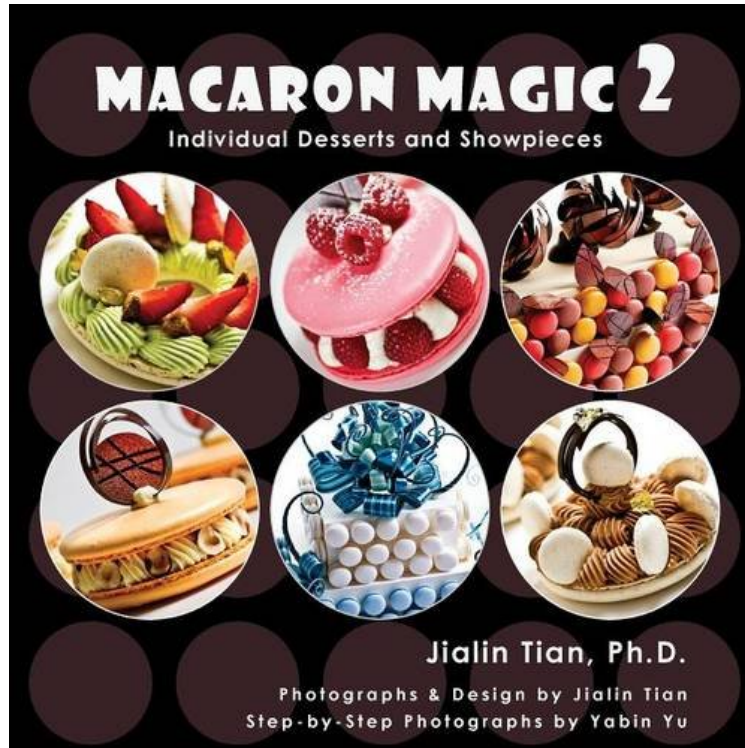


Macaron Magic 2: Individual Desserts and Showpieces

Jialin Tian

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Jialin Tian : Macaron Magic 2: Individual Desserts and Showpieces before purchasing it in order to gage whether or not it would be worth my time, and all praised Macaron Magic 2: Individual Desserts and Showpieces:

3 of 3 people found the following review helpful. An Excellent Guide to Becoming an "Awesome Aunt"!By Awesome AuntI came across this book because I wanted to bake something special for my niece's birthday party other than cup cakes. The beautiful pictures on the cover captured my attention. Being an engineer, baking was not my cup of tea until I got this book. The detail step by step photos and illustrations are the key to success!!! I don't like to have desert too sweet, and the recipes in this book are just right for me and the kids. Following pages 16 and 17, my miss piggy came out so cute!Overall, I think this book is a great source of inspiration for adventurous home bakers and even pastry professionals on how to create contemporary French macaron desserts. Major thumbs up!!!2 of 2 people found the following review helpful. very beautiful art piecesBy R.Cgorgeous book, great artistic expression. If you can get your macaron shells to actually come out right this book will be very useful to you. Macarons are not easy to make, but practice makes perfect. This is not a beginners book, you should first get your macaron shells down and then experiment with the artistic side of french macaron baking. I recommend looking up macaron trouble-shooting guides online and practicing first and then jumping into this book.4 of 4 people found the following review helpful. The next step from basic macaron makingBy AlmondmeI haven't own macaron magic 1 but macaron magic 2 is definitely for those whom already knows how to make macarons. This book covers on what more you can do with what you already know about macaron. This book is about decorations and ideas. I would highly recommend this for any chefs out there who seeks inspirations. I love it!

Almonds, sugar, egg whites, and magic! Encore! In this second installment of Macaron Magic, we explore the tantalizing world of individual desserts and showpieces for macarons. Inspired by seasonal color palettes and ingredients, Macaron Magic 2 presents twelve innovative creations of macaron desserts, including pineapple and ibérico ham, Meyer lemon and hazelnut, white peach and white chocolate, walnut, fig, and chocolate, and more. The book also includes instructions on how to construct four dazzling showpieces and a bonus chapter on advanced techniques for creating stunning chocolate and pulled sugar decorations. Macaron Magic 2 introduces techniques for creating professional-quality macaron desserts and showpieces as well as advanced decorating methods to maximize the visual impact of these edible works of art. Recipes are accompanied by step-by-step photographs to demonstrate procedures, construction diagrams to offer quick assembly references, and photographs of finished works to provide inspiration.

"NASA research engineer turned macaron magician..."--Dessert Professional Magazine"Impossible synergies...Tian managed to find a viable connection which runs in two directions, from system engineering to pastry and vice versa."--So Good: The Magazine of Haute Patisserie About the AuthorA NASA research engineer by day, a pastry enthusiast by night, Jialin Tian developed a passion for making pastries while she was working on her doctoral dissertation on the reconstruction of irregularly sampled interferograms in imaging Fourier transform spectrometry. Since then, the art of pastry making has brought her endless enjoyment. She studied pastry and chocolate art with world-renowned pastry chefs Stéphane Glacier, M.O.F., Jean-Pierre Wybauw, Stéphane Leroux, M.O.F., and Franck Michel, M.O.F., at the French Pastry School in Chicago and PreGel Professional Training Center in Concord, North Carolina. In addition to pastry art, she enjoys painting, piano, travel, graphic design, photography, web design, cookbook writing, and video production and editing. She is the author of Macaron Magic, Macaron Magic 2: Individual Desserts and Showpieces, and The Bear and Fish Family Cookbook. She is currently an electro-optical systems engineer at NASA Langley Research Center. Jialin received her BS and MS degrees in electrical engineering from North Carolina State University and Purdue University in 1997 and 1999, respectively. She received her PhD in electrical and computer engineering from the Georgia Institute of Technology in 2004. She lives in Yorktown, Virginia.