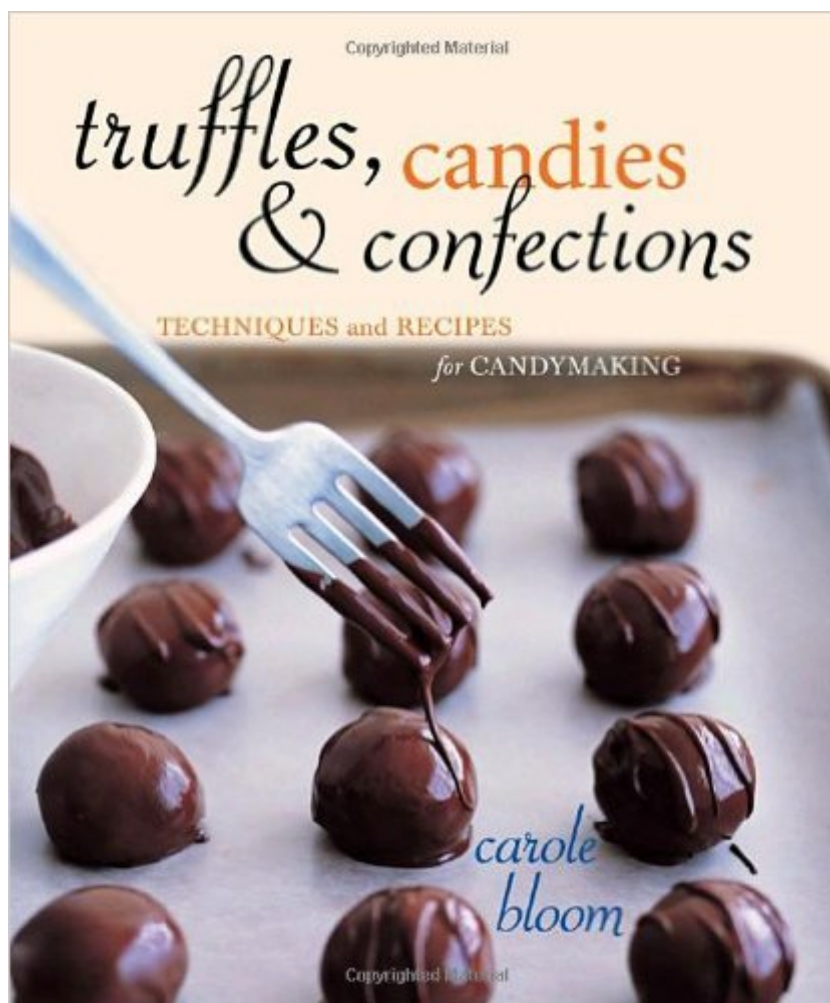


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# Truffles, Candies, And Confections: Techniques And Recipes For Candymaking



## Synopsis

With TRUFFLES, CANDIES, AND CONFECTIONS at your side, starting a candymaking tradition will be as rewarding as it is delectable. Imagine your favorite candy—maybe it's a velvety raspberry truffle or a piece of crisp English toffee. In this completely revised and expanded edition of a culinary classic, pastry chef and teacher Carole Bloom shows intrepid bakers how to turn their visions of sugarplums into home-baked perfection. Bloom begins with an illuminating discussion of candymaking essentials, from ingredients to tools to techniques, and then shares more than 180 exquisitely detailed recipes for truffles, caramels, nut brittles, fudge, and more. If you haven't dared to try candymaking or have been frustrated by attempts in the past, get out the baking sheets and gift boxes—it's time to prepare, devour, and share batches of blissful, homemade treats like Mocha Truffles, Hazelnut Chocolate Kisses, Vanilla Cream Caramels, Butter Peanut Brittle, and Maple Pecan Fudge. Bloom's clear, concise instructions will help beginners master even the trickiest techniques, like tempering chocolate and making caramel, and her many recipe variations will inspire experienced candymakers to experiment with new flavor combinations.

## Book Information

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## Customer Reviews

For those who want to make candy in their kitchen at home, this book is the only game in town. In spite of some shortcomings, I do recommend it for the dedicated home cook. There are a number of older candy books, but are mostly out of print and date back 50 years or more; as such, they do not reflect current abilities or tastes. This book is the only complete one on confectionery I can think of published in recent years. This is a reprint of the original published in 1992. This book does a good job of representing those candies that people want these days. When they think of confectionery,

they mainly are thinking of chocolate truffles and clusters; consequently, the first half of the book is devoted to just that. The second half contains chapters on caramel, brittles and marzipan, fudge and nougat, and fruit. The recipe instructions are well described and easy to follow. The sections on ingredients, techniques, and equipment are also important, as these subjects in older candy books are out of date and mostly worthless. There were some shortcomings, however. The description on tempering chocolate is brief, and leaves out many details. I object to the many ministrations that chocolate be put into the refrigerator. Many of the recipes in the second half call for hot sugar to be cooked to 240 degrees and beyond. This is the most dangerous thing in the kitchen to do (even more dangerous than deep-frying in oil), yet there are no instructions on how to do this safely. This subject by itself would need a section 3 or 4 pages by itself. There should also be more information on the difference between milk, white, and semi-sweet chocolates and the various brands.

I feel that this cookbook is missing a couple of important candy genres. Although it does include two recipes for marzipan, a rare phenomenon in the world of American candy books, there is no mention of hard candies other than nut brittles, and perhaps even more surprisingly, there are no fondant recipes. I consider fondant to be one of the cornerstones of candymaking, and lovely though this book may be, I can't help but feel cheated by its misleadingly wide-ranging title. It does, however, boast an extensive section on truffles, and the technique chapter at the beginning of the book sports an exceptionally thorough and unique explanation of chocolate tempering and how one holds a temper. If you already have a collection of candy books that covers all the bases, "Truffles, Candies and Confections" is a nice addition. But if you're looking for an introduction to candy making in general, this is not it.

I've enjoyed making many of the recipes out of this book, but have found that the instructions lack detail and are sometimes inaccurate, requiring the reader to fill in the gaps. This is ok if you're willing to try out the recipe several times, inventing the instructions on your own. Otherwise, the variety of recipes covers many candy-making genres, and the book is a good starting point for those getting into candy making.

This is the best book that I have ever bought on candy making. It is clear and very easy to use--and the recipes are all my favorites. I really like the chocolate truffles that Carole does and the peanut brittle is the best I have ever had. I am going to make everything in this book, over and over again :).

Pros: Fabulous recipes - which are easy to half when you don't need six dozen truffles. Clear, easy to follow directions. Fantastic photography. This book gives the home cook the "I can do this" feel in a clear and comfortable way. All of the truffle cream recipes I've tried have been fantastic. Good cursory overview of different chocolate types. Plus, Marzipan! Cons: A little light on information about the different types of chocolate, and the variances in working with them. The boiled sugar recipes don't mention the absolute sheer danger of doing some of them. For instance, those are not recipes where children should be allowed to help. Other reviewers have said that her tempering information was insufficient, but I've been able to successfully manage my batches using her techniques. That said, I'm doing very small batches, usually half of a recipe, which may have something to do with how easy it is for me to keep the chocolate in temper while I'm working with it. I've not made any of the cluster or caramel recipes, since I've got braces on, and braces and sticky candies are never a good mix. However, once they come off, some of those recipes are on my "must have NOW" list. All in all, I think this book is a must have for the amateur confectioner.

Love, love, this book. This has some great techniques that are very helpful and some really good ways to understand how to make chocolate. This is a much needed book for anyone who is making chocolate.

I've got this book from , ordered as a gift for my girlfriend. She is very fond of home cooking and wanted to try some fresh ideas in candymaking. The book is good, even better than just being good. I'm not a cook at all, though I'm able to make a coffee with toasts, but even myself have an inspiration to start making some sweets, following the instructions from the book. We both (me and my girlfriend) are very pleased with the book. (And, as always, with 's prompt services).

Terrific book, with techniques that really work, and a wonderful read. If you are considering working with chocolate and other confections, you will truly appreciate this book. The color pictures are beautiful.

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