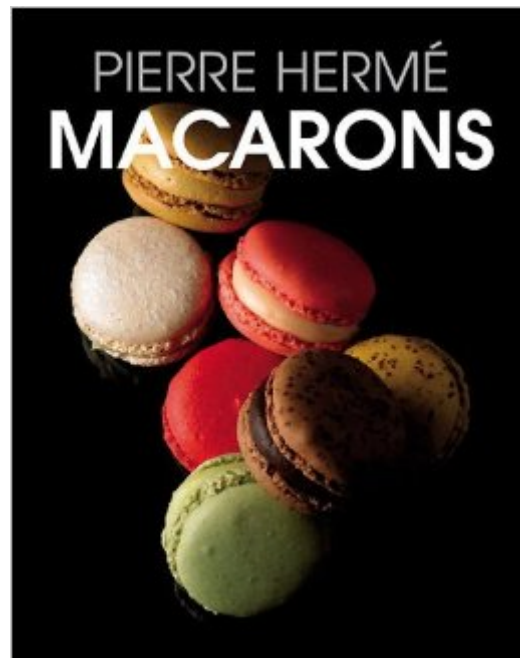


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Macarons



Synopsis

Pierre Hermé 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 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. Now for the first time, all the macaron recipes from this most celebrated French pâtissier are published in English. The French language edition has been one of the most sought after cookbooks of recent years. And just like Pierre Hermé'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 Hermé 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 Hermé's the best book in print. **REVIEWS** – All my high hopes and expectations for this book have been exceeded. This book, this one, is the macaron bible that we have all waited for – filled with imagination, creativity and wonder. •Cooking by the Book.com

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Customer Reviews

I bought this book even though I know how to make french macarons already. I just want to add it on my collections. I truly love this book, great pictures and really have good filling recipes. Anyway, I can understand why the others gave it a bad reviews. For you to actually learn how to make proper macarons, either watch a step by step video (has to be very detail), or take a class (which I did). There's some major technique details that you have to learn, and reading a recipe online or books are not going to help. Even when I took the class, I wasted 3 batches when I did it on my own. And if you are seriously wants to learn, invest on a scale. U.S. measurements aren't going to cut it. You need to measure in grams to get an accurate results. And from experience, Italian meringue method is better than French or Swiss meringue method.. And I agree with "Carmen Adorno". This is a very delicate cookie so "Repetition" is the key. I always take orders from my friends because it gives me practice.

I have been baking macarons for a few months now. I was excited to see that the Herme book would be available for the English market. First of all you must know that Herme uses the Italian method in making his macarons. No French, no Swiss. I don't particularly like handling boiling sugar, so this was a big disappointment to me. I prefer the French method which requires no soft ball stage boiling of sugar to make a meringue. Temperatures are in metric units, which doesn't bother me, but may bother some people. I have become accustomed to measuring in grams. There is no way around it in this precise art form. This book is targeted toward those already familiar with baking macarons. It offers no trouble shooting guide. You are on your own if things don't turn out quite like the beautiful pictures in the book. The ingredients used in the recipes can be quite exotic to America. The resource guide in the back of the book provides names and websites of suppliers, but most are in the UK or France. The recipes produce impractical quantities of macarons. 144 shells = 72 macarons? That is 6 dozen macarons per batch! Be prepared to make only 1/2 or 1/3 the recipe. You don't want 6 dozen macarons that you decide you or no one else likes. It's a beautiful book given its pictures. It can spark your imagination in producing your own recipes. However, this book is not practical for the novice. In addition, it has not been properly translated for use in the US market. If you are looking for a book to begin your journey into the world of macarons, I recommend *Les Petits Macarons* by Gordon and McBride.

It took me a long time to get up the courage to tackle the art of macaron making. The methods here and flavor profiles are the real deal and yes, they are expensive to make. But the results make the

complicated process and the price worth it. If your goal is trying to create some of the best macarons you'll ever eat, share, or sell, this book will get you there. As other reviewers have noted, the description of making the Italian meringue is vague in the recipes, but the introductory section of the book explains in painstaking step-by-step photos how to make each element and what it should look like. Adjustments may need to be made depending on your ingredients and environment. The recipes for the fillings alone (which of course are the best part of the macaron), is worth the price of the book. Some favorites macarons from the book include Bitter Chocolate, Americano (grapefruit), Lemon, Coffee, Salted-Butter Caramel, Infinitely Chocolate and Infinitely Vanilla.

An excellent book for anyone looking to expand their foundations in Macarons. I started off with "Les Petits Macarons", then graduated to Pierre Herme's book. There are some recipes that require ingredients that are exotic to the US, but still adaptable to what we have available here. Invest in the necessary equipment, familiarize yourself with the Macaron-making process, switch to Herme's preferred Italian Method, and prepare to impress everyone who samples your kitchen.

I've been working on making "proper" macarons for awhile, and have been eagerly awaiting the English version of this book. The book itself is beautiful and has amazing photographs and recipes ranging from traditional to way out there. I've made a few batches of the basic, plain shells and the result is great IF you already know how to make an Italian Meringue. I have made Italian Meringue many times, and know how to do so fairly well. However, Herme's instructions for doing so make absolutely no sense. I tried it anyway, with terrible results. Luckily I had several "sets" of eggs liquifying in the fridge. When I used my own method (which is well known and relatively simple, just Google) for making the Italian Meringue, the rest of the recipe was easy and produced awesome shells. So, the ingredients are there, but the instructions for making the meringue are ridiculous. Unless someone else's stand mixer and stove (and laws of physics) work differently than mine, I don't understand how this method could possibly work. Anyway, I look forward to trying many of the different flavors and fillings. But, you really need to have some baking experience to recognize the obvious errors and correct for them, or I imagine you would be very frustrated trying to follow the most basic shell recipe in this book. Good luck!

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