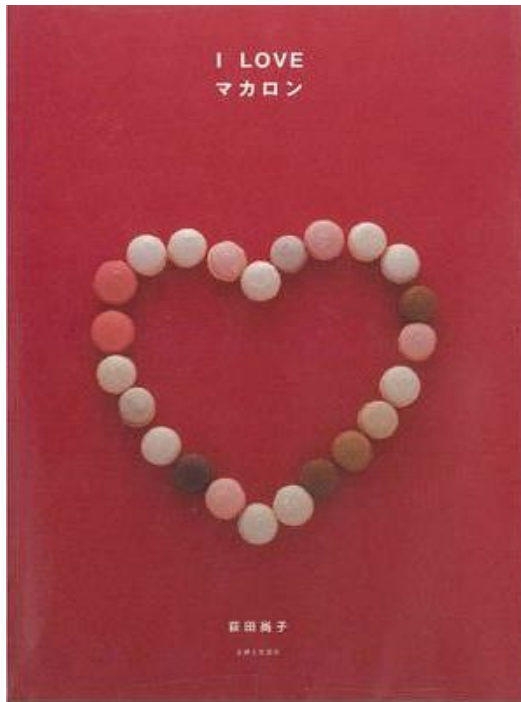


Read I Love Macarons Full Book by Hisako Ogita



Book info:

Author: *Hisako Ogita*

Format: *80 pages*

Dimensions: *182 x 238mm*

Publication date: *28 Apr 2010*

Publisher: *CHRONICLE BOOKS*

Release location: *California, United States*

Language: *English*



Book Synopsis:

"I Love Macarons" is a step-by-step guide to making macarons, with photographs that accompany each step. Macarons are increasing in popularity, as more and more bakeries offer them in the US, Europe, and Japan. The white, pink, yellow, green, and various other color combinations, and their round, domelike shape make macarons charming. The sweet, crispy texture of the puffs and the thick cream between them add a rich harmony to this delicate pastry. It is the type of pastry that makes you so happy when you receive it as a gift that you are bound to say, 'Wow, how cute they are!'. The author of "I Love Macarons" has created recipes for making superb macarons at home. After going through many trials - such as trying to figure out how to make the pied (the little foot of the macaron) or how not to crack the pastries - she came up with recipes that anyone can make. Using ordinary equipment and utensils for preparing the ingredients, such as simple cookware and a regular oven, anyone can give the recipes a try.

Additional Information:

About Hisako Ogita

Hisako Ogita studied the art of patisserie at the Ecole Culinaire Kunitachi Tsuji Institute of Patisserie in Japan after graduating from the university. She worked for a French pastry chef, Chandon, in Tokyo for two years and then became an assistant to cuisine researcher Hiroko Ishihara, while enhancing her baking skills at another bakery in Tokyo. After her marriage, she lived in Nagoya for eight years and then moved to her present home in Musashino city, Tokyo. She has written *Book of Roll Cakes* and *Confectionery So Deliciously Made with a Hand Mixer*, both published by Shufu-to-Seikatsusha.