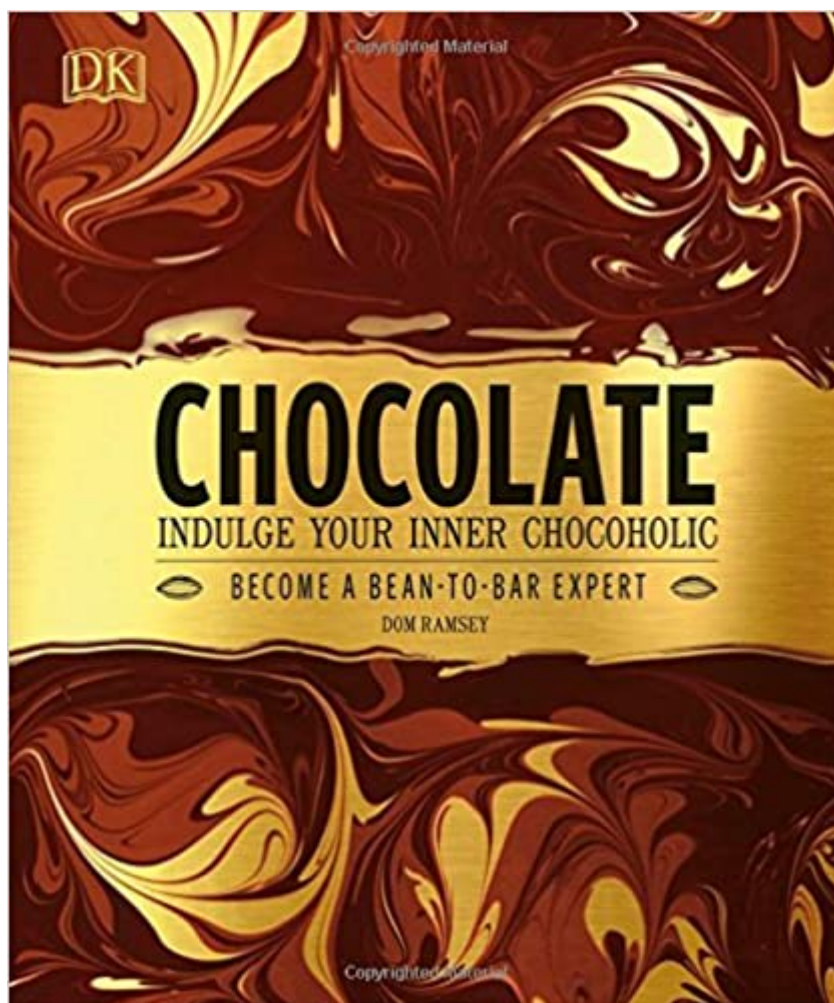


The book was found

# Chocolate



## Synopsis

Chocolate is a decadent visual exploration of the world's favorite indulgence, from its origins to tasting, techniques, and recipes, so every chocoholic can really appreciate every mouthful. Find out how to identify quality when buying, taste like a pro, or make your own chocolate at home and experiment with different flavor combinations. Take the leap from chocoholic to chocolatier with the help of more than 20 step-by-step recipes for truffles, fondant, cake, ice cream, and more. Eight step-by-step techniques provide mini master classes for tempering, flavoring, and even making your own bean-to-bar chocolate. Chocolate also traces the transformation from cocoa bean to bar, highlights the chocolate-producing countries throughout the world, and explains why chocolate is so addictive. With more than 300 photographs, this book is a visual indulgence that is sure to lead to a palatable one. Give in to your inner chocoholic and become an expert on the world's most delectable treat with DK's Chocolate.

## Book Information

Hardcover: 224 pages

Publisher: DK (September 27, 2016)

Language: English

ISBN-10: 1465454063

ISBN-13: 978-1465454065

Product Dimensions: 8 x 0.8 x 9.6 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 29 customer reviews

Best Sellers Rank: #221,338 in Books (See Top 100 in Books) #35 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate](#) #483 in [Books > Science & Math > Agricultural Sciences > Food Science](#) #598 in [Books > Cookbooks, Food & Wine > Desserts](#)

## Customer Reviews

[View larger](#) [The Chocolate Revolution](#) Chocolate was consumed as a bitter, spiced drink for thousands of years until the mid-1800s, when the chocolate bar took the world by storm. Today, another chocolate revolution is taking shape—[an international craft chocolate movement is generating fine-quality chocolate using artisan techniques and fresh ingredients.](#)

[View larger](#)

[View larger](#)

[View larger](#)

[Cocoa Controversy](#) The debate as to

whether white chocolate is actually chocolate has raged since it was first created. The key

ingredients in white chocolate are cocoa butter, sugar, and milk powder. The controversy stems from the fact that it doesn't contain any cocoa solids. [Mix and Match](#)  
Experiment with delicious, visually impressive toppings on dark, milk, and white chocolate. Think about texture and appearance as well as flavor. Crunchy ingredients, such as nuts, crumbled cookies, and broken pretzels, work well with the smooth texture of chocolate.

[Guatemalan-Spiced Cacao Drink](#) This version of a traditional Guatemalan drink is a light, non-dairy alternative to hot chocolate. You can drink it as it is, with little pieces of spice and cocoa, or strain it through a fine-mesh sieve for a smooth, velvety drink.

[Philippines](#) Cacao was brought to the Philippines in the late 17th century by Spanish colonialists, who were eager to ensure a reliable supply of their favorite drink. [View larger](#)

[View larger](#) [View larger](#) [View larger](#) [View larger](#) [Sachertorte](#) Created in 19th-century Vienna, this dark-chocolate torte combines nutty marzipan, tart apricot jam, and rich chocolate in an impressive cake. [All-Chocolate Swiss Brioche](#) Brioches Suisses are indulgent

breakfast pastries found everywhere in France. [Strips of light brioche filled with vanilla cr](#) [me p](#) [tissi](#) [re](#) and chocolate chips. [Blueberry and White](#)

[Chocolate Tartlets](#) Pairing a very intense dark chocolate pastry with a filling of tangy blueberry and sweet white chocolate, these tartlets provide a delicious contrast in texture, flavor, and color.

[Brownie Pudding with Sea-Salted Caramel, Tea, and Figs](#) If you want to make this the day before, brush the top of the pudding with warm caramel as soon as it comes out of the oven, for a sticky toffee glaze.

[Raw Chocolate](#) Like other chocolate, raw chocolate comes in many styles, flavors, and textures. Most raw chocolate has an earthy, grassy flavor due to the unroasted beans. [View larger](#)

This book is a great reference for those of us who are just getting started in making Bean-to-Bar chocolate at home. It's nice to have that quick reference when I'm moving from step to step and this book saves my phone the drama of smeared fingerprints from messy hands. Visually appealing and put together very well. It's something my children and I can look at together (and we have several times). This book is a must for people who are interested in the Bean-to-Bar concept. It does have a few recipes but the main focus is on the origin and process of cacao.

Great overview of chocolate and provides enough information to make it from nib.

Artisanal bean-to-bar chocolate has become all the rage in recent years, following hot on the heels of the booms in craft beer brewing and organic coffee roasting. Nationwide, companies like Chicago's Vosges Haut-Chocolat, Portland's Lillie Belle Farms and Brooklyn's Mast Brothers have sparked a craze for carefully crafted, small batch chocolate. Like wine and tea, chocolate is purported to have a terroir (or particular flavor characteristics) as a result of the conditions in the region where it was grown so fine chocolate purveyors carefully source their product for the best marriage of flavors. This gorgeous book (a companion to the previously published volumes *Coffee Obsession* and *The Tea Book*) provides the readers with a brief history of chocolate, onto the various regions where cacao beans are farmed and harvested, through the [extremely involved] process from bean to bar. Finally, they offer a collection of 23 classic chocolate recipes (including profiteroles, a Sachertorte and various iterations of truffles and fondue). This is a perfectly lovely book that would make a great gift for your favorite chocoholic. The cover is a rich marbled pattern in gold and brown, the endpaper is decorated with a repeat pattern of line-drawn cacao beans and every one of the heavy clay pages is illustrated with mouth watering full color photos. However as far as its value as a cookbook, I'm less enthused. First off, while it's interesting to know how a bar of chocolate is made, I'll personally never actually make chocolate from a batch of cacao beans when I can just buy a quality bar at Whole Foods. Plus most of the recipes offered are complicated, old-school classics that don't really fit into my already super-busy lifestyle. My verdict? An ultra-cool gift for your favorite foodie or neat coffee table volume but not a particularly useful recipe collection.

Pros: Drop dead gorgeous book laser focused on everything chocolate  
Cons: Guaranteed to make you ravenously hungry!  
When Dorling Kindersley decides to publish a book on chocolate, you know it's going to be a sumptuous presentation of lavish photography, excellent graphic illustrations, descriptive, intelligent text, and a stylish and easy to follow layout. Although not a large, coffee table format, this book is 8" x 9 1/2", and is printed on top quality paper with gilt edges. In short, it's a classy presentation and would make an excellent present for an exacting foodie with a sweet tooth.. The book has seven chapters that include the origins and history of chocolate, the geography and types of chocolate, how to select chocolate, how to taste chocolate, how to make chocolate, and a generous assortment of recipes both sweet and savory. There is also a glossary and an index. The author, Dom Ransey, is a self-described "Chocolate Obsessive." Based in London, he is the "...Founder and chocolate maker at Damson Chocolate, Founder & Editor of Chocablog,

Founder of Bean&Bar and Co-Founder of Cocoa Runners and World Chocolate Guide. He knows his stuff.

This beautiful book is a visual feast for those who love chocolate. Like all DK books there's a heavy emphasis on visual elements but there's also a wealth of information that includes the growth and harvest of the Cacao bean, its transformation into what we recognize as chocolate and all of its many delectable manifestations. I confess that as a lover of chocolate I found all of those amazing images of chocolate bars, candies and drinks incredibly frustrating. I wanted a taste of each and every one of them but that's not gonna happen. As a book of possibilities, however, this DK celebration of all things chocolate is hard to beat. The inclusion of chocolate recipes makes the book even better. Everyone addicted to chocolate deserves a reminder of the many ways it can be used in the preparation of food and in the creation of the most mouth-watering desserts ever devised. All of that marvelous chocolate information is in here along with dozens of stunning photos in their pristine digital perfection. It's the siren song of chocolate that so many of us cannot resist.

This is a delightful book that covers just about anything you might want to know about chocolate. Initially I thought it would have a little pre-information and a lot of recipes so almost didn't order it since I have several chocolate cookbooks. However, this is more balanced with the first half of the book packed full of information about the origin, types, manufacture, trade, tasting, combinations etc of the world's most delicious forms of chocolate. Every page is packed with photographs, figures and interesting tidbits. Later in the book you will find the recipes which range from well known sweets like brownies to "zucchini in cuban style soffrito with cacao" and other equally elusive ideas. This would make a great gift idea - add a box of chocolate and viola...an instant hit with the chocolate lover in your life.

[Download to continue reading...](#)

Essential Oils For Chocolate Truffles, Chocolate Candy, and Chocolate Desserts: The 15 Minute Guide To Making Chocolates With Essential Oils-How To Make ... Oils (Essential Oils for Chocolate Lovers) Chocolate Celebrations: A Comprehensive Chocolate Cake Recipe Book with Delightful Chocolate Cake Decorations Professor Chocolate Presents The Ultimate Guide to Finding Chocolate in New York City (Lower Manhattan & Brooklyn Ed.): 40 NYC Chocolate Shops Organized Into 11 Distinct and Digestible Walking Tours. Chocolate Wars: The 150-Year Rivalry Between the World's Greatest Chocolate Makers Bean-to-Bar Chocolate: America's Craft Chocolate Revolution: The Origins, the Makers, and the Mind-Blowing Flavors Chocolate Making

Adventures: Create Your Own Chocolate The Chocolate Truffle Cookbook: 50 Delicious Chocolate Truffle Recipes (Recipe Top 50's Book 62) Guittard Chocolate Cookbook: Decadent Recipes from San Francisco's Premium Bean-to-Bar Chocolate Company The Ghirardelli Chocolate Cookbook: Recipes and History from America's Premier Chocolate Maker Theo Chocolate: Recipes & Sweet Secrets from Seattle's Favorite Chocolate Maker Chocolate: Everything You Ever Wanted to Know About Chocolate Paleo Chocolate: Indulging Paleo Chocolate Recipes Chocolate Cake Cookbook: 50 Healthy and Tasty Chocolate Cake Recipes - You Too Can Make Your Family Happy by Trying These Recipes at Home The Best Chocolate Chip Cookies: Mouthwatering Chocolate Chip Cookie Recipes to Satisfy Your Sweet Tooth A Chocoholic's Chocolate Cake Cookbook: 30 Indulgent and Diverse Sweet & Delicious Chocolate Cake Recipes for any Chocoholic (secret or otherwise!) Baker's Secret Family Chocolate Treats Cookbook: 25 delicious, easy to cook, chocolate treats for the whole family to enjoy, including lots of bakers' secrets (Baker's Secrets Cookbooks) Sex, Drugs, Gambling, and Chocolate: A Workbook for Overcoming Addictions Go-Go Live: The Musical Life and Death of a Chocolate City Shawnee Press Buy Me Chocolate 2-Part Arranged by Hawley Ades The Chocolate War

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)