



The Art of the Chocolatier: From Classic Confections to Sensational Showpieces

Ewald Notter

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A must-have guide to chocolate making and chocolate showpiece design, from renowned confectionery expert Ewald Notter.

Covering the full spectrum of chocolate work--from the fundamentals of chocolate making to instruction on advanced showpiece design and assembly--*The Art of the Chocolatier* is the most complete and comprehensive guide to chocolate making on the market. The book covers basic information on ingredients, equipment, and common techniques in the pastry kitchen, while also offering clear, step-by-step instructions on creating small candies and large-scale chocolate pieces.

This is the ideal book for pastry students enrolled in chocolate and confectionery courses, as well as working professionals and even serious home confectioners who want to improve their skills in advanced chocolate work.

- Illustrated step-by-step instructions cover all the essentials of chocolate-making, from tempering and creating ganache and gianduja to using molds, transfer sheets, and more.
- An entire chapter devoted to Creating a Competition Piece covers the ins and outs of confectionery competition, from preparing for the event and developing a concept to designing and building a winning chocolate showpiece.
- Beautiful full-color photos throughout provide inspiration for chocolate décor and showpiece design, while clear how-to photos illustrate key techniques.

The Art of the Chocolatier provides expert-level coverage of every aspect of the chocolatier's art for students and professionals alike.

Selected Recipes from *The Art of the Chocolatier*

Chocolate Shavings

Chocolate shavings can be used as a décor element for showpieces, and they are useful for hiding imperfections. They are often used to surround flowers instead of leaves. They can be made from any type or color of chocolate.

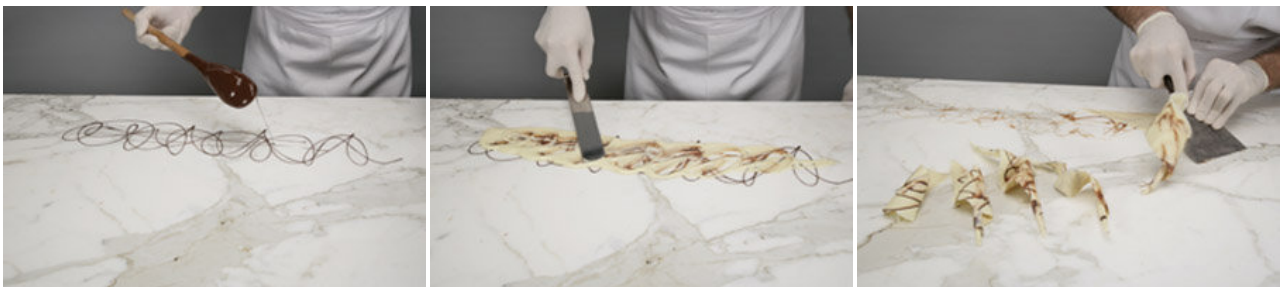
1. Spread a thin layer of tempered chocolate directly onto a marble with an offset spatula. Clean the edges with a triangle spatula to form a sharp rectangle.
2. Once the chocolate sets, rub your hand over it to warm it and to increase elasticity.
3. Use a triangle scraper to shave off the chocolate in a fast, curving outward motion.

NOTE: White chocolate sets more slowly than dark chocolate, allowing more time to shave it off as compared to the dark chocolate.



Variation

Marbled Chocolate Shavings: Drizzle dark chocolate onto a marble tabletop, and before it sets, cover with white chocolate, slightly blending them together to create a marbled look. Use an offset spatula to spread the marbled chocolates into a thin layer. Shave off curls as described above.



Flower Vase Showpiece



Clockwise from left on diagram: Leaves, sphere, flower support, circular base for beneath vase, feet, base, support for pralines.

NOTE: All templates can be enlarged or reduced as needed. Spheres and feet are included for size only and are meant to be created using molds.

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