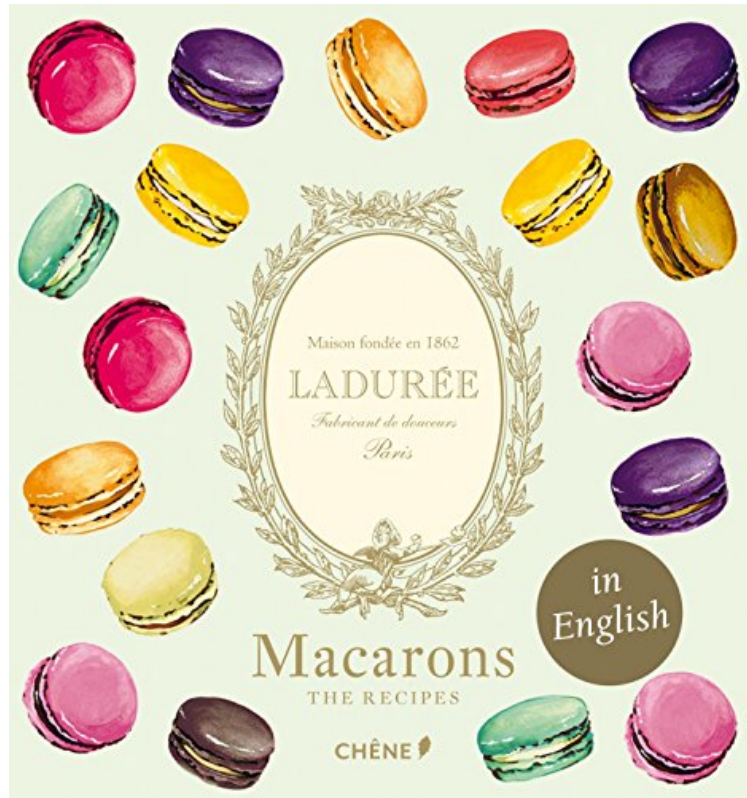


[Pdf free] Ladurée Macarons (Laduree)

Ladurée Macarons (Laduree)

Vincent Lemains

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#62890 in BooksSize: NoSizeColor: No Color ACC Distribution 2014-11-30Original language:FrenchPDF # 1 7.31 x 1.74 x 7.011, 1.97 #File Name: 2812310731320 pagesIn the middle of the twentieth century, Pierre Desfontaines, cousin of Louis Ernest Laduree, created the first Laduree macaron by having the genius to stick two macaron cookies together and fill them320 pagesHardback | File size: 79.Mb

Vincent Lemains : Ladurée Macarons (Laduree) before purchasing it in order to gage whether or not it would be worth my time, and all praised Ladurée Macarons (Laduree):

116 of 123 people found the following review helpful. Nice but disappointingBy Patricia CVERY DISAPPOINTED! The book is beautiful - gorgeous pictures; However, it is not as advertised. In the description, it read "80 Macarons: flavour by flavour, a trend book, inspirations and recipes for each." Reality: it includes the 4 basic shell recipes and 39 recipes for fillings. Also states "Step-by-step photographs and instructions for making the biscuits and ganache fillings at home." It has pictures of the finished product, but does not include step-by-step photographs. Beautiful book but very disappointed in the content. Description of book really needs to be revised so it is more accurate.2 of 2 people found the following review helpful. This is definitely my favorite macaron recipe bookBy MaiBThis is definitely my favorite macaron recipe book!!! I love the presentation of the book. But if it's your first one making macarons, the instruction isn't that visual. Beside that, i can tell the difference between Laduree macarons versus another recipe book. Laduree macarons are so much better!!!!0 of 0 people found the following review helpful. Five StarsBy Minna C.Great addition to the collection of other Laduree books.

In the middle of the twentieth century, Pierre Desfontaines, cousin of Louis Ernest Ladurée, created the first Ladurée macaron by having the genius to stick two macaron cookies together and fill them with a flavorful ganache. Ever since then, the preparation has stayed the same. Each season Ladurée celebrates this little round cake that's crispy outside and soft inside, a perfect balance of aromas and textures, by creating new flavors. Each year the palette of flavors and colors grows, from the classic chocolate or raspberry to festive macarons, exotic flavours for certain destinations, fashion designers, perfumes etc. This book presents, for the first time, each of the eighty Ladurée macarons, their aromas, inspirations, trend books and of course all of the recipes to make them at home. At the end of the book there is a practical, step-by-step section to show exactly how Ladurée's chefs make the cookies and the ganache fillings so you can be sure to succeed in making them too. Contents: Introduction: A little history of the macaron; 80 Macarons: flavour by flavour, a trend book, inspirations and recipes for each; 1. Classic macarons (vanilla, café, chocolate, lemon etc); 2. Nomad macarons (created for specific destinations); 3. Festive macarons (Christmas, Easter etc); 4. Precious macarons (gold, silver, copper etc); 5. Incredible macarons (violet, lemon-lime etc); 6. Designer's macarons (berry for Christian Lacroix, fig-date for Christian Louboutin, rose-ginger for John Galliano, bubble-gum for Alber Elbaz etc); Step-by-step photographs and instructions for making the biscuits and ganache fillings at home.

Some gifts you long to keep for yourself. If you can't make it to France, these beautiful hardcovers with metallic edges and rich photos will take you there. They go beyond the recipes to the storied history and production of some of the country's most beloved desserts. Only the real thing could be sweeter. (The New York Times, November 29, 2014)