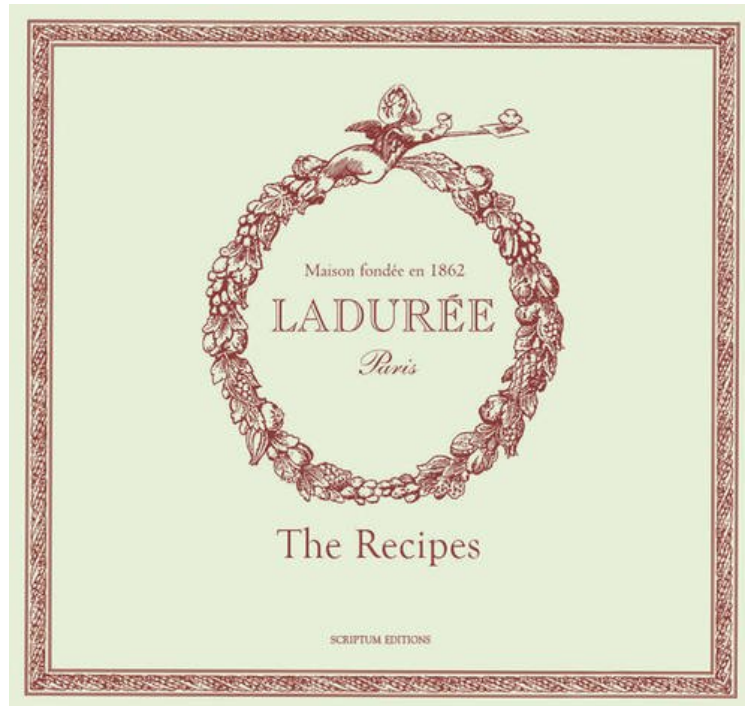


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Philippe Andrieu

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Philippe Andrieu : Sucreacute;: The Recipes. Pastry Chef, Philippe Andrieu before purchasing it in order to gage whether or not it would be worth my time, and all praised Sucreacute;: The Recipes. Pastry Chef, Philippe Andrieu:

0 of 0 people found the following review helpful. Not what I was expecting By stephanie naraindas I loved the Laduree sweet book, but the savory book was a let down. I was expecting something different. Instead it's a whole bunch of recipes which I'll probably never get around to making or finding some ingredients. I get the concept of the book- but I just expected stuff like tarts, breads, quiche and savory snacks etc 1 of 1 people found the following review helpful. Gorgeous book! By Karen Adrian This is a stunning book. SO beautifully packaged and designed, it's an absolute favorite of mine. If you're looking to add a little something special to your cook book library, or are looking for a beautiful gift for that baker friend or French aficionado, or even beginning chef this is a marvelous choice. The size is diminutive in terms of cookbooks, but it comes packaged in a lovely keepsake/storage box. The actual book itself unwraps like a present and is so delicate looking it's like holding a written confection in your hand! I honestly don't have a single bad thing to say about this. Laduree is legend, and this book is a must have whether you plan to try out the recipes or just use it as a decorative element in a fine kitchen! 0 of 0 people found the following review helpful. Fantastic Book By JMCClassy from the moment you open the box. This book is presented in a beautiful Blush Laduree box. The box is just as beautiful as the book. The book is wrapped in tissue and the photos are so beautiful. This book will never go on a shelf. The book and the information are works of art. I realize it is a cookbook but I would never take it in my kitchen. I would not dare mess it up. What a wonderful gift for anyone on your list.

From biscuits to cakes, and from tarts to pastries, the classics of the House of Laduree are unveiled in this beautifully

photographed collection of recipes. Even the world-famous macaroon reveals its secrets! Within these pages, you will find a tantalising array of refined flavours and enchanting colours: powder pink, vibrant lilac and Ladurees trademark pastel green ...where the delicious combines with the exquisite for the delight of all gourmets. The wonderful story of Laduree began in 1862, when Louis Ernest Laduree opened a bakery in the very heart of Paris at 16, rue Royale. During this era, the neighborhood surrounding the Madeleine was rapidly developing into one of the capitals most important and elegant business districts. The most prestigious artisans in French luxury goods had already taken up residence there. At the beginning of the 20th century, Jeanne Souchard, Ernest Ladurees wife, thought of combining distinct styles: the Parisian cafe and pastry shop. With this, one of the very first Parisian tea salons was born. It was in 1993 that this sleeping beauty with still untapped potential was taken over by David Holder and his father Francis Holder. With the opening of the Laduree restaurant and tea salon on the Champs Elysees in 1997, decorated by Jacques Garcia, this true institution became one of the top addresses for Parisian gourmandises. Boutiques in Printemps Grand Magasin and on Paris left bank followed, as did the beginning of the international adventure with openings in London, Geneva and Tokyo.

About the Author Michel Lerouet was born in Paris in 1966 but spent most of his childhood in Normandy with his grandmother, who happened to be an accomplished cook and shared with Michel her love of food. At the age of 16 he decided to enter a catering school. He did his first internship at the Hotellerie du Grand Lac (1 Michelin star) near the family home and moved up through the ranks. With Guy Savoy he learned rigor, perfection and especially generosity. He put these qualities into practice at Tante Louise where he first became chef and Assistant Manager. At Tante Louise his style took root, his cooking became structured with balanced recipes without excess. He developed this during 5 years at the Procope in Paris. For Laduree he gives all of his determination and know-how; he pays careful attention to the quality of the products used and shares the best of himself. Sophie Tramier is a photographer specializing in food and lifestyle. She regularly contributes to magazines such as ELLE Decor, ELLE A Table, Maisons Cocirc;teacute; Sud, Maison Franccedil;aise, Marie-Claire Ideacute;es, etc. She was the photographer for the bestselling Laduree;e Sucreacute;.