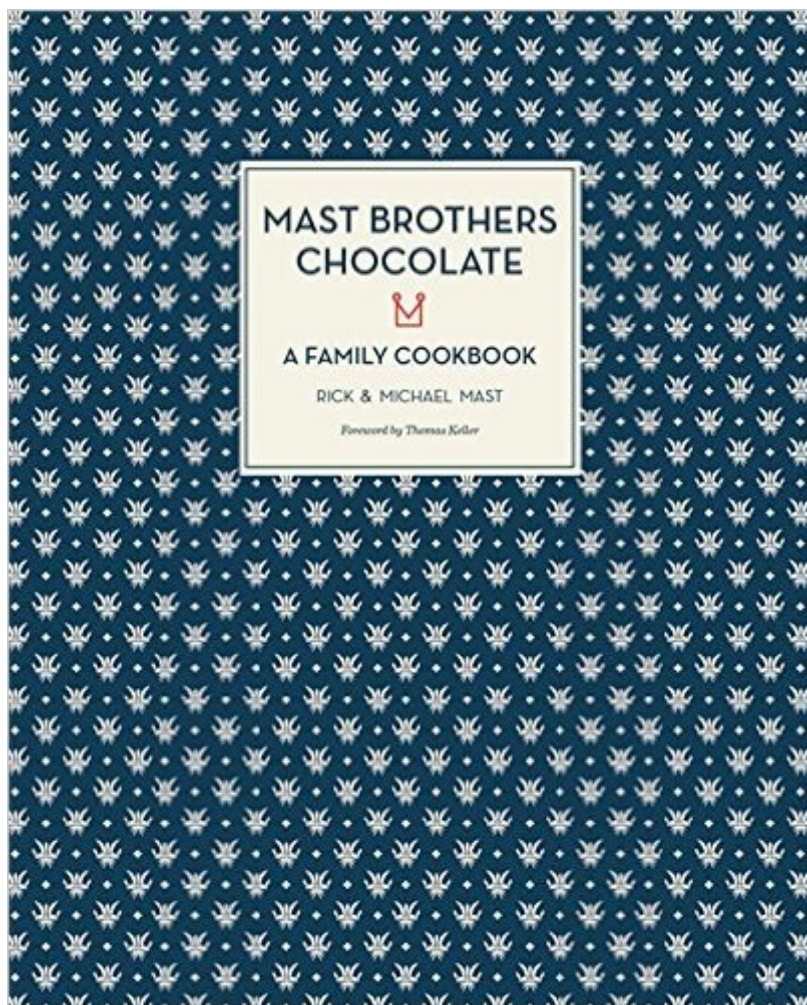


The book was found

Mast Brothers Chocolate: A Family Cookbook



Synopsis

2014 James Beard Award Finalist 2014 IACP Cookbook Award Winner Stories and recipes from the Mast Brothers, makers and purveyors of America's finest craft chocolate. The Mast Brothers are pioneers of the bean-to-bar craft chocolate movement. Sourcing cocoa with unique flavor profiles from around the equator, they roast the beans in small batches to create truly handmade chocolate, one of the very few chocolate makers to do so. At their flagship factory and retail shop in Brooklyn, their distinctive bars are wrapped in exquisite custom papers that they have designed and are sold at specialty food shops around the country and around the world. Many of the world's pre-eminent chefs, including Thomas Keller, Dan Barber, Daniel Humm, Alice Waters, and Alain Ducasse choose Mast Brothers Chocolate for cooking for its purity and distinctive tasting notes. In **MAST BROTHERS CHOCOLATE: A FAMILY COOKBOOK** they share their unique story and recipes for classic American desserts like chocolate cookies and cakes, brownies, bars, milkshakes, and even home-made whoopie pie. There are mouthwatering savory dishes as well, like Pan-seared Scallops with Cocoa Nibs and Cocoa Coq au Vin. With striking color photographs throughout, this cookbook celebrates the vision and allure of Mast Brothers Chocolate, the leaders of the American craft chocolate movement and the choice of the world's great chefs.

Book Information

Hardcover: 288 pages

Publisher: Little, Brown and Company (October 22, 2013)

Language: English

ISBN-10: 0316234842

ISBN-13: 978-0316234849

Product Dimensions: 8.8 x 1.2 x 10.8 inches

Shipping Weight: 3.4 pounds (View shipping rates and policies)

Average Customer Review: 3.1 out of 5 stars [See all reviews](#) (59 customer reviews)

Best Sellers Rank: #397,108 in Books (See Top 100 in Books) #86 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate](#) #1057 in [Books > Cookbooks, Food & Wine > Desserts](#)

Customer Reviews

So, I really like this cookbook. Or rather, I want to like it more. It's beautiful, all the recipes sound lovely, and the Mast Brothers story is so wonderful. Also, their chocolate is truly a thing of beauty. If I could base a review off these things, it would be five stars. But...Recipe testing, man. It's a

bummer. As someone who tests lots of recipes for my job, I understand that it takes a lot of time and money and effort. But seriously, there are some recipes in this book that I can tell just by looking aren't going to work out. When you write a recipe for making candy, you need to provide a temperature for the sugar syrup. You just need to. If you've made peanut brittle a thousand times you can probably get away with not using a thermometer, but for the vast majority of cooks, an accurate temperature is a good way to ensure success. Or at least promote success. The chocolate bread is pretty delicious, but there is no way that thing will fit in a loaf pan. Maybe two loaf pans. I actually just turned my dough into a boule and baked it on a stone. This is another place where providing an internal temperature is more than a good idea. Chocolate bread is already very dark, so it's hard to tell when it's done just by look and feel. A good internal temperature would give the cook a better idea of when to pull the loaf from the oven. The chocolate granola lacked crunch and salt. The peanut brittle was a little sticky on the teeth (probably due to the lack of corn syrup, which I know we're all supposed to revile, and I appreciate their effort to do without, but sometimes it really makes a difference) and again, not salty enough.

[Download to continue reading...](#)

Mast Brothers Chocolate: A Family Cookbook
Chocolate, Chocolate, Chocolate Two Years Before the Mast
Guittard Chocolate Cookbook: Decadent Recipes from San Francisco's Premium Bean-to-Bar Chocolate Company
The Ghirardelli Chocolate Cookbook: Recipes and History from America's Premier Chocolate Maker
Chocolate Wars: The 150-Year Rivalry Between the World's Greatest Chocolate Makers
The Little Books of Champagne, Chocolate, and Roses: The Little Book of Champagne/The Little Book of Chocolate/The Little Book of Roses
Chocolate Modeling Cake Toppers: 101 Tasty Ideas for Candy Clay, Modeling Chocolate, and Other Fondant Alternatives
The Chocolate Connoisseur: For Everyone With a Passion for Chocolate
Couture Chocolate: A Masterclass in Chocolate
Essence of Chocolate: Recipes for Baking and Cooking with Fine Chocolate
Theo Chocolate: Recipes & Sweet Secrets from Seattle's Favorite Chocolate Maker
Featuring 75 Recipes Both Sweet & Savory
Raw Chocolate Treats: Healthy Recipes for the Chocolate Lover
Chocolate Fit for a Queen: Delectable Chocolate Recipes from the Royal Courts to the Present Day
There's Always Room for Chocolate: Recipes from Brooklyn's The Chocolate Room
The Chocolate Therapist: A User's Guide to the Extraordinary Health Benefits of Chocolate
His Majesty 2: The Carson Brothers Saga (His Majesty: The Carson Brothers Saga)
The Complete Fairy Tales of Brothers Grimm (Complete Fairy Tales of the Brothers Grimm)
The Prudhomme Family Cookbook: Old-Time Louisiana Recipes by the Eleven Prudhomme Brothers and Sisters and Chef Paul Prudhomme
An American Family Cooks: From a Chocolate Cake You Will Never Forget

to a Thanksgiving Everyone Can Master

[Dmca](#)