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La Maison Du Chocolat: Timeless Classics With A Twist



Synopsis

La Maison du Chocolat is one of the best-known high-end chocolate makers in the world. With eight shops in Paris and six in other locations (including New York), their award-winning creations are synonymous with gourmet chocolate. In this luxurious book, the brilliant chocolatier and pastry chef Gilles Marchal, head of La Maison du Chocolat, revisits the recipes that made the shop famous, and brings us a host of creative new recipes as well. The recipes include timeless classics like chocolate eclairs, millefeuilles, and truffles; savory concoctions like raspberry-pepper ganache, chocolate tagliatelle, and a chocolate and sausage brioche; and audacious variations like red and black ganache floating in champagne, foie gras dipped in chocolate fondue, and a macaroon made with chocolate, black truffle, and pear. The finished recipes are magnificently photographed by Veronique Durruty to convey the luxury and drama of these delectable chocolate creations.

Book Information

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Customer Reviews

Gilles Marchal was chief pastry chef at the Plaza-Athénée du Bristol in Paris before becoming the head of La Maison du Chocolat. Passionate and audacious, he has dedicated himself to experimenting with new flavor combinations. He is the author of a previous book, *La Fraise*.

The pictures are beautiful, but the recipes were very poorly written. I found that the instructions on some of the recipes were minimal and needed better explanations. Most of the recipes required at least 4 attempts to perfect which is not a good thing when you are using valrhona chocolate and other expensive ingredients. I would have loved to continue making more recipes from this book but

better recipes are found elsewhere. You can find the la maison du chocolate truffle recipe online and they came out perfect after one attempt.

The book is informative and offers a nice selection of delicious treats. A must for those who prefer to eat dessert first!

I actually bought this book directly from the Le Maison boutique at Rockefeller Plaza. This book by far is much more creative, in depth and useful than the first Le Maison book by the Maison's founding patriarch Robert Linxe. I had the honor of sampling some of Monsieur Marchal's fantastic creations when he was pastry chef at Le Bristol in Paris back in 05. Although this book was just recently published last year, the distribution is limited to the publishers website and Le Maison Boutiques (notice the picture still shows the shrink wrap around it, which is how I purchased it from the boutique) Great formulas that aren't as difficult as one might think creations from Le Maison might be; although, fair warning as a lot of the recipes assume you know the basics of pastry production and some of the trucs associated with some of the more advanced recipes (like macarons and eclairs for example) There are also savory recipes like foie gras bonbons rolled in dried fruit and seared scallops with cocoa nib vinaigrette and in between are art pieces created by French artists utilizing chocolate and other forms of confectionary. A definite buy for any pastry chef looking for a refined sense of style and solid flavor pairings that have made Le Maison synonymous with decadence and luxury.

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