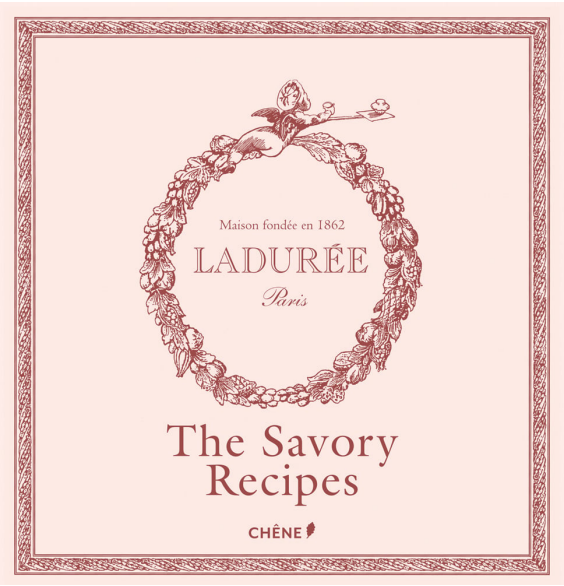
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Laduree

The Savory Recipes

Michael Lerouet

Photographs by Sophie Tramier

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- A must-have book with scrumptious recipes from the world-famous Ladurée tea shop
- Reveals the secrets of their savory recipes for the first time ever

The story of Ladurée started in 1862 when Louis Ernest Ladurée opened a bakery in the heart of Paris at 16, rue Royale. In 1872, following a fire, the little bakery became a pastry shop and the decoration was then done by Jules Cheret, a famous painter and poster-designer of the time. Jeanne Souchard, Ernest Ladurée's wife, then had the idea of combining the Parisian café with a pastry-shop. She therefore created one of Paris' first tea-rooms. In 1993 Ladurée was bought by Francis and David Holder and became one of the best-known gourmet addresses in Paris, a veritable institution with its famous "macaron" as its emblem. In 1997 Ladurée opened a tea-room/restaurant on the prestigious Champs-Elysées, followed by another in the Printemps department store and on the Left Bank as well as the beginning of their international adventure with branches in London, Geneva, Monaco and Tokyo.

In this book Michel Lerouet, the Chef at Ladurée, reveals 100 of the most famous Ladurée recipes, adapted for the general public. From duck foie gras with rose macaroon to vegetable tagliatelles with Ladurée tea and cardamom, as well as the taramasalata éclair with rose petals, the Chef presents us with an entire artist's pallet of appetizers, main courses, fish, meat, salads, omelettes… All with the Ladurée quality and creativity.

Michel Lerouet was born in Paris in 1966 but spent most of his childhood in Normandy with his grandmother, who happened to be an accomplished cook and shared with Michel her love of food. At the age of 16 he decided to enter a catering school. He did his first internship at the Hotellerie du Grand Lac (1 Michelin star) near the family home and moved up through the ranks. With Guy Savoy he learned rigor, perfection and especially generosity. He put these qualities into practice at Tante Louise where he first became chef and Assistant Manager. At Tante Louise his style took root, his cooking became structured with balanced recipes without excess. He developed this during 5 years at the Procope in Paris. For Ladurée he gives all of his determination and know-how; he pays careful attention to the quality of the products used and shares the best of himself. **Sophie Tramier** is a photographer specializing in food and lifestyle. She regularly contributes to magazines such as *ELLE Déco, ELLE à table, Maisons Côté Sud, Maison Française, Marie-Claire Idées*, etc. She was the photographer for the bestselling *Ladurée Sucré*.

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