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A La Mere De Famille: Recipes From The Beloved Parisian Confectioner



Synopsis

Beloved *À la Mère de Famille* confectioneries are a venerable Parisian institution. This, their first cookbook after more than 250 years in business, is as tempting and gorgeous as the shop's bewitching displays. With the edges of the book dyed a brilliant orange and a cover featuring an enchanting candy-shop window and richly embossed lettering, this is one of the most beautiful cookbooks you've ever seen. Inside, each of the 95 recipes for classic confections has been lovingly photographed. For the home candymaker always looking for new and better formulas and for bakers of all skill levels this is a complete collection of recipes for *À la Mère de Famille* favorites, from cakes to marshmallows to ice creams and more.

Book Information

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Customer Reviews

The greatest cookbook ever for very simple but very wonderful tasting baked goods. I own 200 books on baking and this book cuts thru all the #@\$\$ and just makes it so easy to produce the best! I wish there were a little more back story, but boy everything is so good ! One of the best baking books ever!!!

Really great cookbook. an excellent step up from novice/intermediate baking and candy making. The pictures make your mouth water, the stories are great and the recipes are challenging.

Have you been to A La Mere de Famille in Paris? If so, this is a must have as it brings all your memories to life right on the pages of the book! There is a plethora of recipes with easy to follow

directions but it is the history of the store that held me from the very first. This is a beautiful book! Don't forget that if you speak French, this book came out first in French so you might want to have it in French instead!

I was drawn to this book not only because it's beautifully done but most recipes are easy to do, don't need special ingredients and involve very few steps to make the sweets. Since I bought this book many people who came over have seen it and went on to buy it. Makes a great present, too.

The book is a great read! With lots of historical and current stories of the shop. I hope the recipes will taste as good as the real Parisian treats do. I'll update after I have tried a few.

Why, oh why didn't the translators choose to include the original weights of ingredients? First, these ARE European recipes, after all, and second, many committed bakers in the U.S. have and use digital scales that can easily convert ounces to grams. To convert from grams to cups, the authors had to have tweaked their original recipes somewhat, and I would've preferred to use the originals. I don't speak or read French, so buying the original cookbook version doesn't work. Otherwise, an exquisite book!

Gorgeous book! It is beautifully done and has fabulous recipes. Even if you never make any of the goodies, the book itself is a treat. The pages are thick, quality matte paper filled with photos and drawings. Highly recommend, especially if you've visited the real thing in Paris.

I have read a lot of books on baking and pastry making, but this is possibly my favorite so far. Apparently, A la Mere de Famille is the oldest sweet shop in Paris, with a history going back over 250 years. Interspersed throughout the book you get several short (1 page) glimpses into specific periods of their history, as well as 5 short interviews with regular customers. This contributes heavily to the book's feel of tradition, history and craftsmanship. It's mostly about the recipes and techniques though. I love the selection of recipes, they are not your average run of the mill recipes you'll find in most baking books. The cakes all look really tasty, and there are separate chapters about jams, syrups, ice creams and candied fruits, as well as extensive chapters on chocolate and candymaking. A lot of the time they give handy tips and suggestions, and I especially love the fact that most recipes give advice on storage and shelf life, a sadly neglected aspect in most books. I haven't tried any of the recipes yet, but they seem well explained and fairly easy to follow if you

have some experience. I'm especially looking forward to trying the amants, as well as making a first attempt at making candied fruits.

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