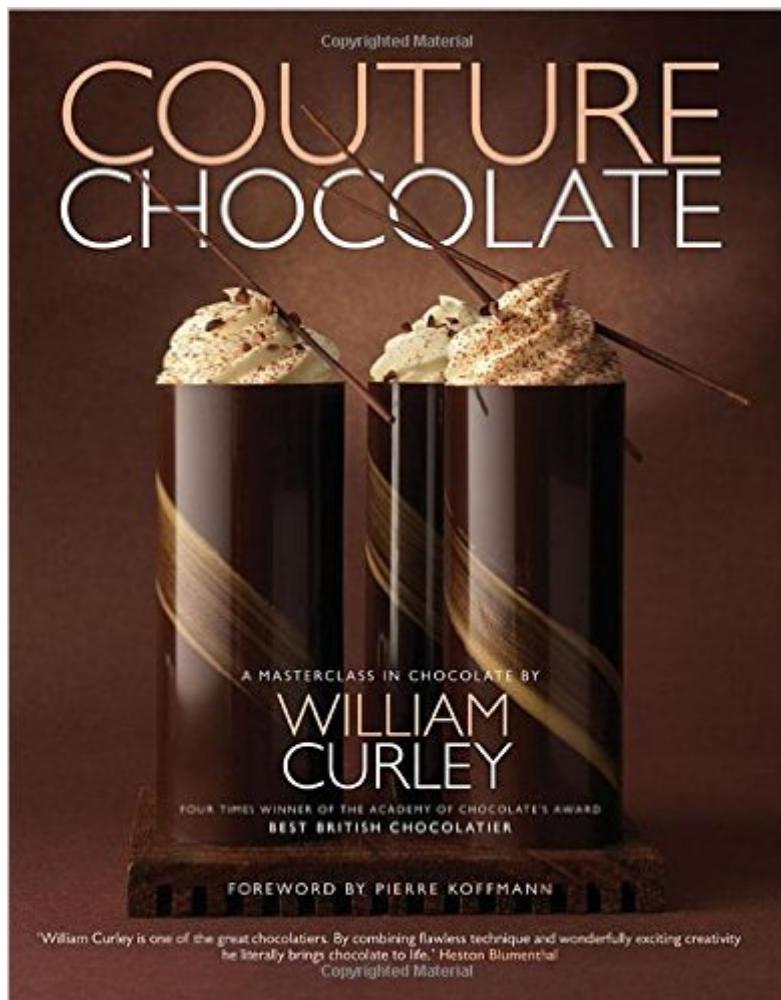


The book was found

Couture Chocolate: A Masterclass In Chocolate



Synopsis

Couture Chocolate examines the origins of one of the world's most popular foods--explaining the method of creating chocolate, how its quality depends to a large extent on the variety of beans used, and the differences between plain, milk and white chocolates. It reveals how some of today's most popular flavors - such as vanilla and chilli - were those favored by the pioneering Aztec chocolatiers centuries ago. William shares his techniques and most mouth-watering recipes, starting with the basics: tempering and making a bar of chocolate; advice on how to add exotic flavors like rosemary or raspberry; and introducing different textures. Once those skills have been mastered, it's time to tackle some of the authors incredible creations.

Book Information

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Customer Reviews

As a female and well, as a human, I never met a chocolate I didn't like but I am also clueless about chocolate. My biggest chocolate moment was when my mother visited me when I lived in NYC and wanted me to drive her to Hershey Pa to see where her Hershey Kisses came from. We did, we took the tour and the whole shabang but I still never let it sink in that creating all different forms of cocoa I have popped in my mouth over the years are a lot of hard work and effort and I took them for granted, then I got this book. It was a first for me. I love home cooking and love cookbooks, not just to make new recipes but to read and to learn as much as I can about food. But I have never delved into any forms of chocolate. I am not gonna lie, I can't walk by a good chocolate shop without dropping a fair amount of money and would probably kick anyone in the shin if they tried to take my last salted caramel but I've never really given it a lot of thought on how to make my own or any form

of creating squat with chocolate. I came across this book after the holidays with a sale with a popular cookbook book club and they had a \$10 sale if you bought so many books. Like I could pass up that deal. I will take to my grave how much \$ I spent but it landed me more cookbooks than I need for the entire of 2012. Not that that is gonna make any difference as I just ordered a new cookbook on macarons, but this is by far my favorite. I have tried several "recipes" I cringe to even call them recipes because they are truly magnificent creations that just make me happy and have allowed me to give some very ingenious gifts in the past couple of months. To just list my favorite recipes isn't enough on this.

I am now examining this book for the first time, after having ordered it. I have not tried any recipe in it yet. I have never seen a book like this. This book primarily teaches people on how to make professional chocolates (as in individual pieces - filled ones, bite-sized morsels, but also bars, cakes, mousses, pastries, and all kinds of chocolate treats). I didn't actually have an interest in that particularly when I bought it; I am wanting to learn all things technical about chocolate, so I took a chance on it. However, I think the book has pretty much sold me on trying to do what the book tries to teach you - how to make chocolates and chocolate treats. They are incredibly appetizing - as in other-worldly. The photographs also are phenomenal. You are going to be pretty much begging for these things once you see the pictures. There are lot of photos of steps along the way of making the recipe, plus the finished item - close up. The text is highly readable and steps are clearly marked and well-explained. It is really an exceptional book in every respect. Pretty much every recipe looks appetizing and devourable - no matter your taste. These things are so delectable-looking that I don't know how they could not taste fabulous. The quantity of every ingredient is listed in three ways: grams, oz and units (ie egg yolks: 125 g / 4-1/2 oz / about 6 eggs). Needed equipment is clearly identified. Complicated recipes are so well broken-down that they actually seem achievable for the confident, practiced cook, even though looking at the pictures of the finished product, I would never dream of trying otherwise. There are 9 pages of text, plus a few pages of photos only, that address "chocolate basics".

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