

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

This book examines both the primary ingredients and the processing technology for making candies. In the first section, the chemistry, structure, and physical properties of the primary ingredients are described, as are the characteristics of commercial ingredients. The second section explores the processing steps for each of the major sugar confectionery groups, while the third section covers chocolate and coatings. The manner in which ingredients function together to provide the desired texture and sensory properties of the product is analyzed, and chemical reactions and physical changes that occur during processing are examined. Trouble shooting and common problems are also discussed in each section. Designed as a complete reference and guide, Confectionery Science and Technology provides personnel in industry with solutions to the problems concerning the manufacture of high-quality confectionery products.

Forget milk chocolate molded into childish candy bars. Today's chocolate candies use chocolates with high cocoa content and less sugar than previously available and are molded into highly decorated pieces of art. Once only accessible to pastry chefs and candy makers, home cooks can now purchase high-end domestic and imported chocolates in their local specialty stores. The recent availability of bittersweet chocolates coupled with our access to a global food market and unique ingredients has created an increased interest in artisanal chocolates. Drew Shotts has been at the forefront of this renaissance because of his daring use of unique flavor combinations not typically associated with chocolates, such as chili peppers, maple syrup, and spiced chai tea. Making Artisan Chocolates shows readers how to recreate Drew's unexpected flavors at home through the use of herbs, flowers, chilies, spices, vegetables, fruits, dairies and liquors. Today's chocolates have gone upmarket, mixing flavours such as chile peppers, caramel or wasabi with high-quality bittersweet or imported chocolate. Luckily creating such mouth-watering confections at home no longer requires a cooking degree - Making Fine Chocolates will teach you all the inside tips, techniques and methods for making chocolates like a professional chocolatier at home. Once only available to pastry chefs, the techniques shown here will help you create chocolates to rival those found in upmarket retail shops and specialist chocolate shops. Forget milk chocolate bars - the recipes in this book combine daring and unusual flavours to create truly unique creations. Using ingredients such as vanilla bean, mint and fresh raspberries, Andrew Garrison Shotts will teach you how to create one-of-a-kind homemade chocolates, truffles and confections that will dazzle your friends and family.

A New York Times Bestseller Winner of the James Beard Award for General Cooking and the IACP Cookbook of the Year Award "The one book you must have, no matter what you're planning to cook or where your skill level falls."—New York Times Book Review Ever wondered how to pan-fry a steak with a charred crust and an interior that's perfectly medium-rare from edge to edge when you cut into it? How to make homemade mac 'n' cheese that is as satisfyingly gooey and velvety-smooth as the blue box stuff, but far tastier? How to roast a succulent, moist turkey (forget about brining!)—and use a foolproof method that works every time? As Serious Eats's culinary nerd-in-residence, J. Kenji López-Alt has pondered all these questions and more. In The Food Lab, Kenji focuses on the science behind beloved American dishes, delving into the interactions between heat, energy, and molecules that create great food. Kenji shows that often, conventional methods don't work that well, and home cooks can achieve far better results using new—but simple—techniques. In hundreds of easy-to-make recipes with over 1,000 full-color images, you will find out how to make foolproof Hollandaise sauce in just two minutes, how to transform one simple tomato sauce into a half dozen dishes, how to make the crispiest, creamiest potato casserole ever conceived, and much more.

A sumptuous array of chocolate confections and treats presents more than sixty sinfully delicious, original recipes for dipped and molded chocolates, brownies, cookies, soufflés, cupcakes, and truffles--from Chocolate Shortbread Cookies with Truffle Cream Filling to Rocky Recchiuti Brownies and Double Dark Chocolate Soufflés.

Offers recipes for truffles, chocolate candies, caramel candies, nut brittles, marzipan, fudge, nougat, and fruit candies, and includes tips on ingredients and techniques

Dark and luxurious or creamy and light ... drizzling, oozing or baked ... there are many ways to enjoy chocolate, but there is only one 'Queen of Chocolate'. Kirsten Tibballs, world-renowned chocolatier and pastry chef, has devoted her life to the pursuit of delightful desserts, perfecting her techniques and creating decadent treats that make people happy. Whether you're after a knockout chocolate mousse cake, sticky chocolate doughnut or the best brownie you've ever tasted, Kirsten has you covered. Her favourite chocolate recipes, road-tested at her cooking school, and detailed explanations of steps and techniques will instill confidence in the most kitchen-shy of chocolate lovers. So, go on - melt that bowl of chocolate, line a baking sheet and relax ... You're in the hands of a professional.

Chocolate Mint Meltaways. PB&J Cups. Chai Latte Lollipops. Cherry Cordials, Spicy Pralines, and the cult favorite, Beer and Pretzel Caramels. Plus candy bars—the Twist Bar, the Nutty Bar, the Coconut-Lime Bar, inspired by commercial favorites (Snickers, Twix) but taken to new heights of deliciousness. And the French-style sea salt caramels that Daniel Boulud claimed were better than those he'd tasted in France. Yes, you really can make these sublime treats at home thanks to Liz Gutman and Jen King, the classically trained pastry chefs who traded in their toques to make candy—and now lead the candy-craft movement as proprietors of Liddabit Sweets, the Brooklyn confectionery whose products have drawn the attention of The Early Show, Fox and Friends, the Cooking Channel, O, The Oprah Magazine, Real Simple, Food & Wine, GQ, and more. Doing for candymaking what Jeni's Splendid Ice Cream did for ice cream, The Liddabit Sweets Candy Cookbook is the perfect marriage of sugar and spice, packed with 75 foolproof recipes, full-color photographs, and lots of attitude. The approachable recipes, offbeat humor, and step-by-step photographs remind us that home candymaking is meant to be fun. The flavor combinations, down-to-earth advice, and easy directions make this the guide to turn to whether making candy for a treat, a holiday, a gift, or a bake sale.

From nationally-lauded San Francisco chocolate maker, Dandelion Chocolate, comes the first ever complete guide to making chocolate from scratch. From the simplest techniques and technology—like hair dryers to rolling pins—to the science and mechanics of making chocolate from bean to bar, Making Chocolate holds everything the founders and makers behind San Francisco's beloved chocolate factory have learned since the day they first cracked open a cocoa bean. Best known for their single origin chocolate made with only two ingredients—cocoa beans and cane sugar—Dandelion Chocolate shares all their tips and tricks to working with cocoa beans from different regions around the world. There are kitchen hacks for making chocolate at home, a deep look into the nuts, bolts, and ethics of sourcing beans and building relationships with producers along the supply chain, and for ambitious makers, tips for scaling up. Complete

with 30 recipes from the chocolate factory's much-loved pastry kitchen, *Making Chocolate* is a resource for hobbyists and more ambitious makers alike, as well as anyone looking for maybe the very best chocolate chip cookie recipe in the world.

Create your own delicious, gorgeous, and professional-quality candies with *The Sweet Book of Candy Making*. Whether you're a beginner or a seasoned candy maker, you will find mouthwatering recipes and expert tips to inspire you—and satisfy your sweet tooth. Inside, you'll find: —Candy-making essentials: all you need to know about equipment, ingredients, and techniques, including step-by-step lessons on pulling taffy, rolling truffles, filling peanut butter cups, and more —More than 50 recipes for sugar candies, fondant, caramels, toffee, fudge, truffles, chocolates, marshmallows, and fruit and nut candies —Troubleshooting tips for each type of candy —How to perfect the classics you love, from English Toffee to Chocolate Fudge to Peanut Brittle —Try your hand at something new: Pistachio Marzipan Squares, Passion Fruit Marshmallows, Mango-Macadamia Nut Caramels, Lemon Meringue Lollipops, and more —Decorating techniques to show off your tasty results Get started in your kitchen with *The Sweet Book of Candy Making*!

How sweet it is! More than 100 recipes plus terrific tips and tricks Explore the art of cooking candy and create sweet masterpieces! If you want to concoct irresistible treats for your friends and family, this book gets you cooking! You'll discover proper techniques and use them to create incredible candies. Recipes range from fondues to fondants, simple meltaways to decadent truffles, fun kids' treats to cream-filled delicacies. Indulge! Discover how to \* Choose the proper utensils and ingredients \* Melt, temper, and mold chocolate \* Fine-tune your skills with professional secrets \* Create special holiday treats \* Bag, box, or wrap candies for gifts

Enrobed and filled confectionery and bakery products, such as praline-style chocolates, confectionery bars and chocolate-coated biscuits and ice-creams, are popular with consumers. The coating and filling can negatively affect product quality and shelf-life, but with the correct product design and manufacturing technology, the characteristics of the end-product can be much improved. This book provides a comprehensive overview of quality issues affecting enrobed and filled products and strategies to enhance product quality. Part one reviews the formulation of coatings and fillings, with chapters on key topics such as chocolate manufacture, confectionery fats, compound coatings and fat and sugar-based fillings. Product design issues, such as oil, moisture and ethanol migration and chocolate and filling rheology are the focus of Part two. Shelf-life prediction and testing are also discussed. Part three then covers the latest ingredient preparation and manufacturing technology for optimum product quality. Chapters examine tempering, enrobing, chocolate panning, production of chocolate shells and deposition technology. With its experienced team of authors, *Science and technology of enrobed and filled chocolate, confectionery and bakery products* is an essential purchase for professionals in the chocolate, confectionery and bakery industries. Provides a comprehensive review of quality issues affecting enrobed and filled products Reviews the formulation of coatings and fillings, addressing confectionery fats, compound coatings and sugar based fillings Focuses on product design issues such as oil, moisture and chocolate filling rheology

The authors had five objectives in preparing this book: (i) to bring together relevant information on many raw materials used in the manufacture of sweets and chocolate; (ii) to describe the principles involved and to relate them to production with maximum economy but maintaining high quality; (iii) to describe both traditional and modern production processes, in particular those continuous methods which are finding increasing application; (iv) to give basic recipes and methods, set out in a form for easy reference, for producing a large variety of sweets, and capable of easy modification to suit the raw materials and plant available; (v) to explain the elementary calculations most likely to be required. The various check lists and charts, showing the more likely faults and how to eliminate them, reflect the fact that art still plays no small part in this industry. To help users all over the world, whatever units they employ, most formulations are given in parts by weight, but tables of conversion factors are provided at the end of the book. There also will be found a collection of other general reference data in tabular form; while the Glossary explains a number of technical terms, many of them peculiar to the industry.

A compact connoisseur's guide, with recipes, to today's cutting-edge array of chocolates and chocolate makers from former Chez Panisse pastry chef David Lebovitz. In this compact volume, David Lebovitz gives a succinct cacao botany lesson, explains the process of chocolate making, runs through chocolate terminology and types, presents information on health benefits, offers an evaluating and buying primer, profiles the world's top chocolate makers and chocolatiers (with a whole chapter dedicated to Paris alone!), and shares dozens of little-known factoids in sidebars throughout the book. *The Great Book of Chocolate* includes more than 50 location and food photographs, and features more than 30 of Lebovitz's favorite chocolate recipes, from Black-Bottom Cupcakes to Homemade Rocky Road Candy, Orange and Rum Chocolate Mousse Cake to Double Chocolate Chip Espresso Cookies. His extensive resource section (with websites for international ordering) can bring the world's best chocolate to every door. A self-avowed chocoholic, Lebovitz nibbles chocolate every day, and with *The Great Book of Chocolate* in hand, he figures the rest of us will too.

With TRUFFLES, CANDIES, AND CONFECTIONS at your side, starting a candymaking tradition will be as rewarding as it is delectable. Imagine your favorite candy—maybe it's a velvety raspberry truffle or a piece of crisp English toffee. In this completely revised and expanded edition of a culinary classic, pastry chef and teacher Carole Bloom shows intrepid bakers how to turn their visions of sugarplums into home-baked perfection. Bloom begins with an illuminating discussion of candymaking essentials, from ingredients to tools to techniques, and then shares more than 180 exquisitely detailed recipes for truffles, caramels, nut brittles, fudge, and more. If you haven't dared to try candymaking or have been frustrated by attempts in the past, get out the baking sheets and gift boxes—it's time to prepare, devour, and share batches of blissful, homemade treats like Mocha Truffles, Hazelnut Chocolate Kisses, Vanilla Cream Caramels, Butter Peanut Brittle, and Maple Pecan Fudge. Bloom's clear, concise instructions will help beginners master even the trickiest techniques, like tempering chocolate and making caramel, and her many recipe variations will inspire experienced candymakers to experiment with new flavor combinations.

The essential guide to truly stunning desserts from pastry chef Francisco Migoya In this gorgeous and comprehensive new cookbook, Chef Migoya begins with the essential elements of contemporary desserts—like mousses, doughs, and ganaches—showing pastry chefs and students how to master those building blocks before molding and incorporating them into creative finished desserts. He then explores in detail pre-desserts, plated desserts, dessert buffets, passed desserts, cakes, and petits fours. Throughout, gorgeous and instructive photography displays steps, techniques, and finished items. The more than 200 recipes and variations collected here cover virtually every technique, concept, and type of dessert, giving professionals and

home cooks a complete education in modern desserts. More than 200 recipes including everything from artisan chocolates to French macarons to complex masterpieces like Bacon Ice Cream with Crisp French Toast and Maple Sauce Written by Certified Master Baker Francisco Migoya, a highly respected pastry chef and the author of Frozen Desserts and The Modern Café, both from Wiley Combining Chef Migoya's expertise with that of The Culinary Institute of America, The Elements of Dessert is a must-have resource for professionals, students, and serious home cooks.

Provides detailed explanations of the chocolate and candy making processes, discussing equipment, ingredients, techniques, and pitfalls, while providing recipes for such treats as truffles, caramels, ganaches, gummies, and nougats.

From chocolate enthusiast to home chocolatier Making melt-in-your-mouth chocolate may seem daunting--but it doesn't have to be! Whether you're hoping to impress guests, give a delicious gift, or add something special to your baked goods--Chocolate for Beginners shows you how to create beautiful confections in the comfort of your own kitchen. Progress through easy to difficult recipe tutorials for melting, tempering, dipping, and decorating. Try your hand at confections, cookies, sauces, and more--or add a little creativity to your treats using tips for gift packaging, adventurous twists, and fun substitutions. Chocolate for Beginners includes: Bean to bar--Discover the basics with simple kitchen rules for selecting chocolate, tips on necessary equipment, troubleshooting suggestions, and more. Sweeten your skillset--Start crafting with techniques covering everything from coating confections, molding a chocolate shell, caramelizing sugar, and more. Cocoa cuisine--Satisfy your sweet tooth with 65 step-by-step recipes for a variety of rich truffles, tarts, cakes, mousses, and more. Sling on the apron and turn up the heat--you have everything you need to start making crave-worthy bites that are sure to delight.

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.

A must-have guide to chocolate making and chocolate showpiece design, from renowned confectionery expert Ewald Notter Covering the full spectrum of chocolate work--from the fundamentals of chocolate making to instruction on advanced showpiece design and assembly--The Art of the Chocolatier is the most complete and comprehensive guide to chocolate-making on the market. The book covers basic information on ingredients, equipment, and common techniques in the pastry kitchen, while also offering clear, step-by-step instructions on creating small candies and large-scale chocolate pieces. This is the ideal book for pastry students enrolled in chocolate and confectionery courses, as well as working professionals and even serious home confectioners who want to improve their skills in advanced chocolate work. Illustrated step-by-step instructions cover all the essentials of chocolate-making, from tempering and creating ganache and gianduja to using molds, transfer sheets, and more An entire chapter devoted to Creating a Competition Piece covers the ins and outs of confectionery competition, from preparing for the event and developing a concept to designing and building a winning chocolate showpiece Beautiful full-color photos throughout provide inspiration for chocolate décor and showpiece design, while clear how-to photos illustrate key techniques The Art of the Chocolatier provides expert-level coverage of every aspect of the chocolatier's art for students and professionals alike.

Up-to-date, advanced techniques for the professional pastry chef and serious home baker The Advanced Professional Pastry Chef brings up-to-date coverage of the latest baking and pastry techniques to a new generation of pastry chefs and serious home bakers. This book covers advanced material and--like chef Bo's classic The Professional Pastry Chef: Fundamentals of Baking and Pastry, Fourth Edition (Wiley: 0-471-35925-4)--contains contemporary information to meet the needs of today's pastry kitchen. This volume contains nearly 500 recipes, which emphasize the techniques and presentations offered in top restaurants and bakeshops today. Topics covered in depth include decorated cakes, modernist desserts, wedding cakes and holiday favorites, sugar work, marzipan figures, and chocolate decorations. Illustrated step-by-step instructions demystify even the most complex techniques and preparations, while over 100 vivid color photographs bring finished dishes to life. Bo Friberg (Greenbrae, CA) is a Certified Master Pastry Chef and Executive Pastry Chef at the San Diego Culinary Institute. He has more than forty years of experience in the industry and has received numerous awards and honors for his work.

Author Megan Giller invites fellow chocoholics on a fascinating journey through America's craft chocolate revolution. Learn what to look for in a craft chocolate bar and how to successfully pair chocolate with coffee, beer, spirits, cheese, or bread. This comprehensive celebration of chocolate busts some popular myths (like "white chocolate isn't chocolate") and introduces you to more than a dozen of the hottest artisanal chocolate makers in the US today. You'll get a taste for the chocolate-making process and understand how chocolate's flavor depends on where the cacao was grown — then discover how to turn your artisanal bars into unexpected treats with 22 recipes from master chefs.

Beloved À la Mère de Famille confectioneries are a venerable Parisian institution. This, their first cookbook after more than 250 years in business, is as tempting and gorgeous as the shop's bewitching displays. With the edges of the book dyed a brilliant orange and a cover featuring an enchanting candy-shop window and richly embossed lettering, this is one of the most beautiful cookbooks you've ever seen. Inside, each of the 95 recipes for classic confections has been lovingly photographed. For the home candymaker always looking for new and better formulas—and for bakers of all skill levels—this is a complete collection of recipes for À la Mère de Famille favorites, from cakes to marshmallows to ice

creams and more.

Advanced Bread & Pastry has a unique approach to providing advanced level concepts, techniques and formulas to those aspiring to be professional bakers and professional pastry chefs. Exquisite photographs are throughout to further inspire learners and professionals of the unlimited potential of the craft. Advanced Bread and Pastry provides in depth information and troubleshooting strategies for addressing the complex techniques of the advanced level of bread and pastry arts. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

Professional Bread Baking is not only a cookbook providing an array of recipes and formulas for finished loaves. The title dives deeper into the discussion about bread, providing a detailed reference that will be indispensable for a baker. Written by an Associate Professor at the Culinary Institute of America, Professional Bread Baking provides the tools needed to mix, ferment, shape, proof, and bake exceptional artisanal bread.

Bloom takes the rich luxurious flavor of caramel to new heights with these recipes for cakes, tarts, cookies, custards, candies, ice creams, and other delicious desserts.

Demonstrates basic candy making techniques and shares recipes for fondants, truffles, fudges, caramels, brittles, hard candies, nougats, divinity, taffies, buttermints, and molded candies

Candy-maker extraordinaire Jami Curl breaks down candy making into its most precise and foolproof steps. No guess work, no expensive equipment, just the best possible ingredients and stop-you-in-your-tracks-brilliant flavor combinations. She begins with the foundations of candy; how to create delicious syrups, purees, and "magic dusts" that are the building blocks for making lollipops, caramels, marshmallows, and gummy candy. But even more ingeniously, these syrups, purees, and magic dusts can be used to make a myriad of other sweet confections such as Strawberry Cream Soda, Peanut Butter Hot Fudge, Marshmallow Brownies, and Popcorn Ice Cream.

A gorgeous professional-level guide to the most challenging form of the confectioner's art A showpiece created entirely from sugar is truly a work of art, and it takes an eye for design and strong pastry skills to work with this delicate medium. The Art of the Confectioner is the ultimate guide to working with sugar to create beautiful sugar and pastillage shapes, flowers, figurines, and breathtaking full-scale showpieces. Author and award-winning pastry chef Ewald Notter shares wisdom gained from more than 35 years in the pastry kitchen, and combines straightforward advice and step-by-step instructions with lessons on developing artistry and design skills. The book begins with a basic overview of sugar, including information on the equipment and ingredients needed to work with sugar and Isomalt. Subsequent chapters cover Pastillage, Sugar Casting, Sugar Pulling, Sugar Blowing, and New Trends in Sugarwork, and include detailed instructions on how to make everything from delicate flowers to whimsical blown sugar figurines. And the final chapter shows how readers can bring together all the skills learned throughout the book to create award-winning sugar and pastillage showpieces. From working with shapes and color and choosing a focus point to developing a sculpture based on a particular theme, Notter provides insights into all the tricks of the trade and expert advice on preparing for competitions. Throughout the book, techniques are explained with simple, step-by-step instructions and illustrated with clear how-to photos, while stunning showpiece beauty shots provide inspiration. The book includes hundreds of color photos as well as beautiful hand-painted watercolor illustrations by the author, and an Appendix of templates is provided to help readers replicate the showpieces shown throughout the book. For pastry students, aspiring confectioners, and professional pastry chefs looking to improve their skills for restaurant work or competition, The Art of the Confectioner is a must-have guide from one of the field's most well-known experts.

Cake Decorating is a required course in the Baking and Pastry curriculum offered in proprietary colleges and two-year community colleges. Baking and pastry students take this course typically in the second year of their curriculum. Gisslen's Professional Baking, 3e serves the needs of the fundamental baking course. However, in Baking and Pastry programs, students are more focused on decorating and design. This underscores the need for a book with complete and detailed instructions on decorating methods and techniques.

Belgium is well-known for its delicious chocolate. Jean-Pierre Wybauw expresses in clear, concise language how to create and shape your own chocolates.

Bruce Weinstein, author of The Ultimate Ice Cream Book, has the answer with this collection of confections. Try his rich chocolate truffles or any one of a dozen variations; sweet, chewy caramel with almonds or coconut; buttery pralines with crunchy pecans; or light-as-air divinity, nougat, and marshmallow. Craft your own candy Christmas ornaments to hang on your tree, pipe chocolate spiderwebs for a scary Halloween touch, or whip up meringue kisses for your honey on Valentine's Day. Bruce even offers step-by-step instructions for creating your own homemade versions of classic favorites like peanut butter cups, gummy bears, and chewing gum. If you have a sweet tooth or know someone who does, The Ultimate Candy Book -- filled with hundreds of year-round treats and gift-giving ideas -- is ultimately satisfying.

Couture Chocolate examines the origins of one of the world's most popular foods--explaining the method of creating chocolate, how its quality depends to a large extent on the variety of beans used, and the differences between plain, milk and white chocolates. It reveals how some of today's most popular flavors - such as vanilla and chilli - were those favored by the pioneering Aztec chocolatiers centuries ago. William shares his techniques and most mouth-watering recipes, starting with the basics: tempering and making a bar of chocolate; advice on how to add exotic flavors like rosemary or raspberry; and introducing different textures. Once those skills have been mastered, it's time to tackle some of the authors incredible creations.

If chocolate truffles are your idea of heaven, then you've come to the right place: 30 truffle recipes, five fabulous one-bites, and enough melting and dipping to satisfy any chocolate fiend. In their new book, Chocolate Truffles authors Antoine and Herring offer detailed, step-by-step directions and photographs that illustrate key techniques for anyone who wants to learn how to make these heavenly confections.

It tells you everything you need to know about chocolate and sugar processing, rheology and shelf life.

Whether you like your chocolate gooey and rich, creamy and smooth, or nutty and dark, this Storey BASICS® guide shows you how to make your favorite sweet treats right at home. Bill Collins provides illustrated step-by-step instructions for a variety of chocolate-making techniques, including tempering, thickening, sugar boiling, mold filling, piping, and more. You'll soon be showcasing your confectioner's skills in decadent chocolate-dipped fruits, indulgent nut barks, and fudges that melt in your mouth.

Macarons, the stuff of bakers' candy-coated dreams, have taken the world by storm and are demystified here for the home baker, With dozens of flavor combinations, recipes

are structured with three basic shell methods—French, Swiss, and Italian—plus one never-before-seen Easiest French Macaron Method. Pick one that works for you, and go on to create French-inspired pastry magic with nothing more than a mixer, an oven, and a piping bag. Try shells flavored with pistachio, blackberry, coconut, and red velvet, filled with the likes of sesame buttercream, strawberry guava pâte de fruit, crunchy dark chocolate ganache, and lemon curd. Or go savory with shells like saffron, parsley, and ancho chile paired with fillings like hummus, foie gras with black currant, and duck confit with port and fig. The options for customization are endless, and the careful, detailed instruction is like a private baking class in your very own kitchen! All recipes have been tested by students and teachers alike and are guaranteed to bring the flavors of France right to your door.

Features over one hundred color photographs, techniques, and recipes of chocolates and confections that can be made at home.

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