

Macarons

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.

Macarons Recipe For Beginners

GET INTO MACARON HEAVEN WITH OVER 60 DELICIOUS MACARON RECIPES TO DELIGHT EVERYONE IN ANY OCCASION! In This Book You Will Find Delicious Recipes Such As: □ Classic Vanilla Macaron □ Fruity Macaron Recipes □ Strawberry Rosé Macarons □ Rosé Buttercream □ Chocolate Raspberry Macarons □ Strawberry Macarons □ Classic Chocolate Macarons □ Chocolate Macarons With Salted Caramel Filling □ Blueberry Filled Macarons □ Coconut-Lavender Macarons □ Lavender Buttercream □ Passionfruit Macarons □ Bananas Foster Macarons □ Classic Chocolate Ganache □ Classic Peanut Macarons □ PB&J Macarons □ Peanut Butter and Honey Macarons □ Pecan Pie Macarons □ Espresso Mocha Macarons □ Pumpkin Spice Latte Macarons □ Spiced Chai Macarons AND SO MUCH MORE! Let's Get You To Your Goals ASAP! Pick up your copy of the book right now by clicking the BUY NOW button at the top of this page!

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.

Macarons

Macarons are the new cupcakes! Stylish, picture-perfect and delicious, macarons are the ultimate in pretty sweet treats. Adaptable to any colour 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 flavoursome filling. Annie also supplies the most popular flavour combinations before providing recipes for both traditional, unexpected and mouthwatering options. Flavours include salted caramel, pistachio, lemon, cappuccino, cherry and chocolate, malted milk chocolate, and raspberry and passion fruit. Annie Rigg is an experienced freelance food stylist and writer. She has worked on numerous books and best-selling magazines, such as Sainsbury's Magazine, Olive, Delicious, Country Living and Good Food Magazine. She has worked with a number of top chefs, and used to cook for world-famous singers and bands on tour, including Tom Jones, Paul McCartney, Pink Floyd and The Rolling Stones.

Macarons

PRAISE FOR AUTHOR CECILE CANNONE'S MACARONS: \"Feather-light, at once crunchy and chewy, and distinguished by rich buttercream filling.\" -- The New York Times \"Rival those in Paris.\" -- Zagat \"Addictive.\" -- Time Out New York Cuter than a cupcake and more delicious, the adorable macaron is tr s en vogue. Now you can make these crowd-pleasing cookies at home Packed with helpful and inspiring color 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

Macarons

Step-by-step instruction and more than 65 recipes for simple and decorated French macarons. Stylish, picture-perfect and delicious, macarons are the ultimate in pretty sweet treats. Adaptable to any color scheme or flavoring, these delicate little fancies make the perfect gift or centerpiece for a smart afternoon tea. This gorgeous book gives you step-by-step instructions on how to master the basic macaron recipe so that you always get a crisp exterior, chewy cookie, and flavorsome filling. Flavors to enjoy include salted caramel, pistachio, lemon, cappuccino, cherry and

chocolate, malted milk chocolate, and raspberry and passion fruit. Once mastered, you can try your hand at the beautiful decorated macarons, from pandas to flowers, caterpillars to Chinese lanterns, bagels to tennis balls, these stunning and playful designs will delight and thrill at any occasion.

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.

Secrets of Macarons

Now a worldwide symbol of sweet indulgence, macarons seduce the senses with their delicate crunch and velvet filling. In this book French chef José Maréchal discloses the secrets of macarons, including the tips and techniques required to make these little treats. This book equips the reader with the skills to master nine classic flavours, and create their own signature macarons.

Mad about Macarons!

Guides readers through each step in making perfect Parisian macarons every time.

Les Petits Macarons

Les Petits Macarons is your ultimate and easy guide to making delectable, bakery-quality macarons - at home! Macarons have become a worldwide sensation, whether it be because of their dazzling assortment of colors, their associations with Parisian elegance, or just because they taste amazing! These delectable little delights may seem daunting for any home baker, but authors Kathryn Gordon and Anne E. McBride are here to demystify macarons. This book is like a private baking class in your very own kitchen, with careful, detailed instruction and recipes guaranteed to bring the flavors of France right to your door. It features dozens of flavor combinations, structured around three basic shell methods-French, Swiss, and Italian-with a never-before-seen Easiest French Macaron Method (and a convenient Troubleshooting Guide) that is sure to make macaron magic possible for anyone using nothing more than a mixer, an oven, and a piping bag. Shell flavors include: Pistachio Blackberry Coconut Red velvet With an array of fillings: Crunchy dark chocolate ganache Lemon curd Strawberry guava pate de fruit There are even savory flavors like saffron, parsley, and ancho chile paired with fillings like hummus, foie gras with black currant, or duck confit with port and fig. Les Petits Macarons offers endless possibilities for everyone to enjoy!

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!

I Love Macarons

“Beautiful photos that will make you drool. You’ll learn through all the step-by-step recipes and photos how to make your own taste of Paris at home.” —Make: Magazine Cute-as-can-be, buttery macarons capture the whimsy and elegance of Paris, where they’re traditionally served with tea or wrapped up in ribbon to give as a gift. But the secrets of making perfect macarons have long eluded home bakers—until now! In I Love Macarons, renowned Japanese pastry-maker Hisako Ogita brings her extensive experience to the art of baking macarons with fully illustrated foolproof step-by-step instructions. This charmingly designed guide is sure to have pastry lovers everywhere whipping up these colorful confections at home, using ordinary baking equipment and simple ingredients to create myriad flavors of perfection. “For those up for the challenge, Ogita’s book is the best possible preparation . . . Ogita’s love of macaroons comes across as magnificently sincere, as does her belief that perfection is within the reach of anyone with a mixer and a pastry bag.” —Boston.com “The recipes themselves are inspired, such as pistachio with bitter ganache

filling and purple yam with chestnut cream, and there are lots of photos of the macaron making process, which is undoubtedly helpful for beginners.” —Fearless Fresh “Her book is the best because of the research and quality that it reflects on each page. She has refined the techniques for the home cook, and has majestically documented and photographed the steps to making a perfect macaroon.” —Cooking by the Book “A small, focused book by a Japanese pastry chef that fills a twee and tiny niche: French macarons.” —The New York Times

Macaron Magic

Almonds, egg whites, sugar, and magic! The Parisian macaron we know today is a symphony of sweet delight with endless possibilities. Now you can learn to make these delectable treats right in your own kitchen! Macaron Magic guides you through the essential steps for making the perfect macaron. It teaches you how to control three key elements—temperature, moisture, and viscosity—to produce the perfect result every time. The book also introduces the important concept of \"quasi-meringue\" in the most crucial step of macaron making. From there, it takes you on an adventure to explore the most delicious macarons, from your favorite happy hour special to an exotic tropical paradise, from the land of coffee and tea to the morning bazaar, from an array of nutty transformations to a sweet-and-savory wonderland, with the final chapter dedicated to holiday celebrations. Macaron Magic includes more than forty recipes ranging from timeless classics such as raspberry, espresso, and rose to innovative creations such as maple bacon, margarita, Guinness caramel, green pea & wasabi, cashew, and bitter almond & amaretto, from exotic flavors of acai, coconut & lemongrass, jasmine tea, and fig & saffron to spectacular showpieces for Valentine's Day, Fourth of July, and Christmas.

Macarons Cookbook

Discover the secrets of making delicious macarons with this convenient and comprehensive Macarons Cookbook! It's filled with over 30 mouth-watering recipes, complete with detailed instructions and helpful tips for perfecting the art of macaron baking. With this book, you'll discover how to create stunningly beautiful macarons in a range of delightful flavours. Don't let your love for macarons remain unfulfilled any longer! Order our comprehensive Macarons Cookbook today and start baking these delicate treats like a pro. With our easy-to-follow recipes, you'll be whipping up satisfying batches in no time.

Macarons

“The macaron bible that we have all waited for . . . filled with imagination, creativity and wonder” by the universally acknowledged king of French pastry (Cooking by the Book). With shops in Tokyo, Paris and London, Pierre Herme has taken the world by storm and has even been described as a couturier of pastry. This is a man at the top of his art and there is no question his macarons are in a league of their own. Macarons are the aristocrats of pastry; these brightly colored, mini meringues, daintily sandwiched together with gooey fillings have become a holy grail for cookery fanatics and there are even food blogs dedicated to them. Like Pierre Herme’s famous macarons, it would be difficult for any macaron book to surpass this universal bestseller. There are 208 pages of recipes and beautiful food photography, and because making macarons is mostly about technique, rather than just a standard recipe, readers will appreciate the 32 step-by-step photo-illustrated instructions for making shells and fillings. All the classics are here like dark chocolate, praline, coffee, and pistachio, but others feature the more unusual macarons that Herme is justly famous for: Isfahan is one, with lychee, rose and raspberry, Arabesque with apricot and pistachio, Satine with passion fruit, orange and cream cheese, Mandarin and pink pepper, black truffles, balsamic vinegar as well as a bright-green macaron filled with fresh mint.

Creative Baking: Macaron

The stuff of dreams, macarons never fail to delight. These delicate meringue-based confections are perfect as a teatime treat with friends, or prettily packaged as a gift whatever the occasion. Now creative baker Tan Phay Shing has made the little confections even more irresistible by adding a touch of creativity and a whole lot of cuteness to the mix. Instead of the typical circular macarons, this collection features macarons in various shapes and sizes, from animals to vehicles and things around the house. You’ll also find recipes for a wide range of macaron fillings that are full of flavour and not cloyingly sweet. Complete with printable templates, illustrated step-by-step instructions and tips on perfecting your macaron-making technique, Creative Baking: Macarons has all you need to start mixing up these treats!

Macarons

Elegant and sophisticated, macarons are a delight for the eye as well as the tastebuds. They usually adorn the window displays of French bakeries, but with this book you can create these stunning morsels at home. Mowie Kay has developed 50 recipes that are suitable for every occasion. They come in a delightful array of vibrant and pastel shades, and make use of a wide range of ingredients. Try classic recipes, such as vanilla or espresso macarons, or opt for something new, such as strawberry and balsamic vinegar macarons. With over 200 glorious photographs, including a picture of every finished dish, this is the perfect addition to every baker's bookshelf.

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.

Le Macarons

Macarons have recently become a sensation in countries across the globe. Whether it is because of their elegance or their irresistible flavor, macarons are certainly here to stay! With the help of this macaron cookbook, you will have your own baker walking you through how to make macarons in your home completely from scratch. With this cookbook, you will learn how to make macaron recipes such as: • Birthday Cake Macarons • S'mores Macarons • Malted Chocolate Macarons • Authentic French Macarons • Nutella Macarons • Oreo Macarons • Unicorn Macarons • Coconut Lime and Cheesecake Macarons • and even more! So, what are you waiting for? Grab a copy of this macaron cookbook and start making authentic macarons in your home as soon as today!

Ladurée Macarons

- The legendary Ladurée macaron is finally unveiled: recipes for all 80 flavors from the famous brand that created the macaron - Bright, colorful packaging and add-on poster enclosed with 101 full-color photographs of the Ladurée macarons - The Ladurée series has sold over 350,000 copies in 9 languages; Macarons are their most iconic product In the middle of the 20th century, Pierre Desfontaines, cousin of Louis Ernest Ladurée, created the first Ladurée 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 Ladurée 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 flavors for certain destinations, fashion designers, perfumes etc. This book presents each of the 80 Ladurée 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 Ladurée's chefs make the cookies and the ganache fillings so you can be sure to succeed in making them too.

Macarons

In the middle of the twentieth century, Pierre Des Fontaines, cousin of Louis Ernest Ladurée, created the first Ladurée macaron by having the genius to stick two macaron biscuits together and fill them with a flavourful ganache they are still prepared the same way today. Every season Ladurée celebrates this little round delicacy crunchy on the outside and soft inside, a perfect balance of aromas and textures by creating new flavours. Each year the palette of flavours and colours grows, from the classic chocolate or raspberry to celebratory macarons; unique flavours inspired by exotic destinations, fashion designers, perfumes and so on. This book presents, for the first time, all of the eighty Ladurée macarons, their flavours and inspirations and, of course, all of the recipes on how to make them at home including a practical, step-by-step section illustrating exactly how Ladurées chefs make the famous biscuits and the ganache fillings, so you can be assured of success.

The Ultimate Macaron Recipe Book

Delicate, soft and crunchy, almost everyone loves a good macaron. And what's not to love? They're colourful, pretty and not to mention, absolutely delicious. And that's exactly what you'll get here! With the help of this recipe book, you'll learn how to make 30 different and delicious types of macarons.From classic almond macarons to Nutella macarons, there's something for everybody and every occasion here. In less than 1 hr, you'll be able to put up gorgeous macarons!

The Quick Start Guide to Macarons

Learn the Secrets Behind Baking the Perfect Macaron Have you ever had the desire to try and conquer the famous French confection Macarons, but felt intimidated by their legendary fickleness? Well fret no more! The Quick Start Guide to Macarons will be take you step by step through the entire process from preparation all the way through to baking these wonderful cookies. Along the way, you will learn the secrets that your Macaron recipes don't tell you. Watch as I take you through multiple batches, explaining what goes wrong and how to correct it. I will also point out

the tips needed to produce bakery quality Macarons. Perfect for both novices and skilled bakers, this book keeps you from having to go through the trial and error process of learning how to bake Macarons, saving you both time and money. Here is a Peek of What's Inside How to deal with hollow shells. How to keep the shells from cracking on top. Should you age the eggs? How to handle a Macaron that is dry and crunchy throughout. A detailed Macaron recipe with photos of important steps. Shell flavor variations and filling ideas. Download The Quick Start Guide to Macarons today, and you will be making Macarons like an expert French baker in no time!

Super-cute Macarons

The macaron is a chic and delicious French treat—perfect for so many occasions. Once you’ve mastered the basic recipe, you can create almost any color and flavor combination you like. But you don’t have to stop there! In this adorable book, experienced pastry chef Loretta Liu shows you how to take the macaron one step further. First, achieve a batch of perfect light-as-air macarons as your base and then decorate them to create edible art that will delight and amaze your friends and family. Follow Loretta’s expert step-by-step instructions to achieve a wide range of finishes, from simple and sophisticated designs, to intricately piped and applied patterns created in icing and sugarpaste. There are techniques here for both the beginners and the more experienced bakers and sugarcrafters. The abstract patterns, brushwork and gilding in Simple Designs make perfect petit fours when entertaining in style at home; little ones will squeal with delight at the ideas in Playtime (as will the child in all of us!)—these include a panda, teddy bear and bunny rabbit. Ideas for Seasonal decoration include Christmas baubles, whilst pretty painted flowers are perfect for Mother’s Day. Finally, sumptuous designs for Celebrations include pretty heart-shaped macarons for anniversaries and Valentine’s Day.

Macarons

Discover the bite-sized joy of a macaron! The ultimate indulgence comes as a brightly coloured, mouth-watering macaron. Simply follow one basic recipe and add different flavours and fillings. Be surprised by how effortless it can be to bake such decadent delicacies!

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.

Macarons Make Me Happy: Blank Lined Notebook Journal Diary Composition Notepad 120 Pages 6x9 Paperback (Macaron) Blue

Only \$6.99! Perfect Journal, Diary, Notebook - Amazing design and high quality cover and paper. - Matte Cover. - Perfect size 6x9" - No Spiral - Use it as a journal, note taking, composition notebook, makes a great gift!

Macarons Make Me Happy: Blank Lined Notebook Journal Diary Composition Notepad 120 Pages 6x9 Paperback (Macaron) Pink

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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—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.

Macarons Cookbook for Beginners

The extremely delicate dessert that comes from French is macarons. While many people have failed to make macarons at home failed the recipes in this cookbook are simplified. In fact, those who have failed in making this delicious dessert most probably didn't have the right recipe. When making macarons it is all about the recipe. OK, the ingredients too. That is why in this book you won't only get the recipes, but also you will know what ingredients you really need to use in order to get the perfect macarons. The best part about this book is that we won't stick to just the regular macarons. You will also learn how to make macarons cookies. With the detailed instructions and the right ingredients, you will master the skill in just the first try. While macarons that you usually buy from are delicious, there is nothing better than the homemade. Plus at home you can always make the variety you truly crave for. Children and adults will enjoy them, so make sure that you make plenty if you want to have a taste the macarons that you made. So get this book and start cooking mouthwatering and supreme macarons in no time. In this book: - The best macarons you will ever try - Carefully measured ingredients - Simplified instructions so that even beginners can get perfect results

Macaron Murder

\ "French native Clémence Damour returns to Paris after traveling around the world for two years. She's dog-sitting for her parents in the posh 16th arrondissement and overseeing the family patisserie, a famous franchise known for their delectable gourmet pastries and sweets in Paris and around the world. To get off on the right foot with la gardienne, the caretaker of the apartment building, Clémence gives her a box of their luxury macarons. The next morning however, the half-eaten box of macarons is found near la gardienne's dead body. An incompetent inspector accuses Clémence of being the killer, which prompts her to clear her name and solve the case herself\ "--Back cover.

Macarons Make Me Happy: Blank Lined Notebook Journal Diary Composition Notepad 120 Pages 6x9 Paperback (Macaron) Mint

Only \$6.99! Perfect Journal, Diary, Notebook - Amazing design and high quality cover and paper. - Matte Cover. - Perfect size 6x9\" - No Spiral - Use it as a journal, note taking, composition notebook, makes a great gift!

The Complete French Macarons Cookbook

Create delicious, homemade French macarons with this comprehensive guide One bite of a perfectly baked macaron can transport you to the pâtisseries of Paris--and now you can capture the magic of a French bakery in your own kitchen! The Complete French Macarons Cookbook is full of expert guidance to help you master the French macaron method, along with an enticing collection of 100 recipes that will delight any macaron lover. This macaron book is the only one you'll ever need because it includes: Step-by-step instructions--Ensure success with detailed directions for every step of the macaron-making process and a comprehensive troubleshooting chart for common missteps. Classic and creative flavors--Enjoy traditional flavors like Strawberry and Chocolate, and try your hand at exciting new combinations, like Thai Tea Macarons and Crunchy Cinnamon Cereal Macarons. Macarons worth celebrating--Charm guests at your next get-together with macarons designed for holidays and special affairs, including vegan and nut-free options that everyone will love. Learn how to bake up the perfect batch for every occasion with this all-inclusive macaron recipe book and guide.

Baking Macarons

This unique cookbook is designed for bakers of all levels. Follow each carefully detailed recipe and bake stunning macarons that will impress any dessert lover. Helpful information includes the best ingredients and equipment to stock your kitchen, resources, tips and troubleshooting, plus the easy macaronage technique that will save you time and energy. With a photo of each recipe, Baking Macarons: The Swiss Meringue Method, offers everything you need to bake beautiful and delicious macarons. It features 20+ new tried-and-tested macaron recipes. Some of the flavors include Minty Chocolate, Speculoos [Cookie Butter], Raspberry Cheesecake, and Apple Spice macarons.

Pierre Hermé Macarons

Including more than 60 elegantly photographed recipes, Pierre Hermé Macaron is the definitive guide to macarons. The uncontested leader of French pastry chefs, Pierre Hermé has made the macaron one of the most coveted, sought-after desserts from Tokyo to Paris to New York. In this comprehensive look at the beloved pastry, the classics such as vanilla and chocolate are explored alongside Hermé's masterful inventions. His entirely original and inspired flavor combinations--such as cucumber and tangerine, wasabi cream and straw- berry, and hazelnut and asparagus--make it clear why Hermé's macarons are famous the world over. The genius pâtissier's best macarons, including many of his newest recipes, are revealed for the first time in a gorgeous volume that almost rivals the beauty of the exquisite creations featured within. Hardcover includes a removable step-by-step guide to techniques used throughout the book.

Macaron Murder

From USA TODAY Bestselling Author Harper Lin: The 1st book in a culinary mystery series that take you on a tour of Paris! Includes 5 Special French Macaron Recipes. French native Clémence Damour returns to Paris to run the family patisserie, a famous franchise known for their delectable gourmet pastries and sweets in Paris and around the world. To get off on the right foot with la gardienne, the caretaker of her apartment building, Clémence gives her a box of their luxury macarons. The next morning however, the half-eaten box of macarons is found near la gardienne's dead body. An incompetent inspector accuses Clémence of being the killer, which prompts her to clear her name and solve the case herself. Join Clémence and her friends as they solve murder cases, bake macarons and other treats, and fall in love in The City of Lights. Macaron Murder is the first book (25k novella) in a new culinary cozy mystery series featuring delicious recipes of French pastries and desserts. If you like light-hearted cozy mysteries with recipes by Joanne Fluke or Jessica Beck, you'll enjoy The Patisserie Mysteries. keywords: Paris murder mystery series cozy mystery with recipes free first book in series cozy amateur sleuth chick lit mystery French dessert mystery series with recipes

Sometimes You Just Need to Eat a Macarons with Lots of Icing & Get Over It: Blank Lined Notebook Journal Diary Composition Notepad 120 Pages 6x9 Paper

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Baking French Macarons

Bake beautiful and delicious French macarons in your own kitchen. This collection of tried-and-tested recipes allows bakers to create these tasty and colorful confections. The author details what equipment and ingredients you need, offers numerous helpful tips, resources, and shares more than 30 recipes for you to whip up an array of elegant French delicacies. Baking French Macarons: A Beginner's Guide, offers everything you need to bake stunning macarons that will impress anyone who tastes them. Some of the flavors include Cinnamon Caramel, Tangy Orange, Key Lime, and Acai macarons.

Macarons

Macarons Math, Science, and Art, provides you with an unusual, though scientifically sound combination of ingredients and techniques to create perfect macarons—ruffled feet, smooth tops, and no-hollow discs.

Sweet Macarons

Contains recipes for different types of macarons including chocolate, licorice, rose-litchi tea, mango and passionfruit, mint chocolate, and crunchy praline.

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