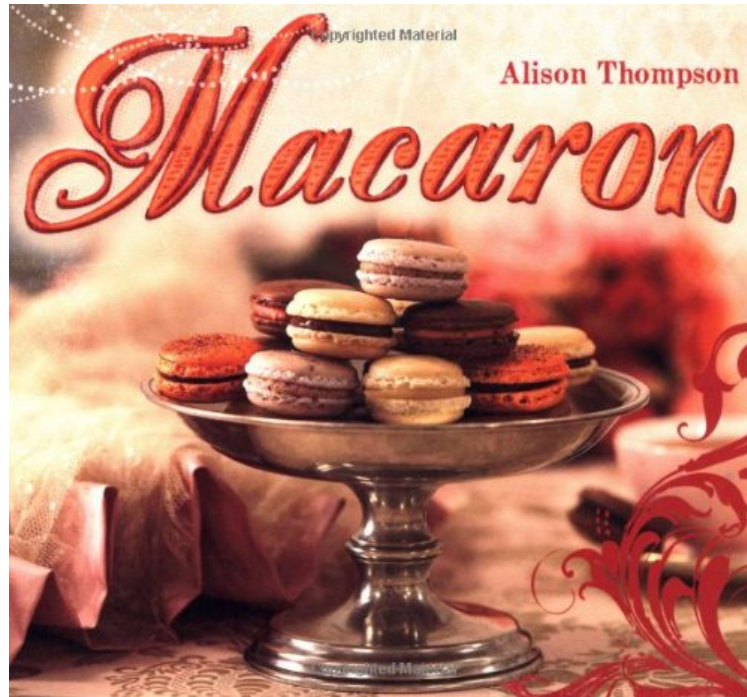


## Macaron

*Alison Thompson*

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

2 of 2 people found the following review helpful. Best fillings. Not so great shells.By chris14I purchased the book based on previous reviewers comments about the fillings. I have made the pistachio and espresso butter cream and they were wonderful. Light, flavorful. I have been experimenting with Macarons and using the recipe provided by SurLaTable during the class I took. I am still working on getting the piping even and working with my oven to get the timing right. Since the filling came out so well, I thought I would try the recipe of the basic shells. I was a bit hesitant because it did not call for mixing some granulated sugar with the egg whites--but I pressed on. The oven temperature said to set for 300F and then lower to 265. I have been baking my macarons at 300 so I didn't find that odd either. I let them rest for 2 hours which seemed a bit long and they were dry when they went in. They didn't get great feet, but the real issue was that the top was wrinkled and they were extremely soft coming out of the oven. Stick with a traditional recipe for the shells. Get the book for the fillings. Also macarons really do best with the precision of measuring ingredients in grams. I am still learning and looking for the perfect shell recipe.10 of 10 people found the following review helpful. Amazing filling recipes!By P. KellyI am constantly disappointed with the ammount of macaron books that have buttercream base fillings that taste like...well...butter! The fillings in this book are magical! I made several of the buttercream fillings based fillings and they all tasted fabulous! They were light and fluffy and creamy! They didn't taste at all like butter! Love the recipes!0 of 0 people found the following review helpful. Purchased the kindle editionBy TnTI have not yet tried the recipes but I can tell the fillings are different from a couple of the other macaron books I have ordered. Definitely looking forward to trying them out! My disappointment was who the heck edited the

kindle version??? How it ended up like it did was a shock to me. A few pages would have one word straight down the center of the page which made reading a little difficult but not impossible. The recipes appear great but would have been nice if the ebook version was edited like it should have been. So if you want this get the paperback, don't bother with the kindle version unless they correct it!

Be seduced by the bite-sized joy of the macaron! Delicately crisp on the outside and luxuriously rich in the middle, macarons are the favourite sweet of France, where they were created by Pierre Desfontaines at the beginning of the twentieth century. Until recently seldom enjoyed outside of France, they can now be found in cafes, restaurants and at weddings around the world. Macaron, with its easy and inspired recipes, shows you all you need to create these delights at home. Eating a macaron is an ecstasy-inducing experience as anyone who has tried one can attest: first you bite through a crisp, shell-like exterior to a slightly chewy almond-meringue biscuit, and finally reach the explosion of flavour carried by the buttercream or ganache filling. When it comes to indulgence, nothing can compare. With the unique and utterly luscious recipes in *Macaron*, you'll be baking these delectable morsels like a professional in no time.

Fanatical about baking and eating the perfect macaron, renowned pastry chef Alison Thompson has now compiled her favourite recipes in one tantalising book. With their crisp, crackly shells and soft, melt-in-your-mouth centres, these exquisite treats are next on the 'to do' list in the HB kitchen. Green tea and mint macaron, anyone? [Home Beautiful](#).