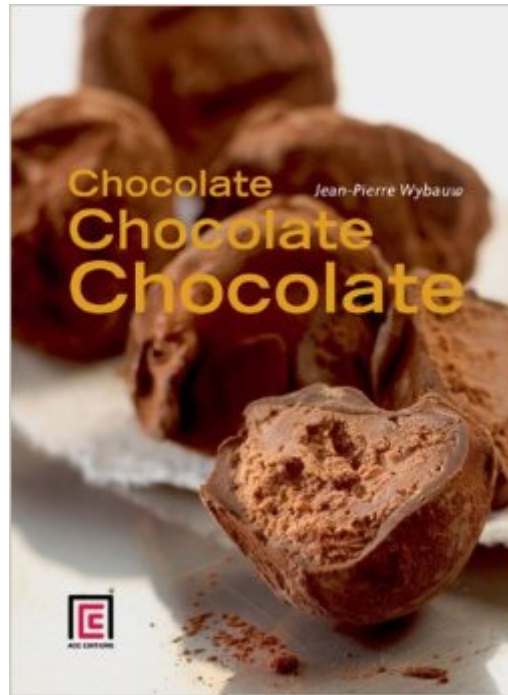


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# Chocolate, Chocolate, Chocolate



## Synopsis

Chocolate, Chocolate, Chocolate is much more than just a recipe book. Employing half a century of chocolate knowledge and experience to this accessible new title, Jean-Pierre Wybauw's sixth book is a veritable abundance of information, history and recipes pertaining to chocolate. The book traces the history of the cocoa bean, from its first use as currency by the Aztecs to the very beginnings of its consumption as a delicacy. The technical differentiations between dark, milk and white chocolate are explained, and different production techniques and tricks are examined, with further nuggets of information included along the way. Nutritional values of different kinds of chocolate, as well as the health benefits of the cocoa bean, are also outlined, and an explanation of chocolatier's terminology. Features over 100 pages of recipes with step-by-step instructions including muffins, soufflés, pralines, macaroons and chocolate cannelloni as well as useful recipes for chocolatiers; ingredients that are otherwise expensive and difficult for the layman to get hold of such as fondant cream. Of interest to professionals and aspiring chocolatiers as well as hobbyists, readers will be swept away by Jean Pierre's enthusiasm and never-ceasing diligence to create the perfect chocolate.

## Book Information

Hardcover: 192 pages

Publisher: Antique Collectors Club Dist (November 16, 2011)

Language: English

ISBN-10: 1851496688

ISBN-13: 978-1851496686

Product Dimensions: 5.3 x 0.7 x 6.9 inches

Shipping Weight: 12.6 ounces (View shipping rates and policies)

Average Customer Review: 3.7 out of 5 stars See all reviews (3 customer reviews)

Best Sellers Rank: #620,319 in Books (See Top 100 in Books) #133 in Books > Cookbooks,

Food & Wine > Cooking by Ingredient > Chocolate #1140 in Books > Science & Math >

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## Customer Reviews

I was a tad disappointed. Wybauw is one of my favorite confectioners and have quite a few of his books. I was excited to see a NEW book out so I bought it with out question. When I bought it the price was MUCH higher than it is today, closer to \$30-\$40. I was expecting the typical book filled with insight and recipes. When I got the book it was like getting socks for Christmas. The book itself

is only 5 inc. x 7 inc. big and like 190 pages and the content for this one was far from the high caliber of his other books. There ARE some new facts and a FEW recipes but not worth the original price. NOW...maybe...don't waist the money for Hard cover though.

This is great recipes for professional chocolatier's and serious home cook's. Jean-Pierre Wybauw is World know Chocolatier with amazing ideas in that industry.

I believe this is a very good book for people who's beginning to work with chocolate. I haven't tried any of the recipes yet, but they seem easy to follow and also the good thing about this book is that every recipe has the ingredients in gr. and oz. Which is really a relief for people living outside the US, like me, because you don't have to convert every single ingredient.

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