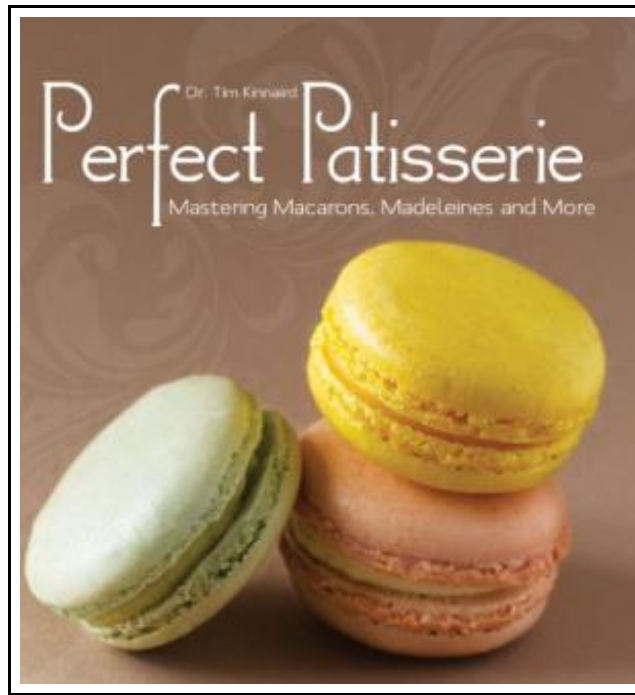


## Perfect Patisserie: Mastering Macarons, Madeleines and More



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## PERFECT PATISSERIE: MASTERING MACARONS, MADELEINES AND MORE



Firefly Books. Hardcover. Book Condition: New. Hardcover. 160 pages. Dimensions: 9.5in. x 8.7in. x 0.7in. 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 clair, Apple Crumble and Custard Caramel clairs. 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/Entremets are the exquisite assembled pastries that we first think of as patisserie. There are lessons for Genoise Sponge, Mousse, and how to layer and build cakes in frames. Recipes include Green Tea, Lemon and White Chocolate Mousse Délicieuse; 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), Canelés, Tuiles and French Butter Cookies. Two final sections...



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