



Ladurée: Sucré

Philippe Andrieu, Sophie Tramier

[Download now](#)

[Read Online ➔](#)

Ladurée: Sucré

Philippe Andrieu , Sophie Tramier

Ladurée: Sucré Philippe Andrieu , Sophie Tramier

100 recettes du chef pâtissier de la prestigieuse maison Ladurée, connue et reconnue par les gourmands du monde entier. Un livre-objet précieux , comme les cultissimes boîtes de macarons Ladurée, célèbres pour leurs couleurs poudrées et leur raffinement. Dans cet ouvrage, Philippe Andrieu, chef pâtissier de Ladurée, nous livre 100 recettes de la prestigieuse maison, adaptées pour le grand public. Du Fraisier aux choux à la rose en passant par les financiers à la pistache sans oublier les incontournables macarons dans leurs différentes déclinaisons, toute une palette de pâtisseries aux couleurs rose poudré, vert pastel, violet acidulé, jaune citron, vous est ici offerte, porteuse de cette exigence Ladurée où le bon et le beau font toujours bon ménage et empruntent au meilleur de l'Art de vivre à la Française.

Ladurée: Sucré Details

Date : Published September 30th 2009 by Editions du Chêne, Livre Hachette

ISBN : 9782812300639

Author : Philippe Andrieu , Sophie Tramier

Format : Hardcover 392 pages

Genre : Food and Drink, Cookbooks, Cooking, Food

 [Download Ladurée: Sucré ...pdf](#)

 [Read Online Ladurée: Sucré ...pdf](#)

Download and Read Free Online Ladurée: Sucré Philippe Andrieu , Sophie Tramier

From Reader Review Ladurée: Sucré for online ebook

Fi says

Pure indulgence in a stunning book! Probably for the slightly more advanced baker but oh so worth having. A gorgeously presented book I simply couldn't resist buying and while most recipes are maybe a smidge above my level of expertise I will get there soon and in the meantime I have something pretty to look at :)

September Dee says

This is a beautiful book especially for a Francophile. Anyone familiar with the pastries having had them in Paris will want to try to replicate them at home. Not a baker? That's okay too as it nice too look at and dream of.

Heather Duff says

Laduree are famous for their macarons, remember them causing great frustration on the Great British Bake Off?!, They are also extremely good at other patisserie delights!

This book is very luxurious, it comes nested inside a pretty box, wrapped in tissue paper and the book also has gold edges to go with its velvety cover.

It has lots of beautiful pictures and recipes from its traditional macarons to beautiful cakes, each with clear instructions to follow.

This is probably a book for the more skilled baker but don't let that put you off, this is a beautiful book worthy of any cookbook collection.

Cath says

It might be pretty and great souvenir for these people who claim to love "macaroons" (its macarons by the way). I find that recipes are awful, I tried to do all their macarons and they didnt look good. Although recipes of Pierre Herme magically work perfectly every time. Their gaufres werent very good either. I was really hoping for something on the Laduree level but their simplest recipes arent good. So dissapointed...

Plaimont says

Obviously I cannot precisely recreate anything I've had while in Paris or NYC, but the recipes are still quite scrumptious (I refuse to give up on getting the chaussons aux pommes to turn out perfectly for me someday -

finicky dough!). The photos are beautiful as is the book, itself.

Debbie says

While this book is exquisite in it's packaging, the photography, the luscious cover, etc, I have to include it's practicality and usefulness in the rating.

The recipes look and sound delicious, but even for a more advanced baker the process is lengthy and complicated and the ingredients are expensive.

Buy it for eye candy but don't expect it to be a commonly used cookbook.

JoAnn Courtney says

Holy crap Laduree has a book? I found this wedged in the cookbook section because there was some box-looking book covered in macarons and I wondered who was fancy enough to put their book in a box. I'll never make any of this, but I read everything.. It came with a poster of all the macaron flavors Laduree has ever made and I wanted the poster more than the book. Also found out Laduree are total masters of arranging GIANT ELABORATE PHOTOSHOOTS around just a plate of macarons.

Kim says

This is definitely an example of "the book as artifact". Beautiful book and great recipes. I think it would be my new favourite baking book, but for the fact that it is so beautiful I am almost afraid to open it in the kitchen!
