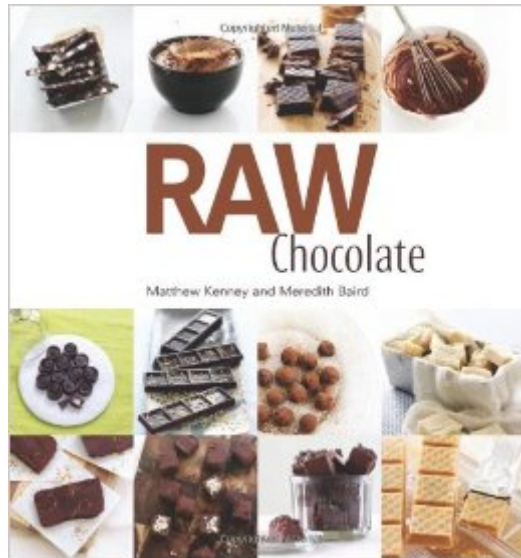


The book was found

Raw Chocolate



Synopsis

Now you can enjoy one of the great tastes and textures in raw •raw chocolate. Raw chocolate can be made without a lot of fuss and with great results. This book features truffles, fudge, buttercups, fruit, smoothies, bonbons, and more. With cacao beans and health-promoting ingredients like goji berries and maca, raw chocolate is even healthy for you!

Book Information

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Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars See all reviews (39 customer reviews)

Best Sellers Rank: #615,305 in Books (See Top 100 in Books) #131 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate #258 in Books > Cookbooks, Food & Wine > Cooking Methods > Raw #1610 in Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

Raw Food reaches past trendiness into a normal part of life these days. Restaurants, cookbooks, and even most kitchens are equipped to produce raw dishes that satisfy the palate and your hunger. Most cooks have a food processor, definitely needed to get the best results from "Raw Chocolate." Preparing raw recipes involves some challenges. For example, many require advance planning. A home primarily eating a raw diet has the usual nuts soaking on a daily basis. Those exploring this approach to food or the raw-curious must handle the "Raw Chocolate" cookbook with deliberate intention. Read the cookbook first--from getting oriented to ingredients, techniques and timing--to choosing a couple of initial recipes that inspire you, I don't recommend plunking the book down on your counter and diving in. I love jumping into a new recipe; here, you are likely to end up doing a header into the muck under the lake. Although paralysis is unlikely, the "now" scenario makes success equally elusive. Take the time to understand the special ingredients, add them to your pantry, and plan ahead for these recipes. The time and effort is worth the investment. A good starting place is the Macadamia Brittle. Once you've created a batch of tempered chocolate you may feel impatient to complete a recipe. Consider starting with the brittle. The combined powerful

presence of the chocolate base, rich macadamia nuts and swarthy smoked salt reminds my mouth of a dinner party with my best friends. The flow of great conversation, interesting dishes, and the comfort of friendship resides in the flavors of each piece. One recipe I tested demonstrated the planning needed to complete the recipe. Fortunately, the authors made sure to tell you in the recipe it takes three steps.

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