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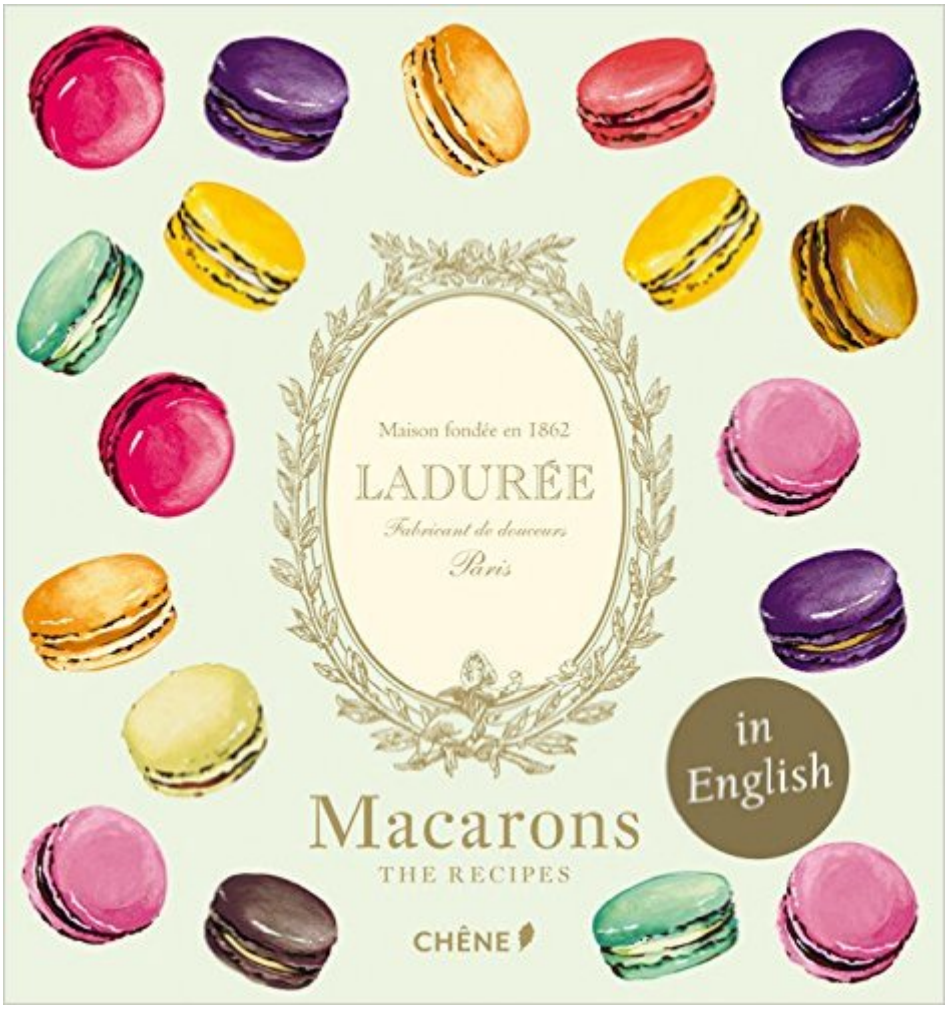
LadurÃ©e Macarons (Laduree)



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Synopsis

In the middle of the twentieth century, Pierre Desfontaines, cousin of Louis Ernest LadurÃ©e, created the first LadurÃ©e macaron by having the genius to stick two macaron cookies together and fill them with a flavorful ganache. Ever since then, the preparation has stayed the same. Each season LadurÃ©e celebrates this little round cake that's crispy outside and soft inside, a perfect balance of aromas and textures, by creating new flavors. Each year the palette of flavors and colors grows, from the classic chocolate or raspberry to festive macarons, exotic flavours for certain destinations, fashion designers, perfumes etc. This book presents, for the first time, each of the eighty LadurÃ©e macarons, their aromas, inspirations, trend books and of course all of the recipes to make them at home.At the end of the book there is a practical, step-by-step section to show exactly how LadurÃ©e's chefs make the cookies and the ganache fillings so you can be sure to succeed in making them too.Contents:Introduction: A little history of the macaron80 Macarons: flavour by flavour, a trend book, inspirations and recipes for each; 1. Classic macarons (vanilla, cafÃ©, chocolate, lemon etc); 2. Nomad macarons (created for specific destinations); 3. Festive macarons (Christmas, Easter etc); 4. Precious macarons (gold, silver, copper etc); 5. Incredible macarons (violet, lemon-lime etc); 6. Designer's macarons (berry for Christian Lacroix, fig-date for Christian Louboutin, rose-ginger for John Galliano, bubble-gum for Alber Elbaz etc); Step-by-step photographs and instructions for making the biscuits and ganache fillings at home.

Book Information

Series: Laduree

Hardcover: 320 pages

Publisher: Hachette Livre (Acc); Box edition (November 30, 2014)

Language: English

ISBN-10: 2812310731

ISBN-13: 978-2812310737

Product Dimensions: 7 x 1.7 x 7.3 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

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Customer Reviews

VERY DISAPPOINTED! The book is beautiful - gorgeous pictures; However, it is not as advertised. In the description, it read "80 Macarons: flavour by flavour, a trend book, inspirations and recipes for each." Reality: it includes the 4 basic shell recipes and 39 recipes for fillings. Also states "Step-by-step photographs and instructions for making the biscuits and ganache fillings at home." It has pictures of the finished product, but does not include step-by-step photographs. Beautiful book but very disappointed in the content. Description of book really needs to be revised so it is more accurate.

This is a great book as a gift, but not so great as an instructional book for people that are serious with macaron baking purposes.Many recipes are redundant, where you can simply switch out one flavoring or two from the first few recipes - halfway through the book I can already predict a new recipe before even reading it. What disappoints me the most is that the book did not mention their suppliers like Pierre Herme did. I am very interested as to where Laduree sourced their ingredients, because when it comes to making something as simple as a flavored ganache, the quality of each individual ingredients becomes a lot more important as these few ingredients dominate the overall taste. You can follow the recipe perfectly but never produce an authentic Laduree macaron simply because you dont know what brand of ingredients to use - not even the chocolate. Another thing that blew my mind was that the recipe calls for a certain "number" of egg whites, but not the actual mass of it, when all other ingredients were listed with actual weighings. What the hell? A professional recipe book should have listed the weighings for the most critical ingredients, in this case the egg whites in macarons. To me this is an unforgivable mistake.Overall, the book is beautiful and is definitely worth the money. However in terms of content, I believe any other macaron recipe book can achieve, if not easily exceed, the Laduree book. So far my favorite Macaron book is still the Pierre Herme Macarons. Apologies for the grammer/typos - English is not my first language.

I was so excited to receive this book today. It came in the beautiful Laduree fashion you'd expect; gorgeous box with lovely pictures inside along with a fold-out list of every Laduree macaron they've ever created. Love at first sight! Imagine my surprise as I'm poring through the book only to find quite a few of their staple favorites were not included; where's the Salted Butter Caramel, the Praline, the Coffee? Not in the book; just a small mention of them. Don't get me wrong, there's no shortage of recipes; just disappointed that some of their most famous faves were excluded. Still a

lovely book to look at with plenty of recipes to try.

The book is beautiful, with lots of great photography throughout and mouth watering shots of macarons. I purchased this for my wife who has been attempting to perfect the macaron and to maybe provide some hint or technique she hadn't tried before. The book didn't really meet my expectations to this regard because there aren't any "tips or hints" along with the recipe to tell you all of the places you could go wrong. (and in making macarons there are plenty) Also, don't plan on actually making hardly any of the ganaches in this book unless you've got a really oddly stocked pantry or are within reach of some specialty stores. Mostly every single recipe calls for some sort of obscure ingredient. I ended up giving the book 4 stars because I feel I may have bought the wrong book for my expectations. This book assumes that you are already a macaron expert, and are looking to spread your wings with some really unique ganache recipes.

This is definitely my favorite macaron recipe book!!! I love the presentation of the book. But if it's your first one making macarons, the instruction isn't that visual. Beside that, i can tell the difference between Laduree macarons versus another recipe book. Laduree macarons are so much better!!!!!

This is one of the most beautiful books I have ever ordered. It comes in a beautiful box with tissue paper. This would make an excellent wedding or birthday gift for a Classy Woman. Just beautiful. The photo's and the information in the book are just as sweet as the cover. I have now purchased ALL of the Laduree books.

For the shells they give you everything in grams except the egg whites. Since the size of eggs varies widely, that is a problem. You can do the math based on an average egg white but it's kind of obvious that was left out intentionally.

Beautiful book and pictures! However, only 1/3 of the macarons have recipes. The remainder only tell you the name, when it was created, the flavor, and what it is best prepared with. Unfortunately, it would take much trial and error to figure out the recipes (a mighty big disappointment).

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