



Couture Chocolate: A Masterclass in Chocolate

By William Curley

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Couture Chocolate examines the origins of one of the world's most popular foods--explaining the method of creating chocolate, how its quality depends to a large extent on the variety of beans used, and the differences between plain, milk and white chocolates. It reveals how some of today's most popular flavors - such as vanilla and chilli - were those favored by the pioneering Aztec chocolatiers centuries ago. William shares his techniques and most mouth-watering recipes, starting with the basics: tempering and making a bar of chocolate; advice on how to add exotic flavors like rosemary or raspberry; and introducing different textures. Once those skills have been mastered, it's time to tackle some of the authors incredible creations.

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Editorial Review

Review

"William's talent and expertise were evident from the early days spent with me at Le Manoir aux Quat Saisons. His chocolates and patisseries are like no other—he was one of the first to produce such incredible and innovative creations outside of France. I am thrilled that he has excelled professionally in this field."
—Raymond Blanc

"William has that terribly rare thing—the determination to succeed born out of hard work. Most young chefs want to be famous more than just being good at what they do. William never takes shortcuts. He so deserves his success." —Marco Pierre White

"[An] inspiring, artfully photographed cookbook featuring exquisite confections worthy of a display case."
—Library Journal

"[A] masterclass that unveils all the techniques and secrets a chocolate lover could wish for, before moving on to the mouth-watering array of recipes—like Thyme and Honey Filled Chocolates and Madagascan Chocolate Ice Cream." —Desserts Magazine

"This is one of those cookbooks I just want to sit down and read from cover to cover all in one night."
—Blogcritic.org

"This book will be the queen of your coffee table books" —San Francisco Book Review.com

From the Back Cover

A wide variety of chocolate creations from one of the world's leading chocolatiers.

Truffles and couture chocolates infused with classic and original ingredients such as Japanese black vinegar, lemongrass & ginger, apricot & wasabi and sea salt caramel.

Unique insight into the world of the master technician, with recipes tailored for the home cook to create chocolate bars and bites, bouchées, patisseries, and cakes and biscuits.

Exquisite ingredients and stunning photography elevate the process of chocolate making to an art. All key chocolate-making techniques are illuminated with step-by-step photography as well as inside knowledge from a chocolatier par excellence.

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Raymond Blanc

“William has that terribly rare thing - the determination to succeed born out of hard work. Most young chefs want to be famous more than just being good at what they do. William never takes shortcuts. He so deserves his success.” Marco Pierre White

“William worked for me whilst I was at The Savoy as my Chef Patissier, heading up a team of 21 pastry chefs. The role defined William as a patissier, as his experience in the hotel and restaurant world went on to give him the confidence required to set up his own shops. William is one of the best patissiers in the business.” Anton Edelmann

About the Author

Brought up in Fife, **William Curley**'s career began with an apprenticeship at Gleneagles, followed by 6 years at numerous Michelin-starred establishments, working with respected chefs including Pierre Koffman at La Tante Claire, Raymond Blanc at Le Manoir aux Quat' Saisons and Marco Pierre White at The Restaurant. He then became Chef Patissier at The Savoy Hotel under Anton Edelman, as Chief Patissier leading a team of 21 pastry chefs.

In 2004, he opened his first boutique in Richmond, followed by the opening of his equally successful Belgravia Boutique. After an increasing demand for his chocolate and patisserie creations, William Curley chocolate and patisserie concessions were opened in world-renowned department store Harrods in July 2011. They also create bespoke patisserie to accompany Afternoon Teas at some of London's top establishments.

William has been awarded Britain's Best Chocolatier by the Academy of Chocolate four times (2007–2011) and has won numerous other awards. Most recently William became a member of the prestigious Relais Desserts, an association of the top pastry chefs across the world who come together to promote haute patisserie. *Couture Chocolate*, William's first book, won the Guild of Food Writers Cookery Book of the Year award in 2012.

Jose Lasheras started his photographic career in Madrid, later moving to Milan where he worked for ten years as a freelance photographer for various publications at Conde Nast, Italy. In 1996 he brought his stunning photography skills to London and he now works regularly as both photographer and painter for a wide variety of clients, ranging from Burberry to Wedgwood.

Users Review

From reader reviews:

Rina Reese:

Book will be written, printed, or illustrated for everything. You can know everything you want by a guide. Book has a different type. As you may know that book is important point to bring us around the world. Close to that you can your reading talent was fluently. A publication *Couture Chocolate: A Masterclass in Chocolate* will make you to end up being smarter. You can feel far more confidence if you can know about everything. But some of you think that open or reading any book make you bored. It is not make you fun. Why they may be thought like that? Have you seeking best book or acceptable book with you?

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Anita Winn:

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