

Synopsis

Now you can enjoy one of the great tastes and textures in raw •raw chocolate. Raw chocolate can be made without a lot of fuss and with great results. This book features truffles, fudge, buttercups, fruit, smoothies, bonbons, and more. With cacao beans and health-promoting ingredients like goji berries and maca, raw chocolate is even healthy for you!

Book Information

Hardcover: 144 pages

Publisher: Gibbs Smith (February 1, 2012)

Language: English

ISBN-10: 1423621050

ISBN-13: 978-1423621058

Product Dimensions: 8.4 x 0.8 x 9.3 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars See all reviews (39 customer reviews)

Best Sellers Rank: #615,305 in Books (See Top 100 in Books) #131 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate #258 in Books > Cookbooks, Food & Wine > Cooking Methods > Raw #1610 in Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

Raw Food reaches past trendiness into a normal part of life these days. Restaurants, cookbooks, and even most kitchens are equipped to produce raw dishes that satisfy the palate and your hunger. Most cooks have a food processor, definitely needed to get the best results from "Raw Chocolate." Preparing raw recipes involves some challenges. For example, many require advance planning. A home primarily eating a raw diet has the usual nuts soaking on a daily basis. Those exploring this approach to food or the raw-curious must handle the "Raw Chocolate" cookbook with deliberate intention. Read the cookbook first--from getting oriented to ingredients, techniques and timing--to choosing a couple of initial recipes that inspire you, I don't recommend plunking the book down on your counter and diving in. I love jumping into a new recipe; here, you are likely to end up doing a header into the muck under the lake. Although paralysis is unlikely, the "now" scenario makes success equally elusive. Take the time to understand the special ingredients, add them to your pantry, and plan ahead for these recipes. The time and effort is worth the investment. A good starting place is the Macadamia Brittle. Once you've created a batch of tempered chocolate you may feel impatient to complete a recipe. Consider starting with the brittle. The combined powerful

presence of the chocolate base, rich macadamia nuts and swarthy smoked salt reminds my mouth of a dinner party with my best friends. The flow of great conversation, interesting dishes, and the comfort of friendship resides in the flavors of each piece. One recipe I tested demonstrated the planning needed to complete the recipe. Fortunately, the authors made sure to tell you in the recipe it takes three steps.

[Download to continue reading...](#)

Raw Chocolate Treats: Healthy Recipes for the Chocolate Lover
Chocolate, Chocolate, Chocolate
Simply Raw 2016 Wall Calendar: Vegetable Portraits with Raw Food Recipes
Simply Raw 2017 Wall Calendar: Vegetable Portraits and Raw Food Recipes
Raw and Simple: Eat Well and Live Radiantly with 100 Truly Quick and Easy Recipes for the Raw Food Lifestyle
Kristen Suzanne's EASY Raw Vegan Holidays: Delicious & Easy Raw Food Recipes for Parties & Fun at Halloween, Thanksgiving, Christmas, and the Holiday Season
Kristen Suzanne's EASY Raw Vegan Dehydrating: Delicious & Easy Raw Food Recipes for Dehydrating Fruits, Vegetables, Nuts, Seeds, Pancakes, Crackers, Breads, Granola, Bars & Wraps
The Raw Cure: Healing Beyond Medicine: How self-empowerment, a raw vegan diet, and change of lifestyle can free us from sickness and disease.
Live Raw: Raw Food Recipes for Good Health and Timeless Beauty
Photoshop CS2 RAW: Using Adobe Camera Raw, Bridge, and Photoshop to Get the Most out of Your Digital Camera
Photoshop CS3 Raw: Transform Your RAW Images into Works of Art
The Digital Negative: Raw Image Processing in Lightroom, Camera Raw, and Photoshop (2nd Edition)
The Digital Negative: Raw Image Processing in Lightroom, Camera Raw, and Photoshop
Raw Chocolate
Chocolate Wars: The 150-Year Rivalry Between the World's Greatest Chocolate Makers
The Little Books of Champagne, Chocolate, and Roses: The Little Book of Champagne/The Little Book of Chocolate/The Little Book of Roses
Chocolate Modeling Cake Toppers: 101 Tasty Ideas for Candy Clay, Modeling Chocolate, and Other Fondant Alternatives
Guittard Chocolate Cookbook: Decadent Recipes from San Francisco's Premium Bean-to-Bar Chocolate Company
The Chocolate Connoisseur: For Everyone With a Passion for Chocolate
Couture Chocolate: A Masterclass in Chocolate

[Dmca](#)