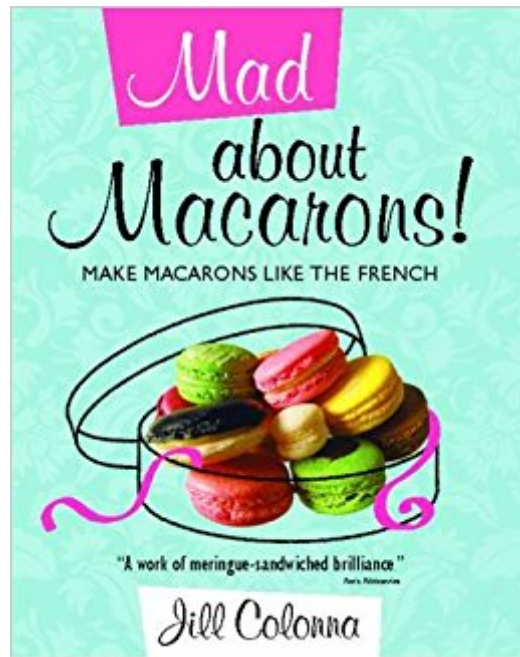




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Mad About Macarons!: Make Macarons Like The French



Synopsis

The best guide available for making Parisian macarons at home. Jill Colonna guides you simply yet precisely through each step in making perfect Parisian macarons every time. Stylish and fun, this colorful book contains 37 tried-and-tested macaron recipes plus well over a hundred mouth-watering photos. Classics contain rose or pistachio and also include a nut-free macaron. Be inspired with sticky toffee, chocolate-beetroot or pistachio-wasabi to giant coffee macarons with tiramisu cream. Stun your guests with mini Thai Green Curry Macarons, sensational either before or during dinner. Beverage pairings are suggested for each gluten-free macaron recipe, along with decorative ideas for weddings, children's parties, gifts plus many other tips. Note: Measurements are given in grams.

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Customer Reviews

A work of meringue-sandwiched brilliance (Paris Patisseries)"At last a dedicated Macaron book where the recipes actually work. This book not only provides a range of inspiring flavours to try and suggestions on service, but has a faultless basic recipe that is easy to follow and explains the secret method of macronnage. Follow the timings and you won't go wrong. --Sucre CoeurA bubbly woman came up to me at the end of a recent meet-up here in Paris with a bag of homemade macarons and a book which she just published on the same subject. In the bag were the most lovely little macarons I've seen in all of Paris, even in the fancy places that churn out a gazillion of these cookies annually. Macarons have gone rogue, leaving the confines of Paris and spreading across the globe. Mad About Macarons! by Jill Colonna is lavishly photographed with lots of clear steps of the process for how to make classic macarons as well as interesting and unusual variations (curry,

chocolate-beet, and pistachio-wasabi to name a few). If you like macarons, it's likely you'll love this book. --David Lebovitz

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The Parisian macaron is the stylishly light French confection tipped to be the new cupcake. The art of making macarons is highly respected in France-and they can be a challenge for the beginner-but the process is made fun and easy in this colorful new book. Learn how to make all the classic flavors, and some dazzlingly unusual ones too. Jill guides you simply and precisely through each step, and reveals some of her secrets so that you too can make macarons like the French.

I really appreciated the tips in this book. However, I was surprised that the flavor differences were almost exclusively from the fillings being different. The shells are mostly the same almond meringue. There are 1 or 2 different shells I think. A nut-free quinoa shell, and possibly one other. This is a great book to get started making macarons! I got my corn nut grinder to make ground almonds, from . I got my digital scale, to weigh ingredients. My daughter and I are excited to get started. I apologize for posting before making any macarons, and I will post after making some as well, but I thought that I should mention that the shells are almost all the same flavor. Perhaps that is common knowledge. Sorry if it is. Perhaps I was terribly naive to think that the color differences might have a little to do with the shell flavors. They do not. The colors are from food coloring, selected to match the flavor of the filling.BTW, a few years back, we were charmed by the look of Macarons in a famous Lyon pastry shop, but they were tasteless, and had that odd airy texture. After reading *Mad about Macarons*, I think that they were sold without aging, and we did not know and ate them too early. Regardless, I think that they were light airy nothings, and that the intense flavors that *Mad about Macarons* pursues are guaranteed to taste much better. :D Thank you, Jill!

I liked this book. I bake and for some reason assumed that these French Macarons were the same as something else I have been making for years.After tasting some in a French restaurant, I was on

a quest to try to master making them. For a little cookie there is a lot of details that have to be taken in to consideration, which was a challenge that I liked. If you prefer no fuss baking, this is not for you, but if you want to challenge yourself, and produce something decadent, than this book is for you.

It is a good overall book for people who want to start baking macarons. Nothing new here, but good basic pointers nevertheless. The ideas for yolks are spot, a great addition to macaron making as you usually find yourself with lots of yolks (I use to throw them out, now I do creme brulee). The flavor combos are very interesting and with a flair of nice creativity. It only covers macaron making through the french meringue method, after the basic recipe its a collection of interesting flavor combinations. Anyhow good overall book for begginers.

Boo'k is nicely written. Recipes and pictures will make your mouth water. Can't wait to try them.

I checked this book out of my local library to evaluate it, and decided to buy it. The recipes seem easy enough and the instructions are well-written. There were also some really interesting recipes. As other reviewers have pointed out, the measurements are by weight, not by volume, and aimed at a UK audience, not the US. However, it's possible to convert if you have the right tools, so now a big deal for everyone. The problem comes with the Kindle version, which I purchased. It's in Landscape mode, with two pages per screen. On a typical Kindle Fire, this means the print is so small that it's unreadable. There's also no ability to zoom, which means that it cannot be used on a Kindle at all. There's also no table of contents, no navigation tools, and no ability to set bookmarks. In short, the Kindle version is completely worthless.

Her recipes are very good but I had to adjust the temperature to 300F. On top of that I let my eggs sit at room temperature for 24 hrs, the mixture is perfect and won't crack. You have to make sure after you pipe out the mixture on the baking sheet let it sit for at least 20 mins, this step and let your eggs sit for 24 hrs are very important. DO NOT TAKE SHORT CUT!!!! If you buy diced almonds and decide to grind it at home be sure to weight it again it has to be exactly 180g! I also tried something new, too. I substituted the almonds for hazelnuts and it turned out very good!

I've tried making macarons several times before from three French cookbooks/macaron books purchased in France/Switzerland and failed each time. I decided to try it again and bought Mad

About Macarons. The first try, I had wonderful success. They were absolutely delicious. I've had macarons in France from the best pastry shops like LaDurée and Gérard Mulot's. The ones I made from this book were just as good as those or even better! And mine were much, much better than any I've eaten in the US from our pastry shops where the texture is all wrong. The recipe is great because it uses the easier French meringue as opposed to the more time consuming Italian meringue. Also, it is much easier to not worry about treating the meringue with kid gloves! One criticism of the book is that the pictures for the macaronnage stage could be more numerous and larger. I would suggest going to youtube and typing "macaronnage" and watching videos from French chefs. If you don't understand French, you can still see how shiny the mixture needs to become for it to be right and how it needs to fall in a ribbon. Video is much better at conveying this than still photos. I used Honeyville almond meal/flour this time whereas in the past I had made my own in the food processor and that too might have been a factor in my success. I have been diagnosed with a wheat and dairy allergy in the last two years, so the macaron "shells" are perfect since they contain no dairy or wheat. In the book, there are only a handful of jam type fillings that are dairy free. I am not too interested in jam filling for macarons....I want creamy ones. I've experimented and made my own cream type filling using coconut milk and palm oil shortening (non-hydrogenated). To do this, use the author's basic pastry cream recipe for the macarons à la vanilla on page 35, but substitute coconut milk (canned, high-fat, the creamiest part of the coconut milk in the can) for the whole milk and substitute palm oil shortening for the butter. I also used arrowroot powder instead of cornstarch the author uses. Compensate for taste (since nothing tastes as good as butter!) with a little extra vanilla or almond extract or even some other extract. I also would have loved if the author had included some information on natural coloring agents. I refuse to use artificial colors in my cooking/diet. I wonder if anyone has experimented with beet powder etc.? I will just make my macarons without artificial coloring...not as pretty but just as delicious. If I experiment with beet powder, I'll update this review. In any case, the book is absolutely worth the price for the basic recipe and technique. Macarons were my favorite dessert before I became aware of my wheat and dairy allergies. I am so happy to be able to make them and enjoy them here in the States!

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