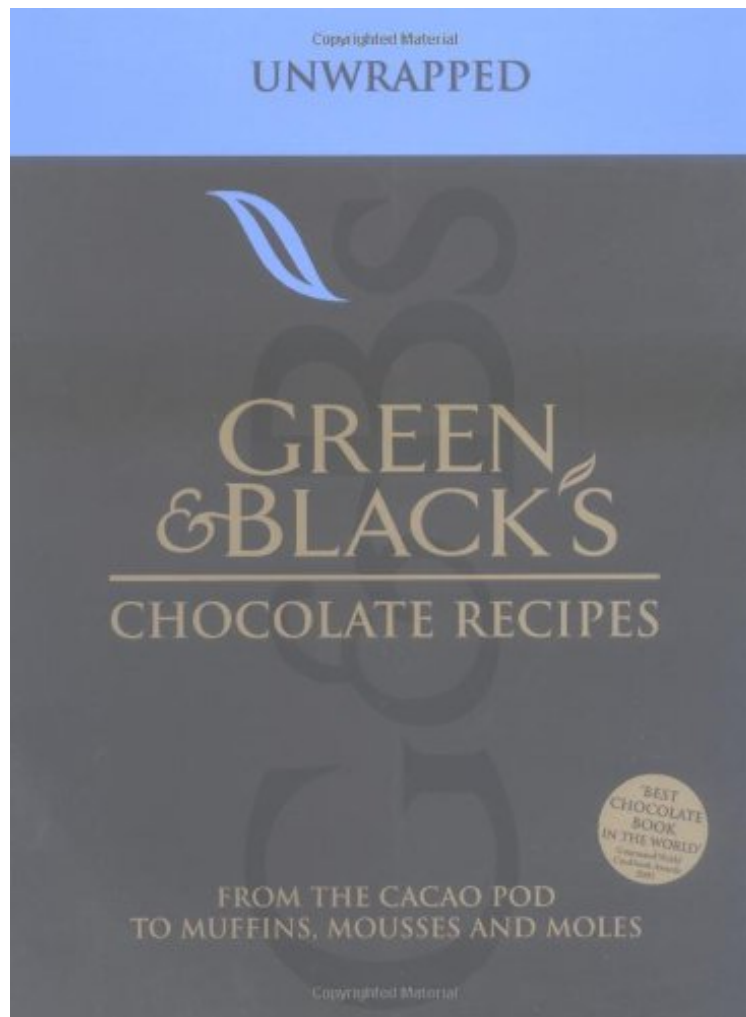


(Mobile ebook) quot;Green and Black'squot; Chocolate Recipes: Unwrapped - From the Cacao Pod to Muffins, Mousses and Moles

## quot;Green and Black'squot; Chocolate Recipes: Unwrapped - From the Cacao Pod to Muffins, Mousses and Moles

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From Brand: Kyle Cathie : quot;Green and Black'squot; Chocolate Recipes: Unwrapped - From the Cacao Pod to Muffins, Mousses and Moles before purchasing it in order to gage whether or not it would be worth my time, and all praised quot;Green and Black'squot; Chocolate Recipes: Unwrapped - From the Cacao Pod to Muffins, Mousses and Moles:

4 of 4 people found the following review helpful. Three Strikes and OutBy C J PetesReally wish there was a "zero stars" option. I have a rule with cookbooks: If I make three recipes and they turn out poorly, out goes the book. I just put my copy of this cookbook in the recycling bin. It's a very sexy package with extremely beautiful photography and

an alluring matte black cover. That's all the good I can give it. The recipes are listed as coming from established culinary sources, but it's clear to me they haven't been tested. Three recipes and three failures tells me something went terribly wrong in the editorial process--either the sources threw together some recipes to fit with the "chocolate" theme, or something was lost in converting the recipes to this particular cookbook's format. Either way, not worth the price of admission, even if admission was free.

Chocolate is full of texture and taste and it can be turned into sweet and savoury, simple and sophisticated recipes. Above all, chocolate inspires many moods and so the chapters are divided into Magic (glamorous recipes for dinner parties), Abracadabra (quick and easy recipes), Light and Airy (light puddings and mousses that melt on your tongue), Licking the Bowl (for children and birthdays) and Wicked (those irresistible concoctions). As well as the more traditional ideas for cakes, puddings and biscuits, there are also more surprising recipes for soups (chocolate soup), chillis and meat (chicken mole, Italian sweet salami). Woven into the book are stories about the history and myths of chocolate and its cultivation and production, as well as tips for handling and cooking techniques.

About the Author Green Black's was founded in 1991 by Josephine Fairley and Craig Sams from a wish to make good-quality organic chocolate without harming the environment. Green Black's now dominate the organic chocolate market and, with UK sales predicted to rise from [pound]10m to [pound]20m by 2005, and US sales from USD800,000 to USD12m, they will soon be the leading producers of luxury chocolate.