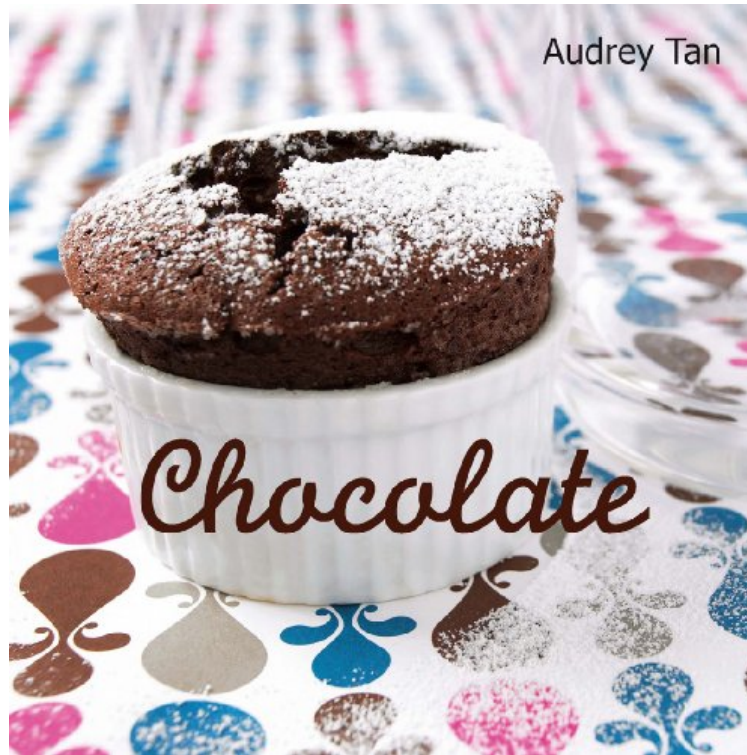


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## Chocolate

*Audrey Tan*

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**Audrey Tan : Chocolate** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Chocolate:

0 of 0 people found the following review helpful. Mess upBy Kindle CustomerI purchased this book for my kindle. It's the only title that didn't download correctly that I have ever purchased. It was all jumbled up and over written. Some recipes were not even totally visible. A waste.

Chocolate is an exciting collection of 60 recipes created by pastry chef, Audrey Tan. She includes tips on how to handle and temper chocolates, so you can indulge yourself in these rich and delightful chocolate treats without fuss or worry at home! From biscuits and cakes to sauces and creams, every recipe is accompanied by full coloured photographs, so you'll know exactly what to expect from each recipe.

About the AuthorAudrey Tan runs a boutique bakery cum cafeacute;, Le Bijoux, which produces artisan breads, baked fresh daily. As its chef baker, she believes in using only natural ingredients and crafting each loaf with passion. Audrey trained at the Orange Coast College in Los Angeles, then took on a 2-year stint at the Ritz-Carlton, Laguna Niguel, working under pastry chef Jean-Francois Lehuède. In Singapore, she did a four-year stint with the award-winning Saint Pierre restaurant where she quickly became known for her talent in pastry and gained a loyal following. During this time, she also had the opportunity to train under Philippe Marand at the world famous Lenotre pastry school in Paris.