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# I Love Macarons



## Synopsis

Cute-as-can-be, buttery macarons capture the whimsy and elegance of Paris, where they're traditionally served with tea or wrapped up in ribbon to give as a gift. But the secrets of making perfect macarons have long eluded home bakers until now! In *I Love Macarons*, renowned Japanese pastry-maker Hisako Ogita brings her extensive experience to the art of baking macarons with fully illustrated foolproof step-by-step instructions. This charmingly designed guide is sure to have pastry lovers everywhere whipping up these colorful confections at home, using ordinary baking equipment and simple ingredients to create myriad flavors of perfection.

## Book Information

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## Customer Reviews

Overall, I really like the look of this book and purchased six of them, one for myself and five others for friends. But, for a book that is dedicated solely to the creation of the macaron, the French Meringue recipe will not yield successful macarons. After many many batches attempting to recreate the results shown in the book, I finally went in search of help on the internet and discovered this site: [...]. Helen Dujardin is 100% french, and in my opinion the US-based macaron guru. With her assistance, I have been able to correct the French Meringue recipe in *I Love Macarons*. There is a great deal of essential information missing from the book. For example, the amount of egg white needed is 90 gr, definitely DO NOT use three large eggs as even medium eggs will yield more white than needed. And, the eggs must first be aged. To age them, they need to be out of their shells, separated from the yolks and left to stand uncovered for a couple of days at room temperature in the coolest part of your kitchen. (To understand this process better and learn a work around, read

Helen DuJardin's article Demystifying Macarons found on the internet.) Using non-aged eggs will cause the pied or foot of your macarons to spread. The pied should not extend beyond the shell. Secondly, the information in the book on confectioner's sugar is confusing. For instance, the book says not to use confectioner's sugar containing cornstarch (cornstarch-free sugar is not available in the US as far as I can tell). However, the product sample pictured in the book, by Woodstock Farms, actually does contain cornstarch.

The first time I had a macaron in Paris, I knew I was addicted... This book is an excellant weapon to have in your macaron arsenal. Hisako does a great job walking you through the method of preparation with these challenging but full of flavor cookies. All kitchen tools you will need are explained. Troubleshooting techniques as well. She explains the two different types of batter for preparing the shell, which is impossible to find on the internet. The methods are easily written for the baking beginner to follow and understand. Detailed info on the flavoring agents, ingredients (props for using organic powdered sugar (many do not realize the importance of this). Once you have mastered the macaron shell and all the flavor options, you will move on to the cream filling. There are many types of creams, curds, custards, and ganche recipes. Detailed enough so they are easy to follow without overkill. The pictures are prefect. The book will wrap up (pun intended) with gift wrapping ideas for the macarons. If you have been to Paris then you know what I mean. Parisans take their macarons very serious. Last, (I will have to say is genious also because you never see this in a cookbook), she gives you recipes to make addional items with the leftover egg yolks. (Remember macarons are powdered sugar, ground almond, egg whites.) From creams, puddings, brulee, to ice cream. I thought that was a nice touch to have in a book. The content is detailed, not overwhelming, straight forard for the new baker and in depth enough for the macaron connoisseur. I highly recommend this book you are have the desire to bake these at home and learn about macarons. Great value for the price!

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