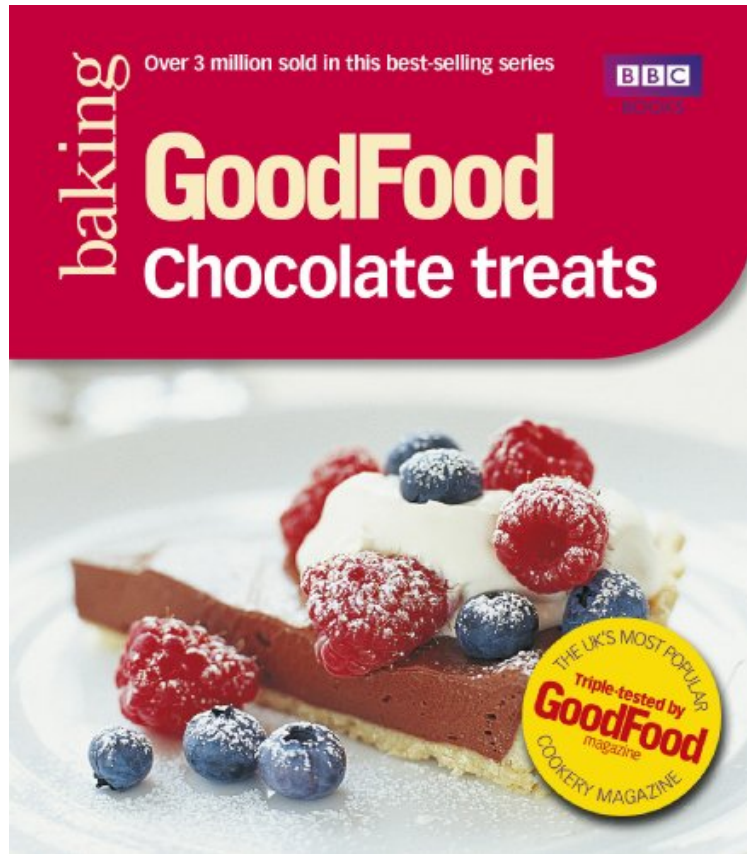


(Download pdf) Good Food: Chocolate Treats: Triple-tested Recipes (GoodFood 101)

Good Food: Chocolate Treats: Triple-tested Recipes (GoodFood 101)

Jeni Wright

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Jeni Wright : Good Food: Chocolate Treats: Triple-tested Recipes (GoodFood 101) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Good Food: Chocolate Treats: Triple-tested Recipes (GoodFood 101):

0 of 0 people found the following review helpful. A good little bookBy DarrenIngram_dot_comTo many this book will contain scenes of basic, extreme pornography in explicit full colour. Sorry. Food pornography that is. Chocolate, yummy, tasty chocolate. 101 wonderful recipes that you can entertain yourself with in a quiet moment or maybe share with a friend.Well enough with the cliched innuendo. Needless to say this book can be rather addictive and that can be bad for the waistline. This small little book packs in 101 different recipes involving chocolate with full colour pictures in case you needed any tempting to give one or more recipes a try.Unlike many chocolate recipe books that end up being aspirational by nature, meaning that unless you are a skilled chocolatier or have the patience of Job, you are unlucky to try the majority of the recipes or, at the very least, be disappointed with the outcome of your endeavours. No such worries with this book as the clear, easy-to-understand text and wonderful pictures reach out to give you the confidence that you can succeed and make these tasty treats.The health conscious may, however, be a little dismayed to note that at the end of each recipe is a little footnote giving typical dietary and nutritional information... talk about a

turn-off - do you want to know that a delicious choco-berry trifle is typically 590 calories per serving. Isn't it nice sometimes to be ignorant but happy? 0 of 0 people found the following review helpful. Very nice little book By Francisca I have read this book from cover to cover (as I always do with cook books) but I haven't tried any recipe yet. Some recipes seem a bit too basic but many seem really nice and quite simple. I am sure that they will make wonderful desserts. I would have given it 5 stars but I have the idea that this is an old book that has maybe been revamped. The cartons of cream they use, for example, have odd contents which don't exist anymore which will mean that you will always have bits of cream left over and anyway, cream is not sold in cartons. Also the fact that they seem to think that one feels guilty about eating is very annoying. Most people using such books are adults so they only eat what they want, they don't need the BBC watching over them. People are being made afraid of food, which is something that is creating a lot of problems. Having a healthy attitude towards food is very important. Also the fact that they still demonise fats is quite annoying as all the information on the importance of eating enough fats has been out there for many years. I can only imagine that these little books are a revamped version of old editions but they should have been reviewed and adapted to modern times. Other than that I think that at the price I bought it, it was a really good buy! I spotted what can be a mistake though in the White Chocolate Cheesecake recipe, it seems to me that the recipe has to be halved as over 1Kg of contents for a 20cm spring form doesn't seem right and that makes me worry about the other recipes. The measurements are not in cups but there is a conversion table at the beginning!

Whatever the occasion, whatever the mood, there's always a place on the menu for chocolate; whether it's cakes and bakes for tea-time, cookies for hungry home-coming schoolchildren, or sophisticated dinner party desserts. In Good Food 101 Chocolate Treats, the team at BBC Good Food Magazine brings you an array of simple recipes from Mocha Fudge Cake and Pear, Hazelnut and Chocolate Cake to Pistachio, Orange and Oat Crumbles and Cappuccino Bars. A feast of treats so you can truly tantalise your tastebuds.

About the Author Jeni Wright is a highly respected culinary expert and food writer. She specialises in Italian cuisine, but has had articles and books published covering a wide range of cooking subjects. She is a member of the Guild of Food Writers.