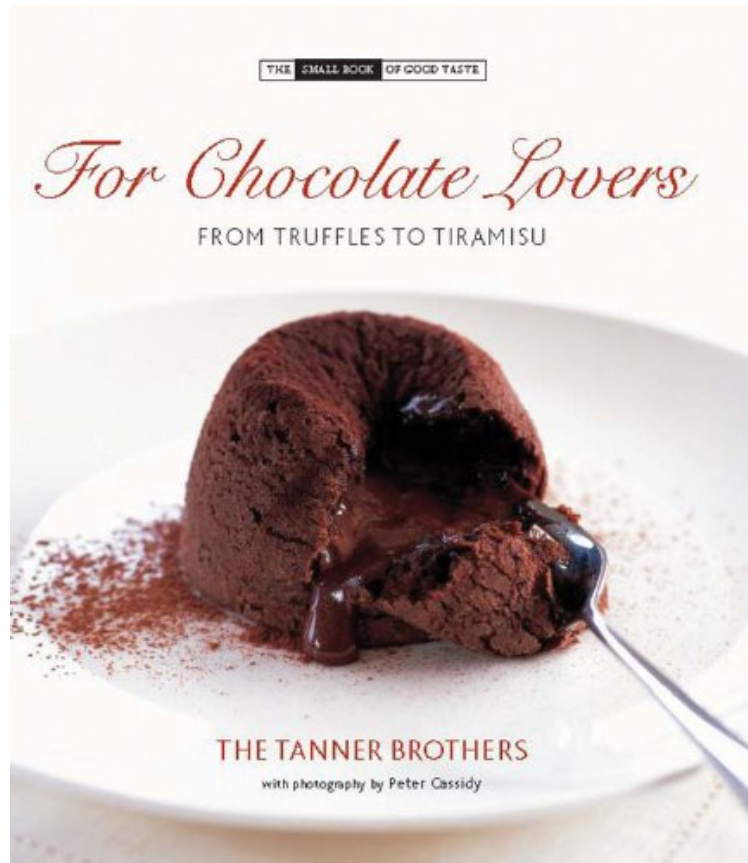


[Read free] For Chocolate Lovers: From Truffles to Tiramisu (Small Book of Good Taste)

## For Chocolate Lovers: From Truffles to Tiramisu (Small Book of Good Taste)

*Brothers Tanner*

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**Brothers Tanner : For Chocolate Lovers: From Truffles to Tiramisu (Small Book of Good Taste)** before purchasing it in order to gauge whether or not it would be worth my time, and all praised For Chocolate Lovers: From Truffles to Tiramisu (Small Book of Good Taste):

3 of 3 people found the following review helpful. Maybe generous with the stars... I'll get back to you. By Julia Abernethy This is a beautiful little book with some inspired recipes -- like chocolate blue cheese tart (I want to try that one!) Sadly, the single item I've cooked from it so far was a flop. It was the Chocolate Birthday Cake. I had all ingredients and myself poised and ready when I realized something sounded wrong about the cake recipe... this is meant to be cut into three layers, soaked in raspberry puree and coated in rich cream frosting. Sounds great, right? and it had only 3/4 cup flour with no leavening other than the eggs. I plunged on ahead, beating those eggs all fluffy and light and following the recipe to the letter. When it was baked and I popped the layer out of the pan, my doubt was proved. The cake I was meant to cut into three layers was no more than an inch high. Sigh. It was tasty though, not too sweet. I'll try some more of the recipes from the book and hope my results will look more like the lovely photos.

A beautifully photographed collection of over thirty irresistible recipes from the popular Tanner Brothers. Chris and James demonstrate the versatility of chocolate, one of the most coveted ingredients, from the sumptuous dark chocolate truffle cake to the innovative white chocolate and chili ice cream. Easy to prepare at home, the recipes will inspire chocolate lovers everywhere. Each of the stunning recipes in this beautiful hardcover cookbook is accompanied by a mouthwatering photograph and easy-to-follow instructions. There are ideas for every eating occasion from dinner party desserts, including White Chocolate Mousse with Passion Fruit Ripple, tea-time treats such as Dream Chocolate Orange Cake and Chocolate Chip Cookies to warming winter bedtime drinks, including Vanilla and Cinnamon Hot Chocolate. Alongside the recipes, the authors provide practical advice on what to look for when buying chocolate, how to melt and temper chocolate and go on to demonstrate simple yet stunning ways to decorate cakes and desserts. With its smooth, melt in the mouth texture and rich, intense flavor, chocolate is aptly described as the "food of the gods";

About the Author Top TV chefs, Christopher and James Tanner are regulars on programs such as Saturday Kitchen and This Morning and have hosted their own 15 part series The Tanner Brothers. James is also a regular on Ready Steady Cook. Christopher trained with the Roux Brothers in London, New York and France. James also spent time with the Roux Brothers and worked with the talented Martin Blunos at his 2 star Michelin restaurant, Lettonie, in Bath. Originally from Kent, the brothers currently run their own restaurant, Tanners set in the fifteenth century Prysten House, as well as the Barbican Kitchen Brasserie in Plymouth, Devon.