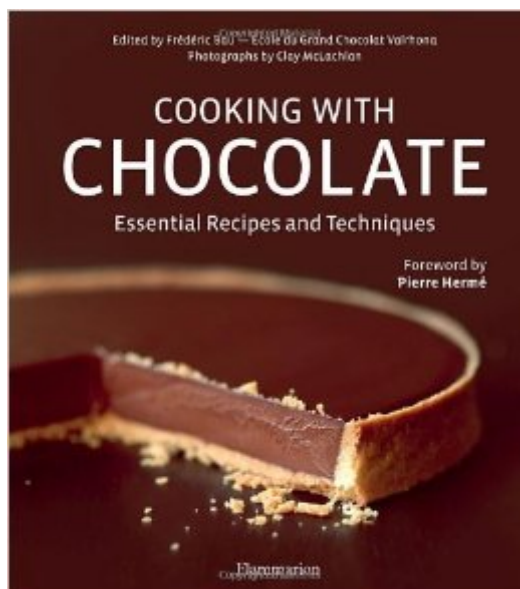


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# Cooking With Chocolate: Essential Recipes And Techniques



## Synopsis

This comprehensive, illustrated reference offers the essential building blocks and recipes for working with chocolate in the home kitchen. This cooking school in book form opens with 100 step-by-step techniques: chocolate basics (tempering, ganaches, pralines), candy fillings, decorations, doughs, creams and mousses, ice cream and sorbet, sauces, and baker's secrets. Each method is explained in text and photographs; fourteen are further clarified on the ninety-minute DVD. Organized into nine sections, 100 recipes are simplified for the home cook: classics (Sachertorte, profiteroles, molten chocolate cake), tarts (chocolate-pear, nut-caramel), snacks (macarons, waffles, brownies, choco-ginger churros), frozen desserts, special occasions (dark chocolate fondue, hazelnut-praline Yule log), and candy (truffles, lollipops, coconut bars). Each recipe is graded with a three-star rating so the home chef can gauge its complexity. Cross references to techniques, DVD footage, glossary terms, and complementary recipes make navigation easy. The volume includes practical resources: visual dictionaries of kitchen equipment and common ingredients; tips for conserving chocolate; a guide to dark, milk, and white chocolate and the importance of cocoa content; and a detailed index.

## Book Information

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## Customer Reviews

I really enjoyed reading the individual blurbs from each chef, and the introduction to the book has more detail about the actual process of cooking with chocolate than I have found elsewhere. However, I wasn't blown away by the recipes; some are incredible, some are fairly poorly written (the ingredient list and/or instructions). In at least two instances that I have noticed, the ingredient

list doesn't actually give an amount or weight (e.g. it just says, milk & chocolate), and the instructions do not further elucidate the proportions necessary to achieve the final product. In another case, one ingredient is called for within two different sections of the instructions, while another ingredient is left out of the process. It may just be a translation error, or a printing error, but still... There are also some recipes where detail is lacking: "heat for a while, then blah blah blah". The photography is gorgeous, and I want to eat everything in this cookbook, but it's a pretty pricey cookbook for so many errors, especially when pastry is a field where precise measurements matter.

I think this book is really great. First of all, let's start with the fact that it was written so anyone could understand the techniques, which if you are working with chocolate and are an amateur, is a big deal. Second of all, the book is divided into techniques section and then recipes. Each chef that collaborated on the book had their own recipe section so there are a lot of variations. The technique section was divided into: chocolate- tempering, molds and coating basics, bonbon fillings, decorations- all types of pretty little ideas plus glazes, pastry doughs and sponges, creamy textures- basic cremeux, pastry cream etc, mousses, ice creams, sorbets and sauces, mastering further techniques- like using a piping bag etc.. there is also a little section on the process of how chocolate is made. every page in the technique section has AT LEAST one picture, many times more than one step is shown and they are beautiful pictures. the recipe section at first glance looks complicated but reading them through I realized that if you take your time going through the techniques section, there are some variations but every technique has already been shown to you. so I am very excited. If you are going to buy one book on chocolate, this should be it. It really eases you into it but doesn't withhold information simply because you may not be a trained pastry chef.

Reading this book is better than reading most novels. Wow. Beautiful photos and that make me want to try every recipe. The instructions are clear and the ingredients are common. There are a few fun new tools to find, but that is part of expanding my knowledge and kitchen base... new tools like stainless steel rulers which hold up what I would describe as a long, thin chocolate ganache tart. Very clever and not hard to do. The recipes I've tried are exquisite and I can't wait to cook the entire book... so much to learn and wonderful chocolaty foods to enjoy. This book is a masterpiece.

This book covers all the fundamental chocolate techniques in detail with a variety of basic recipes to demonstrate the point and to showcase some variations. It then dedicates over 1/2 of the book to creations that incorporate many of these fundamental techniques. For beginner and expert alike,

there is great content in this book. I would also say that, unlike some other chocolate books, this book is well suited for the candy-hating chocoholic who loves the flavor and richness of chocolate but does not like particularly sweet food.

The DVD is nice, and wordlessly taught me a fair amount. The recipes in the book, however, are frequently missing steps or measurements. I am not sure how one is supposed to duplicate such precise recipes without those things.

This book is a very difficult book to follow. Not because the recipes are that hard, but because it is laid out poorly. If you are doing some of the recipes, you may have to reference part of it on different pages. For example, make the ganache (recipe page 45). So each recipe does not have the whole recipe right there on those pages, one must turn back and forth, as many European cookbooks have you do. But I find that that is an old fashioned way of writing cookbooks and it is easier for the reader/cook to have the entire recipe right there, all of it, in one spot, even if it means re-printing the crust recipe, for example, a few extra times in a cookbook. Having a well laid out cookbook is the key to having a cookbook people will actually use over and over and recommend to their friends. Yes, Julia Child published her cookbooks this way, but that was many years ago and times have changed. Some of the explanations on the steps of the recipes are not explained well. It makes me wonder if the cookbook was poorly translated. I would not recommend this cookbook for someone who does not know chocolate well.

This title beautifully covers the art of working with chocolate. From tempering to creating beautiful decorations, all of the examples and techniques are clearly and accurately demonstrated. I highly recommend this book if you want to improve or just begin to explore working with the chocolate medium.

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