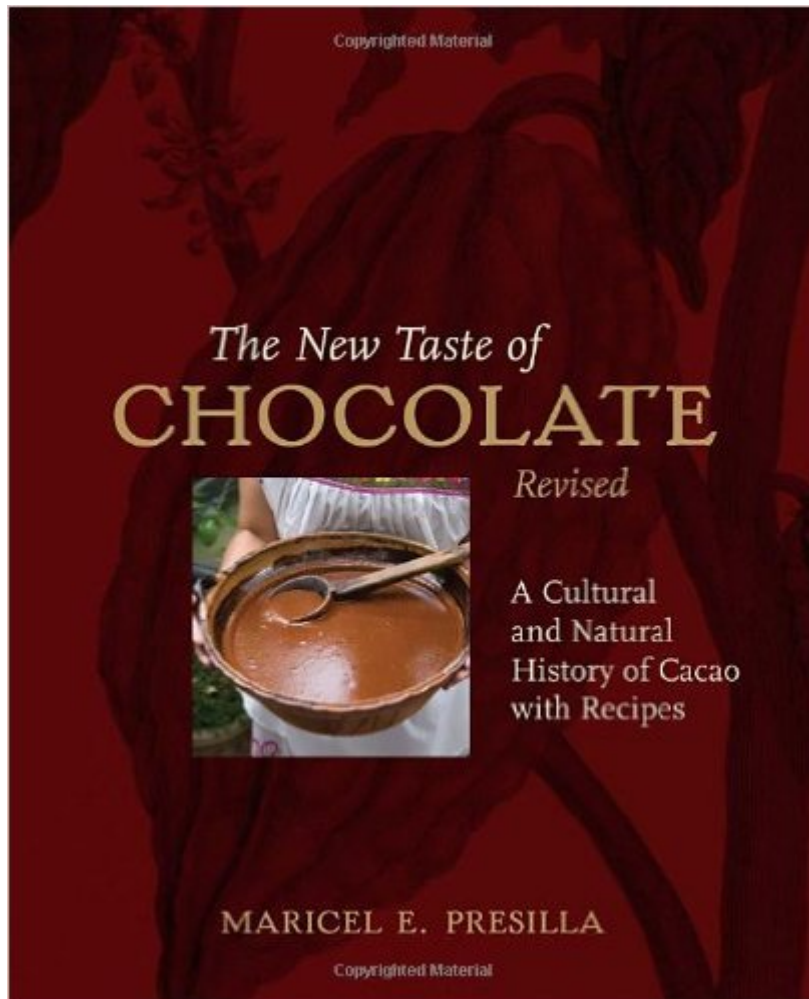


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# The New Taste Of Chocolate, Revised: A Cultural & Natural History Of Cacao With Recipes



## Synopsis

More than two hundred years ago, the great Swedish botanist Carolus Linnaeus christened the cacao tree *Theobroma cacao*, the food-of-the-gods cacao. Truly, chocolate is the closest thing we mortals have to ambrosia. But not all chocolate is created equal, a fact we instinctively know when we bite into an exceptional piece of chocolate. What qualities set artisanal chocolate apart from mass-marketed brands? How does chocolate impact our health? How will the rising popularity of microbatch chocolate affect the industry? To find out, *The New Taste of Chocolate, Revised* takes us on a journey beginning with Maya and Aztec chocolate rituals, followed by exploring the significance of cacao through the ages, up through groundbreaking contemporary genetic discoveries. Going far beyond the scope of anything currently written about chocolate, this definitive illustrated reference has been revised and expanded to immerse chocolate lovers in the rich history and science of the cacao bean. Celebrated author, scholar, and chocolate expert Maricel E. Presilla introduces us to the broad array of cacao cultivars, meticulously covering the latest research, then explores the art of cacao farming and the people who dedicate their lives to cultivating the precious cacao pods. She also elucidates the harvesting, fermenting, and drying practices that create subtle distinctions in the tastes of particular strains of cacao. From the burnished reds and shocking yellows of the cacao fruits to the deep mahoganies and milky tans of the finished product, we follow cacao from bean to bar, each incarnation as luscious as the next. More than just a cultural and natural history of our most coveted indulgence, *The New Taste of Chocolate, Revised* includes a new collection of Maricel Presilla's savory recipes plus sweet contributions from internationally renowned pastry chefs and chocolatiers. Presilla dissects buzzwords such as single origin and estate grown, illuminates chocolate trends gaining traction with manufacturers and connoisseurs, and predicts what the future holds for chocolate as a globally celebrated delicacy. With stunning new full color photography and rare archival prints throughout, this comprehensive and gorgeous book will help chocoholics cultivate an appreciation for the infinite subtleties of their favorite culinary delight.

## Book Information

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## Customer Reviews

I purchased this book upon a recommendation of a professional Chocoliter program I'm enrolled. It is a wonderful book rich in history, the growing and manufacturing. Anyone who is interested in chocolate I believe would find this book fascinating. I have tried many of the recipes and find them a wonderful culinary experience.

Before I bought *The New Taste of Chocolate* I read the reviews & the table of contents [when available] of all the books about chocolate that sold. This is the one I choose & I'm glad I did. Presilla knows & loves the many aspects of chocolate. I was interested especially in the history of chocolate. We get the interaction of Mesoamerica & South America pre- & post-Columbus explained, plus the spread to other continents. Disease problems, DNA research, etc also are explained. Making nearly any of the recipes would require shopping at an Hispanic market, so I'll probably stick to reading them. That's just as well, as they are pretty high-calorie, with lots of heavy cream etc. The first & probably only one I'll try is a chocolate & corn meal beverage.

Interesting, although would like to have had a bit of a broader history vs. constantly talking about the varieties. Very little in it about Mexico, which I found surprising, seeing that the lust for chocolate in Europeans really started in Tenochtitlan. The recipes did not seem to be realistic or attainable as it calls for very specific types of chocolate that would take a lot of effort (and expense) to obtain, but perhaps for a special occasion they would be workable. The photos are colorful. Overall, as I was researching for a living history program, I found a number of other books more helpful with a broader picture of chocolate from pre-history until now.

Wonderful book on chocolate. Author Marcella Presilla takes her subjects seriously and has done her homework providing the reader with a wealth of information on chocolate. In addition to the

discussion of chocolate, there are wonderful recipes provided on all aspects of chocolate.

I bought the first edition of this book when it came out. I see this is a revised edition, which I am also ordering. A beautiful coffee table-type book, it is very comprehensive, covering the history, genetic varieties, processing, endangerment, and future of chocolate, as well as recipes. The author grew up spending time on her family's cacao plantation.

This book is as good as pure chocolate! In short the best book I have obtained about history and use of cocoa. Easy to understand and to get the best knowledge about history and use of cocoa and chocolate. Beautiful images, excellent information! I am fascinated. Thank you so much Maricel! Next time I shall meet you you have to sign me the book! Last time at Estragon in Quito I did not know about your ability!! Very best regards!

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