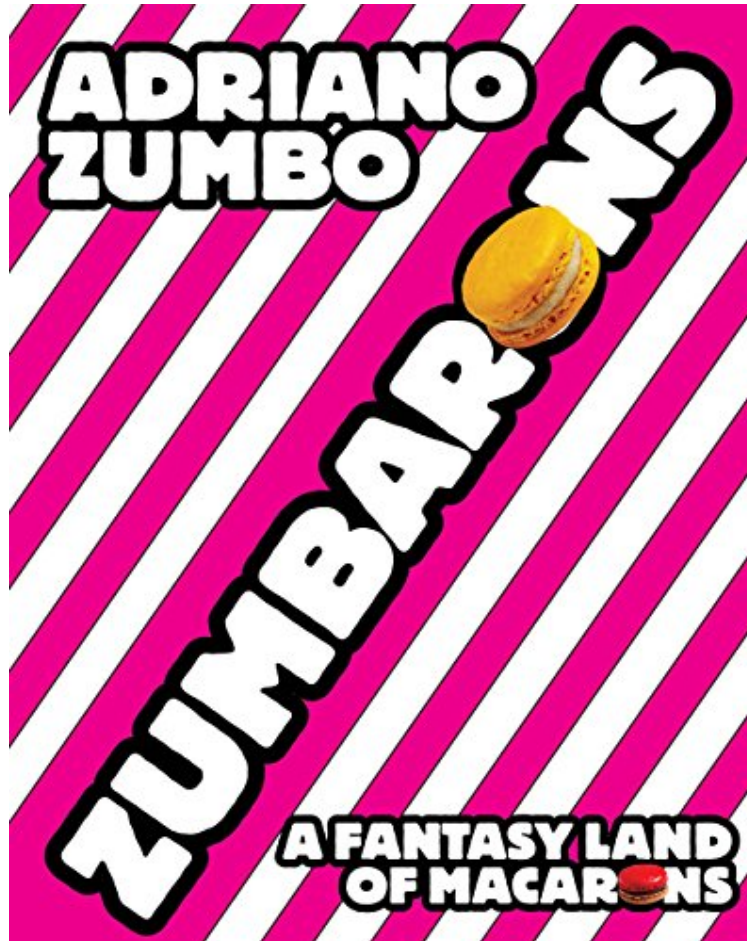


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Zumbarons

Adriano Zumbo

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Adriano Zumbo : Zumbarons before purchasing it in order to gage whether or not it would be worth my time, and all praised Zumbarons:

4 of 5 people found the following review helpful. Only for advanced macaron bakersBy Caroline MorettiI was very excited to order this book. Adriano Zumbo always struck me as an original when it came to macarons and I was curious to discover and try his unusual recipes. I bake macarons on a weekly basis, so I am familiar with techniques, fillings and the cookie in general.I would recommend Zumbarons for advanced bakers only. First, the basic macaron recipe is not explained very well and worst of all, there are no illustrations for steps to follow. So if you are new to this, just forget about this book! I think it is a huge mistake, there are many intricacies involved when you make macarons and illustrations are a must have. I felt I could bypass this step, but I was surprised to discover that most of the recipes require ingredients I have never heard of: gellan, pandan leaves, inverted sugar, desiccated coconut, iota, kappa... So even though, it is a neat book, I fell like it was a waste of money.If you are looking for a good book that will teach you macarons making basics, try Secrets of Macarons by Jose Marechal. You'll be very happy with it! There are plenty of pictures, nice recipes and troubleshooting info.0 of 0 people found the following review helpful. GoodBy

luisa very beautiful book, beautiful photos, I tested the recipe of Italian meringue macaron and it worked. hug for everyone to read

Sydney pastry chef Adriano Zumbo has taken the dessert world by storm, with his quirky cakes and otherworldly delights. Zumbo's celebrates Zumbo's most popular creations, macarons, with 40 flavours to delight and inspire, from cherry coconut to mandarin and tonka bean to salt and vinegar, as well as desserts to make with them. A perfect gift for anyone who loves to cook and eat the most delectable of sweet treats.

About the Author Adriano Zumbo is no ordinary patissier. His playful approach to food, far-ranging imagination and cheeky attitude have made him one of Australia's best known chefs. On his way to mastering the art of pastry, he has trained and worked in Australia and France with Australian culinary greats such as Neil Perry and international heavyweights Ramon Morato and Pierre Herme. Sydney discovered his magical macarons, pastries, cakes and chocolates when he opened his first patisserie in Balmain in 2007. His appearances on MasterChef have since won him a national following. He has also starred in his own television series, has three Sydney stores with plans for another interstate, and is a popular presenter at food festivals.