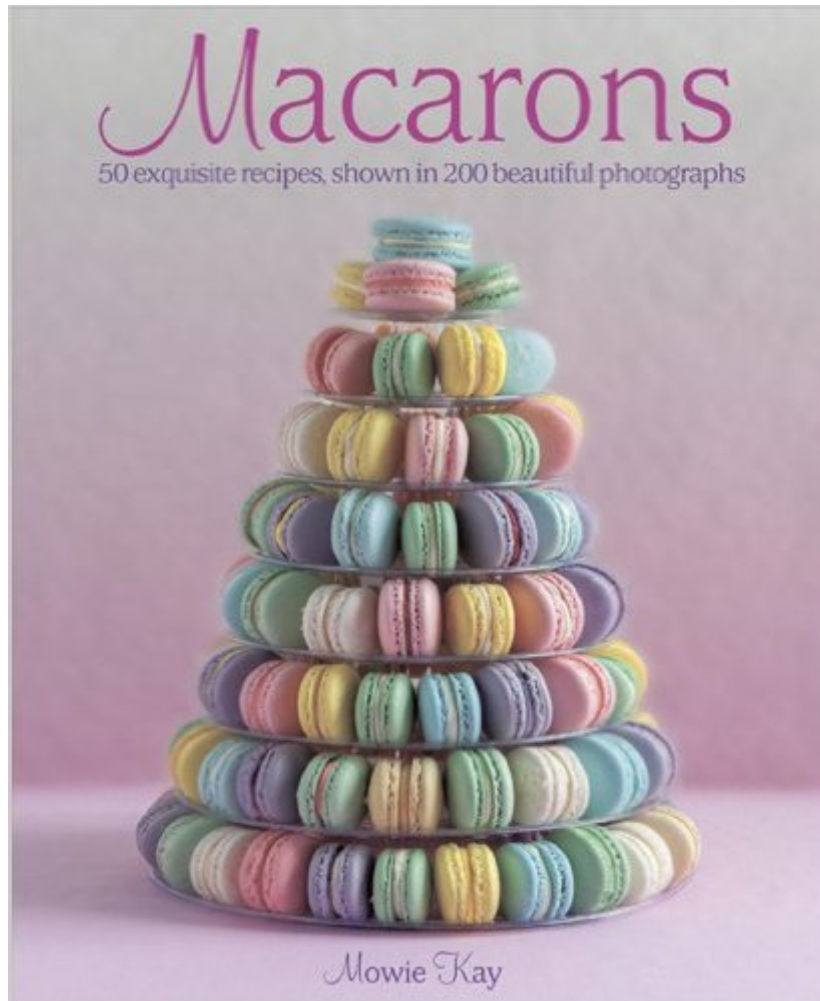


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# Macarons: 50 Exquisite Recipes, Shown In 200 Beautiful Photographs



## Synopsis

Elegant and sophisticated, macarons are a delight for the eye as well as the tastebuds. Mowie Kay shows how to create professional-looking macarons in your own kitchen with his sensational new book, from classic recipes such as vanilla and espresso to original ideas such as strawberry and balsamic, salted caramel, and macadamia and champagne.

## Book Information

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Average Customer Review: 4.0 out of 5 stars [See all reviews](#) (8 customer reviews)

Best Sellers Rank: #196,723 in Books (See Top 100 in Books) #66 in [Books > Cookbooks, Food & Wine > Baking > Cookies](#) #143 in [Books > Cookbooks, Food & Wine > Baking > Cakes](#) #517 in [Books > Cookbooks, Food & Wine > Desserts](#)

## Customer Reviews

I've tried a few recipes from the book, I found the vanilla bean one to be far too sweet, the chocolate one needs more than ten minutes at that temperature, they were still raw in the middle. Most of them need more than ten minutes. I agree with the other reviewer, it's basically the same recipe over and over with minor adjustments to allow for cocoa or other powdered flavorings. I still think it's a good book, easy to follow, beautiful pictures (I'm all about pictures in my cookbooks) Don't fret over the egg white powder it's cheap to get in the baking sections of most grocery stores and it's worth it if you don't feel like taking the time to age your egg whites in the fridge.

I haven't baked anything out of this book yet but I did read the recipe which seem pretty easy. The problem is that every recipe requires egg white powder. I've never used egg white powder before I use normal regular egg whites. I've looked in to the powders and apparently they have different strengths which I wasn't aware of and now I have no idea which powder to buy. I'll update my review once I actually try these recipes.  
UPDATE: This book is not worth the money! Every recipe is basically the same recipe with just added drops of flavorings. So basically your paying \$15 for one

recipe. I'm very disappointed in this purchase such a waste of money. Also for people just starting you need more than 15mins resting time for these or they won't have that little crack at the bottom. Also baking time is longer or they will be raw.

I love it! The colors are so beautiful. My only problem is I will have to weigh the ingredients instead of measuring. I am not accustomed to that, and will need to get a scale. Not a problem, I will manage.

The recipes in this book I think are lost in translation. Ingredient names are not how we know them in the U.S. I was not successful with the recipes in this book at all. I printed some recipes from the internet that were actually successful and delicious.

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