



**Ladurée Macarons**  
**The Recipes**  
**Vincent Lemains**  
**Photographs by Antonin Bonnet**

<b>ISBN</b>	9781788842419
<b>Publisher</b>	ACC Art Books
<b>Binding</b>	Hardback
<b>Territory</b>	USA & Canada
<b>Size</b>	6.89 in x 7.17 in
<b>Pages</b>	392 Pages
<b>Illustrations</b>	220 color
<b>Name of series</b>	Ladurée
<b>Price</b>	\$39.95

- The legendary Ladurée macaron is finally unveiled: recipes for all 80 flavors from the famous brand that created the macaron
- Bright, colorful packaging and add-on poster enclosed with 101 full-color photographs of the Ladurée macarons
- The Ladurée series has sold over 350,000 copies in 9 languages; Macarons are their most iconic product

*“A macaron lover and baker would appreciate and exploit what fills its pages. Chapters according to categories of the treats, like the Classics, and Winter Aromas, show and describe scores of varieties, when they were created and suggested servings.”* — **New York Times**

In the middle of the 20th century, Pierre Desfontaines, cousin of Louis Ernest Ladurée, created the first Ladurée 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 Ladurée 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 flavors for certain destinations, fashion designers, perfumes etc.

This book presents each of the 80 Ladurée 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 Ladurée’s chefs make the cookies and the ganache fillings so you can be sure to succeed in making them too.

**Vincent Lemains** has been the Chef of Pastry Creation at Ladurée since April 2011. Twice a year, following the seasons and like fashion designers do, he imagines new flavors and colors for the religieuses, the Saint-Honorés, the macarons and shares them with all the customers of Ladurée the world over. **Antonin Bonnet** is a still-life photographer. He has worked for the Grande Epicerie de Paris, Dior, Chloé, Dyptique, Bernardaud - and Ladurée.

