Pierre Herm Macaron The Ultimate Recipes From The Master Patissier

Le Cordon Bleu is the highly renowned, world famous cooking school noted for the quality of its culinary courses, aimed at beginners as well as confirmed or professional cooks. It is the world's largest hospitality education institution, with over 20 schools on five continents. Its educational focus is on hospitality management, culinary arts, and gastronomy. The teaching teams are composed of specialists, chefs and pastry experts, most of them honoured by national or international prizes. One of its most famous alumnae in the 1940s was Julia Child, as depicted in the film Julie & Julia. There are 100 illustrated recipes, explained step--by--step with 1400 photographs and presented in 6 chapters: Pastries, cakes and desserts; Individual cakes and plated desserts; Pies and tarts; Outstanding and festive desserts; Biscuits and cupcakes, candies and delicacies, and finally the basics of pastry. There are famous classics such as apple strudel, carrot cake, black forest gateau, strawberry cakes, profiteroles... Simple family recipes including molten chocolate cake, cake with candied fruit, hot soufflé with vanilla, Tart Tatin... Delicious and original desserts like yuzu with white chocolate, chocolate marshmallow and violet tartlet, cream cheese and cherry velvet, pistachio cristalline... At the end of the book there is a presentation of all the utensils and ingredients needed for baking and also a glossary explaining the specific culinary terms. This is THE book for pastry lovers everywhere, from beginner to the advanced level and is the official bible for the Cordon Bleu cooking schools around the world in Europe: Paris, London, Madrid, Istanbul; the Americas: Ottawa, Mexico, Peru; Oceania: Adelaide, Melbourne, Perth, Sydney; and Asia: Tokyo, Kobe, Korea, Thailand, Malaysia, Shanghai, India, Taiwan.

Pierre Herme is universally acknowledged as the king of French pastry with shops in Tokyo, Paris and London. He is the best, 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 its own. Macarons are the aristocrats of pastry; these brightly coloured, 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. Now for the first time, all the macaron recipes from this most celebrated French patissier are published in English. The French language edition has been one of the most sought after cookbooks of recent years. And just like Pierre Herme's famous macarons, it would be difficult for any macaron book to surpass this one. There are 200 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. Anyone interested in making macarons will find Pierre Herme's the best book in print.

Winner of the 2018 James Beard Foundation Book Award (Baking and Desserts) A New York Times bestseller and named a Best Baking Book of the Year by the Atlantic, the Wall Street Journal, the Chicago Tribune, Bon Appétit, the New York Times, the Washington Post, Mother Jones, the Boston Globe, USA Today, Amazon, and more "The most groundbreaking book on baking in years. Full stop."—Saveur From One-Bowl Devil's Food Layer Cake to a flawless Cherry Pie that's crisp even on the very bottom, BraveTart is a celebration of classic American desserts. Whether down-home delights like Blueberry Muffins and Glossy Fudge Brownies or supermarket mainstays such as Vanilla Wafers and Chocolate Chip Cookie Dough Ice Cream, your favorites are all here. These meticulously tested recipes bring an award-winning pastry chef's expertise into your kitchen, along with advice on how to "mix it up" with over 200 customizable variations—in short, exactly what you'd expect from a cookbook penned by a senior editor at Serious Eats. Yet BraveTart is much more than a cookbook, as Stella Parks delves into the surprising stories of how our favorite desserts came to be, from chocolate chip cookies that predate the Tollhouse Inn to the prohibition-era origins of ice cream sodas and floats. With a foreword by The Food Lab's J. Kenji López-Alt, vintage advertisements for these historical desserts, and breathtaking photography from Penny De Los Santos, BraveTart is sure to become an American classic.

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.

Cédric Grolet is simply the most talented pastry chef of his generation--he was named World's Best Pastry Chef in 2018. Food & Wine called his work "the apotheosis of confectionary creation." He fashions trompe l'oeil pieces that appear to be the most perfect, sparkling fruit but are, once cut, revealed to be exquisite pastries with surprising fillings. They are absolutely unforgettable, both to look at and, of course, to eat. This lush cookbook presents Grolet's fruit-based haute-couture pastries like works of art. The chef explains his techniques and his search for authentic tastes and offers a peek into his boundless imagination--he begins the creation of each dessert by drawing. With 130 recipes featuring 45 fruits--citrus, berries, wild and exotic fruits, and even nuts--every pastry lover will want Fruit, for inspiration and to admire the edible sculptures made by this award-winning star of French pastry making.

Les Petits Macarons
A Walk Through Easy French Patisserie Recipes
Secrets of Macarons
Macarons
Pierre Hermé Macarons
Encyclopedia of Chocolate
Innovative Techniques, Tools and Design

Newly updated and expanded with 3,500 step-by-step photographs, all the classics of French patisserie are made accessible for the home cook. For every serious home baker, French pastry represents the ultimate achievement. But to master the techniques, a written recipe can take you only so far—what is equally important is to see a professional in action, to learn the nuances of rolling out dough for croissaints or caramelizing apples for a tarte tatin. For each of the 233 recipes here, there are photographs that lead the reader through every step of the instructions. There has never been such a comprehensive primer on patisserie. The important base components—such as crème patisserie, pâte à choux, and chocolate ganache—are presented as stand-alone recipes. Once comfortable with these, the home baker can go on to tackle the famous and more complex creations—such as Éclairs, Saint-Honoré, Opéra—as well as feel empowered to explore new and original combinations. An entire chapter is devoted to decoration as well as sauces, syrups, and fillings. Whether used to develop skills or to refine techniques, to gain or simply broaden a repertoire, Patisserie dispels the mystery around classic French pastries, so that everyone can make them at home.

Ferrandi, the French School of Culinary Arts in Paris—dubbed "the Harvard of gastronomy" by Le Monde newspaper—is the ultimate pastry-making reference. From flaky croissants to paper-thin mille-feuille, and from the chestnut cream-filled Paris-Brest to festive yule logs, this comprehensive book leads aspiring pastry chefs through every step—from basic techniques to Michelin-level desserts. Featuring advice on how to equip your kitchen, and the essential doughs, fillings, and decorations, the book covers everything from quick desserts to holiday specialties and from ice creams and sorbets to chocolates. Ferrandi, an internationally renowned professional culinary school, offers an intensive course in the art of French pastry making. Written by the school's experienced teaching team of master pâtissiers and adapted for the home chef, this fully illustrated cookbook provides all of the fundamental techniques and recipes that form the building blocks of the illustrious French dessert tradition, explained step by step in text and images. Practical information is presented in tables, diagrams, and sidebars for handy reference. Easy-to-follow recipes are graded for level of difficulty, allowing readers to develop their skills over time. Whether you are an amateur home chef or an experienced pâtisier, this patisserie bible provides everything you need to master French pastry making.

Renowned French pastry chef Pierre Hermé displays his artistic mastery in this homage to chocolate through recipes that highlight the diversity of the world's favorite ingredient in all its forms. Nicknamed the "Picasso of Pastry" by Vogue magazine, master pâtissier Pierre Hermé has revolutionized traditional pastry-making. Insatiably creative, in this new volume Hermé returns to his first passion—chocolate. Retracing his passionate love affair with the versatile cacao bean, this work reveals daring creations that display the celebrated pastry chef's signature innovative style, which has transformed the realm of pâtisserie. It includes thirty-five recipes, from original combinations such as chocolate, banana, and ginger cake or chocolate and lemon madeleines to rich, iconic desserts like his Infiniment Chocolat Baba Cake, Infiniment Chocolat Macaron, or yuzu-flavored Éclair Azur. Following an intense, synergetic collaboration with photographer Sergio Coimbra, this unique book pays homage to the purity and simplicity of chocolate and its diverse forms and textures. Under Coimbra's lens, every facet of chocolate is captured in its essence, tempting the reader to enjoy the myriad delights that constitute Pierre Hermé's extraordinary chocolate repertoire.

"With Deluxe: How Luxury Lost Its Luster, [Dana] Thomas—who has been the cultural and fashion writer for Newsweek in Paris for 12 years—has written a crisp, witty social history that's as entertaining as it is informative." —New York Times From the author of Fashionopolis: The Price of Fast Fashion and the Future of Clothes Once luxury was available only to the rarefied and aristocratic world of old money and royalty. It offered a history of tradition, superior quality, and a pampered buying experience. Today, however, luxury is simply a product packaged and sold by multibillion-dollar global corporations focused on growth, visibility, brand awareness, advertising, and, above all, profits. Award-winning journalist Dana Thomas digs deep into the dark side of the luxury industry to uncover all the secrets that Prada, Gucci, and Burberry don't want us to know. Deluxe is an uncompromising look behind the glossy façade that will enthrall anyone interested in fashion, finance, or culture.

Winner of the 2010 Cookbook of the Year Award, IACP (International Association of Culinary Professionals At last an all-new, full-color cake lover's companion from Rose Levy Beranbaum, The Diva of Desserts!Rose Levy Beranbaum is a much beloved and widely respected baking legend-"a worshipped woman . . . revered by serious cooks and part-timers" alike, in the words of USA Today. Eagerly-awaited by her legions of devoted fans, Rose's Heavenly Cakes is a must-have guide to perfect cake-baking from this award-winning master baker and author of The Cake Bible, one of the bestselling cookbooks of all time.This comprehensive guide will help home bakers to create delicious, decadent, and spectacularly beautiful cakes of all kinds with confidence and ease. With her precise, foolproof recipes, Rose shows you how to create everything from Heavenly Coconut Seduction Cake, Golden Lemon Almond Cake, and Devil's Food Cake with Midnight Ganache to Orange-Glow Chiffon Layer Cake, Mud Turtle Cupcakes, and Deep Chocolate Passion Wedding Cake.Rose's Heavenly CakesFeatures Rose's trademark easy-to-follow, expertly tested (and retested) recipes for perfectly delicious results every timeOffers over 100 simply wonderful recipes for cakes for every occasion-from exceptionally delicious butter and oil cakes, sponge cakes, and mostly flourless cakes and cheesecakes, to charming baby cakes and elegant wedding cakesFeatures special tips and tricks from a beloved baking expert for creating amazing special effects and beautiful cake decor ·Contains 100 tempting full-color photosVisit Rose Levy Beranbaum at realbakingwithrose.com and learn basic baking techniques with her, including measuring, preparing, and mixing ingredients to make cakes and creating decorations to dress them up.Everything you need to create heavenly cakes-every time-can be found in this new collection of tried-and true recipes by one of the most celebrated bakers of our time.

Foolproof Recipes With 60 Flavors to Mix & Match
Make Macarons Like the French
French Pastry at the Ritz Paris
Extraordinary Desserts From an Obsessive Home Baker
French Macarons for Beginners
The Artful Baker
French Patisserie

A guide to making the classic patisserie specialties. Perfect Patisserie is designed to help ambitious home cooks take the next steps in fancy baking. It provides clear instruction on how to make the components of patisseries, shows how to assemble them, and gives over 100 inspired ways to perfect the gorgeous delights found in Parisian shops. The book has over 100 ways to perfect patisserie, with fully illustrated tips and advice, and a delicious array of traditional and unique recipes organized into the five classic categories: 1. Macarons (sometimes called French macaroons) are the "supermodels" of the cake world and have become wildly popular in recent years. This section covers the anatomy of a macaron, macaron shells, types of meringue (French, Italian, Swiss), storing and serving, plus recipes that include Crème Brûlée Macaron, Jasmine Tea Macaron, and Chocolate Orange Macaron. 2. Choux is the basis of dozens of patisserie creations. This section covers techniques for choux pastry (Pâte Choux) and piping skills, with recipes that include Blackcurrant and Liquorice Religieuse, The Perfect Chocolate Éclair, Apple Crumble and Custard Caramel Éclairs. 3. Tarts includes techniques for sweet shortcrust pastry (Pâte Sucrée) and recipes that include Tarte au Citron; Mango, Milk Chocolate and Salt Caramel Tart; and Strawberry, Pink Peppercorn, and White Chocolate Tart. 4. Gateaux/Entremet are the exquisite assembled pastries that we first think of as patisserie. There are lessons for Génoise Sponge, Mousse, and how to layer and build cakes in frames. Recipes include Green Tea, Lemon and White Chocolate Mousse Delice; Volcano Cake; and Raspberry and Pistachio Mousse Cake. 5. Petits Fours and Other Small Cakes is for such little bites as Madeleines (honey and lavender), Canelé, Tuiles and French Butter Cookies. Two final sections focus on fillings and icings, and decorating and presentation. The techniques explained include tempering chocolate and working with caramel. There is also information on how to make cake boards, stands and boxes.

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.

This comprehensive, illustrated reference offers the essential building blocks and recipes for working with chocolate in the home kitchen. This cooking school in book form opens with 100 step-by-step techniques: chocolate basics (tempering, ganaches, pralines), candy fillings, decorations, doughs, creams and mousses, ice cream and sorbet, sauces, and baker's secrets. Each method is explained in text and photographs; fourteen are further clarified on the ninety-minute DVD. Organized into nine sections, 100 recipes are simplified for the home cook: classics (Sachertorte, pro fiteroles, molten chocolate cake), tarts (chocolate-pear, nut-caramel), snacks (macaroons, waffles, brownies, choco-ginger churros), frozen desserts, special occasions (dark chocolate fondue, hazelnut-praline Yule log), and candy (truffles, lollipops, coconut bars). Each recipe is graded with a three-star rating so the home chef can gauge its complexity. Cross references to techniques, DVD footage, glossary terms, and complementary recipes make navigation easy. The volume includes practical resources: visual dictionaries of kitchen equipment and common ingredients; tips for conserving chocolate; a guide to dark, milk, and white chocolate and the importance of cocoa content; and a detailed index.

On November 27, 2012, world-renowned pastry chef Pierre Hermé arrived at Harvard University from Paris. He brought five chefs, two assistants, 600 sheets of gelatin, 150 eggs, 68 pounds of caster sugar, 40 pounds of unsalted butter, 32 pounds of cream, 25 pounds of milk chocolate couverture, 11 pounds of grated wasabi, and the alchemic techniques to transform these ingredients into an elaborate "lecture de pâtisserie." Together with Savinien Caracostea and Sanford Kwinter, he methodically deconstructed four conceptual desserts for 400 spectator-diners. The Architecture of Taste recaptures this night and the physiological effects of Hermé's pastry visions. Contributors Savinien Caracostea, Pierre Hermé, Sanford Kwinter The Incidents is a series of publications based on events that occured at the Harvard University Graduate School of Design between 1936 and tomorrow. Edited by Jennifer Sigler and Leah Whitman-Salkin Copublished with the Harvard University Graduate School of Design

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.

Le Cordon Bleu Pastry School
The Elements of Dessert
Master Recipes and Techniques from the Ferrandi School of Culinary Arts
Magnolia Kitchen
Inspired Baking with Personality
The Art of Bread (Features an Exposed Spine)
The Ultimate Recipes from the Master Pâtissier

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

Cheryl Wakerhauser, the award-winning chef and owner of Pix Patisserie, brings new artistry to classic French desserts. With recipes like Le Royale, Amélie, Pear Rosemary Tart, Pistachio Picnic Cake, Bûche de Noël, Crème Brûlée Cookies and Macarons, you will be sure to wow any guest with complex flavors and textures that are unique to French pastry. French dessert is a study in components, and Cheryl breaks each recipe down, providing information on classic techniques while imbuing each recipe with a new twist. Her Amélie recipe, the winner of the Patis France Chocolate Competition, combines orange vanilla crème brûlée, glazed chocolate mousse, caramelized hazelnuts, praline crisp and orange liqueur génoise. Cheryl trained with MOF Philippe URRACA, a prestigious patisserie located in southern France. She has been featured in World of Fine Wine, Delta Sky magazine, Thrillist Portland, Food Network Magazine, The Wall Street Journal, USA Today and Bon Appétit. This book will have 41 recipes and 80 photos.

The essential guide to truly stunning desserts from pastry chef Francisco Migoya In this gorgeous and comprehensive new cookbook, Chef Migoya begins with the essential elements of contemporary desserts—like mousses, doughs, and ganaches—showing pastry chefs and students how to master those building blocks before molding and incorporating them into creative finished desserts. He then explores in detail pre-desserts, plated desserts, dessert buffets, passed desserts, cakes, and petits fours. Throughout, gorgeous and instructive photography displays steps, techniques, and finished items. The more than 200 recipes and variations collected here cover virtually every technique, concept, and type of dessert, giving professionals and home cooks a complete education in modern desserts. More than 200 recipes including everything from artisan chocolates to French macarons to complex masterpieces like Bacon Ice Cream with Crisp French Toast and Maple Sauce Written by Certified Master Baker Francisco Migoya, a highly respected pastry chef and the author of Frozen Desserts and The Modern Café, both from Wiley Combining Chef Migoya's expertise with that of The Culinary Institute of America, The Elements of Dessert is a must-have resource for professionals, students, and serious home cooks.

What are the world's greatest destinations? Where are the best places to travel solo? From airport fashion to road trip rules, professional traveller Brooke Saward shows us where to go, what to do and how to get that holiday feeling without even leaving home. Full of beautiful photographs that will ignite the imagination and featuring enduring favourites like Paris, New York, and London, this is the book that will inspire you to make every day an adventure.

The Valrhona cooking school presents everything the amateur or professional baker needs to learn about cooking with chocolate. One hundred fundamental techniques and more than a hundred recipes are explained with step-by-step photographs and clear instructions. Home chefs will learn chocolate basics (tempering, ganaches,pralines), baker's secrets (marbling, faultless cake crusts, beating egg whites), and how to make candy fillings, decorations, doughs, cream and mousse bases, ice creams and sorbets, and sauces. Bakers can refer back to these building blocks as they progress with an increasing level of expertise through recipes from icing and cookie dough to macaroons and impressive mounted desserts. Recipes include the great classics (Black Forest cake, profiteroles), tarts and tartlets (chocolate-pear, nut caramel), shared delights, teatime treats (chocolate-vanilla waffles, brownies), iced desserts (chocolate cappuccino parfait, raspberry meringue with hot chocolate sauce), special-occasion splurges (dark chocolate fondue, hazelnut-praline Yule log), candies and confections (truffles, lollipops, chocolate-covered cherries), and savory dishes using chocolate. Visual dictionaries of basic equipment and commonly used ingredients, tips for conserving chocolate,a guide to cocoa content, a glossary, and detailed indexes complete the volume.

Patisserie
Mastering the Fundamentals of French Pastry - Updated Edition
Hanging Up My High Heels for a New Life in France
Essential Recipes and Techniques
I Love Macarons
Rose's Heavenly Cakes
The Recipes

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.

Alain Ducasse. Eric Ripert. Daniel Boulud. Pierre Hermé. These are among the world's most celebrated chefs, the luminaries who changed the landscape of fine dining. Here are the dishes of their careers, the distinctive plates that made them household names. From Ducasse's famous vegetable "cookpot" and Hermé's ispahan to Ripert's bluefin tuna and Boulud's sea bass, each volume in My 10 Best offers a master's career-defining 10 recipes, complete with step-by-step, illustrated directions designed for the home cook.

"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

Pierre Hermé MacaronsThe Ultimate Recipes from the Master PâtissierHarry N. Abrams

Almonds, sugar, egg whites, and magic! Encore! In this second installment of Macaron Magic, we explore the tantalizing world of individual desserts and showpieces for macarons. Inspired by seasonal color palettes and ingredients, Macaron Magic 2 presents twelve innovative creations of macaron desserts, including pineapple and iberico ham, Meyer lemon and hazelnut, white peach and white chocolate, walnut, fig, and chocolate, and more. The book also includes instructions on how to construct four dazzling showpieces and a bonus chapter on advanced techniques for creating stunning chocolate and pulled sugar decorations. Macaron Magic 2 introduces techniques for creating professional-quality macaron desserts and showpieces as well as advanced decorating methods to maximize the visual impact of these edible works of art. Recipes are accompanied by step-by-step photographs to demonstrate procedures, construction diagrams to offer quick assembly references, and photographs of finished works to provide inspiration.

The Savory Recipes
The Art of French Pastry
Modern French Pastry
Bien Cuit
Crumb
Cooking with Chocolate
World of Wanderlust

In her mid-thirties, fashion editor Karen has it all: a handsome boyfriend, a fab flat in west London, and an array of gorgeus shoes. But when her boyfriend, Eric, leaves she makes an unexpected decision: to hang up her Manolos and wave good-bye to her glamorous city lifestyle to go it alone in a run-down house in rural Poitou-Charentes, central western France. Tout Sweet is the perfect read for anyone v dreams of chucking away their BlackBerry in favor of real blackberrying and downshifting to a romantic, alluring locale where new friendships–and new loves–are just some of the treasures to be found amongst life's simple pleasures.

A collection of more than 100 extraordinary desserts—all with photos and meticulous instructions—by Cenk Sönmezsoy, creator of the internationally acclaimed blog Cafe Fernando. Written, styled, photographed, and designed by Cenk Sönmezsoy, The Artful Baker shares the inspiring story of a passionate home baker, beginning with his years after graduate school in San Francisco and showcasing the fr baking obsession he cultivated after returning home to Istanbul. Sönmezsoy's stories and uniquely styled images, together with his original creations and fresh take on traditional recipes, offer a thoughtful and emotional window into the life of this luminary artist. The Artful Baker is comprised of almost entirely new content, with a few updated versions of readers' favorites from his blog, such as Brownie Wea Lace, his signature brownies topped with blond chocolate ganache and bittersweet chocolate lace (originally commissioned by Dolce & Gabbana and awarded "Best Original Baking and Desserts Recipe" by Saveur magazine); Raspberry Jewel Pluot Galette, a recipe inspired by Chez Panisse's 40th year anniversary celebrations; and Devil Wears Chocolate, his magnificent devil's food cake that graces the of the book. Each chapter highlights a variety of indulgences, from cookies to cakes and tarts to ice creams, including recipes like Pistachio and Matcha Sablés; Tahini and Leblebi (double-roasted chickpeas) Swirl Brownies; Sakura Madeleines; Sourdough Simit, the beloved ring-shaped Turkish bread beaded with sesame seeds; Isabella Grape and Kefir Ice Cream; Pomegranate Jam; and Blanche, a berry named after the Golden Girl Blanche Devereaux. Every recipe in The Artful Baker has gone through a meticulous development phase, tested by an army of home bakers having varying levels of skill, equipment, and access to ingredients, and revised to ensure that they will work flawlessly in any kitchen. Measurements of ingredients are provided in both volume and weight (grams). Where a volume measur isn't useful, weight measurements are provided in both ounces and grams.

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- 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 plent baking tips, making the recipe tour fun and accessible.

Well known for her artistic cake designs, Bets of Magnolia Kitchen is a force to be reckoned with. From humble beginnings, she now runs a sweet cafe, wholesale distribution business and online shop delivering her retail products worldwide, while maintaining a strong following on Instagram. As well as her amazingly creative custom cakes, Bets is celebrated for her macarons, doughnuts, brioche, gourmet s'mores and many more mouth-watering treats. In her first cookbook she shares her journey and her widely sought-after recipes so that you can enjoy the deliciousness at home. With step-by-step instructions for cake decorating and making macarons, and a full range of allergy-friendly recipes, this is a must-have book for anyone interested in baking and eating.

Indulge yourself with the finest pastries in the world, created by the award-winning pastry chef of the legendary Ritz Hotel in Paris Welcome to the universe of François Perret, pastry chef at the Ritz Paris. Savor sumptuous pastries and cakes: the famous honey madeleine, or the Poire BelleHélène en cage, and explore too this legendary hotel on the Place Vendome. Perret writes about his inspiration for his ten creations, and then five haute pâtisserie desserts are each interpreted in three different variations: as an appetizer (la touche), as a main dessert, and as a light, sweet finishing flourish (la sucrerie). The book concludes with Perret's favorite: marble cake nestled in its pretty box stamped with the name of the famous hotel; the dessert unveils itself like a precious gem.

Colorful French Confections to Make at Home
Chocolate Desserts by Pierre Herme

A Baking Book
Teatime in Paris!
Mad about Macarons!
Perfect Patisserie

From biscuits to cakes, and from tarts to pastries, the classics of the House of Laduree are unveiled in this collection of recipes. Within these pages, you will find a tantalising array of refined flavours and enchanting colours, powder pink, vibrant lilac and Ladurees trademark pastel green."

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.

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

In their second collaboration, Pierre Herme and Dorie Greenspan unveil the secrets of sumptuous chocolate desserts. Their book offers a delicious collection of recipes, all featuring the world's most intoxicating ingredient: chocolate!

An in-depth reference to the fundamentals of pastry by an award-winning chef featured in the 2009 documentary, Kings of Pastry, instructs readers on the critical role of precision and understanding about how ingredients react in different environments while sharing lighthearted memories from his culinary life.

Easy, Elegant and Modern Recipes
My Best: Pierre Hermé
BraveTart: Iconic American Desserts
The Essential Guide to the Wines, Producers, and Terroirs of the Iconic Region
Fruit
Ladurée - Paris
Laduree

Never-before-published recipes from the legendary Ladurée tea room.

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.

Bien Cuit introduces a new but decidedly old-fashioned approach to bread baking to the cookbook shelf. In the ovens of his Brooklyn bakery, Chef Zachary Golper bakes loaves that have quickly won over New York's top restaurants and bread enthusiasts around the country. His secret: long, low-temperature fermentation, which allows the bread to develop deep, complex flavours and a thick, mahogany-coloured crust - what the French call bien cuit, or 'well baked'. Golper recreates classic breads for the home baker along with an assortment of innovative 'gastronomic breads'.

Winner of the 2018 James Beard Foundation Cookbook Award in "Reference, History, Scholarship" Winner of the 2017 André Simon Drink Book Award Winner of the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for "Wine, Beer & Spirits" From Peter Liem, the lauded expert behind the top-rated online resource ChampagneGuide.net, comes this groundbreaking guide to the modern wines of Champagne--a region that in recent years has undergone one of the most dramatic transformations in the wine-growing world. This luxurious box set includes a pullout tray with a complete set of seven vintage vineyard maps by Louis Larmat, a rare and indispensable resource that beautifully documents the region's terroirs. With extensive grower and vintner profiles, as well as a fascinating look at Champagne's history and lore, Champagne explores this legendary wine as never before.

"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.

Mastering Macarons, Madeleines and More
The Architecture of Taste
Tout Sweet
Macaron Magic 2
Laduree Paris
Authentic French Cookie Recipes from the Macaron Cafe
Pierre Herme: Chocolate

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.

How Luxury Lost Its Luster
The Art of Pastry
Eclairs
Champagne
Individual Desserts and Showpieces
Deluxe