



Home-Made Chocolates Truffles (Paperback)

By Claire Ptak

Anness Publishing, United Kingdom, 2014. Paperback. Condition: New. Language: English . Brand New Book. This book features 25 traditional recipes for shaped, filled hand-dipped confections. You can create indulgent treats in your own kitchen with this delightful gift book. You can learn how to achieve professional finishes with step-by-step techniques for tempering, making ganache, and shaping and dipping truffles. You can make classic confections such as Hazelnut Praline Truffles, Salted Caramel Chocolates and Peanut Butter Cups, or impress friends with Hand-painted Jasmine Green Tea Chocolates, Lavender-Milk Chocolate Truffles, and Rose and Violet Creams. This gorgeous little book brings together traditional treats and contemporary confections, with easy-to-follow instructions. Claire Ptak explains how to work with chocolate, from grating and chopping to melting and tempering. Step-by-step sequences reveal the art of making ganache, shaping it into square or spherical truffles, and hand-dipping them for sensational results. The recipes are beautifully illustrated with stunning full-page shots of every finished chocolate. The confections on offer are suitable for all sorts of occasions - make Champagne Truffles for a celebratory party, Chocolate Lips and Hearts for Valentine s Day or Chocolate Peppermint Creams for a family treat. Whatever you choose, the simple methods, helpful tips...



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