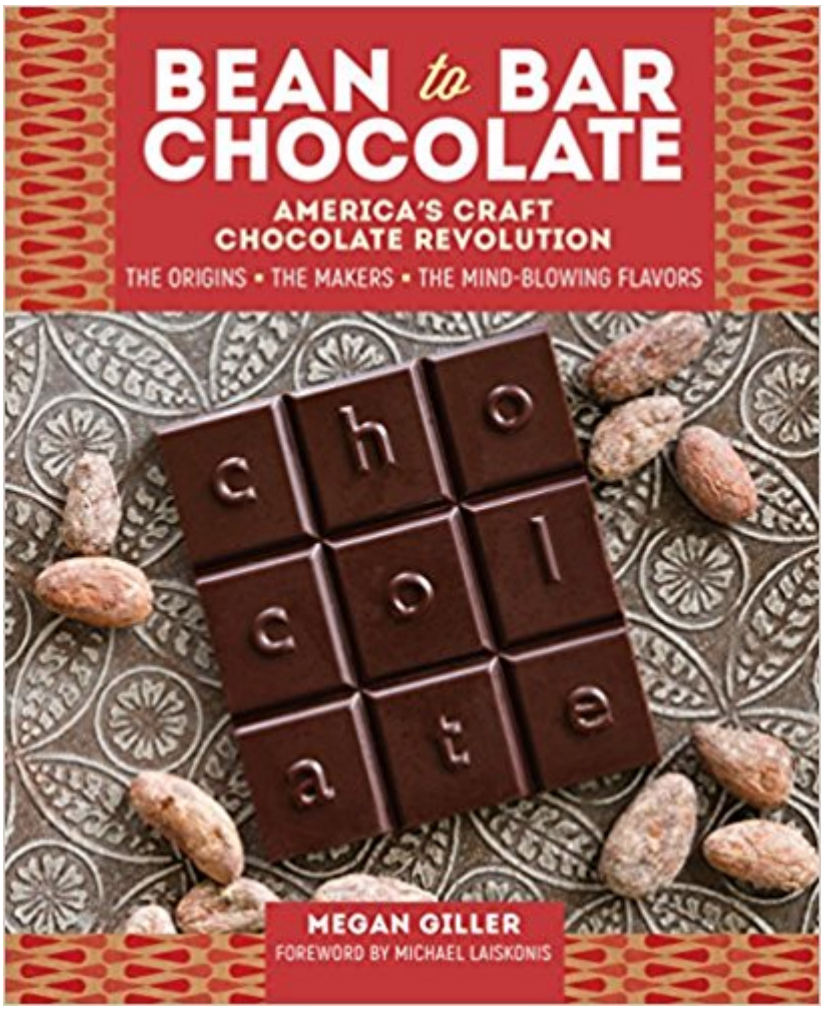
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Bean-to-Bar Chocolate: AmericaÃ¢â‚¬â„¢s Craft Chocolate Revolution: The Origins, The Makers, And The Mind-Blowing Flavors



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Synopsis

Author Megan Giller invites fellow chocoholics on a fascinating journey through AmericaÃ¢â ¬â„¢s craft chocolate revolution. Learn what to look for in a chocolate bar and how to successfully pair chocolate with coffee, beer, spirits, cheese, and bread. This comprehensive celebration of chocolate busts some popular myths (like Ã¢â ¬Å“white chocolate isnÃ¢â ¬â„¢t chocolateÃ¢â ¬Â•) and introduces you to more than a dozen of the hottest artisanal chocolate makers in the US today. YouÃ¢â ¬â„¢ll get a taste for the chocolate-making process and how chocolateÃ¢â ¬â„¢s flavor depends on where the cocoa beans were grown Ã¢â ¬â • then turn your artisanal bars into unexpected treats with 22 recipes from master chefs.

Book Information

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Customer Reviews

Ã¢â ¬Å“Shedding some much-needed sunshine on an ever-expanding delectable industry, Megan not only reminds us that our favorite treat starts out as a vegetable, but also shows the painstaking process these little beans go through to achieve global stardom. Her wit and charm come through on each tasty page.Ã¢â ¬Â• Ã¢â ¬â • Johnny Iuzzini, pastry chef and author of Dessert FourPlay and Sugar RushÃ Â Ã¢â ¬Å“I thought I knew chocolate, but that was before reading this lively primer, which tells us all we need to know about chocolateÃ¢â ¬â„¢s history, production, labeling, and more. It delivers on every level: stimulating our appetite for knowledge, then sating our cravings with luscious recipes.Ã¢â ¬Â• Ã¢â ¬â • Darra Goldstein, editor-in-chief, The Oxford Companion to Sugar and SweetsÃ¢â ¬Å“What you need to know, right now, about the US bean-to-bar movement, no-holds-barred. Giller takes us behind the scenes with our favorite chocolate makers and invites us

to explore hands-on with delicious recipes and tastings.Ã¢â ¬Â• Ã¢â ¬â • Pam Williams, founder, Ecole Chocolat Professional School of Chocolate ArtsÃ¢â ¬Å“An exhaustive look at the world of craft chocolate, featuring some of my favorite makers. WhatÃ¢â ¬â„¢s not to like about a whole book on chocolate?Ã¢â ¬Â• Ã¢â ¬â • Anna Jones, chef and author of A Modern Way to Eat and A Modern Way to Cook Ã¢â ¬Å“Easy-to-follow recipes and informative diagrams with helpful descriptions for the novice palate!Ã¢â ¬Â• Ã¢â ¬â • Michael Recchiuti, founders of Recchiuti ConfectionsÃ¢â ¬Å“Finally, someone sheds some light on the bean-to-bar journey, which can seem obscure but also results in flavors that are fireworks for your mouth.Ã¢â ¬Â• Ã¢â ¬â • Jacques Torres, pastry chef and chocolatier

This delectable tour of America's craft chocolate movement is the ultimate fulfillment for your chocolate obsession. Author Megan Giller traces the journey from harvesting cacao pods to transforming them into finished bars with distinctive and complex flavors Ã¢â ¬â œ including fruity, floral, nutty, and smoky. You'll then go behind the scenes to learn why artisanal chocolate from America's hottest makers is so special. Giller teaches the nuanced art of pairing chocolate with beer, spirits, bread, cheese, and more, while master chefs highlight those irresistible combinations with recipes for decadent treats such as Ceylon Tea Fudge Sauce and Pop Rocks Chocolate Bark.

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