

Chocolate

Chocolat

When the exotic stranger Vianne Rocher arrives in the old French village of Lansquenet and opens a chocolate boutique called “La Celeste Praline” directly across the square from the church, Father Reynaud identifies her as a serious danger to his flock. It is the beginning of Lent: the traditional season of self-denial. The priest says she’ll be out of business by Easter. To make matters worse, Vianne does not go to church and has a penchant for superstition. Like her mother, she can read Tarot cards. But she begins to win over customers with her smiles, her intuition for everyone’s favourites, and her delightful confections. Her shop provides a place, too, for secrets to be whispered, grievances aired. She begins to shake up the rigid morality of the community. Vianne’s plans for an Easter Chocolate Festival divide the whole community. Can the solemnity of the Church compare with the pagan passion of a chocolate éclair? For the first time, here is a novel in which chocolate enjoys its true importance, emerging as an agent of transformation. Rich, clever, and mischievous, reminiscent of a folk tale or fable, this is a triumphant read with a memorable character at its heart. Says Harris: “You might see [Vianne] as an archetype or a mythical figure. I prefer to see her as the lone gunslinger who blows into the town, has a showdown with the man in the black hat, then moves on relentless. But on another level she is a perfectly real person with real insecurities and a very human desire for love and acceptance. Her qualities too - kindness, love, tolerance - are very human.” Vianne and her young daughter Anouk, come into town on Shrove Tuesday. “Carnivals make us uneasy,” says Harris, “because of what they represent: the residual memory of blood sacrifice (it is after all from the word \“carne\” that the term arises), of pagan celebration. And they represent a loss of inhibition; carnival time is a time at which almost anything is possible.” The book became an international best-seller, and was optioned to film quickly. The Oscar-nominated movie, with its star-studded cast including Juliette Binoche (The English Patient) and Judi Dench (Shakespeare in Love), was directed by Lasse Hallstrom, whose previous film The Cider House Rules (based on a John Irving novel) also looks at issues of community and moral standards, though in a less lighthearted vein. The idea for the book came from a comment her husband made one day while he was immersed in a football game on TV. “It was a throwaway comment, designed to annoy and it did. It was along the lines of...Chocolate is to women what football is to men...” The idea stuck, and Harris began thinking that “people have these conflicting feelings about chocolate, and that a lot of people who have very little else in common relate to chocolate in more or less the same kind of way. It became a kind of challenge to see exactly how much of a story I could get which was uniquely centred around chocolate.” Rich with metaphor and gorgeous writing...sit back and gorge yourself on Chocolat.

The Great Book of Chocolate

A compact connoisseur's guide, with recipes, to today's cutting-edge array of chocolates and chocolate makers from former Chez Panisse pastry chef David Lebovitz. In this compact volume, David Lebovitz gives a succinct cacao botany lesson, explains the process of chocolate making, runs through chocolate terminology and types, presents information on health benefits, offers an evaluating and buying primer, profiles the world's top chocolate makers and chocolatiers (with a whole chapter dedicated to Paris alone!), and shares dozens of little-known factoids in sidebars throughout the book. The Great Book of Chocolate includes more than 50 location and food photographs, and features more than 30 of Lebovitz's favorite chocolate recipes, from Black-Bottom Cupcakes to Homemade Rocky Road Candy, Orange and Rum Chocolate Mousse Cake to Double Chocolate Chip Espresso Cookies. His extensive resource section (with websites for international ordering) can bring the world's best chocolate to every door. A self-avowed chocoholic, Lebovitz nibbles chocolate every day, and with The Great Book of Chocolate in hand, he figures the rest of us will too.

Chocolate Bible: 160 Recipes Explained by the Chefs of the Famous French Culinary School

Any of the 160 mouth-watering recipes presented here will provide the high point of any meal - whether you are looking for a dazzling finale to a dinner, a stunning treat for a special day, or simply something to please yourself, your family or friends - you need look no further. This is the culinary guide to all things chocolate.

Dying for Chocolate

From New York Times bestselling author Diane Mott Davidson—now a Hallmark Mystery Curious Caterer Original Movie “A classic whodunit . . . the perfect book for food lovers.”—New York Daily News Goldy Bear is the bright, opinionated, wildly inventive caterer whose personal life is a recipe for disaster, with bills taking a bite out of her budget and her abusive ex-husband making tasteless threats. Determined to take control, Goldy moves her business to the ritzy Aspen Meadow Country Club. Soon she’s preparing decadent dinners and posh society picnics—and enjoying the favors of Philip Miller, a handsome local shrink, and Tom Schulz, her more-than-friendly neighborhood cop. Until, that is, the dishy doctor drives his BMW into an oncoming bus. Convinced that Philip’s bizarre death was no accident, Goldy begins to sift through the dead doc’s unpalatable secrets. But this case is seasoned with unexpected danger and even more unexpected revelations—the kind that could get a caterer killed. Includes recipes!

The Book of Chocolate

“From its origin as the sacred, bitter drink of South American rulers to the familiar candy bars sold by today's multimillion dollar businesses, people everywhere have fallen in love with chocolate, the world's favorite flavor...Join science author HP Newquist as he explores chocolate's fascinating history.”--

Chocolate City

Monumental in scope and vividly detailed, *Chocolate City* tells the tumultuous, four-century story of race and democracy in our nation’s capital. Emblematic of the ongoing tensions between America’s expansive democratic promises and its enduring racial realities, Washington often has served as a national battleground for contentious issues, including slavery, segregation, civil rights, the drug war, and gentrification. But D.C. is more than just a seat of government, and authors Chris Myers Asch and George Derek Musgrove also highlight the city’s rich history of local activism as Washingtonians of all races have struggled to make their voices heard in an undemocratic city where residents lack full political rights. Tracing D.C.’s massive transformations — from a sparsely inhabited plantation society into a diverse metropolis, from a center of the slave trade to the nation’s first black-majority city, from “Chocolate City” to “Latte City” — Asch and Musgrove offer an engaging narrative peppered with unforgettable characters, a history of deep racial division but also one of hope, resilience, and interracial cooperation.

Berried in Chocolate

This down-to-earth, heartfelt business success story is designed to appeal to the ever-growing number of people who are drawn to home-based entrepreneurship and who are searching for successful role models. A dozen key lessons are illustrated with events from the author's personal and professional life in the field of luxury chocolate-dipped fruits.

Bean-to-Bar Chocolate

Author Megan Giller invites fellow chocoholics on a fascinating journey through America’s craft chocolate revolution. Learn what to look for in a craft chocolate bar and how to successfully pair chocolate with coffee, beer, spirits, cheese, or bread. This comprehensive celebration of chocolate busts some popular myths (like

“white chocolate isn’t chocolate”) and introduces you to more than a dozen of the hottest artisanal chocolate makers in the US today. You’ll get a taste for the chocolate-making process and understand how chocolate’s flavor depends on where the cacao was grown — then discover how to turn your artisanal bars into unexpected treats with 22 recipes from master chefs.

The Chocolate Touch

John midas loves chocolate. He loves it so much that he’ll eat it any hour of any day. He doesn’t care if he ruins his appetite. He thinks chocolate is better than any other food! But one day, after wandering into a candy store and buying a piece of their best chocolate, John finds out that there might just be such a thing as too much chocolate. . . .

The Book of Chocolate

Based on the original Flammarion title, *The Book of Chocolate*, this lavishly illustrated book, now edited and brought up to date, takes readers on a journey through the history and production of the world's most seductive confection: chocolate. Learn how the cocoa bean, first enjoyed by the Aztecs, has traveled around the globe to produce endless variations of chocolate. Through the eyes of food critics, chefs, journalists, and historians, this book explores the rich history of chocolate, along with a modern-day investigation of its many flavors and forms. A list of tantalizing recipes and a guide to the finest purveyors of chocolate worldwide make this volume indispensable to chocolate lovers everywhere. If the list of recipes is not enough to bring out the chocoholic in you, just look at the delicious illustrations, specially commissioned photographs, rare vintage posters, and fine paintings all in honor of this favorite confection.

Chocolate Memorabilia

This tasteful book showcases Victorian to modern advertising, packaging, and other sweet memorabilia all related to chocolate products. Shown are beautifully decorated boxes, cocoa tins, candy bars, trade cards, recipe booklets, candy molds, and porcelain chocolate pots. Includes brief history of the Wilbur Chocolate Company, manufacturing information, price guide.

Blood and Chocolate

Vivian Gandillon relishes the change, the sweet, fierce ache that carries her from girl to wolf. At sixteen, she is beautiful and strong, and all the young wolves are on her tail. But Vivian still grieves for her dead father; her pack remains leaderless and in disarray, and she feels lost in the suburbs of Maryland. She longs for a normal life. But what is normal for a werewolf? Then Vivian falls in love with a human, a meat-boy. Aiden is kind and gentle, a welcome relief from the squabbling pack. He's fascinated by magic, and Vivian longs to reveal herself to him. Surely he would understand her and delight in the wonder of her dual nature, not fear her as an ordinary human would. Vivian's divided loyalties are strained further when a brutal murder threatens to expose the pack. Moving between two worlds, she does not seem to belong in either. What is she really--human or beast? Which tastes sweeter--blood or chocolate?

Bread, Wine, Chocolate

Award-winning journalist Simran Sethi explores the history and cultural importance of our most beloved tastes, paying homage to the ingredients that give us daily pleasure, while providing a thoughtful wake-up call to the homogenization that is threatening the diversity of our food supply. Food is one of the greatest pleasures of human life. Our response to sweet, salty, bitter, or sour is deeply personal, combining our individual biological characteristics, personal preferences, and emotional connections. *Bread, Wine, Chocolate* illuminates not only what it means to recognize the importance of the foods we love, but also what

it means to lose them. Award-winning journalist Simran Sethi reveals how the foods we enjoy are endangered by genetic erosion—a slow and steady loss of diversity in what we grow and eat. In America today, food often looks and tastes the same, whether at a San Francisco farmers market or at a Midwestern potluck. Shockingly, 95% of the world's calories now come from only thirty species. Though supermarkets seem to be stocked with endless options, the differences between products are superficial, primarily in flavor and brand. Sethi draws on interviews with scientists, farmers, chefs, vintners, beer brewers, coffee roasters and others with firsthand knowledge of our food to reveal the multiple and interconnected reasons for this loss, and its consequences for our health, traditions, and culture. She travels to Ethiopian coffee forests, British yeast culture labs, and Ecuadoran cocoa plantations collecting fascinating stories that will inspire readers to eat more consciously and purposefully, better understand familiar and new foods, and learn what it takes to save the tastes that connect us with the world around us.

Vegan Chocolate Treats

The only requirement to completely bask in all this cookbook has to offer? Must. Love. Chocolate. Give in to your cravings while staying true to your vegan lifestyle with Ciarra Siller's 60 delectable chocolate-based recipes. Bring a little (or a lot!) of chocolate goodness to every part of your day, whether it's starting the morning off right with Chocolate Hazelnut– Stuffed French Toast for breakfast, snacking on Blueberry Chocolate Energy Bites for a quick afternoon pick-me-up or letting it all go with Death by Chocolate Blackout Cake for an over-the-top dessert. Filled with scrumptious recipes from start to finish—be it brownies and bars or cookies, cakes and candies—Vegan Chocolate Treats is here to help all plant-based eaters indulge their inner chocoholic.

The Hershey's Milk Chocolate Bar Fractions Book

A collection of children's books on the subject of numbers and counting.

The Chocolate Addict's Baking Book

The Ultimate Guide to All Things Chocolate Calling all chocoholics—come satisfy your sweet tooth, indulge in your all-time favorites and discover new ways to get your fix with 75 diverse chocolate-based desserts from Sabine Venier, the founder of Also The Crumbs Please. Sabine shares standout takes on classic fudgy desserts as well as creative, interesting twists on treats that readers know and love, including: • Cherry Cheesecake Swirl Chocolate Brownies • Chocolate-Covered Tiramisu Truffles • Mind-Blowing Chocolate Fudge Birthday Layer Cake • Chile Chocolate Lava Cakes • Glazed Bacon Chocolate Donuts • The Ultimate Mississippi Chocolate Mud Pie • No-Bake White Chocolate–Mango Cheesecake • Earl Grey Chai–Poached Pears Dark Chocolate Cake • Ultraflaky Chocolate Croissants (Pain au Chocolat) Perfect for bakers looking for that next great chocolaty recipe or as a gift for the chocolate addict in your life, this book will satisfy every craving.

Chilies to Chocolate

Draws on disciplines as diverse as anthropology, ethnobotany, and agronomy to trace the biological and cultural history of the crops indigenous to the Americas and how they made their way to the kitchens of the Old World. Simultaneous.

The Chocolate Therapist

An updated edition to a classic book about the amazing benefits of everyone's favorite food: Chocolate! Dark chocolate sales are on the rise as people embrace the concept that chocolate can truly be good for them. But how do they know what to eat, how much, and which kinds are the best? The Chocolate Therapist answers

these questions and more. This book has everything a person needs to know to select the best chocolate for health. Both informative and entertaining, it includes alphabetized ailments, each with a chocolate recommendation, followed by supporting research as to how and why it helps the body. The Chocolate Therapist also includes a collection of chocolate necessities: Wine & chocolate pairing section with over 40 wines and three chocolate pairings for each wine. Wine aroma and chocolate flavor wheels to help readers discover new flavors and combinations in both the wines and the chocolates. The Chocolate Bible: A unique compilation of websites, chocolate companies, international brands and research sites. A "\"Where Do You Hide Your Chocolate\" section, a laugh-out-loud chapter for anyone who has ever hidden a piece of chocolate Over 60 alphabetized ailments from Alzheimer's to Weight Loss The Chocolate Therapist helps readers discover what author Julie Nygard has known for years. The only difference between guilt-ridden and guilt-free chocolate enjoyment is simply education, and this book has it all!

The True History of Chocolate: Third Edition

“A beautifully written . . . and illustrated history of the Food of the Gods, from the Olmecs to present-day developments.”—Chocolatier This delightful tale of one of the world’s favorite foods draws on botany, archaeology, and culinary history to present a complete and accurate history of chocolate. It begins some 4,000 years ago in the jungles of Mexico and Central America with the chocolate tree, Theobroma Cacao, and the complex processes necessary to transform its bitter seeds into what is now known as chocolate. This was centuries before chocolate was consumed in generally unsweetened liquid form and used as currency by the Maya and the Aztecs after them. The Spanish conquest of Central America introduced chocolate to Europe, where it first became the drink of kings and aristocrats and then was popularized in coffeehouses. Industrialization in the nineteenth and twentieth centuries made chocolate available to all, and now, in our own time, it has become once again a luxury item. The third edition includes new photographs and revisions throughout that reflect the latest scholarship. A new final chapter on a Guatemalan chocolate producer, located within the Pacific coastal area where chocolate was first invented, brings the volume up-to-date.

Curious George Goes to a Movie

The movie that George and the man with the yellow hat have been waiting to see is now playing! Once inside the darkened theater, George is curious about the light coming from the back of the room. As usual, George's curiosity gets him into trouble but his clever tricks save the day. The adventures of Curious George continue in an all-new series beginning in fall 1998 with eight new stories. Written and illustrated in the style of Margret and H. A. Rey, the books will appear in paperback (8 x 8") and hardcover editions and will feature the art of Vipah Interactive, the animators of HMI's Curious George CD-ROMs.

Love Monster and the Last Chocolate

From Rachel Bright, creator of the #1 Publishers Weekly bestseller Love Monster comes a new story about sharing and chocolate—perfect for Valentine's Day. When Love Monster comes home from vacation, he discovers a box of chocolates on his doorstep. He knows he should share it with his friends, but what if there's none left for him after everyone has a piece? What if they take his favorite—the double chocolate strawberry swirl? And even worse—what if the only piece left is the coffee-flavored one? Ick! In the end, Love Monster learns that sharing with friends is the sweetest treat of all.

Melt

From Melt, a tiny boutique chocolatier in London's Notting Hill, turned major destination for discerning chocoholics, comes this stunningly mouthwatering book of delights. Melt features essential insights and masterclasses for all those keen to master the mysteries of cooking successfully with chocolate, accompanied by brilliant recipes for everything from wondrously flavoured truffles and lollipops, to irresistible chocolate slabs and caramels. Working closely with her head chocolatier, Chikako Watanabe, Nason has produced a

book that promises to help us re-think the way in which we taste, make and buy chocolate. Stunning images from award-winning photographer Jeans Cazals adorn the pages of this beguiling book.

The Chocolate Thief

When an American heiress and a French chocolatier butt heads, the business of chocolate is about to become a labor of love in this romantic comedy. Paris Breathtakingly beautiful, the City of Light seduces the senses, its cobbled streets thrumming with possibility. For American Cade Corey, it's a dream come true, if only she can get one infuriating French chocolatier to sign on the dotted line . . . Chocolate Melting, yielding yet firm, exotic, its secrets are intimately known to Sylvain Marquis. But turn them over to a brash American waving a fistful of dollars? Jamais. Not unless there's something much more delectable on the table . . . Stolen Pleasure Whether confections taken from a locked shop or kisses in the dark, is there anything sweeter? Praise for *The Chocolate Thief* "A delectable summer bonbon . . . *The Chocolate Thief* is for days when you lust not for wisdom, but for a bar of chocolate—at any price—and a hero who understands what is truly important: 'Every dream I have has you in my apartment, has you in my laboratoire, has you with my babies . . . Every chocolate I've made since I met you, I've made for you.'" —Eloisa James, NPR.org "It's like when you find that amazing piece of chocolate—you take a bite, and it sits on your tongue and melts into a pool of liquid heaven: Florand has managed to capture that emotional experience and put it into the pages of her novel." —RT Book Reviews "[A] comfortable beach read . . . A good, fun read." —Publishers Weekly

The Chocolate War

One of the most controversial YA novels of all time, *The Chocolate War* is a modern masterpiece that speaks to fans of S. E. Hinton's *The Outsiders* and John Knowles's *A Separate Peace*. After suffering rejection from seven major publishers, *The Chocolate War* made its debut in 1974, and quickly became a bestselling—and provocative—classic for young adults. This chilling portrait of an all-boys prep school casts an unflinching eye on the pitfalls of conformity and corruption in our most elite cultural institutions. "Masterfully structured and rich in theme; the action is well crafted, well timed, suspenseful."—*The New York Times Book Review* "The characterizations of all the boys are superb."—*School Library Journal*, starred review "Compellingly immediate. . . . Readers will respect the uncompromising ending."—*Kirkus Reviews*, starred review *An ALA Best Book for Young Adults* *A School Library Journal Best Book of the Year* *A Kirkus Reviews Editor's Choice* *A New York Times Outstanding Book of the Year*

Chocolate

All about chocolate from the types, physiology, psychology, identification and sources.

Ween's Chocolate and Cheese

Ween now seems like a permanent fixture on the pop-cultural landscape, but when the band first hit MTV in the early '90s, their longevity wasn't so secure. Nearly two decades on, though, Aaron "\"Gene Ween\" Freeman and Mickey "\"Dean Ween\" Melchiondo preside over one of the most devoted cult fan bases in American music. So how exactly did Ween manage to transcend joke-band oblivion? One answer is that, in the years following their MTV breakthrough, Ween gradually polished their output, turning their staunchly primitive musical sketches into hi-fi paintings. *Chocolate and Cheese*, released in 1994, marked Freeman and Melchiondo's first crucial steps in this direction. Based on new, in-depth interviews with both members of Ween, as well as producer Andrew Weiss and associates ranging from Josh Homme (Queens of the Stone Age) to Spike Jonze, this book explores the song-by-song creation of *Chocolate and Cheese* and how the album served as a bridge between Ween's original two-guys-and-a-4-track incarnation and the rich, virtuosic rock & roll force they would later become.

Guittard Chocolate Cookbook

Chocophiles are discovering what professional bakers such as Alice Medrich and David Lebovitz have known all along: Guittard, San Francisco's oldest continuously family-owned chocolate company, makes some of the best premium chocolate available. With 50 tempting photographs and 60 simple recipes for every kind of indulgence, Amy Guittard presents tried-and-true favorite recipes from five generations of Guittards, ranging from start-your-day-right Chocolate Cherry Scones to fudgy Mocha Cookies and deep, dark Chocolate Caramel Pecan Bundt Cake. Leave it to the people who really know chocolate to make a collection of recipes that are sure to make every chocolate lover long for one bite more.

Chocolate Book

All Max wants to do is eat the chocolate chicken that someone left in the birdbath one fine spring morning. But "wait, Max," his sister Ruby says, "First we go on an egg hunt." Max does his best to play along, but when Ruby finds all the eggs-and he finds only ants and acorns-he shows her what can happen when you put all your eggs in one basket!

Max's Chocolate Chicken

From nationally-lauded San Francisco chocolate maker, Dandelion Chocolate, comes the first ever complete guide to making chocolate from scratch. From the simplest techniques and technology—like hair dryers to rolling pins—to the science and mechanics of making chocolate from bean to bar, Making Chocolate holds everything the founders and makers behind San Francisco's beloved chocolate factory have learned since the day they first cracked open a cocoa bean. Best known for their single origin chocolate made with only two ingredients—cocoa beans and cane sugar—Dandelion Chocolate shares all their tips and tricks to working with cocoa beans from different regions around the world. There are kitchen hacks for making chocolate at home, a deep look into the nuts, bolts, and ethics of sourcing beans and building relationships with producers along the supply chain, and for ambitious makers, tips for scaling up. Complete with 30 recipes from the chocolate factory's much-loved pastry kitchen, Making Chocolate is a resource for hobbyists and more ambitious makers alike, as well as anyone looking for maybe the very best chocolate chip cookie recipe in the world.

Making Chocolate

Chocolate is the center of a massive global industry worth billions of dollars annually, yet its future in our modern world is currently under threat. In Chocolate Crisis, Dale Walters discusses the problems posed by plant diseases, pests, and climate change, looking at what these mean for the survival of the cacao tree. Walters takes readers to the origins of the cacao tree in the Amazon basin of South America, describing how ancient cultures used the beans produced by the plant, and follows the rise of chocolate as an international commodity over many centuries. He explains that most cacao is now grown on small family farms in Latin America, West Africa, and Indonesia, and that the crop is not easy to make a living from. Diseases such as frosty pod rot, witches' broom, and swollen shoot, along with pests such as sap-sucking capsids, cocoa pod borers, and termites, cause substantial losses every year. Most alarmingly, cacao growers are beginning to experience the accelerating effects of global warming and deforestation. Projections suggest that cultivation in many of the world's traditional cacao-growing regions might soon become impossible. Providing an up-to-date picture of the state of the cacao bean today, this book also includes a look at complex issues such as farmer poverty and child labor, and examines options for sustainable production amid a changing climate. Walters shows that the industry must tackle these problems in order to save this global cultural staple and to protect the people who make their livelihoods from producing it.

Chocolate Crisis

When it turns out a member of Warner Pier's library board has been living on borrowed time, Lee is determined to discover who wrote the victim's final chapter... Running TenHuis Chocolate keeps Lee McKinney Woodyard busy enough, but now she's been offered two different positions in the town of Warner Pier—one on the tourism committee and another on the library board. To decide between the two, she goes to Warner Pier's historic library to check out the board's monthly meeting. As usual, rumors are flying through the small town—this time, they're about the rugged new library director, Henry "Butch" Cassidy, and the changes he allegedly plans to make. Butch is indeed attractive—but Lee doesn't get a chance to find out about his proposed changes. A few minutes into the meeting, the discussion is interrupted by the terrified screams of the library clerk. She has discovered the lifeless body of Abigail VanRoostock, a prim and proper retiring member of the board, crumpled in a heap at the bottom of the basement stairs. Suddenly, everyone in attendance, including Lee, is suspected in her murder. And as Lee finds out, they've all got something to hide... INCLUDES TASTY CHOCOLATE TRIVIA!

The Chocolate Book Bandit

Some people are ordained for greatness? Those people usually have a lot of drama in their life. Drama I happily do without. I live in a forgotten corner of nowhere for a reason: there is safety in anonymity. I have enough problems just trying to get by. But when Kieran, a sinfully sexy demigod at the pinnacle of power, crashes into my life, suddenly my whole world is turned upside down. He's harboring a deadly secret, one that could destroy all he holds dear. He thinks I'm the key to his salvation, and he wants me to help him claim vengeance. He also wants me with a passion that burns my body from the inside out. To ignore him is impossible, but to give in to my desires, even for a night, would thrust me into danger I might not survive. But can I resist the temptation?

Sin & Chocolate

Chocolate: Pathway to the Gods takes readers on a journey through 3,000 years of the history of chocolate. It is a trip filled with surprises. And it is a beautifully illustrated tour, featuring 132 vibrant color photographs and a captivating sixty-minute DVD documentary. Along the way, readers learn about the mystical allure of chocolate for the peoples of Mesoamerica, who were the first to make it and who still incorporate it into their lives and ceremonies today. Although it didn't receive its Western scientific name, *Theobroma cacao*—"food of the gods"—until the eighteenth century, the cacao tree has been at the center of Mesoamerican mythology for thousands of years. Not only did this "chocolate tree" produce the actual seeds from which chocolate was extracted but it was also symbolically endowed with cosmic powers that enabled a dialogue between humans and their gods. From the pre-Columbian images included in this sumptuous book, we are able to see for ourselves the importance of chocolate to the Maya, Aztecs, Olmecs, Mixtecs, and Zapotecs who grew, produced, traded, and fought over the prized substance. Through archaeological and other ethnohistoric research, the authors of this fascinating book document the significance of chocolate—to gods, kings, and everyday people—over several millennia. The illustrations allow us to envision the many ancient uses of this magical elixir: in divination ceremonies, in human sacrifices, and even in ball games. And as mythological connections between cacao trees, primordial rainforests, and biodiversity are unveiled, our own quest for ecological balance is reignited. In demonstrating the extraordinary value of chocolate in Mesoamerica, the authors provide new reasons—if any are needed—to celebrate this wondrous concoction.

Chocolate

The Valrhona cooking school presents everything the amateur or professional baker needs to learn about cooking with chocolate. One hundred fundamental techniques and more than a hundred recipes are explained with step-by-step photographs and clear instructions. Home chefs will learn chocolate basics (tempering, ganaches, pralines), baker's secrets (marbling, faultless cake crusts, beating egg whites), and how to make candy fillings, decorations, doughs, cream and mousse bases, ice creams and sorbets, and sauces. Bakers can refer back to these building blocks as they progress with an increasing level of expertise through recipes from

icing and cookie dough to macaroons and impressive mounted desserts. Recipes include the great classics (Black Forest cake, profiteroles), tarts and tartlets (chocolate-pear, nut caramel), shared delights, teatime treats (chocolate-vanilla waffles, brownies), iced desserts (chocolate cappuccino parfait, raspberry meringue with hot chocolate sauce), special-occasion splurges (dark chocolate fondue, hazelnut-praline Yule log), candies and confections (truffles, lollipops, chocolate-covered cherries), and savory dishes using chocolate. Visual dictionaries of basic equipment and commonly used ingredients, tips for conserving chocolate, a guide to cocoa content, a glossary, and detailed indexes complete the volume.

Chocolate Chipped

Hot chocolate is not just for kids anymore. The gourmet chocolate market is growing, and Americans are swapping their cocoa mix for real hot chocolate. Made from high-quality bar chocolate instead of a sugary powder, it is the ultimate indulgence. Hot chocolate is featured on the menus of trendy coffeehouses and upscale restaurants everywhere, and with Hot Chocolate anyone can make this gourmet beverage at home. Featuring stylish 4-color design and beautiful photos, this is the perfect gift for any chocolate lover.

Encyclopedia of Chocolate

Finally, the first book to reveal the complete bean-to-bar process of creating chocolate from scratch in your own kitchen, plus over 100 recipes for delectable cacao treats. Through easy-to-understand recipes, Chocolate Alchemy makes creating your own chocolate at home accessible to everyone, whether you are an avid cook or simply a chocolate lover. Called a “female pioneer of bean-to-bar chocolate,” Kristen Hard shares her philosophy and secrets to making chocolate, with clear instructions on minimal-processing techniques without additives. The book is filled with more than 100 innovative recipes that showcase chocolate’s complex flavor, from pink peppercorn ginger truffles and hickory-smoked caramels to chocolate oatmeal cream pies and raw almond bark. Step-by-step photographs guide the home cook, but also allow for experimentation and customization. Chocolate Alchemy gives chocolate addicts the knowledge and confidence to set up their own chocolate laboratory and craft confections and baked goods with the true flavors of chocolate as the star of the show.

Hot Chocolate

Tracing back to the ancient Mayan and Aztec empires, chocolate has been tempting those with a sweet tooth for more than a millennium. Once a luxury afforded by only the wealthy, today's chocolate is a favorite craving the world over. In this ultimate cookbook for chocolate lovers, Chocolate Creations offers more than 160 step-by-step, easy-to-follow recipes featuring chocolate as the star ingredient. **INSIDE CHOCOLATE CREATIONS:** •Crave-able cakes, including chocolate coconut, creamy chocolate, raspberry chocolate roll, and chocolate espresso cheesecake. •Irresistible cookies and brownies, plus a how-to guide for homemade chocolate candies. •Chocolate-almond danish, cream puffs, pain au chocolat, and other favorite pastries. •Tempting pies, from classic chocolate custard to rich chocolate ginger. •Muffins, soufflés, fancy celebration desserts, and more. •A history of chocolate and an explanation of the different varieties. •“Cook's Tips” for individual recipes that offer baking hints and ingredient substitutions. •Metric conversion charts for measurements and temperatures.

Chocolate Alchemy

Henry breaks out in brown bumps as a result of eating too much chocolate. He then gets caught up in a hijacking and learns a valuable lesson about self-indulgence.

Chocolate Creations

Chocolate Fever

<https://johnsonba.cs.grinnell.edu/^89306545/fherndluz/oshropgy/ntrnsportl/operaciones+de+separacion+por+etapa>
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