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Theo Chocolate: Recipes & Sweet Secrets From Seattle's Favorite Chocolate Maker Featuring 75 Recipes Both Sweet & Savory



Synopsis

Who doesn't love chocolate? Here are delicious sweet and savory chocolate recipes, along with the fascinating story of how North America's first organic and Fair Trade chocolate factory came to be (and why they are so passionate about how their chocolate is made). Theo Chocolate is dedicated to making the world a better place. From bean to bar, Theo Chocolate uses organic ingredients and is committed to Fair Trade practices, working closely with farmers around the world who grow the cocoa beans used in their chocolate. This book not only shares Theo's story and their passion for doing the right thing, but also celebrates the decadent pleasure of enjoying excellent chocolate thanks to 75 recipes to make at home along with full-color photographs throughout.

Book Information

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Customer Reviews

There are about 75 recipes, most with colour photos, in this book from the founders of Theo Chocolate, an organic and fair trade chocolate maker in Seattle. They have included a lot of information and photos about chocolate in this book: the Theo story, making chocolate, their sourcing practices, working with chocolate, how to taste it, store it, melt it, temper and dip confections. The first 60+ pages are filled with these details. The recipes themselves are very specific about the type of chocolate...70% dark, 85% dark, and 45% milk. Although truth be told when we made recipes we just used what we had on hand, dark and milk chocolate and the roasted cocoa nibs. One must definitely love chocolate and be dedicated to follow the directions. However my 14 year old budding chef to be grandson was able to make several recipes and had confidence he could do most of the others. The flavors and tastes of some of the recipes, especially those for

the dinner recipes are complicated. Three examples are: one containing honey, saffron, chicken, cocoa and couscous, another has figs, fennel, almonds and chocolate, a different recipe has pumpkin, chocolate ravioli, sage, pears and hazelnuts. Recipes include chocolate for breakfast, savory small plates, dinner, cookies and bars, cakes, tarts and pies, puddings, frozen concoctions and sauces, drinks and confections. We made and enjoyed roasted squash with brown butter nibs (it also has roasted cocoa nibs), hello robin's mackles' mores (cookies with chocolate, marshmallow, graham crackers) and a dark chocolate stout Bundt cake. Cookbook collectors and chocolate lovers and cooks who like recipes with a different twist would like this book.

Theo Chocolate- Provides an assortment of sweet and savory. It runs the gamut of chocolate recipes from cupcakes to confections and even chicken. There are your usual pairings and some unexpected ones like chocolate and curry as well as an Egyptian Cocoa nib Spice mix. The book has a huge variety of recipes. There are things for the out of the box thinkers and things for those that like more traditional foods like Chocolate Sorbet. What I have tried so far has been really good. Such as the Brownies on p.96. However, I really have my eye on those Coconut Chocolate Cupcakes from Jennifer Shea's Trophy Bakery. Pros: Beautiful pictures and imaginative exchanges for traditional recipes. Cons: I would have liked to see more cake recipes. There are only 3 chocolate cakes and one vanilla with chocolate frosting, as well as one brownie. One part of the book mentions using grams, but the recipes are only in cups and ounces. I would have liked the option of gram measurements included as well.

I am a good baker because I love doing it; I don't shy away from complicated if I think the result will knock my socks off. If I had a free month off and felt like spending \$50 + to make a complicated dessert that most people would not appreciate, I just might give some of these recipes a whirl. But while reading them I am just not convinced I will be satisfied with the end result.

Theo Chocolate is the first organic and Fair Trade chocolate factory in the U.S. (located in Seattle). This is a beautifully designed book with thick, heavy pages and a ribbon bookmark. Introductory chapters explain how the company was established and how chocolate is made, directly from the cocoa bean to the chocolate bar. The recipes are not just desserts but include breakfast dishes (granolas, breads, jams) to dinner entrees like chicken and squash. Of course, desserts are included (cookies, puddings, cakes, tarts, etc.) All of the recipes call for Theo chocolate bars (usually 70% dark chocolate or 45% milk chocolate) which cost around \$4 per bar on the Theo website.

They can also be purchased in bulk on . Of course, I suppose you could use any chocolate but the results might taste different. I tried the "Goosey Double-Chocolate Mocha Cookies" and they were good with a rich chocolate flavor. The recipe was easy and the instructions were clear. Many of the recipes call for one or two odd ingredients - for example, the "Preston Hill Bakery Chocolate Bread" in the breakfast section called for xanthan gum. An Internet search revealed that cornstarch could be used as a substitute. The bread is excellent! However, most of the recipes use average ingredients. Another outstanding recipe I tried was "CB's Million Dollar Chocolate Peanut Butter Pie" which incorporates cream cheese, peanut butter, heavy cream and milk chocolate. A bit time consuming but a very delicious, decadent pie. All of the recipes have a beautiful color photo.

OH SNAP. THEO CHOCOLATES. Here's the deal. This thing is not just full of delicious sweet desserts (deserts?) but has some entree and savory type dishes. It is also a beautifully designed cookbook with excellent typesetting, gorgeous photos, and the recipes are good, too. As the title may imply, however, the cookbook is not made of chocolate. But it sure as hell talks a lot about it.

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