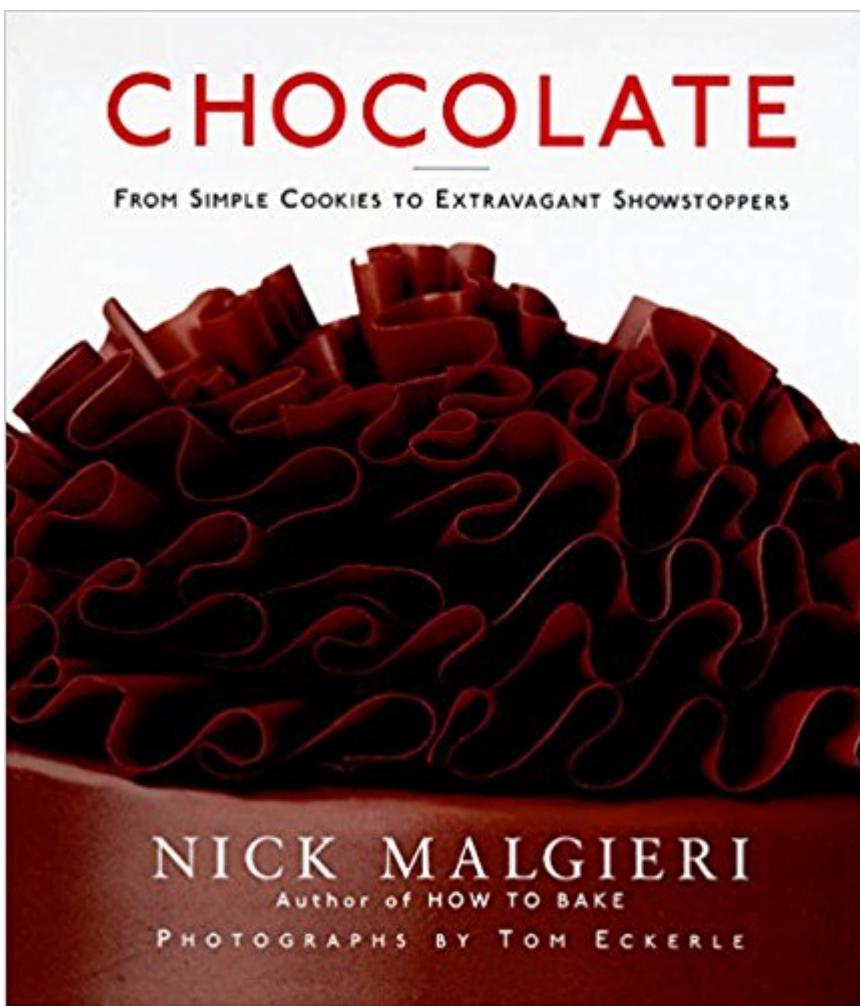


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Chocolate: From Simple Cookies To Extravagant Showstoppers



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 coca 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 is one smart cookie. He opens *Chocolate* with information about all the basics on our favorite sweet's history and production. He then moves right into 360 recipes. *Chocolate* provides recipes for every intensity of chocolove and all levels of culinary skills. There are simple mix-bake-cut cakes, a mud-rich fudge sauce that hardens on ice cream, a collection of ice creams

to go with it, and a killer Rich Chocolate Mousse. Any comfortable cook, particularly one who's mastered the techniques in How to Bake, Great Italian Desserts, and Malgieri's other equally clear and precise works, can turn out Cream Puff Truffles, Chocolate Brownie Tart, a French Buche de Noel, and most of the other recipes in this dessert-lover's dream book. Dedicated amateurs and professional cooks will appreciate Malgieri's explicit guidance for the process of tempering, which is necessary for making certain chocolate confections, and the recipes for European-style molded confections such as liqueur-filled cordials, and hand-dipped masterpieces, including Raspberry Tricolors. Less ambitious chocoholics might attempt the 26 kinds of truffles or play with Chocolate Plastic for making decorations. And no one should miss Chocolate's final chapter, the over-the-top "Showpieces and Decorating Projects." This book is lavish with color photos. The chapter openings, shot with the artistry of Irving Penn still lifes, are so breathtaking you can taste them. --Dana Jacobi

In the style of Malgieri's authoritative How To Bake (LJ 8/95), here is a comprehensive guide to chocolate, with more than 300 recipes for cakes, creams and mousses, pies and tarts, sauces, and more. The introduction covers the basics, and each succeeding chapter elaborates on specific desserts and confections, with recipes usually organized from easiest to most elaborate. Instructions are clear though fairly concise (Malgieri's no Maida Heatter), but there are detailed directions for working with chocolate and other trickier techniques. Marcel Desaulniers's chocolate books (e.g., Death by Chocolate Cookies, LJ 12/97) are flashier, but Malgieri covers a lot more ground. Highly recommended. Copyright 1998 Reed Business Information, Inc.

I love this book. It is the best book on chocolate I have ever read. All the recipes I've tried have been absolutely fabulous! A lot of them are VERY rich, so a tiny bit goes a long way as far as serving sizes go. I only wish there was a photo of EVERY finished recipe, but there are still a lot of photos, especially of unusual or different things (I mean hey, we all know what a layer cake looks like, after all). Very clear instructions too.

I LOVE this book. I look for recipes which I can make from the ingredients and equipment that I already own or which require me to buy few new ingredients. I made the Chocolate Buttermilk Cupcakes on p. 128 and it turned out really well. My six year old said I make the best cupcakes! However, I did think it was a little firmer than I usually like cupcakes to be. So next time I make it I will use 1 1/3 c of flour instead of 1 1/2 c. It also could be that I kept them in the oven too long. Anyway, I didn't make the boiled icing that the cupcakes were topped with so I can't rate that. Page

41 has a recipe called Grand-Maman's Chocolate Cake. The ingredients are 3 eggs, 3/4 c sugar, 1 stick butter, 4 1/2 oz bittersweet chocolate, 3/4 c all purpose flour and icing sugar for finishing the cake. Apart from the last ingredient I have everything at home. So this will be my next project. The extravagant showstoppers really are out of my league and I know I will never attempt to make them, but the book is still wonderful.

Nick is a well known master chocolatier.

Wonderful recipes and easy to follow directions. I wish there were more pictures.

I have not had time to make much from this book, but I am a true Chocoholic so it will get plenty of good use. Wish that I had the time to make every recipe!

This book along with Nick Malgieri's Baker's tour helped me get off crack. Powerful stuff.

I expected a more in depth book about working with chocolate, since Nick Malgieri is a teacher and pastry chef. This book only briefly discusses the hows and whys when working with this complex subject. I have not tried the recipes, yet, but am very disappointed! I have to buy another book to answer questions, explain techniques, and the science behind baking with chocolate. Overall, this book is 95% recipes with a brief discussion of chocolate.

There isn't anything I've tried in this book that hasn't been wonderful. My very favorite thing would be the cinnamon stick truffles -- a friend says I should call them chocolate fudge explosions! No, there aren't a lot of pictures; on the other hand, I don't happen to think they're necessary. No, there isn't an overwhelming amount of technical advice, but there is just enough, and I happen to think that's good enough.

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