



Macaron Magic

By Jialin Tian

Jayca Inc. Paperback. Book Condition: New. Paperback. 116 pages. Dimensions: 8.5in. x 8.3in. x 0.5in.Macaron Magic is fun and informative book for anyone who wants to learn the art of these delicious cookies. Jialin takes her readers on a journey where they will discover the intricacies of making macarons and creating wonderful flavor combinations—Jacquy Pfeiffer, Founder and Dean of Student Affairs of the French Pastry School in Chicago and star of the critically acclaimed film Kings of Pastrylts a great book. The macarons are well made; the recipes are original and clearly written. Very impressive! —Stphane Glacier, Meilleur Ouvrier de France (MOF 2000), World Pastry Team Champion 2006, and author of the best seller Un Amour de MacaronAlmonds, egg whites, sugar, and magic! The Parisian macaron we know today is a symphony of sweet delight with endless possibilities. Now you can learn to make these delectable treats right in your own kitchen! Macaron Magic guides you through the essential steps for making the perfect macaron. It teaches you how to control three key elementstemperature, moisture, and viscosityto produce the perfect result every time. The book also introduces the important concept of quasi-meringue in the most crucial step of macaron making....



Reviews

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