adventure. In *Dessert FourPlay*, he shares his secrets and inspirations, delivering standout recipes for incredible desserts that can be served alone or combined into his signature fourplay groupings, creating the perfect sweet finale for any meal. With the home cook in mind, Johnny offers tips on simplifying professional recipes and provides basic recipes for transcendent cakes, cookies, tuiles, ice creams, sorbets, granités, and more. These building blocks can be used to create magnificent multifaceted desserts, or they can be perfect desserts by themselves. Some recipes have surprising versatility: the shiny smooth chocolate glaze Johnny uses to ice cakes doubles as the ultimate hot fudge sauce; a lemony madeleine batter becomes a layer in a cake. Iuzzini pairs cool with hot, crispy with creamy, sweet with spicy, and the expected—chocolate, strawberries, and cinnamon—with the unexpected—chiles, beets, and chocolatey puffs. The result: desserts that refresh, inspire, and satisfy beyond expectations. *Dessert FourPlay* invigorates all the senses and inspires home cooks to create innovative desserts of their own.

#### **The American Boulangerie** - Pascal Rigo 2003

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.

#### *The Comfort Bake* - Sally Wise 2022-05-03

Sally Wise is the Granny-We-All-Wished-We-Had. In one book she's compiled all the recipes you'll ever need to bake. It's as sumptuous as it is soothing.' - Matthew Evans Life can be busy and tough and sometimes just a bit ... meh. Baking is the perfect antidote to stressful times, providing a double dose of solace: the contemplative act of baking itself, and the great big buttery prize at the end, which tastes even better when shared or perhaps given away entirely. You don't need fancy equipment or specialist skills. In this foolproof recipe collection, icon of good old-fashioned country cooking Sally Wise serves up recipes that are big on

comfort and low on fuss. Savoury classics (including pies, quiches, breads and focaccia - and the creamiest potato bake ever) sit proudly alongside a glorious line-up of sweet treats, including Maple Syrup Upside-down Banana Cake, Rhubarb and Caramel Slice, Orange Butter Bars, Spiced Ginger Cookies and a supremely simple Whisky and Orange Chocolate Pudding. The Comfort Bake is all the invitation you need to nourish yourself and those you love with food that warms the heart.

*Pastry* - Richard Bertinet 2013-08-20

Whether attempting the elusive perfect tart crust or the ever-vexing handmade puff pastry, making from-scratch pastry is the baker's pinnacle of achievement-and arguably the most challenging of all skills. In *Pastry*, renowned British baker Richard Bertinet demystifies the art of handmade pastry for aspiring bakers of all abilities. Using crystal-clear instructions, step-by-step photography, and fail-proof weight measurements for ingredients, Bertinet teaches readers how to make the four different types of pastry-savory, sweet, puff, and choux-and shares 50 rustic, mouthwatering recipes.

*Potpies* - Elinor Klivans 2006-12-21

A succulent array of tempting potpie recipes includes some fifty tasty treats that range from such classics as beef and vegetable potpie, to the favorite chicken potpie, to a Breakfast Special Potpie made with eggs, bacon, and potatoes, all accompanied by helpful advice on how to assemble and bake potpies, do-ahead preparation, storage, and more. Original.

**Couture Chocolate** - William Curley 2013-10-25

*Couture Chocolate* examines the origins of one of the world's most popular foods--explaining the method of creating chocolate, how its quality depends to a large extent on the variety of beans used, and the differences between plain, milk and white chocolates. It reveals how some of today's most popular flavors - such as vanilla and chilli - were those favored by the pioneering Aztec chocolatiers centuries ago. William shares his techniques and most mouth-watering recipes, starting with the basics: tempering and making a bar of chocolate; advice on how to add exotic flavors like rosemary or raspberry; and introducing different

textures. Once those skills have been mastered, it's time to tackle some of the authors incredible creations.

**A Trip to Italy & France** - Lawrence Ferlinghetti 1981

**Martha Stewart's Cupcakes** - Martha Stewart Living Magazine  
2011-05-04

The perfect cupcake for every occasion. Swirled and sprinkled, dipped and glazed, or otherwise fancifully decorated, cupcakes are the treats that make everyone smile. They are the star attraction for special days, such as birthdays, showers, and holidays, as well as perfect everyday goodies. In *Martha Stewart's Cupcakes*, the editors of Martha Stewart Living share 175 ideas for simple to spectacular creations-with cakes, frostings, fillings, toppings, and embellishments that can be mixed and matched to produce just the right cupcake for any occasion. Alongside traditional favorites like yellow buttermilk cupcakes swirled with fluffy vanilla frosting and devil's food cupcakes crowned with rich, dark chocolate buttercream, there are also sweet surprises such as peanut butter and jelly cupcakes, dainty delights like tiny almond-cherry tea cakes, and festive showstoppers topped with marizpan ladybugs or candy clowns. The book features cupcakes for everyone, every season, and every event: Celebrations (monogram heart cupcakes perfect for an elegant wedding); Birthdays (starfish-on-the-beach cupcakes sure to be a hit at children's parties); Holidays (gumdrop candy ghouls and goblins ideal for Halloween revelers); and Any Day (red velvet cupcakes with cream cheese frosting for a picnic, or caramel-filled mini chocolate cakes for grown-up gatherings). In singular Martha Stewart style, the pages are both stunning in design-with a photograph of each finished treat-and brimming with helpful how-to information, from step-by-step photographs for decorating techniques to ideas for packaging and presenting your cupcakes. Whether for any day or special days, the treats in *Martha Stewart's Cupcakes* will delight one and all.

**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!

[The Sweet Life in Paris](#) - David Lebovitz 2009-05-05

From the New York Times bestselling author of *My Paris Kitchen* and *L'Appart*, a deliciously funny, offbeat, and irreverent look at the city of lights, cheese, chocolate, and other confections. Like so many others, David Lebovitz dreamed about living in Paris ever since he first visited the city and after a nearly two-decade career as a pastry chef and cookbook author, he finally moved to Paris to start a new life. Having crammed all his worldly belongings into three suitcases, he arrived, hopes high, at his new apartment in the lively Bastille neighborhood. But he soon discovered it's a different world en France. From learning the ironclad rules of social conduct to the mysteries of men's footwear, from shopkeepers who work so hard not to sell you anything to the etiquette of working the right way around the cheese plate, here is David's story of how he came to fall in love with—and even understand—this glorious, yet sometimes maddening, city. When did he realize he had morphed into un vrai parisien? It might have been when he found himself considering a purchase of men's dress socks with cartoon characters on them. Or perhaps the time he went to a bank with 135 euros in hand to make a 134-euro payment, was told the bank had no change that day, and thought it was completely normal. Or when he found himself dressing up to take out the garbage because he had come to accept that in Paris appearances and image mean everything. Once you stop laughing, the more than fifty original recipes, for dishes both savory and sweet, such as Pork Loin with Brown Sugar-Bourbon Glaze, Braised Turkey in Beaujolais Nouveau with Prunes, Bacon and Bleu Cheese Cake, Chocolate-Coconut Marshmallows, Chocolate Spice Bread, Lemon-Glazed Madeleines, and Mocha-Crème Fraîche Cake, will have you running to the kitchen for your own taste of Parisian living.

*Colección* - Paco Torreblanca 2008

Techniques and recipes for sculptural sugar works.

[Fine Chocolates](#) - Jean-Pierre Wybauw 2007-04-13

It tells you everything you need to know about chocolate and sugar

processing, rheology and shelf life.

**Paris Sweets** - Dorie Greenspan 2002

Percy is incredibly accident-prone, and holds the dubious record of the most accidents. Percy has had a small rivalry with Harold, however, they are always willing to help each other when in trouble.

[Mad about Macarons!](#) - Jill Colonna 2011-03-01

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

**Nancy Silverton's Pastries from the La Brea Bakery** - Nancy Silverton 2013-05-07

“The pastries we make are deliciously simple and rustic and never too sweet. Woven into many of them are my favorite flavors: butter, cinnamon, nuts, and fruit. They’re familiar, uncomplicated, and satisfying. One taste and you’re instantly comforted. Inspired by a sweet memory from childhood, a European classic, or a time-honored bakeshop standard, they are flavors you never tire of. Like my bread, these are pastries you want to eat every day.”—from the Introduction When celebrated pastry chef and baker Nancy Silverton decided to add sweets to the La Brea Bakery’s shelves of artisanal breads, she knew that they couldn't be just any sweets. Instead of baking fastidious and overelaborate desserts, she creates deliciously simple, rustic pastries, full of texture and flavor, that complement perfectly her hearty, country-style breads and have people lining up morning after morning. Now, in *Pastries from the La Brea Bakery*, Silverton shares her passion and expertise in more than 150 recipes of her most scrumptious favorites—virtually every pastry in the La Brea Bakery’s impressive repertoire. Silverton distills years of experimentation and innovation into simple and accessible directions. Many of her recipes are surprisingly quick and easy—not to mention incredibly tasty—like her crisps, cobblers, and crumbles, and her ever-popular scones, which run the gamut from Chocolate-Walnut to Ginger to Mushroom-Onion. Her muffins are moist and distinctive, from the healthful Bran to the rich Crostin de Chocolat. She offers an array of quickbreads and quickcakes for all tastes (including Madeleines, Canellés, and Cranberry-Almond Tea

Bread), and her tarts bring out the best qualities of the finest ingredients, from the intense, fresh fruit of her Cherry Bundles to her elegant Triple Almond Tart. Beautiful cookies, such as Almond Sunflowers, Nun's Breasts, and Swedish Ginger Wafers, are centerpiece desserts on their own. Silverton also deftly teaches the delicate art of confections—here you'll find Almond Bark, English Toffee, and Lollipops—and demystifies the sometimes intimidating technique of doughnut making. The crowning touch is her detailed section on Morning Pastries, where she guides us to mastery of the classic doughs: the quick and rich bobka, the fine-textured traditional brioche, the famous and flexible croissant, and the pièce de résistance: puff pastry. An important book from a baking and pastry icon, Pastries from the La Brea Bakery, like Nancy Silverton's acclaimed Breads from the La Brea Bakery, is a bible of the craft for bakers everywhere.

[Alice Medrich's Cookies and Brownies](#) - Alice Medrich 2001-09-21

Presents recipes for a wide range of cookies and brownies to suit any taste, including espresso swirl brownies, snicker doodles, and chocolate decadence cookies

[Field Guide to Candy](#) - Anita Chu 2014-12-16

At last, a field guide to making and identifying virtually every candy imaginable, from peanut-butter cups to mint meltaways! Field Guide to Candy is the definitive guide to candies from around the world, with more than 100 recipes and variations on such tried-and-true classics as caramel apples, rocky road, and lollipops as well as traditional international favorites like Turkish delight, truffles, and French pralines. This delectable guide introduces readers to the best techniques for creating chocolates; sugary sweets; creamy, sticky, chewy candies; nutty treats; and fun and simple classics. Every candy is photographed in glorious full color, with step-by-step instructions on how to prepare, make, and store your creations. Entries include fascinating historical background, helpful baking notes, and serving suggestions for each delicious variety. Whether you're a candy-making novice or veteran pastry chef, mouth-watering homemade confections are minutes away with Field Guide to Candy!

[Seductions of Rice](#) - Jeffrey Alford 2003-04-05

The James Beard award-winning authors of Hot Sour Salty Sweet explore the subtly exquisite pleasure of rice with 200 recipes from around the world. With a depth of passion and experience, and an ability to embrace and convey richness of place and taste, Jeffrey Alford and Naomi Duguid embarked on a far-reaching excursion to find the world's most essential and satisfying food. Along the way, they experienced dozens of varieties of rice, offering unimaginable subtleties of taste and a staggering array of culinary possibilities. Seductions of Rice is the glorious result: two hundred easy-to-prepare dishes from the world's great rice cuisines, illuminated by stories, insights, and more than two hundred photographs of people, places, and wonderful food. Cherished dishes—Chinese stir-frys, Spanish paellas, Japanese sushi, Indian thorans, Thai salads, Turkish pilafs, Italian risottos—are shared not just as recipes, but as time-honored traditions. “Simply stunning.” —The New York Times “A must-have compendium for any serious cook.” —Publishers Weekly

[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** - Pierre Hermé 2011

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.

**Frida's Fiestas** - Marie-Pierre Colle 1994-09-20

In the tradition of the best-selling *Monet's Table*, *Frida's Fiestas* is a personal account in words and pictures of many important and happy events in the life of Mexican artist Frida Kahlo, and a scrapbook, assembled by her stepdaughter, of recipes for more than 100 dishes that Frida served to family and friends with her characteristic enthusiasm for all the pleasures of life. Full-color photographs.