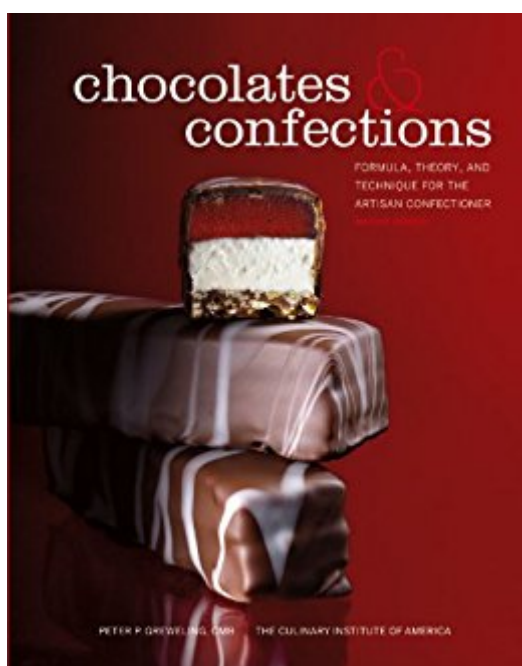


The book was found

Chocolates And Confections: Formula, Theory, And Technique For The Artisan Confectioner, 2nd Edition



Synopsis

Chocolates & Confections, 2e offers a complete and thorough explanation of the ingredients, theories, techniques, and formulas needed to create every kind of chocolate and confection. It is beautifully illustrated with 250 full-color photographs of ingredients, step-by-step techniques, and finished chocolates and confections. From truffles, hard candies, brittles, toffee, caramels, and taffy to butter ganache confections, fondants, fudges, gummies, candied fruit, marshmallows, divinity, nougat, marzipan, gianduja, and rochers, Chocolates & Confections 2e offers the tools and techniques for professional mastery.

Book Information

File Size: 155875 KB

Print Length: 544 pages

Simultaneous Device Usage: Up to 3 simultaneous devices, per publisher limits

Publisher: Wiley; 2 edition (October 16, 2012)

Publication Date: February 4, 2014

Language: English

ASIN: B00I8XF5MY

Text-to-Speech: Not enabled

X-Ray: Not Enabled

Word Wise: Not Enabled

Lending: Not Enabled

Enhanced Typesetting: Not Enabled

Best Sellers Rank: #483,137 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #49

in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Baking > Chocolate #53 in Kindle

Store > Kindle eBooks > Cookbooks, Food & Wine > Meals > Sweets #78 in Kindle Store >

Kindle eBooks > Cookbooks, Food & Wine > Professional Cooking > Professional

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. The book also included suggested equipment and a brief explanation of some of the tools and why they were important. The one thing missing from the book that I wish they spent time on was decorating in general -- the different techniques for finishing chocolates such as adding chocolate swirls, etc. To be fair each recipe has a description for how to finish the chocolate such as adding bits of salt or adding candied fruit bits and they did show you how to make spiked chocolates, but I wanted to know more about selecting colours and other types of chocolate flourishes. In all it's a pricey, but valuable book that I anticipate I will be referencing a lot as I continue to learn and make chocolates.

I purchased Chef Greweling's book based on some recommendations. It is unique in its broad range of confections, and also discusses using certain techniques and the food science behind making a recipe work. The photographs are mouth watering. I had a rare opportunity to talk with Chef Greweling. He is passionate in what he does. This book cannot be compared with printing a random recipe from the Internet. There is a big difference using his professional recipes and most important, understanding why a simple technique such as incorporating one liquid into another has a right way to make that recipe spot on!

This book is as great as the cover looks. It is an arsenal of information if you want to get started making more than dipped pretzels or chocolate dipped cookies. My daughter and I have a shop where we are licensed to do our own chocolates....this is such a helpful and thought provoking book, with many new ideas and recipes. The public are loving the results as much as we are. Thank

you/c

If you're serious about exploring the chocolate and confectionery arts, this is the book to get. It's a big textbook packed full of information and recipes. It explains the "why" of the process and thus gives you a foundation to build on. I own a couple other chocolate books but this one is my "go to" manual.

Great informative and beautiful book from a top notch chocolatier.

Only four stars as several of the recipes are geared for pros only and do not make it clear, more importantly no appreciable mention/analysis of the need to adjust candy recipes for elevation--how could this be overlooked?--crucial for candy makers! Other than that, the book is virtually a text-book worthy edition for those who love to make sweets. I've learned a huge amount from Mr. Greweling's research and thank him for it. The photography and styling are beautiful as is the finish and overall quality of the book. I'd recommend this text only for those who are experienced AND serious about making candy.

This book is nice I needed it for my college class. This book dose not use cup measures so keep in mind you will need a scale. Also the batches for the candy are very large like for a pro kitchen.

Great book for a novice and good enough for a professional. There are things in this book that appealed to me, ideas to incorporate more chocolate into my business. It offers variety and chocolate tempering a bit easier than how I was thought. Very well written , easy to read. Certain instructions could've been layer out better, but it more than makes up for the quality.

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

Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner, 2nd Edition
Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner
Chocolates and Confections at Home with The Culinary Institute of America Making Artisan
Chocolates Artisanal Seattle: Traditional Seattle Recipes (Artisan Recipes, Artisan Cookbook, Seattle Cookbook, Seattle Recipes Book 1)
Make Artisan Bread: Bake Homemade Artisan Bread, The Best Bread Recipes, Become A Great Baker. Learn How To Bake Perfect Pizza, Rolls, Loves, Baguetts etc. Enjoy This Baking Cookbook
The Art of the Confectioner: Sugarwork and Pastillage
cQMS Formula: A verified 4 step formula to establish and maintain a compliant quality management

system A Formula for Parish Practice: Using the Formula of Concord in Congregations (Lutheran Quarterly Books) How to Bake No-Knead Bread in a Skillet, CorningWare, Dutch Oven, Covered Baker & More (Updated to Include "Hands-Free" Technique): From the kitchen of Artisan Bread with Steve 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) 101 KETO Beverages: Amazingly delicious, health-boosting, sugar-free lattes, teas, hot chocolates, frozen drinks, yogurt drinks, sodas, mocktails, and infused waters The Fine Chocolates: Gold A Technique for Producing Ideas: The simple, five-step formula anyone can use to be more creative in business and in life! Modern Art Desserts: Recipes for Cakes, Cookies, Confections, and Frozen Treats Based on Iconic Works of Art The Fudge Factor: 40 Fudge Recipes " from Minutes in the Microwave to Gourmet Confections Les Petits Macarons: Colorful French Confections to Make at Home Sweet on Texas: Loveable Confections from the Lone Star State The Petit Four Cookbook: Adorably Delicious, Bite-Size Confections from the Dragonfly Cakes Bakery The Art of the Chocolatier: From Classic Confections to Sensational Showpieces

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)