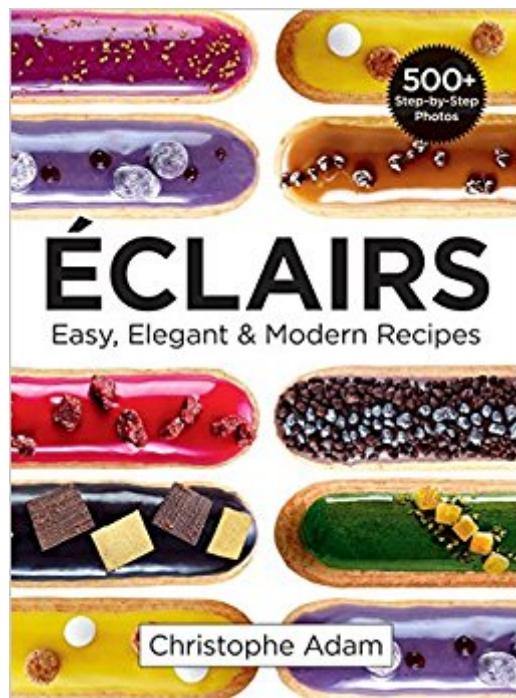


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Eclairs: Easy, Elegant And Modern Recipes



Synopsis

Making $\text{\'{e}}$ clairs has never been easier with this step-by-step book from one of Europe's top pastry chefs. $\text{\'{e}}$ clairs are having a moment -- and making them is much easier than you think. Award-winning pastry chef Christophe Adam, owner of L' $\text{\'{e}}$ clair de genie boutiques, has perfected the art of the $\text{\'{e}}$ clair and turned it into a gourmet delight that marries unconventional and imaginative fruits, flavors, colors and textures. This comprehensive and straightforward book features 35 recipes, step-by-step photographs and easy-to-follow instructions to guide you through mastering $\text{\'{e}}$ clairs. Christophe outlines exactly how to get started, providing a list of equipment, basic rules and helpful tips to assist both the beginner and the experienced baker. It's almost like having a pastry chef by your side in the kitchen! Prepare to dazzle your friends and family with $\text{\'{e}}$ clairs ranging from traditional chocolate $\text{\'{e}}$ clairs to pistachio orange $\text{\'{e}}$ clairs, caramel peanut $\text{\'{e}}$ clairs, strawberry $\text{\'{e}}$ clairs, and more. They are perfect for everything from the most casual gathering to more formal celebrations.

Book Information

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Customer Reviews

Do you like eclairs? Of course, you do! I can remember my first attempt at making eclairs when I was about twelve. I walked to the grocery store to buy the ingredients with my babysitting money. They were not exactly pretty, but they tasted delicious. The new Eclairs book by Christophe Adam can help you make treats that look and taste wonderful. There are a total of 35 recipes. 15 of them are great for beginners. The others are best for intermediate or advanced cooks. What makes this book extra special is the photos. There are over 500 of them that demonstrate the step by step process for each recipe. This makes it easy to refer back to the book as you are working to end up

with beautiful desserts. (Sweeps4Bloggers.com 2017-02-04) Judging by my kids' (and husband's) reactions, éclairs are having a moment, eclipsing cupcakes, doughnuts, and other treats. And the amazing recipes shown here reveal why! Such vivid and delightful flavors and designs that are really the hit of any party. And yet, these colorful and cutting-edge confections are surprisingly simple and straightforward to make. Many use new ingredients that have only recently been made available at your average super store -- candies, metallic shimmer dust, and more. The 20 recipes include unconventional and imaginative flavors, such as currants, apricot, pistachio, and passion fruit. With these basic recipes, and the educational (and fun!) techniques, one could imagine infinite variations. (SharingFoodFun.com 2017-02-17) If food is art, then Chef Christophe Adam's cookbook *Éclairs* certainly are worthy of a First Place award. June 22, 2017 is official Chocolate éclair Day. The very word "éclair" fills our minds with images of opulent cream, light dough, and a creamy topping that just melts in our mouth. Chocolate éclair Day celebrates one of the most decadent of treats to come out of the confectioner's trade since, well, forever. The oldest recorded éclair recipe was discovered in an American cookbook dated 1884. There are as many varieties of *Éclairs* but the one that leaves us all drooling is the Chocolate éclair. The most popular chocolate éclair filling is vanilla cream or whipped cream. In the United States, a chocolate éclair is sometimes referred to as a "Long John." A Long John is an elongated doughnut, filled with custard, cream, or jelly and covered in chocolate frosting. éclair means "flash of lightning" referring to, I suppose, the speed at which these elegant treats disappear if left unguarded. Read Chef Christophe cookbook/trainer, "Eclairs, Easy Elegant and Modern Recipes. We gave this book 5 stars. Make your own éclairs. Heaven knows with 500+ step-by-step photos you CAN do this! Take a break, go to the doughnut shop to order an éclair with a latte on the side. See how theirs compares with yours. How gracious of Chef Christophe to give us insight into his world by thoughtfully introducing us to the exact steps to make perfect *Éclairs*. No detail is overlooked so even novice bakers can begin to create these delightful pastries. You will have to invest in the proper equipment and then practice, but if you love *Éclairs*, then fresh, home baked deliciousness can be yours--plus your family and friends will delight in tasting all your samples! A topic I simply cannot resist in cookbook reviews is to talk about the photography. Sometimes it doesn't exist or is simply underwhelming. But not in this cookbook! Rina Nurra deserves mention for her stunning photography displaying éclair art, and for assisting Chef Christophe in actually showing us with photos how to make perfect *Éclairs*--this is truly a step-by-step illustrated manual. Cooking with a friend is always fun, and baking together using this beautiful guide will be super sweet! Invite your friend for coffee and review your *Éclairs* cookbook. Select your recipes,

check your available equipment, list what you need, and head for Williams-Sonoma or your favorite cooking store. One or each of you must make the glaze and/or filling the day before you make your *éclairs* so this not spur of the moment baking. My mouth is watering just thinking about it! Of course, you could make them on your own, but it would be so much fun with a friend. Chef notes that the Choux pastry keeps very well in the freezer. Make enough pastry so you can each have some extra to freeze--after you make them once, you'll surely want to make more with a different filling or glaze. Bon Appétit! (FoodWineTravelChixs.com 2017-03-08)How many of you love *éclairs*? Ever since I was a kid, I loved when my mother allowed us to get *éclairs* in the store, or even better, made *éclairs* at home. Since they were a bit time consuming, my mother rarely made them, making it a true, delicious treat that all of us looked forward to during the summer (she preferred to cook them with less humidity). Since it was such a fickle recipe, I was always terrified to make *éclairs* at home and honestly never even attempted it as an adult. When I heard that one of my favorite publishers, Robert Rose, who is fantastic about making approachable cookbooks, came out with an *éclair* cookbook, I knew I had to try it for myself. When the book arrived in the mail, I couldn't wait to get into the book and start looking at all the fantastic recipes! Do you want to learn how to make *éclairs* at home? If so, we think you will love *éclairs: Easy, Elegant and Modern Recipes* by Christophe Adam. This fun cookbook has fantastic, unique recipes and amazing step by step pictures that make baking *éclairs* at home easy! As someone who truly LOVES *éclairs*, I couldn't wait to get into this cookbook. As someone who had only had traditional *éclairs*, I was blown away by all the modern, very fun recipes, that sound absolutely delicious. To me, however, the best part is all the step by step instructions. The author (and chef) make preparing *éclairs* look easy and approaching, something that seemed truly amazing to me, especially since it seemed so complicated when I saw my mother making her own recipe growing up. Never had I thought making *éclairs* would be so approachable and now I can't wait to try making them at home after seeing just [how]approachable Chef Adam made all of his recipes. Based on our own experience, we are delighted to give *éclairs: Easy, Elegant and Modern Recipes* an A+ rating and highly recommend it to anyone who loves baking! (Budgetearth.com 2017-02-04)

Christophe Adam's remarkable career has taken him from three-Michelin-star restaurants in London to Fauchon in Paris to eventually opening his own *éclair* boutique, L'*éclair* de genie, which currently boasts over 15 locations worldwide. He has plans to open a boutique in North America in 2017.

I have heard of Christophe Adam and his magical eclairs before, so when this book came out, I was super excited. The preview images show great promise of the content of the book, so I made the purchase without hesitation. When the book arrived and I started browsing through it, however, I was horrified to see that my book is so different from what I expect (and see in the preview). [I have included sample comparison pictures to show my points.] First of all, the book gives measurements in milliliters instead of grams [shown in the preview]. Really, who in the world measure gelatin, salt, peanuts etc. in milliliters? If that's not bad enough, they give you rounded down measurements (e.g. 1/2 tsp salt = 2 ml) which make things even more inaccurate. They also dumbed down the ingredients so you'll not get fancy results like you should. For example, Valrhona white chocolate became just white chocolate and gianduja chocolate became just hazelnut chocolate. To make the book even worse, they also changed the directions from detailed and informative to plain simple, making it so that great results would be difficult to achieve. Compare steps number 3 and 4 in the included pictures to see what I mean. All in all, I'm very disappointed with this book. But more important, I'm disappointed with how shows you a great preview of the book then actually sells you something else. If I had seen the stupid measurements in milliliters beforehand, I might have decided not to buy this book.

I really enjoyed all the step by step photos in the book. I was happy he talked about the chocolate shells. I would have liked more unique recipes. I felt like the 20 that are in here are pretty basic. There are things that he could have gone more in depth on in the recipes and I also feel like he is missing steps in making the basic pastry for the eclairs. Simple things like let your dough sit for 3 minutes or so before putting in the egg so you don't scramble them and he didn't even talk about the egg wash after piping them.

There are very good ideas you can get from here, but the measurements in the book are all in volume. Terrible thing.

Good book. Detailed and recipes worked well

Bem explicativo....detalhado

Loved this book I ordered and would like to say that I absolutely appreciate that the measurements

are in grams and ML so the previous rant review on there isn't grams therels just next to the ingredients great book and addition to my pastry books

Super unique recipes!

Please refer to my detailed comments on "Anonymous" 3/9/17. Photos are recipes for choux pastry, cassis cream, white chocolate glaze, and caramelized hazelnuts. Other recipes not in the book I incorporated are chocolate custard and pistachio syphon cake.

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