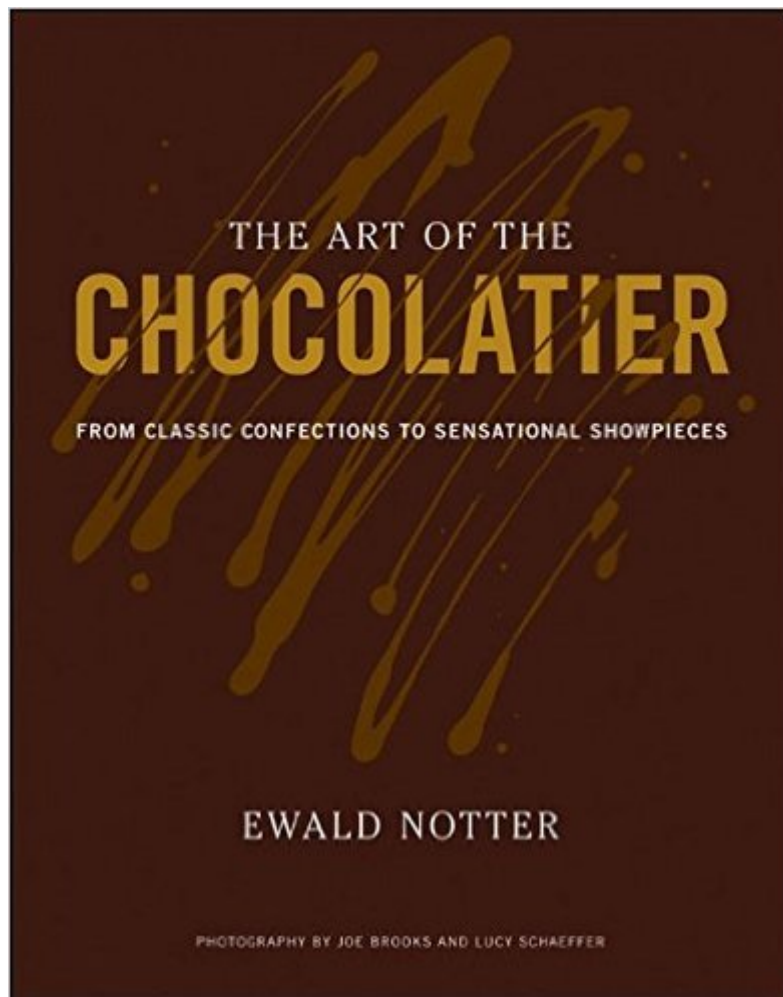


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The Art Of The Chocolatier: From Classic Confections To Sensational Showpieces



Synopsis

A must-have guide to chocolate making and chocolate showpiece design, from renowned confectionery expert Ewald Notter. Covering the full spectrum of chocolate work--from the fundamentals of chocolate making to instruction on advanced showpiece design and assembly--The Art of the Chocolatier is the most complete and comprehensive guide to chocolate making on the market. The book covers basic information on ingredients, equipment, and common techniques in the pastry kitchen, while also offering clear, step-by-step instructions on creating small candies and large-scale chocolate pieces. This is the ideal book for pastry students enrolled in chocolate and confectionery courses, as well as working professionals and even serious home confectioners who want to improve their skills in advanced chocolate work. Illustrated step-by-step instructions cover all the essentials of chocolate-making, from tempering and creating ganache and gianduja to using molds, transfer sheets, and more. An entire chapter devoted to Creating a Competition Piece covers the ins and outs of confectionery competition, from preparing for the event and developing a concept to designing and building a winning chocolate showpiece. Beautiful full-color photos throughout provide inspiration for chocolate décor and showpiece design, while clear how-to photos illustrate key techniques. The Art of the Chocolatier provides expert-level coverage of every aspect of the chocolatier's art for students and professionals alike. Selected Recipes from The Art of the Chocolatier

Chocolate Shavings Chocolate shavings can be used as a décor element for showpieces, and they are useful for hiding imperfections. They are often used to surround flowers instead of leaves. They can be made from any type or color of chocolate. Spread a thin layer of tempered chocolate directly onto a marble with an offset spatula. Clean the edges with a triangle spatula to form a sharp rectangle. Once the chocolate sets, rub your hand over it to warm it and to increase elasticity. Use a triangle scraper to shave off the chocolate in a fast, curving outward motion. **NOTE:** White chocolate sets more slowly than dark chocolate, allowing more time to shave it off as compared to the dark chocolate.

Variation Marbled Chocolate Shavings: Drizzle dark chocolate onto a marble tabletop, and before it sets, cover with white chocolate, slightly blending them together to create a marbled look. Use an offset spatula to spread the marbled chocolates into a thin layer. Shave off curls as described above.

Flower Vase Showpiece Clockwise from left on diagram: Leaves, sphere, flower support, circular base for beneath vase, feet, base, support for pralines. **NOTE:** All templates can be enlarged or reduced as needed. Spheres and feet are included for size only and are meant to be created using molds.

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Customer Reviews

I rank this excellent book as equal but different from Greweling's splendid tome on "Chocolate and Confections". The two complement each other very well. The Classic Confections component of this book has many great recipes for truffles, dipped and molded chocolates, with a great deal of special attention given to decoration by using many colored cocoa butter techniques. After learning the basics from Greweling and Schotts (whose splendid little book on "Making Artisan Chocolates" is a necessary addition to any aspiring chocolatier's collection) I was keen on learning more about the magic of coloring chocolates. While the Greweling book is more focused on the science and theory, this one adds greatly to one's repertoire by broadening the range of flavors and decoration experimentation. I found the showpiece component interesting, and imagine it would be a fantastic primer for someone interested in entering chocolate competitions. The text is clear, well organized with superb pictures. The three books mentioned above are totally sufficient as a good chocolate library. I found the Recchiutti "Chocolate Obsession" and Pierre Herme books to be far less useful.

This is a beautiful book that provides lots of inspiration. The recipes go from basic to complicated, starting with simple chocolates formed in molds, progressing to truffles, then culminating in show-stopping architectural creations that look less like chocolate and more like small-scale sculptures. There are lots of pictures and fairly detailed instructions for each project. I can only give 4 stars, though, because I found the book oddly lacking in the information that would be useful for beginners who are just starting to make their own chocolates. The book lists and explains all the tools that a chocolatier uses, for example, but I would have appreciated some information identifying

the "starter" tools that a beginner really needs to have. (E.g.: You DO need candy molds. You DON'T need a guitar cutter. You DO need a spatula. You DON'T need a marble slab.) The book also provides very little information about the fundamental ingredient, chocolate (or more specifically, couverture). There is a paragraph explaining what couverture is, and telling you to use it, but there is precious little information about how different formulations and different percentages/ratios of cocoa butter and cocoa solids affect the finished product. With well over 700,000 Google hits for the word "couverture," moreover, a list of recommended suppliers or brands would have been useful. I've enjoyed the book and have started making my own chocolates, which have turned out pretty well, but just a couple more pages in the first two chapters (before the book dives into the recipes) would have been very useful.

This book is really all you need if you love to work with chocolate. A simple guide to putting these wonderful chocolates together. This is a must for a chocolate lover and for working with chocolates.

Once again Chef. Notter did an exceptional work, pictures and recipes are easy to follow. Information is very interesting and right to the point. I try the recipes and my final product was just like the one in the book, great ideas!

Ewald Notter is a master chocolatier & outstanding teacher. Both areas of expertise are evident in this book. Careful & thorough instruction, beautiful & creative ideas, and years of experience are in this book. One of the best, if not the best book in this genre I have seen. Expect a lot of Swiss influenced pralines, but that's a good thing.

I was very pleasantly surprised by this book. My main point of comparison is Greweling's "Chocolates and Confections" book. Mind you, they aren't exactly the same, as Notter's book only covers chocolate and not confections, but I'm going to compare Notter's book to Greweling's chocolate section. When I was first looking for a chocolate book, I bought Greweling's book. But I was unsatisfied and found that Notter's book was the one I was looking for as someone who's worked briefly in the pastry arts. Notter's book is more concise, and in a good way (at least to me!). Greweling is very detailed and a little too textbook like. I preferred Notter because he was able to get to the practical point without taking up 5 pages. In some cases, the technical details can help you troubleshoot, but I think that Notter still provides the meat and bones to let you do this. As for technique, I find that Notter wins hands down. He has extremely useful tips that I haven't read

anywhere else--tips for working cleanly, common problems, etc. There are also much more detailed instructions and guidelines to using cocoa butter and making other decorations than in Notter's book. Finally, the recipes. For whatever reason, I just plain didn't find many of the recipes in Greweling's book very appealing. There were maybe one or two recipes that I wanted to try. On the other hand, there were several in Notter's book that I immediately bookmarked. I guess it's just my taste profile. I tried a few of Greweling's recipes and found them just so-so. The chocolate showpiece section is also very useful and well laid-out though it wasn't really a reason I bought the book.

One would think that a 40.00+ book about the art of a chocolatier would include at least one recipe for creating chocolate... the base for all the recipes in the book, and couverture chocolate to be exact. But i was wrong. There were two paragraphs which stated what couverture is [and i already know that] but not how to make it. So i found this book to be rather pointless for my intent.

CHOCOLATE! I mean come on people, its chocolate, get on board! I own MANY dessert books, and several on chocolate. This is by far the best chocolate book I own. Notter simply knows this medium like few others. I would love to attend the school as well, maybe one day. If you want to learn about chocolate, how to use it, and make some awesome stuff with it, this is the book you need!

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