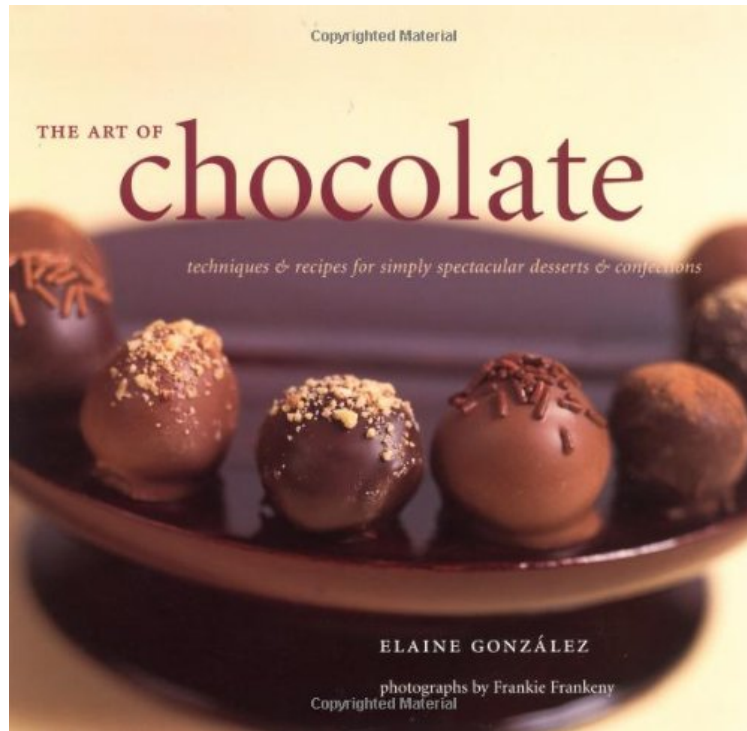


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## The Art of Chocolate: Techniques and Recipes for Simply Spectacular Desserts and Confections

*Elaine Gonzalez*

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**Elaine Gonzalez : The Art of Chocolate: Techniques and Recipes for Simply Spectacular Desserts and Confections** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Art of Chocolate: Techniques and Recipes for Simply Spectacular Desserts and Confections:

17 of 17 people found the following review helpful. Best Description of Tempering Chocolate By L. Fouquette This is the only book I've read that absolutely takes the mystery out of tempering chocolate. My many questions about tempering were not answered by other books or research on the Internet. The author's description includes three methods and, most importantly, the rationale for using each one. She gives important information which is the culmination of years of experience. This book and The Chocolate Bible by Christian Teubner are the essentials for anyone interested in learning how to work with chocolate. 11 of 11 people found the following review helpful. Great resource By A Customer I bought this book to get a better knowledge on handling chocolate. I had some practice before, but was still pretty intimidated with the whole process of tempering and molding chocolate. After receiving this book and taking the time to read the very informative basic instructions, I decided to give it a try. I ended up with a beautiful chocolate bow to decorate a cake with. Yes it took time, and no, it wasn't that easy for a novice, but the way the author describes everything made it a success. She has really found a tone in writing that is very encouraging and friendly. I will definitely work my way through the book with growing confidence. 0 of 0 people found the following

review helpful. Very happy with this purchase!By KodiakStarThis book, The Art of Chocolate, is just what I was hoping for. The description on the cover is very accurate "techniques and recipes for spectacular desserts confections." This book is in amazing shape. It looks new. I'm very happy and will definitely buy more from this seller.

This is not just a book of masterful recipes, tips, techniques, and meticulously detailed, easy-to-follow instructions. It is an extravagant paean to decadent desserts. Filled with luscious creations and lavish artistry-Chocolate Swan Truffles, Enchanted Forest Torte-this definitive guide to working with chocolate is unusual because it is written with beginners in mind. A cooking teacher with decades of experience, Elaine Gonzalez has devised innovative techniques to put the art of working with chocolate within everyone's reach. After mastering a few basics, any cook can create shimmering cakes, seductive truffles, and amazing chocolate sculptures. With The Art of Chocolate, even novices will soon roll, curl, twist, coax, and nudge chocolate to dizzying heights of fantasy.

"Chicago teacher Elaine Gonzalez and photographer Frankie Frankeny have produced a beautiful and useful book of techniques and recipes called 'The Art of Chocolate'. In addition to cakes, desserts and confections (including half-a-dozen truffle creations), Gonzales creates chocolate leaves, flours, cups, baskets and boxes. It's for chocolate lovers of an artistic bent." -- Chicago TribuneAbout the AuthorElaine Gonzalez is a Chicago-based chocolate expert and cooking teacher. Her chocolate creations have appeared in Chocolatier , Ladies' Home Journal , Better Homes Gardens , Country Home , Bride's , and newspapers around the country. Her book Chocolate AFrankie Frankeny is a San Francisco-based photographer whose work has illustrated many books, including Wookiee Cookies (0-8118-2184-6) and The Christmas Cookie Book (0-8118-3095-0).