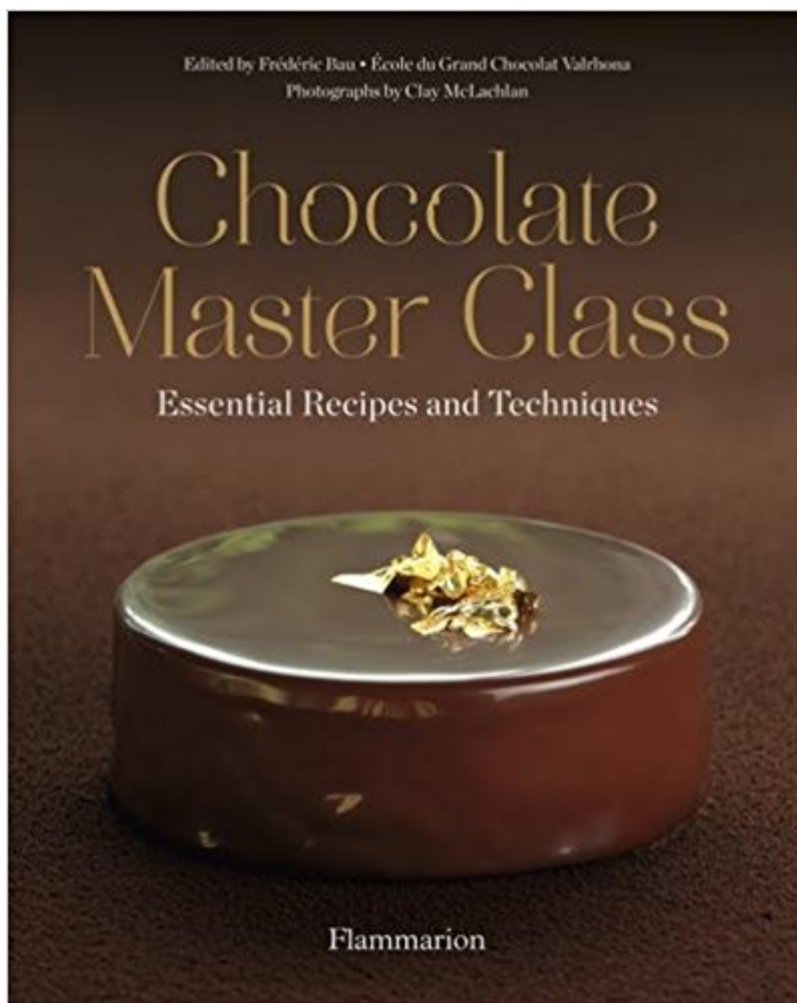




Ebook Directory
the best source of ebook

The book was found

Chocolate Master Class: Essential Recipes And Techniques



Synopsis

The ultimate cookbook from the Valrhona school for chocolate makers, featuring a dozen essential techniques and seventy easy-to-follow recipes. From the precise method for tempering chocolate, to the creation of a divine chocolate mousse or soufflé, this book offers the home cook an authoritative master class in working with chocolate. A dozen essential step-by-step techniques for mastering the artisanal skills of a chocolatier, such as ganache for hand-dipped candy, classic molds, and chocolate pastry cream. Seventy recipes are arranged by texture—moist, velvety, unctuous, crunchy, creamy—and make it easy to perfect the ideal chocolate delicacy for every occasion. The recipes range from mendiante candies to truffle hearts, from bittersweet panna cotta to warm chocolate tart, from coconut bars to fondue, and from classic pastries such as madeleines, brownies, and cupcakes, to more exotic delights like Klemanga, Pineapple-Mango-Coriander tart, or chocolate tea. Chocolate Master Class is an essential reference for chocolate lovers.

Book Information

Hardcover: 192 pages

Publisher: Flammarion; Tra edition (October 14, 2014)

Language: English

ISBN-10: 2080202014

ISBN-13: 978-2080202017

Product Dimensions: 7.7 x 0.9 x 9.7 inches

Shipping Weight: 1.9 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars 17 customer reviews

Best Sellers Rank: #179,405 in Books (See Top 100 in Books) #28 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate #42 in Books > Cookbooks, Food & Wine > Desserts > Confectionary #372 in Books > Cookbooks, Food & Wine > Celebrities & TV Shows

Customer Reviews

Frédéric Bau, founder, creative director, and executive chef of the *École du Grand Chocolat Valrhona*, is widely regarded as one of the best chocolatiers in the world. He previously worked with Pierre Hermé at Fauchon. Julie Haubourdin is a professional pâtissière and former member of the *École du Grand Chocolat Valrhona*. Clay McLachlan's photographs have been featured in *Food & Wine*, *Condé Nast Traveler*, *Gourmet*, and *Wine Spectator*, as well as in *Beyond the Bread Basket*, *French Cooking: Essential Recipes and Techniques*, *Fine French Desserts: Essential Recipes and Techniques*, and *Cooking with Chocolate: Essential Recipes and Techniques*.

L'École du Grand Chocolat Valrhona is a world renowned training center for the art of patisserie and chocolate.

A very nice recipe book for the home baker and chocolate maker. I feel that the user must have a working knowledge of baking and chocolate world. Not really for beginners. Contains great recipes, photos and instructions but not much on technique or the ins and out of working with chocolate. I have experience and love the recipes.

We get our chocolate fix in many ways. That snatch of something on the side at the checkout stand of the supermarket. A cookie jar awaiting a midnight raid. A Sunday spent in the kitchen fashioning cake and frosting, perhaps to receive candles for a special day. And some of us wish we could go to France to chocolate school and really, really learn how to become a chocolate master. This important book, *Chocolate Master Class*, helps you begin fulfilling those dreams. Edited by Frédéric Bau of the École du Grand Chocolat Valrhona, this is an intense book. It won't necessarily make you a chocolate professional, but you could boast of having a master's degree in chocolate. The subtitle for this volume is *Essential Recipes and Techniques*. That is precisely what you get. First, a set of techniques, one per page, clearly giving you directions to manage your chocolate journey: how to melt, temper and mold. How to make ganache and cake batter, pastry cream and sauces. How to do these things and, equally important, why you need to do them. Tempering chocolate is not an option but a necessity. Then, it is off to the actual recipes. And here there is a twist. The recipes are NOT organized by cakes, cookies, ice cream. No, the recipes are arranged by texture: velvety, moist, melt-in-the-mouth, crunchy, and creamy. When you think about it, isn't that one of the pleasures of chocolate? The snap of a hard slab, the stickiness of a caramel, the utter smoothness of a mousse. The recipes here are sophisticated, even the brownies have a complicated set of ingredients: both white and brown sugar, both bittersweet chocolate and cocoa powder. There's a Chocolate Cream with Jelled Coffee that sounds a bit different and the recipe itself surely is. The Hazelnut Waves are a composed cookie: almond shortcrust pastry topped with hazelnut cream topped with milk chocolate ganache. Or a Walnut, Caramel and Coffee-Chocolate Tart that will pull the crowns off your teeth. And you can drink your chocolate, too. There are lovely hot chocolate recipes but I'm fond of the Café con Coco: iced espresso shaken with a chilled cocoa made with bittersweet chocolate and cocoa powder. If you ever have to pull an all-nighter and need caffeine, this is your beverage. If chocolate is your passion, if not your addiction, then *Chocolate Master Class*

will make you a better human being. And surely a happier one. For more cookbook reviews and thousands of recipes, please visit Cooking by the Book. You'll discover how we do Culinary Team Building for corporate teams!

"The majority of the recipes in this book were previously published in COOKING WITH CHOCOLATE: ESSENTIAL RECIPES AND TECHNIQUE" which was published in 2011. There was no indication of this on the page and I bought this book not knowing the contents are pretty much the exact same. This book is much smaller in size with less recipes. If you are thinking of buying this I would strongly suggest you get the 2011 one instead. The design and layout of COOKING WITH CHOCOLATE is much more pleasing to look through and also when comparing the same recipes I find that CWC offers some useful notes that are omitted in CMC.

Great book, quick shipping. I like the information about chocolate as well as all the great recipes. Might be too basic for advanced chefs.

This book contains a variety of chocolate recipes. From cake, chocolate milk, fondue, ganache, and also a few recipes of elegant chocolate desserts. Would recommend if your into general chocolate desserts with a variety.

The book looks interesting and i can use it in my daily deserts

Just what my daughter wanted for her birthday and the shipping was extremely fast

Photos and recipes plus creativity in this book with easy steps and explanation of everything. I feel happy with this purchase.

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

Essential Oils For Chocolate Truffles, Chocolate Candy, and Chocolate Desserts: The 15 Minute Guide To Making Chocolates With Essential Oils-How To Make ... Oils (Essential Oils for Chocolate Lovers) Chocolate Master Class: Essential Recipes and Techniques Professor Chocolate Presents The Ultimate Guide to Finding Chocolate in New York City (Lower Manhattan & Brooklyn Ed.): 40 NYC Chocolate Shops Organized Into 11 Distinct and Digestible Walking Tours. Chocolate Celebrations: A Comprehensive Chocolate Cake Recipe Book with Delightful Chocolate Cake Decorations Pro Flash Manual: A Michael Willems Dutch Master Class Manual (The Michael

Willems "Dutch Master Class" series Book 2) Chocolate Cake Cookbook: 50 Healthy and Tasty Chocolate Cake Recipes - You Too Can Make Your Family Happy by Trying These Recipes at Home Essential Oils: 50 Essential Oil Dog & Cat Recipes From My Essential Oil Private Collection: Proven Essential Oil Recipes That Work! (Essential Oil Pet Private Collection Book 1) The Ghirardelli Chocolate Cookbook: Recipes and History from America's Premier Chocolate Maker A Chocoholic's Chocolate Cake Cookbook: 30 Indulgent and Diverse Sweet & Delicious Chocolate Cake Recipes for any Chocoholic (secret or otherwise!) The Chocolate Truffle Cookbook: 50 Delicious Chocolate Truffle Recipes (Recipe Top 50's Book 62) Guittard Chocolate Cookbook: Decadent Recipes from San Francisco's Premium Bean-to-Bar Chocolate Company Theo Chocolate: Recipes & Sweet Secrets from Seattle's Favorite Chocolate Maker Paleo Chocolate: Indulging Paleo Chocolate Recipes The Best Chocolate Chip Cookies: Mouthwatering Chocolate Chip Cookie Recipes to Satisfy Your Sweet Tooth Essential Oils: Essential Oil Recipe Book - 30 Proven Essential Oil Recipes :: My Essential Oil Private Collection Vol. 1 (Private Collection Essential Oils) How to Ace Your Business Finance Class: Essential Knowledge and Techniques to Master the Material and Ace Your Exams 555 Cookie Recipes: Best Delicious Cookie Recipe Cookbook (Chocolate Cookie Recipes, Dessert Recipes, Festive Cookie Recipes, Christmas, Thanksgiving, Easy Baking Cookies) Bean-to-Bar Chocolate: America's Craft Chocolate Revolution: The Origins, the Makers, and the Mind-Blowing Flavors Chocolate Wars: The 150-Year Rivalry Between the World's Greatest Chocolate Makers Chocolate Making Adventures: Create Your Own Chocolate

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)