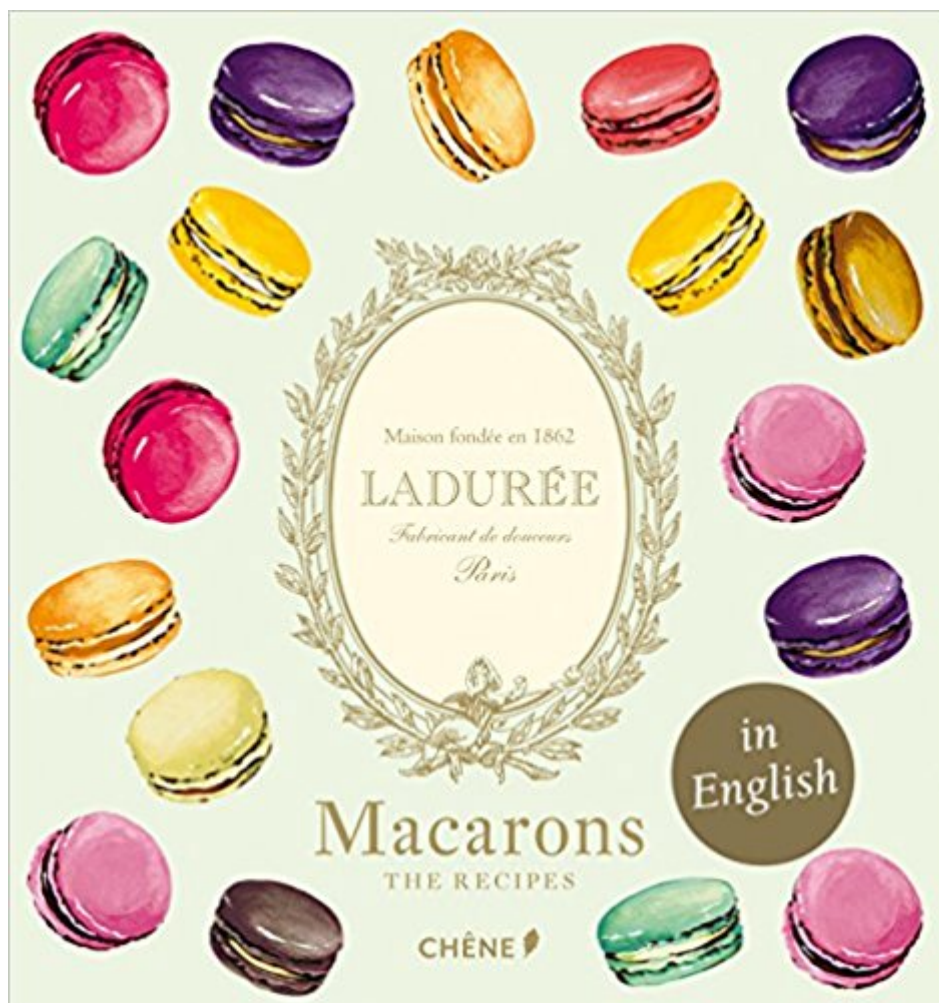


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Ladurée Macarons (Laduree)



Synopsis

In the middle of the twentieth century, Pierre Desfontaines, cousin of Louis Ernest Ladurée, created the first Ladurée macaron by having the genius to stick two macaron cookies together and fill them with a flavorful ganache. Ever since then, the preparation has stayed the same. Each season Ladurée celebrates this little round cake that's crispy outside and soft inside, a perfect balance of aromas and textures, by creating new flavors. Each year the palette of flavors and colors grows, from the classic chocolate or raspberry to festive macarons, exotic flavours for certain destinations, fashion designers, perfumes etc. This book presents, for the first time, each of the eighty Ladurée macarons, their aromas, inspirations, trend books and of course all of the recipes to make them at home. At the end of the book there is a practical, step-by-step section to show exactly how Ladurée's chefs make the cookies and the ganache fillings so you can be sure to succeed in making them too.

Contents: Introduction: A little history of the macaron 80
Macarons: flavour by flavour, a trend book, inspirations and recipes for each; 1. Classic macarons (vanilla, café, chocolate, lemon etc); 2. Nomad macarons (created for specific destinations); 3. Festive macarons (Christmas, Easter etc); 4. Precious macarons (gold, silver, copper etc); 5. Incredible macarons (violet, lemon-lime etc); 6. Designer's macarons (berry for Christian Lacroix, fig-date for Christian Louboutin, rose-ginger for John Galliano, bubble-gum for Alber Elbaz etc); Step-by-step photographs and instructions for making the biscuits and ganache fillings at home.

Book Information

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French

Customer Reviews

Some gifts you long to keep for yourself. If you can't make it to France, these beautiful hardcovers with metallic edges and rich photos will take you there. They go beyond the recipes to the storied history and production of some of the country's most beloved desserts. only the real thing could be sweeter. (The New York Times, November 29, 2014)

VERY DISAPPOINTED! The book is beautiful - gorgeous pictures; However, it is not as advertised. In the description, it read "80 Macarons: flavour by flavour, a trend book, inspirations and recipes for each." Reality: it includes the 4 basic shell recipes and 39 recipes for fillings. Also states "Step-by-step photographs and instructions for making the biscuits and ganache fillings at home." It has pictures of the finished product, but does not include step-by-step photographs. Beautiful book but very disappointed in the content. Description of book really needs to be revised so it is more accurate.

I was so excited to receive this book today. It came in the beautiful Laduree fashion you'd expect; gorgeous box with lovely pictures inside along with a fold-out list of every Laduree macaron they've ever created. Love at first sight! Imagine my surprise as I'm poring through the book only to find quite a few of their staple favorites were not included; where's the Salted Butter Caramel, the Praline, the Coffee? Not in the book; just a small mention of them. Don't get me wrong, there's no shortage of recipes; just disappointed that some of their most famous faves were excluded. Still a lovely book to look at with plenty of recipes to try.

This is definitely my favorite macaron recipe book!!! I love the presentation of the book. But if it's your first one making macarons, the instruction isn't that visual. Beside that, i can tell the difference between Laduree macarons versus another recipe book. Laduree macarons are so much better!!!!

Great addition to the collection of other Laduree books.

Delicate, sumptuous, this book it's pure luxe; the pictures, the material, the recipes, omg the recipes... I love books and this one for me it's a treasure.

This is a great book as a gift, but not so great as an instructional book for people that are serious with macaron baking purposes. Many recipes are redundant, where you can simply switch out one flavoring or two from the first few recipes - halfway through the book I can already predict a new recipe before even reading it. What disappoints me the most is that the book did not mention their suppliers like Pierre Herme did. I am very interested as to where Laduree sourced their ingredients, because when it comes to making something as simple as a flavored ganache, the quality of each individual ingredients becomes a lot more important as these few ingredients dominate the overall taste. You can follow the recipe perfectly but never produce an authentic Laduree macaron simply because you don't know what brand of ingredients to use - not even the chocolate. Another thing that blew my mind was that the recipe calls for a certain "number" of egg whites, but not the actual mass of it, when all other ingredients were listed with actual weighings. What the hell? A professional recipe book should have listed the weighings for the most critical ingredients, in this case the egg whites in macarons. To me this is an unforgivable mistake. Overall, the book is beautiful and is definitely worth the money. However in terms of content, I believe any other macaron recipe book can achieve, if not easily exceed, the Laduree book. So far my favorite Macaron book is still the Pierre Herme Macarons. Apologies for the grammar/typos - English is not my first language.

This is a gorgeous cookbook with a lot of fun recipes. Some of these recipes are quite delicate! Do not expect to have your hand held as you will need to have some basic techniques in your baking arsenal.

Daughter loved the book -- very french -- pictures throughout, and complex but very good tasting recipes which work well when followed carefully.

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