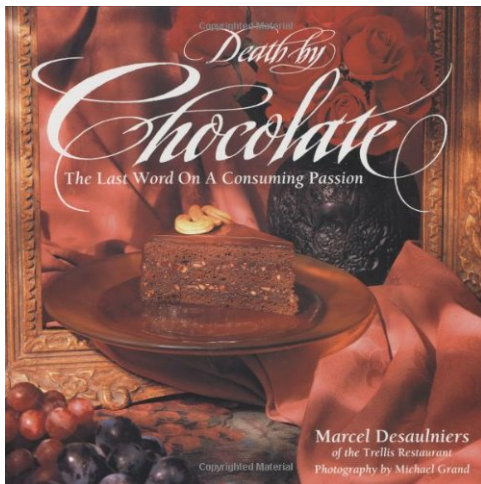


[PDF] Death By Chocolate: The Last Word On A Consuming Passion

Marcel Desaulniers - pdf download free book



Books Details:

Title: Death by Chocolate: The Last
Author: Marcel Desaulniers
Released: 1993-05-15
Language:
Pages: 144
ISBN: 0847815641
ISBN13: 978-0847815647
ASIN: 0847815641

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Description:

From Publishers Weekly Chocophiles will sigh in anticipation of glimpsing the dreamy dark desserts pictured in this sleekly illustrated work. Captured in shades of cocoa chiaroscuro to deep espresso are easy-to-make standards such as chocolate pots de creme and chocolate mousse. But the ultimate pleasure of chocolate for chef Desaulniers (*The Trellis Cookbook*) lies in the layering of flavors. The richest, most decadent desserts involve melding flavors of hazelnut, pistachio, pecans, espresso, raspberry, rum, brandy and other ingredients--even humble peanut butter--with chocolate. Chapters are organized by degree of obsession, from "Singular Sensations" and "Simply Chocolate" to the final chapter, "Chocolate Dementia." Yet one doesn't have to be crazed to tackle these recipes. Desaulniers shows, in simple steps (right down to the equipment list), how to murder one's diet with a dose of "Chocolate Demise," "Chocolate Devastation" or "Double Mocha Madness." Clear instructions, exquisite color photographs, the author's refreshing sense of humor and his gentility in acknowledging contributions from other pastry chefs combine to elevate this cookbook

over many others specializing in chocolate.
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From the Inside Flap This book is about obsession, cravings, and licit indulgences. It is about deliriously delicious, silkily sensuous, soul-stirring chocolate desserts, about Rabelaisian pleasures, and fantasies come true.

These seductive cakes, elegant ice creams, lustrous sauces, mouthwatering truffles, divine wafers, and unbelievably satisfying brownies are all from the kitchen of Marcel Desaulniers, a truly inspired chef.

At the Trellis Restaurant, in Colonial Williamsburg, Marcel Desaulniers has created a unique and innovative cuisine. One of the joys of the Trellis is its extraordinary desserts: Chocolate Phantasmagoria, White and Dark Chocolate Dacquoise, and Death by Chocolate ? to name just a few. The recipes for these and other magnificent desserts are now revealed, detailed with foolproof, step-by-step instructions. Following the author's invaluable advice, the home cook can successfully create even the most elaborate of these chocolate wonders.

From a unique Chocolate Chip Cookie that will make all others pale by comparison to Simply the Best Chocolate Brownie, from Ebony and Ivory Chocolate Truffles to White Chocolate Ice Cream, from Double Mocha Madness to a fantastic Chocolate Wedding Cake, the kaleidoscopic glories of Marcel Desaulniers' chocolate repertoire are presented here in full color, each as delightful to make as it is to eat. This is a book for endless pleasure. --This text refers to an alternate edition.

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Recipe from "Death by Chocolate: the last word on a consuming passion" by Marcel Desaulniers. 4. People talking. Add a quarter of the heavy cream to the chocolate and whisk quickly, vigorously, and thoroughly, then add it to the eggs whites. Now add the remaining heavy cream. Fold everything together gently but thoroughly, and put it in the fridge until needed (for at least 2 hours). 143 pages : 27 cm. This book is about obsession, cravings, and licit indulgences. It is about deliriously delicious, silkily sensuous, soul-stirring chocolate desserts, about Rabelaisian pleasures, and fantasies come true. These seductive cakes, elegant ice creams, lustrous sauces, mouthwatering truffles, divine wafers, and unbelievably satisfying brownies are all from the kitchen of Marcel Desaulniers, a truly inspired chef. At the Trellis Restaurant, in Colonial Williamsburg, Marcel Desaulniers has created a unique and innovative cuisine. One of the joys of the Trellis is its extraordinary d Assembled into a chocolate cylinder, the dessert is pure chocolate dementia. Desaulniers is a master at layering flavors and textures; though the recipes are difficult (even the seemingly simple Essential Chocolate Mousses need careful attention), they are worth the effort. The instructions are as rich as the desserts: Desaulniers holds the reader's hand, advising on complex techniques: his notes on what the batter should look like at each step are particularly helpful. And there are notes of humor as well. At the end of the spectacular five-page recipe for Chocolate Wedlock, he advises t