Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner (Hardback)

By Peter P. Greweling, The Culinary Institute of America (CIA)

John Wiley and Sons Ltd, United Kingdom, 2013. Hardback. Book Condition: New. 2nd Revised edition. 280 x 228 mm. Language: English . Brand New Book. 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...

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