

Laduree: The Sweet Recipes

Philippe Andrieu

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Philippe Andrieu : Laduree: The Sweet Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised Laduree: The Sweet Recipes:

1 of 1 people found the following review helpful. Piece of artBy LaurenThis book is beautiful. For anyone that knows lauderee you know that it's something special. This book comes like their macarons. You open the box and the book is wrapped in tissue paper.Lauderee's recipes are not out there online or anywhere else so again it's a one of a kind.Perfect gift for the macaron lover.1 of 1 people found the following review helpful. Not what I expected.By Tracy C. ChimThis book is beautiful but it's definitely not worth the price. I purchased this book in hopes to get some awesome macaron recipes and it turns out that there are only 4 macaron recipes in it. The rest of the book is full of recipes I would probably never use or make in the future. The book was beautifully wrapped with tissue and placed inside a cute little box. Photos are beautiful as well.0 of 0 people found the following review helpful. All things Lauduee are uniquely SWEETBy KLO29After visiting Lauduree' in NYC, I bought this sweet little cookbook to accompany some of the macaroon fillings I had purchased. Given as a gift with a macaroon making kit, it was a hit. And it was for a very picky, beyond-trendy, hard to buy for person. Even if a single recipe is never made, it's a lovely book to have on your shelf or on a side table.

A must-have with scrumptious recipes from the world-famous Ladurée tea shop Ladurée reveals the secrets of their magical macaroons for the first time ever Features padded cover, gold edges, and a beautiful gift box 100 recipes of

pastry chef of the prestigious Ladurée known and recognized by gourmets around the world. The story of Ladurée started in 1862 when Louis Ernest Ladurée opened a bakery in the heart of Paris at 16, rue Royale. In 1997 Ladurée opened a tea-room/restaurant on the prestigious Champs-Élysées, followed by other Parisian addresses and international tea-rooms in London, Dublin, Geneva, Monaco, Tokyo, Milan and soon New York. In this book Philippe Andrieu, the Pastry Chef at Ladurée, reveals 100 of the most famous Ladurée recipes, adapted for the general public. From the Strawberry Cake with Rose Choux Pastry to Pistachio Financiers and the world-famous macarons in all their variety, this icon of French “art de vivre” is brought to life in a pallet of pastries the colour of powder pink, light green, bright purple, and lemon yellow.

About the Author Sophie Tramier est photographe, spécialisée dans la gastronomie et l'art de vivre. Elle collabore régulièrement à des revues comme ELLE Deco, ELLE à table, Maisons Cote Sud, Maison française, Marie-Claire Idées, etc. Elle a réalisé les photographies de nombreux ouvrages dont Verrines glacées et autres douceurs, Le Canard de Julie chez Marabout, Pêche de haute-mer: 126 recettes autour du monde, Les douceurs de Kenza chez Minerva, Carnet de recettes d'une femme raffinée chez Mango, Magie gourmande au Seuil, Meilleures recettes de soupes chez Flammarion, etc. Elle a photographié le Ladurée - Sucre pour les éditions du Chêne en 2009. Philippe Andrieu est le Chef Exécutif Pâtissier de la prestigieuse maison Ladurée depuis 1998. Auparavant, il avait fait ses classes dans des maisons tout aussi réputées telles que Fauchon et travaille avec des chefs reconnus comme Michel Bras et Georges Blanc. Deux fois par an, au rythme des saisons et à la manière des collections de mode, il imagine de nouvelles saveurs et de nouvelles couleurs pour les religieuses, les Saint-Honoré, les macarons et diffuse ces merveilleuses douceurs où le beau rivalise avec le bon dans toutes les Maisons Ladurée du monde.