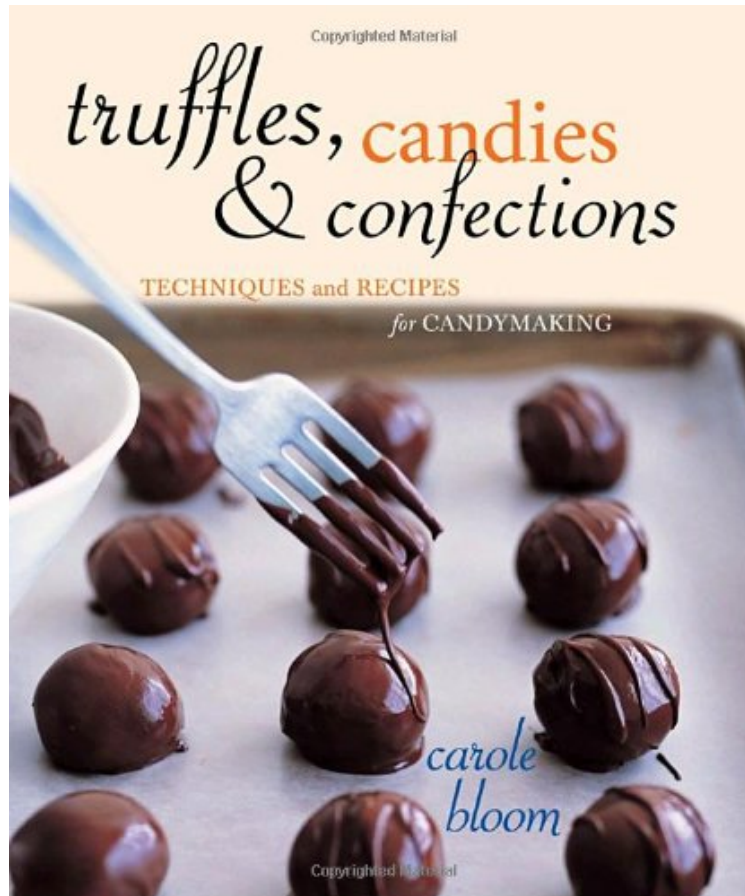


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Truffles, Candies, and Confections: Techniques and Recipes for Candymaking

Carole Bloom

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Carole Bloom : Truffles, Candies, and Confections: Techniques and Recipes for Candymaking before purchasing it in order to gage whether or not it would be worth my time, and all praised Truffles, Candies, and Confections: Techniques and Recipes for Candymaking:

4 of 4 people found the following review helpful. Fantastic introduction to making trufflesBy SoapyHollowPros: Fabulous recipes - which are easy to half when you don't need six dozen truffles. Clear, easy to follow directions. Fantastic photography. This book gives the home cook the "I can do this" feel in a clear and comfortable way. All of the truffle cream recipes I've tried have been fantastic. Good cursory overview of different chocolate types. Plus, Marzipan!Cons: A little light on information about the different types of chocolate, and the variances in working with them. The boiled sugar recipes don't mention the absolute sheer danger of doing some of them. For instance, those are not recipes where children should be allowed to help.Other reviewers have said that her tempering information was insufficient, but I've been able to successfully manage my batches using her techniques. That said, I'm doing very

small batches, usually half of a recipe, which may have something to do with how easy it is for me to keep the chocolate in temper while I'm working with it. I've not made any of the cluster or caramel recipes, since I've got braces on, and braces and sticky candies are never a good mix. However, once they come off, some of those recipes are on my "must have NOW" list. All in all, I think this book is a must have for the amateur confectioner. 0 of 0 people found the following review helpful. This one adds a lot of recipes and expertise in candy-making to my collection. By TerriNice cookbook! This one adds a lot of recipes and expertise in candy-making to my collection. 1 of 1 people found the following review helpful. Two Stars By marmjust not what I was looking for.

With TRUFFLES, CANDIES, AND CONFECTIONS at your side, starting a candymaking tradition will be as rewarding as it is delectable. Imagine your favorite candy—maybe it's a velvety raspberry truffle or a piece of crisp English toffee. In this completely revised and expanded edition of a culinary classic, pastry chef and teacher Carole Bloom shows intrepid bakers how to turn their visions of sugarplums into home-baked perfection. Bloom begins with an illuminating discussion of candymaking essentials, from ingredients to tools to techniques, and then shares more than 180 exquisitely detailed recipes for truffles, caramels, nut brittles, fudge, and more. If you haven't dared to try candymaking or have been frustrated by attempts in the past, get out the baking sheets and gift boxes—it's time to prepare, devour, and share batches of blissful, homemade treats like Mocha Truffles, Hazelnut Chocolate Kisses, Vanilla Cream Caramels, Butter Peanut Brittle, and Maple Pecan Fudge. Bloom's clear, concise instructions will help beginners master even the trickiest techniques, like tempering chocolate and making caramel, and her many recipe variations will inspire experienced candymakers to experiment with new flavor combinations.

"If you have a passion for chocolate, caramel, toffee, or truffles, Carole Bloom's collection of luscious two-bite confections will inspire you to create the sweet magic of a candy shop in your own kitchen."—Flo Braker, author of *The Simple Art of Perfect Baking* and *Sweet Miniatures* "Smooth or chunky? Creamy or chewy? Chocolate or vanilla? Fruit or nut-filled? Such sweet choices will surely keep you up at night, luring you into the kitchen to melt and dip your way into candy bliss, then back into bed with a stash of sumptuous sweets."—Lisa Yockelson, baking journalist and author of *Baking by Flavor* "This is the book that every chocolate-lover should have within reach at all times! From classic chocolate-dipped caramels and nutty brittles, to truffles with the most exquisite flavors imaginable, Carole's classic book is without a doubt one of the most comprehensive and delectable books on chocolate ever."—David Lebovitz, author of *The Great Book of Chocolate* "A first-rate book for making wonderful candy at home. This almost forgotten pleasure is made available to anyone with the careful, clear guidance in these well-tested recipes."—Marion Cunningham, author of *The Fannie Farmer Cookbook* "Carole Bloom has done meticulous research, writing, and recipe testing for this irresistible book. It's rare to find a teacher so committed to seeing her students succeed."—Robert Steinberg, co-founder of Scharffen Berger Chocolate Maker, Inc. "It's not just Bloom's background that makes this book so good; she has the rare ability to clearly explain technical procedures and write a recipe that's easy to follow."—Los Angeles Times From the Publisher* Revised and expanded edition of TRUFFLES, CANDIES, AND CONFECTIONS, featuring more than a dozen new recipes plus 20 full-color food and how-to photographs. * Recipes are organized into categories: truffles; more chocolate candies; caramel candies; nut brittles and marzipan; fudge, nougat and divinity; and fruit candies. About the Author CAROLE BLOOM, CCP, studied pastry and confectionery arts in Europe and has worked in world-class hotels and restaurants in Italy, Switzerland, and California. She is the award-winning author of seven cookbooks; her feature articles have appeared in magazines such as *Bon Appetit*, *Food Wine, Gourmet*, and *Chocolatier*; and she has appeared on *The Today Show*, *CNN*, and *ABC World News This Morning* among others. Carole has taught her art for more than twenty-five years at cooking schools throughout the United States and has also worked as a consultant for both new and established culinary enterprises. Carole lives in Carlsbad, California, with her husband and their two cats.