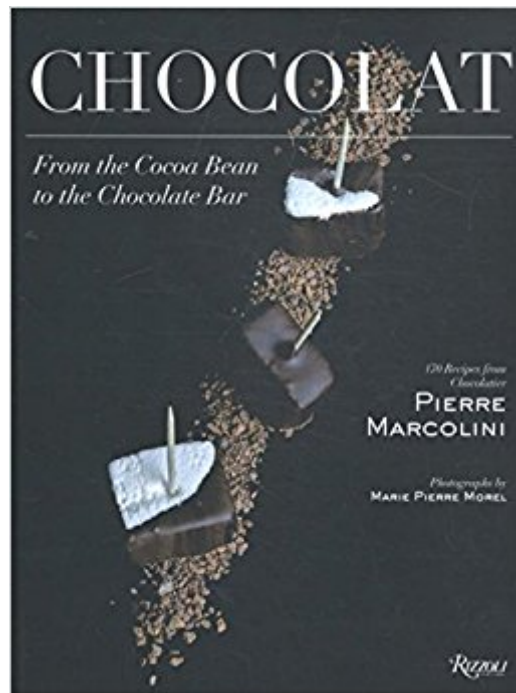


The book was found

Chocolat: From The Cocoa Bean To The Chocolate Bar



Synopsis

From the world's finest chocolatier, who originated the bean-to-bar concept, comes this collection of 170 recipes for the very best and most essential chocolate confections. Belgium's foremost practitioner of the art of fine chocolate making shares his passion and his knowledge in this extravagantly beautiful volume. Pierre Marcolini's confections have been acclaimed as the world's most delectable chocolate creations, and his book is a delicious immersion into the world of fine chocolate and a tribute to its majesty. Marcolini was the first chocolatier to create his chocolates according to a bean-to-bar philosophy "an idea born from the realization that just as the finest wines reflect the terroir in which the grapes are grown, so too would chocolate benefit from careful selection from specific estates. Here, he reveals the trade secrets of the art of fine chocolate making: learn how to roast, grind, and temper the chocolate at home just like the professionals and master all aspects of chocolate making. His recipes run the gamut of chocolate possibilities "irresistible creamy sauces, decadent pastries, bars, truffles, and even a smattering of savory dishes "and are beautifully presented and gorgeously photographed in this handsome volume that no chocolate lover should be without.

Book Information

Hardcover: 384 pages

Publisher: Rizzoli (February 14, 2017)

Language: English

ISBN-10: 0847859282

ISBN-13: 978-0847859283

Product Dimensions: 9 x 1.5 x 11.5 inches

Shipping Weight: 5 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars 2 customer reviews

Best Sellers Rank: #211,754 in Books (See Top 100 in Books) #34 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate #51 in Books > Cookbooks, Food & Wine > Desserts > Confectionary

Customer Reviews

"CHOCOLAT: From the Cocoa Bean to the Chocolate Bar" by Pierre Marcolini, Belgium's foremost artisanal chocolatier, is a wonder of chocolate creations in an over-the-top volume of goodies! Marcolini reveals the secrets of the art of fine chocolate making which involves learning how to roast, grind, and temper the chocolate at home like the professionals. The photographs of

the delicious concoctions actually take your breath away and make your mouth water. Standouts include crisp milk chocolate-praline clusters; Breton shortbread cookies; chocolate madeleines; chocolate macarons; and chocolate puff pastry." "Epicurus.com" To celebrate the 20th anniversary of Maison Marcolini, Mr. Marcolini has written *Chocolat: From the Cocoa Bean to the Chocolate Bar*. It is both a love letter to his craft and the ultimate guide to chocolate appreciation. It is also one of the best single-subject cookbooks to come out in a long while." "New York Journal of Books" "This stunning volume is the innovator's mouth-watering meditation of the craft that spans from the bean to the dessert (or savory) bowl." "Bal Harbour Magazine"

Pierre Marcolini is one of the world's foremost artisanal chocolatiers and has won numerous awards. In 1995, he was crowned World Pastry Champion, and opened his first shop in Brussels. Since then, he has expanded to twenty-eight outlets in Belgium, Japan, France, England, Luxembourg, Monaco, and Kuwait. Chae Rin Vincent is a leading food stylist and writer working in the French language. Marie-Pierre Morel is one of Europe's best-known photographers specializing in food and interior decor.

This book is gorgeous: big, bold, and beautiful. Hands-down this is one of the most visually stunning cook books I have ever seen. And the recipes! The chocolates, cookies, cakes, savory delicacies had me drooling on the pages. But this is not a book to teach you how to become a Chocolate Maker. It is not going to show you how to transform cocoa beans into sellable, award winning chocolate bars. The book has a one page overview of the cocoa harvest, fermentation, and drying processes; a one page overview on roasting, crushing, winnowing, grinding, conching, and tempering; and a one page overview on the main varieties of cocoa beans. Beyond those few information pages, the book is all recipes. And I'll say it again, stunning, elegant, jaw-dropping recipes. There is not one item in this book that I'm not tempted to try. So if you want to add cocoa beans to your food, or make amazing looking rustic chocolate bars to impress your dinner guest, this is the book to get. But this is not a book that teaches the Bean-to-Bar chocolate making process.

Beautiful book. Great present.

[Download to continue reading...](#)

Chocolat: From the Cocoa Bean to the Chocolate Bar Bean-to-Bar Chocolate: America's Craft Chocolate Revolution: The Origins, the Makers, and the Mind-Blowing Flavors Guittard Chocolate

Cookbook: Decadent Recipes from San Francisco's Premium Bean-to-Bar Chocolate Company
Essential Oils For Chocolate Truffles, Chocolate Candy, and Chocolate Desserts: The 15 Minute
Guide To Making Chocolates With Essential Oils-How To Make ... Oils (Essential Oils for Chocolate
Lovers) Making Chocolate: From Bean to Bar to S'more Chocolate Celebrations: A Comprehensive
Chocolate Cake Recipe Book with Delightful Chocolate Cake Decorations Professor Chocolate
Presents The Ultimate Guide to Finding Chocolate in New York City (Lower Manhattan & Brooklyn
Ed.): 40 NYC Chocolate Shops Organized Into 11 Distinct and Digestible Walking Tours. Chocolate
Nations: Living and Dying for Cocoa in West Africa (African Arguments) Scoring High on Bar Exam
Essays: In-Depth Strategies and Essay-Writing That Bar Review Courses Don't Offer, with 80
Actual State Bar Exams Questions a BAR REVIEW: Evidence, Constitutional law, Contracts, Torts:
The Author's Own Bar Exam Essays Were All Published After The Bar Exam. Look Inside! Bar
Exam Basics: A Roadmap for Bar Exam Success (Pass the Bar Exam) (Volume 1) Bar Exam Mind:
A Strategy Guide for an Anxiety-Free Bar Exam (Pass the Bar Exam Book 3) The Bar Exam Mind
Bar Exam Journal: Guided Writing Exercises to Help You Pass the Bar Exam The Bar Exam: The
MBE Questions (Prime Members Can Read This Book Free): e law book, 200 Answered and
Analyzes Multi State Bar Exam Questions - look inside!!! ! !! (Norma's Big Bar Preps) Ivy and Bean
(Book 4): Ivy and Bean Take Care of the Babysitter Ivy and Bean No News Is Good News (Book 8)
(Ivy & Bean) Warman's Bean Plush Field Guide: Values and Identification (Warman's Field Guides
Bean Plush: Values & Identification) Bean By Bean: A Cookbook: More than 175 Recipes for Fresh
Beans, Dried Beans, Cool Beans, Hot Beans, Savory Beans, Even Sweet Beans! The Unofficial
Downton Abbey Cookbook, Revised Edition: From Lady Mary's Crab Canapes to Daisy's Mousse
au Chocolat--More Than 150 Recipes from Upstairs and Downstairs (Unofficial Cookbook) La
Maison du Chocolat: Timeless Classics with a Twist

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)