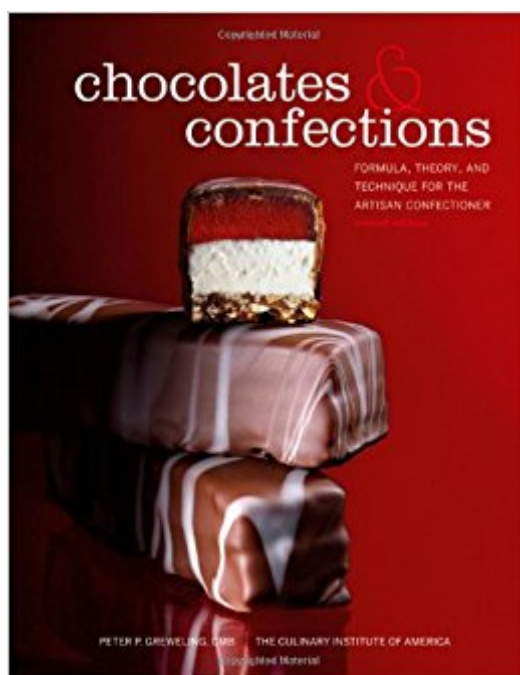


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Chocolates And Confections: Formula, Theory, And Technique For The Artisan Confectioner



Synopsis

The comprehensive guide to chocolate and candy making for professionals and serious home cooks Chocolate and candy making is more popular and accessible than it has ever been. This book combines artisan confectionery techniques with straightforward explanations of the theory, science, and formulas at work. Fundamental information includes ingredient function and use, chocolate processing, and artisan production techniques. Professionals and home enthusiasts will find formulas and variations for gorgeous and delectable confections including dairy-based centers, crystalline and non-crystalline sugar confectionery, jellies, nut centers, and aerated confections. Expanding on the award-winning first edition, this new revision provides the same comprehensive content, foolproof formulas, and step-by-step instructions readers expect, along with the very latest information and guidelines. Revised to include 30 percent new recipes and formulas, more than 250 photos, and 27 illustrations Features new sections on opening a professional bakeshop, packaging and marketing, and American-style layered candy bars Written by Certified Master Baker Peter Greweling, one of the world's top names in confections, and author of Chocolates and Confections at Home with The Culinary Institute of America, from Wiley

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Sample Recipes from Chocolates and Confections Caramel Shortbread Bars [Click here for the recipe](#) Iced Rosettes [Click here for the recipe](#) Skipping Stones [Click here for the recipe](#)

When it was first published in 2008, Chocolates and Confections won the IACP Award and almost

instantly became the bible of artisan confectionery. This remarkable and comprehensive guide from master confectioner Peter Greweling of The Culinary Institute of America offers a complete and thorough explanation of the ingredients, theories, techniques, and formulas needed to create every kind of chocolate and confection. As interest in both professional and home chocolate- and candy-making continues to grow, this edition features new formulas, photographs, and illustrations to better meet the needs of confectioners. This edition is beautifully illustrated throughout with 250 full-color photographs of ingredients, step-by-step techniques (from tempering chocolate to candying fruit), and finished chocolates and confections. It also includes helpful charts that pinpoint common candy-making pitfalls and how to avoid them, guides to the best quality chocolate and other all-natural confectionery ingredients, and information on packaging and storage. You'll find chapters on every confectionery type, including cream ganache, butter ganache, noncrystalline sugar confections, crystalline sugar confections, jellies, aerated confections, and nut centers, as well as an all-new chapter on American-style layered candy bars. The book includes nearly 200 formulas for classic confections like marzipan, as well as contemporary variations such as Madras, a coconut curry butter ganache. From truffles, hard candies, brittles, toffee, caramels, and taffy to butter ganache confections, fondants, fudges, gummies, candied fruit, marshmallows, divinity, nougat, marzipan, gianduja, and rochers, *Chocolates and Confections* demonstrates how to produce world-class confections and provides the in-depth background information candy makers need to formulate their own signature creations.

I recently took several chocolate making classes from Chef Marco Ropke, head pastry chef at the Beijing Ritz Carlton during the 2008 Olympics, and in class, he basically suggested that if we were to buy any one chocolate book, THIS book was it. Why? It's a comprehensive 4 in 1 book: 1) The science behind chocolate, sugarwork and the various components. Why might you want to include glucose in your chocolate and not just any sugar syrup? What is the difference between using agar-agar, gelatin, pectin and cornstarch in making gummies and jellies? This type of information helped me better understand why some of the steps to chocolate making mattered, and also gave me more comfort in knowing where I could deviate from recipes (e.g. I can add whatever liquid flavourings I want so long as I add them at the right time and keep my fats to liquid ratio consistent). 2) Techniques - how do you temper chocolate? how do you make aero-bar style chocolates? what's the proper way to handle ganaches or molded chocolates? how do you make a praline or marzipan? what's the secret to those meltaway type chocolates? what about the honeycomb material inside crunchie bars? 3) Troubleshooting - invariably a chocolate recipe will go

wrong. how do you save a ganache that's been separated? why did your pates de fruit sweat and what can you do about it?4) LOADS of really delicious recipes from chai tigers to a thai lemongrass truffle or toucan passionfruit chocolate to marshmallows, nougats, chocolate bars, candy crisps, caramels, fudges and more. I made several recipes (scaled down since the recipes are for ~180 truffles each!) from the book and they have all been hits. I have ordered more chocolate and I can't wait to try more. The book also included suggested equipment and a brief explanation of some of the tools and why they were important. The one thing missing from the book that I wish they spent time on was decorating in general -- the different techniques for finishing chocolates such as adding chocolate swirls, etc. To be fair each recipe has a description for how to finish the chocolate such as adding bits of salt or adding candied fruit bits and they did show you how to make spiked chocolates, but I wanted to know more about selecting colours and other types of chocolate flourishes. In all it's a pricey, but valuable book that I anticipate I will be referencing a lot as I continue to learn and make chocolates.

I purchased Chef Greweling's book based on some recommendations. It is unique in its broad range of confections, and also discusses using certain techniques and the food science behind making a recipe work. The photographs mouth watering. I had a rare opportunity to talk with Chef Greweling. He is passionate in what he does. This book cannot be compared with printing a random recipe from the Internet. There is a big difference using his professional recipes and most important, understanding why a simple technique such as incorporating one liquid into another has a right way to make that recipe spot on!

This book is as great as the cover looks. It is an arsenal of information if you want to get started making more than dipped pretzels or chocolate dipped cookies. My daughter and I have a shop where we are licensed to do our own chocolates....this is such a helpful and thought provoking book, with many new ideas and recipes. The public are loving the results as much as we are. Thank you/c

If you're serious about exploring the chocolate and confectionery arts, this is the book to get. It's a big textbook packed full of information and recipes. It explains the "why" of the process and thus gives you a foundation to build on. I own a couple other chocolate books but this one is my "go to" manual.

Great informative and beautiful book from a top notch chocolatier.

Only four stars as several of the recipes are geared for pros only and do not make it clear, more importantly no appreciable mention/analysis of the need to adjust candy recipes for elevation--how could this be overlooked?--crucial for candy makers! Other than that, the book is virtually a text-book worthy edition for those who love to make sweets. I've learned a huge amount from Mr. Greweling's research and thank him for it. The photography and styling are beautiful as is the finish and overall quality of the book. I'd recommend this text only for those who are experienced AND serious about making candy.

This book is nice I needed it for my college class. This book dose not use cup measures so keep in mind you will need a scale. Also the batches for the candy are very large like for a pro kitchen.

Great book for a novice and good enough for a professional. There are things in this book that appealed to me, ideas to incorporate more chocolate into my business. It offers variety and chocolate tempering a bit easier than how I was thought. Very well written , easy to read. Certain instructions could've been layer out better, but it more than makes up for the quality.

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