

# Macarons

## French Macarons for Beginners

A comprehensive beginner's guide to making macarons Learn how you can make the kinds of beautiful and delicious macarons you'd expect to find in a Parisian patisserie in the comfort of your own kitchen. French Macarons for Beginners provides foolproof instructions for mastering these notoriously finicky confections. From whipping up the meringue to properly folding and piping the batter, this macaron guide takes you through the process in detail, step-by-step, to help ensure success—starting with your very first batch. This French pastry cookbook includes: Macaron basics—Head off to macaron school and bake up picture-perfect macarons with the assistance of complete, easy-to-follow directions. A range of flavors—Mix and match 30 shell recipes and 30 filling recipes to satisfy your personal taste. Cookie troubleshooting—Solve problems like cracked shells, grainy ganache, curdled buttercream, and more. With this macaron cookbook, you'll learn how easy it is to create incredible, colorful sweets in any flavor you can imagine.

## Gourmet French Macarons: Over 75 Unique Flavors and Festive Shapes

French macarons, with a unique twist of color and shapes! Go beyond circles and basic flavors and give the popular classic a modern and whimsical makeover. Gourmet French Macarons is filled with tried and tested recipes, techniques, styling ideas, templates, and decorating tips. Impress everyone with over 75 flavors and shapes to fit each season, holiday, or life celebration.

## Les Petits Macarons

The ultimate, easy-to-follow guide to making delectable, bakery-quality macarons at home! With their dazzling colors, bright flavors, and Parisian elegance, macarons have become a worldwide sensation. These little delights may seem daunting for home bakers, but authors Kathryn Gordon and Anne E. McBride are here to demystify macarons. With detailed instructions and a convenient Troubleshooting Guide, Les Petits Macarons features dozens of flavor combinations. You will learn the three basic shell methods—French, Swiss, and Italian—as well as the authors' secret Easiest French Macaron Method that requires nothing more than a mixer, an oven, and a piping bag. Shell flavors including Pistachio, Blackberry, Coconut, and Red velvet are paired with delectable fillings like Crunchy dark chocolate ganache, Lemon curd, and Strawberry guava pate de fruit. There are even savory flavors like saffron, parsley, and ancho chile paired with fillings like foie gras with black currant, or duck confit with port and fig.

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## **Macarons**

Cuter than a cupcake and more delicious, the adorable macaron is tres en vogue. Now you can make these crowd-pleasing cookies at home! Packed with helpful and inspiring colour photos, this book offers everything you need to bake stunning macarons, including: - Step-by-step instructions for baking perfect shells - Simple tricks for making smooth, melt-in-your-mouth fillings - Decorating tips for dazzling, artistic cookies - Delectable flavors from chocolate and espresso to lemon and pistachio Be careful. . . 'Addictive.' -- Time Out New York

## **Macaron Fetish**

Have you ever seen those beautiful French macaron pastries in bakery windows and wished you could make them yourself? Now you can, with Kim H. Lim-Chodkowski's *Macaron Fetish*. Learn about the proper tools and ingredients for making macarons at home, followed by simple starting recipes like vanilla and coffee. Once you've gained your confidence, you can try out more complicated recipes. Here are recipes for all audiences, from children to connoisseurs. Tired of plain, round macarons? Make some cat-shaped pastries, or chicks and bunnies for Easter! Find the salted caramel too hum-drum? Test a muscat wine buttercream or nori seaweed, cashew, and sesame macaron shell. Recipes range from basic flavors—dark chocolate—to complex mixtures of complementary ingredients—black sesame, white sesame, and salted butter cream—both sweet and savory, and all are easy to make. Other exciting flavor combinations include: Orange blossom water and candied ginger Balsamic vinegar and white chocolate Tabasco, espelette chili pepper, and dark chocolate Chanterelle mushroom and pecan Garam masala, turmeric, and tuna Take up the macaron obsession and make exquisite macarons that will drive your friends crazy with envy!

## **Sweet Macarons**

Sweet Macarons is your ultimate guide to creating delicate, delicious French macarons right in your own kitchen. Filled with expert tips, foolproof recipes, and stunning photographs, this book teaches you how to craft these mouthwatering treats with ease and precision. Whether you're a beginner or a seasoned baker, you'll find everything you need to perfect your macarons, from mastering the art of meringue to creating a variety of unique fillings. With recipes for classic flavors as well as creative twists, Sweet Macarons lets you enjoy these elegant, melt-in-your-mouth confections every day.

## **Les Petits Macarons**

Macarons are one of the most delicious and decadent desserts you can try in France today, and while you will be able to find them in a lot of places worldwide, nothing can beat the classic French flavor of Macarons. However, if you want to try baking these little delicacies at home, you have to be extremely gentle and patient. This Book bring you 25 different recipes you can use to bake macarons, using different ingredients and fillings. You can learn how to add variations to a single batch of your baked macarons and become a master chef, popular for their magic French Macarons.

## **Macaron School**

Unlock the Secrets of Macarons, One Scrumptious Recipe at a Time From macaron master Camila Hurst comes your ultimate resource for making perfect macarons. Whether you've already tried making this delicious but oh-so tricky treat or are getting started for the first time, let Camila be your personal guide through every step of the process. You'll learn the fundamentals with an in-depth tutorial for perfect plain shells, packed with step-by-step photos and all of Camila's best tips and tricks gathered from her experience baking thousands of macarons over the years. There are even sections dedicated to shell decorating, sourcing the right ingredients and tools, as well as troubleshooting common problems. Practice your newfound skills across 10 shell flavors and 40 drool-worthy recipes for fillings, and soon you'll be whipping up gorgeous

macarons that will wow everyone who tries them! Discover awe-inspiring creations such as: • Fleur de Sel Caramel Macarons • Snickerdoodle Macarons • Birthday Cake Macarons • Pistachio Macarons • Black Sesame Matcha Macarons • Chili Hot Chocolate Macarons With clear instructions, a treasure trove of knowledge and mouthwatering recipes, Macaron School will put you on the path to macaron mastery.

## 50 Decadent Macaron Recipes

Try making these easy, decadent macaron recipes. Some of the recipes within the book: Peanut Butter Ganache Macarons, Vanilla And Saffron Macarons, Cardamom And Rose Macarons, Vanilla Almond Macarons, Cinnamon And Coffee Liqueur Macarons, White Ganache And Cherry Macarons, Pistachio And Lemon Macarons, Hazelnut And Chocolate Macarons, Blueberry Cream Cheese Macarons, Lemon Verbena Macarons, Almond Peppermint Truffle Macarons, Vanilla Caramel Macarons, Apricot Grand Marnier Macarons, Irish Coffee Cream Macarons, Spiced Honey Almond Macarons, Figgy Macarons, Passion Fruit Macarons, Double Chocolate Fudge Macarons, Eggnog Crème Macarons, Chocolate Brandy Macarons, Strawberry Cheesecake Macarons, Pistachio And Lavender Macarons and much, much more..... This recipe book contains delicious, easy to follow recipes.

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