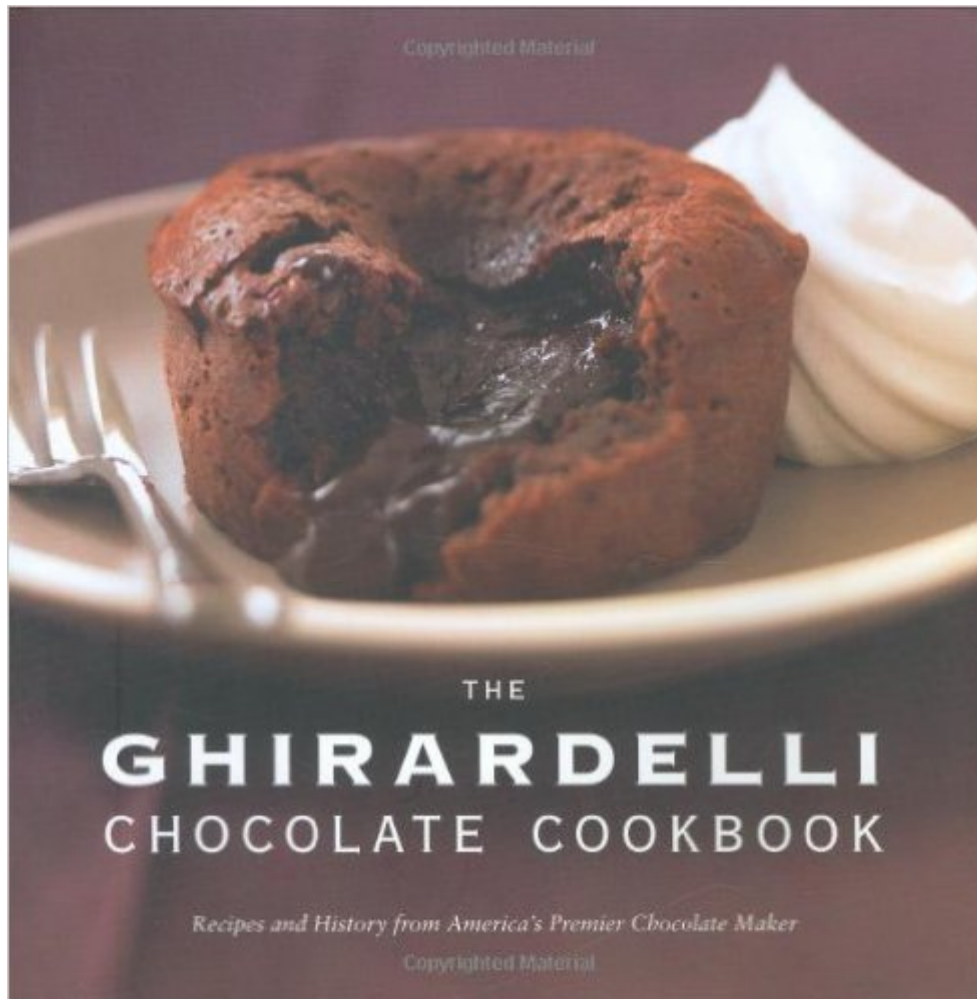


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The Ghirardelli Chocolate Cookbook: Recipes And History From America's Premier Chocolate Maker



Synopsis

America is experiencing a chocolate renaissance, and the epicenter is in the San Francisco Bay Area, where Ghirardelli has long been the standard-bearer for great chocolate. Domingo Ghirardelli first began making chocolate drinks for miners during the Gold Rush. In the more than 150 years since, the chocolatiers who have carried on the company's grand tradition have made Ghirardelli the leading premium manufacturer in the country. Growing consumer demand for higher-quality cacao and specialized chocolate products prompted the experts at Ghirardelli to revise this collection of classic cookies, bars, cakes, and drinks. The recipes range from simple sweets to show-stopping desserts, while a special section on hosting a chocolate party comes just in time for holiday baking and entertaining. A stylish revision of the classic cookbook from America's longest continually operating chocolate manufacturer. Includes more than 80 recipes, a primer on chocolate varieties and uses, and more than 25 full-color photographs. This perfect gift for chocolate lovers includes a new holiday recipe section with a guide to creating edible gifts like cocoa mixes and decadent fudge sauce. Previous edition sold more than 65,000 copies. Reviews & "True chocoholics . . . will want to dip into The Ghirardelli Chocolate Cookbook, oozing with recipes for homemade hot fudge sauce, lava cake, chocolate waffles and the like." Parade

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Customer Reviews

Ghirardelli chocolate was originally founded by an Italian immigrant, Domingo Ghirardelli, in San Francisco in 1849. Since then, it's been bought and sold several times, having survived the Gold Rush, Great Fire of 1851, and two world wars. The cookbook features an informative introduction

into the company's early years, including reproductions of vintage posters. A handy chocolate primer tells how to effectively store chocolate (think: cool, dry place, low humidity), how to garnish pastries with chocolate, candy making, and chocolate substitutions (using only Ghirardelli products, naturally). There's even a snobby little guide on how to appreciate a good chocolate (much like wine tasting, minus the swishing). Looking to host a choc-tail party? That's in here too. Once you hit the cookbook section, recipes are arranged straightforwardly by type, beginning with cookies (chocolate chip, lemon, sugar, shortbread, peanut butter, macaroons, biscotti), chocolate brownies and bars (the peppermint brownies are worth the price of the book; I've made them four times, and they just keep getting better!), chocolate cakes, cupcakes, tortes, pies, tarts, candies and bonbons, and chocolate breads and breakfast. The recipes are easy to follow, although the font is a little small, and the photos are beautiful. One of the problems I ran into was the fact that some recipes called for Ghirardelli products that were not readily available at the first few stores I tried (such as the ground chocolate and cocoa powder, although a substitution is listed in front).

Have you heard anyone say that when you try a recipe for the first time, follow it to the letter. When you make it the second time, you can get creative. I usually do that; but, as an experienced baker, we have to know when to let our instincts take over. I came to that realization today. As I looked over the recipe, I read the note on the top of the page that stated "If you want a tall cake, double the ingredients, to make 4 layers." Because I knew that I was making the cake for myself, I didn't double. I realize now that I should have. The recipe as written only calls for ONE cup of flour (red flag # 1; most cake recipes call for 2-3 cups). The recipe also called for 1 stick of butter (red flag #2; most recipes use 2). As I went along, I kept saying to myself "I seem to be making BROWNIES and not CAKE." After I mixed the batter, I put it into 2 9in pans, as directed. When I looked at the pans, I said to myself, "These pans aren't even half full." Anyway, I proceeded to bake them off. Needless to say the layers were half the size of regular layers, so I went back and made another portion of batter. Actually, making the batter and the frosting didn't take much time at all. When the cakes came from the oven, they looked quite yummy. They were soft, with a nice rich looking color and sheen. After I assembled and tasted the cake, I noted that it was dense. Not unpleasant, but denser than I like. The frosting was tasty and easy to make; all I had to do was melt the chocolate and add in sour cream. Because I doubled the cake recipe, I also doubled the frosting. One note on the frosting, don't make the mistake I made. Let the sour cream come to almost room temp, and stir it smooth before adding it to the chocolate.

The Sweetest Thing!!! This book is so DELICIOUS!!! Hi, I'm a chocoholic. Ever since reading and watching the movie "Chocolat" I have been in a baking frenzy. I wanted to wait and review this after I had baked a lot of its recipes at the top of my list. This was self-indulgence at its best. I was pleasantly surprised how easy most of these recipes were and the reward was more than I could ask for. I love it when it takes a small amount of effort and the dessert turns out to be not only rich but decadent. I impressed myself, if I do say so myself. At the beginning of the book there were tips about cooking chocolate that were helpful, like what to do instead if you don't own a double boiler. I do not have one so I just melted the chocolate on the lowest setting on the stovetop. It worked beautifully. These recipes performed flawlessly for me. I don't consume a lot of bittersweet chocolate so most of the time I substituted semisweet chocolate and it worked just right. The only thing that I thought could have made this book better was more pictures, one for each recipe. I'm visual, I like to see what I am going to make along with what type of presentation I am aiming for. After all, that makes the food taste even better. This was the first time in my life to have ever eaten crème brûlée. I was proud that I actually made it myself. I'm usually not a big fan of white chocolate but this was an exception. It was a sophisticated silky smooth dessert. I do not have a handheld torch but it was easy using the broil setting on the oven. The sugar was browned and it cracked on top like it was supposed to. Yum. I have to admit this book deserved the highest rating because of one dessert alone "Triple Chocolate Truffle Cake!!! I know!!!

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