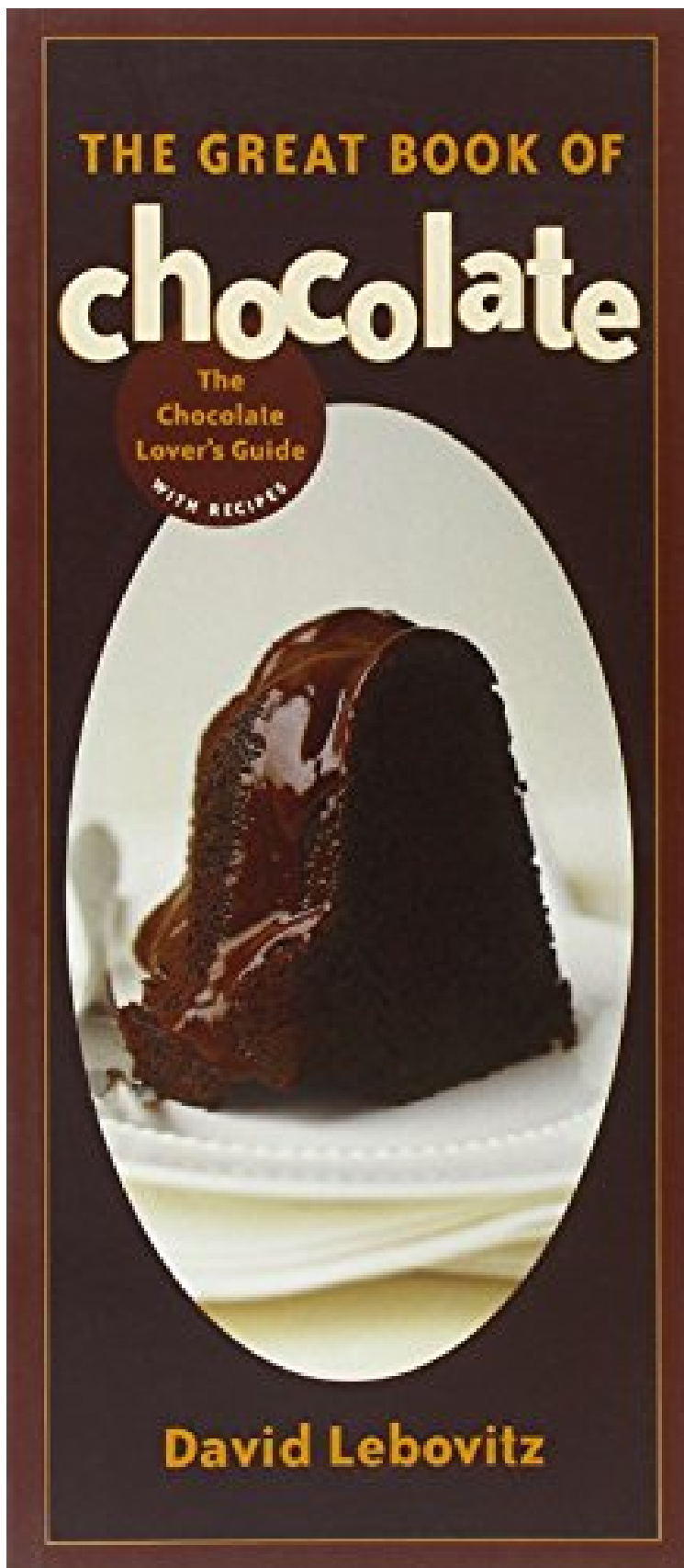


(Ebook pdf) The Great Book of Chocolate

## The Great Book of Chocolate

*David Lebovitz*

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#224388 in Books Lebovitz, David/ Hirsheimer, Christopher (PHT) 2004-04-15 2004-04-15Original language:EnglishPDF # 1 10.23 x .54 x 4.531, .80 #File Name: 1580084958176 pages | File size: 24.Mb

**David Lebovitz : The Great Book of Chocolate** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Great Book of Chocolate:

5 of 5 people found the following review helpful. The Chocolate BibleBy Vera B.This is THE authority on baking with chocolate. Half the book consists of well-written chapters on the history of chocolate, processing of the cacao bean, organic chocolate, the different kinds of chocolate, and where in the world to purchase the best chocolate. The recipes are simply fantastic. Imagine my surprised guests when they were informed that the deliciously moist chocolate cake they were devouring was a chocolate SAURKRAUT cake with chocolate glaze! Kudos to the cocoa-marzipan pound cake as well. This is one book every baker should have on the shelf.3 of 3 people found the following review helpful. Such a talent!By MrsSWWonderful! Informative! And FUN!You feel like David is standing with you in the market, the bakery, the chocolatiers', and in your own kitchen while you pull together one of his marvelous creations. :)0 of 0 people found the following review helpful. ChocolateBy Linda F. WadeGreat book. I have found some chocolates in my life I didn't like but not many. I love chocolate so any book about making lovely eatables was just grand.

A compact connoisseur's guide, with recipes, to today's cutting-edge array of chocolates and chocolate makers from former Chez Panisse pastry chef David Lebovitz.In this compact volume, David Lebovitz gives a succinct cacao botany lesson, explains the process of chocolate making, runs through chocolate terminology and types, presents information on health benefits, offers an evaluating and buying primer, profiles the world's top chocolate makers and chocolatiers (with a whole chapter dedicated to Paris alone!), and shares dozens of little-known factoids in sidebars throughout the book. The Great Book of Chocolate includes more than 50 location and food photographs, and features more than 30 of Lebovitz's favorite chocolate recipes; from Black-Bottom Cupcakes to Homemade Rocky Road Candy, Orange and Rum Chocolate Mousse Cake to Double Chocolate Chip Espresso Cookies. His extensive resource section (with websites for international ordering) can bring the world's best chocolate to every door. A self-avowed chocoholic, Lebovitz nibbles chocolate every day; and with The Great Book of Chocolate in hand, he figures the rest of us will too.

From the Publisher\* A compact connoisseur's guide, with recipes, to today's cutting-edge array of chocolates and chocolate makers from former Chez Panisse pastry chef David Lebovitz. \* Includes more than 50 location and food photographs. \* The New York Times on Lebovitz's first book: "Instructions are clear and simple, and the recipes are so good that it becomes clear what a master baker he is."About the AuthorDAVID LEBOVITZ has been a professional cook and baker for most of his life; he spent nearly thirteen years at Chez Panisse until he left the restaurant business in 1999 to write books. He moved to Paris in 2004 and turned davidlebovitz.com into a phenomenally popular blog. He is the author of six books, including The Perfect Scoop, Ready for Dessert, The Great Book of Chocolate, and a memoir called The Sweet Life in Paris, and he was named one of the Top Five Pastry Chefs in the Bay Area by the San Francisco Chronicle. David has also been featured in Bon Appetit, Food Wine, Cook's Illustrated, the Los Angeles Times, the New York Times, Saveur, Travel + Leisure, and more.