Excellent

Since Pierre Hermé is probably the best pastry chef in the world, and chocolate the best dessert flavor, it's no surprise that this stellar combination, presented in Chocolate Desserts by Pierre Hermé is dazzling. Hermé's beautiful recipes are written by Dorie Greenspan, who also worked with him on his award-winning Desserts by Pierre Hermé, and the resulting creations are photographed as works of art by Jean-Louis Block-Laine. Although Hermé is best known for his multilayered extravaganzas, this collection was written and tested for American home kitchens. So while there are a few mind-boggling, taste-bud-stretching experiences like Plaisir Sucre (hazelnut dacquoise, milk chocolate ganache, milk chocolate whipped cream, sheets of tempered milk chocolate, and a crunchy chocolate praline spread), most of the recipes are more than manageable, and just as scrumptious. Lacy Coffee-Cocoa Nougatine Cookies are crisp and delicate and extremely flavorful. The Chocolate Macaroons are the perfectly smooth, ganache-filled ones you
see all over Paris, and with Hermé and Greenspan to walk you through the steps, the best results are guaranteed. Pistachio Waffles with Chocolate Cream are crispy outside and moist and tender inside, and the combination of hot and cold makes them even more memorable. Chocolate Rice Pudding is far from old-fashioned, and while it makes a delectable stand-alone dessert, Hermé suggests making it part of a truly grand dessert: his Pear and Fresh Mint Tempura with Chocolate Rice Pudding is an amazing combination of flavors, textures, and temperatures. In recipes for everything from Hot Chocolate to Bittersweet Chocolate Sorbet, from Moist and Nutty Brownies to the legendary chocolate caramel extravaganza the Faubourg Pave, readers will benefit from Hermé’s 25 years of experience, his limitless creativity, and his obvious passion for his profession. This volume is destined to become a classic. --Leora Y. Bloom

Personal Review: Chocolate Desserts by Pierre Herme by Dorie Greenspan

If you (or people you know) enjoy chocolate desserts, especially those in which dark, bittersweet European chocolate is the key note, this book is a must-have. The lavish professional photography and the size of this book make it coffee-table-worthy. More importantly, it is a culinary love letter to chocolate in all its glorious and myriad textures and flavors, sometimes pairing chocolate with particularly compatible partners like pecans or fresh raspberries, sometimes letting it shine on its own.

In Paris, Pierre Hermé is a legendary pastry chef, once dubbed the "Picasso of Pastry" by Vogue Magazine. He is 4th generation in his family to enter the profession, and the most renowned. His professional recipes were converted for the American home baker and tested by Dorie Greenspan, the best recipe writer I have ever encountered. Her directions are clear and detailed, and her measurements precise. Even if I have never baked from a particular recipe of hers before, I know I can make it for a dinner party, secure in the knowledge that it will always turn out and will likely impress me and my guests.

There are a few simple recipes for the beginning baker in the book, and also many recipes to challenge the experienced baker. Everything I’ve made from this book has been delicious and stunning, and to date I’ve made: (1) Moist and Nutty Brownies, (2) Chocolate Sparklers, (3) Chocolate Macaroons, (4) Warm Chocolate and Raspberry Tart, (5) Linzer Tart, (6) Grand Chocolate Tart, (7) Tarte Grenoblese, (8) Milk Chocolate and Walnut Tart, and (9) Nutella Tart. In particular, the Nutella tart is absolutely killer and easy to make as well. (Feel free to substitute trans-fat free "Hazelnut Chocolate Spread" from Whole Foods or Trader Joe’s instead of using brand-name Nutella, which has hydrogenated oils in it.)

If you use premium chocolate (such as Valrhona, Callebaut, Schraffen Berger, or Taza), your expense and shopping efforts will be rewarded. These recipes were meant to showcase the subtleties of the best dark chocolate.
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Chocolate Desserts by Pierre Herme by Dorie Greenspan 5 Star Customer Reviews and Lowest Price!