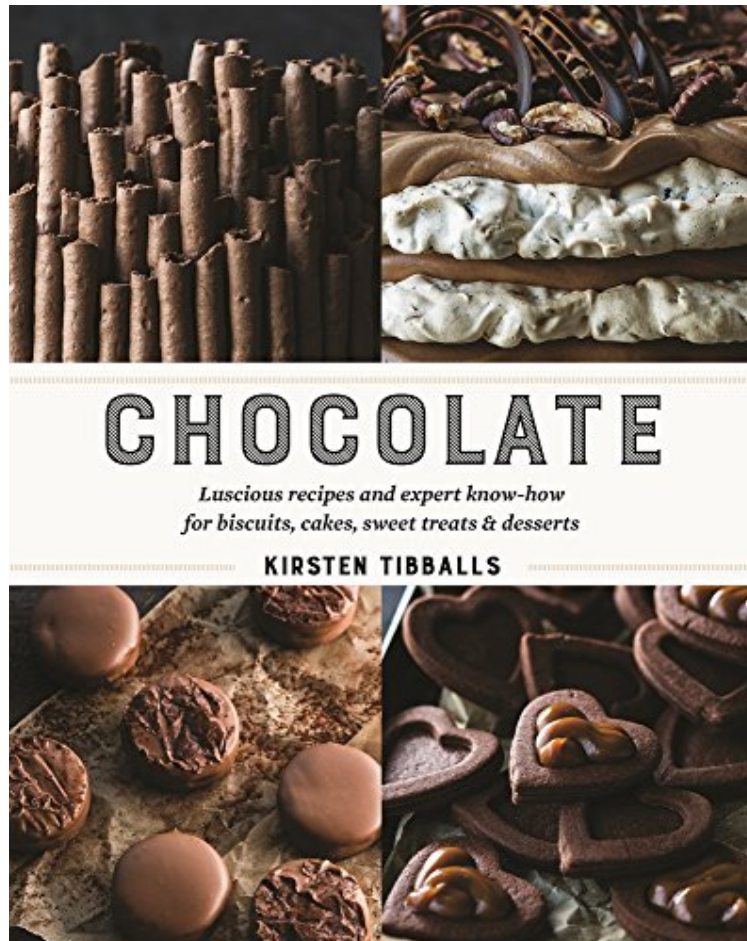


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Chocolate: Luscious recipes and expert know-how, step by step, for biscuits, cakes, sweet treats and desserts

Kirsten Tibballs

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Kirsten Tibballs : Chocolate: Luscious recipes and expert know-how, step by step, for biscuits, cakes, sweet treats and desserts before purchasing it in order to gage whether or not it would be worth my time, and all praised Chocolate: Luscious recipes and expert know-how, step by step, for biscuits, cakes, sweet treats and desserts:

2 of 2 people found the following review helpful. Such a great book!By Chris StallardWow! This is a must have for anyone wanting to cook delicious sweet treats! I have tried many of the recipes and found them easy to follow and the results were fantastic! I have friends asking when I'm cooking something from the book so they can come over and sample the great tastes! There are lots of yummy gluten free options too which is great these days when so often someone needs gluten free food! I would recommend this book to cooks of all levels, there's something in there for everyone!1 of 1 people found the following review helpful. Buy it now, and an extra copy to give as a gift :)By FC

Whitehead Oh my goodness, what a delight for the senses. Aside from the wonderful recipes and mouth watering images, I love the difficulty grading, the simple instructions for things that have seemed intimidating in the past (like tempering chocolate), and the gluten free recipes! I highly recommend this book regardless of your skill level, it truly caters to everyone! 1 of 1 people found the following review helpful. Awesome book!!! By Customer Awesome book. I made one of the cookies from the books. Recipe was very easy to follow. This is a must have for anyone wanting to cook delicious sweet treats! I loved it as it had tons of recipes that one can actually follow. The ingredients are all easy to find. There are lots of yummy gluten free options too.

Learn to cook with chocolate from the 'queen of chocolate' herself, Kirsten Tibballs. Chocolate pecan biscuits, White coconut truffles, Orange and hazelnut chocolate bar, Chocolate date meringue cake, Hot chocolate tart, Chocolate truffle squares, Coffee milk chocolate cake, White chocolate and chai latte brulee. Are you in chocolate heaven yet? Yup, we thought so, and the good news is you can learn to make these delicious chocolatey good recipes and more in leading chocolatier Kirsten Tibball's book *Chocolate*. *Chocolate* is cooking with chocolate for the home cook: luscious, decadent recipes that are both classic and contemporary. Kirsten Tibballs, dubbed the 'queen of chocolate' runs a school for home cooks who aspire to master the delicate arts of chocolate and patisserie. Her years of experience as a leading chocolatier and a teacher make her perfectly placed to bring together this stunning collection of recipes for all those with a sweet tooth and a desire to impress friends and family with thoroughly indulgent, chocolate-based creations. Chocolate is always the hero ingredient and each recipe is graded for difficulty: easy, medium and tricky. Kirsten carefully maps each stage of the process with step-by-step instruction and accompanying photography so you feel as if you are being hand-held from start to finish. From the ultimate recipe for brownies or chocolate chip cookies to coconut, raspberry and chocolate tarts, caramel chocolate mousse cake, chocolate cr?me brulee, milk chocolate honey truffles -- this is chocolate at its luscious, gorgeous best.

About the Author Kirsten Tibballs, who MasterChef proclaims "the queen of chocolate," is one of Australia's most celebrated and internationally respected pastry chefs and chocolatiers. She is Pastry Chef Director at Savour Chocolate Patisserie School in Brunswick, Melbourne, which she owns. Kirsten represented Australia at the World Pastry Championships in Las Vegas, where she was recognized as the best in the world for her handmade chocolates, as well as winning gold in the Pastry Olympics in Germany. She has also been a judge at the World Chocolate Masters in Paris, The Patisserie Grand Prix in Japan, and The World Chocolate Masters National selections in London. Kirsten makes regular appearances on TV, including *Everyday Gourmet* with Justine Schofield, and has presented numerous chocolate challenges on *MasterChef* to test and inspire the contestants. She regularly contributes recipes and articles to a number of the world's leading pastry publications including *so good...*, *Pastry and Baking North America*, *Pastry and Baking Asia Pacific*, *Baking Business*, and *Australasian Baker*.