Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner by The Culinary Institute of America (CIA)

Best Chocolate Making Book

Chocolate and candy making today is undergoing a renaissance in public awareness and status. This comprehensive book combines artisan confectionery techniques with accessible explanations of the theory and science as well as formulas for use in production. Fundamental information for the confectioner includes ingredient function and use, chocolate processing, and artisan production techniques. The book contains 140 formulas and variations for beautiful confections, including dairy-based centers, crystalline and noncrystalline sugar confectionery, jellies, and nut center and aerated confections.

Ok this is another textbook I needed for culinary school! Its very informational and has a lot of visual and picture demonstrations! Its a really neat book and for those who love making candies and chocolates, I would definitely recommend the book! My only small complaint would have to be that I would wish it were a bit less expensive but still its less than a lot of places that sell this book so I cant complain too much. Definitely recommend the book!

For More 5 Star Customer Reviews and Lowest Price: Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner by The Culinary Institute of America (CIA) - 5 Star Customer Reviews and Lowest Price!