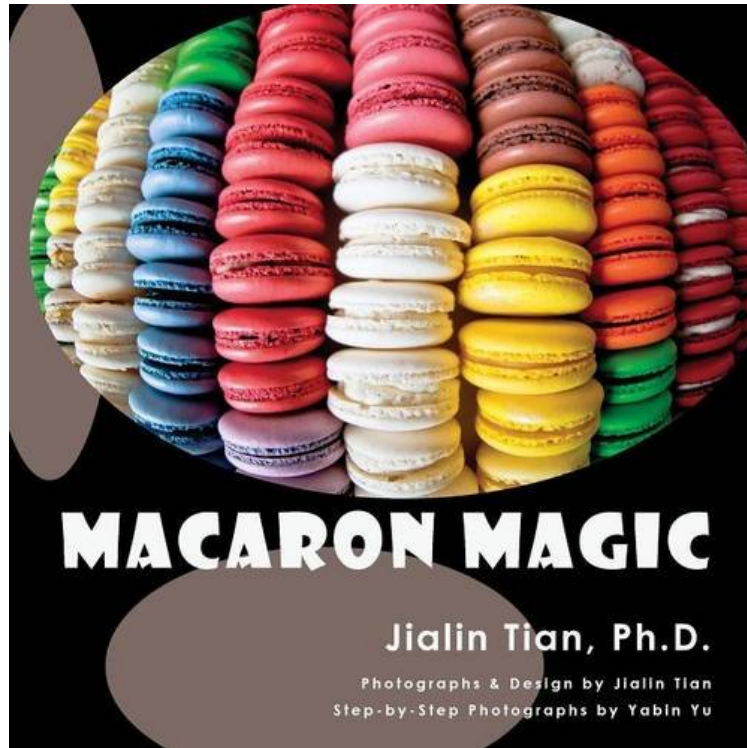


(Read download) Macaron Magic

## Macaron Magic

*Jialin Tian*

*ePub | \*DOC | audiobook | ebooks | Download PDF*



#967043 in Books Jayca Inc. 2011-08-01 Original language: English PDF # 1 8.50 x .30 x 8.50l, .65 #File Name: 0983776407116 pages | File size: 40.Mb

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

9 of 9 people found the following review helpful. Great book and recipes By Siew Wei I really enjoyed the scientific writing style of the book - the instructions are clear (beautiful pictures too) and explain exactly why this method works to increase success despite variances in temperature and humidity. The flavours are very interesting as well. I can also confirm that the recipe for macaron shells really does work perfectly without any resting time despite hot and humid weather! Highly recommend the book! She also has a website (macaron magic.com) which has a useful YouTube video on making macaron shells as well. 3 of 3 people found the following review helpful. great recipes, beautifully photographed By Scott Kahney Not often do you find such a wonderful book, full of very tasty recipes, that is so well photographed. Whether you make classics like pistachio, meyer lemon, and bitter almond amaretto or delve into the tasty adventure of something like Maple Bacon, you will be very happy with this book. The recipes are easy to follow and produce wonderful results. I also found the visual nature of the macron lends itself very well to this book. The simple shapes and colors come together in a visually appealling book that only whets the appetite for the recipes that follow. Great book. Can't wait to try more of the recipes! 0 of 0 people found the following review helpful. Best Macaroon Book Available! By B. Miller Between the library and book purchases I read through 15+ macaroon recipe books. This is by far the most technically and thoroughly presented. It could be that the author is an engineer and that I'm an engineer so she's speaking my language, but it takes all of the "mystery" out of the process and presents it in a

step by step fashion with ACTUAL PICTURES for every step. Also, her recipes are unique and interesting. It's worth the investment to own this book as a reference, even if you are a seasoned baker.

"Macaron Magic is fun and informative book for anyone who wants to learn the art of these delicious cookies. Jialin takes her readers on a journey where they will discover the intricacies of making macarons and creating wonderful flavor combinations"--Jacquy Pfeiffer, Founder and Dean of Student Affairs of the French Pastry School in Chicago and star of the critically acclaimed film Kings of Pastry "It's a great book. The macarons are well made; the recipes are original and clearly written. Very impressive!" --Stéphane Glacier, Meilleur Ouvrier de France (MOF 2000), World Pastry Team Champion 2006, and author of the best seller Un Amour de Macaron Almonds, egg whites, sugar, and magic! The Parisian macaron we know today is a symphony of sweet delight with endless possibilities. Now you can learn to make these delectable treats right in your own kitchen! Macaron Magic guides you through the essential steps for making the perfect macaron. It teaches you how to control three key elements?temperature, moisture, and viscosity?to produce the perfect result every time. The book also introduces the important concept of "quasi-meringue" in the most crucial step of macaron making. From there, it takes you on an adventure to explore the most delicious macarons, from your favorite happy hour special to an exotic tropical paradise, from the land of coffee and tea to the morning bazaar, from an array of nutty transformations to a sweet-and-savory wonderland, with the final chapter dedicated to holiday celebrations. Macaron Magic includes more than forty recipes ranging from timeless classics such as raspberry, espresso, and rose to innovative creations such as maple bacon, margarita, Guinness caramel, green pea wasabi, cashew, and bitter almond amaretto, from exotic flavors of acai, coconut lemongrass, jasmine tea, and fig saffron to spectacular showpieces for Valentine's Day, Fourth of July, and Christmas.

"Tian's book espouses the careful precision and methodology of a highly disciplined and analytical mind." --The Atlanta Journal-Constitution "...A gorgeous, lavishly illustrated cookbook with step-by-step instructions that will have even beginning bakers turning out these impossibly light and flavorful French sandwich cookies. And the flavors are a breakthrough in the genre..."--The Virginia Pilot "The most amazing book of meticulously crafted macarons you've ever seen."--Austin American-Statesman About the Author A 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, and Stéphane Leroux, 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 has previously co-authored her family cookbook, The Bear and Fish Family Cookbook, with her mother. 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.