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# Chocolate Desserts By Pierre Herme

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100 Recipes That Will Change the Way You Bake [A Baking Book]  
Cooking with Dorie Greenspan  
Essential Recipes and Techniques  
Chocolate  
Recipes You Remember and Love  
Great Desserts from the City's Best Pastry Shops  
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Macarons  
Baking  
Master Tips, Techniques, and Recipes for Sweet Baking  
A New Way to Cook  
Pierre Gagnaire  
140 Classics for the Home Baker from New York's Famous Pâtisserie and Bistro  
Pierre Hermé Macarons  
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The Art of Pastry  
Everything You Need to Know to Make Your Favorite Layers, Bundts, Loaves, and More [A Baking Book]  
The Italian Bakery  
Paris Sweets  
Encyclopedia of Chocolate  
The Ultimate Recipes from the Master Pâtissier

## EDDIE KIDD

100 Recipes That Will Change the Way You Bake [A Baking Book]  
Houghton Mifflin Harcourt

Offers more than three hundred of the author's favorite recipes, including split-level pudding, gingered carrot cookies, and fold-over pear torte, and provides baking tips and a glossary.

**Cooking with Dorie Greenspan** Black Dog & Leventhal

A collection of 140 incredible dessert recipes offers simple, step-by-step instructions and recipes that do not require exotic ingredients, as well as delicious versions of all types of desserts, including chocolate cakes, dessert oups, ice cream, tarts, and more.

*Chocolate Desserts by Pierre Herme*

Presents a selection of recipes that includes classic French dishes, seasonal specialties, ethnic foods, and vegetarian dishes

*Essential Recipes and Techniques* Little, Brown

*Chocolate Desserts by Pierre Herme* Little, Brown

Chocolate John Wiley & Sons

"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.

**Recipes You Remember and Love** Ten Speed Press

Bake like an Italian with this latest Silver Spoon treasure - a culinary inspiration and go-to kitchen companion The Silver Spoon is known throughout the world as the authoritative voice on Italian cuisine and the leading Italian culinary resource. The Italian Bakery is the first volume in the Silver Spoon library to focus on dolci - the Italian term for all sweet treats. Dishes found in bakeries throughout Italy's diverse regions come to life in 140 accessible classic and contemporary patisserie recipes, including a library of 50 core recipes for basic baking building blocks, each illustrated with step-by-step photography, geared toward novices and experienced bakers alike. Filled with cakes, pastries, pies, cookies, sweets and chocolates, and frozen puddings, the collection showcases a wide range of delectable desserts suitable for everyday indulgences and special-occasion celebrations - the Italian way.

**Great Desserts from the City's Best Pastry Shops** Casemate Publishers

The author of the award-winning *Around My French Table* presents a collection of 180 radically simple desserts from French home cooks and pastry chefs. 75,000 first printing.

Desserts by Pierre Herme Wiley

Presents recipes for over one hundred simple-to-make desserts, including cakes, puddings, pies, sherbet, and cookies

*New-School Sweets* Abrams

Two Chefs. 70+ Pastries. Unlimited Flavor. Take everything you know about pastry and throw it out the window. Vinesh Johny and Andrés Lara, two brilliant pastry chefs, educators and friends, come together to show you pastry like you've never tasted before. With years of experience teaching in renowned pastry schools around the world, this creative duo will show you how to build exquisite treats from the ground up, using delightfully unexpected flavor combinations and carefully layered textures. Whether you're looking to level up your home baking skills or

you're a pastry pro looking for some inspiration, this collection of in-depth step-by-step recipes will amaze your dinner guests and leave you feeling like a pastry magician. Inspired by the amazing treats Vinesh and Andrés tasted while traveling the globe, these recipes are an exciting mash-up of all the delicious sweets the world has to offer. Give French classics a delicious makeover with recipes like Saffron Milk Brioche, Rocky Chocolate Financier and Cinnamon Roll Crème Brûlée. Learn to incorporate key spices for a burst of unexpected flavor in the Szechuan Peppercorn Hazelnut Tart, play with your vegetables in the Carrot Confit Pumpkin Pie and celebrate texture with the Crunchy Potato Chip Tart. Detailed directions walk you through every recipe, while special tips on timing and assembly help you to perfect your creations. With this collection, you'll master essential techniques with ease and discover the imaginative, contemporary tricks that Vinesh and Andrés use to make the art of pastry their own.

*The Art of French Pastry* Houghton Mifflin Harcourt

Beautiful color images by renowned food photographer Bloch Linee reveal the richness of the incredible creations by Gagnaire, the Michelin three-starred chef famous for his highly personal cooking.

*Patisserie* Simon and Schuster

Chocolatier magazine editors share their passion for chocolate, with recipes and techniques for creating spectacular chocolate desserts. Blending passion with expertise, this book will become a chocolate lover's instant favorite. Fifty-four luscious new recipes developed and tested by editors at Chocolatier magazine celebrate chocolate at its best, including the whimsical Tahitian Vanilla Swirls, the elegant Milk Chocolate Mousse Roulade, and the smooth, sophisticated Black Satin Chocolate Raspberry Cake. With separate sections on white, milk, and dark chocolate, and gorgeous full-color photographs of techniques and finished desserts, *Chocolate Passion* makes it easy to learn and master the secrets of working with every type of chocolate. Tish Boyle (New York, NY) is Food Editor and Timothy Moriarty (New York, NY) is Features Editor of *Chocolatier* and *Pastry Art and Design* magazines. They are the authors of *Grand Finales: The Art of the Plated Dessert* and *A Modernist View of Plated Desserts*. *Daniel Boulud's Cafe Boulud Cookbook* William Morrow &

### Company

Percy is incredibly accident-prone, and holds the dubious record of the most accidents. Percy has had a small rivalry with Harold, however, they are always willing to help each other when in trouble.

### *Opera Patisserie* Simon and Schuster

The Valrhona cooking school presents everything the amateur or professional baker needs to learn about cooking with chocolate. One hundred fundamental techniques and more than a hundred recipes are explained with step-by-step photographs and clear instructions. Home chefs will learn chocolate basics (tempering, ganaches, pralines), baker's secrets (marbling, faultless cake crusts, beating egg whites), and how to make candy fillings, decorations, doughs, cream and mousse bases, ice creams and sorbets, and sauces. Bakers can refer back to these building blocks as they progress with an increasing level of expertise through recipes from icing and cookie dough to macarons and impressive mounted desserts. Recipes include the great classics (Black Forest cake, profiteroles), tarts and tartlets (chocolate-pear, nut caramel), shared delights, teatime treats (chocolate-vanilla waffles, brownies), iced desserts (chocolate cappuccino parfait, raspberry meringue with hot chocolate sauce), special-occasion splurges (dark chocolate fondue, hazelnut-praline Yule log), candies and confections (truffles, lollipops, chocolate-covered cherries), and savory dishes using chocolate. Visual dictionaries of basic equipment and commonly used ingredients, tips for conserving chocolate, a guide to cocoa content, a glossary, and detailed indexes complete the volume.

### *D.O.M.: Rediscovering Brazilian Ingredients* Artisan Books

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 strawberry, 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.

### *Flour + Water* Editions Alain Ducasse

Renowned French pastry chef Pierre Hermé displays his artistic mastery in this homage to chocolate through recipes that highlight the diversity of the world's favorite ingredient in all its forms. Nicknamed the "Picasso of Pastry" by Vogue magazine, master pâtissier Pierre Hermé has revolutionized traditional pastry-making. Insatiably creative, in this new volume Hermé returns to his first passion—chocolate. Retracing his passionate love affair with the versatile cacao bean, this work reveals daring creations that display the celebrated pastry chef's signature innovative style, which has transformed the realm of pâtisserie. It includes thirty-five recipes, from original combinations such as chocolate, banana, and ginger cake or chocolate and lemon madeleines to rich, iconic desserts like his *Infiniment Chocolat* Baba Cake, *Infiniment Chocolat* Macaron, or yuzu-flavored *Éclair Azur*. Following an intense, synergetic collaboration with photographer Sergio Coimbra, this unique book pays homage to the purity and simplicity of chocolate and its diverse forms and textures. Under Coimbra's lens, every facet of chocolate is captured in its essence, tempting the reader to enjoy the myriad delights that constitute Pierre Hermé's extraordinary chocolate repertoire.

### *Chocolate Passion* Ten Speed Press

A compact connoisseur's guide, with recipes, to today's cutting-edge array of chocolates and chocolate makers from former *Chez Pannisse* 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.

### *Zoë Bakes Cakes* Rizzoli Publications

Authors of *Heirloom Baking* and James Beard Award finalists Marilyn and Sheila Brass launched a whole new cookbook category with their "heirloom" baking recipes. Now they turn their culinary skills to the rest of the menu, presenting delicious, savory, and timeless heirloom dishes collected over decades and updated for the modern kitchen. Marilyn and Sheila Brass have spent a lifetime collecting handwritten "manuscript cookbooks" and "living recipes." *Heirloom Cooking* collects and skillfully updates 135 of the very best of these, which together represent nearly 100 years of the best-loved and most delicious dishes from all over North America. The oldest recipes date back to the late 1800s, and every decade and a wide variety of ethnicities are captured here. The book is divided into sections including Starters; Salads; Vegetables; Breads; Main Dishes including Lamb, Beef, Veal, Pork, Fish, Chicken, and Turkey; Vegetarian; and—of course—Dessert. As they did in *Heirloom Baking*, the Brass sisters include the wonderful stories behind the recipes, and once again, lush photography is provided by Andy Ryan.

### *Macarons* Houghton Mifflin Harcourt

An exquisitely photographed introduction to the great French tradition of baking—from the simple croissant to the light and flaky millefeuilles, drawn from the best pastry chefs in Paris. Temptations abound for the sweet tooth in Paris, from the hottest culinary trends to time-honored classics. Pâtisserie is an integral part of the city's culinary tradition and the source of countless delectable creations that combine fruit, cream fillings, icings, frostings, mousses, and pastry. Readers will yield to sweet temptation as they discover the best pastries and cakes the city has to offer, including macarons, éclairs, baba au rum, tarts, mont blanc, polonaises, and oriental cakes. Twenty pastry chefs show off their artful creations and share their signature recipes, which are described in the context of their historical tradition, composition, and gastronomic properties. The evolution of the pastry art is also explained, focusing in particular on the new generation of Parisian pâtissiers and chocolatiers, buzzing with

the creativity and ingenuity that are redefining their craft. The book includes an address book of the best pâtisseries and tea rooms in Paris along with twenty recipes from the city's most respected pastry chefs.

**Baking** Harry N. Abrams

The latest French patisserie cookbook from award-winning French pastry chef Cédric Grolet Opéra Pâtisserie marks the entrance of the most talented pastry chef of his generation, Cédric Grolet, into the world of boulangerie-pâtisserie. This book coincides with

the opening of his new shop in the Opéra district in the heart of Paris. Far from the haute couture pastries designed at palace hotels, with Opera Pâtisserie, Grolet returns to the essentials with a collection of hearty and accessible recipes. Follow your senses through the pages to discover the very best French recipes for viennoiseries, breads, biscuits, pastries, and frozen fruit sorbets. From croissant to mille-feuille, from tarte tatin to .clairs, the book features 100 fully illustrated desserts we all love. Recipes are organized into chapters that follow the rhythm of the day. At 7

a.m., it's time for viennoiseries and breads; at 11 a.m., it's pastries; at 3 p.m., desserts and frozen fruits; and at 5 p.m., it's time for the final batch of bread. Opéra Pâtisserie is the indispensable book for every pastry lover!

**Master Tips, Techniques, and Recipes for Sweet Baking**

Knopf

Recipes for entremets (multi-layered mousse cakes), small individual cakes, and pastries served in glasses. Text in French and English.

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