



Ladurée Macarons (Laduree)

By Vincent Lemains

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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.

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Ladurée Macarons (Laduree) By Vincent Lemains Bibliography

- Sales Rank: #34817 in Books
- Published on: 2014-11-30
- Original language: French
- Number of items: 1
- Dimensions: 7.31" h x 1.74" w x 7.01" l, .0 pounds
- Binding: Hardcover
- 320 pages

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Editorial Review

Review

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)

Users Review

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