



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

By Peter P. Greweling, The Culinary Institute of America (CIA)

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The comprehensive guide to chocolate and candy making for professionals and serious home cooks

Chocolate and candy making is more popular and accessible than it has ever been. This book combines artisan confectionery techniques with straightforward explanations of the theory, science, and formulas at work. Fundamental information includes ingredient function and use, chocolate processing, and artisan production techniques. Professionals and home enthusiasts will find formulas and variations for gorgeous and delectable confections including dairy-based centers, crystalline and non-crystalline sugar confectionery, jellies, nut centers, and aerated confections.

Expanding on the award-winning first edition, this new revision provides the same comprehensive content, foolproof formulas, and step-by-step instructions readers expect, along with the very latest information and guidelines.

- Revised to include 30 percent new recipes and formulas, more than 250 photos, and 27 illustrations
- Features new sections on opening a professional bakeshop, packaging and marketing, and American-style layered candy bars
- Written by Certified Master Baker Peter Greweling, one of the world's top names in confections, and author of *Chocolates and Confections at Home* with *The Culinary Institute of America*, from Wiley

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Editorial Review

Amazon.com Review

Sample Recipes from *Chocolates and Confections*



Caramel Shortbread Bars

[Click here for the recipe](#)



Iced Rosettes

[Click here for the recipe](#)



Skipping Stones

[Click here for the recipe](#)

From the Inside Flap

When it was first published in 2008, **Chocolates and Confections** won the IACP Award and almost instantly became the bible of artisan confectionery. This remarkable and comprehensive guide from master confectioner Peter Greweling of The Culinary Institute of America offers a complete and thorough explanation of the ingredients, theories, techniques, and formulas needed to create every kind of chocolate and confection. As interest in both professional and home chocolate- and candy-making continues to grow, this edition features new formulas, photographs, and illustrations to better meet the needs of confectioners.

This edition is beautifully illustrated throughout with 250 full-color photographs of ingredients, step-by-step techniques (from tempering chocolate to candying fruit), and finished chocolates and confections. It also includes helpful charts that pinpoint common candy-making pitfalls and how to avoid them, guides to the best quality chocolate and other all-natural confectionery ingredients, and information on packaging and storage.

You'll find chapters on every confectionery type, including cream ganache, butter ganache, noncrystalline sugar confections, crystalline sugar confections, jellies, aerated confections, and nut centers, as well as an all-new chapter on American-style layered candy bars. The book includes nearly 200 formulas for classic confections like marzipan, as well as contemporary variations such as Madras, a coconut curry butter ganache. From truffles, hard candies, brittles, toffee, caramels, and taffy to butter ganache confections, fondants, fudges, gummies, candied fruit, marshmallows, divinity, nougat, marzipan, gianduja, and rochers, **Chocolates and Confections** demonstrates how to produce world-class confections and provides the in-depth background information candy makers need to formulate their own signature creations.

From the Back Cover

Praise for *Chocolates and Confections*

"Peter Greweling's *Chocolates and Confections, Second Edition* is a terrific resource for anyone interested in the craft of fine confectionery, and indispensable for the student or professional. With its clear, thorough explanations and well-honed recipes, it provides a solid foundation for understanding and working

successfully in this playful yet exacting branch of the culinary arts."—**Harold McGee**, Author, *On Food and Cooking: The Science and Lore of the Kitchen*

"This insightful book can be regarded as the bible for serious chocolate artisans—or anyone who wishes to become one. A must-have resource for every chocolatier that showcases Peter Greweling's approach to research, dedication to quality, and passion for his craft."—**Dieter G. Schorner**, CMB, CHE, Professor at The Culinary Institute of America

"For professional and aspiring chocolatiers, *Chocolates and Confections, Second Edition* is an indispensable kitchen reference covering science, ingredients, techniques, and recipes. Anyone interested in this dynamic field should not be without this book!"—**Christopher Elbow**, Owner and Chocolatier, Christopher Elbow Artisanal Chocolates

"Peter Greweling has written 'the manual' for candy makers. This book guides you through all aspects of chocolate-and-candy making, with precise instructions, and makes the scientific process easy to understand."—**Andrew Shotts**, Chef, chocolatier, and author of *Making Artisan Chocolates*

"A passionate professional, Peter understands the philosophy of using only the freshest of ingredients to create chocolate edible works of art that arouse all your senses."—**Norman Love**, Chef and President, Norman Love Confections

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Lois Yale:

Now a day folks who Living in the era wherever everything reachable by match the internet and the resources in it can be true or not demand people to be aware of each information they get. How individuals to be smart in getting any information nowadays? Of course the reply is reading a book. Examining a book can help people out of this uncertainty Information specially this Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner book as this book offers you rich information and knowledge. Of course the information in this book hundred per-cent guarantees there is no doubt in it as you know.

James Hill:

The reason? Because this Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner is an unordinary book that the inside of the e-book waiting for you to snap this but latter it will zap you with the secret this inside. Reading this book next to it was fantastic author who have write the book in such incredible way makes the content inside easier to understand, entertaining means but still convey the meaning fully. So , it is good for you because of not hesitating having this any longer or you going to regret it. This excellent book will give you a lot of positive aspects than the other book get such as help improving your ability and your critical thinking way. So , still want to hold up having that book? If I had been you I will go to the guide store hurriedly.

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Is it anyone who having spare time then spend it whole day by means of watching television programs or just lying on the bed? Do you need something new? This Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner can be the answer, oh how comes? The new book you know. You are and so out of date, spending your time by reading in this brand-new era is common not a nerd activity. So what these guides have than the others?

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