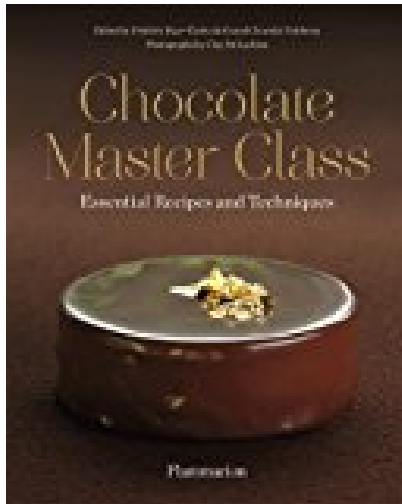


Chocolate Master Class Essential Recipes and Techniques



BOOK DETAILS

- Author : Ecole Grand Chocolat Valrhona
- Pages : 192 Pages
- Publisher : Flammarion
- Language : English
- ISBN : 2080202014

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BOOK SYNOPSIS

Offers instructional techniques for cooking with chocolate, from tempering to making ganache, and includes seventy recipes for pastries, tarts, mousses, candies, cakes, and sauces.

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