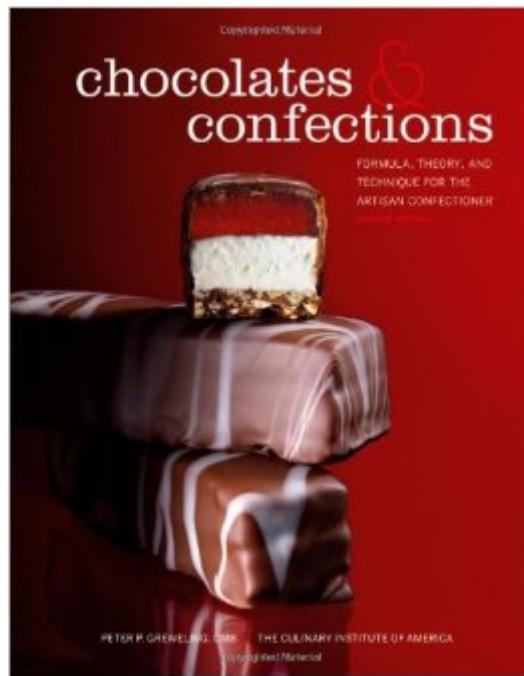


The book was found

Chocolates And Confections: Formula, Theory, And Technique For The Artisan Confectioner



Synopsis

The comprehensive guide to chocolate and candy making for professionals and serious home cooks Chocolate and candy making is more popular and accessible than it has ever been. This book combines artisan confectionery techniques with straightforward explanations of the theory, science, and formulas at work. Fundamental information includes ingredient function and use, chocolate processing, and artisan production techniques. Professionals and home enthusiasts will find formulas and variations for gorgeous and delectable confections including dairy-based centers, crystalline and non-crystalline sugar confectionery, jellies, nut centers, and aerated confections. Expanding on the award-winning first edition, this new revision provides the same comprehensive content, foolproof formulas, and step-by-step instructions readers expect, along with the very latest information and guidelines. Revised to include 30 percent new recipes and formulas, more than 250 photos, and 27 illustrations Features new sections on opening a professional bakeshop, packaging and marketing, and American-style layered candy bars Written by Certified Master Baker Peter Greweling, one of the world's top names in confections, and author of Chocolates and Confections at Home with The Culinary Institute of America, from Wiley

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Customer Reviews

I recently took several chocolate making classes from Chef Marco Ropke, head pastry chef at the Beijing Ritz Carlton during the 2008 Olympics, and in class, he basically suggested that if we were to buy any one chocolate book, THIS book was it. Why? It's a comprehensive 4 in 1 book:1) The science behind chocolate, sugarwork and the various components. Why might you want to include

glucose in your chocolate and not just any sugar syrup? What is the difference between using agar-agar, gelatin, pectin and cornstarch in making gummies and jellies? This type of information helped me better understand why some of the steps to chocolate making mattered, and also gave me more comfort in knowing where I could deviate from recipes (e.g. I can add whatever liquid flavourings I want so long as I add them at the right time and keep my fats to liquid ratio consistent).2) Techniques - how do you temper chocolate? how do you make aero-bar style chocolates? what's the proper way to handle ganaches or molded chocolates? how do you make a praline or marzipan? what's the secret to those meltaway type chocolates? what about the honeycomb material inside crunchie bars?3) Troubleshooting - invariably a chocolate recipe will go wrong. how do you save a ganache that's been separated? why did your pates de fruit sweat and what can you do about it?4) LOADS of really delicious recipes from chai tigers to a thai lemongrass truffle or toucan passionfruit chocolate to marshmallows, nougats, chocolate bars, candy crisps, caramels, fudges and more. I made several recipes (scaled down since the recipes are for ~180 truffles each!) from the book and they have all been hits. I have ordered more chocolate and I can't wait to try more.

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