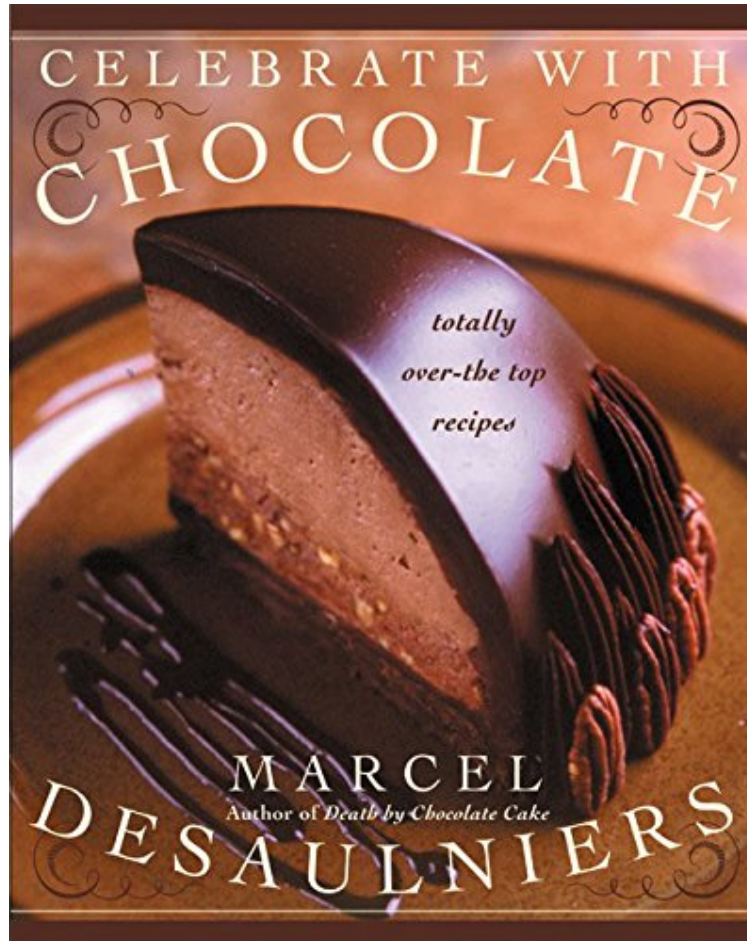


(Ebook pdf) Celebrate with Chocolate: Totally Over-the-Top Recipes

Celebrate with Chocolate: Totally Over-the-Top Recipes

Marcel Desaulniers

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Marcel Desaulniers : Celebrate with Chocolate: Totally Over-the-Top Recipes before purchasing it in order to gauge whether or not it would be worth my time, and all praised Celebrate with Chocolate: Totally Over-the-Top Recipes:

8 of 8 people found the following review helpful. You know the old saying about you eat with your eyes? No photos hampers this books usability...By Dawn S. Emerson This is food porn, or should be. Marcel's coffee-table chocolate books are all that, and the photography makes it worth the cost of the book even if you never make any of the recipes. I've made several of his cakes for special occasions, and they are SPECTACULAR. The recipes in this book are unaccompanied by any photos, and are quite complex. I'm not inclined to attempt them, dedicated chocoholic or not. In my opinion (yours may be different) no photos really affected my willingness to attempt any of the complexities contained in the recipes from the book. If that makes me shallow, so be it, and best of luck. 1 of 1 people found the following review helpful. Wow, oh wow, oh wow! By Jody M. Desaulniers hits it out of the park with this one! In his preface, he makes the premise clear; this is a book for home cooks. It requires easily available hardware, grocery store

ingredients, and some space, time, and care on the cook's part. Thank you! I'm thrilled that I can use Baker's chocolate, Land O'Lakes butter, and Hershey's Cocoa Powder. That's what I have readily available in my small town, and what I would use no matter what the recipes required. How reassuring that these recipes were tested using exactly what I have readily available, and how refreshing, to find a niche cookbook that doesn't require mail ordering boutique chocolate, pans (except for the 2 person Wilton things), or cocoa powder. It's worth the price of the book for the Williamsburg Inn's Black Forest Cake! Who doesn't love chocolate, who doesn't yearn to make memorable occasion cakes? This is your book! 0 of 0 people found the following review helpful. Chocolate. 'Nuff Said By Susan R. Meyer I'm a long-time fan of Marcel Desaulniers. I still remember his cooking show fondly. Chocolate is a necessity of life, in my opinion. So, how could you miss with this combination? The only drawback for me is that I have the Kindle edition, so all of the gorgeous pictures are at the end, rather than throughout the book. The "drool factor" is still there, though. Even though the recipes are over the top in wow!, they are not too hard for the average home baker. As always, Desaulniers gives very clear directions and the first chapter covers everything you need to know about ingredients and equipment. It's easy enough to follow along on your tablet or laptop - you can prop the device up out of splatter range. Although next time I might revert to hardcover, I recommend this highly.

He's the champion of chocolate. The king of cocoa. The guru of ganache. He's Marcel Desaulniers, award-winning cookbook author and chef-owner of Williamsburg, Virginia's renowned restaurant, The Trellis. And he's back with a whole new collection of festive recipes that turn any day into a holiday in *Celebrate With Chocolate*. Whether you want a romantic cake for two, a "Big-Ass" cake for twenty, cookies, pies, or anything in between, Marcel will show you the way. In *Celebrate With Chocolate*, he takes you to the outer limits of the chocolate universe, with over-the-top combinations that are surprisingly simple to make. Want something that towers over ordinary chocolate deserts? Try Marcel's "She Ain't Heavy" Chocolate Cake, which stacks three layers of extravagantly light, cocoa-saturated cake, all coated with a smooth cocoa icing. Or for a lunchtime favorite turned sweet treat that satisfies any child from 3 to 103, just pour a glass of milk and check out the Chocolate Peanut Butter and Jelly Sandwich Cookies. Whatever you make, with Marcel's guidance, this book will keep your ever-growing fan club happy. No holiday is required to *Celebrate With Chocolate* with Marcel Desaulniers. Just have a true love of chocolate. Don't we all?

.com Don't let the relatively diminutive size of Marcel Desaulniers's *Celebrate with Chocolate* fool you. In this age of coffee-table cookbooks, the 45 recipes and 16 pages of color photographs in this book might lull you into thinking that these desserts are simple. But look carefully at the cover and see the important subtitle, *Totally Over-the-Top Recipes*. The almost 20 pages of clear, easy-to-follow information on equipment, ingredients, and techniques give the confidence needed to tackle projects like the five-page Dancing Gingerbread Men Peppermint Fudge Cake: super-spicy, mildly chocolaty, moist sponge cake layers are separated by voluminous white chocolate mousse mixed with mini chocolate chips and crushed peppermint candy, and then enveloped with a smooth chocolate glaze and topped with dancing gingerbread men. Not exactly child's play. For those not easily intimidated, Desaulniers has a seriously decadent recipe for Granny's Chocolate-and-Walnut-Covered Coffee-Cocoa Marshmallow Squares. When you finally unstick your kitchen, the dense, richly flavored, chewy marshmallow bites will elicit groans of pleasure. There are also a few less complicated concoctions such as Bob's Big-Ass Chocolate Brown Sugar and Bourbon Birthday Cake, Double Chocolate Pecan Tart, and the surprisingly easy Cocoa Berry Yogurt Mousse, which comes together in just a few minutes. For the most part, the cakes, cookies, frozen desserts, mousses, candies, and other chocolate treats in *Celebrate with Chocolate* are not for the faint of heart or the kitchen novice, but if you're seriously into chocolate, and are up for the challenge, let Desaulniers be your guide. --Leora Y. Bloom From Publishers Weekly There are two kinds of chocolate obsessives: purists, who like their chocolate unadulterated, more black than brown, more bitter than sweet, and would inject it if they could; and decadents, whose jaded palates can be tempted only by chocolate follies of increasing complexity and sophistication. Desaulniers (*Death by Chocolate*; *Death by Chocolate Cakes*; and *Desserts to Die For*) has emerged from the morbid fascination of his previous books with his obsession intact, taking chocolate machismo to new heights. Many consider his first book to be a certifiable chocolate bible, and may wonder where else Desaulniers can go. Whereas *Death by Chocolate* overpowers (with *Chocolate Devastation*), his newest amuses (*Chocolate-Banana-Rum-Raisin Ice Cream Cakes with Rum and Almond Twinkle*). Desaulniers is famous for his ambitious recipes, but this latest book is really most successful at its simplest. Cocoa Yogurt Mousse cannot take more than five minutes to prepare and tastes like a million bucks; Chocolate Madras Cake thrillingly combines dark chocolate with orange zest and a deep cranberry coulis. And despite Desaulniers's almost militant chocoholism, 40 years in the business have given him a voice more humane and interesting than most of the bad-boy cookbook authors in vogue. Copyright 2002 Reed Business Information, Inc. From Library Journal Desaulniers is the author of an earlier series of "Death by Chocolate" cookbooks, as well as several other dessert books. Here he returns to that favorite ingredient, with indulgent, often extravagant recipes ranging from Dancing Gingerbread Men Peppermint Fudge Cake to Chocolate-Peanut Butter Fusion Brownies. Many of the recipes are complicated, but the instructions are detailed and clear, and there are mouth-watering color photographs of selected showstoppers. For all baking collections.

