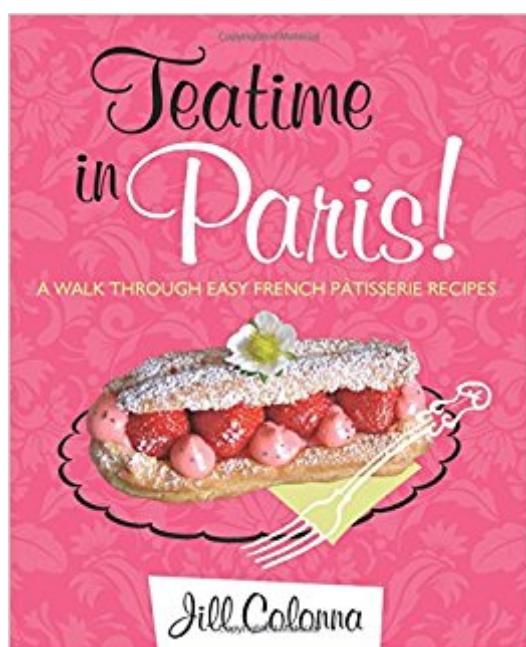


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Teatime In Paris!: A Walk Through Easy French Patisserie Recipes



Synopsis

In 'Teatime in Paris!' Jill Colonna shows you the easiest way to make many French patisserie classics, with new twists, keeping it authentic, full of flavour but with no fear and lots of fun. With some step-by-step for tricky recipes and a clear flavour of Paris throughout, this book will help anyone scared of attempting patisserie. Jill Colonna shows you the easiest way to make many French patisserie classics, while keeping it authentic, full of flavour and creative. Not only has Jill cracked how the French create such tantalising cakes but she's also discovered how they can eat these beautiful pastries and still stay slim! Jill guides you through a simple step-by-step process for each recipe to make treats such as teacakes, eclairs, cream puffs, macarons, tartlets and many more pastries that you'll find on this mouthwatering journey through Paris. This is a sweet walk around the "City of Light". As Jill takes you from the easiest of treats to the creme de la creme, she points out some of the streets famous for the best patisseries in Paris, adding bits of history en route and plenty of baking tips, making the recipe tour fun and accessible. Key points: With her regular blogging, author Jill Colonna has a strong following from her first book *Mad About Macarons!* This book is patisserie made simple with easy-to-follow recipes and lots of pictures. Presents popular and fashionable recipes for classic French pastries with Jill's inventive twists. Incorporates interesting historical gems and recommendations for discovering the best pastries while visiting Paris. Previous book, *Mad About Macarons!*, is a bestseller.

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Customer Reviews

Jill thought patisserie and macarons were hard to make when she first moved to France, after she

fell in love with a Frenchman in her native Scotland. Making the move to Paris in 1993, Jill couldn't speak much French and had never needed to entertain before. Realising her banana surprise with custard from a packet mix was not going to hack it with her French dinner guests, she needed to improve her culinary skills tout de suite in order to impress. Over the years she has gained confidence by learning cookery tricks from her French friends and family. As a busy working mum, Jill began to make patisserie as a hobby - partly as a challenge, and partly for her budget. Calling herself a "lazy gourmet", she loves exploring ways to make impressive-looking treats without spending too much time or money on them, while keeping the authenticity of pastry's exquisite taste. Previously a professional musician, Jill continues to enjoy playing flute and piano and also conducts chocolate shop and patisserie walking tours around St Germain des Pres in Paris.

This is a beautiful cookbook with a variety of recipes for teatime pastries. I didn't know about the teatime custom in France until I read this book. There are all sorts of recipes some of which look quite daunting to say the least, but I may give even those ones a try. I'd like to try out most of the recipes, which seem quite clear and are full of helpful photos. This book is also fun in that it's a bit of a travel book. It's a sort of walking tour of some wonderful looking patisseries in Paris. The author lives in Paris and gives walking tours of patisseries throughout Paris. Can you imagine? That would be such incredible fun! As I read this, I had fond memories of our trip to Paris several years ago, and gosh, it makes me want to visit there again! This book is a gorgeous visual feast and would be a lovely gift for those who enjoy baking.

I read this cookbook cover to cover. Seems well written. I will, try recipes from this book. I have no experience with French baking, so I can't say how much value my me opinion is at this time. Mostly I bake quick bread and yeast breads and of course cookies. I sell them at a local Flea Market and to friends. So I bake a lot and read a lot of recipes. I only try the ones that make sense to me -- I am excited to try these recipes, that's my best assessment for now.

Great Pictures, Great Recipes, Great Memories Makes me want to be back in Paris.

When I received my copy the first thing I did was to have a good look at the pictures, as a recipe book can be so much more with great pictures. This book not only has beautiful hand drawn illustrations but stunning photography too, of Paris and of the patisseries Jill assures the reader are

easy peasy to make. I decided the best test of this book would be to choose to make something I'd never attempted before. The first hurdle to jump was an attitude one as I am a lazy baker. I don't like time consuming faffs or fancy details and I'm notoriously bad at following a recipe without omitting/substituting something along the way. With over fifty recipes there was plenty to choose from, but it didn't take much to decide it had to be the Double Chocolate Tartlets. It was my first attempt at chocolate pastry and also the first time I'd ever used the Magimix to make pastry, but I'll definitely be making it this way again, it was so simple. I put the pastry in the fridge, feeling it was a little more crumbly than the picture in the book, but I was still hopeful. While it rested I dug out my tartlet cases that had been relegated to the back of the cupboard for years, as the only time I used them they stuck. It was a bit of a nail biting wait to see if they would stick or pop out of the cases this time, but you have no idea how pleased I was that by following Jill's instructions they worked and I had four beautiful tartlet shells waiting to be topped with a chocolate ganache filling. I will admit that it took me slightly longer to prepare than the book stated, but I was being careful and cautious and ensuring I followed the recipe correctly. The end result was delicious and I couldn't believe how simple the process had been. There were certainly no soggy bottoms, but there was plenty of crunch, an intense chocolate flavour and a smooth silkiness from the ganache. I will be making these again. Thank you for showing me it is possible to create special looking treats that taste delicious, but don't cost the earth with difficult to find ingredients and that are simple and successful to make. If I can have success at a first attempt, anyone can! This book would be a fantastic gift for anyone who enjoys baking. Jill Colonna arranged for me to receive an advance copy of *Teatime in Paris* in exchange for an honest review.

I love tea and I love Paris. It wasn't until I started reading through the new book "Teatime in Paris" by Jill Colonna that I was introduced to the teatime custom in France. I knew about British teatime, but I have always thought of France as a coffee drinking nation, never realizing their culture included a time and place for tea. In France, this late afternoon treat is known as *le goûter*. On the one hand, "Teatime in Paris" is a cookbook that offers recipes for an assortment of Parisian teatime pastries: *clairs*, macarons, tartlets, cookies and more. In each recipe, Jill explains each step in a clear voice with helpful photographs, erasing the intimidation that some of the seemingly more complicated recipes induce. Tea pairing suggestions accompany each recipe. I love it! In addition, this book is an armchair tour book. As you explore the recipes in the book, you also go on a virtual

tour of patisseries in Paris, arrondissement by arrondissement with Jill leading the way. She tells you about the pastry shops that inspire the recipes shared in the book, allowing you to dream of your own Parisian teatime. Each time I page through this book, I savor my little visit to Paris, and IÃƒÂ¢Ã ¬Ã â„¢m filled with inspiration to make my own teatime treats at home.

From cover-to-cover Jill Colonna introduces you to teatime in Paris, both as a dining experience to partake in, and as the maker of the fine delectable pastry recipes she shares.

YouÃƒÂ¢Ã ¬Ã â„¢ll develop a base knowledge of French pastry concepts, learn how less sugar plays a supporting role, and gain confidence as a beginning baker or strengthen skills you already have. The gorgeous, full color photographs, many taken by Jill herself, draw you in but the sweet aromas of success coming from your oven will captivate you. Destined to be a classic, adding *Teatime In Paris!* to your cookbook collection will be a go to source for inspiration, time and time again!

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