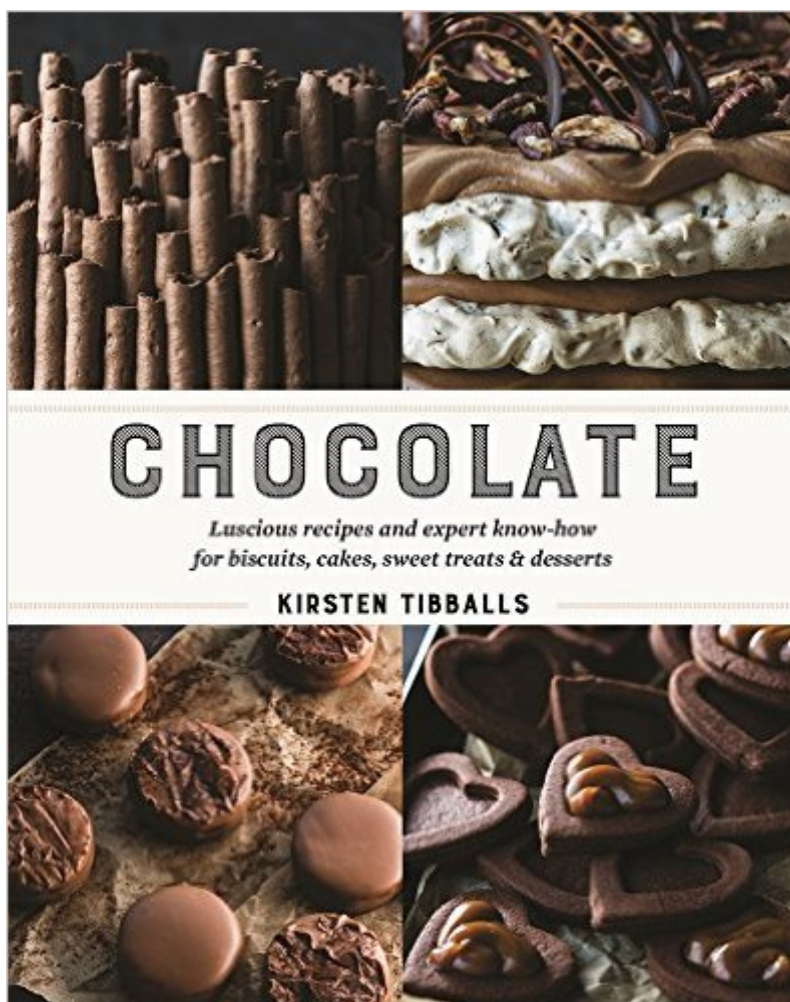


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# Chocolate



## Synopsis

This is cooking with chocolate for the home cook: luscious, decadent recipes that are both classic and contemporary. Kirsten Tibballs, dubbed "Australia's queen of chocolate" by MasterChef Australia, runs a school for home cooks who aspire to master the delicate arts of chocolate and patisserie. Her years of experience as a leading chocolatier and a teacher make her perfectly placed to bring together this stunning collection of recipes for all those with a sweet tooth and a desire to impress friends and family with thoroughly indulgent, chocolate-based creations.

Chocolate is always the hero ingredient and each recipe is graded for difficulty: easy, medium, and tricky. Kirsten carefully maps each stage of the process with step-by-step instruction and accompanying photography so you feel as if you are being hand-held from start to finish. From the ultimate recipe for brownies or chocolate chip cookies to coconut, raspberry, and chocolate tarts, caramel chocolate mousse cake, chocolate creme brulee, milk chocolate honey trufflesâthis is chocolate at its luscious, gorgeous best.

## Book Information

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Average Customer Review: 5.0 out of 5 starsÂÂ See all reviewsÂ (1 customer review)

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## Customer Reviews

I purchased this because I couldn't wait for the hard copy. What a beautiful book with easy to follow, step by step instructions. A broad range of recipes as simple as a chocolate chip cookies and as complex as a mousse cake with layers and a shiny glaze. It would be well suited to all levels of expertise. I have already made the brownie (which is to die for). I highly recommend it!

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