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~~Third-generation pastry chef François Payard
shares his favorite cookie recipes—the
bestsellers at his popular New York City
patisseries and cafés, the recipes he learned
from his father, and the ones he makes at
home. They range from the simplest sablés
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These decadent cookies cover all your must-have flavors like chocolate chip, red velvet, sugar cookie, oatmeal, cinnamon roll and so much more. And if you're feeling extra adventurous, there's...

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On a lightly floured work surface, roll out half the dough to a thickness of $\frac{1}{4}$ inch. Using a 2-inch round cookie cutter, cut out cookies and place them 1 inch apart on the prepared baking sheet. Reroll the scraps and cut out more cookies. Bake the cookies for 12 to 15 minutes, or until golden brown.

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Preheat the oven to 375°F (190°C) and line

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two baking sheets with parchment paper. Take out half of the dough from the refrigerator. On a lightly floured surface, roll out the dough until it is $\frac{1}{4}$ inch thick. With a 2-inch tapered oval cookie cutter, cut out the dough and place the ovals on a baking sheet.

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Chef Francois Payard has compiled some of the tastiest cookie recipes known to man in his new book, Payard Cookies. From hearty granola cookies to delicate coconut financiers, there is something for everyone. Upon walking into Payard's shop it was easy to be taken in by the cozy atmosphere.

Payard Cookies' Launch Party - The Daily Meal
100 favorite cookie recipes from legendary pastry chef François Payard's beloved

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patisseries and cafés Third-generation pastry chef François Payard shares his favorite cookie recipes—the bestsellers at his popular New York City patisseries and cafés, the recipes he learned from his father, and the ones he makes at home.

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This “sophisticated collection of 100 cookie recipes” from the legendary pastry chef will take you “well beyond the basic chocolate chip cookie” (Publishers Weekly). For three generations, François Payard’s family has been pleasing palates with mouth-watering pastries and confectionaries.

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François Payard. This article includes a list of general references, but it remains largely unverified because it lacks sufficient corresponding inline citations. Please help to improve this article by introducing more precise citations.

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In a large bowl, whisk the confectioners'

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sugar with the cocoa powder and salt. Whisk in the chopped walnuts. Add the egg whites and vanilla extract and beat just until the batter is moistened (be...

This “sophisticated collection of 100 cookie recipes” from the legendary pastry chef will take you “well beyond the basic chocolate chip cookie” (Publishers Weekly). For three generations, François Payard’s family has been pleasing palates with mouth-watering pastries and confectionaries. Now, the renowned chef shares his favorite recipes for one of the most beloved desserts in the world: cookies. Filled with family recipes, elegant showstoppers, and French classics, this comprehensive tome presents a wealth of sweet delights guaranteed to enhance any celebration or occasion. From the simplest butter cookies to cake-like financiers, delicate tuiles, jammy linzer tortes, and picture-perfect macarons, these recipes are flawless enough for any classically trained chef and easy enough for any home cook. Whether you’re looking to make a one-of-a-kind homemade gift or whipping up a treat to enjoy on the spot with coffee or tea, Payard Cookies will turn your kitchen into a delectable French patisserie.

A celebrated French pastry chef brings together one hundred tempting recipes for

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everything chocolate, featuring such treats as Bittersweet Chocolate Sorbet, Chocolate Sticky Toffee Pudding, Milk Chocolate Truffles, Chocolate Wedding Cake, Chocolate Meringue Tart, and Napoleon of Milk Chocolate with Candied Kumquats. 30,000 first printing.

A collection of 140 incredible dessert recipes offers simple, step-by-step instructions and recipes that do not require exotic ingredients, as well as delicious versions of all types of desserts, including chocolate cakes, dessert ousps, ice cream, tarts, and more.

From the elegant hors d'oeuvres to the sparkling Champagne, cocktail parties are loved by everyone. But fun as they are to attend, the thought of hosting one can be a little daunting—until now. With *Bite Size*, legendary chef François Payard shows home cooks how to prepare simple, sensational appetizers that will leave guests impressed and hosts with energy to spare. François knows how to throw a good party. In addition to his renowned New York restaurant, Payard Pâtisserie & Bistro, he runs the upscale catering company Tastings. Several times a week, he prepares sophisticated canapés and light bites for hundreds of people. In *Bite Size*, he presents a collection of his favorite recipes made easy for everyday cooks. Along with chapters on meat, fish, vegetable, and cheese hors d'oeuvres,

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François includes a wealth of helpful hosting tips, hints, and serving suggestions—try serving soup in shot glasses, for example. The innovative recipes use simple, easy-to-find ingredients for spectacular results such as Prosciutto-Wrapped Gnocchis, Sweet Corn Madeleines with Caviar and Crème Fraîche, and Crab and Mango Salad in Apple Cups. Each recipe is accompanied by a lush, full-color photograph of the finished dish. Whip up a few of these easy Bite Size treats and pop the cork on a bottle of bubbly—it's time to enjoy the party!

A “swoon-worthy” illustrated tour of Italian desserts and treats, from the James Beard Award-nominated author of *Opera Lover's Cookbook* (Publishers Weekly). Join food historian Francine Segan on a lavishly illustrated tour of Italy, with more than one hundred recipes for cookies, cakes, pastries, puddings, frozen confections, and more. Drawing from all regions of Italy, *Dolci* collects recipes from grandmas in remote villages as well as hip young bloggers, world-renowned pastry chefs, and small local cafés. Classics like Cannoli and Zuppa Inglese are featured alongside unique regional favorites like Sweet Rosemary and Chocolate Eggplant. Embellished with bits of history and Italian food lore, this cookbook offers new innovations like an “updated” Tiramisù that doesn't use raw eggs, unexpected frozen delights like Spumone with Homemade Hazelnut

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Brittle, an award-winning Parmesan Panna Cotta with Pears, and many other irresistible Italian treats. Rounded out by a chapter on after-dinner drinks, this delectably comprehensive guide offers “a canon of authentic recipes collected from the people who really use them” (The Wall Street Journal).

In this follow-up to the IACP award-winning, New York Times best-selling cookbook *Genius Recipes*, Food52 is back with the most beloved and talked-about desserts of our time (and the under-the-radar gems that will soon join their ranks)—in a collection that will make you a local legend, and a smarter baker to boot. IACP AWARD WINNER • Featured as one of the best and most anticipated fall cookbooks by the New York Times, Eater, Epicurious, The Kitchn, Kitchen Arts & Letters, Delish, Mercury News, Sweet Paul, and PopSugar. Drawing from her James Beard Award-nominated *Genius Recipes* column and powered by the cooking wisdom and generosity of the Food52 community, creative director Kristen Miglore set out to unearth the most game-changing dessert recipes from beloved cookbook authors, chefs, and bakers—and collect them all in one indispensable guide. This led her to iconic desserts spanning the last century: Maida Heatter’s East 62nd Street Lemon Cake, François Payard’s Flourless Chocolate-Walnut Cookies, and Nancy Silverton’s Butterscotch Budino. But it also turned up little-known

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gems: a comforting Peach Cobbler with Hot Sugar Crust from Renee Erickson and an imaginative Parsnip Cake with Blood Orange Buttercream from Lucky Peach, along with genius tips, riffs, and mini-recipes, and the lively stories behind each one. The genius of this collection is that Kristen has scouted out and rigorously tested recipes from the most trusted dessert experts, finding over 100 of their standouts. Each recipe shines in a different way and teaches you something new, whether it's how to use unconventional ingredients (like Sunset's whole orange cake), how to make the most of brilliant methods (roasted sugar from Stella Parks), or how to embrace stunning simplicity (Dorie Greenspan's three-ingredient cookies). With photographer James Ransom's riveting images throughout, Genius Desserts is destined to become every baker's go-to reference for the very best desserts from the smartest teachers of our time—for all the dinner parties, potlucks, bake sales, and late-night snacks in between.

Advises readers interested in culinary careers with descriptions of typical days for positions including food stylist, chef's assistant, and caterer.

A delectable collection of cookie recipes from New York's best chefs, pastry chefs, and bakers. Cookies are the perfect end to a wonderful meal. One-bite meringues and

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macaroons melt in your mouth, while linzers and tuiles are the ultimate fanciful confections. Tracey Zabar has selected distinctly original cookie recipes from seventy-five of the very best culinary talents in Manhattan. Some are the chefs' personal recipes, while others are the signature creations of top restaurants-Le Cirque, Eleven Madison Park, Gramercy Tavern, Artisanal, City Bakery, Felidia, Daniel, and Blue Hill at Stone Barns are included in this scrumptious mix. This irresistible array of more than ninety confectionary recipes for the home baker includes butterscotch and oatmeal cowboy cookies from Chef Mario Batali and his son Benno; coconut macaroons from master baker Sarabeth Levine; a chocolate chip cookie invented by Chef Todd English of Olives that combines his children's favorite chocolate flavors with walnuts; Chef Jason Weiner of Almond's rugelach; and Eli Zabar's tempting buttery sugar cookies. There are also international cookies-Jammy Dodgers from England, wedding cookies from Puerto Rico, Kipferl from Austria, and Lamingtons from Australia. And chefs Francois Payard, Andre Soltner, and Daniel Boulud have added artful creations to the plate. This beautifully photographed book will not only appeal to discriminating dessert lovers but also to fans of New York City's culinary scene, the cookie-swap aficionado, and the bake-sale maven.

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When it comes to sweets, the French do it best! If you love macarons, sablé petit fours, and madeleines, you're in for a sweet treat. This delicious cookbook is full of recipes for bite-size French desserts that pack a sweet punch. With the tiny desserts featured in *Les Petits Sweets*, you can taste more than one, or have a dessert-tasting party to try them all. And try them you must. With flavors like: Earl Grey lavender cassis cardamom apple-yuzu . . . and more, it will be impossible to choose just one. Nougats, caramels, and tiny cakes and cookies will help you expand your French repertoire and flex your baking muscles. Tangerine-Poppy Financiers, Tarte Tatin Macarons, Strawberry-Matcha Tartelettes, Chocolate-Macadamia Shortbreads, and Sesame-Chocolate-Orange Wafers are just a few of the imaginative patisserie offerings you can recreate at home. Classic French techniques explain each recipe from start to finish. Go ahead, have dessert first.

Macarons, the stuff of bakers' candy-coated dreams, have taken the world by storm and are demystified here for the home baker. With dozens of flavor combinations, recipes are structured with three basic shell methods—French, Swiss, and Italian—plus one never-before-seen Easiest French Macaron Method. Pick one that works for you, and go on to create French-inspired pastry magic with nothing more than a mixer, an oven, and

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a piping bag. Try shells flavored with pistachio, blackberry, coconut, and red velvet, filled with the likes of sesame buttercream, strawberry guava pâte de fruit, crunchy dark chocolate ganache, and lemon curd. Or go savory with shells like saffron, parsley, and ancho chile paired with fillings like hummus, foie gras with black currant, and duck confit with port and fig. The options for customization are endless, and the careful, detailed instruction is like a private baking class in your very own kitchen! All recipes have been tested by students and teachers alike and are guaranteed to bring the flavors of France right to your door.

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