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Chocolate Master Class

By Frederic Bau

Editions Flammarion Okt 2014, 2014. Buch. Book Condition: Neu. 248x196x23 mm. Neuware - 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 mendiante 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. 192 pp. Englisch.



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Reviews

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The book is straightforward in study better to comprehend. It is really simplistic but unexpected situations in the fifty percent of the ebook. Its been written in an exceptionally simple way which is simply after i finished reading through this ebook in which basically altered me, affect the way i really believe.

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