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Chocolate Epiphany: Exceptional Cookies, Cakes, And Confections For Everyone



Synopsis

Celebrated French pastry chef and owner of one of New York City's favorite bakeries presents an impressive and comprehensive dessert cookbook with recipes for everything chocolate, from easy cookies to showstopping cakes. On any given weekend at the esteemed New York City institution Payard Pâtisserie & Bistro, locals and tourists swoon over sweet delicacies like creamy chocolate truffles, fruit tarts, and delicate, decadent cookies, while brides take note of the stylish wedding cakes in the window. For the first time, its owner, famed pastry chef François Payard, devotes his creative powers solely to chocolate, sharing 100 recipes for home cooks of every level in *Chocolate Epiphany*. From easy to challenging, white to bittersweet, a stunning and sumptuous dessert awaits on every page. Thanks to the clear and thorough recipes, treats such as Bittersweet Chocolate Sorbet, Chocolate Sticky Toffee Pudding, and Milk Chocolate Truffles à l'Ancienne are not only delicious but also accessible. And for the ambitious, Chocolate Coconut Caramel Cake, Cranberry-Chestnut Tart, or Milk Chocolate and Candied Kumquat Napoleons could be the perfect end to an extravagant dinner party. Inside you'll find chapters devoted to: Breads and Brunch Dishes Cookies and Petits Fours Candies and Chocolates Custards, Mousses, and Meringues Plated Desserts Tarts Cakes With a rich, full-color design and stunning photography throughout, *Chocolate Epiphany* is the perfect gift for chocoholics and everyone looking to enlarge his or her dessert repertoire.

Book Information

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Customer Reviews

This book is on a level that few chocolate, or to that matter dessert, pastry etc books have reached.

It shouts quality from every point of view: From the excellent cover, to the gloss pages, on to the beautiful photographs and finally to the most important aspect, the recipes, this is a book that mirrors its author's love for the subject. Francois Payard is a Frenchman living in the USA, and is the owner of a patisserie and bistro in the New World. Unlike many Europeans that have negatively changed their culinary and patisserie heritage to suit the tastes of their new homelands, Mr Payard very successfully presents French chocolate patisserie, slightly adopted for the American tastebuds but without being commercialised or cheapened by using margarines, shortenings, or too much sugar. The book uses both Metric and Volume (cups and spoons) measurements so that ingredients can be easily measured by all. It does not however use Celsius temperatures, only Fahrenheit, but this can be easily remedied with a comparative table. This book is geared towards both the Professional and the amateur. Most of the recipes can be made by home cooks, but read the instructions carefully. The author gives some useful tips to read before one attempts the recipes. Then the feast starts. There are more than one hundred recipes included, starting with breads and brunch dishes. In this chapter we find among others: Chocolate cherry bread with cocoa nibs, Chocolate brioche with chocolate chips, Chocolate blinis. Then we move on to Cookies and Petit Fours: Here I particularly like the Florentines, Triple chocolate Financiers, Chocolate coconut rochers, Cracaos, Flourless chocolate cookies. There is also a recipe for chocolate churros with dipping sauces. The next chapter is Candies and Chocolate.

Since the highly celebrated book *Simply Sensational Desserts* had gone out of print, I thought I had missed my chance to try the recipes of one of New York's most famous pastry chefs. I was a little disappointed to hear that Payard's new book would focus on chocolate, since I already had *Chocolate Desserts* by Pierre Herme and thought I would be getting more or less the same kinds of recipes. However, even though *Chocolate Desserts* is the closest comparison you may draw with this book in terms of the scope in which it explores the various forms of chocolate in pastry (cakes, tarts, custards, mousses, cookies), Payard's book is much wider in scope and there is greater variety in the types of recipes you'll find. For instance, Payard includes a few recipes for bread. His book has a slight bias towards cakes, but this book isn't about different ways to dress up one basic cake. Payard includes recipes for cheesecake, pudding cake, crepe cake, flourless cake, angel food cake; classics like GÃ¢teau Basque, Saint-HonorÃ©, Paris-Brest, and Savarin; unusual creations such as creme catalane cake and turrone cake; and majestic creations such as an American Opera cake and Black Forest. At the very start of the custards chapter you'll already find a recipe for panna cotta, pots de creme, crÃ¢me brulÃ©e, mousse, and parfait. Those looking for an adventure in

working with chocolate will not find a dull moment in this book.

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