Pierre Hermé was born on 20 November 1961. He is a French pastry chef and chocolatier. He began his career at the age of 14 as an apprentice to Gaston Lenôtre. He later went on to work at Paul Bocuse, and the Ritz Carlton, and became known as the king of French pastries. His creation of the macaron brought him global fame.

Excerpt:

"...Pierre Hermé on his macaron empire..."

"...Satine Gateau Cake Pierre Hermé Pierre Hermé Paris..."

"...books by pierre herm author of chocolate desserts by azuma makoto pierre herm paris satine special..."

"...REcette d'enfance – Le gout de l'enfance..."
'pierre hermé s classic ispahan macaron recipe telegraph

September 11th, 2013 Pierre Hermé's Classic Ispahan Macaron Recipe Pierre Hermé shares the recipe for his best selling macaron with flavours of lychee rose and raspberry ahead of the launch of his limited edition fetish Ispahan collection next month

9781908117236 macarons abebooks pierre hermé 1908117230

November 27th, 2019 Pierre Hermé is universally acknowledged as the king of French pastry with shops in Tokyo, Paris and London he is the best and has even been described as a couturier of pastry this is a man at the top of his art and there is no question his macarons are in a league of its own "

Pierre Hermé 2019 all you need to know before you go

December 23rd, 2019 Choux Satine 7 Choux with cream cheese cream not sweet, passion fruit cream and marmalade it's very sweet and it actually has a slight savory flavor that could be polarizing the design is a choux within a choux which is interesting Pierre Hermé just opened its first US location in Saks NY on the 9th floor

Nougatines 28 pcs assortment — Pierre Hermé London

August 29th, 2019 This nougatine is a reinterpretation of the Fetish Carrément Chocolat pastry Nougatine Satine Passion fruit, orange and yoghurt nougatine enrobed in dark chocolate This nougatine is a reinterpretation of the taste of our Fetish Satine pastry Nougatine Mogador Passion fruit nougatine enrobed in milk chocolate.