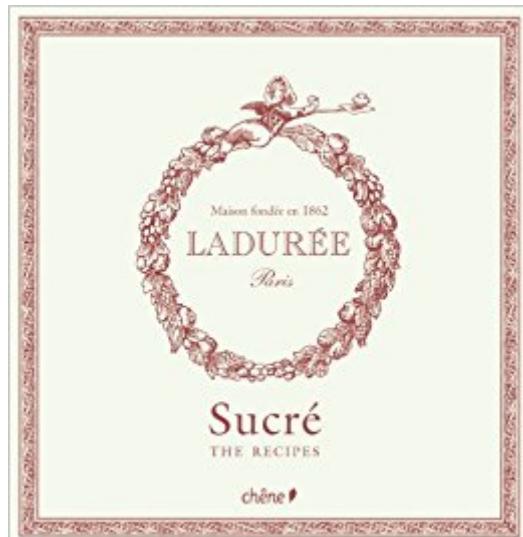


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Laduree: The Sweet Recipes



Synopsis

A must-have with scrumptious recipes from the world-famous Ladur  e tea shop Ladur  e reveals the secrets of their magical macaroons for the first time ever. Features padded cover, gold edges, and a beautiful gift box. 100 recipes of pastry chef of the prestigious Ladur  e known and recognized by gourmets around the world. The story of Ladur  e started in 1862 when Louis Ernest Ladur  e opened a bakery in the heart of Paris at 16, rue Royale. In 1997 Ladur  e opened a tea-room/restaurant on the prestigious Champs-Elys  es, followed by other Parisian addresses and international tea-rooms in London, Dublin, Geneva, Monaco, Tokyo, Milan and soon New York. In this book Philippe Andrieu, the Pastry Chef at Ladur  e, reveals 100 of the most famous Ladur  e recipes, adapted for the general public. From the Strawberry Cake with Rose Choux Pastry to Pistachio Financiers and the world-famous macaroons in all their variety, this icon of French â œart de vivre is brought to life in a pallet of pastries the colour of powder pink, light green, bright purple, and lemon yellow.

Book Information

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Customer Reviews

Sophie Tramier est photographe, specialisee dans la gastronomie et l'art de vivre. Elle collabore regulierement a des revues comme ELLE Deco, ELLE a table, Maisons Cote Sud, Maison francaise, Marie-Claire Idees, etc. Elle a realise les photographies de nombreux ouvrages dont Verrines glacees et autres douceurs, Le Canard de Julie chez Marabout, Peche de haute-mer: 126 recettes autour du monde, Les douceurs de Kenza chez Minerva, Carnet de recettes d'une femme raffinee chez Mango, Magie gourmande au Seuil, Meilleures recettes de soupes chez Flammarion,

etc. Elle a photographie le Laduree - Sucre pour les editions du Chene en 2009. Philippe Andrieu est le Chef Executif Patissier de la prestigieuse maison Laduree depuis 1998. Auparavant, Il avait fait ses classes dans des maisons tout aussi reputees telles que Fauchon et travaille avec des chefs reconnus comme Michel Bras et Georges Blanc. Deux fois par an, au rythme des saisons et a la maniere des collections de mode, il imagine de nouvelles saveurs et de nouvelles couleurs pour les religieuses, les Saint-Honore, les macarons et diffuse ces merveilleuses douceurs ou le beau rivalise avec le bon dans toutes les Maisons Laduree du monde.

This book is beautiful. For anyone that knows lauderee you know that it's something special. This book comes like their macarons. You open the box and the book is wrapped in tissue paper. Lauderee's recipes are not out there online or anywhere else so again it's a one of a kind. Perfect gift for the macaron lover.

This book is beautiful but it's definitely not worth the price. I purchased this book in hopes to get some awesome macaron recipes and it turns out that there are only 4 macaron recipes in it. The rest of the book is full of recipes I would probably never use or make in the future. The book was beautifully wrapped with tissue and placed inside a cute little box. Photos are beautiful as well.

I loved this book because of how it was presented but they categorized their layout in terms of their specialties then through desserts that they sell. But anyway, this book is for the experienced home baker, pastry chef or chef who wants to expand their knowledge and experiment with these pastries from Laduree, especially the creations of Philippe Andrieu. I thought this book is wonderful, yet I had tested and tried some of the pastries such as the lemon macaron, raspberry macaron, coconut macaroon, savarin, sables and the hot chocolate. All were divine, yet they were not too sweet. Although for some of them like the coconut macaroon (Rochers Noix de Coco) -- I cooked it in a silicon mould which I had to bake for more than the allotted time described on the book. 15 to 17 minutes in the silicon mat. Remove from oven and let it cool, then baked it for more than 13 to 15 minutes until cooled. Then the results were successful, and the flavors were not sweet -- its like my co-workers were amazed how did I do it like an experienced pastry chef. Basically, as a home baker, you have to think what is going on wrong when you bake your goods. However, don't change the recipe while you are measuring the ingredients; or else your results won't be a success. If the results are successful -- then don't change it next time when you are baking the same recipe. This is probably one of my go-to my French pastries collection.

After visiting Laduree' in NYC, I bought this sweet little cookbook to accompany some of the macaroon fillings I had purchased. Given as a gift with a macaroon making kit, it was a hit. And it was for a very picky, beyond-trendy, hard to buy for person. Even if a single recipe is never made, it's a lovely book to have on your shelf or on a side table.

This book is seriously more beautiful than I could have imagined. It's really petite and covered in this super soft suede with gold trim. Just an amazing quality especially for the price. Made for a really lovely gift!

Before I even get started, I have to give fair-warning of my infatuation with this book, not for just its contents, but for the fact that everything surrounding this book, just oozes the romance of Paris, and it will completely embrace hopeless romantics, such as myself, and the rest of the Francophiles in the world. While I know that Paris isn't the only city in France, just as New York isn't the only city in the United States, I have to admit when one thinks of France, it is an automatic thought process to think Paris. That being said, "Laduree" is one of the reasons that Paris has been given this geographic pedestal. The joy, and the reason for above warning of infatuation, began when the book arrived at my doorstep. For those unfamiliar with Laduree, it is a pastel-colored bakery/tea salon, and its trademark is the soft, sherbert colors of its walls and papers, and presentations of its baked goods (but goods which now extend to personal luxury products as well). First of all, this surprisingly heavy book is encased in a lovely pistachio green box printed with a raspberry print. Once you lift up the case cover, you are greeted with a sheet of a pale plum tissue paper that wraps the book like a light shawl on a somewhat cool spring evening. The covers of this gem are suede-like, and in the same charming pastel green color. This fact helps you to be impressed by the embossed gold print on the cover, with the same gold gilding found on the top and sides of the pages, thereby making me ever so gently remove it from its tissue cradle. This particular version has been translated into English though you can purchase the French version if you desire. Once inside the covers, you are gifted with one delicious recipe after another, after you are given the history of Laduree, and how it began as a modest bakery in the heart of Paris, and how it has now evolved into one of that city's beloved landmarks, with shops opened in many other cities of the world, though I am a bit disappointed that they haven't made it to the United States. Yet. There are a total of 11 chapters of cookies, pies, cakes, beverages, and pastries that are tucked within the sherbert-colored pages of this lovely book, and which use pristine photography and simple yet elegant displays. It is in the

photographic presentation of the "gateaux" that the visual skills of the photographer proves most delicate and pleasing to the eye. But to be honest, this is not a regular cookbook format in that there are a "How To" section or "Supplies Needed" nor is this meant to be a teaching guide. You will have to be familiar with the baking side of the kitchen, as it is assumed that you already have a handle on the basics of the baking world. At the top of each recipe, there is information that gives you the prep time, the cooking time, how many servings it will make, and for some recipes, "resting time" so that you know how long it takes to rise or settle. There are many recipes which will end with "Chef's Tips" which are always very welcomed as they help you go a bit beyond what the recipe gave you. As an aside, Chef Andrieu is the driving force behind the continued success; his love for France and for all that is in line with his love of pastry is evident. I found that most of these were quite easy and a few others, more time or labor intensive, depending on how much effort or patience you'll have in waiting for them. But I assure you that any time is definitely worth the effort. Though there are many mouth-watering favorites, I would say that the "Beignets Framboise" were excellent, and if I might suggest, using a custard rather than the raspberry jam, makes these dee-vine! Don't forget the cardiology appointment after eating them.

Section 1: Les Macarons (Macarons)
Section 2: Les Petits Gateaux (Small Cakes)
Section 3: Les Desserts Glaces et Fruites (Frozen and Fruit Desserts)
Section 4: Les Tartes (Tarts and Tartlets)
Section 5: Les Entremets et Verrines (Custards, Cremes, and Puddings)
Section 6: Les Gros Gateaux (Large Cakes)
Section 7: Les Viennoiseries (Pastries)
Section 8: Les Gateaux de Gouter et Confiseries (Tea Cakes and Confections)
Section 9: Les Petits Biscuits (Biscuits and Cookies)
Section 10: Les Boissons (Drinks)
Section 11: Les Recettes de Base (Basic Recipes)

The remaining sections cover the Recipe Index, Pastry Chef Philippe Andrieu, Acknowledgements, and Metric and Imperial Conversions. If by chance, you have a Francophile or French pastry chef wannabe in your life, this would be a great gift; it has everything that speaks the romance of France. Pax!

I do like the book but I've found most of the recipes online - prior to owning the book. It comes beautifully wrapped (took the full two weeks thanks to a lazy seller - but that's another issue) and in the Laduree Logo box. The cover has a micosuede texture and the book is smaller than I thought it would be, but it is lovely!

if your a fan of laduree then this is a must have

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