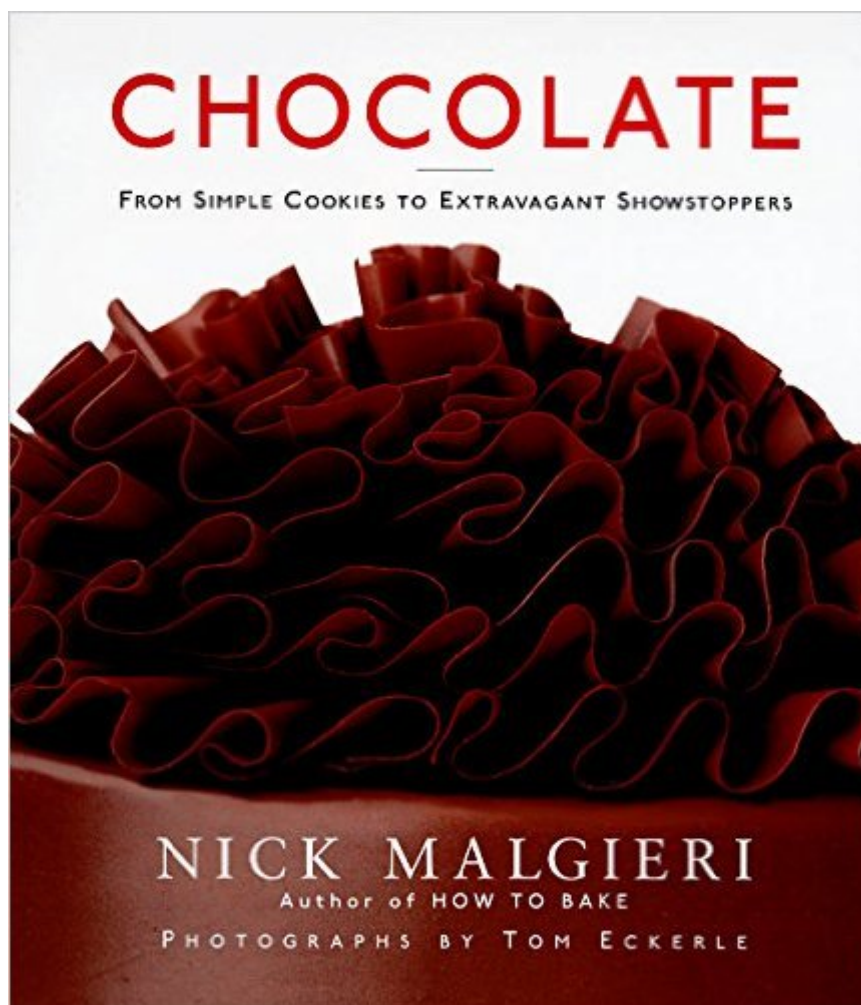


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Chocolate: From Simple Cookies To Extravagant Showstoppers



Synopsis

Nick Malgieri, who taught us everything we need to know about baking in *How to Bake*, takes on chocolate, the world's favorite food. With the authoritative accessibility he brings to his teaching, Nick bridges the gap between the professional baker and the home cook. He knows techniques and ingredients and he teaches them with hand-holding efficiency. In ten chapters, Nick offers a primer on basics and every kind of chocolate from cocoa to chips and white chocolate (and why it isn't really chocolate in the strictest sense) to big dark slabs of the world's favorite luxury food and the many, many ways to enjoy it. Information on storage, handling, and the fundamentals needed to create chocolate confections is clear and concise. Recipe sections include everything you need to know to turn the food of the gods into desserts for us mortals: cakes and cookies, creams and custards, ice creams, pies and pastries, sauces and beverages, truffles and pralines, dipped and molded chocolates, all adapted for the home cook. Illustrated with four-color photographs throughout, all 380 luscious recipes will send a shiver of delight down the spine of every chocolate lover. *Chocolate* is definitive without being intimidating; it is a true home companion for anyone who wants to cook with chocolate.

Book Information

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Customer Reviews

Nick Malgieri would not be Nick Malgieri if he didn't begin his book with a complete overview of the history and culture of this enigmatic ingredient. You'll get to appreciate what a long road chocolate has traveled since the Spanish conquistadors first learned of it from the Mexican Aztecs in the sixteenth century. Chocolate charmed (and addicted) Europe as a beverage for several centuries,

but it wasn't until the nineteenth century that European pioneers like Conrad van Houten, Rudolphe Lindt, and Jean Tobler (all of whose names have been immortalized as high-end chocolate brands), and Americans like James Baker (of the baking chocolate brand) and Milton Hershey (of the Pennsylvania chocolate giant) brought chocolate into the food industry mainstream. Cacao trees are maddeningly difficult to grow; harvesting must be done by hand; beans must be fermented, then sun-dried, then roasted, and only then is the cacao shipped from its tropical home to chocolate factories all over the world. In the factory, the cacao goes through a number of sophisticated and costly processes that result in the many varieties and quality levels of chocolate products we now take for granted. Nick Malgieri's *Chocolate* is a demanding, no-compromises book, simply because there are so many ways home cooks can be tempted to relax their standards. Inexpensive "compound chocolate," a product based on cottonseed oil, is one of them. It's easy to work with and inexpensive, but it's not the real thing. Chef Nick would rather have us learn to achieve a temper pure cocoa-butter-based chocolate, the way the professionals do, for better flavor, surface sheen and that quality chocolate "snap."

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