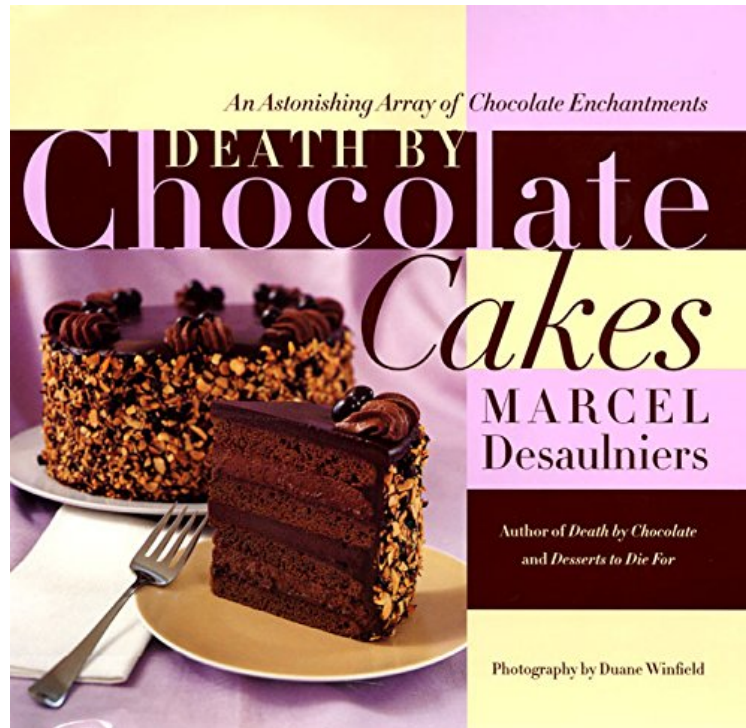


# Death by Chocolate Cakes: An Astonishing Array of Chocolate Enchantments

Marcel Desaulniers

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**Marcel Desaulniers : Death by Chocolate Cakes: An Astonishing Array of Chocolate Enchantments** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Death by Chocolate Cakes: An Astonishing Array of Chocolate Enchantments:

2 of 2 people found the following review helpful. Kindle Version is not useable By Rob This book is probably great. I read through the kindle version and was amazed by the recipes. My issue is that the Kindle version is almost not usable as a cookbook. There is no list of recipes in the Table of Contents which means you have to leaf through the pages to find what you want. In addition it is difficult to use the recipes in the kitchen since they are written more like prose. In the end, if I want to use the book in the kitchen, I will not be able to use the kindle version. 0 of 0 people found the following review helpful. Great buy for 99 cents! By Kathy Cantrell I have read over these recipes and I can't wait to try them I love the detailed instructions and beautiful pictures. I don't think any one who loves chocolate could go wrong with this book, unless you don't have the proper time to immerse yourself into the baking experience. Highly recommend, especially at this great buy. 0 of 0 people found the following review helpful. Marcel defines "Death by Chocolate" in cakes. By John H. Marcel is one of the "Father's of Chocolate". From his books, restaurants, TV shows, and videos all on cooking (most on chocolate's) he has delivered top quality in every single venture he has sponsored or endorsed. Marcel defines "Death by Chocolate" in any style he presents it in.

For the chocolate lover, there is nothing like biting into a rich, dark slice of chocolate cake. More than a mouthful of

something wonderful, it's a chocolate celebration. And nobody knows how to celebrate chocolate cakes better than the "guru of ganache," chef Marcel Desaulniers. In *Death by Chocolate Cakes*, Marcel serves up some of his most inventive, most sinful, most seductive chocolate creations ever. His Chocolate Heart of Darkness cakes are the ultimate cupcakes. The secret--a melted chocolate truffle center. For an unforgettable birthday cake, serve the one he created for Julia Child: a ganache-covered chocolate almond cake with red raspberry mousse. Have the desire for something that towers over ordinary chocolate desserts? Look up *Excessively Expressive Espresso Ecstasy* or *Chocolate Strawberry Teardrop Cake*. These are exactly the things when "over the top" is what you want. And for an elegant taste of Paris, try Marcel's *Chocolate Pistachio Madeleines*. When you just can't wait for that chocolate fix, Marcel has plenty of quick-and-easy recipes, some of which come from Marcel's mom's circle of chocolate-lover friends. Pour yourself a cold glass of milk and dig into Margie's *Golden Raisin Heavy Fudge Cake*, Virginia's *Cocoa Pound Cake with Warm Buttered Brandy Berries*, or Mimi Montano's *Chocolate Zucchini Cake*. As a bonus, there is a collection of ice creams, sauces, beverages, and other delectables that are the perfect partners to Marcel's creations and an informative section on equipment, ingredients, and techniques. *Death by Chocolate Cakes* truly takes the cake and then takes it to where it's never been before.

.com No doubt about it: chocolate rules. Celebrating this happy fact is Marcel Desaulniers's *Death by Chocolate Cakes*, another installment in his bestselling *Death by Chocolate* series. These books bring chocolate sweets to, well, heart-stopping heights. *Cake*, which contains 50 or so recipes for goodies such as *Chocolate Heart of Darkness Cakes* (dense chocolate cupcakes with a molten chocolate-truffle center) and *Excessively Expressive Espresso Fantasy* (chocolate ganache-filled chocolate espresso cake topped with espresso mousse), also includes formulas for chocolate ice creams, drinks, and sauces--all in all a true debauch. Though its recipes are painstakingly written and easy to follow, most require multiple, technically exacting preparations; aside from chocolate voyeurs, they'll be of greatest interest to reasonably skilled bakers with time to spare. Desaulniers divides his recipes into chapters such as "Baby Cakes," "Mom's Cakes," "Celebration Cakes," and "Sky-High Cakes." This portioning is somewhat arbitrary as the drill is usually a lusciously filled and topped layer cake. Delicious exceptions include *My Little Kumquat Cake* and *Uncle Sam's in the Black Cake*. If Desaulniers is given to a jokey cuteness (as evidenced by the above recipe titles), and neglects sometimes to describe his cakes so readers can make informed baking choices, he is careful to provide illuminating tips on equipment and techniques throughout. With 50 mouth-watering color photos, the book should bring great pleasure to all chocolate lovers, on the page and at meal's end. --Arthur Boehm  
From Publishers Weekly  
The chef of the Trellis Restaurant in Williamsburg, Va., Desaulniers (*Death by Chocolate*) offers 50 extravagant, elaborate, indulgent chocolate cakes. These are not treats for the kitchen shy, requiring as they do many phases and, within each phase, many steps. But the outcome is so luscious and Desaulniers is so charming and persuasive, it's hard to believe it's not time well invested. Sprinkled liberally throughout are anecdotes about the author's mother, his childhood and various recipe contributors, who include friends and family members, fellow pastry chefs and their relations. There are cakes served at the Trellis as well as recipes handed down from generation to generation and those discovered "on the road." Recipes for adorable baby cakes, whose size belie the intensity of their flavor, include *Heart of Darkness Cakes*, in which bakers are instructed to "remove the muffin tin from the oven and, moving quickly, place a single frozen truffle in the center of each portion of cake batter." *Chocolate Chunk Cookie Cakes* meet the demand for a tasty confection that can withstand the indignity of being plopped in a lunch box. There are also big event cakes. Among them, Julia's [Child] *Eighty-fifth Birthday Cake*. As well as cakes from out of town, such as *The King's Chocolate Peanut Butter Banana Bourbon Cake*, based on Elvis's favorite sandwich. The book concludes with an assortment of accompaniments, such as instructions for chocolate honey and a recipe for a wicked cocktail called *Chocolate Temptress* (think vodka and Frangelico). Many of these confections go over the top, but chocoholics will eagerly follow Desaulniers wherever he leads. (Sept.) Copyright 2000 Reed Business Information, Inc.  
From Library Journal  
Like most of his earlier titles (*Desserts To Die For*, *Death by Chocolate Cookies*, etc.), Desaulniers's eighth cookbook features indulgent showstoppers, from *Happy All the Time Cakes* to *Excessively Expressive Espresso Ecstasy*, each one shown in a full-page color photograph. Although many of the recipes are complicated, instructions are detailed and clear; there are no headnotes per se to introduce these creations, but "The Chef's Touch" section at the end of each recipe provides tips and some background. Desaulniers's extravagant sweets have many fans; recommended for most collections. Copyright 2000 Reed Business Information, Inc.