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chocolates & confections. When it was first published in 2008, Chocolates and Confections won the IACP Award and almost instantly

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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 ...

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Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner by. Peter P. Greweling, Culinary Institute of America. 4.49 · Rating details · 594 ratings · 22 reviews Chocolate and candy making today is undergoing a renaissance in public awareness and status. This comprehensive book combines artisan confectionery ...

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Author: Greweling, Peter P. Brand: Wiley Edition: 2 Binding: Hardcover Number Of Pages: 544 Release Date: 06-11-2012 Details: Product Description Chocolates and Confections Amazon.com Review Sample Recipes from Chocolates and Confections Caramel Shortbread Bars Iced Rosettes Skipping Stones From the Inside Flap chocolates & a

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Chocolate & candy making books - Cookbooks & chocolates ...

The formulas are formatted in a most practical way while imparting artistry and wisdom." -Thalia Hohenthal, Sr. Scientist, Research & Development, Guittard Chocolate Company "An excellent book that not only tells you how to make a wide variety of chocolates and confections, but also explains the theory and equipment needed."

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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

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work. Fundamental information includes ingredient function and use, chocolate processing, and artisan production techniques.

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Too much confectioners' sugar in formula. Insufficient cocoa butter in chocolate. Do not process excessively after the chocolate is added. Reduce confectioners' sugar in formula. Use chocolate with sufficient cocoa butter content. TOO SOFT WHEN SET: Excessive nuts in formula. Gianduja not tempered. Use lower proportion of nuts in formula

Fat Migration from Chocolates and Confections: Formula ...

Buy Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner by Greweling, Peter P., The Culinary Institute of America (CIA) (ISBN: 9780764588440) from Amazon's Book Store. Everyday low prices and free delivery on eligible orders.

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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

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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.

Chocolates and Confections: Formula, Theory, and Technique ...

AbeBooks.com: Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner (9780470424414) by Greweling, Peter P.; The Culinary Institute Of America (CIA) and a great selection of similar New, Used and Collectible Books available now at great prices.

9780470424414: Chocolates and Confections: Formula, Theory ...

His Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner (Wiley, 2007) delves deeper into the technical details. And for an eye-opening review of just how complex the chemistry of candy syrups is, take a look at the review cited below.

Curious Cook in the New York Times: Making Candies in the ...

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