

Bean To Bar Chocolate: America’s Craft Chocolate Revolution: The Origins, The Makers, And The Mind Blowing Flavors

Chocolate is available to today’s consumers in a variety of colours, shapes and textures. But how many of us, as we savour our favourite brand, consider the science that has gone into its manufacture? This book describes the complete chocolate making process, from the growing of the beans to the sale in the shops. The Science of Chocolate first describes the history of this intriguing substance. Subsequent chapters cover the ingredients and processing techniques, enabling the reader to discover not only how confectionery is made but also how basic science plays a vital role with coverage of scientific principles such as latent and specific heat, Maillard reactions and enzyme processes. There is also discussion of the monitoring and controlling of the production process, and the importance, and variety, of the packaging used today. A series of experiments, which can be adapted to suit students of almost any age, is included to demonstrate the physical, chemical or mathematical principles involved. Ideal for those studying food science or about to join the confectionery industry, this mouth-watering title will also be of interest to anyone with a desire to know more about the production of the world’s favourite confectionery.

From the World’s No. 1 Storyteller, James and the Giant Peach is a children’s classic that has captured young reader’s imaginations for generations. One of TIME MAGAZINE’s 100 Best Fantasy Books of All Time After James Henry Trotter’s parents are tragically eaten by a rhinoceros, he goes to live with his two horrible aunts, Spiker and Sponge. Life there is no fun, until James accidentally drops some magic crystals by the old peach tree and strange things start to happen. The peach at the top of the tree begins to grow, and before long it’s as big as a house. Inside, James meets a bunch of oversized friends—Grasshopper, Centipede, Ladybug, and more. With a snip of the stem, the peach starts rolling away, and the great adventure begins! Roald Dahl is the author of numerous classic children’s stories including Charlie and the Chocolate Factory, Matilda, The BFG, and many more! “James and the Giant Peach remains a favorite among kids and parents alike nearly 60 years after it was first published, thanks to its vivid imagery, vibrant characters and forthright exploration of mature themes like death and hope.” —TIME Magazine

What if you CAN eat all of your favorite desserts . . . and still be healthy and fit into your skinny jeans? Meet Katie: a girl who eats chocolate every day and sometimes even has cake for breakfast! When Katie’s sugar habit went too far in college and left her lacking energy, she knew something needed to change. So she began developing her own naturally sweet recipes and posting them online. Soon, Katie’s healthy dessert blog had become an Internet sensation, with over six million monthly visitors. Now, in her first cookbook, Katie shares over 80 never-before-seen recipes, such as Chocolate Obsession Cake, Peanut Butter Pudding Pops, and Ultimate Unbaked Brownies, that use only real ingredients, without any unnecessary fats, sugars, or empty calories. These desserts prove once and for all that health and happiness can go hand-in-hand-you can have your dessert and eat it, too!

Chocolate - 'the food of the Gods' - has had a long and eventful history. Its story is expertly told here by the doyen of Maya studies, Michael Coe, and his late wife, Sophie. The book begins 3,000 years ago in the Mexican jungles and goes on to draw on aspects of archaeology, botany and socio-economics. Used as currency and traded by the Aztecs, chocolate arrived in Europe via the conquistadors, and was soon a favourite drink with aristocrats. By the 19th century and industrialization, chocolate became a food for the masses - until its revival in our own time as a luxury item. Chocolate has also been giving up some of its secrets to modern neuroscientists, who have been investigating how flavour perception is mediated by the human brain. And, finally, the book closes with two contemporary accounts of how chocolate manufacturers have (or have not) been dealing with the ethical side of the industry.

Over 80 Delicious Recipes That Are Secretly Good for You

Binging with Babish

Lose Up to a Pound a Day, Reclaim Energy and Focus, Upgrade Your Life

From Bean to Bar

The Defined Dish

From the Cocoa Bean to the Chocolate Bar

The Science of Chocolate

Filled with enticing alternatives for chain-weary-travelers, Roadfood provides descriptions of and directions to (complete with regional maps) the best lobster shacks on the East Coast; the ultimate barbecue joints down South; the most indulgent steak houses in the Midwest; and dozens of top-notch diners, hotdog stands, ice-cream parlors, and uniquely regional finds in between. Each entry delves into the folkways of a restaurant's locale as well as the dining experience itself, and each is written in the Sterns' entertaining and colorful style.

In the spirit of Michael Pollans The Omnivores Dilemma, Raising the Bar: The Future of Fine Chocolate tells the story of what that next movement in the fine flavour chocolate symphony might hold.

*Chocolate comes in many forms - from chocolate bars to hot chocolate - but how was it first discovered, and how is it made? Trace the journey chocolate makes, from the cocoa bean on the tree to the chocolate bar in the shop in this fascinating report. * Copper/Band 12 books provide more complex plots and longer chapters that develop reading stamina. * Text type: A non-fiction report. * Curriculum links: Geography; History. * This book has been quizzed for Accelerated Reader.*

This expert and irresistible book for everyone who loves chocolate is packed with amazing stories, tasting notes, history, myths, recipes, and "chocolate philosophy." Learn how to differentiate between good chocolate and bad, how to select a chocolate that reflects the day's "mood," and more.

How Is Chocolate Made?

A Family Cookbook

Belgian Chocolate

The Well Plated Cookbook

Fast, Healthy Recipes You'll Want to Eat

Decadent Recipes from San Francisco's Premium Bean-to-Bar Chocolate Company

The Book of Chocolate

Stories and recipes from the Mast Brothers, makers and purveyors of America’s finest craft chocolate. The Mast Brothers are pioneers of the bean-to-bar craft chocolate movement. Sourcing cocoa with unique flavor profiles from around the equator, they roast the beans in small batches to create truly handmade chocolate, one of the very few chocolate makers to do so. At their flagship factory and retail shop in Brooklyn, their distinctive bars are wrapped in exquisite custom papers that they have designed and are sold at specialty food shops around the country and around the world. Many of the world’s pre-eminent chefs, including Thomas Keller, Dan Barber, Daniel Humm, Alice Waters, and Alain Ducasse choose Mast Brothers Chocolate for cooking for its purity and distinctive tasting notes. In Mast Brothers Chocolate: A Family Cookbook, they share their unique story and recipes for classic American desserts like chocolate cookies and cakes, brownies, bars, milkshakes, and even home-made whoopie pie. There are mouthwatering savory dishes as well, like Pan-seared Scallops with Cocoa Nibs and Cocoa Coq au Vin. With striking color photographs throughout, this cookbook celebrates the vision and allure of Mast Brothers Chocolate, the leaders of the American craft chocolate movement and the choice of the world’s great chefs.

Author Megan Giller invites fellow chocoholics on a fascinating journey through America ’ s craft chocolate revolution. Learn what to look for in a craft chocolate bar and how to successfully pair chocolate with coffee, beer, spirits, cheese, or bread. This comprehensive celebration of chocolate busts some popular myths (like “ white chocolate isn ’ t chocolate ”) and introduces you to more than a dozen of the hottest artisanal chocolate makers in the US today. You ’ ll get a taste for the chocolate-making process and understand how chocolate ’ s flavor depends on where the cacao was grown — then discover how to turn your artisanal bars into unexpected treats with 22 recipes from master chefs.

Comfort classics with a lighter spin, from the creator of the healthy-eating blog Well Plated by Erin. Known for her incredibly approachable, slimmed-down, and outrageously delicious recipes, Erin Clarke is the creator of the smash-hit food blog in the healthy-eating blogosphere, Well Plated by Erin. Clarke’s site welcomes millions of readers, and with good reason: Her recipes are fast, budget-friendly, and clever; she never includes an ingredient you can’t find in a regular supermarket or that isn’t essential to a dish’s success, and she hacks her recipes for maximum nutrition by using the “stealthy healthy” ingredient swaps she’s mastered so that you don’t lose an ounce of flavor. In this essential cookbook for everyday cooking, Clarke shares more than 130 brand-new rapid-fire recipes, along with secrets to lightening up classic comfort favorites inspired by her midwestern roots, and clever recipe hacks that will enable you to put a healthy meal on the table any night of the week. Many of the recipes feature a single ingredient used in multiple, ingenious ways, such as Sweet Potato Boats 5 Ways. The recipes are affordable and keep practicality top-of-mind. She’s eliminated odd leftover “orphan” ingredients and included Market Swaps so you can adjust the ingredients based on the season or what you have on hand. To help you make the most of your cooking, she’s even included tips to store and reheat leftovers, as well as clever ideas to turn them into an entirely new dish. From One-Pot Creamy Sundried Tomato Orzo to Sheet Pan Tandoori Chicken, all of the recipes are accessible to cooks of every level, and so indulgent you won’t detect the healthy ingredients. As Clarke always hears from her readers, “My family doesn’t like healthy food, but they LOVED this!” This is your homey guide to a healthier kitchen.

A compact connoisseur’s guide, with recipes, to today’s cutting-edge array of chocolates and chocolate makers from former Chez Panisse pastry chef David Lebovitz. In this compact volume, David Lebovitz gives a succinct cacao botany lesson, explains the process of chocolate making, runs through chocolate terminology and types, presents information on health benefits, offers an evaluating and buying primer, profiles the world’s top chocolate makers and chocolatiers (with a whole chapter dedicated to Paris alone!), and shares dozens of little-known factoids in sidebars throughout the book. The Great Book of Chocolate includes more than 50 location and food photographs, and features more than 30 of Lebovitz’s favorite chocolate recipes, from Black-Bottom Cupcakes to Homemade Rocky Road Candy, Orange and Rum Chocolate Mousse Cake to Double Chocolate Chip Espresso Cookies. His extensive resource section (with websites for international ordering) can bring the world’s best chocolate to every door. A self-avowed chocoholic, Lebovitz nibbles chocolate every day, and with The Great Book of Chocolate in hand, he figures the rest of us will too.

The Chocolate Lover’s Guide with Recipes [A Baking Book]

A Decadent Collection of Morning Pastries, Nostalgic Sweets, and Showstopping Desserts

Guittard Chocolate Cookbook

America’s Craft Chocolate Revolution: The Origins, the Makers, and the Mind-Blowing Flavors

The Future of Fine Chocolate

A Cultural and Natural History of Cacao with Recipes

A decadent celebration of all things chocolate from the first organic and Fair Trade chocolate factory in the U.S., featuring 75 recipes for sweet and savory chocolate treats Who doesn’t love chocolate? Here are delicious sweet and savory chocolate recipes, along with the fascinating story of how North America’s first organic and Fair Trade chocolate factory came to be (and why they are so passionate about how their chocolate is made). Theo Chocolate is dedicated to making the world a better place. From bean to bar, Theo Chocolate uses organic ingredients and is committed to Fair Trade practices, working closely with farmers around the world who grow the cocoa beans used in their chocolate. This book not only shares Theo’s story and their passion for doing the right thing, but also celebrates the decadent pleasure of enjoying excellent chocolate thanks to 75 recipes to make at home along with full-color photographs throughout.

Updated with new chapters on the environmental and geopolitical impact of cacao production and the latest health findings, a visual reference incorporates new photography and 30 original or revised recipes for chocolate foods ranging from the sweet to the savory.

From the world’s finest chocolatier, who originated the “bean-to-bar” concept, comes this collection of 170 recipes for the very best and most essential chocolate confections. Belgium’s foremost practitioner of the art of fine chocolate making shares his passion and his knowledge in this extravagantly beautiful volume. Pierre Marcolini’s confections have been acclaimed as the world’s most delectable chocolate creations, and his book is a delicious immersion into the world of fine chocolate and a tribute to its majesty. Marcolini was the first chocolatier to create his chocolates according to a bean-to-bar philosophy— an idea born from the realization that just as the finest wines reflect the “terroir” in which the grapes are grown, so too would chocolate benefit from careful selection from specific estates. Here, he reveals the trade secrets of the art of fine chocolate making: learn how to roast, grind, and temper the chocolate at home just like the professionals and master all aspects of chocolate making. His recipes run the gamut of chocolate possibilities—irresistible creamy sauces, decadent pastries, bars, truffles, and even a smattering of savory dishes—and are beautifully presented and gorgeously photographed in this handsome volume that no chocolate lover should be without.

Chocolate is a decadent visual exploration of the world’s favorite indulgence, from its origins to tasting, techniques, and recipes, so every chocoholic can really appreciate every mouthful. Find out how to identify quality when buying, taste like a pro, or make your own chocolate at home and experiment with different flavor combinations. Take the leap from chocoholic to chocolatier with the help of 15 step-by-step recipes for truffles, fondant, cake, and more. Eight step-by-step techniques provide mini master classes for tempering, flavoring, and even making your own bean-to-bar chocolate. Chocolate also traces the transformation from cocoa bean to bar, highlights the chocolate-producing countries throughout the world, and explains why chocolate is so addictive. With more than 300 photographs, this book is a visual indulgence that is sure to lead to a palatable one. Give in to your inner chocoholic and become an expert on the world’s most delectable treat with DK’s Chocolate.

James and the Giant Peach

A Chocolate-Lover’s Guide to Britain

Recipes & Sweet Secrets from Seattle’s Favorite Chocolate Maker

From Bean to Bar to S’more: A Cookbook

100 Recipes Recreated from Your Favorite Movies and TV Shows

Integrating Knowledge for a Sustainable Future

Ready for Dessert

Pastry chef David Lebovitz is known for creating desserts with bold and high-impact flavor, not fussy, complicated presentations. Lucky for us, this translates into showstopping sweets that bakers of all skill levels can master. In Ready for Dessert, elegant finales such as Gâteau Victoire, Black Currant Tea Crème Brûlée, and Anise-Orange Ice Cream Profiteroles with Chocolate Sauce are as easy to prepare as comfort foods such as Plum-Blueberry Upside-Down Cake, Creamy Rice Pudding, and Cheesecake Brownies. With his unique brand of humor—and a fondness for desserts with “screaming chocolate intensity”—David serves up a tantalizing array of more than 170 recipes for cakes, pies, tarts, crisps, cobblers, custards, soufflés, puddings, ice creams, sherbets, sorbets, cookies, candies, dessert sauces, fruit preserves, and even homemade liqueurs. David reveals his three favorites: a deeply spiced Fresh Ginger Cake; the bracing and beautiful Champagne Gelée with Kumquats, Grapefruits, and Blood Oranges; and his chunky and chewy Chocolate Chip Cookies. His trademark friendly guidance, as well as suggestions, storage advice, flavor variations, and tips will help ensure success every time. Accompanied with stunning photos by award-winning photographer Maren Caruso, this new compilation of David’s best recipes to date will inspire you to pull out your sugar bin and get baking or churn up a batch of homemade ice cream. So if you’re ready for dessert (and who isn’t?), you’ll be happy to have this collection of sweet indulgences on your kitchen shelf—and your guests will be overjoyed, too.

From nationally-lauded San Francisco chocolate maker, Dandelion Chocolate, comes the first ever complete guide to making chocolate from scratch. From the simplest techniques and technology—like hair dryers to rolling pins—to the science and mechanics of making chocolate from bean to bar, Making Chocolate holds everything the founders and makers behind San Francisco’s beloved chocolate factory have learned since the day they first cracked open a cocoa bean. Best known for their single origin chocolate made with only two ingredients—cocoa beans and cane sugar—Dandelion Chocolate shares all their tips and tricks to working with cocoa beans from different regions around the world. There are kitchen hacks for making chocolate at home, a deep look into the nuts, bolts, and ethics of sourcing beans and building relationships with producers along the supply chain, and for ambitious makers, tips for scaling up. Complete with 30 recipes from the chocolate factory’s much-loved pastry kitchen, Making Chocolate is a resource for hobbyists and more ambitious makers alike, as well as anyone looking for maybe the very best chocolate chip cookie recipe in the world.

Finally, the first book to reveal the complete bean-to-bar process of creating chocolate from scratch in your own kitchen, plus over 100 recipes for delectable cacao treats. Through easy-to-understand recipes, Chocolate Alchemy makes creating your own chocolate at home accessible to everyone, whether you are an avid cook or simply a chocolate lover. Called a “female pioneer of bean-to-bar chocolate,” Kristen Hard shares her philosophy and secrets to making chocolate, with clear instructions on minimal-processing techniques without additives. The book is filled with more than 100 innovative recipes that showcase chocolate’s complex flavor, from pink peppercorn ginger truffles and hickory-smoked caramels to chocolate oatmeal cream pies and raw almond bark.

Step-by-step photographs guide the home cook, but also allow for experimentation and customization. Chocolate Alchemy gives chocolate addicts the knowledge and confidence to set up their own chocolate laboratory and craft confections and baked goods with the true flavors of chocolate as the star of the show.

Experts discuss the challenges faced in agrobiodiversity and conservation, integrating disciplines that range from plant and biological sciences to economics and political science. Wide-ranging environmental phenomena—including climate change, extreme weather events, and soil and water availability—combine with such socioeconomic factors as food policies, dietary preferences, and market forces to affect agriculture and food production systems on local, national, and global scales. The increasing simplification of food systems, the continuing decline of plant species, and the ongoing spread of pests and disease threaten biodiversity in agriculture as well as the sustainability of food resources. Complicating the situation further, the multiple systems involved—cultural, economic, environmental, institutional, and technological—are driven by human decision making, which is inevitably informed by diverse knowledge systems. The interactions and linkages that emerge necessitate an integrated assessment if we are to make progress toward sustainable agriculture and food systems. This volume in the Strüngmann Forum Reports series offers insights into the challenges faced in agrobiodiversity and sustainability and proposes an integrative framework to guide future research, scholarship, policy, and practice. The contributors offer perspectives from a range of disciplines, including plant and biological sciences, food systems and nutrition, ecology, economics, plant and animal breeding, anthropology, political science, geography, law, and sociology. Topics covered include evolutionary ecology, food and human health, the governance of agrobiodiversity, and the interactions between agrobiodiversity and climate and demographic change.

Indulge Your Inner Chocoholic, Become a Bean-to-Bar Expert

A Bean-To-Bar Primer

Roadfood

Raising the Bar

The Girl Who Ate Everything

The Chocolate Connoisseur

Discover Chocolate

The Art and Craft of Chocolate is a celebration of a beloved ingredient, from bean to bar, offering the enthusiast an understanding of how to make chocolate with household tools.

One of the largest food commodities exported from the developing countries to the rest of the world, cocoa has gained increasing attention on the global market—raising many questions about its quality, sustainability and traceability. Cocoa Production and Processing Technology presents detailed explanations of the technologies that could be employed to assure sustainable production of high-quality and safe cocoa beans for the global confectionary industry. It provides overviews of up-to-date technologies and approaches to modern cocoa production practices, global production and consumption trends as well as principles of cocoa processing and chocolate manufacture. The book covers the origin, history and taxonomy of cocoa, and examines the fairtrade and organic cocoa industries and their influence on smallholder farmers. The chapters provide in-depth coverage of cocoa cultivation, harvesting and post-harvest treatments with a focus on cocoa bean composition, genotypic variations and their influence on quality, post-harvest pre-treatments, fermentation techniques, drying, storage and transportation. The author provides details on cocoa fermentation processes as well as the biochemical and microbiological changes involved and how they influence flavour. He also addresses cocoa trading systems, bean selection and quality criteria, as well as industrial processing of fermented and dried cocoa beans into liquor, cake, butter and powder. The book examines the general principles of chocolate manufacture, detailing the various stages of the processes involved, the factors that influence the quality characteristics and strategies to avoid post-processing quality defects. This volume presents innovative techniques for sustainability and traceability in high-quality cocoa production and explores new product development with potential for cost reduction as well as improved cocoa bean and chocolate product quality.

Bean-to-Bar ChocolateAmerica’s Craft Chocolate Revolution: The Origins, the Makers, and the Mind-Blowing FlavorsStorey Publishing

Recipes recreated from beloved movies and TV shows by the host of one of the most popular food programs on the internet

Obroni and the Chocolate Factory

An Unlikely Story of Globalization and Ghana’s First Gourmet Chocolate Bar

Cocoa Production and Processing Technology

The New Taste of Chocolate

The Coast-To-Coast Guide to 500 of the Best Barbecue Joints, Lobster Shacks, Ice Cream Parlors, Highway Diners, and Much, Much More

America’s Craft Chocolate Revolution: The Origins, the Makers, and the Mind-Blowing Flavors

Agrobiodiversity

Make your decadent dreams come true with this chocolate-covered collection of more than 200 foolproof recipes that showcase the treasured dessert ingredient--from delicious morning baked goods and pick-me-up treats to rich after-dinner delights for special occasions. Chocolate may be the most universally loved (and craved) flavoring, and Everything Chocolate is the definitive guide to any sweet treat you can imagine featuring it, for any time of day. Wake up with streusel-topped Chocolate-Walnut Muffins that are easy to make or professional-grade Chocolate Croissants when weekend time allows. Pack lunches with pleasing Milk Chocolate Revel Bars or serve Magic Chocolate Flan Cake or Chocolate Pavlova with Berries and Whipped Cream after dinner. Much of why we fall for chocolate is because it brings back memories of candy bar snacks and sneaking just-baked chocolate chip cookies while they're still warm (we have the best recipe). We channel the nostalgia in recipes like Chocolate Fluff Cookies and Frozen Snickers Ice Cream Cake. But chocolate is also a grown-up favorite for black-tie desserts--think low, lush slices like Blood Orange Chocolate Tart or ganache-enrobed Chocolate-Pecan Torte (we'll teach you how to get a perfectly smooth coating). The full range of chocolate recipes is here, avoiding the pitfalls of unbalanced chocolate flavor (too bitter or too sweet) or dry, crumbly baked goods (chocolate contains starch and we've learned how to mind it). Become a home chocolatier by learning all about chocolate nomenclature, how to shop for the best-tasting cocoa powder, when you should use chocolate bars versus chips, decorating dazzling desserts with chocolate, and how to make candies and cookies with shiny, snappy chocolate coatings with our shortcut to tempering.

The Secret Life of Chocolate is a book about chocolate. Not the sweet, mass-produced fatty confection most of us are familiar with, though. This is about old-school chocolate - pre-Colombian, Central American, bitter-spicy-foamy-intense-blow-your-socks-off chocolate. Chocolate beverages made with roasted beans, water, spices, and indigenous plants. The book delves into the ancient history of the human relationship with the cocoa bean tree, Theobroma cacao, dissects the pharmacological properties of chocolate to the fullest possible extent, and divulges the mythical and magical associations of human interactions with this incredible plant.

A connoisseur’s guide to acquiring and consuming the world’s best chocolates is a lavishly illustrated reference that provides information on cocoa-growing regions, makes recommendations for pairing chocolate with wine, and addresses the latest claims about the health benefits of chocolate. 20,000 first printing.

Hidden Persuaders of Cocoa and Chocolate: A Flavor Lexicon for Cocoa and Chocolate Sensory Professionals provides an overview of the tastes, aromas and notes describing cocoa and chocolate. In addition to exploring tastes, aromas and notes, the book broadens the language for describing chocolate by relating tasting experiences to the process of pairing flavors. This resource, designed for both academics and those working in research and development, equips the reader to describe these attributes in a sensory language for the purposes of new product development or quality improvement. Provides an overview of the tastes, aromas and notes describing cocoa and chocolate Features scientific explanations of the volatile and non-volatile aspects of each flavor Contains science-based categorization of taste, various aromas, trigeminal sensations and atypical flavors

The Art and Craft of Chocolate

Healthy and Wholesome Weeknight Recipes

The Secret Life of Chocolate

Bean-to-Bar Chocolate

The Ultimate Guide to Buying, Tasting, and Enjoying Fine Chocolates

Making Artisan Chocolates

Everything Chocolate

What country makes the best chocolate? Most people would answer "Switzerland," or, if they're discerning, "Belgium" or "France." But, how many cocoa trees grow in Zurich? Lyon? Antwerp? Shouldn't the country known for growing the best cocoa beans be the one that makes the best chocolate? So, captivated by theories of international trade but with precious little knowledge of cocoa or chocolate, Steven Wallace set out to build the Omanhene Cocoa Bean Company in Ghanan—a country renowned for its cocoa and where Wallace spent part of his youth—in a quest to produce the world's first export-ready, single-origin chocolate bar. What followed would be the true story of an obroni—a white person—from Wisconsin taking on the ultimate entrepreneurial challenge. Written with sensitivity and devastating self-awareness, Obroni and the Chocolate Factory is Steven's chaotic, fascinating, and bemusing journey to create a successful international business that aspired to do a bit of good in the world. This book is at once a penetrating business memoir and a story about imagining globalism done right. Wallace's picaresque journey takes him to Ghana's residence for the head of state, to the Amsterdam offices of a secretive international cocoa conglomerate, and face-to-face with key figures in the sharp-elbowed world of global trade and geopolitics. Along the way he'll be forced to deal with bureaucratic roadblocks, a legacy of colonialism, corporate intrigue, inscrutable international politics, a Bond-esque villain nemesis, and constant uncertainty about whether he'll actually pull it off. This rollicking love letter to both Ghana and the world of business is a rare glimpse into the mind of an unusually literate and articulate entrepreneur.

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.

Chocolate . . . - Its scientific name means "food of the gods." - The Aztecs mixed it with blood and gave it to sacrificial victims to drink. - The entire town of Hershey, Pennsylvania was built by Milton Hershey to support his chocolate factory. Its streetlights are shaped like chocolate Kisses. - The first men to climb to the top of Mount Everest buried a chocolate bar there as an offering to the gods of the mountain. - Every twenty-four hours, the U.S. chocolate industry goes through eight million pounds of sugar. - Its special flavor is created by a combination of 600 to 1000 different chemical compounds Join science author HP Newquist as he explores chocolate's fascinating history. Along the way you'll meet colorful characters like the feathered-serpent god Quetzalcoatl, who gave chocolate trees to the Aztecs; Henri Nestlé, who invented milk chocolate while trying to save the lives of babies who couldn't nurse; and the quarrelsome Mars family, who split into two warring factions, one selling Milky Way, Snickers, and 3 Musketeers bars, the other Mars Bars and M&M's. From its origin as the sacred, bitter drink of South American rulers to the familiar candy bars sold by today's multimillion dollar businesses, people everywhere have fallen in love with chocolate, the world's favorite flavor.

Tells how chocolate bars are made, from the time the cocoa beans are picked from the tree until the store sells them.

My Best Recipes [A Baking Book]

The Great Book of Chocolate

Making Chocolate

Chocolate Alchemy

The Amazing Story of the World's Favorite Candy

Chocolate

A Flavor Lexicon for Cocoa and Chocolate Sensory Professionals

Chocophiles are discovering what professional bakers such as Alice Medrich and David Lebovitz have known all along: Guittard, San Francisco's oldest continuously family-owned chocolate company, makes some of the best premium chocolate available. With 50 tempting photographs and 60 simple recipes for every kind of indulgence, Amy G's true favorite recipes from five generations of Guittards, ranging from start-your-day-right Chocolate Cherry Scones to fudgey Mocha Cookies and deep, dark Chocolate Caramel Pecan Bundt Cake. Leave it to the people who really know chocolate to make a collection of recipes that are sure to make every chocolate lover long for one bite more. Chocolate arouses greater passion in its fans than any other food, and chocolate-making is one of the most exciting and dynamic areas in Britain's burgeoning artisan food scene. This book is a celebration of chocolate-making, designed to locate and bring to a wider audience the fascinating people making good chocolate in the right way. From a dozen regional chapters, each one is centered on a local hero but also casts light on other chocolatiers and bean-to-bar makers in their area. A profile of the area and its most characterful artisans is backed up in each chapter by a locator map and data on transport links, supplier websites, and other foodie points of interest. Part travelogue, part informative and entertaining, there will be practical information that readers can use to make their way around Britain, tasting as they go, or to order lovely chocolate from their armchair while reading about the people who make it. Among the people and places to be included are Duffy Sheardown, a former Formula One racing engineer who shed in Cleethorpes that are prized by chocolate connoisseurs all over the world; Willie Harcourt-Cooze, a glamorous globetrotter who grows cocoa in Venezuela and makes chocolate in Uffculme, Devon (sold in Waitrose); and the passionate young women of Dormouse, who from tiny premises in Manchester are winning international accolades.

* In this book for skilled amateurs and professionals, 13 chocolatiers talk about their work and share their favorite recipes* Includes technical references (origin of the beans, installation, machines, technical sheets) useful to the chocolatier in the making* Pierre Marcolini is one of Belgium's best-known chocolatiers, and is a pioneer in the world of bean-to-bar chocolate. Marcolini has selected 13 chocolatiers who work according to the bean-to-bar principle, an artisanal approach that focuses on the quality and source of the cacao beans and how they are prepared. These enthusiasts (plus Pierre Marcolini himself) explore their calling, describe how they work, and share three favourite recipes. Whether working in small companies or starting in the business, all these chocolatiers share the love of their work, the desire to transmit their know-how, the importance of values such as authenticity and quality, and the aspiration to innovate. Chocolatiers include Cédric De Taeye: Chocolatoa (Mario Vandeneede); Chocolatier M (David Maenhout); Darcis (Jean-Philippe Deremiens); Legast (Thibaut Legast et Patricia Forero); Marcolini (Pierre Marcolini); Mi Joya (Nicolas et Caroline de Schaetzen); Mike & Becky (Björn Becker and Julia Mikerova); Millésime Chocolat (Jean-Christophe Hubert); The Chocolate Line (Dominique Persoone); Van Dender (Herman Van Dender); Zoot (David Van Acker and Pieter Van Acker)

Technically advanced instructions for professionals are included.

Gluten-free, dairy-free, and grain-free recipes that sound and look way too delicious to be healthy from The Defined Dish blog, fully endorsed by Whole30.

The Bean-To-Bar Generation

Chocolat

The Bulletproof Diet

Hidden Persuaders in Cocoa and Chocolate

Theo Chocolate

Easy Family Recipes from a Girl Who Has Tried Them All

MAST BROTHERS CHOCOLATE

Craft chocolate is hot, thanks to directly sourced ingredients from cacao bean farms and an amazing range of flavors. With tasting and pairing guidelines, recipes from top chocolatiers, and stories of America’s leading makers, this rich compendium is a chocolate-lover’s dream. In his mid-twenties, Dave Asprey was a successful Silicon Valley multimillionaire. He also weighed 300 pounds, despite the fact that he was doing what doctors recommended: eating 1,800 calories a day and working out 90 minutes a day, six times a week. When his excess fat started causing brain fog and food cravings sapped his energy and willpower, Asprey turned to the same hacking techniques that made his fortune to "hack" his own biology, investing more than \$300,000 and 15 years to uncover what was hindering his energy, performance, appearance, and happiness. From private brain EEG facilities to remote monasteries in Tibet, through radioactive brain scans, blood chemistry work, nervous system testing, and more, he explored traditional and alternative technologies to reach his physical and mental prime. The result? The Bulletproof Diet, an anti-inflammatory program for hunger-free, rapid weight loss and peak performance. The Bulletproof Diet will challenge—and change—the way you think about weight loss and wellness. You will skip breakfast, stop counting calories, eat high levels of healthy saturated fat, work out and sleep less, and add smart supplements. In doing so, you'll gain energy, build lean muscle, and watch the pounds melt off. By ditching traditional "diet" thinking, Asprey went from being overweight and sick in his twenties to maintaining a 100-pound weight loss, increasing his IQ, and feeling better than ever in his forties. The Bulletproof Diet is your blueprint to a better life.

Take it from a girl who has earned her name as The Girl Who Ate Everything, this cookbook is filled with family friendly recipes that were taste tested and approved by her own 5 kids. There are over 90 new, drool worthy recipes along with 10 popular favorites from the blog. From appetizer to dessert, you'll find a wide variety of recipes for every palate. Every recipe has a photo taken by Christy herself and personalized tips to help you along the way. You'll love her S'mores Cookie Cups, Cheeseburger Pizza Balls, Juicy Beef Tenderloin, and Cinnamon Roll Sheet Cake.

Chocolate-Covered Katie

The True History of Chocolate