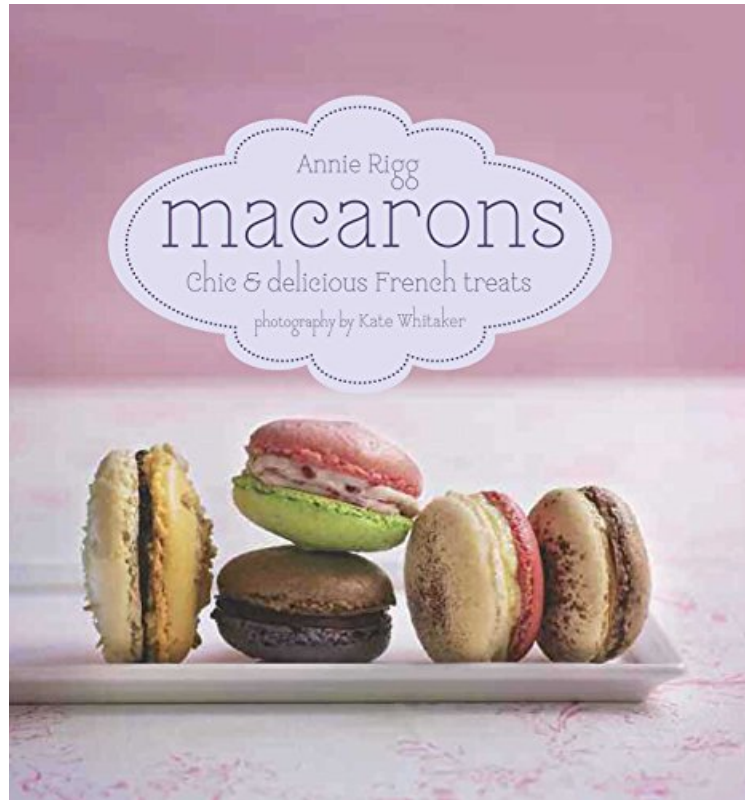


(Read ebook) Macarons: Chic and delicious French treats

## Macarons: Chic and delicious French treats

Annie Rigg

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**Annie Rigg : Macarons: Chic and delicious French treats** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Macarons: Chic and delicious French treats:

0 of 0 people found the following review helpful. I love it! The pictures and directions are wonderful By wfz7960I have been making macarons for a few years now and was looking for some new recipes and my friend suggested this book. I love it! The pictures and directions are wonderful. I actually loved it so much I bought one for a friend as part of her wedding shower presents! 7 of 8 people found the following review helpful. Beautiful and inspiring little book! By E. Hansen I bought this book because the pictures were so enticing. I love to bake and I thought I'd try my hand at macaron making. This book is just lovely! It inspires me every time I look at it. I bought one for my friend's birthday as well and she loves it! Now we exchange stories about how our respective batches of macarons turned out. So far, I can't say I've perfected the art, but I am working on it. I felt like the only problem with the recipes is that everything tasted a little too sweet to me. I tried cutting down the sugar in the basic macaron, but it seemed to affect more than just the taste, so I won't do that again. Cutting down the sugar in the fillings was not a problem, however. I would highly recommend this book! 0 of 0 people found the following review helpful. Great Pictures and Recipes By Nancy Looking forward to trying some of the recipes from this book for my daughters wedding reception cookie/dessert table. I hope mine turn out just as beautiful!

Macarons are the new cupcakes! Stylish, picture-perfect and delicious, macarons are the ultimate in pretty sweet treats. Adaptable to any color scheme or flavouring, these delicate little fancies make the perfect gift or centrepiece for a smart afternoon tea. This gorgeous book by baking queen Annie Rigg gives you step-by-step instructions on how to master the basic macaron recipe so that you always get a crisp exterior, chewy biscuit and flavorsome filling. Annie also supplies the most popular flavor combinations before providing recipes for both traditional, unexpected and mouthwatering options. Flavors include salted caramel, pistachio, lemon, cappuccino, cherry and chocolate, malted milk chocolate, and raspberry and passionfruit.

About the Author Annie Rigg is a freelance food stylist and writer and has worked on numerous books and bestselling magazines, such as Sainsbury's magazine, Olive, delicious, Country Living and BBC Good Food. She has worked with Ainsley Harriott, Jean-Christophe Novelli and Rachel Allen. For Ryland Peters Small, she has also written Christmas Cupcakes, Christmas Cooking with Kids, Birthday Cakes for Kids and Decorating Cakes Cookies. Annie lives in Warwickshire, UK.