

# [PDF] The Art Of The Chocolatier: From Classic Confections To Sensational Showpieces

Lucy Schaeffer, Joe Brooks, Ewald Notter - pdf download free book

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#### Books Details:

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#### Description:

From the Inside Flap

Becoming a successful chocolatier requires artistry, talent, and a range of well-honed pastry and confectionery skills. This book, from renowned chocolatier and pastry chef Ewald Notter, teaches those skills in a stunningly illustrated full-color format and provides a complete education in chocolate work—from basic chocolate making to advanced showpiece construction.

Notter begins with an in-depth overview of chocolate, including all of the skills required for producing truffles, slabbed pralines, and other simple candies. He then presents the essential concepts and vital techniques for creating gorgeous large-scale chocolate showpieces that engage the imagination and delight the senses. The book includes detailed descriptions, clear and well-illustrated instructions, step-by-step explanations of techniques, and expert advice on these and other topics:

**The Basics of Chocolate and Other Ingredients** A history of chocolate, its harvesting and production, couverture, and other confectionery ingredients such as nuts, spices, sugars, and liquors.

**Essential Equipment**

All the tools of the trade, including appliances, hand tools, molds, frames, and other candy tools.

**Chocolate Composition and Basic Techniques** Including tempering, dipping, sugar boiling, and caramelizing nuts.

**Simple and Advanced Methods and Recipes** Including gianduja, marzipan, ganache, and a broad range of chocolate pralines.

**Decorating Techniques** Using transfer sheets, airbrushing, and casting, filling, capping, and finishing molded candies.

**Chocolate Showpiece Creation** Including bases and tubes, décor, modeling, painting, piping, creating flowers, and assembly of three-dimensional figures.

The Art of the Chocolatier is the only book on the market that covers the full spectrum of chocolate work, from fundamental concepts to beautiful final products. For pastry students, working professionals, and serious home confectioners who want to improve their skills with chocolate, this is the ultimate guide to the chocolatier's art.

### **From the Back Cover**

"Ewald Notter is a master of chocolate work and this book is a clear, complete guide to the art of the chocolatier. His passion, artistry, and creativity shine through in his work, which is an inspiration for pastry chefs. His clear and precise instructions make even advanced techniques easy to understand."  
—Jacques Torres, Meilleur Ouvrier de France Owner and Founder, Jacques Torres Chocolate

"When I first got into the world of chocolate and sugar, the name Ewald Notter was synonymous with the best in the world. Twenty-six years later that still hasn't changed. Ewald is blessed with an artistic vision and attention to detail that place him in an elite category of professionals, and his ability to convey those skills to others is the icing on the cake."  
—Michael Schneider, Founder and Creator of the National and World Pastry Team Championships

"A fantastic book—every chef and aspiring chef should have a copy and keep it close. Thank you, Ewald, for generously sharing your knowledge, perfection, and artistic talent!"  
—Roland Mesnier, Former White House Pastry Chef

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