

Synopsis

Now you can enjoy one of the great tastes and textures in raw •raw chocolate. Raw chocolate can be made without a lot of fuss and with great results. This book features truffles, fudge, buttercups, fruit, smoothies, bonbons, and more. With cacao beans and health-promoting ingredients like goji berries and maca, raw chocolate is even healthy for you!

Book Information

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Customer Reviews

Experience one of the great tastes and textures in the raw food world •raw chocolate. Raw chocolate is expensive to buy, but can be made without a lot of fuss and with great results. And with cacao beans and health-promoting ingredients like goji berries and maca, raw chocolate is good for you, too. This book features all flavors and types of chocolate: truffles, fudge, buttercups, dipped fruit, smoothies, bonbons, and more. Learn to make raw chocolate that is as beautiful as it is delicious with Matthew Kenney and Meredith Baird's Raw Chocolate. Matthew Kenney is a chef, restaurateur, caterer, and food writer. He has appeared on the Today Show, the Food Network, and numerous morning and talk shows. He is also the author of a number of cookbooks including Everyday Raw, Everyday Raw Desserts, and Everyday Raw Express. Matthew splits his time between New York and Maine. Meredith Baird has been an integral part of the Matthew Kenney team since 2008. She assisted in writing and developing recipes for Everyday Raw Desserts and Everyday Raw Express, as well as helping with the Matthew Kenney Restaurant and Academy. She lives in New York. Adrian Mueller grew up in Lucerne, Switzerland, and currently resides in New York with his wife and son. As a photographer, his aim is to create images that

connect with a viewer's personal memories, to ensure an emotional and lasting impression. Jessica Acs is a researcher and creative director residing in Toronto, Canada. Passionate about natural foods, nutrition, and wellness, she believes the practice of a mindful lifestyle is first expressed through our everyday food choices.

In 1994 Food and Wine included him as one of their Ten Best New Chefs of the Year. He's been featured on the Today Show, The Food Network, and a variety of other morning talk shows.

Matthew was nominated for the James Beard Rising Star Award. He lives in New York City.

Meredith Baird has been an integral part of the Matthew Kenney team since 2008. She assisted in writing and developing recipes for Everyday Raw Desserts and Everyday Raw Express, as well as helping with the Matthew Kenney Restaurant and Academy. She lives in New York.

This book is beautifully written, photographed and inspiring. It's edgy and modern, with sophistication and flair. There are so many creative recipes and wonderful gourmet flavor combinations. I really appreciate the stunning photography and modern flavorings of these chocolate confections. I'm also glad that there are other chocolate-inspired recipes that are beyond the bonbons, bars, buttercups and truffles (for instance, fudges, marzipan, gianduja, buckwheat nib cereal, smoothies, and drinks, just to name a few). I'm excited to try many of these creations. Personally, I was so happy to see a recipe for white chocolate! I've made 3 recipes from the book and they have all turned out better than expected. My only issue with any of the recipes thus far is the white chocolate base. While the flavor is spot on, the use of coconut flour in the chocolate makes for a very gritty texture. However, I like it so much that I continue to make it regardless. My only issue with this classic book is that there are some gaps in information about ingredients, for instance, like chocolate liquor/paste. I personally know what it is and how to use it, there is no explanation for what it is, how to use it, and why to use it. Another part that is missing from this book is actual processing of the raw chocolate and how it is made, especially raw cocoa butter, raw cocoa powder, and the raw cocoa bean. I know that it is not the intent of the book to show you how to make chocolate from bean to bar, but it would really make the book a more complete all-around raw chocolate book. This does not detract from this beautiful book, but I believe it would only benefit the inclusion of this information.

This book has great ideas and makes chocolate making seem possible. But to execute the recipes and make smooth crisp chocolate is another story. I didn't find his tempering techniques worked

very well. Chocolate needed to stay refrigerated. Also the instructions are not very good. There are missing steps that I had questions about as I was going through the process of making chocolate.

I like the book and the recipes. and would have liked to give it 5 stars but it would have been nice to explain the different ingredients more in detail for people that do not know all that much about these ingredients. I already have dabbled in chocolate making so most was self explanatory to me, but there are others that don't. Also what and where can one get "cacao oil"? Googling for two hours, all I can find are essential oils from cacao that are not food grade, going to the <http://chocolatetalk.proboards.com/> I can't find this ingredient either. It sure would have been nice to add a page for listing resources especially for the hard to find ingredients. Nevertheless there are many nice flavor combinations I am excited to try....maybe not raw since I really don't care about the raw all that much and was just looking for a book for more ideas. I think I got enough good ideas in this book I am going to try out.

Awesome recipes, really imaginative and very inspiring to do your own thing once you got the hang of it. The tempering method is perfect. I have never had such good results with tempering before. The writing is clear and appealing. I don't agree that this is not a book for beginners in my opinion it can be enjoyed by all levels of cooking skills. really simple and straight forward yet sophisticated.

perfect

This excellent entry in the authors' series of raw books is a Valentine's Day must. The raw chocolate bon bons are beautiful. Who knew what could be done w/ Cacao Paste. One point to make is the authors don't provide a source for that product but no matter, your local Whole Foods or Earth Fare have it in stock. It's not as exotic as it sounds.

This book has a beautiful layout and design. The colors in it make the food 'pop' on the page -- and the selection is so beautiful that I used the color array to select paint colors in my home. The menus are scrumptious, but I must admit, I mostly read it for vicarious pleasure.

This is an amazing book of learning how to do raw chocolate that keeps its temper (i.e. doesn't melt on you if not in a fridge). Great pics, ideas and flavors. One of my favorite possessions.

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