

The Patisserie Of Pierre Herme

Qui n'a jamais rêvé de savoir faire des desserts comme Pierre Hermé ? Ah, les macarons, l'Isphahan, la tarte à la rhubarbe, le cheese-cake, le sablé à la noisette ! Grâce à Soledad, qui s'est glissée telle une petite souris près du grand maître, vous allez pouvoir assouvir votre envie de sucre et de gâteaux ! En 30 recettes, à vous les tours de mains fastoches, les variantes improbables et les pas à pas illustrés. Avec en plus, à la fin, des recettes best of ! Pour devenir la reine des fourneaux !

On November 27, 2012, world-renowned pastry chef Pierre Hermé arrived at Harvard University from Paris. He brought five chefs, two assistants, 600 sheets of gelatin, 150 eggs, 68 pounds of caster sugar, 40 pounds of unsalted butter, 32 pounds of cream, 25 pounds of milk chocolate couverture, 11 pounds of grated wasabi, and the alchemic techniques to transform these ingredients into an elaborate "lecture de pâtisserie." Together with Savinien Caracostea and Sanford Kwinter, he methodically deconstructed four conceptual desserts for 400 spectator-diners. The Architecture of Taste recaptures this night and the physiological effects of Hermé's pastry visions. Contributors Savinien Caracostea, Pierre Hermé, Sanford Kwinter The Incidents is a series of publications based on events that occurred at the Harvard University Graduate School of Design between 1936 and tomorrow. Edited by Jennifer Sigler and Leah Whitman-Salkin Copublished with the Harvard University Graduate School of Design

The city long-adored for its medieval beauty, old-timey brasseries, and corner cafés has even more to offer today. In the last few years, a flood of new ideas and creative locals has infused a once-static, traditional city with a new open-minded sensibility and energy. Journalist Lindsey Tramuta offers detailed insight into the rapidly evolving worlds of food, wine, pastry, coffee, beer, fashion, and design in the delightful city of Paris. Tramuta puts the spotlight on the new trends and people that are making France's capital a more whimsical, creative, vibrant, and curious place to explore than its classical reputation might suggest. With hundreds of striking photographs that capture this fresh, animated spirit, The New Paris shows us the storied City of Light as never before.

Pierre Hermé Pastries (Revised Edition) Stewart, Tabori and Chang Pierre Hermé Macarons The Ultimate Recipes from the Master Pâtissier Harry N. Abrams

A rich heritage of Japanese tradition meets the best of international trends in Tokyo's cutting-edge boutiques and stores. As you'd expect from a dynamic and forwarding-looking city, the shops in Tokyo have an innovative flair unequalled anywhere else. If you're looking for the quirkiness of Tokyo's youth culture, or the understated elegance of Asia's business capital, you'll find it all in this Japanese metropolis. This comprehensive guide leads you to the very best shopping this remarkable city has to offer.

Afternoon tea just got a makeover. With her signature mohawk and rockstar personality, Anna Polyviou (aka the Punk Princess of Pastry) is all about breaking the rules, turning the world of high-end patisserie into a high-energy, interactive party experience. In Sweet Street, Anna brings her world-class training, techniques and flavours into your kitchen. Her recipes will tempt you to grab a bowl and spoon, gather some delicious ingredients and whip up a sweet treat, whether it's a classic with a modern twist, a new take on afternoon tea or a knockout dessert to wow your guests. Home cooks of all levels will find expert tips, encouragement and bucket loads of ideas, from quick and easy treats like Cheat's Trifle and Cherry on Top to challenging show stoppers such as Anna's Mess, Carrot Cake and Anna's Tower of Terror. Packed with inspiration, Sweet Street will show you just how easy spectacular cooking can be.

Die Kreationen von Pierre Hermé sind unbeschreiblich: Wer sie einmal probieren durfte vergisst sie nie wieder. Seine Kompositionen eröffnen dem Genießer neue Genusserlebnisse - ein zartes Knacken, wenn die Schokolade bricht, ein cremiges Schmelzen der Mousse auf der Zunge, ein fruchtiger Nachklang des Obstes und den Nachhall der unvergleichlichen Lust. Kuchen, Torten, Tartes, Feingebäck, Petits Fours - die feinen Gebäcke von Pierre Hermé passen kaum in diese klassischen Kategorien. Schokoladenträume, Fruchtfülle, kleine Verführung - so möchte man die über 80 Kreationen bezeichnen. Pierre Hermé gibt sein Wissen und seine Kreationen weiter. In seinem Buch erfährt der Konditor und Pâtissier die Rezepturen, nach denen Pierre Hermé arbeitet. Die Zubereitungsarten mit allen Tripps und Tricks sowie Anregungen zu Dekoration und Präsentation. Die Grundrezepturen sowie schwierige Arbeitsschritte sind ausführlich erläutert und teilweise in Schritt-für-Schritt-Abbildungen dargestellt. Die großformatigen Fotos machen Lust sofort das eine oder andere auszuprobieren.

"From the New York cupcake wars to the perfect Parisian macaron, Thomas's passion is palpable, her sweet tooth, unstoppable."—Elizabeth Bard, bestselling author of *Lunch in Paris Forever* a girl obsessed with all things French, sweet freak Amy Thomas landed a gig as rich as the purest dark chocolate: leave Manhattan for Paris to write ad copy for Louis Vuitton. Working on the Champs-Élysées, strolling the charming streets, and exploring the best patisseries and boulangeries, Amy marveled at the magnificence of the City of Light. But does falling in love with one city mean turning your back on another? As much as Amy adored Paris, there was part of her that felt like a humble chocolate chip cookie in a sea of pristine macarons. PARIS, MY SWEET explores how the search for happiness can be as fleeting as a salted caramel soufflé's rise, as intensely satisfying as molten chocolate cake, and about how the life you're meant to live doesn't always taste like the one you envisioned. Part love letter to Paris, part love letter to New York, and total devotion to all things sweet, PARIS, MY SWEET is a treasure map for anyone with a hunger for life. "Like a tasty Parisian bonbon, this book is filled with sweet surprises."—David Lebovitz, New York Times bestselling author of *The Sweet Life in Paris* "Amy Thomas seduces us in the same manner that Paris seduced her—one exquisite morsel at a time."—Nichole Robertson, author of *Paris in Color*

Lonely Planet's Best of Paris is your passport to the most relevant, up-to-date advice on what to see and skip, and what hidden discoveries await you. Promenade down the Champs Elysees, lose yourself in the Louvre and work your way through a feast of food and wine – all with your trusted travel companion.

Ultimate Food Journeys is the essential 'what to eat where' guide for foodies who love to travel and for travellers who love to eat. DK's ultimate gastronomic tour of the globe reveals the origins of the world's most famous dishes and the best places to eat them. From Boeuf Bourignon in France to Tapas in Spain and soul food in Louisiana to tacos in Mexico, this beautifully illustrated book is arranged continent by continent with clear maps and mouth-watering photography. Expert authors introduce destinations and select the best or most interesting things to eat, uncovering the origins of the dish and exploring the ingredients. They recommend the best places to eat the area's speciality, chosen for the quality of the cooking, as well as the experience of dining there. Ultimate Food Journeys makes finding the ideal foodie getaway easier than ever. Search by time of year, type of vacation, type of food or simply flick through the pages and be inspired. Take a taste-bud led tour of the world with Ultimate Food Journeys.

From USA TODAY Bestselling Author Harper Lin: The culinary mystery series that take you on a tour of Paris! Save 34% and buy the box set that includes FOUR novellas (over 110,000 words) in The Patisserie Mysteries. Croissant Murder (Book 5) After Clémence Damour's last adventure, the paparazzi are following her everywhere. Her ex-boyfriend Mathieu, a talented painter, contacts her to help him with a bizarre ghost mystery, putting a strain on her current relationship with Arthur. Then Mathieu's girlfriend Charlotte is killed in her own home, and Clémence must spend even more time with Mathieu. Will she succumb to Mathieu's charms again? Is there really a ghost in his home? And can Clémence find out who killed Charlotte and why, without the paparazzi ruining her investigation? Includes French Croissant Recipes. Crème Brûlée Murder (Book 6) When Clémence Damour celebrates her birthday at her family's flagship patisserie in the 16th arrondissement, one of her guests will be dead by the end of the night. Was it really a suicide or was the victim murdered by one of the other guests at the party? Includes Crème Brûlée Recipes. Madeleine Murder (Book 7) When the body of a famous actress is found

in the Seine river, Clemence investigates on the set of a Hollywood film shooting on location in Paris. The case gets more bizarre when the star's personal assistant hangs herself, and Clémence's only clue is a red agenda written in code. Includes Madeleine Recipes. Opera Cake Murder (Book 8) Clémence attends Paris Fashion Week in support of her friend Marcus, a fashion designer. When Marcus's assistant is found dead, everyone backstage is a suspect, including supermodel Gabrielle, a famous makeup artist, a hairdresser, and a nosy fashion blogger. Includes Opera Cake Recipes. If you like light-hearted cozy mysteries with recipes by Joanne Fluke or Jessica Beck, you'll enjoy The Patisserie Mysteries. Join Clémence and her friends as they solve murder cases, bake macarons and other treats, and fall in love in The City of Lights. Haven't read the first 4 books? Get the first Box Set for Books 1-4.

Pierre Hermé, chef de fil de la pâtisserie française, a érigé le macaron en icône du xxi^e siècle. Intemporel et contemporain, le macaron est l'incontournable gourmand de la pâtisserie. Des recettes uniques et irrésistibles, facilement réalisables que Pierre Hermé détaille pas à pas, et, en images, toutes les bases du macaron (biscuit, ganache...). Ces tours de main et secrets de réussite sont regroupés dans un encart jeté, dépliant, facile à utiliser dans sa cuisine.

Après Ispahan, Satine est la nouvelle saveur développée par Pierre Hermé pour sa gamme de pâtisserie. Satine, c'est un trio de saveurs, creamcheese, orange et fruit de la passion, au charme désarmant. Une sensation de cheesecake, sensuel mais délicat, crémeux mais moelleux qui bouleverse les sens. Une belle que Pierre Hermé habille et déshabille selon ses envies, la réinterprétant tantôt en gâteau, tantôt en tarte, macaron, bonbon chocolat... Dans cet ouvrage, le pâtissier dévoile les coulisses de ses créations, et livre près de 50 recettes autour de ces saveurs. Les photographies de Makoto Azuma mettent en scène les pâtisseries dans un décor floral luxuriant qui illustre parfaitement la richesse et le raffinement des créations de Pierre Hermé.

'Even if you don't find yourself booking a one-way Eurostar ticket to the capital like Marissa, this book might just be the key to finally nailing that elusive Parisian je ne sais quoi.' Penny Goldstone, Fashion Editor, Marie Claire 'A delightful, down-to-earth guide . . . complete with insider fashion tips, beauty tricks and dating advice from Marissa's own personal experience, plus interviews with many modern iterations of the ever-elusive Parisienne herself.' Monica de La Villardière, journalist and co-founder of the Fashion No Filter podcast To be Parisian is to have a certain attitude and outlook on life. In Practising Parisienne, British journalist and blogger Marissa Cox decodes this seemingly nebulous je ne sais quoi, explaining what she has learned since moving to France eight years ago, and how and why the reader can and should adopt a more Parisian lifestyle. She reveals how she learnt to live her best life in this iconic city, what it means to be Parisian and in turn inspire you to make positive changes in your own lives, however big or small. Covering everything from style, fashion, beauty and wellbeing to chic interiors and food and wine, as well as advice about dating and friendship, each section also contains interviews with well-known Parisians and Francophiles who inspire us to live better. Because, as we know, Paris is ALWAYS a good idea. 'Practising Parisienne is a celebration of the City of Lights and an ode to the pleasures in life. Marissa Cox effortlessly mixes practical tips, personal stories and inspiring conversations in this charming guide to living well the Parisian way.' Miranda York, author of At the Table and The Food Almanac 'With appreciation, honesty, a deep understanding and access to leading figures, Practising Parisienne reads like a who's who and what's what when it comes to everything Parisian.' Hannah Almassi, Editor in Chief, Who What Wear UK

Pour la première fois, toutes les recettes du célèbre pâtissier français réunies dans n ouvrage présentant, et c'est là sa grande originalité, un véritable regard d'auteur sur un thème de pâtisserie à qui la mode actuelle doit beaucoup. Macaron révèle ainsi les macarons autour des saveurs classiques, café, chocolat, framboise... des saveurs fétiches, Ispahan - biscuit macaron crème au litchi à la rose, compote de framboise - Satine - biscuit macaron, crème mousseline au cream cheese, compote d'oranges et fruits de la passion - Carrément chocolat - biscuit macaron, ganache au chocolat ultra amer, éclats de fèves de cacao, gelée de chocolat amer - ses réactions audacieuses sur mesure, Ketchup, Mandarine et baies roses, Thé jasmin pour la maison Jean Patou et les macarons d'exception, Truffe blanche, Truffe noire, Vinaigre balsamique... A la fois technique et esthétique, l'ouvrage détaille chaque recette avec précision et pédagogie et décrit les gestes des étapes essentielles de leur réalisation photographiés pas à pas. Il reprend les méthodes de fabrication des ateliers de production de macarons de Pierre Hermé et les techniques enseignées au sein de l'Atelier Pierre Hermé de formation à la haute-pâtisserie à l'Ecole Ferrandi.

A sweet tooth is a powerful thing. Babies everywhere seem to smile when tasting sweetness for the first time, a trait inherited, perhaps, from our ancestors who foraged for sweet foods that were generally safer to eat than their bitter counterparts. But the "science of sweet" is only the beginning of a fascinating story, because it is not basic human need or simple biological impulse that prompts us to decorate elaborate wedding cakes, scoop ice cream into a cone, or drop sugar cubes into coffee. These are matters of culture and aesthetics, of history and society, and we might ask many other questions. Why do sweets feature so prominently in children's literature? When was sugar called a spice? And how did chocolate evolve from an ancient drink to a modern candy bar? The Oxford Companion to Sugar and Sweets explores these questions and more through the collective knowledge of 265 expert contributors, from food historians to chemists, restaurateurs to cookbook writers, neuroscientists to pastry chefs. The Companion takes readers around the globe and throughout time, affording glimpses deep into the brain as well as stratospheric flights into the world of sugar-crafted fantasies. More than just a compendium of pastries, candies, ices, preserves, and confections, this reference work reveals how the human proclivity for sweet has brought richness to our language, our art, and, of course, our gastronomy. In nearly 600 entries, beginning with "à la mode" and ending with the Italian trifle known as "zuppa inglese," the Companion traces sugar's journey from a rare luxury to a ubiquitous commodity. In between, readers will learn about numerous sweeteners (as well-known as agave nectar and as obscure as castoreum, or beaver extract), the evolution of the dessert course, the production of chocolate, and the neurological, psychological, and cultural responses to sweetness. The Companion also delves into the darker side of sugar, from its ties to colonialism and slavery to its addictive qualities. Celebrating sugar while acknowledging its complex history, The Oxford Companion to Sugar and Sweets is the definitive guide to one of humankind's greatest sources of pleasure. Like kids in a candy shop, fans of sugar (and aren't we all?) will enjoy perusing the wondrous variety to be found in this volume.

La seule et unique référence de la pâtisserie : 750 recettes et 480 photos ! Retrouvez toutes les recettes réparties en 5 grandes parties : - Pratique de la pâtisserie : choisir les ingrédients, avoir le bon matériel... - Préparations de base : pâtes, meringues, crèmes, mousses, ganaches, glaces, coulis... - Les recettes de pâtisserie : tartes, gâteaux, bavaoises, charlottes, puddings, viennoiseries, crêpes, petits-fours... - Les recettes de desserts : flans, entremets de riz, desserts aux fruits, soufflés... - Confiseries, sirops de fruits et chocolat : confitures, pâtes de fruits, bonbons...

Fransen taartjes, groot en klein: de nieuwste kleine taartjes van Petit gâteau, voor alle fans van viennoiserie en patisserie. Na het succes van Meike Schalings kleine taartjes van Petit gâteau gaat het nieuwste deel Franse taartjes, groot en klein over de echte originele Franse versies: alle heerlijkheden die je bij de Franse bakker vindt, zoals de croissant, pain au chocolat,

chausson de pommes, brioche, éclair, Tropézienne, beignet en meer. Volop nieuwe bakinspiratie dus, met een flinke snuf Frankrijk, van Petit gâteau, de leukste patisserie van Amsterdam. DIY Streetfood voor thuis van dé hotspot The Streetfood Club. Geniet van de lekkerste recepten at home met The Streetfood Club - The Book Korean chicken waffles, avo & beans of tostada de atún bij The Streetfood Club is niet alleen het eten waanzinnig, ook de looks & het decor zijn very Instagrammable. Zo ook The Streetfoodclub – The Book, de @home editie, het kookboek met niet alleen de leukste en hipste streetfoodrecepten voor lunch, brunch én cocktails, maar ook een flinke portie eye-candy om je thuis aan te vergapen. The Streetfood Club is dé hotspot in het centrum van Utrecht, met streetfood van over heel de wereld. Deze 'happy place' won de Entree Awards voor Best Restaurant Concept. Met verwachte opening Breda september 2021. Including more than 60 elegantly photographed recipes, Pierre Hermé Macaron is the definitive guide to macarons. The uncontested leader of French pastry chefs, Pierre Hermé has made the macaron one of the most coveted, sought-after desserts from Tokyo to Paris to New York. In this comprehensive look at the beloved pastry, the classics such as vanilla and chocolate are explored alongside Hermé's masterful inventions. His entirely original and inspired flavor combinations--such as cucumber and tangerine, wasabi cream and straw-berry, and hazelnut and asparagus--make it clear why Hermé's macarons are famous the world over. The genius pâtissier's best macarons, including many of his newest recipes, are revealed for the first time in a gorgeous volume that almost rivals the beauty of the exquisite creations featured within. Hardcover includes a removable step-by-step guide to techniques used throughout the book.

Food Trails continues Lonely Planet's 52 Perfect Weekends series by exploring destinations famed for their food and drink. Discover 52 amazing itineraries for delicious days out in places such as Puglia, Paris, Melbourne and New Orleans with recommendations for where to stay, what to do and of course what to eat.

Inside Lonely Planet's Experience France you'll travel through vibrant cities, rural villages, majestic mountains and swanky chateaux, discovering the secrets to French style, embarking on your own study of wines and cheeses and immersing yourself in history, art and all things la belle France.

Le meilleur de Pierre Hermé en 11 recettes. Un véritable cours de pâtisserie en pas à pas illustrés - avec conseils et astuces - pour réussir ses recettes comme le grand chef ! Have you longed for foods from a French pâtisserie but couldn't find anything gluten-free? Have you looked for French pastry cookbooks and are unsatisfied with the gluten-free selections? If so, this is the book for you! Pâtisserie Gluten Free has instructions on the art of French pastry so you can have your own pâtisserie at home. This cookbook makes French gluten-free delightful pastries possible. The beautiful photographs help bakers as they work through the recipes. Pâtisserie Gluten Free presents some of the most difficult treats to make without gluten: classic French pastries. The Table of Contents includes: PREFACE: A Baker's Craft INTRODUCTION: French Pastries Made Gluten-Free Chapter One: Ingredients, Equipment, Sources Chapter Two: French Pastry Basic Recipes Chapter Three: Cookies Chapter Four: Tarts Chapter Five: Cakes Chapter Six: Meringues Chapter Seven: Cream Puff Pastries Chapter Eight: Brioche Chapter Nine: Flaky Pastries Written with careful detail and a warm and welcoming manner, Patricia Austin shares her wisdom on French baking in this wonderful cookbook that will pleasantly surprise the fiercest gluten-free skeptics.

The purpose of this book is to draw up a picture of the transformations in the innovation systems induced by globalization - or globalization. We understand the latter as the existence of new macroeconomic solidarities. These are attested since about the middle of the 1980s, with the observation of a tripolar world drawn up by Kenichi Ohmae. The book intends to explain all theories of globalization, as well as to clarify its relations with innovation. It constitutes an unprecedented synthesis on this theme, illustrated by examples from many sectors of activity.

The leading learning tool for all levels of baking and pastry ability, newly illustrated and updated Praised by top pastry chefs and bakers as "an indispensable guide" and "the ultimate baking and pastry reference," the latest edition of Baking and Pastry from The Culinary Institute of America improves upon the last with more than 300 new recipes, photographs, and illustrations, and completely revised and up-to-date information on creating spectacular breads and desserts. Covering the full range of the baking and pastry arts and widely used by professionals and readers who want to bake like professionals, this book offers detailed, accessible instructions on the techniques for everything from yeast breads, pastry doughs, quick breads, breakfast pastries, and savory items to cookies, pies, cakes, frozen desserts, custards, soufflés, and chocolates. In addition, this revised edition features new information on sustainability and seasonality along with new material on plated desserts, special-occasion cakes, wedding cakes, décor techniques, savory and breakfast pastries, and volume production, making it the most comprehensive baking and pastry manual on the market. Named "Best Book: Professional Kitchen" at the International Association of Culinary Professionals (IACP) Cookbook Awards Established by its first two editions as a lifelong kitchen reference for professional pastry chefs Includes more than 900 recipes and 645 color photographs and illustrations

Millefeuille, Baba au Rhum, Saint Honoré, Paris Brest, Forêt Noire, gebakjes die je over de hele wereld kunt eten. Het zijn de zogenaamde klassiekers van de patisserie. Winnares Jaline Vandromme van Bake Off Vlaanderen laat zien hoe deze klassiekers haar geïnspireerd hebben. 'Daarom heb ik van mijn favoriete gebak twee varianten gemaakt: een eigen versie, revisité, en een dessertje geïnspireerd op hetzelfde gebak. Vervang wat je zelf niet zo lekker vindt of wat je niet in huis hebt door iets anders, laat weg en voeg toe. En vooral: leef je uit in de keuken.'

Food-focused travel guides for the world's most exciting cities This book is a food tour in your pocket, featuring more than 100 of the best restaurants, cafes, bars and markets recommended by a team of in-the-know Parisians. You'll also find insights into the city's idiosyncratic food culture, and a handful of iconic recipes to cook in the holiday kitchen or once you've returned home. It's the inside knowledge that allows you to Drink, Shop, Cook and Eat Like a Local.

Throughout this exceptional work, the alchemist of flavours and textures offers us formulas, original methods, judicious advice and technical tricks, that have all contributed to making him the most prominent pâtissier of our time.

PH 10, la manifeste du " Picasso de la pâtisserie ", du " Dior des desserts ". PH 10, la référence mondiale de la pâtisserie contemporaine. 10 chapitres, 600 pages, 300 recettes, 200 photographies : toutes les collections et les créations de Pierre Hermé sont dévoilées dans cet ouvrage pour la première fois. Entremets et tartes, chocolat, gâteaux de voyages et viennoiseries, desserts à l'assiette, tartes individuelles et petits gâteaux, glaces et sorbets, pâtes de fruits, macarons et petits fours ; toute l'audace, l'expérience et l'intuition d'un pâtissier hors du commun, révélées dans un parcours gourmand et créatif. Précis et exhaustif, muni d'un catalogue raisonné et d'un glossaire, PH 10 est l'outil indispensable du professionnel et le compagnon précieux de l'amateur. PH 10, un livre événement qui transmet, avec originalité et sensibilité, les collections de Pierre Hermé telles Isaphan, Mahogany, Yu ou Plénitude et, au-delà, une science de la rigueur et de l'excellence.

Let op: Epub3 fixed lay-out, niet geschikt voor e-reader. 'Frankrijk is mijn bron, mijn basis, het heeft me gemaakt tot wie ik ben. Wat ik met jullie wil delen is alles waar ik mijn hart aan heb verloren. Fijne restaurants, mooie producten en bovenal de grote chefs die ik bewonder. Dit boek staat er bol van..' TOUR d'Alain In Tour d'Alain neemt Alain Caron de lezer mee op een unieke culinaire reis door zijn geliefde Frankrijk. Hij voert ons mee naar de mensen, de plekjes en de adressen die er in la douce France écht toe doen als het gaat om kookkunst, om smaak en dus optimaal genieten. Zo groot als zijn kennis en enthousiasme is ook zijn vriendenkring in zijn voormalige vaderland. Alain kent alle grote chefs in Frankrijk persoonlijk, weet blindelings de weg naar de leukste bistro's en brasseries, de beste leveranciers van vis, vlees, groenten, specerijen, patisserie en wijnen, en de mooiste regio's die je als liefhebber van de Franse keuken kunt aandoen. 'Op reis met Alain is altijd een feest van mooie plekken en fantastische restaurants. Ultieme culitrip!' - Ron Blaauw 'Waar Alain Caron je ook mee naartoe neemt, er is altijd wel iets heerlijk te eten of te beleven. Je kunt er donder op zeggen dat ze hem kennen in elk adres van dit boek. Fantastisch dat hij zijn persoon lijke rolodex zo met iedereen wil delen.' - Edine Russel, hoofdredacteur ELLE Eten Alain Caron is een culinair fenomeen. Een rasechte fi jnproever van Franse origine. Hij heeft als cuisinier gediend in bekende sterrenrestaurants, een hele serie kookboeken uitgebracht, praktisch iedere beroemde chef-kok op aarde geïnterviewd, kookrubrieken geschreven, gewerkt als culinair fotograaf, opgetreden als televisiekok en ga zo maar door. Alain draaft geregeld op in 'De Wereld Draait Door' en nam plaats in de jury van het kookprogramma 'Masterchef'. Waar hij komt, maakt hij iets los.

Renowned French pastry chef Pierre Hermé displays his artistic mastery in this homage to chocolate through recipes that highlight the diversity of the world's favorite ingredient in all its forms. Nicknamed the "Picasso of Pastry" by Vogue magazine, master pâtissier Pierre Hermé has revolutionized traditional pastry-making. Insatiably creative, in this new volume Hermé returns to his first passion--chocolate. Retracing his passionate love affair with the versatile cacao bean, this work reveals daring creations that display the celebrated pastry chef's signature innovative style, which has transformed the realm of pâtisserie. It includes thirty-five recipes, from original combinations such as chocolate, banana, and ginger cake or chocolate and lemon madeleines to rich, iconic desserts like his Infiniment Chocolat Baba Cake, Infiniment Chocolat Macaron, or yuzu-flavored Éclair Azur. Following an intense, synergetic collaboration with photographer Sergio Coimbra, this unique book pays homage to the purity and simplicity of chocolate and its diverse forms and textures. Under Coimbra's lens, every facet of chocolate is captured in its essence, tempting the reader to enjoy the myriad delights that constitute Pierre Hermé's extraordinary chocolate repertoire.

A new edition of The Cook's Book - winner of the Gourmand World Cookbook Award. Now in e-book format Master classic dishes and pick up tips for success every time with the world's top chefs, including Marcus Wareing, Shaun Hill, Ken Hom & Charlie Trotter. From making a mouth-watering sauce to jointing a chicken and preparing fresh lobster to cooking the perfect rice, you'll find easy to achieve techniques and over 600 delicious recipes to help you create perfection on a plate in your own kitchen, no matter what your culinary skills. Get cooking and explore chapters covering all the major foods: from meat, fish and vegetables to desserts and cakes. An essential ingredient for every kitchen.

Baba au rhum, fraisier, paris-brest, éclair, financier, kugelhopf... Pierre Hermé nous livre les secrets de 50 grands classiques de la pâtisserie. Il s'attache à l'histoire de ces desserts mythiques, reproduit chacun d'eux dans sa version originale, puis le réinterprète à sa façon avec le talent qui lui vaut le qualificatif de "Picasso de la pâtisserie". Car chaque dessert est pour lui un nouveau défi : les petits pois s'invitent dans les macarons, le gâteau Forêt-Noire se mue en une glace plantée d'arbres et hérissée de chantilly... Avec ces créations originales, Pierre Hermé apporte sa note personnelle à l'éternel débat entre anciens et modernes ; il nous offre en 100 recettes un panorama du patrimoine sucré international.

Avec le Best of Pierre Hermé, réussissez les plus grandes recettes de Pierre Hermé. Avec le Best of Pierre Hermé, réussissez les plus grandes recettes de Pierre Hermé. A l'aide de pas-à-pas illustrés en image, maîtrisez tous les gestes et les techniques afin de réaliser les recettes qui fondent sa cuisine. Découvrez ses recettes les plus emblématiques et partez à la découverte de l'univers de la pâtisserie de haut vol selon Hermé. 10 recettes détaillées tout en images pour réussir les recettes emblématiques de Pierre Hermé : Ispahan 2000 Feuilles Carrément chocolat Plaisirs sucrés Tarte fine Chloé Tarte infiniment vanille Emotion envie Surprise céleste Miss gla gla Montebello Entre révélation (Tomate, fraise, huile d'olive) Macaron Mogador

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