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Les Petits Macarons: Colorful French Confections to Make at Home

Kathryn Gordon, Anne E. McBride

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before purchasing it in order to gage whether or not it would be worth my time, and all praised Les Petits Macarons:
Colorful French Confections to Make at Home:

123 of 129 people found the following review helpful. PERFECT BOOK!By lanatran2020This book is AMAZING!!
Simply AMAZING!! So I had tried 6 times making the macarons, but I had never got it right. I had thought buying
this book would have been another mistake, BUT it proved me wrong. I tried making French macarons today, and they
came out perfect!!! 98% of them looked like the store-bought ones and the taste was divine! I LOVE this book because
the measurements were written in both cup/Teaspoon, and grams, so I didn't have to purchase a scale just for making
macarons!! And also the Trouble-shooting section at the end of the book was really detailed and helpful. Overall, this
book is totally worth the money!0 of 0 people found the following review helpful. I like that it provides some
troubleshooting advice to help you ...By Kaitlin ScepanskiI tried making my first batch of macarons yesterday and
they were a complete failure, but I have high hopes that I will get it right one of these days with the help of this book! I
like that it provides some troubleshooting advice to help you figure out where you went wrong.1 of 1 people found the
following review helpful. Yes, delicious and light macarons are possible to make at homeBy Urban UrsineLearning to
make macarons is difficult without hands-on training. I took Chef Kathryn's macaron class at NYC's Institute for
Culinary Education and highly recommend it to everyone interested in making macarons. This book will make much

more sense to the novice macaron baker after taking her class versus just trying to learn from reading the book. As a former student of her recreational baking class, she is accessible via email for help on any failed home baking macaron attempts! What an amazing and generous offer from her.

Les Petits Macarons is your ultimate and easy guide to making delectable, bakery-quality macarons - at home! Macarons have become a worldwide sensation, whether it be because of their dazzling assortment of colors, their associations with Parisian elegance, or just because they taste amazing! These delectable little delights may seem daunting for any home baker, but authors Kathryn Gordon and Anne E. McBride are here to demystify macarons. This book is like a private baking class in your very own kitchen, with careful, detailed instruction and recipes guaranteed to bring the flavors of France right to your door. It features dozens of flavor combinations, structured around three basic shell methods-French, Swiss, and Italian-with a never-before-seen Easiest French Macaron Method (and a convenient Troubleshooting Guide) that is sure to make macaron magic possible for anyone using nothing more than a mixer, an oven, and a piping bag. Shell flavors include: Pistachio Blackberry Coconut Red velvet With an array of fillings: Crunchy dark chocolate ganache Lemon curd Strawberry guava pate de fruit There are even savory flavors like saffron, parsley, and ancho chile paired with fillings like hummus, foie gras with black currant, or duck confit with port and fig. Les Petits Macarons offers endless possibilities for everyone to enjoy!

"Kathryn and Anne have put together a great collection of Parisian macarons, today's top must-have sweet indulgence."?Nick Malgieri, author of Bake! and The Modern Baker "I thought I had to go to Paris to find these luscious confections, but now I have them in my own kitchen. Thank you Kathryn and Anne for sharing the technique and demystifying the method! With these detailed recipes and clear explanations, we can all create dazzling French macarons in every imaginable flavor. A must for serious bakers."?Susan G. Purdy, author of Pie in the Sky, Family Baker, and Have Your Cake Eat it, Too "This is a wonderful book on a on a mouth watering delicacy - macrons. I am amazed, impressed and educated with your contribution, research, diversity and skills. I enjoyed the simplicity and the depth of information in the book. Well done Kathryn."?Anil Rohira, World Pastry Champion About the Author Kathryn Gordon is a professional baking instructor and chef with sold-out classes at the Institute of Culinary Education in New York City. She lives in Brooklyn, NY.