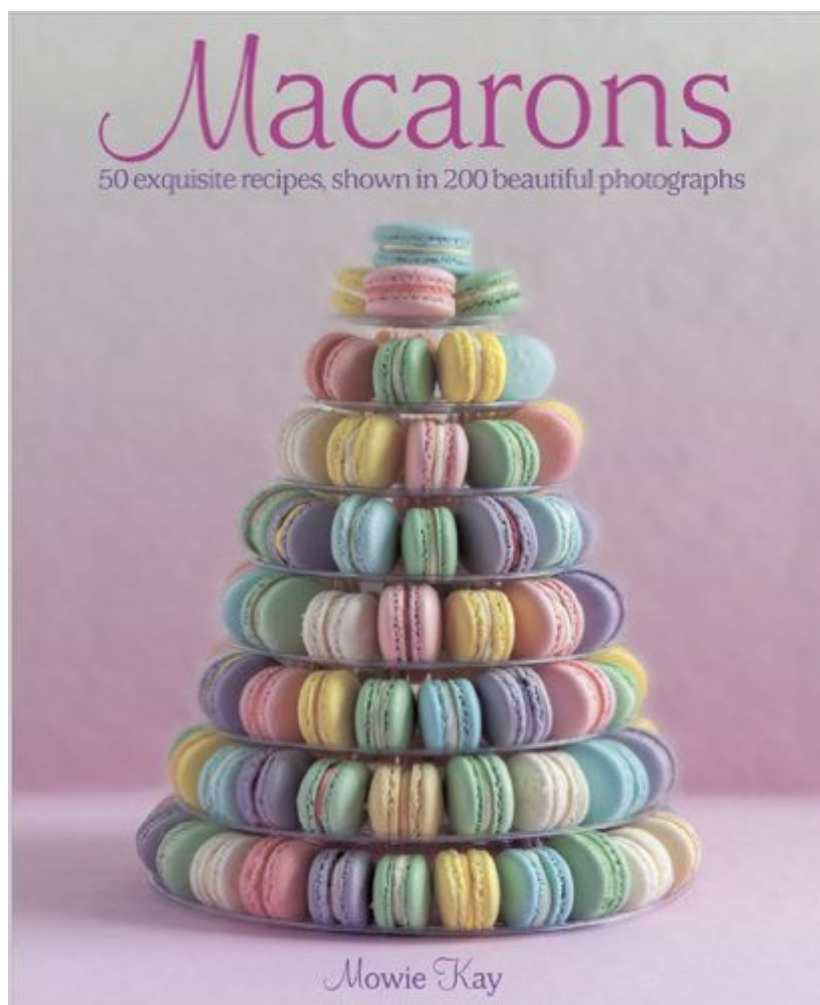


The book was found

# Macarons: 50 Exquisite Recipes, Shown In 200 Beautiful Photographs



## Synopsis

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.

## Book Information

Hardcover: 128 pages

Publisher: Lorenz Books (June 7, 2014)

Language: English

ISBN-10: 1908991216

ISBN-13: 978-1908991218

Product Dimensions: 9.4 x 0.6 x 11.3 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 4.0 out of 5 starsÂ Â See all reviewsÂ (8 customer reviews)

Best Sellers Rank: #196,723 in Books (See Top 100 in Books) #66 inÂ Books > Cookbooks, Food & Wine > Baking > Cookies #143 inÂ Books > Cookbooks, Food & Wine > Baking > Cakes #517 inÂ Books > Cookbooks, Food & Wine > Desserts

## Customer Reviews

I've tried a few recipes from the book, I found the vanilla bean one to be far too sweet, the chocolate one needs more than ten minutes at that temperature, they were still raw in the middle. Most of them need more than ten minutes. I agree with the other reviewer, it's basically the same recipe over and over with minor adjustments to allow for cocoa or other powdered flavorings. I still think it's a good book, easy to follow, beautiful pictures (I'm all about pictures in my cookbooks) Don't fret over the egg white powder it's cheap to get in the baking sections of most grocery stores and it's worth it if you don't feel like taking the time to age your egg whites in the fridge.

I haven't baked anything out of this book yet but I did read the recipe which seem pretty easy. The problem is that every recipe requires egg white powder. I've never used egg white powder before I use normal regular egg whites. I've looked in to the powders and apparently they have different strengths which I wasn't aware of and now I have no idea which powder to buy. I'll update my review once I actually try these recipes.UPDATE:This book is not worth the money! Every recipe is basically the same recipe with just added drops of flavorings. So basically your paying \$15 for one

recipe. I'm very disappointed in this purchase such a waste of money. Also for people just starting you need more than 15mins resting time for these or they won't have that little crack at the bottom. Also baking time is longer or they will be raw.

I love it! The colors are so beautiful. My only problem is I will have to weigh the ingredients instead of measuring. I am not accustomed to that, and will need to get a scale. Not a problem, I will manage.

The recipes in this book I think are lost in translation. Ingredient names are not how we know them in the U.S. I was not successful with the recipes in this book at all. I printed some recipes from the internet that were actually successful and delicious.

[Download to continue reading...](#)

Macarons: 50 Exquisite Recipes, Shown in 200 Beautiful Photographs Mad About Macarons!: Make Macarons Like the French Taste of Scotland: The essence of Scottish cooking, with 30 classic recipes shown in 150 evocative photographs 300 Step-by-Step Cooking & Gardening Projects for Kids: The Ultimate Book For Budding Gardeners And Super Chefs, With Amazing Things To Grow And Cook Yourself, Shown In Over 2300 Photographs Polish & Russian: The Classic Cookbook: 70 Traditional Dishes Shown Step By Step In 250 Photographs Ultimate Book of Step-by-Step Cooking & Gardening Projects for Kids: The Best-Ever Book For Budding Gardeners And Super Chefs With 300 Things To Grow And Cook Yourself, Shown In Over 2300 Photographs Mosaics: 20 stunning step-by-step projects for the home and garden, shown in 150 clear and colourful photographs How to Draw Realistic Pencil Portraits: 10 Simple Steps to Draw People and Faces from Photographs (How to Draw Faces, Drawing Faces, Drawing People, ... from Photographs, Drawing from Photographs) Pierre HermÃ© Macarons: The Ultimate Recipes from the Master PÃ¢tissier Macarons: Authentic French Cookie Recipes from the Macaron Cafe House Beautiful The Home Book: Creating a Beautiful Home of Your Own (House Beautiful Series) Authentic Polish Cooking: 120 Mouthwatering Recipes, from Old-Country Staples to Exquisite Modern Cuisine Macarons I Love Macarons Patisserie Made Simple: From Macarons to Millefeuille and more Les Petits Macarons: Colorful French Confections to Make at Home LadurÃ©e Macarons (Laduree) Show Me How: I Can Make Magic: Easy conjuring tricks for kids, shown step by step (Show-Me-How S) Pooh and the Philosophers : In Which It Is Shown That All of Western Philosophy Is Merely a Preamble to Winnie-The-Pooh Is Menstruation Necessary? Wherein it is shown that recurring crises of menstruation is a pathological not a healthful condition

