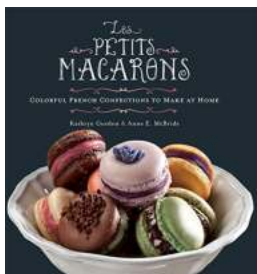


# Colorful French Confections To Make At Home



In recent years, macarons and other French confections have become increasingly popular worldwide. These delightful treats are not only visually appealing with their vibrant colors and intricate designs, but they also offer a burst of flavor in every bite. Many people are now venturing into their own kitchens to try their hand at making these delicious confections themselves.

## 1. Macarons



## Les Petits Macarons: Colorful French Confections to Make at Home by Kathryn Gordon (Kindle Edition)

★★★★☆ 4.6 out of 5

Language : English

File size : 5703 KB

Text-to-Speech : Enabled

Screen Reader : Supported

Enhanced typesetting : Enabled

X-Ray : Enabled

Word Wise : Enabled  
Print length : 277 pages



Macarons are perhaps the most well-known French confectionery. These delicate, meringue-based cookies have a crisp exterior and a soft, chewy interior. They come in a variety of flavors, from classic options like vanilla and chocolate to more unique combinations like lavender and salted caramel.

To make macarons at home, you will need almond flour, powdered sugar, egg whites, granulated sugar, and your desired flavorings. The key to achieving the perfect macaron is in the technique of folding the batter and achieving the right consistency.

## **2. Madeleines**

## GLUTEN-FREE Lemon Madeleines



Madeleines are small, shell-shaped sponge cakes that have a soft and buttery texture. Traditionally flavored with lemon zest, these treats are perfect for a light and refreshing snack. Madeleines require a special pan with shell-shaped molds for the distinctive shape.

To make madeleines at home, you will need all-purpose flour, eggs, butter, granulated sugar, and lemon zest. These delightful confections are best enjoyed

fresh out of the oven with a cup of tea or coffee.

### 3. Palmiers



Palmiers, also known as elephant ear cookies, are sweet and crispy puff pastries. These tempting treats get their name from their shape, as they resemble palm leaves or elephant ears. Palmiers are typically dusted with sugar and have a caramelized, flaky exterior.

To make palmiers at home, you will need puff pastry, granulated sugar, and a little butter. The technique involves rolling the pastry with sugar and folding it into a palm leaf shape before baking until golden brown.

## 4. Eclairs



Eclairs are long, rectangular pastries filled with cream and topped with chocolate glaze. These indulgent treats require a bit more time and effort to make, but the end result is definitely worth it. Eclairs can be filled with a variety of flavored creams, such as vanilla, chocolate, or coffee.

To make eclairs at home, you will need all-purpose flour, eggs, butter, milk, granulated sugar, and chocolate for the glaze. The dough is piped into the desired shape and baked until golden and puffy. Once cooled, it's filled with the cream of your choice and topped with the chocolate glaze.

## 5. Financiers



Financiers are small, delicate cakes made with almond flour and brown butter. They are known for their unique oval shape and rich, slightly nutty flavor. Financiers are often enjoyed as a small treat accompanying a cup of tea or coffee.

To make financiers at home, you will need almond flour, brown butter, egg whites, granulated sugar, and a touch of vanilla extract. The batter is typically poured into

special financier molds and baked until golden and springy to the touch.

Embrace your creativity and indulge in the world of French confections by making these colorful treats at home. Macarons, madeleines, palmiers, eclairs, and financiers are just a few examples of the delightful confections you can create in your own kitchen. Enjoy the process of experimenting with flavors and designs, and make sure to savor every bite of these exquisite French creations.



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Les Petits Macarons is your ultimate and easy guide to making delectable, bakery-quality macarons - at home!

Macarons have become a worldwide sensation, whether it be because of their dazzling assortment of colors, their associations with Parisian elegance, or just because they taste amazing! These delectable little delights may seem daunting for any home baker, but authors Kathryn Gordon and Anne E. McBride are here to demystify macarons.



This book is like a private baking class in your very own kitchen, with careful, detailed instruction and recipes guaranteed to bring the flavors of France right to your door. It features dozens of flavor combinations, structured around three basic shell methods-French, Swiss, and Italian-with a never-before-seen Easiest French Macaron Method (and a convenient Troubleshooting Guide) that is sure to make macaron magic possible for anyone using nothing more than a mixer, an oven, and a piping bag.

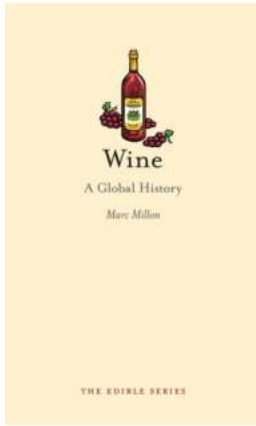
Shell flavors include:

- Pistachio
- Blackberry
- Coconut
- Red velvet

With an array of fillings:

- Crunchy dark chocolate ganache
- Lemon curd
- Strawberry guava pate de fruit

There are even savory flavors like saffron, parsley, and ancho chile paired with fillings like hummus, foie gras with black currant, or duck confit with port and fig. Les Petits Macarons offers endless possibilities for everyone to enjoy!



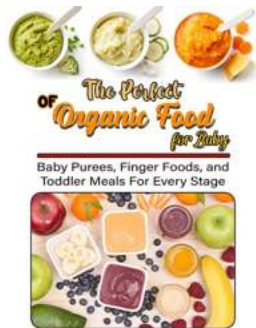
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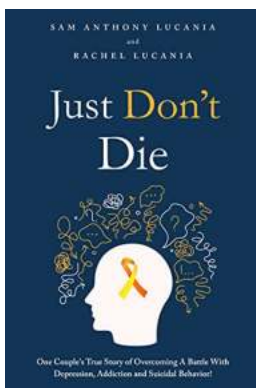
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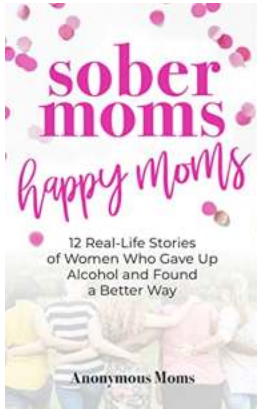
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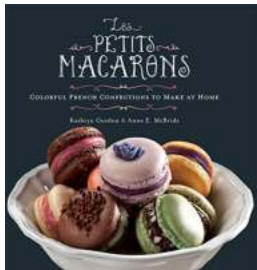
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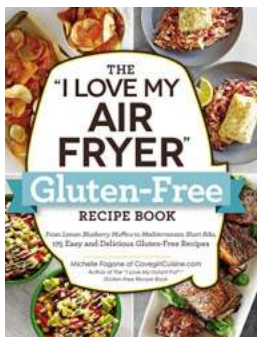
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