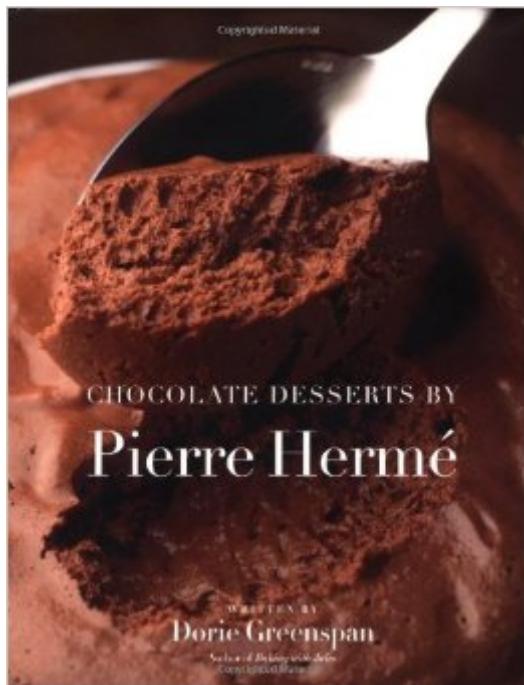


The book was found

Chocolate Desserts By Pierre Hermé



Synopsis

In their second collaboration, Pierre Hermé and Dorie Greenspan unveil the secrets of sumptuous chocolate desserts. Their book offers a delicious collection of recipes, all featuring the world's most intoxicating ingredient: chocolate!

Book Information

Hardcover: 304 pages

Publisher: Little, Brown and Company; 1 edition (September 20, 2001)

Language: English

ISBN-10: 0316357413

ISBN-13: 978-0316357418

Product Dimensions: 8.8 x 1.2 x 11.2 inches

Shipping Weight: 3.3 pounds

Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (27 customer reviews)

Best Sellers Rank: #469,633 in Books (See Top 100 in Books) #103 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate #399 in Books > Cookbooks, Food & Wine > Special Diet > Diabetic & Sugar-Free #1231 in Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

Contents. Cakes: Loaf cake, Suzy cake, St. Honore cake, eclair, black forest cake, chocolate meringue cake, puff pastry w/chocolate cream and with orange cream. Cookies: cigarette cookies, macaroons, florentines, financiers. Tarts: chocolate fig tart, nutella tart, pecan tart. Puddings: rice pudding, coffee/whisky cappuccino. Candies: regular truffles, caramel truffles, nut truffles, candied fruits, passionfruit/milk chocolate truffles. Ice cream: Different ice creams, banana splits, sherbet, ice cream sandwich with meringue. drinks: variety of hot chocolate. I recommend this book. The pictures are beautiful (though not everything is photographed), and the recipes are well explained, Most importantly, all of the recipes work (Pierre's recipes always work). The binding on this book is very strong, so you can actually use it as a cookbook. One of the other reviewers said this book was for "novices", I see the point, but do not agree. I think this book is a little harder than "Desserts by Pierre Herme". For instance, it asks for passion fruit pulp in one recipe ("desserts" asks for passion fruit juice, which is easier to get), some of the recipes assume you have an icecream maker, and I know of no amateur who makes St. Honore cakes. "Desserts by Pierre Herme" is organized with building blocks first, recipes second, "chocolate desserts" is the other way around. To me this assumes you know the recipes and just need to check the back for reference. ON the

other hand, this book is definitely easier than his other book "The patisserie of Pierre Herme" (which also has building blocks at the end).

[Download to continue reading...](#)

Chocolate Desserts by Pierre Herme Pierre's Issue 01: Devoted to Pierre Huyghe (The Artist's Institute) Chocolate, Chocolate, Chocolate Sweet Paris: A love affair with Parisian chocolate, pastries and desserts Luscious Chocolate Desserts Maida Heatter's Book of Great Chocolate Desserts Pure Chocolate: Divine Desserts and Sweets from the Creator of Fran's Chocolates Cocolat: Extraordinary Chocolate Desserts Chocolate and the Art of Low-Fat Desserts Vegan Chocolate: Unapologetically Luscious and Decadent Dairy-Free Desserts Chocolate Wars: The 150-Year Rivalry Between the World's Greatest Chocolate Makers The Little Books of Champagne, Chocolate, and Roses: The Little Book of Champagne/The Little Book of Chocolate/The Little Book of Roses Chocolate Modeling Cake Toppers: 101 Tasty Ideas for Candy Clay, Modeling Chocolate, and Other Fondant Alternatives Guittard Chocolate Cookbook: Decadent Recipes from San Francisco's Premium Bean-to-Bar Chocolate Company The Chocolate Connoisseur: For Everyone With a Passion for Chocolate Couture Chocolate: A Masterclass in Chocolate Essence of Chocolate: Recipes for Baking and Cooking with Fine Chocolate Theo Chocolate: Recipes & Sweet Secrets from Seattle's Favorite Chocolate Maker Featuring 75 Recipes Both Sweet & Savory Raw Chocolate Treats: Healthy Recipes for the Chocolate Lover Chocolate Fit for a Queen: Delectable Chocolate Recipes from the Royal Courts to the Present Day

[Dmca](#)