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chocolates & confections. When it was first published in 2008, Chocolates and Confections won the IACP Award and almost instantly became the bible of artisan confectionery. This remarkable and comprehensive guide from master confectioner Peter Greweling of The Culinary Institute of America offers a complete and thorough explanation of the ingredients, theories, techniques, and formulas needed ...

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The formulas are formatted in a most practical way while imparting artistry and wisdom." —Thalia Hohenthal, Sr. Scientist, Research & Development, Guittard Chocolate Company "An excellent book that not only tells you how to make a wide variety of chocolates and confections, but also explains the theory and equipment needed."

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Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner is a must-read volume if you are interested in learning about candy. The book is as comprehensive as a textbook, including detailed background on the science and techniques of chocolate making and moving into a wide variety of recipes that would be enough to open your own candy store if you master them.

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The formulas are formatted in a most practical way while imparting artistry and wisdom."--Thalia Hohenthal, Sr. Scientist, Research & Development, Guittard Chocolate Company"An excellent book that not only tells you how to make a wide variety of chocolates and confections, but also explains the theory and equipment needed."

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* Revised to include 30 percent new recipes and formulas, more than 250 photos, and 27 illustrations * Features new sections on opening a professional bakeshop, packaging and marketing, and American-style layered candy bars * Written by Certified Master Baker Peter

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