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COUTURE CHOCOLATE

A MASTERCLASS IN CHOCOLATE

[Jacqui Small](#) **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.

NOSTALGIC DELIGHTS

CLASSIC CONFECTIONS & TIMELESS TREATS

[Jacqui Small](#) **Join award-winning patissier and chocolatier William Curley as he recreates childhood memories and times gone by, taking classic recipes and modernizing them with his own, unique creations. Bursting with a diverse range of delicious mouthwatering recipes, from the Hazelnut Rocher to the Bakewell Tart, the Black Forest Gateau to the Jammy Dodger, the Blackcurrant Cheesecake to the Arctic Roll, this nostalgic desserts book evokes the decadence of the 70s and 80s whilst also touching on the comfort food that most of us grew up with. With his easy to follow instructions and accessible approach, William will have aspiring pastry chefs whipping up nostalgic timeless treats in no time.**

PATISSERIE

A MASTERCLASS IN CLASSIC AND CONTEMPORARY PATISSERIE

[Jacqui Small](#) **'A profoundly pleasurable book which offers that rare combination of daring, accomplished technique illuminated with extraordinary simplicity and clarity. His latest must-have book will inspire and delight.'** Michel and Alain Roux **Patisserie** reflects award-winning chocolatier, William Curley's passion for taking classic recipes and modernizing them with his own innovations. Creating top-quality patisserie is often seen as something only a trained professional can do, however with patisserie equipment now easily accessible to all, it's easy to start making perfect patisserie at home. Patisserie processes are broken down into a step-by-step guide complete with expert knowledge to produce flawless creations every time, and a series of basic recipes - covering sponges, creams and custards, pastry and syrups - provide a solid foundation in patisserie techniques as well as inspiration for aspiring creative pastry chefs. **â??Packed full of mouthwatering delicious recipes, including classics such as Rhum Baba and Tarte Alsacienne that are given a modern adaptation, this gorgeous bake book will awaken and inspire the pastry chef in you!**

CHOCOLATE

LUSCIOUS RECIPES AND EXPERT KNOW-HOW FOR BISCUITS, CAKES, SWEET TREATS AND DESSERTS

[Allen & Unwin](#) **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.**

THE ART OF THE CHOCOLATIER

FROM CLASSIC CONFECTIONS TO SENSATIONAL SHOWPIECES

[John Wiley & Sons](#) **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.**

CHOCOLATES AND CONFECTIONS: FORMULA, THEORY, AND TECHNIQUE FOR THE ARTISAN CONFECTIONER, 2ND EDITION

SECOND EDITION

[Wiley Global Education](#) **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.É It is beautifully illustrated with 250 full-color photographs of ingredients, step-by-step techniques, and finished chocolates and confections.É 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.**

THE GREAT BOOK OF CHOCOLATE

THE CHOCOLATE LOVER'S GUIDE WITH RECIPES [A BAKING BOOK]

[Ten Speed Press](#) 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.

THE ART OF THE CONFECTIONER

SUGARWORK AND PASTILLAGE

[John Wiley & Sons](#) 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.

THE SWEET BOOK OF CANDY MAKING

FROM THE SIMPLE TO THE SPECTACULAR-HOW TO MAKE CARAMELS, FUDGE, HARD CANDY, FONDANT, TOFFEE, AND MORE!

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!

GU CHOCOLATE COOKBOOK

[Collins](#) Chocolate lovers everywhere can give in to happiness with Gu's irresistible collection of decadently delightful and joyfully simple desserts, puds, cakes, savoury meals and nibbles.

SQUIRES KITCHEN'S GUIDE TO WORKING WITH CHOCOLATE

[B Dutton Publishing](#)

MAKING ARTISAN CHOCOLATES

[Quarry Books](#) 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.

COOKING WITH CHOCOLATE

THE BEST RECIPES AND TIPS FROM A MASTER PASTRY CHEF

[Skyhorse Publishing Inc.](#) Welcome to the wonderful world of chocolate!

CHOCOLATE BIBLE: 160 RECIPES EXPLAINED BY THE CHEFS OF THE FAMOUS FRENCH CULINARY SCHOOL

[Grub Street](#) Any of the 160 mouth-watering recipes presented here will provide the high point of any meal - whether you are looking for a dazzling finale to a dinner, a stunning treat for a special day, or simply something to please yourself, your family or friends - you need look no further. This is the culinary guide to all things chocolate.

MAKING CHOCOLATE

FROM BEAN TO BAR TO S'MORE: A COOKBOOK

[Clarkson Potter](#) 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.

CHOCOLATE MAKING FOR BEGINNERS

BEGINNER'S GUIDE TO TECHNIQUES AND TOOLS NEEDED TO MAKE DELICIOUS HOMEMADE CHOCOLATE WHICH YOU CAN ENJOY YOURSELF, USE AS GIFTS OR SELL TO MAKE SOME EXTRA CASH

★★ Buy the Paperback version of this book and get the eBook version included for FREE ★★ It's very hard to find someone who doesn't like chocolate. Chocolate used to be among the most expensive items in the world at one time. It's safe to say that life without chocolate would be a much emptier one. However, most chocolates out there are filled with sugars and calories and some people can find it difficult to discover a chocolatey option they can enjoy. There are some people who have health issues like diabetes, while there are also people who are trying to lose weight or who are eating a particular diet that does not permit dairy products. Whoever you are, you can make chocolate you can enjoy guilt-free by learning how to make chocolate in the comfort of your own home and showing you how to do that is what this book is all about. In this book you can expect to learn about: -Best ingredients to use for homemade chocolate making -Making sugar-free and low-fat chocolate -How to make a unique chocolate -How to wrap your chocolate -How to make money by selling your chocolate -And much more! When you make anything yourself, you know exactly what is inside and that means that you can fully enjoy your chocolate once you decide to indulge and reward yourself. You know best what you want and like, and by buying your own ingredients and experimenting, you will get to the point where you will be making your chocolate just like you want it while also saving a hefty amount of cash. If you are ready to learn how to make your very own delicious chocolate in the comfort of your home, then scrolling over to the BUY button and clicking it is the first step.

KETO SWEET TOOTH COOKBOOK

80 LOW-CARB KETOGENIC DESSERT RECIPES FOR CAKES, COOKIES, PIES, FAT BOMBS, SHAKES, ICE CREAM, AND MORE

[Penguin](#) You can enjoy delicious desserts and sweet treats with this cookbook, and you can make them all low-carb and sugar-free! With 80 easy recipes and beautiful photography throughout, Keto Sweet Tooth Cookbook is the only keto desserts book you'll ever need. Burn fat, boost your energy, and enjoy the desserts you love. In no time, you'll be making everything from low-carb cakes and cookies to pies, fat bombs, shakes, ice creams, candies, and smoothies. Every low-carb recipe is sugar-free and includes essential macros along with clear, easy-to-follow instructions for making virtually any sweet treat you'd ever want. Keto Sweet Tooth Cookbook will satisfy even the most persistent sweet tooth, but without all the sugar and excess carbs! Here's what you'll find in Keto Sweet Tooth Cookbook: 80 dessert and sweet treat recipes for cakes, cupcakes, muffins, custards, pies, confections, fat bombs, frozen treats, and more, and all with essential keto macros Helpful tips for using sweeteners, including which sweeteners to buy and which to avoid, to ensure your keto desserts are both delicious and keto-friendly Guidance on using nut flours and binding agents to achieve perfect results that are just as good or better than traditional desserts and treats Tips for adjusting cooking techniques to achieve perfect results every time, including advice on stocking your kitchen with essential keto ingredients

CHOCOLATE AT HOME

Collects eighty illustrated recipes featuring chocolate, including truffles, cookies, biscuits, puddings, and ice creams, with instructions for such key chocolate techniques as how to melt, temper, mould, dip, and decorate with chocolate.

ITALIAN CUISINE

A CULTURAL HISTORY

[Columbia University Press](#) This magnificent new book demonstrates the development of a distinctive, unified culinary tradition throughout the Italian peninsula. Thematically organized and beautifully illustrated, Italian Cuisine is a rich history of the ingredients, dishes, techniques, and social customs behind the Italian food we know and love today.

MICH TURNER'S CAKE MASTERCLASS

THE ULTIMATE GUIDE TO CAKE DECORATING PERFECTION

[Jacqui Small](#) In Cake Masterclass, award-winning cake designer and presenter of Britain's Best Bakery, Mich Turner, teaches you how to bake impressive cakes for every occasion - from a classic sponge, to decadent chocolate, and traditional fruit and ginger cakes. In the masterclass section, Mich shares her award-winning decorating techniques to teach you how to create truly outstanding cakes. With step-by-step instructions, Mich will show you how to make the classic sugar-paste rose, tiered cakes with piped lace, hand painted flowers, Christmas candy and much more. With experience baking for top celebrities like the Beckhams, Madonna and Sir Paul McCartney and running cooking classes around the world, Mich can teach you how to become a cake baking master at home.

BUTLERS CHOCOLATE COOKBOOK

60 DELICIOUS RECIPES FROM THE HOME OF BUTLERS CHOCOLATES

[O'Brien Press](#) Marion Butlers began selling chocolate in Dublin's Lad Lane in 1932. Today Butlers Chocolate Cafes are found throughout Ireland and abroad. This luxurious cookbook is full of wonderful recipes to cook with the best chocolate: cakes, puddings, tarts, parfait ... perfect for their legions of fans!

ART OF CHOCOLATE.

DESSERT FOURPLAY

SWEET QUARTETS FROM A FOUR-STAR PASTRY CHEF: A BAKING BOOK

[Clarkson Potter](#) Consider the strawberry: its familiar flavor and texture; its fresh, sweet smell. Now imagine the same fruit distilled and carbonated for a refreshing soda, slow-roasted for a reinvented strawberry shortcake, made into a creamy strawberry ice cream and a chewy strawberry leather, and combined with coconut cream and crisp chocolate pastry. Alone, each dessert is a taste of paradise, but together this "fourplay," or tasting, created by Johnny Iuzzini, superstar pastry chef of the celebrated four-star restaurant Jean Georges in New York, is a sophisticated explosion of a familiar flavor that begins with the taste of strawberry rich on your tongue and ends with an effervescent tingle in your nose. Far from the conventional slice of cake at the end of a meal, Johnny's seasonal creations—four mini desserts in a quartet of complementary flavors and textures—are a culinary adventure. In Dessert FourPlay, he shares his secrets and inspirations, delivering standout recipes for incredible desserts that can be served alone or combined into his signature fourplay groupings, creating the perfect sweet finale for any meal. With the home cook in mind, Johnny offers tips on simplifying professional recipes and provides basic recipes for transcendent cakes, cookies, tules, ice creams, sorbets, granités, and more. These building blocks can be used to create magnificent multifaceted desserts, or they can be perfect desserts by themselves. Some recipes have surprising versatility: the shiny smooth chocolate glaze Johnny uses to ice cakes doubles as the ultimate hot fudge sauce; a lemony madeleine batter becomes a layer in a cake. Iuzzini pairs cool with hot, crispy with creamy, sweet with spicy, and the expected—chocolate, strawberries, and cinnamon—with the unexpected—chiles, beets, and chocolatey puffs. The result: desserts that refresh, inspire, and satisfy beyond expectations. Dessert FourPlay invigorates all the senses and inspires home cooks to create innovative desserts of their own.

THE HOMEMADE CHOCOLATE TRUFFLE COOKBOOK

DELICIOUS AND EASY TRUFFLE RECIPES (2ND EDITION)

Making Chocolate Truffles 101. Get your copy of the best and most unique Truffle recipes from BookSumo Press. Come take a journey with us into the delights of easy cooking. The point of this cookbook and all our cookbooks is to exemplify the effortless nature of cooking simply. In this book we focus on making delicious Chocolate Truffles. The The Homemade Chocolate Truffle Cookbook is a complete set of simple but very unique Truffles recipes. You will find that even though the recipes are simple, the tastes are quite amazing. So will you join us in an adventure of simple cooking? Here is a Preview of the delicious Chocolate Truffles you will learn: Peanut Butter Truffles Cream Cheese Vanilla Truffles Whipped Cream Cookie Truffle Pie Irish Cream Truffle Fudge Espresso Truffles Potluck Truffles Mediterranean Almond Truffles December's Peppermint Truffles 3-Ingredient Truffles Simple Truffle Torte Truffles Combo Valentine's Day Truffles Almond Wafer Truffles Much, much more! Again remember these recipes are unique so be ready to try some new things. Also remember that the style of cooking used in this cookbook is effortless. So even though the recipes will be unique and great tasting, creating them will take minimal effort! Related Searches: Chocolate Truffles cookbook, Chocolate Truffles recipes, Truffles cookbook, Truffles recipes, Truffle cookbook, Truffle recipes, candy recipes cookbook

ENCYCLOPEDIA OF CHOCOLATE

ESSENTIAL RECIPES AND TECHNIQUES

[Rizzoli Publications](#) The Valrhona cooking school presents everything the amateur or professional baker needs to learn about cooking with chocolate. One hundred fundamental techniques and more than a hundred recipes are explained with step-by-step photographs and clear instructions. Home chefs will learn chocolate basics (tempering, ganaches, pralines), baker's secrets (marbling, faultless cake crusts, beating egg whites), and how to make candy fillings, decorations, doughs, cream and mousse bases, ice creams and sorbets, and sauces. Bakers can refer back to these building blocks as they progress with an increasing level of expertise through recipes from icing and cookie dough to macaroons and impressive mounted desserts. Recipes include the great classics (Black Forest cake, profiteroles), tarts and tartlets (chocolate-pear, nut caramel), shared delights, teatime treats (chocolate-vanilla waffles, brownies), iced desserts (chocolate cappuccino parfait, raspberry meringue with hot chocolate sauce), special-occasion splurges (dark chocolate fondue, hazelnut-praline Yule log), candies and confections (truffles, lollipops, chocolate-covered cherries), and savory dishes using chocolate. Visual dictionaries of basic equipment and commonly used ingredients, tips for conserving chocolate, a guide to cocoa content, a glossary, and detailed indexes complete the volume.

SWEAT SHOP PARIS

LESSONS IN COUTURE FROM THE SEWING CAFE

[Andrews McMeel Publishing](#) The Sweat Shop Book brings the namesake Paris Sweat Shop founded by Martena Duss and Sissi Holleis to North America with more than 50 DIY fashion and home projects, including instructions and more than 200 helpful, inspiring full-color photographs. The first "cafe couture" sewing shop in Paris, the Sweat Shop was named to highlight the questionable nature in which store-bought clothing is sometimes made. Instead of rewarding dubious labor practices, the Sweat Shop and The Sweat Shop Book inspire crafters to make something unique with their own sweat equity and creativity. Crafters meet at the cafe and share ideas while renting equipment by the hour. In addition, classes teach novices how to sew, knit, crochet, and much more. Translating the Sweat Shop experience into book form, The Sweat Shop Book features experts in the Parisian fashion industry as they offer "master classes" to share their secrets and techniques. With help from experts such as Madame Vava Dudu, who creates looks for Lady Gaga, and fashion stylist Sonia Rykiel, crafters of every skill level will learn how to mend a seam, make a dress from a pattern, and design and create something from scratch inside The Sweat Shop Book. Additionally, the book includes recipes for cafe fare, Duss and Holleis's Paris picks, and a French and English glossary. Bring Paris's couturiers home, learn secrets from the pros, and rediscover the joy of handmade, homemade fashion with The Sweat Shop Book.

EVERYDAY BAKES TO SHOWSTOPPER CAKES

[White Lion Publishing](#) In Everyday Bakes to Showstopper Cakes, celebrity baker Mich Turner brings together a collection of recipes to take you all the way from the delicious everyday through to the spectacular. Starting out with simple cakes, biscuits and cupcakes, once you have mastered this first level, Mich provides you with a few extra steps to turn these into fabulous creations. If you're looking for more of a challenge or to elevate a favourite, these bakes are easily adapted to create a true showstopper cake. Covering a full range of bakery goods as well as perfect flavours, whether you are a novice baker or already know your rum baba from your roulade, you can be easily guided through these delicious bakes and simple but spectacular decoration techniques that make the most of wonderful flavours and perfect crumb.

HOTEL CHOCOLAT: A NEW WAY OF COOKING WITH CHOCOLATE

[Hachette UK](#) Chocolate is one of our most popular ingredients - both to eat and to cook with. But how many of us know how truly versatile it is? Hotel Chocolat, the UK's leading chocolatier, has pioneered 'cocoa cuisine': a new way of cooking with chocolate because, although we know chocolate as a sweet ingredient, cocoa was originally used in savoury recipes. In fact, cocoa is a 'super-ingredient' with many layers of flavour and plenty of goodness too, and this book showcases its many flavours and nuances with over 100 innovative chocolate recipes, both sweet and savoury. Hotel Chocolat has created energy-boosting recipes for breakfast, savoury recipes that enhance meat and fish dishes as well as give texture and depth to salads and snacks. And of course, not forgetting the hedonistic qualities that we love so much - with seductive bakes and puddings for all tastes. Find out too how to use the whole bean, from the shell to the nibs, cocoa powder to bar. And how to roast your own beans and even create a bar of your own. Uniquely, each recipe has a Cocoa Factor to indicate the depth of flavour as well as the cocoa percentage and region that will best suit the dish. Angus Thirlwell, Hotel Chocolat's visionary founder, will also take you through the story of chocolate from pod to plate. Welcome to cocoa cuisine!

GONE FOR GOOD

A NOVEL

[Minotaur Books](#) Gone For Good is the first in a new mystery series from award-winning author Joanna Schaffhausen, featuring Detective Annalisa Vega, in which a cold case heats up. The Lovelorn Killer murdered seven women, ritually binding them and leaving them for dead before penning them gruesome love letters in the local papers. Then he disappeared, and after twenty years with no trace of him, many believe that he's gone for good. Not Grace Harper. A grocery store manager by day, at night Grace uses her snooping skills as part of an amateur sleuth group. She believes the Lovelorn Killer is still living in the same neighborhoods that he hunted in, and if she can figure out how he selected his victims, she will have the key to his identity. Detective Annalisa Vega lost someone she loved to the killer. Now she's at a murder scene with the worst kind of déjà vu: Grace Harper lies bound and dead on the floor, surrounded by clues to the biggest murder case that Chicago homicide never solved. Annalisa has the chance to make it right and to heal her family, but first, she has to figure out what Grace knew—how to see a killer who may be standing right in front of you. This means tracing his steps back to her childhood, peering into dark corners she hadn't acknowledged before, and learning that despite everything the killer took, she has still so much more to lose.

PÂTISSERIE AT HOME: STEP-BY-STEP RECIPES TO HELP YOU MASTER THE ART OF FRENCH PASTRY

[Ryland Peters & Small](#) Perfect the art of French pâtisserie with over 70 classic recipes from award-winning pastry chef Will Torrent.

THE ART OF THE CAKE

THE ULTIMATE STEP-BY-STEP GUIDE TO BAKING AND DECORATING PERFECTION

Universe Pub Originally published as Mich Turner's cake masterclass by Jacqui Small (London) in 2011.

GREEN & BLACK'S CHOCOLATE RECIPES

FROM THE CACAO POD TO MUFFINS, MOUSSES AND MOLES

Kyle Cathie Limited 100 decadent recipes from the leading producers of luxury, organic chocolate worldwide.

PLANET CAKE

Allen & Unwin Putting time, thought and energy into creating a unique cake for a loved one be they family, friend or partner is an unbeatable way to show you care. In this stunning book, Paris Cutler shares techniques and tips for 30 cake-decorating projects ranging from traditional with a twist, to delightfully playful. Clear step-by-step instructions demystify the process behind her wondrous cakes, making them achievable and enjoyable for all. These beautiful creations are sure to be the highlight of christenings, engagements, weddings, anniversaries, birthdays any occasion where the special moments of life are celebrated.

MAKING FINE CHOCOLATES

FLAVOUR-INFUSED CHOCOLATES, TRUFFLES AND CONFECTIONS

Apple 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.

FRUITS & NUTS

RECIPES AND TECHNIQUES FROM THE FERRANDI SCHOOL OF CULINARY ARTS

Rizzoli Publications FERRANDI Paris, the French School of Culinary Arts—dubbed the “Harvard of gastronomy” by Le Monde newspaper—offers the ultimate reference on cooking with fruits and nuts. This volume offers a complete course on cooking with fruits and nuts from world-renowned culinary school, FERRANDI Paris. Alongside more than sixty recipes covering the entire range of fruit varieties, you will learn the basics with step-by-step instructions for preparing, cutting, and cooking any type of fruit or nut using a variety of cooking methods. Recipes are organized by category, from citrus to red to tropical fruits, with both sweet and savory concoctions offering a comprehensive guide to incorporating fruit or nuts into any part of your meal. Written by the school's experienced teaching team of master chefs and adapted for the home cook, this fully illustrated cookbook provides all of the fundamental techniques and recipes that form the building blocks of the illustrious French cooking tradition, explained step by step in text and images. Practical information is presented in tables, diagrams, and sidebars for handy reference. Easy-to-follow recipes are graded for level of difficulty, allowing readers to develop their skills over time. Whether you are an amateur home chef or an experienced professional, this extensive reference, replete with 200 illustrations, provides everything you need to master the world-class culinary school's fruit and nut-based recipes.

PÂTISSERIE

A STEP-BY-STEP GUIDE TO BAKING FRENCH PASTRIES AT HOME

Hachette UK This book is a tribute to French Pâtisserie. It is also a manual to learn how to successfully and easily make traditional French desserts at home. It's written for all people who love to bake and want to do it like the professionals do. From beginners to more advanced, everyone can do it. The author is a professional French pastry chef who wants to share her passion and talent for baking. In this book you will discover: An easy way to make traditional French Pâtisserie at home. Richly illustrated and simplified step by step recipes and techniques. All the secrets you've always wanted to know about French baking. Professional tips that make baking easier. The classic recipes of French Pâtisserie. How to impress your friends with your skills at baking traditional French food.

A LIFE LESS SQUARE: THE TOBLERONE COOKBOOK

40 TRIANGULAR TREATS

Kyle Books Toblerone's legendary almond and honey triangular chocolate bar is loved the world over and sold everywhere, from international airports to local corner shops. This beautifully packaged, fabulously fun cookery book celebrates the versatility of this iconic chocolate bar (which comes in 10 different sizes, from fun to life size) and shares 40 fantastic foolproof recipes featuring the three core Toblerone varieties - milk, dark and white. From a decadent Coconut Ice Cream Cake and irresistibly gooey Brownies to special occasion cakes for birthdays, Valentine's Day, Easter, Halloween and Christmas, there's something for everyone. The book also includes desserts and no-cook treats such as a Lime, Ginger and White Chocolate Cheesecake and Rocky Road, as well as gluten-free bakes that take cooking with this famous chocolate bar to the next level.

BACHOUR

CHOCOLATE

AFTERNOON TEA AT HOME

Ryland Peters & Small 80 stunning recipes and inspiration for how to host and bake for the ultimate afternoon tea party with instruction from master patissier Will Torrent. Arranged by season, and with extra chapters on a Classic afternoon tea and a Showstopper afternoon tea, Will showcases his no-nonsense approach to the techniques involved in patisserie, baking, chocolate work and serving savoury dishes. Beautifully illustrated and an invaluable source of inspiration, there are also six guest recipes from top restaurants and hotels: The Ritz; The Dorchester; The Gramercy Tavern; The Berkeley; Harrods and Raymond Blanc's Les Manoir aux Quat'Saisons. Starting with a brief history of British afternoon tea, Will then offers up recipes for jams, spreads, butters and curds - everything you might need to serve with an afternoon tea. Recipes include Smoked Salmon & Whipped Cream Cheese sandwiches, Cherry & Almond Bakewell Tarts and Fruited Scones; as well as more adventurous offerings of Prosecco, Lime & Mint Jellies and Lemon & Lime Matcha Tea Friands.

NUTELLA

THE 30 BEST RECIPES

Jacqui Small LLP From irresistible macaroons to tasty cheesecakes, discover new ways of using, cooking and enjoying Nutella with 30 mouthwatering recipes. 30 delicious recipes in a Nutella-shaped book for all the fans of the famous spread: - little individual sweets: from a revisited version of bread with Nutella to Nutella and banana tartlettes - generous Nutella cakes to share: cake roll, Twelfth Night cake or even a Nutella charlotte. - creamy, 'must have' recipes: mousse and little cream - surprising recipes to impress both young and old: macaroons, caramelized hazelnut stuffed truffles, little mango egg rolls