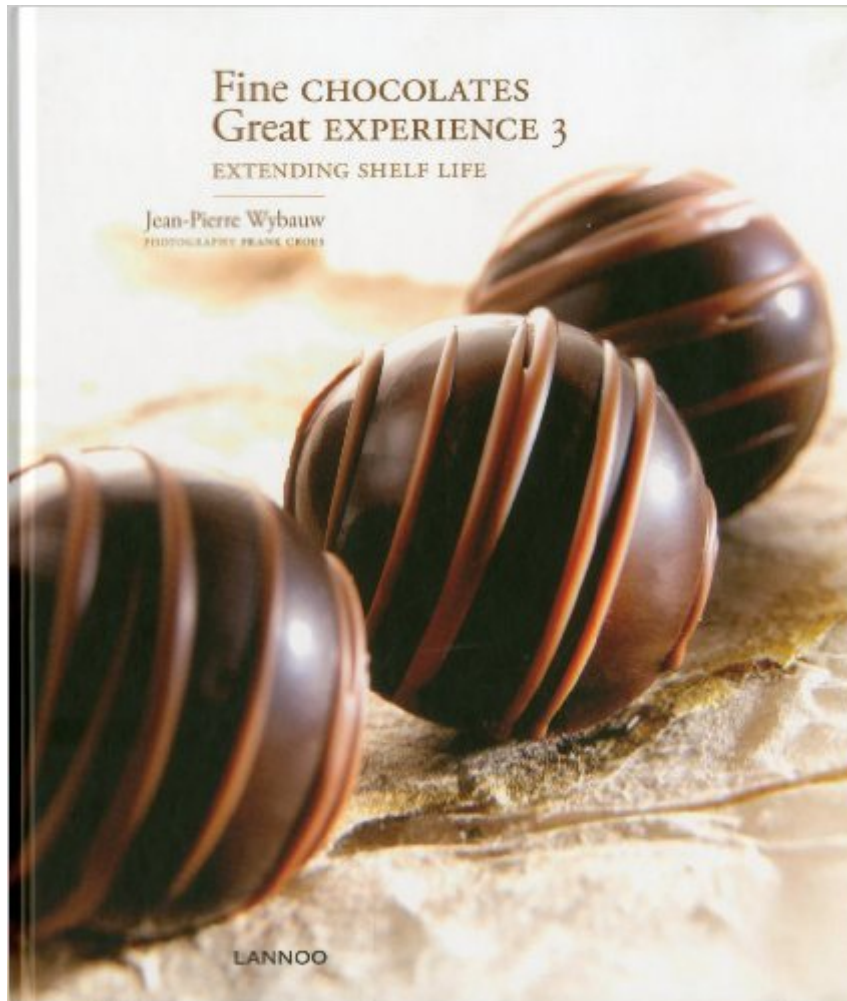


The book was found

Fine Chocolates Great Experience 3: Extending Shelf Life



Synopsis

A new edition of the best-selling 'Fine Chocolates'.

Book Information

Hardcover: 224 pages

Publisher: Lannoo Publishers (Acc) (December 16, 2010)

Language: English

ISBN-10: 9020990209

ISBN-13: 978-9020990201

Product Dimensions: 9.4 x 0.8 x 11.1 inches

Shipping Weight: 2.9 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (15 customer reviews)

Best Sellers Rank: #490,362 in Books (See Top 100 in Books) #107 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate](#) #1263 in [Books > Cookbooks, Food & Wine > Desserts](#)

Customer Reviews

This book is the third addition to my chocolate library in the last few months. The other two are 'Chocolates and Confections' by Grewelling and 'Making Artisan Chocolates' by Shotts. All three are top quality books. This one by Wybauw is an excellent book covering a variety of methods, procedures and products. It is a professional book as can be seen by the high price. If you are not very experienced with chocolate, but are adept in the kitchen, don't blow your money. Try your hand first, using the book by Shotts, which is very good and very cheap (see my review). Wybauw does not only deal with chocolaterie in this fine tome, but with many aspects of candymaking, including fruit pastes, marzipan, caramels, nougat, candied peel etc. All types of chocolates are exhibited, including, molded, ganaches and enrobed. There are many recipes for different kinds of ganaches and fillings. The methods are clearly depicted in color photographs and products are allotted a full page photo each. Tempering techniques are explained in detail and there are troubleshooting sections and information charts everywhere. Special attention is given to the preservation of centers. The author uses sorbitol, a derivative of glucose, that is used in several foodstuffs as a humitifier and preservative, and even in toothpaste!(it is the ingredient that gives you that cold refreshing sensation when you brush your teeth). Research is still being done as to the safety for the human health if it is consumed in great quantities. The translation is not as bad as some other reviewers have depicted it. I still haven't found a sentence or instruction that I have not understood. Weights

are in Metric as is the case with all self-respecting professional books.

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

Fine Chocolates Great Experience 3: Extending Shelf Life The Ultimate Fine Chocolates Make:
Lego and Arduino Projects: Projects for extending MINDSTORMS NXT with open-source
electronics Spectrum Extending Fractions, Grade 5 (Spectrum Focus) Fine Motor Fun: Hundreds of
Developmentally Age-Appropriate Activities Designed to Improve Fine Motor Skills (Key Education)
The Chocolates Delights Calendar 2017 Boxed/Daily Calendar Making Artisan Chocolates Pure
Chocolate: Divine Desserts and Sweets from the Creator of Fran's Chocolates Chocolates and
Confections: Formula, Theory, and Technique for the Artisan Confectioner Chocolates and
Confections at Home with The Culinary Institute of America Building a Shelf and a Bike Rack:
Beginner II - two hammers ('a little more ambitious') (Building Together Series) Top Shelf Asks the
Big Questions Reuse of Off-the-Shelf Components: 9th International Conference on Software
Reuse, ICSR 2006, Torino, Italy, June 12-15, 2006, Proceedings (Lecture Notes in Computer
Science) Off-The-Shelf Fabric Painting: 30 Simple Recipes for Gourmet Results Unknown Waters:
A First-Hand Account of the Historic Under-ice Survey of the Siberian Continental Shelf by USS
Queenfish (SSN-651) Packaging Design: Successful Product Branding From Concept to Shelf The
Book of Job Bible Book Shelf 4Q 2016 Songs of Experience: Facsimile Reproduction with 26 Plates
in Full Color (Dover Fine Art, History of Art) 101 Great Samurai Prints (Dover Fine Art, History of Art)
Old Master Life Drawings: 44 Plates (Dover Fine Art, History of Art)

[Dmca](#)