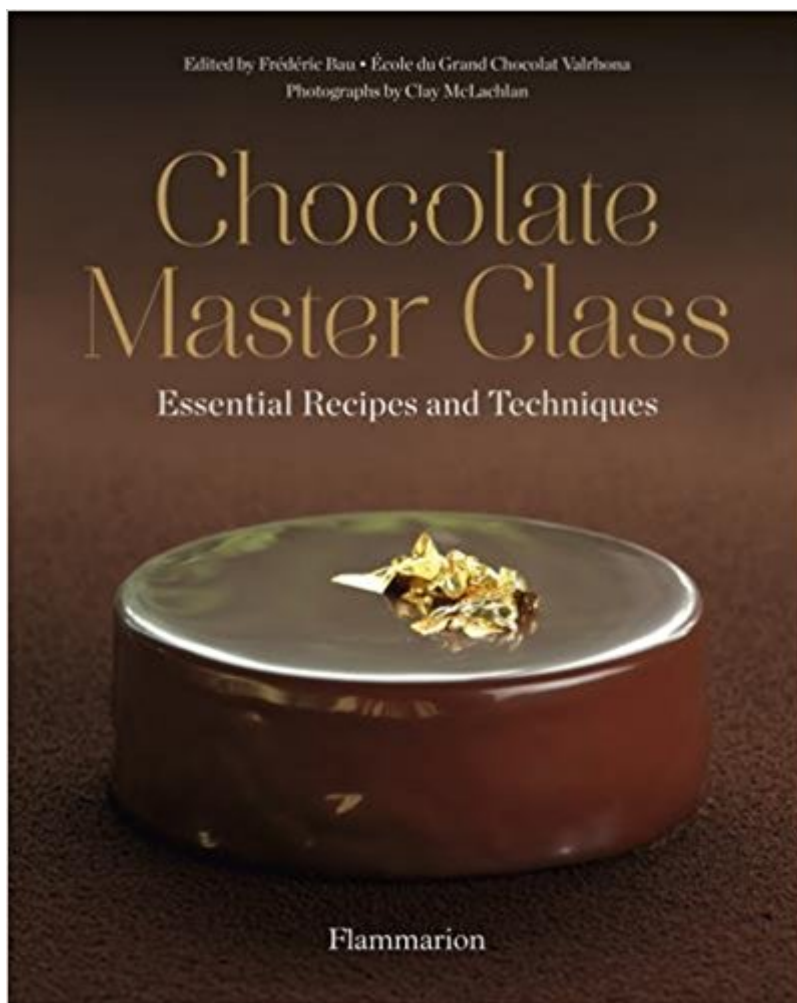


The book was found

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 mediant 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

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Customer Reviews

François-Bau, founder, creative director, and executive chef of the 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 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.

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