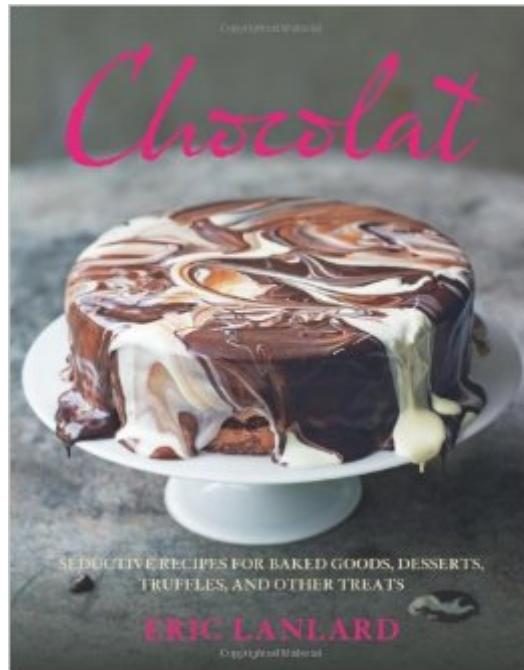


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# Chocolat



## Synopsis

As a young pâtisserie chef, Eric was taught how to make chocolate and he went on to train as an apprentice chocolatier. He has since been fascinated by this ingredient, making it his mission to master the techniques of molding, blending, shaping and baking with chocolate. Now you can share Eric's passion as he reveals his tried-and-tested techniques with this new selection of chocolate-based recipes, from quick bakes, cakes and simple sauces to show-stopping party pieces and after dinner treats, all with easy-to-follow methods and helpful tips. With foolproof recipes and gorgeous photography by Kate Whitaker, this is a must-have cookbook for chocolate-lovers everywhere.

## Book Information

Hardcover: 176 pages

Publisher: Mitchell Beazley (September 3, 2013)

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ISBN-13: 978-1845337889

Product Dimensions: 8 x 1 x 10.2 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 4.1 out of 5 stars Â See all reviewsÂ (8 customer reviews)

Best Sellers Rank: #672,355 in Books (See Top 100 in Books) #145 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate #152 inÂ Books > Cookbooks, Food & Wine > Desserts > Confectionary #2070 inÂ Books > Cookbooks, Food & Wine > Baking

## Customer Reviews

Nothing works in the cake portion. Cakes don't cook in suggested time and proportions are wrong. When turning out cake they just collapse. Cooked one cake twice as long as it said and it still went squash. Chocolate drizzle: 8 oz. chocolate and one cup of light cream. Great for a cup of hot chocolate but thin as water to drizzle on a cake. My copy going straight to recycle!

I first discovered this book at the Sugar Factory in Las Vegas. However the price tag was quite shocking so I decided to go to where I found it for much cheaper. This cookbook is fabulous. Each recipe has a stunning colored photo which leaves you drooling as you attempt to create your own masterpiece and the recipes do not disappoint. Everything I have made came out amazing and got rave reviews from my family. All in all this book was well worth every cent even at the price Vegas

was asking!

I found this book at a very good price and decided to give it a try but after reading it from cover to cover I have to say that some of the recipes are quite complex and usually I go more for the simple side of cooking. I love very tasty and even sophisticated looking dishes, that awfully simple to make, which is not the case as far as many of the recipes in this book go. The photos are quite nice but not all recipes have photos, which is a pity but overall this is a very good looking book. I am sure that I will be trying out quite a few recipes and I will eventually comment on the ones that I have tried out.

I first saw Chocolat at a B&B in Hapeville, Ga. After flipping through it, I knew I wanted it! Many of the recipes are quite accessible, though a few call for baking pans I don't currently own. I have tried three recipes in my first month.

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Chocolat The Unofficial Downton Abbey Cookbook, Revised Edition: From Lady Mary's Crab Canapes to Daisy's Mousse au Chocolat--More Than 150 Recipes from Upstairs and Downstairs (Unofficial Cookbook)

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