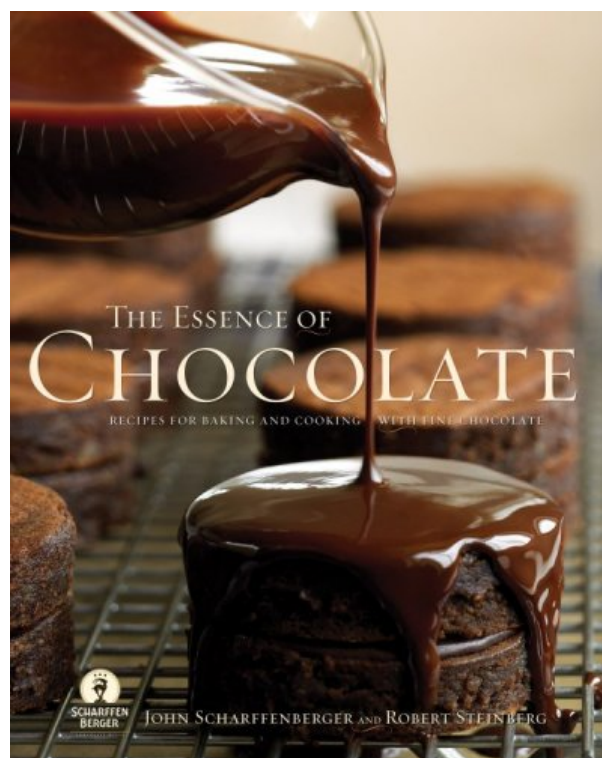
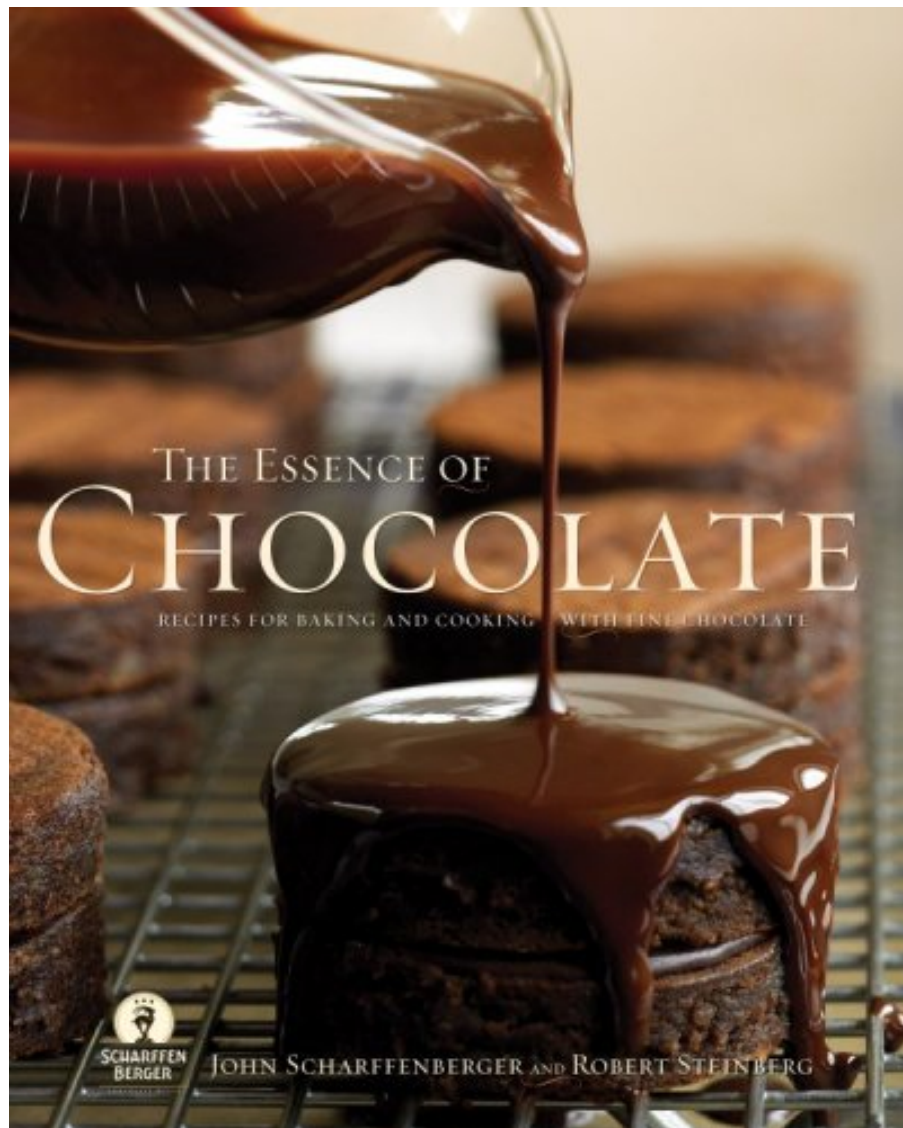


**ESSENCE OF CHOCOLATE: RECIPES FOR
BAKING AND COOKING WITH FINE
CHOCOLATE BY ROBERT STEINBERG,
JOHN SCHARFFENBERGER**



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Amazon.com Review

Established in 1996, Scharffen Berger has become America's preeminent maker of cooking chocolate. *Essence of Chocolate*, by the firm's founders and food writer Susie Heller, offers more than 100 recipes for a broad selection of delights like Chocolate Pudding Cakes, Chocolate Marbled Gingerbread, Cocoa Caramel Panna Cotta, and Chocolate Chunk Cheesecake, as well as savory edibles made with chocolate like Tortilla Soup and Chile-Marinated Flank Steak. Unusual recipes also include the likes of Chocolate Chunk Challah and TKOs, a homemade version of Oreos that leaves those favorites on the supermarket shelf.

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The first cookbook from America's premier chocolate makers, filled with recipes, kitchen tips, and dazzling photographs

As Americans have become fascinated by chocolate, and especially high-quality chocolate, one name has risen above the rest: Scharffen Berger. Founded in 1996 by Robert Steinberg, a physician and amateur chef, and John Scharffenberger, an award-winning vintner, the company's confections have won a following among food professionals and home cooks alike. Now, in their first cookbook, the duo shares their passion with the world.

The Essence of Chocolate features more than one hundred spectacular -- and often simple -- recipes drawn from the Scharffen Berger files and from two dozen top pastry chefs. It is divided into three sections: "Intensely Chocolate," which includes such decadent treats as That Chocolate Cake, in which the sumptuous flavor of chocolate is the star; "Essentially Chocolate," with lighter chocolate desserts like White Velvet Cake with Milk Chocolate Ganache or Brown Butter Blondies; and "A Hint of Chocolate," with recipes that use chocolate's spicier qualities to their best effect, like Vegetarian Chili and John's Cocoa Rub. And all will work magnificently with any high-quality chocolate. Filled with helpful tips, sumptuous photographs, and the story of how chocolate is really made, here is a book that is every bit as seductive as its subject.

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- Dimensions: 10.25" h x 1.38" w x 8.38" l,
- Binding: Hardcover
- 384 pages

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Most helpful customer reviews

1 of 1 people found the following review helpful.

I've wanted this book for a very long time...

By Merle ApAmber

I remember when the Chocolatiers first published this book, I was new to artisanal chocolate and Scharffenberger was just starting their stride. It maybe helped they were local to my regional mindset out of Berkeley while I lived in the Napa Valley. At the time however, I could not justify the expense of the retail issue, and perhaps discounted in my mind what value I could gain from having the document in my library. Now that I do have it, I highly recommend the benefits. The recipes are clear and showcase the nuances of chocolate. The story of the founders and their journey is enchanting. This is a book easily picked up and read straight through.

0 of 1 people found the following review helpful.

Wonderful Story and History

By perrymasonry

This book is not primarily a cookbook as it tells the wonderful story about the Scharffenberger Chocolate and chocolate itself. I had to add this book to my library after having trouble putting it down when I visited my sister out of state.

The book is wonderfully laid out and makes an excellent presentation. A visual feast. The recipes are set up uniquely from the most intense chocolate to the subtle.

The book is encyclopedic in its discussion of chocolate from the plant to the plate. The recipes were not just created some are from well known chefs who contributed.

It is too bad that Sharfenberger sold out to the big corporate world. I was introduced to their chocolate when they were a small successful company producing an excellent product. Regardless, I have enjoyed reading this book as it is a wealth of information on chocolate from the fruit to the finished product.

0 of 0 people found the following review helpful.

great book

By ARBC

Love anything chocolate

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