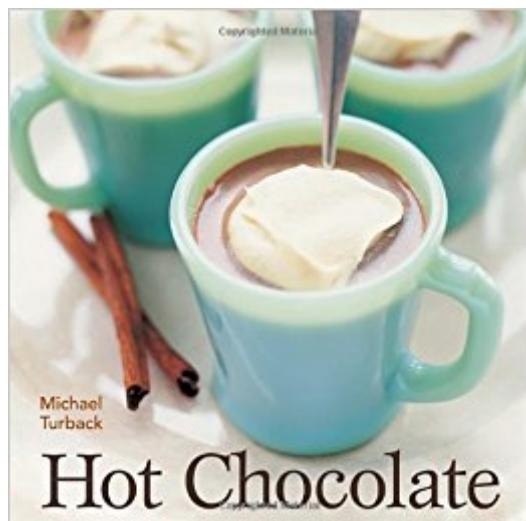


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Hot Chocolate



Synopsis

Featuring luxurious concoctions ranging from ancient Latin American originals and European cafÃ© classics to comforting childhood treats. No longer just a simple, syrupy sweet drink, today's hot chocolates are brimming with extraordinary flavors like cayenne, vanilla beans, Nutella, buttered rum, pistachios, wasabi, peanut butter, and malted milk balls. Featuring white chocolate foam, marshmallow cream, and frozen and fondue versions, the 60 recipes presented in Hot Chocolate are setting trends in haute chocolate consumption. Contributed by the world's preeminent chocolatiers, including Vosges Haut-Chocolat, Serendipity 3, Citizen Cake, Fran's Chocolates, Scharffen Berger Chocolate, and many more, these imaginative modern variations are for the hip chocoholic of any age. A cup of hot chocolate is twice as rich in antioxidants as a glass of red wine. And, some would say, is just as intoxicating.

Book Information

Paperback: 160 pages

Publisher: Ten Speed Press (September 1, 2005)

Language: English

ISBN-10: 1580087086

ISBN-13: 978-1580087087

Product Dimensions: 6.3 x 0.5 x 6.3 inches

Shipping Weight: 8.8 ounces (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 starsÂ See all reviewsÂ (24 customer reviews)

Best Sellers Rank: #555,749 in Books (See Top 100 in Books) #122 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate #201 inÂ Books > Cookbooks, Food & Wine > Beverages & Wine > Coffee & Tea #1442 inÂ Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

A few weeks ago I stumbled upon this little book in a used bookstore (surprisingly, since it's brand new). I normally avoid these cutesy, tiny, single subject cookbooks but having just come from a chocolate cafe where I ordered a lovely european hot chocolate, i decided the fates were sending a sign. i'm glad i gave it a chance, since its a much more thorough and thoughtfully executed then the usual mini-book. the book is a fun, nicely styled and inexpensive guide to hot chocolate with extremely reliable and surprisingly diverse recipes ranging from the traditional american hot cocoa and various viscous european varieties (spanish, italian, viennese) to the familiar variations for any foodie (such as white hot chocolate and mexican spiced hot chocolate) as well as the novel (e.g.

lavender pistachio, ginger caramel), kid friendly (e.g., nutella, malted milk), winter cocktail party (brown russian, chocolate hot toddy) and exotic (more-dessert-than-drink black bottom hot chocolate, a traditional columbian hot chocolate with chunks of fresh cheese floating like our marshmallows). There are a few recipes for accompaniments like churros and cacao nib cookies as well as more traditional accoutrements like flavored whipped cream and marshmallows. Most of the 60 recipes come from pastry chefs, chocolate shops and cafes (including luminaries like scharffenberger's cafe cacao, katrina markoff, pat coston, joanne chang) which adds considerably to the diversity of styles and flavors-- you're not just getting a sample of one person's palate. Of course, the recipes are all relatively small variations on a set of very basic and easy to execute themes, but the decided ease of preparing hot chocolate means even the busiest person with the poorest culinary skills can make good use of the book while its variety and whimsy ensures that the most jaded choco-phile will also find new inspiration. There are also a number of good general tips and hints in the book for more general experimentation (e.g. hot chocolate becomes more velvety if prepared in advance and then reheated, a pinch of salt adds depth of flavor, adding some sucanat or brown sugar is an easy way to add a caramel flavor) though I do wish the book had a slightly longer general guide/discussion that synthesized the best tips buried in recipes. Overall, highly recommended; a perfect small treat for yourself or someone else.

This is a fairly small and unassuming cookbook, but it has an elegant flair to it. It includes notes on ingredients, tools, and techniques, including hints for blending the flavors and creating a creamy cup of hot chocolate. One of the problems I've had with hot chocolate in the past is that unlike cocoa, chocolate doesn't always dissolve as thoroughly or easily. However, with the techniques in this book it works beautifully. I've never had hot chocolate that was so smooth and delectable. The recipes are organized in chapters by type of recipe. First you'll find recipes that reflect the historical origins of chocolate, or "Ancestral Hot Chocolates." These tend to involve spices, including a "Hellfire Hot Chocolate" that includes both allspice and cayenne! The next chapter is one of European classics, including a white hot chocolate that is my favorite recipe in this cookbook. A chapter of modern variations on hot chocolate includes some of the truly adventuresome and odd recipes in this cookbook, such as Tarragon and Black Pepper Hot Chocolate(!) and Bay Leaf-Infused Hot Chocolate. It also includes a few flavors reminiscent of modern candy trends, such as caramel, peppermint or peanut butter. "Adults Only" hot chocolates include alcohol, and there's also a chapter of "nostalgic" recipes, including cold recipes, a Hot Chocolate Eggnog recipe, and even a fondue. The final chapter, one of hot chocolate pairings, presents recipes for various sides to include with

hot chocolate. For instance, S'Mores Hot Chocolate with Graham Crackers (and yes, there's a recipe for homemade graham crackers!). There are only a few mild concerns one might have regarding this cookbook, I believe. After all, the quality of the recipes seems exquisite. First, many people simply aren't adventurous enough to try many of the recipes in this cookbook. Second, these are most definitely not lightweight recipes--many of them involve plenty of heavy cream, although you can find a decent selection that at least use whole milk instead; thus, if you're watching your weight, you may want to save these recipes for rare special occasions. And finally, some of these recipes are so insanely rich that we couldn't drink them as-is. Let me clarify--this is not a reason to avoid making some of the recipes; it didn't render them inedible. It simply turned them into what we preferred to think of as hot chocolate concentrate!

This nicely designed little book has a big heart, and will make a terrific stocking stuffer! Author Michael Turback gives us 60 delicious recipes culled from chocolatiers, pastry chefs, and restaurateurs, and they are clever recipes indeed. From classically rich to spicy and zippy, this book covers perhaps all of the known variations of hot chocolate in the universe! My favorite? It's a toss-up between Caramel Hot Chocolate on page 54 and the Hungarian Heat on page 43. But with such a mouth-watering selection of recipes, tomorrow I may change my mind.

This is a lovely little book (it's only 6" x 6" square, small enough to tuck into a handbag!) with some very interesting recipes. Each recipe provides fascinating information on chocolate in general, drinking chocolate, or the place from which the recipe originated. There aren't a lot of photos for my taste (I do like plenty of beautiful photographs) but those that are there are very nicely done. I'm especially fond of the Lavender-Pistachio Hot Chocolate and Hot Chocolate a l'Orange, the latter of which uses an unexpected combination of ingredients.

I found this book at the Scharfenberger store, and I've made two recipes out of it. If you like your hot chocolate milky and mild, this probably isn't the book for you. Most of the recipes are haute cuisine recipes, which means the chocolate is intense, rich, and nearly pudding-like in consistency (although it's easy to thin out by adding some milk, if you prefer). The best part of the book is that it encourages you to play with the flavors in your hot chocolate. Even if you don't have all the ingredients to actually recreate a recipe, with a little bit a knowledge and some experimentation, you can adapt the recipe to your ingredients and palate.

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