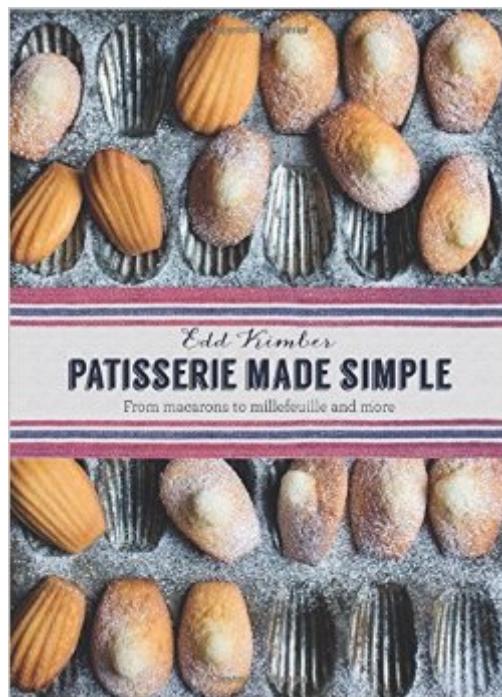


The book was found

# Patisserie Made Simple: From Macarons To Millefeuille And More



## Synopsis

Read more [Read less](#)

## Book Information

Hardcover: 192 pages

Publisher: Kyle Books (October 7, 2015)

Language: English

ISBN-10: 1909487341

ISBN-13: 978-1909487345

Product Dimensions: 8.2 x 0.8 x 11.3 inches

Shipping Weight: 2.1 pounds [\(View shipping rates and policies\)](#)

Average Customer Review: 4.6 out of 5 stars [\(See all reviews\)](#) (8 customer reviews)

Best Sellers Rank: #138,982 in Books (See Top 100 in Books) #43 in [Books > Cookbooks, Food & Wine > Baking > Pastry](#) #433 in [Books > Cookbooks, Food & Wine > Desserts](#)

## Customer Reviews

So... the cover is beautiful, the photographs are gorgeous, but the FIRST recipe I decided to make was so wrong. Turn to page 82 and you'll see that the Creme Brûlée recipe is not only spelled incorrectly (a pet peeve) the temperature is blatantly wrong. I should have listened to my inner voice that said this seemed 'off' but I followed the recipe. Two hours later the creme brûlée was done. The temperature is 100 degrees off. No one cooks a creme brûlée at 275 degrees for 30-40 minutes. It should be 375 degrees. For such a common and simple recipe I'd have expected more. More from the writer and more from the editor. Now every recipe I try out of this cookbook will have to be double-checked online to see if it's reasonable.

I highly recommend this cookbook! What Edd does here is GENIUS (Yea, I said it!) by making world-class Parisian inspired desserts and making them accessible for the home cook! I don't review a book unless I am in LOVE with it, and want to share it with all of you! So trust me when I say "you will want this in your collection!" Edd is the winner on the first "The Great British Bake Off" and is the author of two previous cookbooks. You can learn more about him [here](#) (...) There are a number of recipes in this book that I have marked to try. Just a few of them are: "Raspberry Tartlets" (page 14), "Chocolate Souffle Tartlets with Salted Caramel" (page 19), "Eclairs" (page 35), "Almond Croissants" (page 44), "Banana Tarte Tatin" (page 65), "Chocolate Fondants" (page 72), "Rice Pudding" (page 77), "Caramelized

Pineapple Crepesâ • (page 89), â œLemon Madeleinesâ • (page 94), â œBreakfast Brioche Bunsâ • (page 100), â œRose, Raspberry and Lychee Cakeâ • (page 130) and â œMacaronsâ • (page 176). The recipes are simply amazing, transporting me to Paris, and the photographs are beyond beauty. This will be a cookbook that you will use again and againâ |

I just love this book. I was hesitant to write this review as I was feeling jealous to share my experience with this book with others, but I just decided to go for it. If you're a baking fan, I definitely recommend having this book. The methods are novel, different from what you've seen before in traditional baking. And it will give you fantastic results!

Finally !!!! A puff pastry recipe that makes sense !! Well written instructions and easy-to-understand photography. A "keeper" in any home chef's library.

[Download to continue reading...](#)

Patisserie Made Simple: From Macarons to Millefeuille and more Mad About Macarons!: Make Macarons Like the French Spray Finishing Made Simple: A Book and Step-by-Step Companion DVD (Made Simple (Taunton Press)) Delphi Made Simple (Programming Made Simple) Delphi Version 5 Made Simple, Second Edition (Made Simple Computer) Traveling in the Spirit Made Simple (The Kingdom of God Made Simple) (Volume 4) Seeing in the Spirit Made Simple (The Kingdom of God Made Simple) (Volume 2) Seeing in the Spirit Made Simple (The Kingdom of God Made Simple Book 2) Traveling in the Spirit Made Simple (The Kingdom of God Made Simple Book 4) My Paleo Patisserie: An Artisan Approach to Grain Free Baking Les Petits Sweets: Two-Bite Desserts from the French Patisserie Patisserie: Mastering the Fundamentals of French Pastry Patisserie at Home: Step-by-step recipes to help you master the art of French pastry Macarons I Love Macarons Les Petits Macarons: Colorful French Confections to Make at Home LadurÃ©e Macarons (Laduree) Pierre HermÃ© Macarons: The Ultimate Recipes from the Master PÃ©tissier Macarons: 50 Exquisite Recipes, Shown in 200 Beautiful Photographs

[Dmca](#)