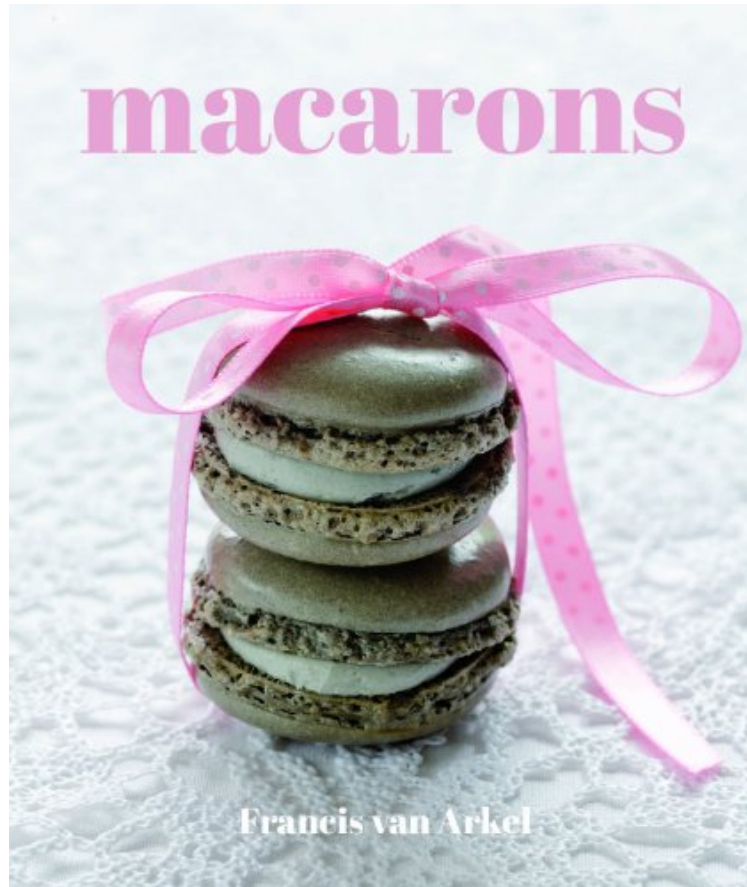


Macarons

Francis Van Arkel

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Francis Van Arkel : Macarons before purchasing it in order to gage whether or not it would be worth my time, and all praised Macarons:

0 of 0 people found the following review helpful. 100% SatisfiedBy CustomerAccurate order, on time delivery, no damage, and very reasonable price. Need I say more?0 of 0 people found the following review helpful. Lovely book!!!By FrancisI came across this book by chance and because I want to be able to make proper macarons I decided to give it a go. So far I haven't had the time to make any recipe but I have read the book from cover to cover and I am impressed! There are recipes for sweet macarons but also for boozy ones, with Chocolate, Nuts, Coffee and Tea and also macarons you can serve with drinks or as a starter. The only thing that worries me is where to buy the egg white protein powder for the savoury macarons. There is no mention about it in the book, as if it is something that we all have in our larders and I am sure that it isn't!!! Other than that I think that this is a great book and the photos are truly beautiful. If it wasn't for the problem of the egg white protein powder I would give this book 5 stars, this way I can't but I hope to have a lot of fun trying out these recipes and I will have to Good where I can buy the stuff!

Are they cakes or are they cookies? It doesn't matter! Everyone loves macarons, with their fluffy ganache cream and crunchy meringue tops. From its beginnings in a Parisian patisserie in 1862, when two meringue biscuits were placed on top of a ganache filling, the macaron has become a teatime favorite world-wide. Go wild with flavors and choices of fillings. A macaron will fulfill every cook's fantasy. Most of all they will always melt in your mouth. Francis van Arkel takes a simple macaron and turns each one into a delight. With easy to understand recipes

About the Author Francis van Arkel develops recipes for cooking magazines and has written several cookbooks as well as working as a food stylist and food consultant.