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I Love Macarons



Synopsis

Cute-as-can-be, buttery macarons capture the whimsy and elegance of Paris, where they're traditionally served with tea or wrapped up in ribbon to give as a gift. But the secrets of making perfect macarons have long eluded home bakers until now! In *I Love Macarons*, renowned Japanese pastry-maker Hisako Ogita brings her extensive experience to the art of baking macarons with fully illustrated foolproof step-by-step instructions. This charmingly designed guide is sure to have pastry lovers everywhere whipping up these colorful confections at home, using ordinary baking equipment and simple ingredients to create myriad flavors of perfection.

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Customer Reviews

Hisako Ogita is a Japanese pastry chef and author of 3 cookbooks on French pastry.

I Love Macarons / B00B2XPBLW So, everyone else on earth has already said this about this book, but I'll add on to the pile: The pictures are pretty, the ideas are great, the recipes are flat-out wrong. I haven't had a chance to confirm that the recipes use too much egg-whites, but I wouldn't be surprised because our first batch was too runny. But! Everything plumped up and I even had pied-feet and was feeling great.....until the oven burned the cookies like whoa, because 375 degrees fahrenheit for 15-18 minutes is going to practically set your cookies on fire. (Not really, but they WILL smell like burned popcorn.) That was quite the bummer and meant that I had to guesstimate how long to cook the next two trays, and it ended up being a bit of a mess. Then the icing. The recipe seems to be trying to get your sugar-water mixture to the soft ball candy stage, but

4 minutes in the microwave (which is the STARTING point given, with more time added "as needed") ended up in a caramel that was practically black. And subsequent tests with the microwave convinced me that the line between soft ball stage and hard thread stage is too fine to try to achieve in my microwave. So that's a huge disappointment. I think this book is pretty, the pictures are lovely, and in terms of talking you through the theory of macaroons and the available flavor combinations, there's a lot of good material here. But in terms of, you know, actually making the cookies, this book is worse than useless because unless you read the reviews, you'll go into this trusting the book and end up with burned cookies and burned sugar. A lot of effort with nothing to show for it. Two stars because no matter how pretty the book is, someone should have tested the recipes before publishing this edition. (Macaroon book, you had ONE JOB!)~ Ana Mardoll

Recipe flop! Tried following the macaron recipe to the tee last night (including precise measurements with an accurate kitchen scale) and an abysmal failure! Had read the entire book and followed the author's recommendations aging egg whites, etc/ Batter was way too moist, spread too much on pans, did not dry properly, resulted in no feet/pieds. So upset that I tried despite some other negative reviews in regards to the recipe...for Valentine's Day no less! Techniques and pointers are good. French buttercream recipe was good. However, macaron recipes (why I bought the book) were terrible. I consider myself a pretty good home cook and have made many recipes both cooking AND baking. I make homemade breads, pastas, pizzas, cakes. There is a problem with the recipe, itself. Of note, I own Thomas Keller's "Bouchon" cookbook and the ratios were very different. Have not tried that one yet. I'll be looking elsewhere for my next macaron adventure.

I'd give this a lower rating if I could. I make macarons often and bought this book mainly for suggestions for new flavor shells or filling. Not only did the book duplicate (and provide less suggestions than) other books but it was severely flawed. First, the book has lots of filler--at least 15 pages of "twee" pictures of macarons. Second, as previous reviewers have noted, the recipes contain lots of errors: e.g., the need to get the egg whites to room temperature; the need to measure the egg whites because 3 large eggs will not usually weigh the same as another three large egg whites; the oven temperature, etc.. Third, the suggestions on why something went wrong are seriously incomplete and won't help bakers with many problems they may encounter (e.g., "baseball capping"). Finally while two different shell recipe techniques are provided, and the author explains why to use the Italian meringue version, she never explains why you should make French meringue which is significantly easier to make. If you're really interesting in learning how to make macarons,

buy "Les Petits Macarons" by Kathryn Gordon and Anne E. McBride. "I heart macarons" is going directly in the trash.

My 10-year-old son and I got interested in making macarons after a trip to Paris. We wanted to make many different combinations of flavors and colors. This book made it so easy to do. I'd recommend reading through the recipes carefully to get the general gist of making the macarons, then carefully following each step. When it says to mix something 10 times, mix it 10 times - you can get creative with the flavor combinations but if you follow the recipe exactly, you are guaranteed to get perfect macarons. The book provides dozens of ideas for changing the flavor of the cookies and the filling, and it's hard to limit yourself because they all sound so good! The macarons come out so perfectly, we are always compelled to give some away to share their beauty and delicious taste with others. We recommend stacking a few macarons in a clean jelly jar to give as a gift - the macarons are protected and look so pretty this way. Bon appetit!

Bought for daughter who wants to master macaron making.

As an avid lover of les macarons I was thrilled to purchase this book. I love to cook and try new recipes and typically have success however something is off with many of the suggestions and recipes in this book. Just a few examples...The author suggests corn-starch free powdered sugar. I live in the Chicagoland area and have many specialty stores at my disposal. I never found such a product. She also suggests whipping the egg whites until stiff which I have found basically ruins the recipe. Other recipes such as the butter cream, ganache and lemon curd have clearly never been tested or were tampered with during translation. This has led to MANY frustrating hours in my kitchen. The book did serve as inspiration though as now, a year later I have developed my own technique and recipes that I am now selling in the area!

Good instructions

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