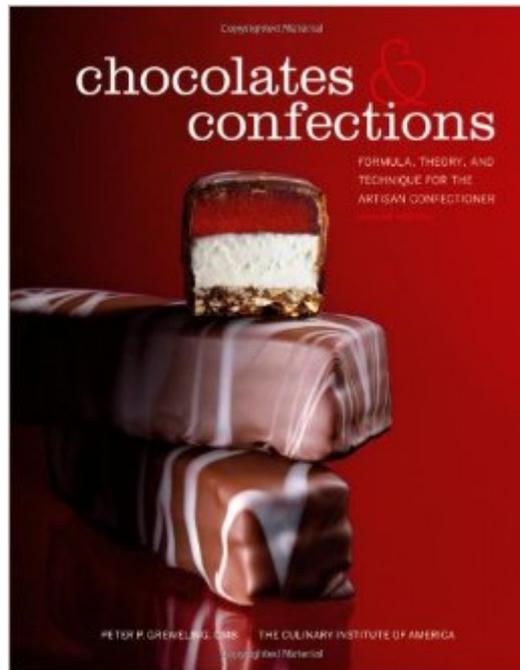


The book was found

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.

Book Information

Hardcover: 544 pages

Publisher: Wiley; 2 edition (November 6, 2012)

Language: English

ISBN-10: 0470424419

ISBN-13: 978-0470424414

Product Dimensions: 9 x 1.6 x 11.2 inches

Shipping Weight: 5.2 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (88 customer reviews)

Best Sellers Rank: #40,409 in Books (See Top 100 in Books) #3 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate](#) #8 in [Books > Cookbooks, Food & Wine > Desserts > Confectionary](#) #20 in [Books > Cookbooks, Food & Wine > Professional Cooking](#)

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.

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

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
The Art of the Confectioner: Sugarwork and Pastillage A la Mere de Famille: Recipes from the Beloved Parisian Confectioner
A Technique for Producing Ideas: The simple, five-step formula anyone can use to be more creative in business and in life!
Pure Chocolate: Divine Desserts and Sweets from the Creator of Fran's Chocolates
The Chocolates Delights Calendar 2017 Boxed/Daily Calendar
The Ultimate Fine Chocolates Fine Chocolates Great Experience 3: Extending Shelf Life
Chocolate Obsession: Confections and Treats to Create and Savor Truffles, Candies, and Confections: Techniques and Recipes for Candymaking
Christmas Sweets and Holiday Treats: 40 Vintage Recipes for Festive Cookies, Confections, and Other Delights
Chocolate Epiphany: Exceptional Cookies, Cakes, and Confections for Everyone
Modern Art Desserts: Recipes for Cakes, Cookies, Confections, and Frozen Treats Based on Iconic Works of Art
Les Petits Macarons: Colorful French Confections to Make at Home
Hand-Crafted Candy Bars: From-Scratch, All-Natural, Gloriously Grown-Up Confections
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
Advanced Technique for Strings: Viola: Technique and Style Studies for Orchestra

