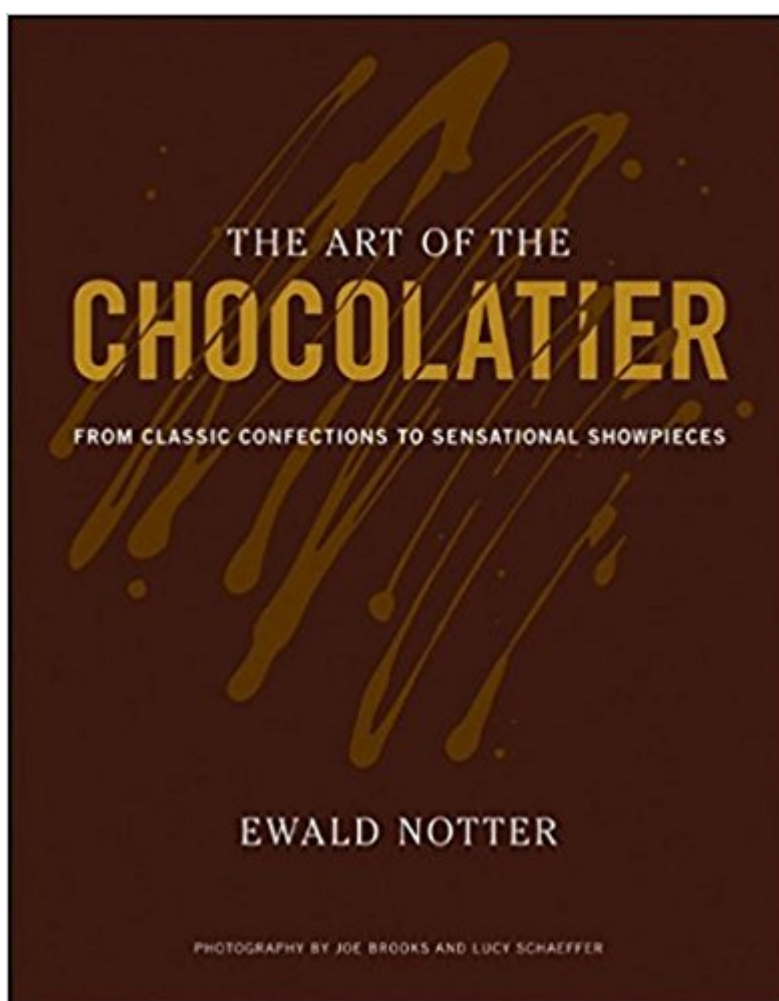


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The Art Of The Chocolatier: From Classic Confections To Sensational Showpieces



Synopsis

A must-have guide to chocolate making and chocolate showpiece design, from renowned confectionery expert Ewald Notter. Covering the full spectrum of chocolate work--from the fundamentals of chocolate making to instruction on advanced showpiece design and assembly--The Art of the Chocolatier is the most complete and comprehensive guide to chocolate making on the market. The book covers basic information on ingredients, equipment, and common techniques in the pastry kitchen, while also offering clear, step-by-step instructions on creating small candies and large-scale chocolate pieces. This is the ideal book for pastry students enrolled in chocolate and confectionery courses, as well as working professionals and even serious home confectioners who want to improve their skills in advanced chocolate work. Illustrated step-by-step instructions cover all the essentials of chocolate-making, from tempering and creating ganache and gianduja to using molds, transfer sheets, and more. An entire chapter devoted to Creating a Competition Piece covers the ins and outs of confectionery competition, from preparing for the event and developing a concept to designing and building a winning chocolate showpiece. Beautiful full-color photos throughout provide inspiration for chocolate décor and showpiece design, while clear how-to photos illustrate key techniques. The Art of the Chocolatier provides expert-level coverage of every aspect of the chocolatier's art for students and professionals alike. Selected Recipes from The Art of the Chocolatier

Chocolate Shavings Chocolate shavings can be used as a décor element for showpieces, and they are useful for hiding imperfections. They are often used to surround flowers instead of leaves. They can be made from any type or color of chocolate. Spread a thin layer of tempered chocolate directly onto a marble with an offset spatula. Clean the edges with a triangle spatula to form a sharp rectangle. Once the chocolate sets, rub your hand over it to warm it and to increase elasticity. Use a triangle scraper to shave off the chocolate in a fast, curving outward motion. NOTE: White chocolate sets more slowly than dark chocolate, allowing more time to shave it off as compared to the dark chocolate.

Variation Marbled Chocolate Shavings: Drizzle dark chocolate onto a marble tabletop, and before it sets, cover with white chocolate, slightly blending them together to create a marbled look. Use an offset spatula to spread the marbled chocolates into a thin layer. Shave off curls as described above.

Flower Vase Showpiece

Clockwise from left on diagram: Leaves, sphere, flower support, circular base for beneath vase, feet, base, support for pralines. NOTE: All templates can be enlarged or reduced as needed. Spheres and feet are included for size only and are meant to be created using molds.

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Customer Reviews

Becoming a successful chocolatier requires artistry, talent, and a range of well-honed pastry and confectionery skills. This book, from renowned chocolatier and pastry chef Ewald Notter, teaches those skills in a stunningly illustrated full-color format and provides a complete education in chocolate work, from basic chocolate making to advanced showpiece construction. Notter begins with an in-depth overview of chocolate, including all of the skills required for producing truffles, slabbed pralines, and other simple candies. He then presents the essential concepts and vital techniques for creating gorgeous large-scale chocolate showpieces that engage the imagination and delight the senses. The book includes detailed descriptions, clear and well-illustrated instructions, step-by-step explanations of techniques, and expert advice on these and other topics:

- The Basics of Chocolate and Other Ingredients A history of chocolate, its harvesting and production, couverture, and other confectionery ingredients such as nuts, spices, sugars, and liquors.
- Essential Equipment All the tools of the trade, including appliances, hand tools, molds, frames, and other candy tools.
- Chocolate Composition and Basic Techniques Including tempering, dipping, sugar boiling, and caramelizing nuts.
- Simple and Advanced Methods and Recipes Including gianduja, marzipan, ganache, and a broad range of chocolate pralines.
- Decorating Techniques Using transfer sheets, airbrushing, and casting, filling, capping, and finishing molded candies.
- Chocolate Showpiece Creation Including bases and tubes, décor, modeling, painting, piping, creating flowers, and assembly of three-dimensional figures.

The Art of the Chocolatier is the only book on the market that covers the full spectrum of chocolate work, from fundamental concepts to beautiful final products. For pastry students, working professionals, and

serious home confectioners who want to improve their skills with chocolate, this is the ultimate guide to the chocolatier's art.

"Ewald Notter is a master of chocolate work and this book is a clear, complete guide to the art of the chocolatier. His passion, artistry, and creativity shine through in his work, which is an inspiration for pastry chefs. His clear and precise instructions make even advanced techniques easy to understand." —Jacques Torres, Meilleur Ouvrier de France Owner and Founder, Jacques Torres Chocolate "When I first got into the world of chocolate and sugar, the name Ewald Notter was synonymous with the best in the world. Twenty-six years later that still hasn't changed. Ewald is blessed with an artistic vision and attention to detail that place him in an elite category of professionals, and his ability to convey those skills to others is the icing on the cake."

—Michael Schneider, Founder and Creator of the National and World Pastry Team Championships "A fantastic book—every chef and aspiring chef should have a copy and keep it close. Thank you, Ewald, for generously sharing your knowledge, perfection, and artistic talent!" —Roland Mesnier, Former White House Pastry Chef

I rank this excellent book as equal but different from Greweling's splendid tome on "Chocolate and Confections". The two complement each other very well. The Classic Confections component of this book has many great recipes for truffles, dipped and molded chocolates, with a great deal of special attention given to decoration by using many colored cocoa butter techniques. After learning the basics from Greweling and Schotts (whose splendid little book on "Making Artisan Chocolates" is a necessary addition to any aspiring chocolatier's collection) I was keen on learning more about the magic of coloring chocolates. While the Greweling book is more focused on the science and theory, this one adds greatly to one's repertoire by broadening the range of flavors and decoration experimentation. I found the showpiece component interesting, and imagine it would be a fantastic primer for someone interested in entering chocolate competitions. The text is clear, well organized with superb pictures. The three books mentioned above are totally sufficient as a good chocolate library. I found the Recchiutti "Chocolate Obsession" and Pierre Herme books to be far less useful.

If you want to know about chocolate, this is the book. Not only is it a physically beautiful book that you open with awe, it's also one of the best books on the subject. From the history of chocolate to the making of chocolate sculptures, this large book has it all. It is well-organized with beautiful photographs, recipes, and instructions. Even if you don't make chocolates, it's a book to keep on

your coffee table for all to browse. Mine, however, is going to be well-used! Now, to figure out how to keep the chocolate stains off of it.

This is a must-have for any aspiring chocolatier. So much knowledge. Beautiful pictures. Chocolate. Forever...

If you are interested in making chocolates yourself these books are very good. Give you lots of tips and tricks how to make them in the best way. New type of flavours put together that you haven't tried before. Same review goes for Making artisan chocolates and Chocolates and Confections: Formula, Theory, and Technique for the Artisan

This was purchased for a gift and will be used by myself as much. I didn't realize there was so much to learn about this trade and skill.....no wonder these little jewels of chocolate are so expensive. I love the book, although it will take much longer to learn and read more. The pics are wonderful as well.....helpful. CJS

I've been wanting this book for so long and I finally got it. I absolutely love it! It's very informative and has lots of good tips.

Once again Chef. Notter did a exceptional work , pictures and recipes are easy to follow. Information is very interesting and right ti the point. I try the receives and my final product was just like the one in the book, great ideas!

Very technical.....maybe above what I expected

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