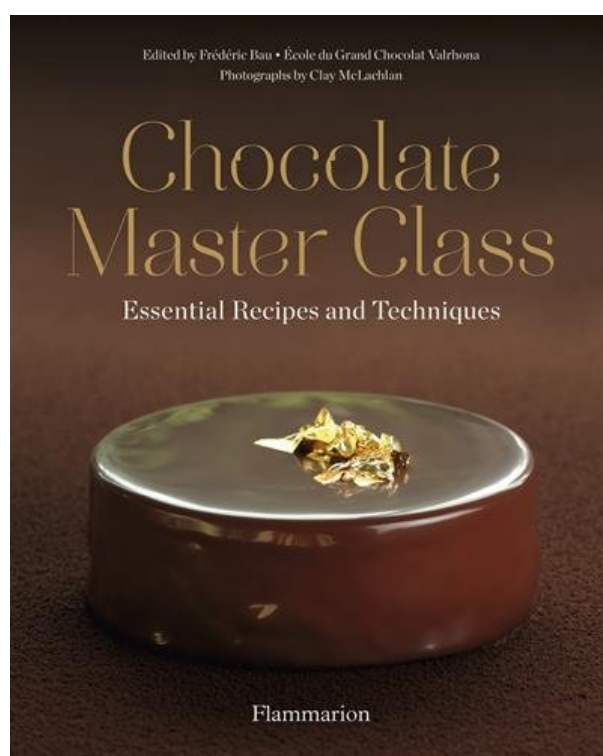
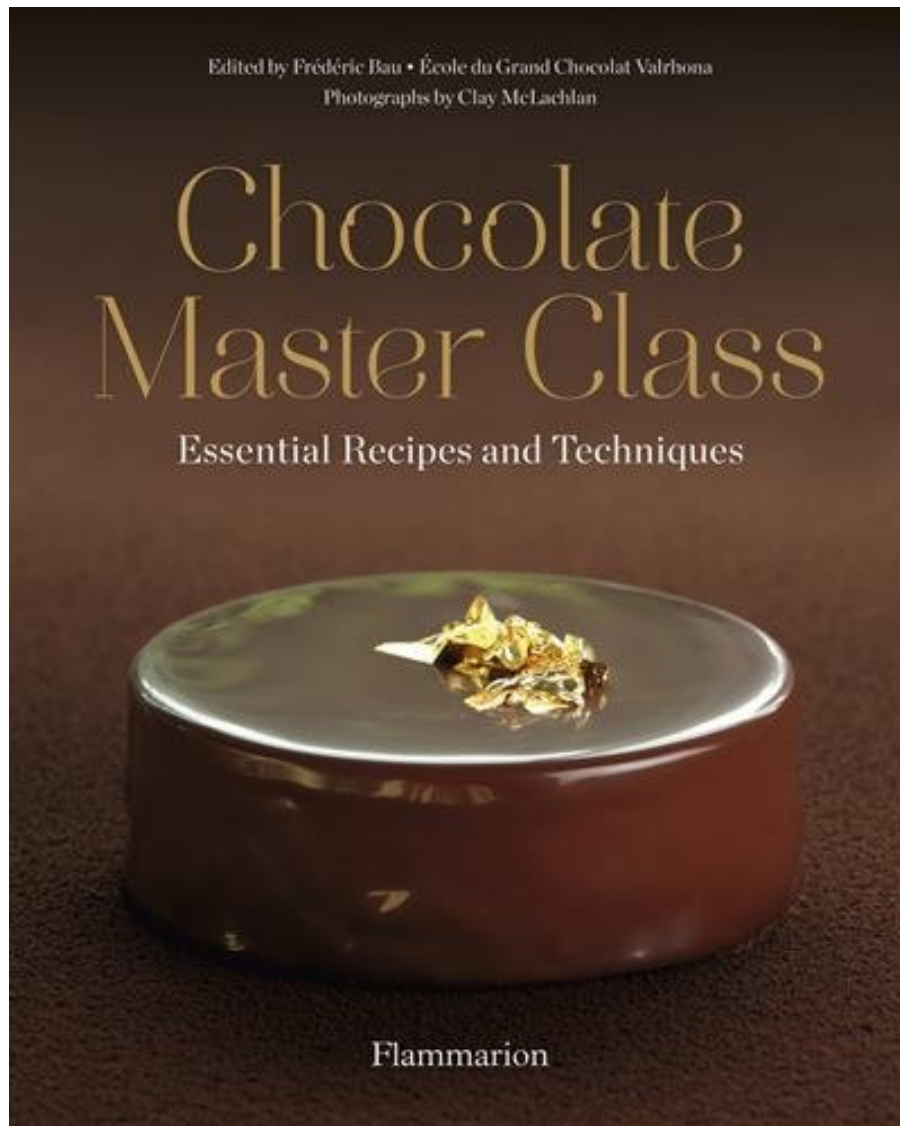


CHOCOLATE MASTER CLASS: ESSENTIAL RECIPES AND TECHNIQUES BY ECOLE GRAND CHOCOLAT VALRHONA



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About the Author

Frédéric Bau, founder, creative director, and executive chef of l'École du Grand Chocolat Valrhona, is widely regarded as one of the best chocolatiers in the world. He previously worked with Pierre Hermé at Fauchon. Julie Haubourdin is a professional pâtissière and former member of L'École du Grand Chocolat Valrhona. Clay McLachlan's photographs have been featured in Food & Wine, Condé Nast Traveler, Gourmet, and Wine Spectator, as well as in Beyond the Bread Basket, French Cooking: Essential Recipes and Techniques, Fine French Desserts: Essential Recipes and Techniques, and Cooking with Chocolate: Essential Recipes and Techniques. L'École du Grand Chocolat Valrhona is a world renowned training center for the art of patisserie and chocolate.

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The ultimate cookbook from the Valrhona school for chocolate makers, featuring a dozen essential techniques and seventy easy-to-follow recipes. From the precise method for tempering chocolate, to the creation of a divine chocolate mousse or soufflé, this book offers the home cook an authoritative master class in working with chocolate. A dozen essential step-by-step techniques for mastering the artisanal skills of a chocolatier, such as ganache for hand-dipped candy, classic molds, and chocolate pastry cream. Seventy recipes are arranged by texture—moist, velvety, unctuous, crunchy, creamy—and make it easy to perfect the ideal chocolate delicacy for every occasion. The recipes range from mediant candies to truffle hearts, from bittersweet panna cotta to warm chocolate tart, from coconut bars to fondue, and from classic pastries such as madeleines, brownies, and cupcakes, to more exotic delights like Klemanga, Pineapple-Mango-Coriander tart, or chocolate tea. Chocolate Master Class is an essential reference for chocolate lovers.

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