

## Macarons Laduree

*Capture the unique Ladurée style in your home in this special book created to celebrate Ladurée's 150th anniversary.*

*Updated with a brand-new selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction.*

*The universe of chocolate is a world shaped by a thousand secrets, by perseverance and by know-how founded on passion (Les Marquis de Laduree). Laduree continues its quest for the ultimate indulgence with Les Marquis de Laduree, opening a magical portal to a dreamlike world, where dainty meets delicious, a universe exclusively dedicated to chocolate. In this book, chocolate lovers will discover its many varieties and virtues, but also its history, its process of fabrication, the art of enjoying chocolate, as well as famous chocolate connoisseurs of the past and present. And since you could hardly be expected to read about chocolate without treating yourself to a taste, Laduree proposes a selection of recipes for chocolate bonbons and other pastries that you can make at home..."*

*"It's 2 a.m. and I'm wide awake, counting the days and hours until my plane leaves for Paris--3 days and 16 hours, to be exact. But ready or not, it's bonne journee for me. Croissant anyone?"*  
*When twenty-something Rachel Spencer needed a change of pace from her corporate job, she traded in her power suit and stilettos for blue jeans and flip flops, said au revoir to Houston, Texas, and bonjour to a summer in Paris. Little did Rachel know she was about to take on her most challenging job yet: nannying three rambunctious children, ages 14, 11, and 7. With razor sharp wit and heartfelt humor Rachel chronicles her hilarious adventures--and misadventures--as she works to master her new job, learn a new language, and find her place among a family of strangers:*  
*• First Day Faux Pas--Determined to make an entrance her first day on the job, Rachel winds up tumbling down the foyer steps in a short black dress--and baring all to the children!*  
*• The Nanny Book--A small leather-bound book written in Français (English and French)--detailing Rachel's daily nannying duties. • Dressed to Impress--Despite dreams of capturing the tres chic French style, Rachel learns that strappy sandals and nannying don't always mix. • Teen Troubles--When Rachel catches Diane, who is 14 going on 21, mixing rum and boys into her leisure time, she discovers there is a fine line between "nanny" and "friend" • Country Living--During a trip to the French countryside, Rachel learns that French Country is much more than a china pattern! • Where the Heart Is--By the end of her stay, Rachel realizes the answers she was searching for all along weren't in Houston or in Paris--they were in her heart. A hilarious real-life tale, Au Paris is a story of self-discovery, independence, and following your heart at all costs.*

*Macarons, the stuff of bakers' candy-coated dreams, have taken the world by storm and are demystified here for the home baker, With dozens of flavor combinations, recipes are structured with three basic shell methods—French, Swiss, and Italian—plus one never-before-seen Easiest French Macaron Method. Pick one that works for you, and go on to create French-inspired pastry magic with nothing more than a mixer, an oven, and a piping bag. Try shells flavored with pistachio, blackberry, coconut, and red velvet, filled with the likes of sesame buttercream, strawberry guava pâte de fruit, crunchy dark chocolate ganache, and lemon curd. Or go savory with shells like saffron, parsley, and ancho chile paired with fillings like hummus, foie gras with black currant, and duck confit with port and fig. The options for customization are endless, and the careful, detailed instruction is like a private baking class in your very own kitchen! All recipes have been tested by students and teachers alike and are guaranteed to bring the flavors of France right to your door.*

*The Art of Taking Tea*

*A Novel*

*Paris Letters*

*Cake: A Slice of History*

*The Chocolate Lover's Guide with Recipes [A Baking Book]*

*Bright Lights Paris*

Lonely Planet's Best of Paris is your passport to the most relevant, up-to-date advice on what to see and skip, and what hidden discoveries await you. Promenade down the Champs Elysees, lose yourself in the Louvre and work your way through a feast of food and wine – all with your trusted travel companion.

Take a life-changing journey with a fashion insider through the neighborhoods of Paris—and become the most glamorous girl in town (without even trying). After spending much of her life mining the secrets of La Parisienne, Angie has discovered there are as many ways to be Parisian as there are arrondissements. Find out what Saint Germain women wear, where Canal Saint Martin girls shop and hang out with their friends, the décor tricks of the artistic ladies in Montmartre, and how to cook and entertain—as if you just rolled out of bed and onto the cobblestone streets of Le Marais... Featuring hundreds of stunning photographs and original fashion illustrations, as well as fabulous tips from celebrities, fashion designers, bloggers, chefs, and more! Become a macaron master--elegant treats in endless flavors Delicate, delicious, and dazzling, a macaron can conjure up dreams of elegant Parisian patisseries--and now you can make this

beautiful petite treat in the comfort of your own kitchen. French Macarons for Beginners provides foolproof instructions for mastering these notoriously finicky French confections, as well as flavorful recipes that will make you say "oui!" From whipping up the meringue to properly folding and piping the batter, this macaron guide takes you through the process in detail, step-by-step, to ensure success with your very first batch. But should you make a macaron mistake, no worries, there is an in-depth troubleshooting chapter that will help you figure out what went wrong. This macaron cookbook includes: Macaron manual--Bake up picture-perfect macarons with easy-to-follow directions for essential techniques. Palette of flavors--Mix and match 30 shell recipes and 30 filling recipes to satisfy your own personal taste and creativity, with fun flavors like blueberry, cookies & cream, espresso, and matcha. Tough cookie--Solve all your macaron concerns with a thorough troubleshooting section, complete with remedies for cracked shells, grainy ganache, curdled buttercream, and more. With this macaron guide, you'll learn how easy it is to create incredible, colorful sweets in any flavor you can imagine.

This book examines the use of everyday items such as food, clothing, and social media accounts to offer sociological and intersectional analyses of how religion, race, politics, class, and gender shape, define, and reinforce consumption practices of Muslim American women.

In the tradition of the New York Times bestseller *Stuff White People Like*, a tongue-in-cheek homage to Parisians. To be mistaken for a Parisian, readers must buy the newspaper *Le Monde*, fold it, and walk. Then sit at a café and make phone calls. Be sure to order San Pellegrino, not any other kind of fizzy water. They shouldn't be surprised when a waiter brings out two spoons after they order *le moelleux au chocolat*- it is understood that the dessert is too sinfully delicious not to share. Go to *l'île Saint-Louis*-all Parisians are irredeemably in love with that island. Feel free to boldly cross the street whenever the impulse strikes-pedestrian crosswalks are too dangerous. If they take a cruise on the Seine, they will want to stand outside, preferably with their collar popped up. If they want to decorate, may we suggest the photographs of Robert Doisneau? To truly be cool in Paris, own an iPhone, wear Converse sneakers, and order sushi. And as they stroll through the Luxembourg Gardens, remember-they can't go wrong wearing black.

Listful Thinking

Les Petits Macarons

Marie Antoinette at Petit Trianon

Irresistible Cookies, Cupcakes, and Desserts for Your Sweet-Tooth Fix

Why LA? Pourquoi Paris?

The Food Lover's Guide to Paris

Ladurée - Paris

"From the New York cupcake wars to the perfect Parisian macaron, Thomas's passion is palpable, her sweet tooth, unstoppable."—Elizabeth Bard, bestselling author of *Lunch in Paris Forever* a girl obsessed with all things French, sweet freak Amy Thomas landed a gig as rich as the purest dark chocolate: leave Manhattan for Paris to write ad copy for Louis Vuitton. Working on the Champs-Élysées, strolling the charming streets, and exploring the best patisseries and boulangeries, Amy marveled at the magnificence of the City of Light. But does falling in love with one city mean turning your back on another? As much as Amy adored Paris, there was part of her that felt like a humble chocolate chip cookie in a sea of pristine macarons. *PARIS, MY SWEET* explores how the search for happiness can be as fleeting as a salted caramel soufflé's rise, as intensely satisfying as molten chocolate cake, and about how the life you're meant to live doesn't always taste like the one you envisioned. Part love letter to Paris, part love letter to New York, and total devotion to all things sweet, *PARIS, MY SWEET* is a treasure map for anyone with a hunger for life. "Like a tasty Parisian bonbon, this book is filled with sweet surprises."—David Lebovitz, New York Times bestselling author of *The Sweet Life in Paris* "Amy Thomas seduces us in the same manner that Paris seduced her—one exquisite morsel at a time."—Nichole Robertson, author of *Paris in Color*

In the middle of the twentieth century, Pierre Desfontaines, cousin of Louis Ernest Laduree, created the first Laduree macaron by having the genius to stick two macaron cookies together and fill them with a flavorful ganache. Ever since then, the preparation has stayed the same. Each season Laduree celebrates this little round cake that's crispy outside and soft inside, a perfect balance of aromas and textures, by creating new flavors. Each year the palette of flavors and colors grows, from the classic chocolate or raspberry to festive macarons, exotic flavours for certain destinations, fashion designers, perfumes etc. This book presents, for the first time, each of the eighty Laduree macarons, their aromas, inspirations, trend books and of course all of the recipes to make them at home. At the end of the book there is a practical, step-by-step section to show exactly how Laduree's chefs make the cookies and the ganache fillings so you can be sure to succeed in making them too. Contents: Introduction: A little history of the macaron 80 Macarons: flavour by flavour, a trend book, inspirations and recipes for each; 1. Classic macarons (vanilla, cafe, chocolate, lemon etc); 2. Nomad macarons (created for specific destinations); 3. Festive macarons (Christmas, Easter etc); 4. Precious macarons (gold, silver, copper etc); 5. Incredible macarons (violet, lemon-lime etc); 6. Designer's macarons (berry for Christian Lacroix, fig-date for Christian Louboutin, rose-ginger for John Galliano, bubble-gum for Alber Elbaz etc); Step-by-step photographs and instructions for making the biscuits and ganache fillings at home."

"Celebrating sugar while acknowledging its complex history, 'The Oxford Companion to Sugar and Sweets' is the definitive guide to one of humankind's greatest sources of pleasure"--

"Beautiful photos that will make you drool. You'll learn through all the step-by-step recipes and photos how to make your own taste of Paris

at home." –Make: Magazine Cute-as-can-be, buttery macarons capture the whimsy and elegance of Paris, where they're traditionally served with tea or wrapped up in ribbon to give as a gift. But the secrets of making perfect macarons have long eluded home bakers—until now! In *I Love Macarons*, renowned Japanese pastry-maker Hisako Ogita brings her extensive experience to the art of baking macarons with fully illustrated foolproof step-by-step instructions. This charmingly designed guide is sure to have pastry lovers everywhere whipping up these colorful confections at home, using ordinary baking equipment and simple ingredients to create myriad flavors of perfection. "For those up for the challenge, Ogita's book is the best possible preparation . . . Ogita's love of macaroons comes across as magnificently sincere, as does her belief that perfection is within the reach of anyone with a mixer and a pastry bag." –Boston.com "The recipes themselves are inspired, such as pistachio with bitter ganache filling and purple yam with chestnut cream, and there are lots of photos of the macaron making process, which is undoubtedly helpful for beginners." –Fearless Fresh "Her book is the best because of the research and quality that it reflects on each page. She has refined the techniques for the home cook, and has majestically documented and photographed the steps to making a perfect macaroon." –Cooking by the Book "A small, focused book by a Japanese pastry chef that fills a twee and tiny niche: French macarons." –The New York Times

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Lonely Planet Best of Paris 2020

Lifestyle Consumption Beyond Halal and Hijab

1,250 specialty foods, 375 iconic recipes, 350 topics, 260 personalities, plus hundreds of maps, charts, tricks, tips, and anecdotes and everything else you want to know about the food of France

Heritage Interpretation and Visitor Perceptions

Savoury

Au Paris: True Tales Of An American Nanny In Paris

Worst Person in the World

A must-have for the best wedding inspiration and resources in Paris. America's love affair with Paris spans generations. For many, Paris is the epitome of sophistication, good taste, style and romance. The Paris Wedding is a full-color, idea-packed, goto guide for globally minded trendsetters who are in love with the style and romance of Paris. Not just a resource of practical information for those planning a wedding IN Paris, but The Paris Wedding is also a stand-alone handbook full of stylish tips and glamorous photography to help add that Parisian je ne sais quoi to any celebration. Kimberley Petyt is the owner of Parisian Events, a wedding and event-planning agency catering to English-speakers in Paris. She writes the popular blog "Parisian Party: Tales of an American Wedding Planner in Paris" ([parisianevents.com/parisianparty/](http://parisianevents.com/parisianparty/)). She was also a monthly columnist for the nationally distributed The French Paper, where she wrote for more than a year about living and working as an expat in Paris. Petyt and the business have been featured in print publications such as Real Simple Weddings, Get Married Magazine, Essence Magazine, Eco-Beautiful Weddings, Cosmopolitan China, and France Magazine. Most recently, she was featured in the New York Times Magazine "Summer 2011 Travel" issue, highlighting her skills as a cultural liaison for brides seeking to marry in Paris. Ms. Petyt lives in Paris.

Macau: the bulbous nose of China, a peninsula and two islands strung together like a three-bead necklace. It was time to find a life for myself. To make something out of nothing. The end of hope and the beginning of it too. After moving with her husband to the tiny, bustling island of Macau, Grace Miller finds herself a stranger in a foreign land—a lone redhead towering above the crowd on the busy Chinese streets. As she is forced to confront the devastating news of her infertility, Grace's marriage is fraying and her dreams of family have been shattered. She resolves to do something bold, something her impetuous mother would do, and she turns to what she loves: baking and the pleasure of afternoon tea. Grace opens a café where she serves tea, coffee, and macarons—the delectable, delicate French cookies colored like precious stones—to the women of Macau. There, among fellow expatriates and locals alike, Grace carves out a new definition of home and family. But when her marriage reaches a crisis, secrets Grace thought she had buried long ago rise to the surface. Grace realizes it's now or never to lay old ghosts to rest and to begin to trust herself. With each mug of coffee brewed, each cup of tea steeped and macaron baked, Grace comes to learn that strength can be gleaned from the unlikeliest of places. A delicious, melt-in-your-mouth novel featuring the sweet pleasures of French pastries and the exotic scents and sights of China, *The Colour of Tea* is a scrumptious story of love, friendship and renewal. There's never been a book about food like *Let's Eat France!* A book that feels literally larger than life, it is a feast for food lovers and Francophiles, combining the completist

virtues of an encyclopedia and the obsessive visual pleasures of infographics with an enthusiast's unbridled joy. Here are classic recipes, including how to make a pot-au-feu, eight essential composed salads, pâté en croûte, blanquette de veau, choucroute, and the best ratatouille. Profiles of French food icons like Colette and Curnonsky, Brillat-Savarin and Bocuse, the Troigros dynasty and Victor Hugo. A region-by-region index of each area's famed cheeses, charcuterie, and recipes. Poster-size guides to the breads of France, the wines of France, the oysters of France—even the frites of France. You'll meet endive, the belle of the north; discover the croissant timeline; understand the art of tartare; find a chart of wine bottle sizes, from the tiny split to the Nebuchadnezzar (the equivalent of 20 standard bottles); and follow the family tree of French sauces. Adding to the overall delight of the book is the random arrangement of its content (a tutorial on mayonnaise is next to a list of places where Balzac ate), making each page a found treasure. It's a book you'll open anywhere—and never want to close.

Cahill has spent three years combing Paris in search of the patisseries, chocolate shops, and tea salons that will satisfy travelers who want to experience French culture bite by bite. Her new guide includes more than 80 profiles of the city's best sweet spots.

Never-before-published recipes from the legendary Ladurée tea room.

Laduree

HOW TO LEARN FRENCH IN 30 DAYS

The Art of Fine Living

Discovering the Quoi in the Je Ne Sais Quoi

Let's Eat France!

Laduree Paris

Paris, My Sweet

*"The macaron bible that we have all waited for . . . filled with imagination, creativity and wonder" by the universally acknowledged king of French pastry (Cooking by the Book). With shops in Tokyo, Paris and London, Pierre Herme has taken the world by storm and has even been described as a couturier of pastry. This is a man at the top of his art and there is no question his macarons are in a league of their own. Macarons are the aristocrats of pastry; these brightly colored, mini meringues, daintily sandwiched together with gooey fillings have become a holy grail for cookery fanatics and there are even food blogs dedicated to them. Like Pierre Herme's famous macarons, it would be difficult for any macaron book to surpass this universal bestseller. There are 208 pages of recipes and beautiful food photography, and because making macarons is mostly about technique, rather than just a standard recipe, readers will appreciate the 32 step-by-step photo-illustrated instructions for making shells and fillings. All the classics are here like dark chocolate, praline, coffee, and pistachio, but others feature the more unusual macarons that Herme is justly famous for: Isfahan is one, with lychee, rose and raspberry, Arabesque with apricot and pistachio, Satine with passion fruit, orange and cream cheese, Mandarin and pink pepper, black truffles, balsamic vinegar as well as a bright-green macaron filled with fresh mint.*

*Marie Antoinette at Petit Trianon challenges common perceptions of the last Queen of France, appraising the role she played in relation to the events of French Revolution through an original analysis of contemporary heritage practices and visitor perceptions at her former home, the Petit Trianon. Controversy and martyrdom have placed Marie Antoinette's image within a spectrum of cultural caricatures that range from taboo to iconic. With a foundation in critical heritage studies, this book examines the diverse range of contemporary images portraying Marie Antoinette's historical character, showing how they affect the interpretation and perception of the Petit Trianon. By considering both producers and receivers of these cultural heritage exponents - Marie Antoinette's historical figure and the historic house museum of the Petit Trianon - the book expands current understandings of twenty-first century cultural heritage perceptions in relation to tourism and popular culture. A useful case study for academics, researchers and postgraduate students of cultural heritage, it will also be of interest to historians, keepers of house museums and those working in the field of tourism studies.*

*The book that cracks the code, from the incomparable Patricia Wells. An acclaimed authority on French cuisine, Ms. Wells has spent more than 30 years in Paris, many as former restaurant critic for The International Herald Tribune. Now her revered Food Lover's Guide to Paris is back in a completely revised, brand-new edition. In 457 entries—345 new to this edition, plus 112 revisited and reviewed classics—The Food Lover's Guide to Paris offers an elegantly written go-to guide to the very best restaurants, cafés, wine bars, and bistros in Paris, as well as where to find the flakiest croissants, earthiest charcuteries, sublimest cheese, most ethereal macarons, and impeccable outdoor markets. The genius of the book is Ms. Wells's meritocratic spirit. Whether you're looking for a before-you-die Michelin three-star experience (Guy Savoy, perhaps, or Restaurant Alain Ducasse au Plaza Athénée) or wanting to sample the new bistronomy (Bistrot Paul Bert, Le Comptoir du Relais) or craving something simple and perfect (L'As du Fallafel, or Breizh Café for crêpes), Patricia Wells tells you exactly where to go and why you should go there. You no longer have to rely on the iffy "reviews" of Yelp or Trip Advisor. Included are 40 recipes from some of her favorite chefs and purveyors and, of course, all the practical information: addresses, websites, email, hours, closest métro stop, specialties, and more.*

*From biscuits to cakes, and from tarts to pastries, the classics of the House of Laduree are unveiled in this collection of recipes. Within these pages, you will find a tantalising array of refined flavours and enchanting colours, powder pink, vibrant lilac and Ladurees trademark pastel green."*

*We tell girls that they can be anything, so why do 90 percent of Americans believe that geniuses are almost always men? New York Times bestselling journalist and creator and host of the podcast The Gratitude Diaries Janice Kaplan explores the powerful forces that have rigged the system—and celebrates the women geniuses, past and present, who have triumphed anyway. Even in this time of rethinking women's roles, we define genius almost exclusively through male achievement. When asked to name a genius, people mention Albert Einstein, Leonardo da Vinci, and Steve Jobs. As for great women? In one survey, the only female genius anyone listed was Marie Curie. Janice Kaplan, the New York Times bestselling author of The Gratitude Diaries, set out to determine why the extraordinary work of so many women has been brushed aside. Using her unique mix of memoir, narrative, and inspiration, she makes surprising discoveries about women geniuses now and throughout history, in fields from music to robotics. Through interviews with neuroscientists, psychologists, and dozens of women geniuses at work in the world today—including Nobel Prize winner Frances Arnold and AI expert Fei-Fei Li—she proves that genius isn't just about talent. It's about having that talent recognized, nurtured, and celebrated. Across the generations, even when they face less-than-perfect circumstances, women geniuses have created brilliant and original work. In The Genius of Women, you'll learn how they ignored obstacles and broke down seemingly unshakable barriers. The geniuses in this moving, powerful, and very entertaining book provide more than inspiration—they offer a clear blueprint to everyone who wants to find her own path and move forward with passion.*

*French Macarons for Beginners*

*Ladurée*

*Foolproof Recipes With 60 Flavors to Mix & Match*

*A Year in the City of Light (and Dark Chocolate)*

*Ladurée Tea Time*

*Intersectionality in the Muslim South-Asian American Middle Class*

*I Love Macarons*

**In the middle of the twentieth century, Pierre Des Fontaines, cousin of Louis Ernest Ladurée, created the first Ladurée macaron by having the genius to stick two macaron biscuits together and fill them with a flavourful ganache they are still prepared the same way today. Every season Ladurée celebrates this little round delicacy crunchy on the outside and soft inside, a perfect balance of aromas and textures by creating new flavours. Each year the palette of flavours and colours grows, from the classic chocolate or raspberry to celebratory macarons; unique flavours inspired by exotic destinations, fashion designers, perfumes and so on. This book presents, for the first time, all of the eighty Ladurée macarons, their flavours and inspirations and, of course, all of the recipes on how to make them at home including a practical, step-by-step section illustrating exactly how Ladurées chefs make the famous biscuits and the ganache fillings, so you can be assured of success.**

**From magnificent landmarks to entertainment, fashion and food, Los Angeles and Paris have so much in common. Now for the first time, author Diane Ratican pairs these two incredible cities side by side in her stunning one-of-a-kind collectible art book, Why LA? Pourquoi Paris? This very stylized book and accompanying chic art by famed artists Eric Giriat (Paris) and Nick Lu (Los Angeles) vividly capture the fascinating similarities and contrasts between these contemporary metropolises. The author's compelling narratives introduce each of the books seven sections providing insightful context for the utterly charming visual pairs that follow. This visual publication is also an informative insider's guide for visitors to Los Angeles and/or Paris with the added benefit of historic information, and "best addresses" to Ratican's favorite locals. For anyone who wants a delightful and informative tour of Los Angeles or Paris this book is a tourist's gold mine as each local is imprinted with exact latitude and longitude numbers for quick and easy locating via smart phone GPS.**

**The prestigious Maison Laduree, adored by lovers of French delicacies the world over, shares its sophisticated teatime recipes and menus, as well as tips on the art of taking tea the Laduree way. With mouthwatering photography and beautiful illustrations, the leaves of this chic gift book are steeped with teatime menus and over 100 recipes for savory treats and sweet delicacies fit for Marie Antoinette -- topped up with a potted history of tea, a guide to the finest tea varieties, and instructions on how to infuse your tea the Parisian way.**

**Cake can evoke thoughts of home, comfort someone at a time of grief or celebrate a birth or new love. It is a maker of memories, a marker of identities, and delicious! It was the year 878 A.D., and a man claims sanctuary in a small village home in Wessex. To the surprise of the villager, the man is not a passing vagabond but Alfred, King of the Anglo-Saxons. The village homemaker is happy to hide him from the marauding Danes, provided he keeps an eye on the cake she has baking in the oven. Preoccupied with how to re-take his kingdom, Alfred lets the cakes burn, and the incident passed in to folklore forever. From these seemingly ignoble beginnings, not only was Alfred able to reclaim**

his spot in history, but the humble villagers' cake has ascended in world culture as well. Alysa Levene looks at cakes both ancient and modern, from the Fruit Cake, to the Pound Cake, from the ubiquitous birthday cake to the Angel Food Cake, all the way up to competitive baking shows on television and our modern obsession with macaroons and cup cakes. Along the way, author Alysa Levene shows how cakes are so much more than just a delicious sugar hit, and reflects on how and why cakes became the food to eat in times of celebration. Cake reflects cultural differences, whether it is the changing role of women in the home, the expansion of global trade, even advances in technology. Entertaining and delightfully informative, *Cake: A Slice of History* promises to be a witty and joyous celebration of our cultural heritage. This book will make you learn FRENCH in just 30 days, from scratch. And this is more than just a simple promise. I explain to you... The method is very simple: the book is divided into 30 chapters, one for each day, to allow you to learn the basics of this language in just one month. To get the most from this course, you just have to follow a rule: read one chapter a day, no more, no less. If you respect this rule and follow the instructions contained in the book, the result is guaranteed. Forget the usual boring grammar courses, having an anonymous and depersonalized profile. HOW TO LEARN FRENCH IN 30 DAYS has been conceived with all of the trimmings of self-help, as a practical manual, being as personal, fun and motivating as possible. It is full of curious anecdotes and useful advice not only to speak FRENCH, but also to get by on the road. If you are still not convinced, keep reading ... From the author's introduction ... The aim of this volume is to guarantee you the basic principles to follow in situations of "ordinary madness", when you are in a French-speaking country. To be precise, I should perhaps say French, as the Francophony includes countries which are very different from each other for linguistic and cultural variations ... this is anyway a topic we will deal with further on. How many times have you happened to improvise a word when eating in a restaurant abroad? Maybe you didn't even know what you were ordering ... Well, it also occurs to the best. So, let's see how to give free rein to our creativity with some more knowledge. This course works very simply. The only thing you need to do is to read one lesson a day. As you can see from the abstract, all topics are shared into 30 units. The length I have chosen to deal with each topic follows this line, indeed, so as not to overwhelm you with too much superfluous information. We will address the main grammatical topics with a fun method that is based on daily situations of communication. As you progress on this path, feel free to go back and review those topics that will seem less clear for you. For further in-depth studies and explanations, Internet offers a myriad of resources for free. I suggest you to choose the most reliable sources, for example some well-known dictionary, thanks to which you may learn the specific use of a word and its context of use (...). Would you like to ask a coffee in a café parisien without hesitation? Or order a dish in a typical bistrot without incurring unpleasant inconveniences? Or just ask where the toilette is? Here, then you have chosen the book that's right for you!

Laduree Chocolate

The Ultimate Recipes from the Master Pâtissier

From Overlooked to Changing the World

The Oxford Companion to Sugar and Sweets

Stuff Parisians Like

Paris

The Paris Wedding

Food-focused travel guides for the world's most exciting cities This book is a food tour in your pocket, featuring more than 100 of the best restaurants, cafes, bars and markets recommended by a team of in-the-know Parisians. You'll also find insights into the city's idiosyncratic food culture, and a handful of iconic recipes to cook in the holiday kitchen or once you've returned home. It's the inside knowledge that allows you to Drink, Shop, Cook and Eat Like a Local.

What do you do when your great life-plan works out, and you're still unhappy? Successful, but on the verge of burnout, Janice MacLeod saved enough money to buy herself two years of freedom in Europe. Days into her stop in Paris, she met Christophe, and her fate was sealed. Forced to find a way to fund her expat future, Janice created a painted letter subscription service, sending out thousands of letters to people who are hungry to receive something beautiful. Paris Letters is the inspiring story of a woman who dared to discover a life she could love. The meeting of the worst person in the world and the ugliest thing in the world has some unexpected results.

Following the success of *Ladurée: Sucre*, here is the second volume of neverbefore- published recipes from the legendary Ladurée tearoom. One hundred elegant recipes from Ladurée's Chef, beautifully photographed and packed into an eye-catching book reminiscent of the famous macaron boxes. From duck foie gras with rose macaroon to vegetable tagliatelle with Ladurée tea and cardamom, as well as the taramasalata éclair with rose petals, the Chef presents us with an entire artist's array of appetizers, main courses, fish, meat, salads and omelettes...All bearing the unmistakable Ladurée quality and creativity.

Lonely Planet: The world ' s number one travel guide publisher\* Lonely Planet ' s Pocket Paris is your passport to the most relevant, up-to-date advice on what to see and skip, and what hidden discoveries await you. Watch the sunset from the steps of Sacre Coeur, shop the flea markets and the Grands Boulevards and start your days at the best patisseries – all with your trusted travel companion. Get to the heart of the best of Paris and begin your journey now! Inside Lonely Planet ' s Pocket Paris: Full-colour maps and images throughout Highlights and

itineraries help you tailor your trip to your personal needs and interests Insider tips to save time and money and get around like a local, avoiding crowds and trouble spots Essential info at your fingertips - hours of operation, phone numbers, websites, transit tips, prices Honest reviews for all budgets - eating, sleeping, sightseeing, going out, shopping, hidden gems that most guidebooks miss Free, convenient pull-out map (included in print version), plus over 20 colour neighborhood maps User-friendly layout with helpful icons, and organised by neighbourhood to help you pick the best spots to spend your time Covers Eiffel Tower, Les Invalides, Arc de Triomphe, Champs-Élysées, Louvre, Tuileries, Opera, Sacre-Coeur, Montmartre, Centre Pompidou, Marais, Notre Dame, Latin Quarter, Musée d'Orsay, St-Germain des Prés, and more The Perfect Choice: Lonely Planet 's Pocket Paris is our colourful, easy to use, handy guide that literally fits in your pocket, providing on-the-go assistance for those seeking the best sights and experiences on a short visit or weekend break. Looking for more extensive coverage? Check out Lonely Planet 's France guide for an in-depth look at all the country has to offer. About Lonely Planet: Lonely Planet is a leading travel media company and the world 's number one travel guidebook brand, providing both inspiring and trustworthy information for every kind of traveller since 1973. Over the past four decades, we 've printed over 145 million guidebooks and grown a dedicated, passionate global community of travellers. You 'll also find our content online, and in mobile apps, video, 14 languages, nine international magazines, armchair and lifestyle books, ebooks, and more. ' Lonely Planet guides are, quite simply, like no other. ' – New York Times ' Lonely Planet. It's on everyone's bookshelves; it's in every traveller's hands. It's on mobile phones. It's on the Internet. It's everywhere, and it's telling entire generations of people how to travel the world. ' – Fairfax Media (Australia) \*Source: Nielsen BookScan: Australia, UK, USA, 5/2016-4/2017 Important Notice: The digital edition of this book may not contain all of the images found in the physical edition.

Shop, Dine & Live...Parisian Style

The Great Book of Chocolate

Ladure Savoir Vivre

An Inspiring Tour of the City's Creative Heart

Laduree Macarons

Decoration and Inspiration

The Patisseries of Paris

Take a stroll through the real Paris with this beautifully photographd and gorgeously packaged book. Organized by arrondissement, Paris takes readers through the city's most charming streets, revealing best-kept secrets and little gems at every turn: ateliers overflowing with notions, cafés with their neat rows of macarons, markets abundant with fresh flowers, shaded parks, and creative hotspots. Packed with vibrant color photographs that capture the spirit of Paris and packaged as a hefty flexi-bound paperback with a ribbon page marker, the book is a beautiful object in its own right. The accessible writing invites readers to dip in and out and provides history and context for each spot on the journey. Visually rich and totally inspiring, Paris is a treasure for lovers of art, style, design, food, and, of course, Paris!

Ladurée Savoir Vivre is the latest in the company's series of entertaining and lifestyle books. Like its predecessors, it is nestled in an irresistible box, packed just like Ladurée's delectable confections. Stunningly illustrated with specially commissioned photographs and illustrations, the book offers practical tips and inspiration on such varied topics as how to prepare and have breakfast the Ladurée way, how to be a good host and a good guest, how to dress for the theater, and how to pack for stylish travel. It is the ultimate guide to knowing how to live well, the French way.

What do Madonna, Martha Stewart, John Lennon, Ellen DeGeneres, Ben Franklin, Ronald Reagan, Leonardo da Vinci, Thomas Edison, and Johnny Cash have in common? Each is (or was) a list maker. These successful people, along with CEOs and successful entrepreneurs, all use lists to keep track of their ideas, thoughts, and tasks. Finding enough hours in the day to get everything accomplished and allow for some downtime can be a struggle. It's no wonder so many of us are stressed, overextended, and exhausted. More than half of all American employees feel overwhelmed, according to a study by the nonprofit Family and Work Institute. For the 54 percent of us who feel like we're chasing our own tails, Listful Thinking is here to prove that it doesn't have to be that way. You can still find time to relax, read a good book, and do the things you love. Listful Thinking is the book that will give readers their lives back with indispensable tips on saving time, getting organized, improving productivity, saving money, and reducing stress.

A compact connoisseur's guide, with recipes, to today's cutting-edge array of chocolates and chocolate makers from former Chez Panisse pastry chef David Lebovitz. In this compact volume, David Lebovitz gives a succinct cacao botany lesson, explains the process of chocolate making, runs through chocolate terminology and types, presents information on health benefits, offers an evaluating and buying primer, profiles the world's top chocolate makers and chocolatiers (with a whole chapter dedicated to Paris alone!), and shares dozens of little-known factoids in sidebars throughout the book. The Great Book of Chocolate includes more than 50 location and food photographs, and features more than 30 of Lebovitz's favorite chocolate recipes, from Black-Bottom Cupcakes to Homemade Rocky Road Candy, Orange and Rum Chocolate Mousse Cake to Double Chocolate Chip Espresso Cookies. His extensive resource section (with websites for international ordering) can bring the world's best chocolate to every door. A self-avowed chocoholic, Lebovitz nibbles chocolate every day, and with The Great Book of Chocolate in hand, he figures the rest of us will too.

Including more than 60 elegantly photographed recipes, Pierre Hermé Macaron is the definitive guide to macarons. The uncontested leader of French pastry chefs, Pierre Hermé has made the macaron one of the most coveted, sought-after desserts from Tokyo to Paris to New York. In this comprehensive look at the beloved pastry, the classics such as vanilla and chocolate are explored alongside Hermé's masterful inventions. His entirely original and inspired flavor combinations--such as cucumber and tangerine, wasabi cream and straw- berry, and hazelnut and asparagus--make it clear why Hermé's macarons are

famous the world over. The genius pâtissier's best macarons, including many of his newest recipes, are revealed for the first time in a gorgeous volume that almost rivals the beauty of the exquisite creations featured within. Hardcover includes a removable step-by-step guide to techniques used throughout the book.

Chocolatiers, Tea Salons, Ice Cream Parlors, and More

The Genius of Women

Colorful French Confections to Make at Home

Sally's Baking Addiction

Pierre Hermé Macarons

Using Lists to Be More Productive, Successful and Less Stressed

The Recipes

Ladurée - ParisThe RecipesScriptum

The Colour of Tea

Eat Like a Local PARIS

Lonely Planet Pocket Paris

The Best Restaurants, Bistros, Cafés, Markets, Bakeries, and More

Macarons

The Savory Recipes