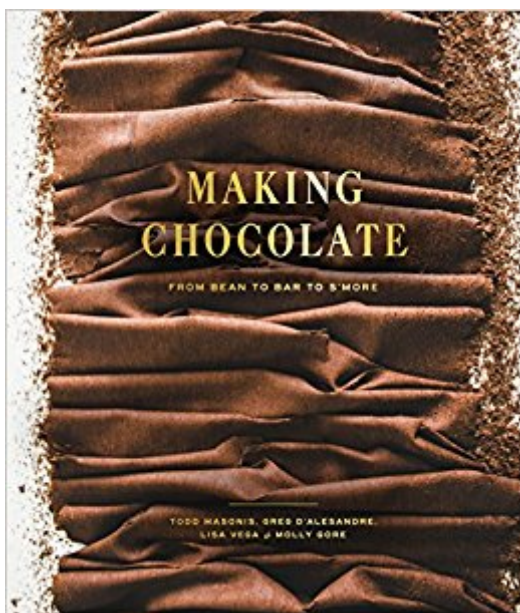


The book was found

Making Chocolate: From Bean To Bar To S'more



Synopsis

One of the country's most celebrated craft chocolate makers explains how to make chocolate from scratch in your own kitchen. From sourcing beans to the mechanics and machinery of making bars, this is the first ever guide to making chocolate from start to finish, with 30 recipes for desserts and treats.
Founded in 2010 as a quirky passion project by two friends from the San Francisco tech world, Dandelion Chocolate has grown to become one of the most admired leaders in craft chocolate--a growing movement akin to that of craft coffee. Making chocolate out of only two ingredients--cacao beans and sugar--Dandelion dives deep into all the aspects of the process, from bean sourcing, fermentation, and drying to roasting and all the way to the final, gold-wrapped bar. This book is the complete story of the purest, most intensely flavored chocolate, including how to make it yourself (in both quick-start and deep-dive versions), the details of sourcing and processing, and instructions on baking with these unique, precious treats.

Book Information

Hardcover: 368 pages

Publisher: Clarkson Potter (November 14, 2017)

Language: English

ISBN-10: 0451495357

ISBN-13: 978-0451495358

Product Dimensions: 8.5 x 1.4 x 10 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: Be the first to review this item

Best Sellers Rank: #216,686 in Books (See Top 100 in Books) #33 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate #130 in Books > Cookbooks, Food & Wine > Cooking Methods > Organic #358 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > Essays

Customer Reviews

"As a longtime evangelist for the maker community, Dandelion's love of the process (so deceptively simple!) exemplifies the maker culture that I so dearly love. "--Adam Savage,
Former co-host of Mythbusters and editor-in-chief of Tested.com
"Dandelion chocolate has stood out in the new crop of bean-to-bar chocolate makers in America. And while the chocolate bars are exceptional, equally exciting is the way chocolate is used in their caf  , deliciously crafted into cakes, brownies, and cookies, as well as blended into one of the best cups of hot chocolate

I’ve never had. I’ve been hoping that they would share their story, recipes, and secrets in a book - and here it is!—David Lebovitz, Author, *My Paris Kitchen* and *The Great Book of Chocolate* “Dandelion Chocolate is one of the few bean to bar producers I know with the curiosity, intelligence, seriousness, and frankly, passionate geekery needed to make extraordinary chocolate.—Francisco Migoya, Head Chef, *Modernist Cuisine* “Dandelion is shaping the world of craft chocolate.—Chloe Doutre-Roussel, Author, *The Chocolate Connoisseur: For Everyone with a Passion for Chocolate* “If I were to begin my career over again, I would be a chocolate maker at Dandelion. Their chocolate is a testament to their creative and technological abilities as well as a deep understanding of Mother Nature. Add the talents of pastry chef Lisa Vega to this mix and you have chocolate desserts that surpass any you have tasted.—Emily Luchetti, Dean, International Culinary Center and James Beard Foundation Award-winning pastry chef

TODD MASONIS is the co-founder and CEO of Dandelion Chocolate. After leaving a career in Silicon Valley in 2009, when he and his friend Cameron Ring sold their start-up, Plaxo, he took a traveling sabbatical to study everything from the old chocolate making traditions in France to the best way to smash cocoa beans in his kitchen. In 2010, he and Cameron founded Dandelion Chocolate, a small batch, bean-to-bar chocolate factory in San Francisco’s Mission District. In 2017, the company had grown into two factories in San Francisco, and one in Tokyo. GREG D’ALESANDRE is Dandelion Chocolate’s vice president of research and development and chocolate sourcerer. He travels year round to build strong, trusting relationships with the cacao producers who partner with Dandelion Chocolate. He’s been a product manager for Google, and designed laser tracking and torpedo guidance systems, but he knew he’d end up in chocolate since the day he “borrowed” liquid nitrogen from the physics lab in college to make frozen truffles. He feels strongly about direct sourcing cacao and building strong relationships with the network of cacao producers and chocolate makers around the world. LISA VEGA is the executive pastry chef of Dandelion Chocolate. After years in Michelin starred kitchens that include Gary Danko and Providence she now spends her time improvising unique strategies for working with single origin, two-ingredient chocolate. She was named a StarChefs Rising Star for San Francisco in 2016. MOLLY GORE is a food writer, former restaurant critic, and the Dandelion Chocolate communications manager. Her writing has appeared in *Edible San Francisco*, *Texas Monthly*, *The East Bay Express*, and other local outlets. Most recently, she co-authored a book about Western-style Japanese knives called *Sharp* (Chronicle Books 2018).

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

Essential Oils For Chocolate Truffles, Chocolate Candy, and Chocolate Desserts: The 15 Minute Guide To Making Chocolates With Essential Oils-How To Make ... Oils (Essential Oils for Chocolate Lovers) Bean-to-Bar Chocolate: America's Craft Chocolate Revolution: The Origins, the Makers, and the Mind-Blowing Flavors Guittard Chocolate Cookbook: Decadent Recipes from San Francisco's Premium Bean-to-Bar Chocolate Company Making Chocolate: From Bean to Bar to S'more Soap Making: 365 Days of Soap Making: 365 Soap Making Recipes for 365 Days (Soap Making, Soap Making Books, Soap Making for Beginners, Soap Making Guide, ... Making, Soap Making Supplies, Crafting) Soap Making: 365 Days of Soap Making (Soap Making, Soap Making Books, Soap Making for Beginners, Soap Making Guide, Soap Making Recipes, Soap Making Supplies): Soap Making Recipes for 365 Days Chocolat: From the Cocoa Bean to the Chocolate Bar Chocolate Celebrations: A Comprehensive Chocolate Cake Recipe Book with Delightful Chocolate Cake Decorations Professor Chocolate Presents The Ultimate Guide to Finding Chocolate in New York City (Lower Manhattan & Brooklyn Ed.): 40 NYC Chocolate Shops Organized Into 11 Distinct and Digestible Walking Tours. Bean By Bean: A Cookbook: More than 175 Recipes for Fresh Beans, Dried Beans, Cool Beans, Hot Beans, Savory Beans, Even Sweet Beans! Scoring High on Bar Exam Essays: In-Depth Strategies and Essay-Writing That Bar Review Courses Don't Offer, with 80 Actual State Bar Exams Questions a BAR REVIEW: Evidence, Constitutional law, Contracts, Torts: The Author's Own Bar Exam Essays Were All Published After The Bar Exam. Look Inside! Bar Exam Basics: A Roadmap for Bar Exam Success (Pass the Bar Exam) (Volume 1) Bar Exam Mind: A Strategy Guide for an Anxiety-Free Bar Exam (Pass the Bar Exam Book 3) The Bar Exam Mind Bar Exam Journal: Guided Writing Exercises to Help You Pass the Bar Exam The Bar Exam: The MBE Questions (Prime Members Can Read This Book Free): e law book, 200 Answered and Analyzes Multi State Bar Exam Questions - look inside!!! (Norma's Big Bar Preps) Ivy and Bean (Book 4): Ivy and Bean Take Care of the Babysitter Ivy and Bean No News Is Good News (Book 8) (Ivy & Bean) Warman's Bean Plush Field Guide: Values and Identification (Warman's Field Guides Bean Plush: Values & Identification) The Ultimate Soap Making Guide: Unique Soap Making Recipes & Complete Soap Making Guide for Beginners (Soap Making at Home, Soapmaking Guide, Soap Making Recipes, Soap Making Book)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

