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# Le Cookie: Delicious Sweet Treats Designed in Paris, Baked in New York

Mickael Benichou

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**Mickael Benichou : Le Cookie: Delicious Sweet Treats Designed in Paris, Baked in New York** before purchasing it in order to gage whether or not it would be worth my time, and all praised Le Cookie: Delicious Sweet Treats Designed in Paris, Baked in New York:

0 of 1 people found the following review helpful. Five StarsBy Customergreat5 of 8 people found the following review helpful. Catches the eye!By DarrenIngram\_dot\_comHere is a small little book that underlines the oft-quoted mantra of KISS (keep is simple and sweet). Add a smattering of French eacute;lan to an already American favourite and you have Le Cookie.Sometimes things come out of unplanned circumstances. The author, then a banker living in France, went to New York to learn English. He became fond of American cookies, met a top pastry chef and some time later Moon Street pacirc;tisserie was born from their union. This is a small book showcasing a few of their delights, with recipes that you can (and should) make at home.Ah sure, you may say, cookies are cookies and maybe with a cursory glance you are right, yet Moon Street has managed to carve a niche in a fairly competitive marketplace. Through this book you get to lift the curtain a little on Moon Street's success, learn a bit about what they are doing and how they are doing it. Engaging, brief text and absolutely scrumptious photography draws you in. Yet you can be forgiven for thinking have they left something out as each recipe seems very basic, so normal, so unassuming... but good ingredients and a good recipe can lead to a good product. No ultra-secret sauce is necessary.The recipes are well-

written, contain a lot of hand-holding and advice in relatively few words. There are also some rather interesting surprises with the recipes once you get past the perfectly good and honest basic cookies. A couple had this reviewer scratching his head and wondering why you might want a fried banana and peanut butter sandwich pie, but if something like this was good enough for Elvis... In any case, regardless of whether you are sold on that particular recipe or not, it can showcase the dexterity and versatility and it does look good but this reviewer has not yet plucked up enough courage to try it...There are surprisingly many recipes in this book that managed to catch this reviewer's eye, and there are not exactly a shortage of cookie, biscuit and pie recipes available either. A little book like this might be overlooked in favour of some gigantic mega-tome in a bookstore, particularly if the Moon Street brand is unknown to you, yet it could be one of those things that you should miss at your own risk. It is certainly worthy of closer consideration.

Take a gourmet American sweet treat, cross it with French chic and what do you get? Le Cookie! This perfect little baking book is full of recipes with 'je ne sais quoi'.

About the Author Ten years ago, young French banker Mickael Benichou went to New York to learn English. It was there that he acquired a love for homemade cookies. Later, when he met top pastry chef, Benoit Castel, they decided to create a brand that excelled in fusing traditional American treats with French style, and Moon Street patisserie was born. Benoit has worked as a pastry chef for some of the best restaurants and department stores in the world, and his flair for pastry is second-to-none. With Mickael, they make mouthwatering cookies that are stocked in high-end stores in the UK, US, France and more. This is their first book together. Visit their website at [www.moonstreet.com](http://www.moonstreet.com)