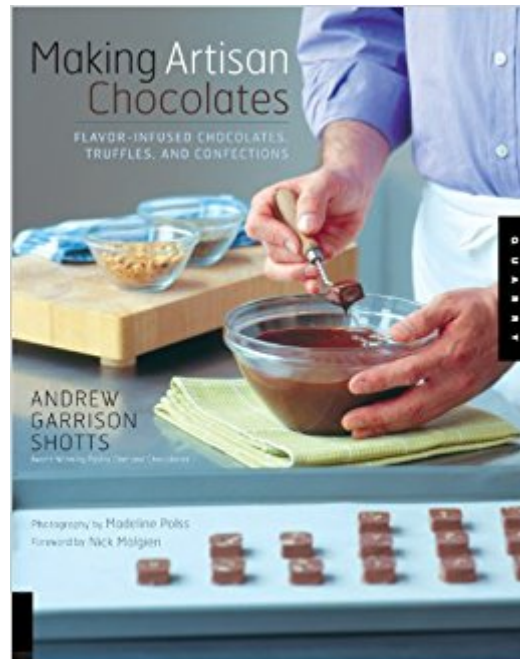




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Making Artisan Chocolates



Synopsis

Forget milk chocolate molded into childish candy bars. Today's chocolate candies use chocolates with high cocoa content and less sugar than previously available and are molded into highly decorated pieces of art. Once only accessible to pastry chefs and candy makers, home cooks can now purchase high-end domestic and imported chocolates in their local specialty stores. The recent availability of bittersweet chocolates coupled with our access to a global food market and unique ingredients has created an increased interest in artisanal chocolates. Drew Shotts has been at the forefront of this renaissance because of his daring use of unique flavor combinations not typically associated with chocolates, such as chili peppers, maple syrup, and spiced chai tea. *Making Artisan Chocolates* shows readers how to recreate Drew's unexpected flavors at home through the use of herbs, flowers, chilies, spices, vegetables, fruits, dairies and liquors.

Book Information

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Customer Reviews

Andrew Garrison Shotts, former pastry chef for Guittard Chocolate and owner of Garrison Confections, has broken new ground in the chocolate industry with the development of his artisan chocolate line. Shotts has accumulated a wealth of prestigious honors during his career. He was named one of Pastry Art & Design's "Ten Best Pastry Chefs in America" and was recognized as a "Top Ten Artisanal Chocolatier" by USA Today. His numerous television appearances include CBS's *The Early Show*, and Food Network's *Food Nation* and *Follow That Food*. Drew resides in Providence, RI.

Love this book. I now make all my own chocolates. I really like the creative ideas. I don't always make these specific recipes, but they give me plenty of good ideas.

A great way to spend an afternoon indulging in addictive caloric excess.

a great little book to inspire and create handmade chocolates for everyone - no need for fancy equipments or complicated processes, well written recipes with clear instructions and unique flavour combinations, well worth the money.

Good recipes!

I read this book on a business trip, and I'm excited to try my hand at Truffles when I return. It seems once you've got tempering mastered, the difficulty is mostly done. Thankfully I received a Croquade tempering machine and the chocolates turn out beautifully. Now it's on to experiment with combinations of flavors. Shotts makes the "secret" world of chocolate making not so intimidating. The book is both aspirational and inspirational to step up your skills in the kitchen. It's written in language that is easy to follow, and the explanations of "why" are clear. You don't need to dedicate hours and hours, it's a quick read with many helpful recipes. He covers the basics, and gives you the tools to succeed in making your own truffles, pralines, dipped chocolate confections. I found the bit about the chemistry and the physics of tempering quite insightful. Using precise temperature control to change the crystalline structure of chocolate, makes you look at a smooth piece of chocolate quite differently. 5 stars, great content, terrific read.

I am a budding chocolatier, and I was looking for something more my speed than a simple candy book. This book is perfect for me! It's got some very advanced recipes that have helped open up my repertoire. The techniques are very good as well, with lengthy pictures and descriptions on some of the finer parts of candy making like using molds, and tempering chocolate. This book has really opened up my mind and given me lots of ideas for other things I'd like to try.

Excellent book. I had made chocolates 4-5 times before reading with the help of some Youtube videos, and this book tied everything together for me. Lots of delicious approachable recipes to go along with the instructional portion.

Arrive fast and please with the book

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