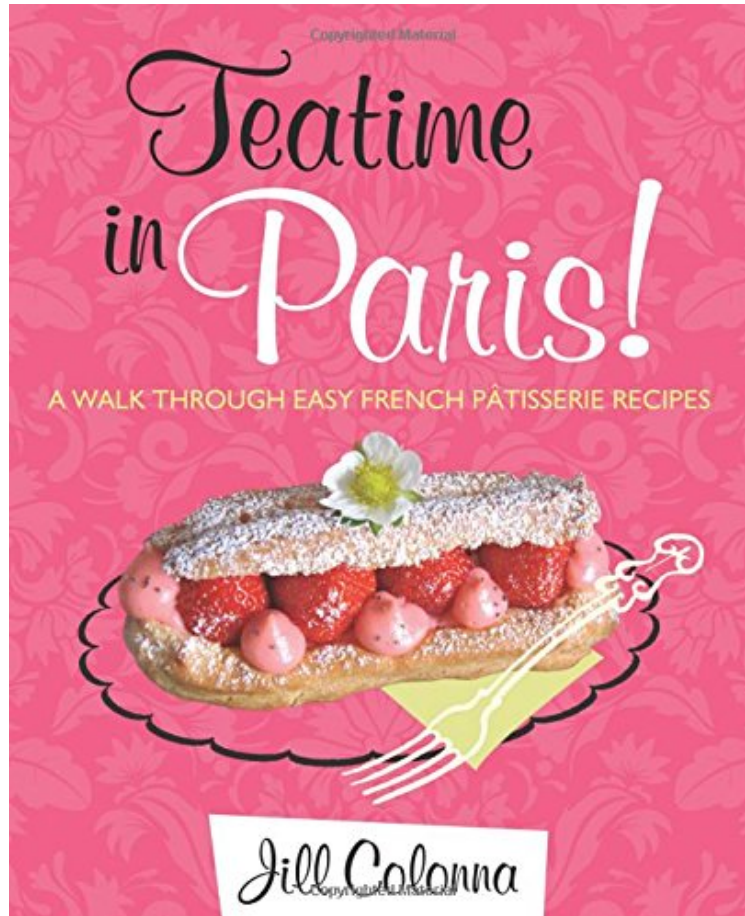


(Read now) Teatime in Paris!: A Walk Through Easy French Patisserie Recipes

Teatime in Paris!: A Walk Through Easy French Patisserie Recipes

Jill Colonna

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Jill Colonna : Teatime in Paris!: A Walk Through Easy French Patisserie Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised Teatime in Paris!: A Walk Through Easy French Patisserie Recipes:

1 of 1 people found the following review helpful. Probably one of the most beautiful cookbooks ever!By Little Miss FunThis is a beautiful cookbook with a variety of recipes for teatime pastries. I didn't know about the teatime custom in France until I read this book. There are all sorts of recipes – some of which look quite daunting to say the least, but I may give even those ones a try. I'd like to try out most of the recipes, which seem quite clear and are full of helpful photos.This book is also fun in that it's a bit of a travel book – a sort of walking tour of some wonderful looking patisseries in Paris. The author lives in Paris and gives walking tours of patisseries throughout Paris. Can you imagine? That would be such incredible fun! As I read this, I had fond memories of our trip to Paris several years ago, and gosh, it makes me want to visit there again! This book is a gorgeous visual feast and would be a lovely gift for those who enjoy baking.0 of 0 people found the following review helpful. Worth a tryBy Sue ByerlyI read this cookbook cover to cover. Seems well written. I will, try recipes from this book. I have no experience with French baking, so I can't say

how much value my me opinion is at this time. Mostly I bake quick bread and yeast breads and of course cookies. I sell them at a local Flea Market and to friends. So I bake a lot and read a lot of recipes. I only try the ones that make sense to me -- I am excited to try these recipes, that's my best assessment for now. 1 of 1 people found the following review helpful. Feels Like Being There By Elayne Lieberman Great Pictures, Great Recipes, Great Memories... Makes me want to be back in Paris.

In 'Teatime in Paris!' Jill Colonna shows you the easiest way to make many French patisserie classics, with new twists, keeping it authentic, full of flavour but with no fear and lots of fun. With some step-by-step for tricky recipes and a clear flavour of Paris throughout, this book will help anyone scared of attempting patisserie. Jill Colonna shows you the easiest way to make many French patisserie classics, while keeping it authentic, full of flavour and creative. Not only has Jill cracked how the French create such tantalising cakes but she's also discovered how they can eat these beautiful pastries and still stay slim! Jill guides you through a simple step-by-step process for each recipe to make treats such as teacakes, eclairs, cream puffs, macarons, tartlets and many more pastries that you'll find on this mouthwatering journey through Paris. This is a sweet walk around the "City of Light". As Jill takes you from the easiest of treats to the creme de la creme, she points out some of the streets famous for the best patisseries in Paris, adding bits of of history en route and plenty of baking tips, making the recipe tour fun and accessible. Key points: With her regular blogging, author Jill Colonna has a strong following from her first book Mad About Macarons! This book is patisserie made simple with easy-to-follow recipes and lots of pictures. Presents popular and fashionable recipes for classic French pastries with Jill's inventive twists. Incorporates interesting historical gems and recommendations for discovering the best pastries while visiting Paris. Previous book, Mad About Macarons!, is a bestseller.

About the Author Jill thought patisserie and macarons were hard to make when she first moved to France, after she fell in love with a Frenchman in her native Scotland. Making the move to Paris in 1993, Jill couldn't speak much French and had never needed to entertain before. Realising her banana surprise with custard from a packet mix was not going to hack it with her French dinner guests, she needed to improve her culinary skills tout de suite in order to impress. Over the years she has gained confidence by learning cookery tricks from her French friends and family. As a busy working mum, Jill began to make patisserie as a hobby - partly as a challenge, and partly for her budget. Calling herself a "lazy gourmet", she loves exploring ways to make impressive-looking treats without spending too much time or money on them, while keeping the authenticity of pastry's exquisite taste. Previously a professional musician, Jill continues to enjoy playing flute and piano and also conducts chocolate shop and patisserie walking tours around St Germain des Pres in Paris.