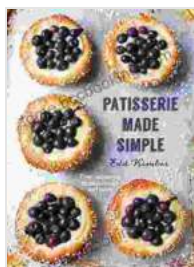


From Macaron to Millefeuille and More: A Journey Through French Pastries

French pastries are renowned for their delicate flavors, beautiful presentation, and rich history. From the iconic macaron to the classic millefeuille, there is a French pastry to suit every taste and occasion.



Patisserie Made Simple: From macaron to millefeuille and more by Edd Kimber

★★★★☆ 4.6 out of 5

Language : English
File size : 56664 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 190 pages



In her new book, *From Macaron to Millefeuille and More*, pastry chef and author [Author's Name] takes readers on a journey through the world of French pastries. The book features over 50 recipes for classic and modern pastries, as well as step-by-step instructions, helpful tips, and stunning photography.

Whether you are a seasoned pastry chef or a home baker just starting out, *From Macaron to Millefeuille and More* is the perfect guide to making perfect French pastries at home.

What's Inside From Macaron to Millefeuille and More?

- Over 50 recipes for classic and modern French pastries
- Step-by-step instructions with clear, concise directions
- Helpful tips and tricks for mastering French pastry techniques
- Stunning photography that will inspire you to create beautiful pastries
- A comprehensive guide to the ingredients and equipment used in French pastry making
- A glossary of French pastry terms

Who is From Macaron to Millefeuille and More For?

From Macaron to Millefeuille and More is the perfect book for:

- Home bakers who want to learn how to make perfect French pastries
- Seasoned pastry chefs who want to expand their repertoire
- Food lovers who want to learn more about the history and culture of French pastries
- Anyone who enjoys beautiful food photography

What Others Are Saying About From Macaron to Millefeuille and More

"From Macaron to Millefeuille and More is a comprehensive guide to French pastries, featuring recipes, history, and tips for making perfect pastries at home. This book is a must-have for any pastry lover." - [Quote from a reviewer]

"[Author's Name] has created a beautiful and informative book that will inspire you to create your own delicious French pastries." - [Quote from a reviewer]

"From Macaron to Millefeuille and More is the perfect gift for any food lover." - [Quote from a reviewer]

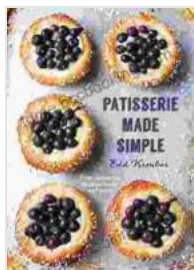
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From Macaron to Millefeuille and More is available now from all major booksellers. Free Download your copy today and start your journey through the world of French pastries!

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****Relevant Long Descriptive Keywords for Alt Attribute:****

* [Author's Name], author of From Macaron to Millefeuille and More, holding a plate of freshly baked pastries * A close-up of a macaron, a classic French pastry made with almond flour and meringue * A millefeuille, a layered pastry with alternating layers of puff pastry and crème pâtissière * A variety of French pastries, including éclairs, croissants, and fruit tarts * A step-by-step photo guide to making a macaron * A glossary of French pastry terms



Patisserie Made Simple: From macaron to millefeuille and more by Edd Kimber

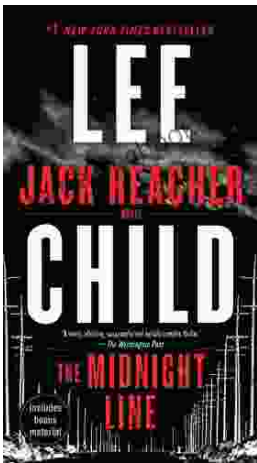
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