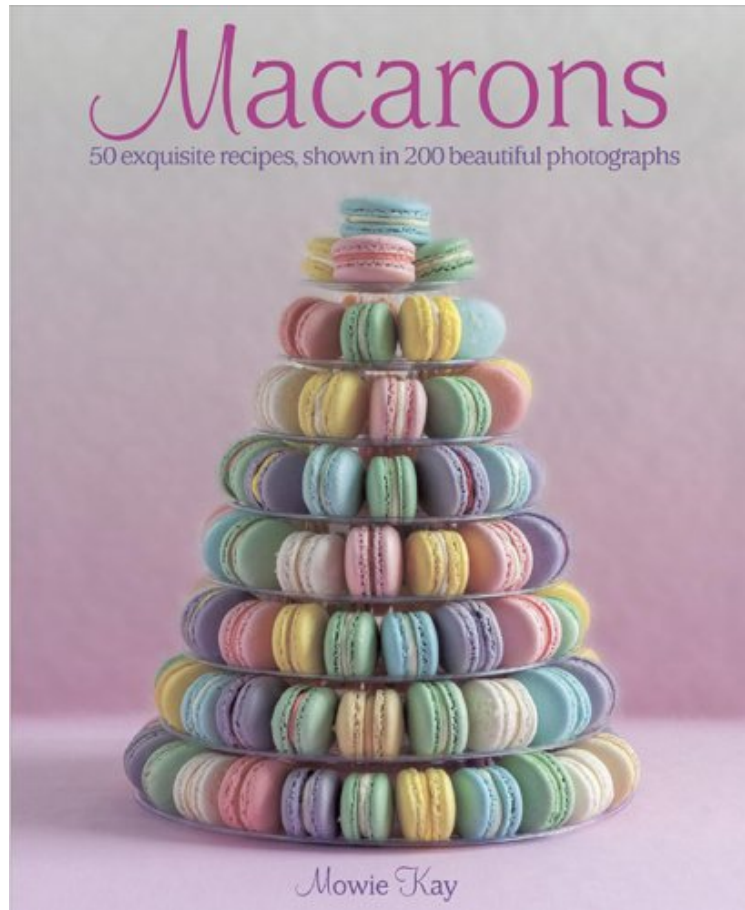


[Mobile pdf] Macarons: 50 Exquisite Recipes, Shown in 200 Beautiful Photographs

Macarons: 50 Exquisite Recipes, Shown in 200 Beautiful Photographs

Mowie Kay

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Mowie Kay : Macarons: 50 Exquisite Recipes, Shown in 200 Beautiful Photographs before purchasing it in order to gauge whether or not it would be worth my time, and all praised Macarons: 50 Exquisite Recipes, Shown in 200 Beautiful Photographs:

5 of 5 people found the following review helpful. Needs tweaking. By Pandora Incognito I've tried a few recipes from the book, I found the vanilla bean one to be far too sweet, the chocolate one needs more than ten minutes at that temperature, they were still raw in the middle. Most of them need more than ten minutes. I agree with the other reviewer, it's basically the same recipe over and over with minor adjustments to allow for cocoa or other powdered flavorings. I still think it's a good book, easy to follow, beautiful pictures (I'm all about pictures in my cookbooks) Don't fret over the egg white powder it's cheap to get in the baking sections of most grocery stores and it's worth it if you don't feel like taking the time to age your egg whites in the fridge. 7 of 8 people found the following review helpful. ... yet but I did read the recipes which seem pretty easy. The problem is that every receipts requires ... By Y.T.I

haven't baked anything out of this book yet but I did read the recipe which seem pretty easy. The problem is that every recipe requires egg white powder. I've never used egg white powder before I use normal regular egg whites. I've looked in to the powders and apparently they have different strengths which I wasn't aware of and now I have no idea which powder to buy. I'll update my review once I actually try these recipes.UPDATE:This book is not worth the money! Every recipe is basically the same recipe with just added drops of flavorings. So basically your paying \$15 for one recipe. I'm very disappointed in this purchase such a waste of money.Also for people just starting you need more then 15mins resting time for these or they won't have that little crack at the bottom. Also baking time is longer our they will be raw.0 of 3 people found the following review helpful. Five StarsBy marilyn2Beautiful!!

Elegant and sophisticated, macarons are a delight for the eye as well as the tastebuds. Mowie Kay shows how to create professional-looking macarons in your own kitchen with his sensational new book, from classic recipes such as vanilla and espresso to original ideas such as strawberry and balsamic, salted caramel, and macadamia and champagne.

About the AuthorMowie Kay is an exciting new talent whose passion for baking developed at an early age. He grew up in a family of German bakers with his mother, grandmother and great grandfather having followed the profession. He is the author of Whoopie Pies (Lorenz Books) and is also known for his award-winning blog, Mowielicious, where he documents and photographs his baking efforts. He both wrote and photographed this book, demonstrating his passion for both food and photography.