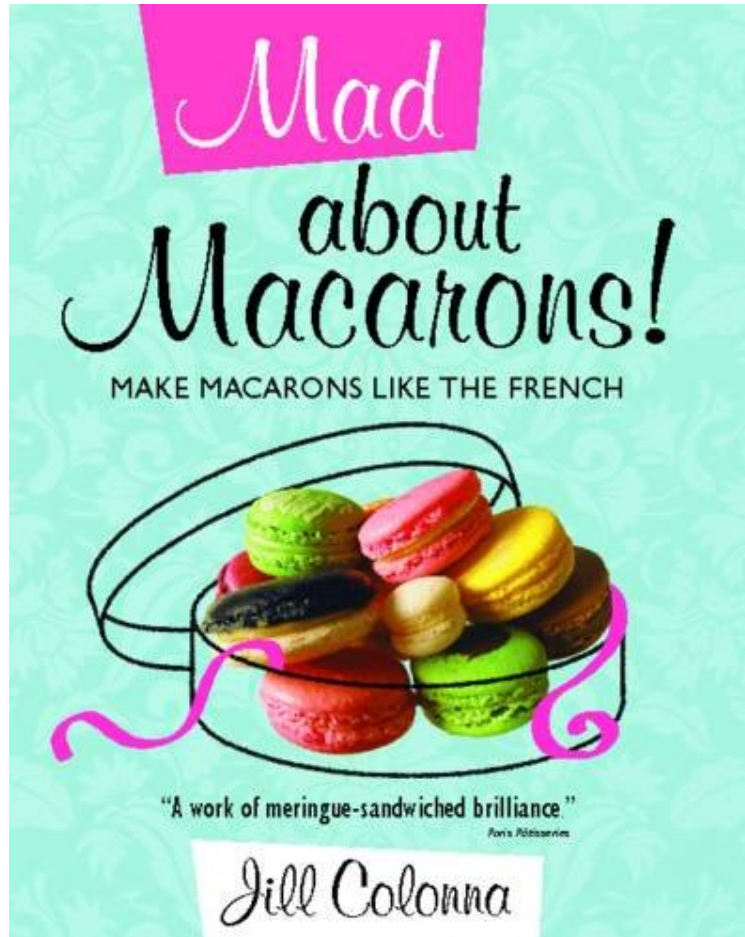


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Mad About Macarons!: Make Macarons Like the French

Jill Colonna

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Jill Colonna : Mad About Macarons!: Make Macarons Like the French before purchasing it in order to gage whether or not it would be worth my time, and all praised Mad About Macarons!: Make Macarons Like the French:

3 of 3 people found the following review helpful. GreatBy gI liked this book. I bake and for some reason assumed that these French Macarons were the same as something else I have been making for years.After tasting some in a French restaurant, I was on a quest to try to master making them.For a little cookie there is a lot of details that have to be taken in to consideration, which was a challenge that I liked. If you prefer no fuss baking, this is not for you, but if you want to challenge yourself, and produce something decadent, than this book is for you.15 of 16 people found the following review helpful. Interesting approachBy rathwulfIt is a good overall book for people who want to start baking macarons. Nothing new here, but good basic pointers nevertheless.The ideas for yolks are spot, a great addition to macaron making as you usually find yourself with lots of yolks (I use to throw them out, now I do creme brullee).The flavor combos are very interesting and with a flair of nce creativity.It only covers macaron making through the french meringue method, after the basic recipe its a collection of interesting flavor combinations.Anyhow good overall book

for beginners. 1 of 1 people found the following review helpful. Mad About Macaroons! By MarciaBook is nicely written. Recipes and pictures will make your mouth water. Can't wait to try them.

The best guide available for making Parisian macarons at home. Jill Colonna guides you simply yet precisely through each step in making perfect Parisian macarons every time. Stylish and fun, this colorful book contains 37 tried-and-tested macaron recipes plus well over a hundred mouth-watering photos. Classics contain rose or pistachio and also include a nut-free macaron. Be inspired with sticky toffee, chocolate-beetroot or pistachio-wasabi to giant coffee macarons with tiramisu cream. Stun your guests with mini Thai Green Curry Macarons, sensational either before or during dinner. Beverage pairings are suggested for each gluten-free macaron recipe, along with decorative ideas for weddings, children's parties, gifts plus many other tips. Note: Measurements are given in grams.

A work of meringue-sandwiched brilliance (Paris Patisseries)"At last a dedicated Macaron book where the recipes actually work. This book not only provides a range of inspiring flavours to try and suggestions on service, but has a faultless basic recipe that is easy to follow and explains the secret method of macronnage. Follow the timings and you won't go wrong. --Sucre Coeur A bubbly woman came up to me at the end of a recent meet-up here in Paris with a bag of homemade macarons and a book which she just published on the same subject. In the bag were the most lovely little macarons I've seen in all of Paris, even in the fancy places that churn out a gazillion of these cookies annually. Macarons have gone rogue, leaving the confines of Paris and spreading across the globe. Mad About Macarons! by Jill Colonna is lavishly photographed with lots of clear steps of the process for how to make classic macarons as well as interesting and unusual variations (curry, chocolate-beet, and pistachio-wasabi to name a few). If you like macarons, it's likely you'll love this book. --David Lebovitz A bubbly woman came up to me at the end of a recent meet-up here in Paris with a bag of homemade macarons and a book which she just published on the same subject. In the bag were the most lovely little macarons I've seen in all of Paris, even in the fancy places that churn out a gazillion of these cookies annually. Macarons have gone rogue, leaving the confines of Paris and spreading across the globe. Mad About Macarons! by Jill Colonna is lavishly photographed with lots of clear steps of the process for how to make classic macarons as well as interesting and unusual variations (curry, chocolate-beet, and pistachio-wasabi to name a few). If you like macarons, it's likely you'll love this book. --David Lebovitz From the Back Cover The Parisian macaron is the stylishly light French confection tipped to be the new cupcake. The art of making macarons is highly respected in France-and they can be a challenge for the beginner-but the process is made fun and easy in this colorful new book. Learn how to make all the classic flavors, and some dazzlingly unusual ones too. Jill guides you simply and precisely through each step, and reveals some of her secrets so that you too can make macarons like the French. About the Author Jill Colonna is Scottish but moved to Paris nearly 20 years ago. When she tasted her first Parisian macaron it was love at first bite. Since then she has become a Macaronivore. As the best macarons tend to be expensive to buy, over the last few years she has risen to the challenge of making picture-perfect macarons at home. Now she shares her secrets, showing you how easy it is to bring a chic touch of Paris to your baking.