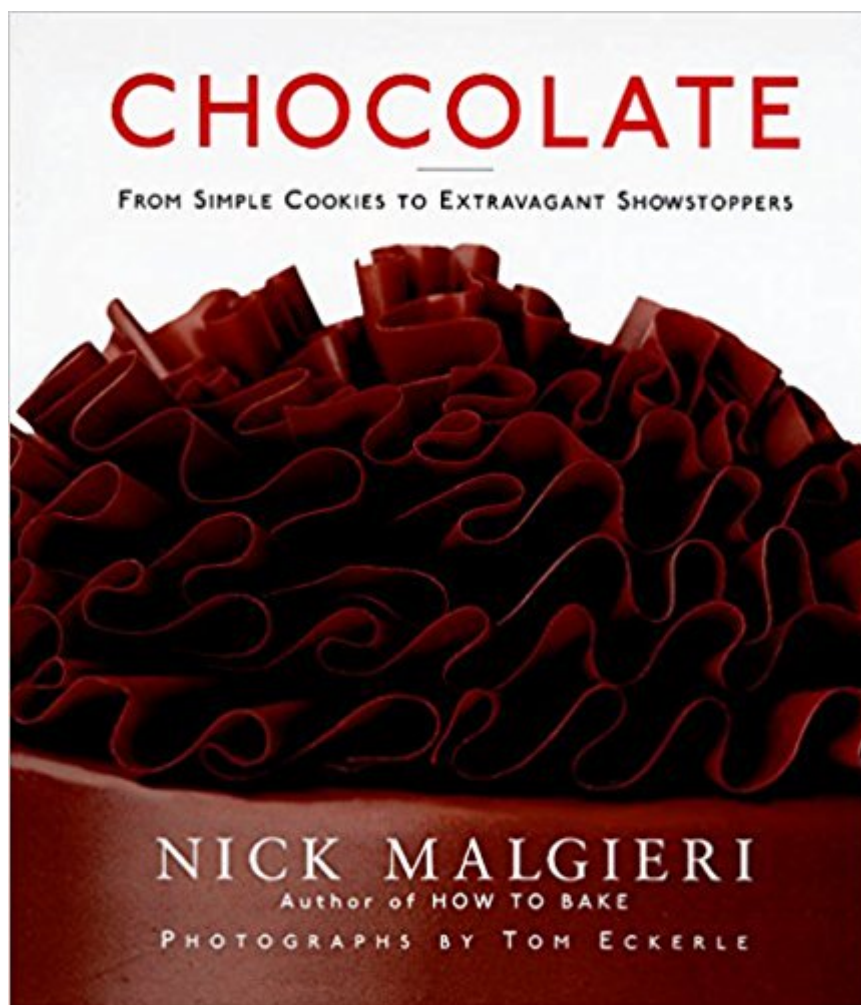


The book was found

# Chocolate: From Simple Cookies To Extravagant Showstoppers



## Synopsis

Nick Malgieri, who taught us everything we need to know about baking in *How to Bake*, takes on chocolate, the world's favorite food. With the authoritative accessibility he brings to his teaching, Nick bridges the gap between the professional baker and the home cook. He knows techniques and ingredients and he teaches them with hand-holding efficiency. In ten chapters, Nick offers a primer on basics and every kind of chocolate from cocoa to chips and white chocolate (and why it isn't really chocolate in the strictest sense) to big dark slabs of the world's favorite luxury food and the many, many ways to enjoy it. Information on storage, handling, and the fundamentals needed to create chocolate confections is clear and concise. Recipe sections include everything you need to know to turn the food of the gods into desserts for us mortals: cakes and cookies, creams and custards, ice creams, pies and pastries, sauces and beverages, truffles and pralines, dipped and molded chocolates, all adapted for the home cook. Illustrated with four-color photographs throughout, all 380 luscious recipes will send a shiver of delight down the spine of every chocolate lover. Chocolate is definitive without being intimidating; it is a true home companion for anyone who wants to cook with chocolate.

## Book Information

Hardcover: 480 pages

Publisher: William Morrow Cookbooks; 1 edition (September 9, 1998)

Language: English

ISBN-10: 0060187115

ISBN-13: 978-0060187118

Product Dimensions: 8 x 1.4 x 9.2 inches

Shipping Weight: 4.4 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (35 customer reviews)

Best Sellers Rank: #520,209 in Books (See Top 100 in Books) #116 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate](#) #1353 in [Books > Cookbooks, Food & Wine > Desserts](#)

## Customer Reviews

Nick Malgieri would not be Nick Malgieri if he didn't begin his book with a complete overview of the history and culture of this enigmatic ingredient. You'll get to appreciate what a long road chocolate has traveled since the Spanish conquistadors first learned of it from the Mexican Aztecs in the sixteenth century. Chocolate charmed (and addicted) Europe as a beverage for several centuries,

but it wasn't until the nineteenth century that European pioneers like Conrad van Houten, Rudolphe Lindt, and Jean Tobler (all of whose names have been immortalized as high-end chocolate brands), and Americans like James Baker (of the baking chocolate brand) and Milton Hershey (of the Pennsylvania chocolate giant) brought chocolate into the food industry mainstream. Cacao trees are maddeningly difficult to grow; harvesting must be done by hand; beans must be fermented, then sun-dried, then roasted, and only then is the cacao shipped from its tropical home to chocolate factories all over the world. In the factory, the cacao goes through a number of sophisticated and costly processes that result in the many varieties and quality levels of chocolate products we now take for granted. Nick Malgieri's *Chocolate* is a demanding, no-compromises book, simply because there are so many ways home cooks can be tempted to relax their standards. Inexpensive "compound chocolate," a product based on cottonseed oil, is one of them. It's easy to work with and inexpensive, but it's not the real thing. Chef Nick would rather have us learn to achieve a temper pure cocoa-butter-based chocolate, the way the professionals do, for better flavor, surface sheen and that quality chocolate "snap."

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

Chocolate: From Simple Cookies to Extravagant Showstoppers  
Chocolate, Chocolate, Chocolate  
The Great British Bake Off: How to Turn Everyday Bakes Into Showstoppers  
100 Party Cookies: A Step-by-Step Guide to Baking Super-Cute Cookies for Life's Little Celebrations  
High Glitz: The Extravagant World of Child Beauty Pageants  
Beautiful Outlaw: Experiencing the Playful, Disruptive, Extravagant Personality of Jesus  
Extravagant Affections: A Feminist Sacramental Theology  
The Everything Kids' Cookbook: From mac 'n cheese to double chocolate chip cookies - 90 recipes to have some finger-lickin' fun  
Chocolate Epiphany: Exceptional Cookies, Cakes, and Confections for Everyone  
Chocolate Wars: The 150-Year Rivalry Between the World's Greatest Chocolate Makers  
The Little Books of Champagne, Chocolate, and Roses: The Little Book of Champagne/The Little Book of Chocolate/The Little Book of Roses  
Chocolate Modeling Cake Toppers: 101 Tasty Ideas for Candy Clay, Modeling Chocolate, and Other Fondant Alternatives  
Guittard Chocolate Cookbook: Decadent Recipes from San Francisco's Premium Bean-to-Bar Chocolate Company  
The Chocolate Connoisseur: For Everyone With a Passion for Chocolate  
Couture Chocolate: A Masterclass in Chocolate  
Essence of Chocolate: Recipes for Baking and Cooking with Fine Chocolate  
Theo  
Chocolate: Recipes & Sweet Secrets from Seattle's Favorite Chocolate Maker Featuring 75 Recipes  
Both Sweet & Savory Raw Chocolate Treats: Healthy Recipes for the Chocolate Lover  
Chocolate Fit for a Queen: Delectable Chocolate Recipes from the Royal Courts to the Present Day  
There's Always Room for Chocolate: Recipes from Brooklyn's The Chocolate Room

