

## Chocolates And Confections Formula Theory And Technique For The Artisan Confectioner By Peter P Greweling

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"Klappentext **chocolates & confections**When it was first published in 2008, **Chocolates and Confections** won the IACP Award and almost instantly became the bible of artisan confectionery. This remarkable and comprehensive guide from master confectioner Peter Greweling of The Culinary Institute of America offers a complete and thorough explanation of the ingredients, theories, techniques, and formulas needed to create every kind of chocolate and confection. As interest in both professional and home chocolate- and candy-making continues to grow, this edition features new formulas, photographs, and illustrations to better meet the needs of confectioners. This edition is beautifully illustrated throughout with 250 full-color photographs of ingredients, step-by-step techniques (from tempering chocolate to candying fruit), and finished chocolates and confections. It also includes helpful charts that pinpoint common candy-making pitfalls and how to avoid them, guides to the best quality chocolate and other all-natural confectionery ingredients, and information on packaging and storage. You'll find chapters on every confectionery type, including cream ganache, butter ganache, noncrystalline sugar confections, crystalline sugar confections, jellies, aerated confections, and nut centers, as well as an all-new chapter on American-style layered candy bars. The book includes nearly 200 formulas for classic confections like marzipan, as well as contemporary variations such as Madras, a coconut curry butter ganache. From truffles, hard candies, brittles, toffee, caramels, and taffy to butter ganache confections, fondants, fudges, gummies, candied fruit, marshmallows, divinity, nougat, marzipan, gianduja, and rochers, **Chocolates and Confections** demonstrates how to produce world-class confections and provides the in-depth background information candy makers need to formulate their own signature creations. Buchrückseite **PRAISE FOR chocolates & confections**'Peter Greweling's **Chocolates and Confections, Second Edition** is a terrific resource for anyone interested in the craft of fine confectionery, and indispensable for the student or professional. With its clear, thorough explanations and well-honed recipes, it provides a solid foundation for understanding and working successfully in this playful yet exacting branch of the culinary arts.' **HAROLD McGEE**, AUTHOR, ON FOOD AND COOKING: THE SCIENCE AND LORE OF THE KITCHEN' This insightful book can be regarded as the bible for serious chocolate artisans? or anyone who wishes to become one. A must-have resource for every chocolatier that showcases Peter Greweling's approach to research, dedication to quality, and passion for his craft.' **DIETER G. SCHORNER**, CMB, CHE, PROFESSOR AT THE CULINARY INSTITUTE OF AMERICA' For professional and aspiring chocolatiers, **Chocolates and Confections, Second Edition** is an indispensable kitchen reference covering science, ingredients, techniques, and recipes. Anyone interested in this dynamic field should not be without this book!' **CHRISTOPHER ELBOW**, OWNER AND CHOCOLATIER, CHRISTOPHER ELBOW ARTISANAL CHOCOLATES' Peter Greweling has written 'the manual' for candy makers. This book guides you through all aspects of chocolate- and candy-making, with precise instructions, and makes the scientific process easy to understand.' **ANDREW SHOTTS**, CHEF, CHOCOLATIER, AND AUTHOR OF MAKING ARTISAN CHOCOLATES' A passionate professional, Peter understands the philosophy of using only the freshest of ingredients to create chocolate edible works of art that arouse all your senses.' **NORMAN LOVE**, CHEF AND PRESIDENT, NORMAN LOVE CONFECTIONS Alle Produktbeschreibungen"

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