

Jose Marechal Secrets Of Macarons Recipe

Provides instructions for creating fifty novelty cakes, discussing helpful equipment and supplies and sharing recipes for icings, frostings, basic cakes, and fondants.

The newest darling in the world of baking -- the classic French pastry has been embraced by a whole new generation of bakers. Making this classic at home is much easier than you think. And it's made easy by the fact that it's written by one of Europe's top pastry chefs, Christophe Adam. With its straightforward approach, full color pages and hundreds of step-by-step photos, it's as though Christophe were by your side giving you a lesson in your home kitchen. Over the last dozen years, Christophe has perfected the eclair and has turned it into a gourmet delight which marries unconventional and imaginative fruits, flavors, colors and textures, resulting in luxe eclairs that will have you reaching for seconds and thirds. Christophe has created 25 innovative recipes (both introductory and advanced) that will be perfect for everything from casual gatherings with family and friends, to formal celebrations. With these easy-to-follow instructions and some practice with the basic techniques you'll soon be mastering these recipes as well as inventing new ones of your own. Some of Christophe's creations include Chocolate Popping Sugar Eclairs, Hazelnut Praline, Caramel-Peanut, Lemon, Cherry-Raspberry Sugared Almond Eclairs, Fig Eclairs, Pistachio-Orange Eclairs, Vanilla Eclairs, Raspberry-Passion Fruit Eclairs and Hazelnut Mix Eclairs. A complete list of utensils, a few simple rules and invaluable tips and techniques are sprinkled throughout and will be hugely appealing to novice and experienced bakers.

Soft, sticky, and fudgy—there really is nothing quite like a brownie. Linda Collister, the queen of baking, brings you all her favorite brownie recipes in one perfect little book. If you've never made brownies before, Everyday Brownies is the place to start. Bake Classic Fudge Brownies following Linda's step-by-step instructions and once you've mastered those try Peanut Butter Brownies or Triple Choc Brownies. More indulgent ideas can be found in a chapter of Special Brownies—try rich Espresso Brownies, Sour Cream and Spice Brownies, or Black Forest Brownies, laced with kirsch. Blondies are a delicious variation on the brownie theme. Who can resist White Chocolate and Raspberry Blondies, Coconut Blondies, or Cinnamon Pecan Blondies? Finally, fun Brownie Treats for all the family include Brownie Muffins, Brownie Cheesecake, and Brownie Ice Cream. • Brownies make an inexpensive treat and so does this perfect little recipe book! • Featuring 30 of Linda's quick and easy recipes, Brownie Bliss will transport you to brownie heaven in no time. • Linda Collister's baking books published by Ryland Peters & Small have sold more than 500,000 copies.

A baking cookbook from The Great British Bakeoff contestant Ruby Tandoh, with a focus on charming, flavorful, and practical dishes that celebrate the joy of casual baking. Enjoy the pleasures that baking has to offer, from the exertion of a long knead to the crackle of a loaf cooling on the countertop. Crumb presents a simple yet exuberant sort of baking, with recipes such as Chamomile Vanilla Cupcakes, Rosemary Pecan Pie, Fennel Seed & Chile Crackers, and Chocolate Lime Mud Cake that excite the palate and bring bliss to everyday baking. A delight to read as well as to cook from, Crumb covers a range of projects from sweet to savory—including cakes, cookies, crackers, bread, pastries, pies, tarts, and more. This is baking stripped back and enjoyed for its own sake, with recipes you'll return to over and over again.

Colorful French Confections to Make at Home

ScandiKitchen: Fika and Hygge

Irresistible Macaroons

Authentic French Cookie Recipes from the Macaron Cafe

Les Petits Macarons

A Fantasy Land of Macarons

Gourmet French Macarons

At any given moment there are sophisticated Parisiennes drinking tea and nibbling at a Macaron on the Champs Elysees. No French pâtisserie can exist without a selection of mouth-watering colourful Macaroons. These melt-in-the-mouth fruity, nutty or creamy confections have been served in French palaces and chic salons for over three hundred years. In Irresistible Macaroons you'll learn how to make these fabulously decadent smooth almond meringues, sandwiched together with a rich ganache. Perfect as gifts, impressive as amuse bouches, join the likes of Carla Bruni, Catherine Deneuve and Charlotte Rampling in their favourite secret indulgence. The famous Parisienne tea room Ladurée is now in Harrods and the Pierre Hermé boutique is selling macaroons at Selfridges.

Announcing the completely revised and updated edition of The Wine Bible, the perennial bestselling wine book praised as “The most informative and entertaining book I’ve ever seen on the subject” (Danny Meyer), “A guide that has all the answers” (Bobby Flay), “Astounding” (Thomas Keller), and “A magnificent masterpiece of wine writing” (Kevin Zraly). Like a lively course from an expert teacher, The Wine Bible grounds the reader deeply in the fundamentals while layering on informative asides, tips, amusing anecdotes, definitions, glossaries, photos (all new for this edition), maps, labels, and recommended bottles. Karen MacNeil’s information comes directly through primary research; for this second edition she has tasted more than 10,000 wines and visited dozens of wine regions around the world. New to the book are wines of China, Japan, Mexico, and Slovenia. And through it all the reader becomes ever more informed—and, because of the author’s unique voice, always entertained: “In great years Pétrus is ravishing, elegant, and rich—Ingrid Bergman in red satin.” Or, describing a Riesling: “A laser beam. A sheet of ice. A great crackling bolt of lightning.”

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.

The reference of choice for thousands of pastry chefs and home cooks A favorite of pastry lovers and serious chefs worldwide, The Professional Pastry Chef presents comprehensive coverage of basic baking and pastry techniques in a fresh and approachable way. Now skillfully revised and redesigned to meet the needs of today's pastry kitchen, this classic reference is better-and easier to use-than ever. The new edition contains more than 650 recipes, which offer a new emphasis on American applications of European techniques with yields suitable for restaurant service or for entertaining at home. It shares encyclopedic guidance on everything from mise en place preparation and basic doughs to new chapters covering flatbreads, crackers, and homestyle desserts. Throughout, award-winning Executive Pastry Chef Bo Friberg explains not only how to perform procedures, but also the principles behind them, helping readers to build a firm foundation based on understanding rather than memorizing formulas. Illustrated step-by-step instructions demystify even the most complex techniques and presentations, while 100 vivid color photographs bring finished dishes to life with a sublime touch of visual inspiration. Whether used to develop skills or refine techniques, to gain or simply broaden a repertoire, The Professional Pastry Chef is filled with information and ideas for creating mouthwatering baked goods and tantalizing desserts-today and for years to come.

Pâtisserie

Natural Baking

Modern Cake Designs and Techniques for Wafer Paper Flowers and More

Promise at Dawn

With Vocabulary of Proper Names for the Use of Schools and for General Reference

Good Food: Bakes & Cakes

Easy, Elegant and Modern Recipes

Love is less confined than ever, as is our desire to capture it. Engagement photography has become an essential and valuable component of wedding photography for both your clients and your photography business.

Successfully booking romantic portrait sessions and providing your couples with creative, playful, and beautiful images can mean a lasting –and lucrative– relationship. Award winning photographer Stephanie Williams shares her approach to engagement photography, including her thoughts on the psychology of shooting and directing couples, current industry trends, and the use of blogs and social media. Discover photography tips on romantic styling, workflow, and branding that will help get your engagement sessions recognized by prospective clients and industry publications. Whether you are an aspiring photographer or established professional, this book is sure to inform and inspire your next photo shoot. Read tips and testimonials from prominent wedding professionals, bloggers, editors and stylists, as well as Stephanie's actual clients. Learn how to build your brand and get your work published. Improve or refresh your technical skill through practical lighting, equipment, and technique guidance. Diversify the way you interact with clients and style your shoots. Be inspired through gorgeous photographs.

"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.

This bible of dessert recipes and techniques combines the finely honed skills of master pastry chefs with interactive videos and step-by-step photographs to ensure success at home. This richly illustrated volume details 260 step-by-step recipes with in-depth explanations for kitchen novices that cover all basic techniques and desserts and are grouped by category: hot or cold desserts, entremets, classic pastries, cakes, tarts, and frozen desserts. Expert chefs provide baking tips that will assure success with foolproof dough, creams and mousses, chocolate and candy, sauces, and frozen desserts. Classic and contemporary recipes feature crème brûlée, Black Forest cake, clafoutis, lemon meringue pie, profiteroles, frozen raspberry soufflé, Opéra, tarte tatin, crêpes Suzette, macaroons, gingerbread, strawberry-cherry gazpacho, mango-pineapple carpaccio, fruit taboulé, Christmas log, and sugar decorations. Practical references include visual lexicons of recommended kitchen equipment and common ingredients; decorative piping models; conversion tables; a glossary; descriptions of regional French specialties and fifteen classic French desserts; and an index of recipes and main ingredients. Each recipe is rated for complexity so the home chef can gradually expand his or her baking ability through experience.

More than 600 photographs and twenty downloadable videos of complex techniques enhance the learning experience in this essential guide for novice and established cooks alike.

A follow-up to the successful 'The ScandiKitchen' (published September 2015), this new book from Brontë Aurell features over 60 recipes for cakes, bakes and treats from all over Scandinavia. From indulgent cream

confections to homely and comforting fruit cakes and traditional breads, sweet buns and pastries.

50 Novelty Party Cakes for Children

I Love Macarons

65 recipes for chic and delicious treats

Eclairs

A Dictionary of the French and English Languages

A Baking Book

Verrines

These wonderful, wholesome and traditional recipes have been carefully collected and baked by Ruth Isabel Ross over many years. Good, plain, wholesome cooking at it's best. Favourites such as Irish brown bread, soda bread and scones are included, along with recipes for fruit breads, cakes and biscuits, puddings, pies and savoury dishes. Many of the recipes have been made in Irish homes for hundreds of years and the author has included recipes that were made for certain feastdays, such as Boxty, traditionally served on All Saints' Day, and Barm Brack eaten on 1 February (St Brigid's Day) and at Hallowe'en. The last section is for simple 'no flour' bakes and includes savoury and sweet recipes.

Ptisserie made simple with easy-to-follow recipes and pictures. In Teatime in Paris! Jill Colonna shows you the easiest way to make many French ptisserie classics, while keeping it authentic, full of flavor, and creative. Not only has Jill cracked how the French create such tantalizing cakes but shes also discovered how they can eat these beautiful pastries and stay slim! Jill guides you through a simple step-by-step process for each recipe to make treats such as teacakes, eclairs, cream puffs, macarons, tartlets and many more pastries that youll find on this mouth-watering journey through Paris. This is a sweet walk around the City of Light. As Jill takes you from the easiest of treats to the crme de la crme, she points out some of the streets famous for the best ptisseries in Paris, adding bits of history en route and plenty of baking tips, making the recipe tour fun and accessible.

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.

'For certain men the stronger their desire, the less likely they are to act.' With his first glimpse of Madame Arnoux, Frédéric Moreau is convinced he has found his romantic destiny, but when he pursues her to Paris the young student is unable to translate his passion into decisive action. He also finds himself distracted by the equally romantic appeal of political action in the turbulent years leading up to the revolution of 1848, and by the attractions of three other women, each of whom seeks to make him her own: a haughty society lady, a capricious courtesan, and an artless country girl. Flaubert offers a vivid and unsparing portrait of the young men of his generation, struggling to salvage something of their ideals in a city where corruption, consumerism, and a pervasive sense of disenchantment undermine all but the most compromised erotic, aesthetic, and social initiatives. Sentimental Education combines thoroughgoing irony with an impartial but unexpectedly intense sympathy in a novel whose realism competes with that of Balzac and whose innovations in narrative plot and perspective mark a turning-point in the development of literary modernism. ABOUT THE SERIES: For over 100 years Oxford World's Classics has made available the widest range of literature from around the globe. Each affordable volume reflects Oxford's commitment to scholarship, providing the most accurate text plus a wealth of other valuable features, including expert introductions by leading authorities, helpful notes to clarify the text, up-to-date bibliographies for further study, and much more.

The Zumbo Files

Delicious Treats Inspired by Hansel & Gretel, Snow White, and Other Classic Stories

The Marshmallowist

Foolproof Recipes With 60 Flavors to Mix & Match

This Modern Romance: The Artistry, Technique, and Business of Engagement Photography

Pierre Hermé Macarons

Teatime in Paris!

Whether you want to make a moreish snack for tea, or bake a perfect cake for a special occasion, Good Food: Bakes and Cakes serves up fabulous baking ideas for tasty treats. Taken from Britain's top-selling BBC Good Food magazine, these imaginative and easy recipes are guaranteed to guide you to baking success. From such delicious classics as Authentic Yorkshire Parkin and Shortbread, and the imaginative combinations of Raspberry and Blueberry Lime Drizzle Cake or Cranberry and Poppy Seed Muffins, to spectacular cakes such as Seriously Rich Chocolate Cake, there's plenty to keep your family and friends happy. These quick and easy recipes have been specially chosen to help even the busiest people enjoy delicious, fresh, home-cooked food. Each recipe is written with simple step-by-step instructions and is accompanied by a useful nutritional analysis and a full-colour photograph, so you can cook with complete confidence. This edition is revised and updated with brand new recipes and a fresh new look.

Sydney pastry chef Adriano Zumbo has taken the dessert world by storm, with his quirky cakes and otherworldly delights. This text celebrates Zumbo's most popular creations – macarons – with 40 flavours to delight and inspire, from cherry coconut to mandarin and tonka bean to salt and vinegar, as well as desserts to make with them.

Learn how to use easy papercraft techniques on cakes with edible wafer paper to create stunning cake designs. Leading wafer paper cake instructor Stevie Auble demonstrates how to make a plethora of different wafer paper flowers, plus other wafer cake decorations such as bows, wreaths, and cake toppers. Stevi also demonstrates how you can cover cakes in wafer paper to create spectacular backgrounds on which to place your decorations—all with minimum effort.

From the forefront of European foodie fashion arri

The Ultimate Recipes from the Master Pâtissier

Fun and Fantasy Designs for Every Celebration

Mad about Macarons!

Zumbarons

Cakes and Treats to Die For

50 Exquisite Recipes, Shown in 200 Beautiful Photographs

Irish Baking Book

Learn to make delightful and delicious macarons from the master baker whose gourmet confections “rival those in Paris” (Zagat). Cuter than a cupcake and more delicious, the adorable macaron is très en vogue. Cecile Cannone has mastered the art at her lauded MacarOn Café, where these beautiful, bite-sized treats are “feather-light, at once crunchy and chewy, and distinguished by rich buttercream filling” (New York Times). Now Cannone teaches her techniques in this comprehensive cookbook full of classic and creative recipes. 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

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

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.

Yes, you can have your cake - and eat less sugar too. Described by Jamie Oliver as his "favourite baking book of the year", the healthy baking recipes for these beautiful cakes cut down on sugar, or cut it out altogether, thanks to the imaginative use of natural ingredients. As a bonus, many of the recipes are also gluten-free and dairy-free. Discover how to bake more than 70 delicious low-sugar and sugar-free recipes, including healthier versions of favourites such as carrot cake, muffins, gingerbread and hot cross buns. Every recipe tempts with a stunning photo of the finished cake or bake. The recipes contain little or no processed sugar, instead relying on easy-to-source sugar substitutes and natural sugar alternatives, such as honey and seasonal produce. Foraged edible flowers adorn decadent chocolate muffins and freshly picked berries peek out from between the layers of beautiful cakes, creating a feast for the eyes too. Written by Carolin Strothe - cook, food stylist, and author of the award-winning blog Frau Herzblut- and her husband Sebastian Keitel, the book explains the benefits of a low-sugar diet and debunks the myth that healthy baking must come with a compromise. Carolin includes a seasonal calendar to help you choose the best ingredients; basic recipes for pantry essentials such as apple sauce and cashew cream; and tips to help you elevate the look of your creations using natural colourings. With Low-Sugar Bakingyou can cook and enjoy treats in a healthy, guilt-free way.

Macarons

Sentimental Education

Fine French Desserts: Essential Recipes and Techniques

Baking French Macarons

Seasonal Recipes and Dreamy Style Secrets From the Prettiest Bakery in the World

Argot and Slang

Starters and Sweets in Small Glasses

Elegant and sophisticated, macarons are a delight for the eye as well as the tastebuds. Mowie Kay shows how to create professional-looking macarons in your own kitchen with his sensational new book, from classic recipes such as vanilla and espresso to

original ideas such as strawberry and balsamic, salted caramel, and macadamia and champagne.

#witchesofinstagram – here is the perfect book for your haunted kitchen! Give your baking a wicked twist with eerily clever ideas for all manner of cakes, cookies, pastries, breads, desserts and even drinks to spook up your cooking repertoire and make Halloween an occasion to remember. Whether you're a curious witch, a Halloween fiend or you just want to add a creepy touch to your baking, Helena Garcia will give you all the inspiration you need. Try her mummified eclairs, some cinnamon buns that look shockingly like brains, a batch of cookie bats, or a scarily impressive haunted tree cake and before you know it, every day will seem like Halloween. Helena wowed the Great British Bake Off judges and audience with her surprisingly ghoulish interpretations of the baking challenges and now, with her amazingly inventive recipes, you too can become the ghostess with the mostest.

A classic of modern French literature, the thrilling real-life story of the military hero, ambassador, ladies man, writer, and loving son I grew up longing for the day when I could tear down the veil of darkness and absurdity concealing the true face of the universe and discover at last a smile of kindness and wisdom; I grew up in the certitude that one day I should help my fellow men to wrest the world from our enemies and give back the earth to those who ennoble it with their courage and warm it with their love. Promise at Dawn begins as the story of a mother's sacrifice: alone and poor, she fights fiercely to give her son the very best. Romain Gary chronicles his childhood in Russia, Poland, and on the French Riviera; he recounts his adventurous life as a young man fighting for France in World War II. But above all he tells the story of the love for his mother that was his very life—their secret and private planet, their wonderland "born out of a mother's murmur into a child's ear, a promise whispered at dawn of future triumphs and greatness, of justice and love."

Macarons, the stuff of bakers' candy-coated dreams, have taken the world by storm and are demystified here for the home baker, With dozens of flavor combinations, recipes are structured with three basic shell methods—French, Swiss, and Italian—plus one never-before-seen Easiest French Macaron Method. Pick one that works for you, and go on to create French-inspired pastry magic with nothing more than a mixer, an oven, and a piping bag. Try shells flavored with pistachio, blackberry, coconut, and red velvet, filled with the likes of sesame buttercream, strawberry guava pâte de fruit, crunchy dark chocolate ganache, and lemon curd. Or go savory with shells like saffron, parsley, and ancho chile paired with fillings like hummus, foie gras with black currant, and duck confit with port and fig. The options for customization are endless, and the careful, detailed instruction is like a private baking class in your very own kitchen! All recipes have been tested by students and teachers alike and are guaranteed to bring the flavors of France right to your door.

Wafer Paper Cakes

Crumb

Over 75 Unique Flavors and Festive Shapes

Traditional Irish Recipes

Unlocking the Secret Recipes of a Master Patisserie

The Wicked Baker

Make Macarons Like the French

Step-by-step instruction and more than 60 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.

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.

The colours are bright, the flavours unexpected. The experience of recreating 50 Zumbo recipes is complete delight.

Now a worldwide symbol of sweet indulgence, macarons seduce the senses with their delicate crunch and velvet filling. In this book, French chef Jose Marechal 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 flavors, and create their own signature macarons.

A Walk Through Easy French Patisserie Recipes

Fundamentals of Baking and Pastry

The Wine Bible

A New French and English Dictionary of the Cant Words, Quaint Expressions, Slang Terms and Flash Phrases Used in the High and Low Life of Old and New Paris

Fairytale Baking

The Professional Pastry Chef

A Beginner's Guide

For bakers who like to read and indulge: sixty-five enchanting pies, cakes, and other delicacies inspired by The Princess and the Pea, Mother Holle, and more! Like old family recipes, fairytales and stories are also handed down from one generation to the next. And delicious baking can delight the senses and bring back memories just like a good story, for both old and young alike. This journey through magical baking will make you dream of fairytale forests and faraway lands. These enchanting recipes are guaranteed to be liked by even the fussiest of cake eaters. Learn to make delicious pastries and desserts such as: Black Forest Cherry Trifle Meringue Cake Coconut Crumble Pineapple Muffins Chocolate and Espresso Biscotti Salted Peanut Cupcakes Mini Lava Cakes Chocolate Hazelnut Swiss Roll Mini Chocolate Mousse Flans Blackberry Ganache Tartlets Crème Brûlée Mini Cinnamon Rolls Mango and Chocolate Squares Spiced Macarons Chocolate Bourbon Cupcakes Sweet Berry Cobbler Marbled Cheesecake And Much More! Also included within are fairytales to help pass the time until your goodies are ready to take out of the oven and devour!

"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 macarons 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

Patisserie gives readers all the technical know-how required to become an expert in the art of French patisserie and invent their own masterpieces. Each of the 100 recipes features a full-colour cross-section illustration, step-by-step photography and a beautiful hero image in order to both inspire the reader and demystify some of France's most iconic desserts. Patisserie includes the basic building-block recipes needed to understand the fundamentals of French patisserie, from the pastry itself (shortcrust pastry, sweet pastry, puff pastry, choux pastry and more) to fillings (custards, creams, butters, mousses, ganaches and pastes) and embellishments (meringue, chocolate, sauces and sugar art). From simple treats like madeleines, financiers and cookies to more complex creations, like black forest cake, éclairs, croissants, macarons, lemon meringue pie, l'opera, mocha, croquembouche, charlotte, rum baba and more, Patisserie covers all of the French delicacies you could ever dream of.

Discover decadent marshmallows in grown-up flavours like Earl Grey, Passionfruit & Ginger and even Campari – let The Marshmallowist share the secrets of today's coolest confectionery. Think marshmallows are just pink or white balls of tasteless fluff? Think again, and prepare to be amazed by delicious, decadent flavour combinations and recipes. The Marshmallowist began life as a street-food stall on London's iconic Portobello Road, bewitching passers by with marshmallows of unimaginable lightness and fascinating flavours. A Paris-trained patissiere, her creations proved so popular that she now has a bakery all of her own, and sells her wares through the very best food shops including Harvey Nichols and Selfridges. This, her first book, offers sweet treats for every season, as well as tips on how to get your mallow just right. There's a flavour combination masterclass, as well as recipes sweet marshmallow-themed desserts and treats, such as a brioche loaf, rocky roads and hot chocolate: everything you possibly could need to master the marshmallow in the comfort of your own kitchen.

French Macarons for Beginners

Comforting cakes and bakes from Scandinavia with love

Brownie Bliss

Tastier, Healthier, Fresher, Fruitier

Secrets of Macarons

Peggy Porschen: A Year in Cake

Become a macaron master--elegant treats in endless flavors Delicate, delicious, and dazzling, a macaron can conjure up dreams of elegant Parisian patisseries--and now you can make this beautiful petite treat in the comfort of your own kitchen. French Macarons for Beginners provides foolproof instructions for mastering these notoriously finicky French confections, as well as flavorful recipes that will make you say "oui!" 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 ensure success with your very first batch. But should you make a macaron mistake, no worries, there is an in-depth troubleshooting chapter that will help you figure out what went wrong. This macaron cookbook includes: Macaron manual--Bake up picture-perfect macarons with easy-to-follow directions for essential techniques. Palette of flavors--Mix and match 30 shell recipes and 30 filling recipes to satisfy your own personal taste and creativity, with fun flavors like blueberry, cookies & cream, espresso, and matcha. Tough cookie--Solve all your macaron concerns with a thorough troubleshooting section, complete with remedies for cracked shells, grainy ganache, curdled buttercream, and more. With this macaron guide, you'll learn how easy it is to create incredible, colorful sweets in any flavor you can imagine.

Seasonal baking recipes for special occasions, from the world's prettiest bakery. With its fairytale pink façade and picture-perfect cupcakes, the Peggy Porschen Parlour has become a destination bakery for sweet-toothed Londoners and tourists from all around the world. Over half a million people follow Peggy's creations and seasonal floral displays on Instagram and her customers flock to her London Parlours - often dressed in 'Peggy pink' - for an exquisite sweet treat. This book pays tribute to the magic Peggy weaves with her bakes through every season. Going through the year and punctuated by special occasions like Valentine's Day, Easter, Halloween and Christmas, the recipes cover cakes, iced cookies and cupcakes and reflect the changing seasons. The more technical bakes are illustrated with clear step-by-step photography. Peggy also shares some of her unique style secrets - covering spring, summer, autumn and winter - so that fans can recreate this stunning lifestyle at home.