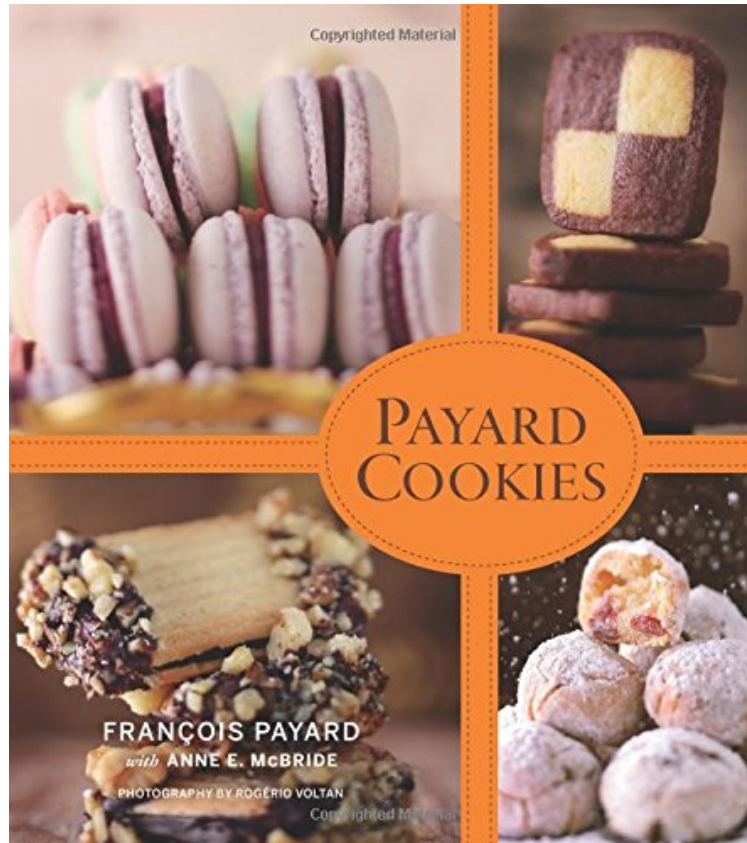


(Get free) Payard Cookies

Payard Cookies

Franccedil;ois Payard, Anne E. McBride
DOC | *audiobook | ebooks | Download PDF | ePub



#383756 in Books 2015-11-03 2015-11-03 Original language: English PDF # 1 9.00 x .98 x 8.00l, 2.25 #File Name: 0544512987272 pages | File size: 42.Mb

Franccedil;ois Payard, Anne E. McBride : Payard Cookies before purchasing it in order to gage whether or not it would be worth my time, and all praised Payard Cookies:

22 of 24 people found the following review helpful. Supremely disappointed. By R.L. I've made three recipes so far from the book. Two turned out okay. The Biscotti with Anise Seeds was a major fail, and, considering the cost of two cups of almonds and two cups of hazelnuts, therefor the two stars. I followed the recipe EXACTLY. I weighed each of the ingredients with a high-quality scale and double-checked that I was weighing in grams, not ounces. The resulting dough was liquid. I triple-checked the steps I'd taken, and I hadn't missed anything. I couldn't shape it into logs--I had to pour it onto the cookie sheets. Supremely disappointed. 17 of 19 people found the following review helpful. Shocked at How Good It is By TheConsumer I bought Payard Cookies with a grain of salt -- after all, this was the last name in desserts, and usually those guys do not share their secrets. I thought either it would bomb or it would be too technical and I would have to send it back. I'm shocked really. The cookies are fairly easy to make and the feedback has been great too. I have made almond-vanilla financiers, coconut financiers, almond chocolate chip balls, and almond crescents. (I have a lot of almond flour around.) The coconut financiers and the almond crescents got great feedback at work. Today I brought in the chocolate chip balls and the almond vanilla financiers. Responses from people: "The

cookies are amazing." And, "Those cookies you brought in? They were just heavenly..."They are right, the cookies are amazing. I will be bringing some to my family when I go up on Christmas Eve. Thank you, M. Payard. You over-delivered. This book's a keeper.4 of 4 people found the following review helpful. Wonderful cook bookBy KATWonderful cook book! I bought one for my best friend for Christmas. Great quality and delicious recipes! She absolutely loved it, and has made some really interesting and unique cookies from it!

100 favorite cookie recipes from legendary pastry chef Franccedil;ois Payardsquo;s beloved patisseries and cafeacute;s Third-generation pastry chef Franccedil;ois Payard shares his favorite cookie recipesmdash;the bestsellers at his popular New York City patisseries and cafeacute;s, the recipes he learned from his father, and the ones he makes at home. They range from the simplest sableacute;s (butter cookies) to the most picture-perfect macarons, with everything in between: unassuming spice cookies, jam-filled linzers and other sandwiches, elegantly fluted and scalloped canneleacute;s and madeleines, cakelike financiers, and beautifully iced cutout cookies for every holiday. All adapted for home cooks and tested in a home kitchen, these treats are easy to make yet offer a taste of ldquo;Paris-meets-Upper East Siderdquo; luxury to anyone, anywhere.

ldquo;Leave it to Franccedil;ois Payard to create the ultimate indulgent global cookie cookbook! These pages are packed with the best cookies and explained in such a loving and approachable way!rdquo; ndash;Johnny Iuzzini nbsp; ldquo;Sometimes all you need is a cookie. Itrsq; two bites of satisfaction. What a wonderful look at the different shapes and flavors of something we all lovemdash;the simple, but irreplaceable, cookie.rdquo; ndash;Dominique Ansel nbsp; ldquo;Pastry lovers everywhere will be able to bring Franccedil;oisrsquo; delicious cookies to their very own kitchens! From holiday cookies to linzers and macarons, therersquo;s something for everyone in this book.rdquo; ndash;Laurent Tourondel