

Les Petits Macarons: Colorful French Confections to Make at Home

By Kathryn Gordon, Anne E. McBride

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Macarons, the stuff of bakers' candy-coated dreams, have taken the world by storm and are demystified here for the home baker, With dozens of flavor combinations, recipes are structured with three basic shell methods—French, Swiss, and Italian—plus one never-before-seen Easiest French Macaron Method. Pick one that works for you, and go on to create French-inspired pastry magic with nothing more than a mixer, an oven, and a piping bag.

Try shells flavored with pistachio, blackberry, coconut, and red velvet, filled with the likes of sesame buttercream, strawberry guava pâte de fruit, crunchy dark chocolate ganache, and lemon curd. Or go savory with shells like saffron, parsley, and ancho chile paired with fillings like hummus, foie gras with black currant, and duck confit with port and fig. The options for customization are endless, and the careful, detailed instruction is like a private baking class in your very own kitchen! All recipes have been tested by students and teachers alike and are guaranteed to bring the flavors of France right to your door.

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Editorial Review

Review

Susan G. Purdy, author of *Pie in the Sky, Family Baker,* and *Have Your Cake & Eat it, Too*
“I thought I had to go to Paris to find these luscious confections, but now I have them in my own kitchen. Thank you Kathryn and Anne for sharing the technique and demystifying the method! With these detailed recipes and clear explanations, we can all create dazzling French macarons in every imaginable flavor. A must for serious bakers.”

Nick Malgieri, author of *Bake!* and *The Modern Baker*
“Kathryn and Anne have put together a great collection of Parisian macarons, today’s top must-have sweet indulgence.”

Anil Rohira, World Pastry Champion
"This is a wonderful book on a on a mouth watering delicacy - macrons. I am amazed, impressed and educated with your contribution, research, diversity and skills. I enjoyed the simplicity and the depth of information in the book. Well done Kathryn."

About the Author

Kathryn Gordon is a professional baking instructor and chef with sold-out classes at the Institute of Culinary Education in New York City. She lives in New Jersey.

Anne E. McBride is the co-author of three books and the director of the Experimental Cuisine Collective at New York University. She lives in New Jersey.

Users Review

From reader reviews:

Claire Underwood:

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Brooke Jenkins:

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more deep you excavating the information that hide inside words the more you get enthusiastic about reading it. It doesn't mean that this book is hard to know but Les Petits Macarons: Colorful French Confections to Make at Home giving you joy feeling of reading. The article writer conveys their point in particular way that can be understood by anyone who read that because the author of this reserve is well-known enough. This book also makes your own personal vocabulary increase well. Therefore it is easy to understand then can go along, both in printed or e-book style are available. We highly recommend you for having this particular Les Petits Macarons: Colorful French Confections to Make at Home instantly.

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