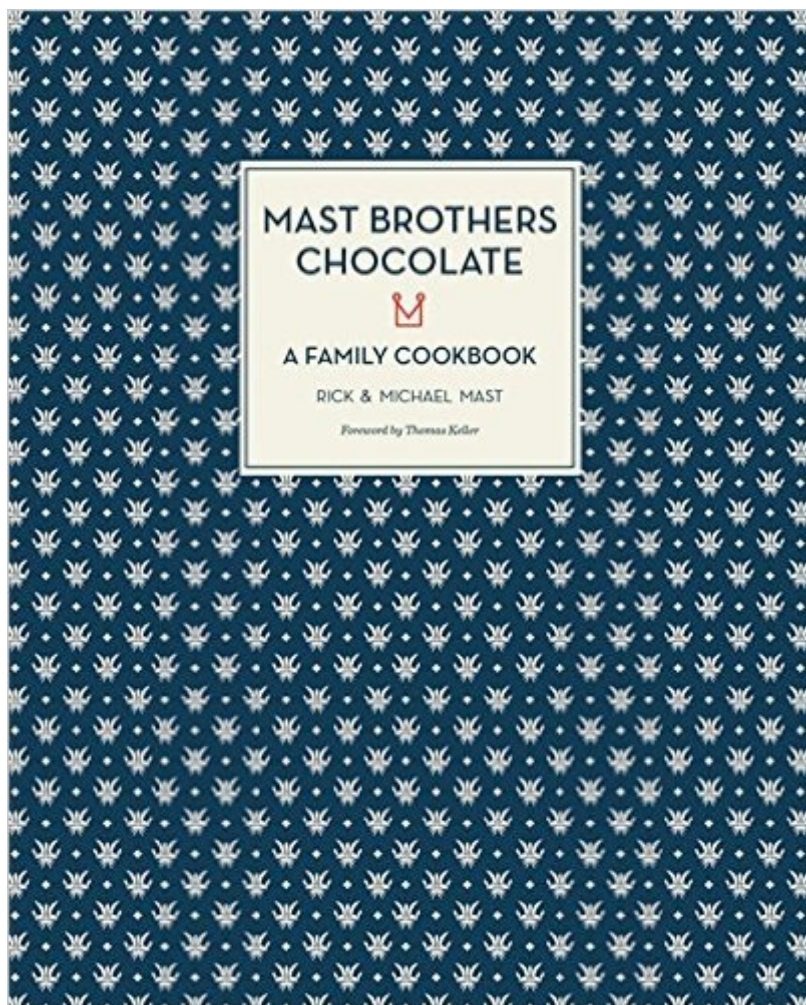


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Mast Brothers Chocolate: A Family Cookbook



Synopsis

2014 James Beard Award Finalist 2014 IACP Cookbook Award Winner Stories and recipes from the Mast Brothers, makers and purveyors of America's finest craft chocolate. The Mast Brothers are pioneers of the bean-to-bar craft chocolate movement. Sourcing cocoa with unique flavor profiles from around the equator, they roast the beans in small batches to create truly handmade chocolate, one of the very few chocolate makers to do so. At their flagship factory and retail shop in Brooklyn, their distinctive bars are wrapped in exquisite custom papers that they have designed and are sold at specialty food shops around the country and around the world. Many of the world's pre-eminent chefs, including Thomas Keller, Dan Barber, Daniel Humm, Alice Waters, and Alain Ducasse choose Mast Brothers Chocolate for cooking for its purity and distinctive tasting notes. In **MAST BROTHERS CHOCOLATE: A FAMILY COOKBOOK** they share their unique story and recipes for classic American desserts like chocolate cookies and cakes, brownies, bars, milkshakes, and even home-made whoopie pie. There are mouthwatering savory dishes as well, like Pan-seared Scallops with Cocoa Nibs and Cocoa Coq au Vin. With striking color photographs throughout, this cookbook celebrates the vision and allure of Mast Brothers Chocolate, the leaders of the American craft chocolate movement and the choice of the world's great chefs.

Book Information

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Customer Reviews

So, I really like this cookbook. Or rather, I want to like it more. It's beautiful, all the recipes sound lovely, and the Mast Brothers story is so wonderful. Also, their chocolate is truly a thing of beauty. If I could base a review off these things, it would be five stars. But...Recipe testing, man. It's a

bummer. As someone who tests lots of recipes for my job, I understand that it takes a lot of time and money and effort. But seriously, there are some recipes in this book that I can tell just by looking aren't going to work out. When you write a recipe for making candy, you need to provide a temperature for the sugar syrup. You just need to. If you've made peanut brittle a thousand times you can probably get away with not using a thermometer, but for the vast majority of cooks, an accurate temperature is a good way to ensure success. Or at least promote success. The chocolate bread is pretty delicious, but there is no way that thing will fit in a loaf pan. Maybe two loaf pans. I actually just turned my dough into a boule and baked it on a stone. This is another place where providing an internal temperature is more than a good idea. Chocolate bread is already very dark, so it's hard to tell when it's done just by look and feel. A good internal temperature would give the cook a better idea of when to pull the loaf from the oven. The chocolate granola lacked crunch and salt. The peanut brittle was a little sticky on the teeth (probably due to the lack of corn syrup, which I know we're all supposed to revile, and I appreciate their effort to do without, but sometimes it really makes a difference) and again, not salty enough.

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