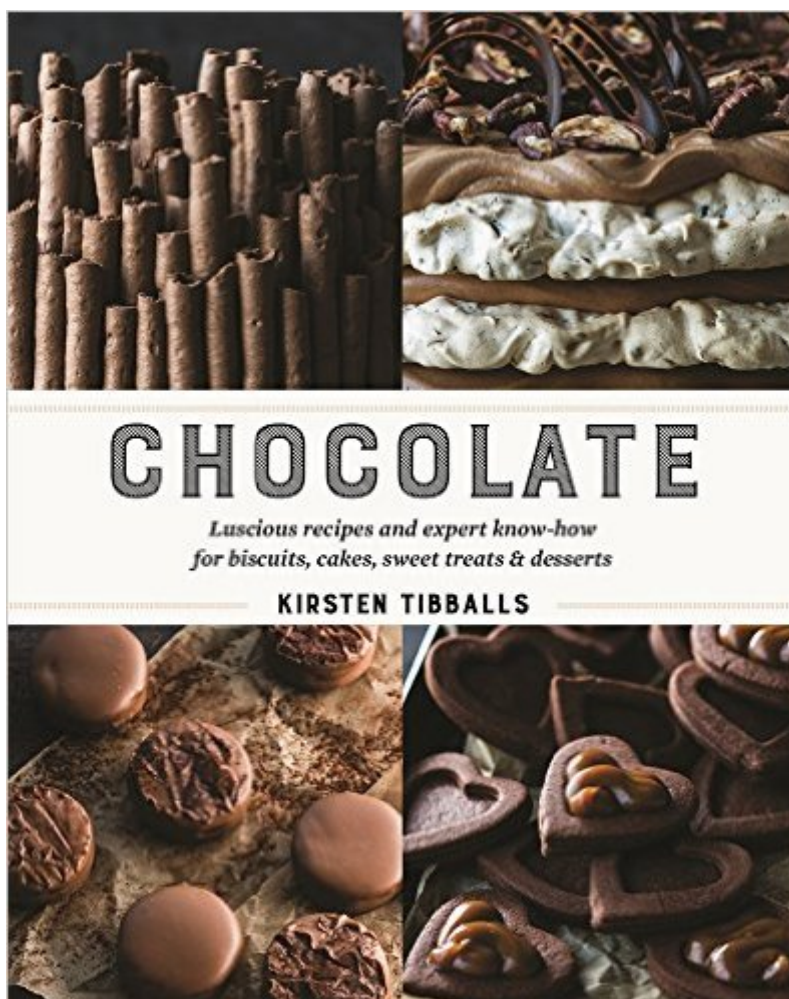


The book was found

Chocolate



Synopsis

This is cooking with chocolate for the home cook: luscious, decadent recipes that are both classic and contemporary. Kirsten Tibballs, dubbed "Australia's queen of chocolate" by MasterChef Australia, runs a school for home cooks who aspire to master the delicate arts of chocolate and patisserie. Her years of experience as a leading chocolatier and a teacher make her perfectly placed to bring together this stunning collection of recipes for all those with a sweet tooth and a desire to impress friends and family with thoroughly indulgent, chocolate-based creations.

Chocolate is always the hero ingredient and each recipe is graded for difficulty: easy, medium, and tricky. Kirsten carefully maps each stage of the process with step-by-step instruction and accompanying photography so you feel as if you are being hand-held from start to finish. From the ultimate recipe for brownies or chocolate chip cookies to coconut, raspberry, and chocolate tarts, caramel chocolate mousse cake, chocolate creme brulee, milk chocolate honey trufflesâthis is chocolate at its luscious, gorgeous best.

Book Information

Hardcover: 256 pages

Publisher: Murdoch Books (September 1, 2016)

Language: English

ISBN-10: 1743366132

ISBN-13: 978-1743366134

Product Dimensions: 8 x 0.9 x 10 inches

Shipping Weight: 2.7 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 starsÂÂ See all reviewsÂ (1 customer review)

Best Sellers Rank: #149,819 in Books (See Top 100 in Books) #28 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate #407 inÂ Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

I purchased this because I couldn't wait for the hard copy. What a beautiful book with easy to follow, step by step instructions. A broad range of recipes as simple as a chocolate chip cookies and as complex as a mousse cake with layers and a shiny glaze. It would be well suited to all levels of expertise. I have already made the brownie (which is to die for). I highly recommend it!

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

Chocolate, Chocolate, Chocolate 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 Guittard Chocolate Cookbook: Decadent Recipes from San Francisco's Premium Bean-to-Bar Chocolate Company 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 Ghirardelli Chocolate Cookbook: Recipes and History from America's Premier Chocolate Maker The Chocolate Therapist: A User's Guide to the Extraordinary Health Benefits of Chocolate Charlie and the Chocolate Factory Labrador Retrievers, Chocolate 2017 Square (Multilingual Edition) 365 Decadent Dishes For Chocolate Lovers (365 Perpetual Calendars) No Monkeys, No Chocolate Curious George Goes to a Chocolate Factory Charlie and the Chocolate Factory: a Play

[Dmca](#)