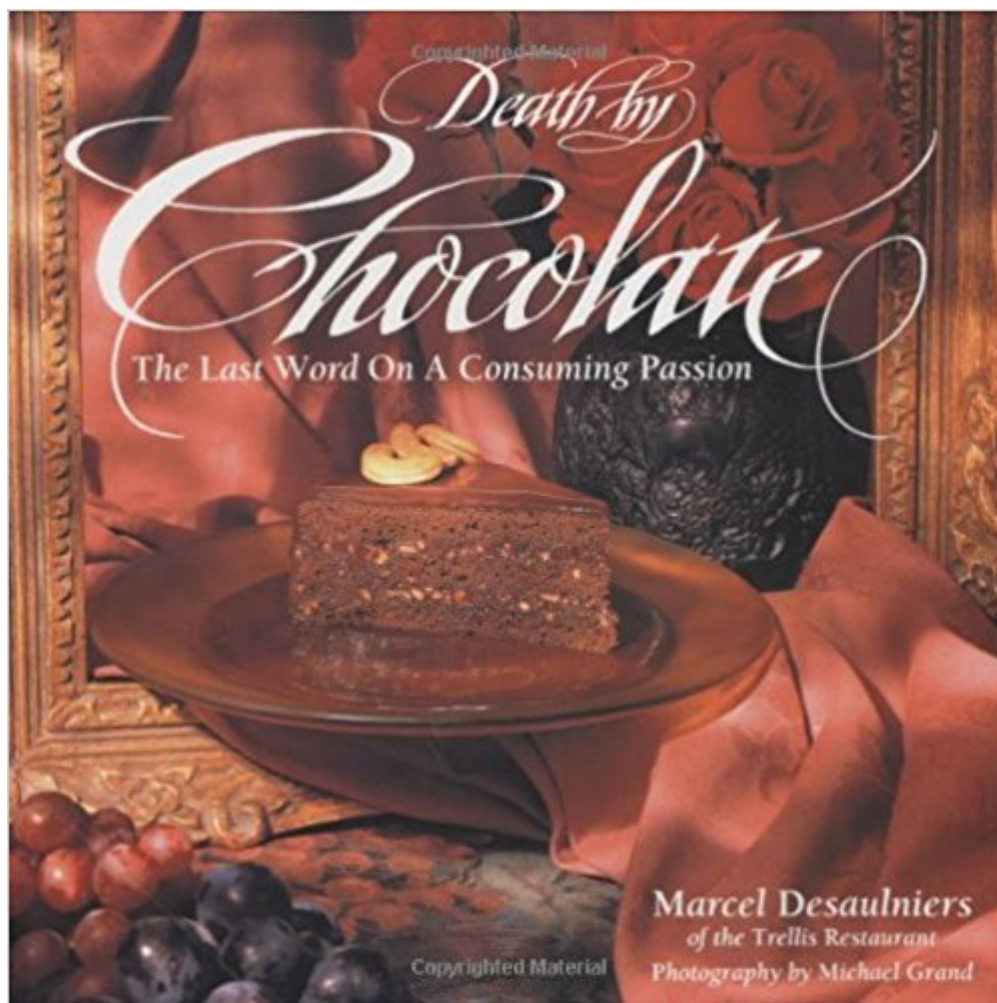


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Death By Chocolate: The Last Word On A Consuming Passion



Synopsis

This book is about obsession, cravings, and licit indulgences. It is about deliriously delicious, silkily sensuous, soul-stirring chocolate desserts, about Rabelaisian pleasures, and fantasies come true. These seductive cakes, elegant ice creams, lustrous sauces, mouthwatering truffles, divine wafers, and unbelievably satisfying brownies are all from the kitchen of Marcel Desaulniers, a truly inspired chef. At the Trellis Restaurant, in Colonial Williamsburg, Marcel Desaulniers has created a unique and innovative cuisine. One of the joys of the Trellis is its extraordinary desserts: Chocolate Phantasmagoria, White and Dark Chocolate Dacquoise, and Death by Chocolate â” to name just a few. The recipes for these and other magnificent desserts are now revealed, detailed with foolproof, step-by-step instructions. Following the author's invaluable advice, the home cook can successfully create even the most elaborate of these chocolate wonders. From a unique Chocolate Chip Cookie that will make all others pale by comparison to Simply the Best Chocolate Brownie, from Ebony and Ivory Chocolate Truffles to White Chocolate Ice Cream, from Double Mocha Madness to a fantastic Chocolate Wedding Cake, the kaleidoscopic glories of Marcel Desaulniers' chocolate repertoire are presented here in full color, each as delightful to make as it is to eat. This is a book for endless pleasure.

Book Information

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Desserts > Confectionary

Customer Reviews

Given the sumptuousness of the desserts found in this cookbook, the photo of slim, trim author Marcel Desaulniers found on the back cover flap simply astounds. What's that old saying? Never trust a skinny chef? Well Marcel must have diabolical connections, because after trying this

cookbook I trust him completely when it comes to the kitchen! When I first bought this cookbook I was in a lamentable phase where chocolate just seemed to be "too much" if it wasn't tempered with other flavors. Despite that I found much to love in this cookbook: Sliced Blood Oranges with White Chocolate Sauce and Caramel Banana Chocolate Chip Ice Cream are fabulous. Fresh Berry Tulip with White Chocolate "Ice Cream" is spectacular, strewn with strawberries, blueberries, and blackberries. Chilled Orange Cappuccino Cream with Grated Chocolate could melt you straight into a puddle. No matter what your dessert fetish, you'll find something for it here. Each recipe comes with a delectable photo that will leave you reeling with choices. Do we make the Dark Chocolate and Pumpkin Cheesecake this weekend? Or the Topsy Chocolate Pecan Crunch Ice Cream? We'd make both if it weren't for the fact that these are *not* light dishes by any stretch of the imagination. At first the recipes may look daunting. Don't let this worry you, though. While some of these recipes are indeed complex, many of them are simple. And most of the long pages of directions are a result of the author's wish to detail every step with precision so that you *don't* get too confused or overwhelmed. Few of the recipes call for unusual ingredients (the blood orange recipe is one of them), and any equipment from the lists that you don't have you can probably substitute for (although it really helps to have a stand mixer).

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