

Tailored Skills



Learn: Macarons

There are three different ways to make macarons: with a French meringue, Swiss meringue, and Italian meringue. You might need to try a few recipes until you find the one that works best for you. Remember, there is little to no room for error with macarons. You'll want to follow the recipe exactly.

Online Resources

There are a few highly-rated "fail proof" recipes online. These are a great place to start mastering the almond meringue shell. Because of the difficulty in baking the shell, videos can be extremely helpful.

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Recipe and Video: Tasty.com

Tasty's recipe is great for beginners, and is accompanied by a detailed video explaining each step. You will be making a French meringue, which requires the least amount of steps. Visit tasty.co/recipe/macarons to get started.

Recipe and Video: Pies and Tacos

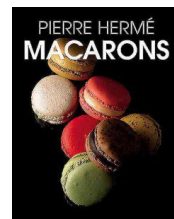
Pies and Tacos is a baking blog managed by Camila, a home baker who has perfected the art of making macarons. Her website contains over a hundred macaron recipes, from the most basic to the most elaborate. She has a thorough list of resources to troubleshoot any problems you may run into. This is a great place to start on your macaron journey! Visit piesandtacos.com/macaron-school

Recipe and Video: Preppy Kitchen

Preppy Kitchen's basic macarons recipe is also a favorite for beginners. His recipe is accompanied by an 18 minute video to walk you through each step. Visit preppykitchen.com/french-macarons

Online Library Resources

Once you've mastered the basics of the shell, you're ready to start experimenting with fillings and flavors! The following resources contain a wide range of flavors to satisfy every occasion.

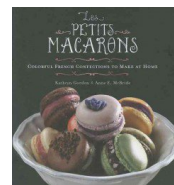


Macarons

by Pierre Hermé

Pierre Hermes is an internationally renowned macarons pastry chef. His collection of recipes is best suited for the seasoned chef, ready to tackle delicate and complicated flavors.

Available on Hoopla.

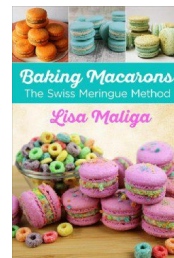


Les Petits Macarons : colorful French Confections to Make at Home

by Kathryn Gordon

This book teaches how to prepare macarons of different sizes and types

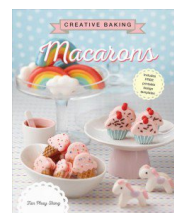
and features a variety of flavor recipes, including pistachio, orange cream, wasabi, and licorice.



Baking Macarons : The Swiss Meringue Method

by Lisa Maliga

With a photo of each recipe, this book offers everything you need to bake beautiful and delicious macarons. It features 20+ new tried-and-tested macaron recipes. *Available on Hoopla.*



Creative Baking : Macarons

by Tan Phay Shing

Tan Phay Shing is a master of cute macarons. Check out her book to make macarons in the shape of animals and flowers.

Your learning made to fit.

