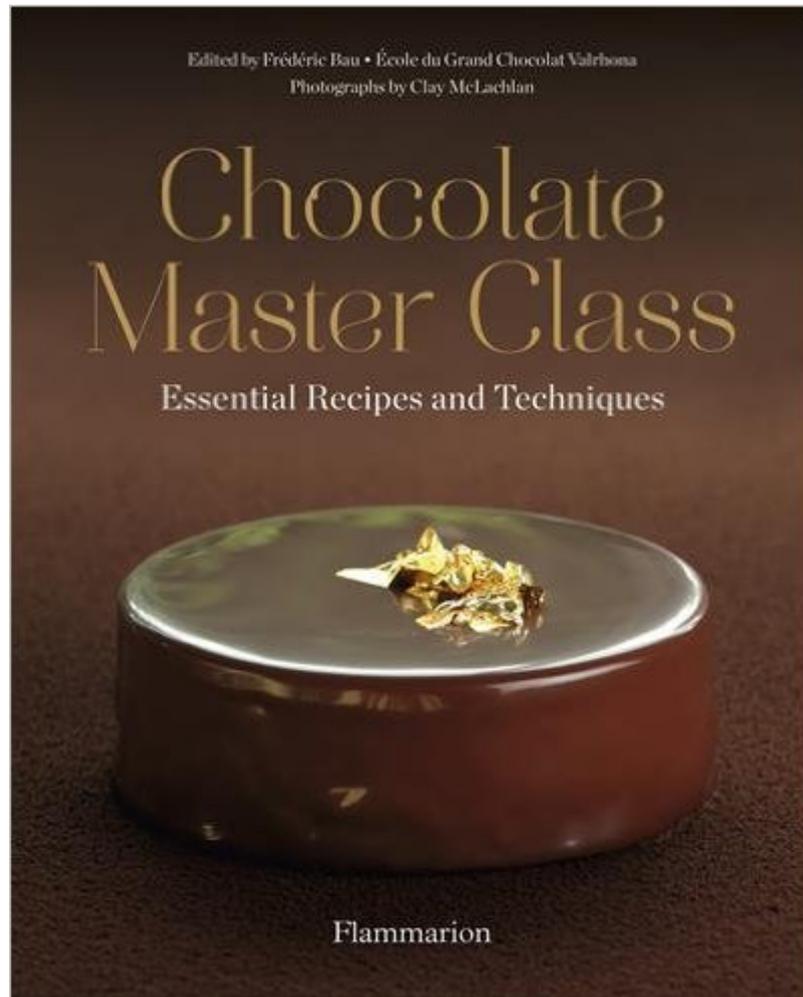


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# Chocolate Master Class: Essential Recipes And Techniques



## 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

"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.

I was expecting this book to be more focused on confections and chocolate candies . . . which it isn't. I believe there is one basic truffle recipe and that's about the only confection, maybe two more. The bulk of the book is taken up with cakes, some cookies, plated/composed desserts, all very much in a European style (which of course makes sense knowing who wrote/edited the book!). While I think this book is probably more appropriate for someone with professional training I think a home cook could handle the recipes with a major caveat -- you would have to have a pretty extensive collection of molds to be able to recreate exactly the desserts and dessert components that are pictured in the book and this book is definitely not for a beginning baker. The pictures are beautiful and I would be excited to have just about anything from the book put down in front of me but not so excited that I want to keep this book and make any of the items in it. Recipes are given in volume and weight; the mise en place section is clearly written at the beginning of each recipe; the formula instructions themselves are well written but not detailed enough for someone who has little experience.

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.

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.

My daughter is an aspiring chocolatier and cake baker/decorator. I got her this book for Christmas, she is thrilled with it. was an excellent choice.

Recipes look awesome (just got it so haven't tried any yet) but for my needs the techniques part lacks. I has hoping to have more detailed tips and more pictures how to execute them.

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