



## Les Petits Macarons: Colorful French Confections to Make at Home

By Kathryn Gordon, Anne E. McBride

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**Les Petits Macarons: Colorful French Confections to Make at Home** By Kathryn Gordon, Anne E. McBride

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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**Les Petits Macarons: Colorful French Confections to Make at Home** By Kathryn Gordon, Anne E. McBride **Bibliography**

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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.

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**Rosa Johnson:**

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