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# Chocolates And Confections At Home With The Culinary Institute Of America



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## Book Information

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## Customer Reviews

Product Description Chocolates and Confections at Home offers detailed expertise for anyone who wants to make truly amazing homemade confections and candies. The Culinary Institute of America and baking and pastry arts professor Peter Greweling provide recipes and step-by-step techniques that make even the most ambitious treats simple for any home cook. In addition, Chocolates and Confections at Home includes ingredient and equipment information, packaging and storage practices, and troubleshooting tips for common preparation issues. Richly illustrated with more than 150 full-color photos that illustrate key techniques as well as finished confections Covers chocolates, truffles, toffees and taffies, fudge and pralines, marshmallows, jellies, nuts, and much more Author Peter Greweling is a professor of baking and pastry arts at the CIA, as well as a Certified Master Baker and Certified Hospitality Educator Chocolates and Confections at Home is the ideal resource for anyone who wants to graduate from chocolate chip cookies to create impressively decadent delights. Recipe Excerpts from Chocolates and Confections at Home Marshmallows Caramel Apples Sesame-Ginger Truffles

'...includes keys to success for each recipe...which should enable you to become a chocolatier par excellence in your own kitchen.' (Culinarialibris.com, April 2011).

I love chocolate, and Chef Greweling covers it all. What makes this book so great, is that Chef Greweling is the chocolate professor at the Culinary Institute of America (CIA). It is like taking his class, without having to spend all that money, just get the book. With this book, you could teach yourself how to make all types of candy. The photos are great and really help to explain his techniques. This book has a complete chapter on "Chocolate Master Techniques", types and description of the different types of chocolate, and how to work with these chocolates. He has a whole chapter on truffles, chocolates, and fudge. He also covers over how to make other types of candies from scratch, such as brittles, toffees, taffies, fondant, pralines, marshmallow, nougat, jellies, and nuts. You could spend thousands of dollars learning to make chocolate and candy at a culinary school or you could just buy his book. I took a 32 hour candy making class at Wilton cake decorating outside Chicago, which was great, and I highly recommend it. This book is a great companion to the class. It shows you everything you need to know to make great candy from scratch at home. With this book, you could teach yourself how to make all types of chocolate and candy from scratch. This book is a treasured piece in my culinary library.

I'm a candy-making noob, but this book enables newbies like me to turn out professional-looking treats. The sections are logical, easy to follow, and provide all manner of tips and scenarios to head off potential disasters. I've tried four recipes so far -filled chocolates, divinity, rochers and Turkish delight- ; only the delight defeated me (I'll be trying again to get it right, but the waste of pistachios made me weep). The other three turned out perfectly. I won't say the feeling was like the high I got when I baked my first loaf of bread, but it was close. I'll be going through all of the recipes eventually. This is a great cookbook!

This book on candy making is beyond my expectations. Peter Greweling has another candy making book, but it is for the "wannabe" or the professional. This book is for the less serious homemaker who wishes to make candy for the holiday family and guest, gift-giving and special occasions. Peter put this book together with the home baker in mind and covers almost all that you can think of.

I bought this book mostly for the various truffle recipes it contained, but I'm very excited about all of its offerings now that I've had a chance to glance through it. Each section has a great introduction

which includes detailed instructions about the techniques involved in the recipes that follow. In fact, using the tempering instructions in this book, I have finally been consistently successful in tempering my chocolate! Even if you don't need a lot of new recipes, the techniques alone would make this a good book, but who can resist peanut butter balls dipped in chocolate (Buckeyes), candied fruit (which I never even thought about trying before, but now I'm excited to make), green tea truffles, etc. Such a good book!

An excellent recipe book for confectioners, from beginners to advanced. Recipes are rated in three stages: easy, intermediate, & advanced. Each section provides a comprehensive overview of the primary ingredient & the tips & tricks professionals use when making these confections. I have bookmarked at least two-thirds of the book, mostly because I haven't gotten around to making all the recipes yet!

From a technical standpoint, this is probably the finest book on making chocolates available. It doesn't have everything - and it doesn't need everything - but it has enough that you can make amazing candies and chocolates at home. The science is present to help explain what's happening, and the techniques are spot on. I can't wait to experiment more and make great stuff!

I needed to get this one for my class and the school wanted \$48... Figures the CA school system doesn't gouge me enough with tuition but anyway. This is a great beginner baking book with some really awesome and easy recipes. Great to have around the house and not nearly as technical as the original. At least with this one you will be able to find the ingredients at any local store.

I'm very happy with this book. It explains things well and has good, classic recipes. I recommend it to anyone interested in working with confections

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