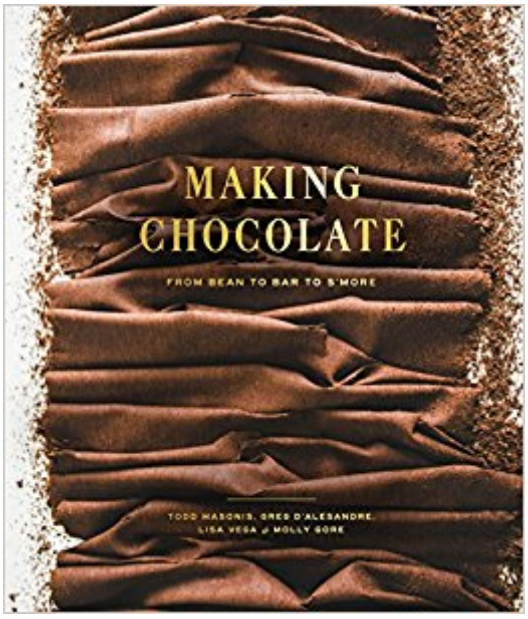
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Making Chocolate: From Bean To Bar To S'more



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Synopsis

One of the country’s most celebrated craft chocolate makers explains how to make chocolate from scratch in your own kitchen. From sourcing beans to the mechanics and machinery of making bars, this is the first ever guide to making chocolate from start to finish, with 30 recipes for desserts and treats. Ã Â Ã Â Ã Â Ã Â Ã Â Founded in 2010 as a quirky passion project by two friends from the San Francisco tech world, Dandelion Chocolate has grown to become one of the most admired leaders in craft chocolate--a growing movement akin to that of craft coffee. Making chocolate out of only two ingredients--cacao beans and sugar--Dandelion dives deep into all the aspects of the process, from bean sourcing, fermentation, and drying to roasting and all the way to the final, gold-wrapped bar. This book is the complete story of the purest, most intensely flavored chocolate, including how to make it yourself (in both quick-start and deep-dive versions), the details of sourcing and processing, and instructions on baking with these unique, precious treats.

Book Information

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Customer Reviews

"As a longtime evangelist for the maker community, Dandelion’s love of the process (so deceptively simple!) exemplifies the maker culture that I so dearly love. "--Adam Savage,Ã Â Former co-host of Mythbusters and editor-in-chief of Tested.com Ã Â Ã¢â ¬Å“Dandelion chocolate has stood out in the new crop of bean-to-bar chocolate makers in America. And while the chocolate bars are exceptional, equally exciting is the way chocolate is used in their cafÃƒÂ©, deliciously crafted into cakes, brownies, and cookies, as well as blended into one of the best cups of hot chocolate

IÃ¢â ¬â„¢ve ever had. IÃ¢â ¬â„¢ve been hoping thatÃ Â they would share their story, recipes, and secrets in a book - and here it is!Ã¢â ¬Â•--David Lebovitz,Ã Â Author, My Paris Kitchen and The Great Book of Chocolate Ã Â Ã Â Ã¢â ¬Å“Dandelion Chocolate is one of the few bean to bar producers I know with the curiosity, intelligence, seriousness, and frankly, passionate geekery needed to make extraordinary chocolate.Ã¢â ¬Â•--Francisco Migoya,Ã Â Head Chef, Modernist Cuisine Ã Â Ã Â Ã¢â ¬Å“Dandelion is shaping the world of craft chocolate.Ã¢â ¬Â•--Chloe Doutre-Roussel.Ã Â Author, The Chocolate Connoisseur: For Everyone with a Passion for Chocolate Ã Â Ã Â Ã¢â ¬Å“If I were to begin my career over again, I would be a chocolate maker at Dandelion.Ã Â Their chocolate is a testament to their creative and technological abilities as well as a deep understanding of Mother Nature. Add the talents of pastry chef Lisa Vega to this mix and you have chocolate desserts that surpass any you have tasted.Ã¢â ¬Â•--Emily Luchetti,Ã Â Dean, International Culinary Center and James Beard Foundation Award-winning pastry chef

TODD MASONIS is the co-founder and CEO of Dandelion Chocolate. After leaving a career in Silicon Valley in 2009, when he and his friend Cameron Ring sold their start-up, Plaxo, he took a traveling sabbatical to study everything from the old chocolate making traditions in France to the best way to smash cocoa beans in his kitchen. In 2010, he and Cameron founded Dandelion Chocolate, a small batch, bean-to-bar chocolate factory in San Francisco's Mission District. In 2017, the company had grown into two factories in San Francisco, and one in Tokyo.Ã Â GREG D'ALESANDREÃ Â is Dandelion Chocolate's vice president of research and development and chocolate sourcerer. He travels year round to build strong, trusting relationships with the cacao producers who partner with Dandelion Chocolate. He's been a product manager for Google, and designed laser tracking and torpedo guidance systems, but he knew he'd end up in chocolate since the day he "borrowed" liquid nitrogen from the physics lab in college to make frozen truffles. He feels strongly about direct sourcing cacao and building strong relationships with the network of cacao producers and chocolate makers around the world. LISA VEGA is the executive pastry chef of Dandelion Chocolate. After years in Michelin starred kitchens that inclÃ¢â ¬â ude Gary Danko and Providence she now spends her time improvising unique strategies for working with single origin, two-ingredient chocolate. She was named a StarChefs Rising Star for San Francisco in 2016.Ã Â MOLLY GORE is a food writer, former restaurant critic, and the Dandelion Chocolate communications manager. Her writing has appeared in Edible San Francisco, Texas Monthly, The East Bay Express, and other local outlets. Most recently, she co-authored a book about Western-style Japanese knives called Sharp (Chronicle Books 2018).

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