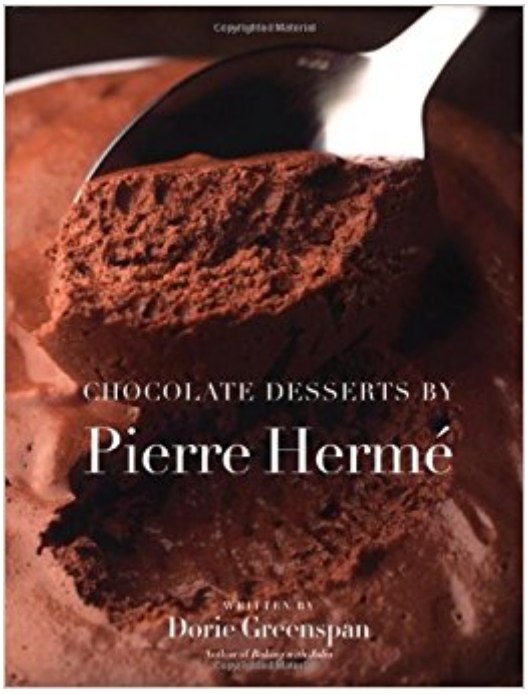
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Chocolate Desserts By Pierre Herme



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Synopsis

In their second collaboration, Pierre HermÃƒÂ© and Dorie Greenspan unveil the secrets of sumptuous chocolate desserts. Their book offers a delicious collection of recipes, all featuring the world's most intoxicating ingredient: chocolate!

Book Information

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Customer Reviews

Since Pierre HermÃƒÂ© is probably the best pastry chef in the world, and chocolate the best dessert flavor, it's no surprise that this stellar combination, presented in Chocolate Desserts by Pierre HermÃƒÂ© is dazzling. HermÃƒÂ©'s beautiful recipes are written by Dorie Greenspan, who also worked with him on his award-winning Desserts by Pierre HermÃƒÂ©, and the resulting creations are photographed as works of art by Jean-Louis Block-Laine. Although HermÃƒÂ© is best known for his multilayered extravaganzas, this collection was written and tested for American home kitchens. So while there are a few mind-boggling, taste-bud-stretching experiences like Plaisir Sucre (hazelnut dacquoise, milk chocolate ganache, milk chocolate whipped cream, sheets of tempered milk chocolate, and a crunchy chocolate praline spread), most of the recipes are more than manageable, and just as scrumptious. Lacy Coffee-Cocoa Nougatine Cookies are crisp and delicate and extremely flavorful. The Chocolate Macaroons are the perfectly smooth, ganache-filled ones you see all over Paris, and with HermÃƒÂ© and Greenspan to walk you through the steps, the best results are guaranteed. Pistachio Waffles with Chocolate Cream are crispy outside and moist and tender inside, and the combination of hot and cold makes them even more memorable. Chocolate

Rice Pudding is far from old-fashioned, and while it makes a delectable stand-alone dessert, HermÃƒÂ© suggests making it part of a truly grand dessert: his Pear and Fresh Mint Tempura with Chocolate Rice Pudding is an amazing combination of flavors, textures, and temperatures. In recipes for everything from Hot Chocolate to Bittersweet Chocolate Sorbet, from Moist and Nutty Brownies to the legendary chocolate caramel extravaganza the Faubourg Pave, readers will benefit from HermÃƒÂ©'s 25 years of experience, his limitless creativity, and his obvious passion for his profession. This volume is destined to become a classic. --Leora Y. Bloom

Celebrated as one of France's greatest (and most prolific) pastry chefs, HermÃƒÂ©Ã¢â ¬Å¡ delivers a spectacular collection of recipes celebrating most magical ingredients. In their second collaboration (after Desserts by Pierre HermÃƒÂ©Ã¢â ¬Å¡), Greenspan, a food writer and author, has carefully translated metric measurements and faithfully interpreted French ingredients for the American home cook. She describes the recipes' cultural and technical aspects and includes comments from HermÃ¢â ¬Å¡ that shed light on the origin or capture the essence of an ingredient. As in their earlier book, the recipes range from simple to complex, but all are signature HermÃ¢â ¬Å¡ with their finely tuned marriage of the "three Ts": taste, temperature and texture. There are some truly special desserts like the Plaisir SucrÃ¢â ¬Å¡ (Sweet Pleasure), five distinct textural layers of milk, hazelnuts, sugar and chocolate, or a concoction after the Italian Granita that includes whiskey and a whimsical topping of Rice Krispies home versions of the inventions that established HermÃ¢â ¬Å¡'s reputation. From the ethereal moist-centered chocolate "Suzy's" Cake to the Moist Nutty Brownies, cooks will be surprised by the simple methods and ingredients. Classics such as Chocolate Eclairs are impeccably rendered and often freshly interpreted, such as the unusual "inverted" puff pastry in the Chocolate Mille Feuille (Napoleons). The book is full of connoisseur knowledge about cocoa demonstrated by cosmopolitan ideas like the beautifully layered Criollo, named after the rarest and most prized Latin American cocoa bean, but it also contains a section of base recipes and a glossary of ingredients and terms. Amateurs will appreciate the careful instructions; storage tips will help professionals. Beautiful full-page illustrations are a siren call to cooks of all stripes. Copyright 2001 Cahners Business Information, Inc.

This is a great book on Chocolate desserts.If you follow the instructions correctly you will produce desserts that are delicious, sweet, complex, and beautiful. That is what Pierre Herme is known for and that is what anyone who buy this book should strive for. This book is for the baker that will dedicate time to baking different puff pastries, prepare pastry creams, make chocolate shavings or

chocolate leaves required in the assembly of the final product. This book is for that baker with a eye for detail , that baker that is willing to put in the time to create a delicious and beautiful dessert. The baker who buys any of Pierre Herme books has to be willing to spend money on some quality ingredients. I can tell you from experience inferior ingredients gives you a inferior tasting dessert. I read another review on Pierre Herme, in which the writer stated that Pierre Herme books are for professional pastry chefs with a good background of different techniques. I can understand his point of view, but it depends on which of Pierre Herme book your talking about. This book Chocolate desserts, and Desserts can be used by a home baker like me. Recipes from La Patisserie De Pierre Herme is more difficult if you have not read and mastered the basic recipes and techniques of his first book Desserts By Pierre Herme. I consider myself a experience home baker and have in the past experimented with making different pastry creams, puff pastries, ice creams, and creme brulee. These are some of the basic recipes required to be used in Pierre Herme books and if you are like me you will do just fine. Remember patience in following the instructions in creating a delicious dessert, patience in making a beautiful dessert, and patience in gathering high quality ingredients will make you successful in using Pierre Herme books.

THIS BOOK IS WHAT CHOCOLATE DREAMS ARE MADE OF. The photos and the paper quality is superb! The recipes are challenging and inspirational. I love this book and I haven't made a thing from it. There are too many steps and I am more of a cook than a baker or chocolatier. However, this comes as close to a chocolate bible as one needs. It is sumptuously beautiful and it certainly gets one salivating for chocolate. The recipe steps are clear and precise. And a reader can most definitely trust Dorie Greenspan's books. They are always a delight! Monsieur Herme is the Pope of chocolate dreams. This book is worth a buy! (even if you take it to your baker to make a request to follow the recipe) ;) YUM!

Contents. Cakes: Loaf cake,Suzy cake, St. Honore cake, eclair, black forest cake, chocolate meringue cake, puff pastry w/chocolate cream and with orange cream. Cookies: cigarette cookies, macaroons, florentines, financiers. Tarts: chocolate fig tart, nutella tart, pecan tart. Puddings: rice pudding, coffee/whisky cappuccino. Candies: regular truffles, caramel truffles, nut truffles, candied fruits, passionfruit/milk chocolate truffles. Ice cream: Different ice creams, banana splits, sherbet, ice cream sandwich with meringue. drinks: variety of hot chocolate.I recommend this book. The pictures are beautiful (though not everything is photographed), and the recipes are well explained, Most importantly, all of the recipes work (Pierre's recipes always work). The binding on this book is very

strong, so you can actually use it as a cookbook.One of the other reviewers said this book was for "novices", I see the point, but do not agree. I think this book is a little harder than "Desserts by Pierre Herme". For instance, it it asks for passion fruit pulp in one recipe ("desserts" asks for passion fruit juice, which is easier to get), some of the recipes assume you have an icecream maker, and I know of no amateur who makes St. Honore cakes. "Desserts by Pierre Herme" is organized with building blocks first, recipes second, "chocolate desserts" is the other way around. To me this assumes you know the recipes and just need to check the back for reference. ON the other hand, this book is definitely easier than his other book "The patisserie of Pierre Herme" (which also has building blocks at the end). That book assumes you have nut paste (which you can make as an amateur, but a pain), are willing to make Joconde cakes to wrap your cake around, can make chocolate ruffles, and so on. If you're a professional, that's the book you want.This book definitely gets 5 stars, but keep in mind who you are first. If you are total beginner, there are some easy recipes here but some things will be too hard. IN this case I think "cocolat" by Alice Medrich is a good, easier alternative, or even "desserts by Pierre Herme" (that book has less chocolate though). I think a intermediate-advanced amateur will get the most out of this book. If you're a pro, you won't learn new techniques. A pro would get this book if he was a fan of Pierre and wanted to see Pierre's thinking and the original way he puts together components (for instance his use of cinnamon in general, or pears in St. Honore cake).

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