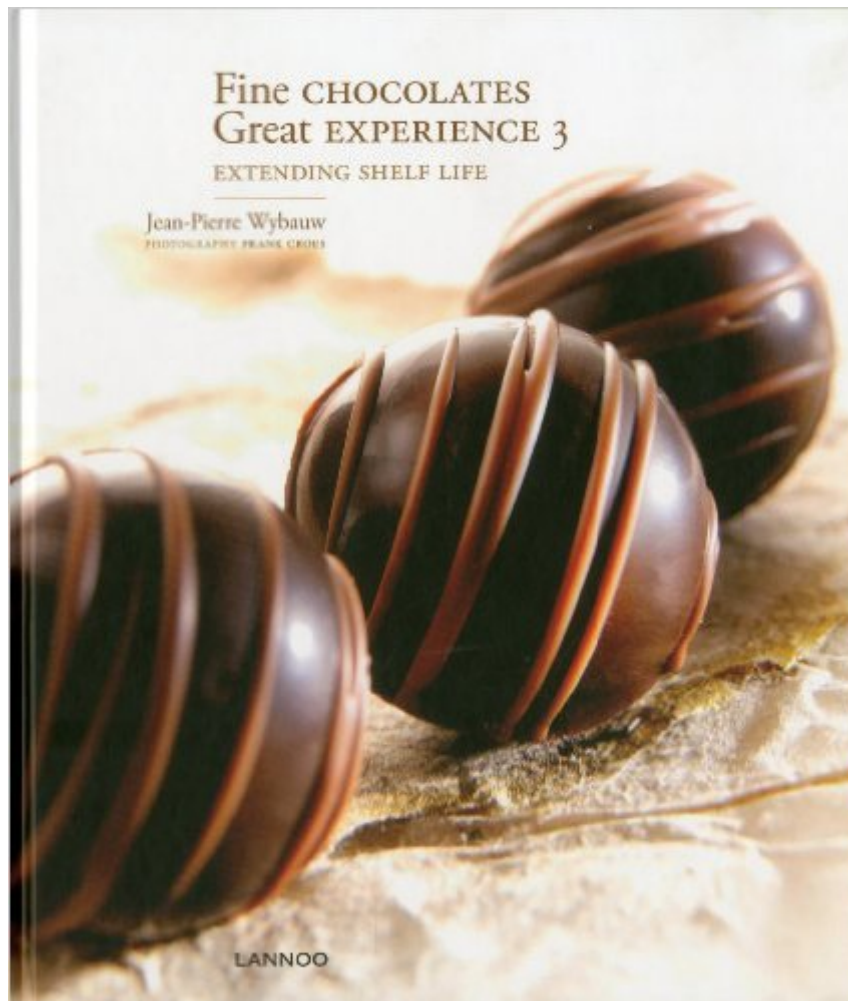# Fine Chocolates Great Experience 3: Extending Shelf Life

Synopsis

A new edition of the best-selling 'Fine Chocolates'.

Book Information

Hardcover: 224 pages

Publisher: Lannoo Publishers (Acc) (December 16, 2010)

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Average Customer Review: 4.6 out of 5 starsÂ Â See all reviewsÂ (15 customer reviews)

Best Sellers Rank: #490,362 in Books (See Top 100 in Books)   #107 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate   #1263 inÂ Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

This book is the third addition to my chocolate library in the last few months. The other two are 'Chocolates and Confections' by Grewelling and 'Making Artisan Chocolates' by Shotts. All three are top quality books.This one by Wybauw is an excellent book covering a variety of methods, procedures and products. It is a professional book as can be seen by the high price. If you are not very experienced with chocolate, but are adept in the kitchen, don't blow your money. Try your hand first, using the book by Shotts, which is very good and very cheap (see my review).Wybauw does not only deal with chocolaterie in this fine tome, but with many aspects of candymaking, including fruit pastes, marzipan, caramels, nougat, candied peel etc. All types of chocolates are exhibited, including, molded, ganaches and enrobed. There are many recipes for different kinds of ganaches and fillings. The methods are clearly depicted in color photographs and products are alloted a full page photo each. Tempering techniques are explained in detail and there are troubleshooting sections and information charts everywhere.Special attention is given to the preservation of centers. The author uses sorbitol, a derivative of glucose, that is used in several foodstuffs as a humitifier and preservative, and even in toothpaste!(it is the ingredient that gives you that cold refreshing sensation when you brush your teeth). Research is still being done as to the safety for the human health if it is consumed in great quantities.The translation is not as bad as some other reviewers have depicted it. I still haven't found a sentence or instruction that I have not understood.Weights

are in Metric as is the case with all self-respecting professional books.

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