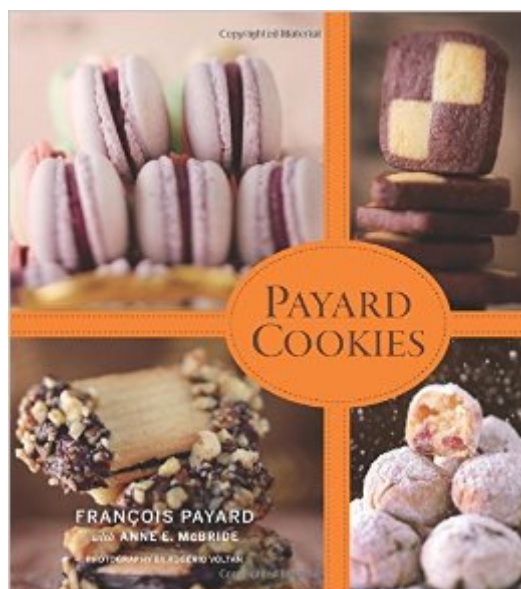


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Payard Cookies



Synopsis

100 favorite cookie recipes from legendary pastry chef François Payard's beloved 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. They range from the simplest sablés (butter cookies) to the most picture-perfect macarons, with everything in between: unassuming spice cookies, jam-filled linzers and other sandwiches, elegantly fluted and scalloped cannelés and madeleines, cakelike financiers, and beautifully iced cutout cookies for every holiday. All adapted for home cooks and tested in a home kitchen, these treats are easy to make yet offer a taste of Paris-meets-Upper East Side • luxury to anyone, anywhere.

Book Information

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Customer Reviews

[View larger](#) [Raspberry Lunettes from Payard Cookies](#) Makes about 50 sandwich cookies. The name of these cookies translates to 'eyeglasses', because of their oval shape with two round cutouts. Splitting the dough in half before rolling it makes it easier to roll and cut. Since half of the cookies have cutouts and half do not, you will need to bake them on separate baking sheets to avoid under- or over-baking them. Adding water to the dough means that it won't shrink much and will perfectly retain the shape into which it is cut, which is important for this particular cookie. **Directions** In the bowl of a stand mixer fitted with the paddle attachment, beat the butter and granulated sugar together on low speed until the mixture becomes pale and fluffy. Add the eggs and mix until everything is fully combined. Add the all-purpose flour and almond flour and mix until

fully combined, then add the water and mix until smooth. Remove the dough from the bowl, divide it in half, wrap each half in plastic wrap, and refrigerate for about 2 hours, or until it is chilled all the way through. Preheat the oven to 375° F (190° C) and line 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 1/4 inch thick. With a 2-inch tapered oval cookie cutter, cut out the dough and place the ovals on a baking sheet. Repeat with the rest of the dough from the refrigerator, rerolling the scraps as necessary. Using a small round cookie cutter or a pastry tip, cut two small circles out of half of the cookies (place the cookies with the cutouts all on one baking sheet), to create an eyeglasses-like shape as pictured. Bake for 8 to 10 minutes, or until they just begin to turn a light golden brown. The cookies with cutouts will bake slightly faster than the ones without. Remove the cookies from the oven and let them cool completely on the baking sheets. Invert the whole cookies and spread a small amount of jam onto the bottom of each. Dust the cutout cookies with confectioners' sugar, and place one on each of the cookies with jam. Press lightly to sandwich them, then store them in an airtight container in a cool, dry place for up to 1 week.

Ingredients 8 ounces (240 grams) unsalted butter, at room temperature 1 1/2 cups (240 grams) granulated sugar 2 large eggs 3 1/2 cups (480 grams) all-purpose flour 1 1/2 cups (120 grams) almond flour 1 tablespoon (15 grams) water 2 cups (600 grams) raspberry jam 1/4 cup (60 grams) confectioners' sugar

I bought Payard Cookies with a grain of salt -- after all, this was the last name in desserts, and usually those guys do not share their secrets. I thought either it would bomb or it would be too technical and I would have to send it back. I'm shocked really. The cookies are fairly easy to make and the feedback has been great too. I have made almond-vanilla financiers, coconut financiers, almond chocolate chip balls, and almond crescents. (I have a lot of almond flour around.) The coconut financiers and the almond crescents got great feedback at work. Today I brought in the chocolate chip balls and the almond vanilla financiers. Responses from people: "The cookies are amazing." And, "Those cookies you brought in? They were just heavenly..." They are right, the cookies are amazing. I will be bringing some to my family when I go up on Christmas Eve. Thank you, M. Payard. You over-delivered. This book's a keeper.

I have only made two cookies from this book so far. Hopefully the others will be sensational, BUT the Linzer cookie recipe was off. Someone didn't proofread it correctly. There was not enough flour for the amount of butter listed. I think the recipe needed more flour or less butter

I've made three recipes so far from the book. Two turned out okay. The Biscotti with Anise Seeds was a major fail, and, considering the cost of two cups of almonds and two cups of hazelnuts, therefore the two stars. I followed the recipe EXACTLY. I weighed each of the ingredients with a high-quality scale and double-checked that I was weighing in grams, not ounces. The resulting dough was liquid. I triple-checked the steps I'd taken, and I hadn't missed anything. I couldn't shape it into logs--I had to pour it onto the cookie sheets. Supremely disappointed.

I am a professional baker and bought this book based on the reputation of the author. As for test of the book I made the Spritz cookie recipe. I had one of my assistants mix this twice both times the dough was far too stiff to be able to be packed. I mix the dough and found the same problem. There is an error somewhere in the formula. This dough is far too stiff for a spritz cookie. If I was interested in a recipe that did not work I would go on the Internet.

Houghton Mifflin, where is your quality control? This beautiful (and not inexpensive) book deserves much better. Page 84 is a duplicate of page 83, so the recipe for Rosaces au Chocolat is incomplete. Can't seem to find any contact info, so there doesn't seem to be any resolution - very disappointing.

It's about time someone wrote such a great baking book. I couldn't put it down for a few hours!! The pictures are gorgeous and every French cookie you can think of is in the book.. I made the Sable Breton and it was gone in a few hours!! The mini Madeleines were super and were devoured by my kids. I think this is one of my favorite baking books this year and it will be the Christmas gift for a couple of girlfriends.

Great book, got it in excellent condition. Hard to believe but on one sitting I was captivated and read the whole book into detail. Love the recipes and just the way that I expected. The book did not disappoint and looking forward to making the recipes. Love a book that has a list of resources on where to find unique flour and one of a kind baking items. It sure goes a long way to show that there is a purpose as they want to experience the food items!!!! So happy to bits!!! Will sure post a few bakes shortly!!! Ordered a ton of good baking books and baking through each !! So stay tuned
Ã Â ÄÅ—

This book is fantastic! Recipes are well written and have many valuable tips. This book has the best tips on preparation and making of macarons I have ever seen, and I've looked at many. I plan to bake my way through this book and look for the shop in Nice this fall.

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