



Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner

Peter P. Greweling, The Culinary Institute of America

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Chocolate and candy making today is undergoing a renaissance in public awareness and status. This comprehensive book combines artisan confectionery techniques with accessible explanations of the theory and science as well as formulas for use in production. Fundamental information for the confectioner includes ingredient function and use, chocolate processing, and artisan production techniques. The book contains 140 formulas and variations for beautiful confections, including dairy-based centers, crystalline and noncrystalline sugar confectionery, jellies, and nut center and aerated confections.

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