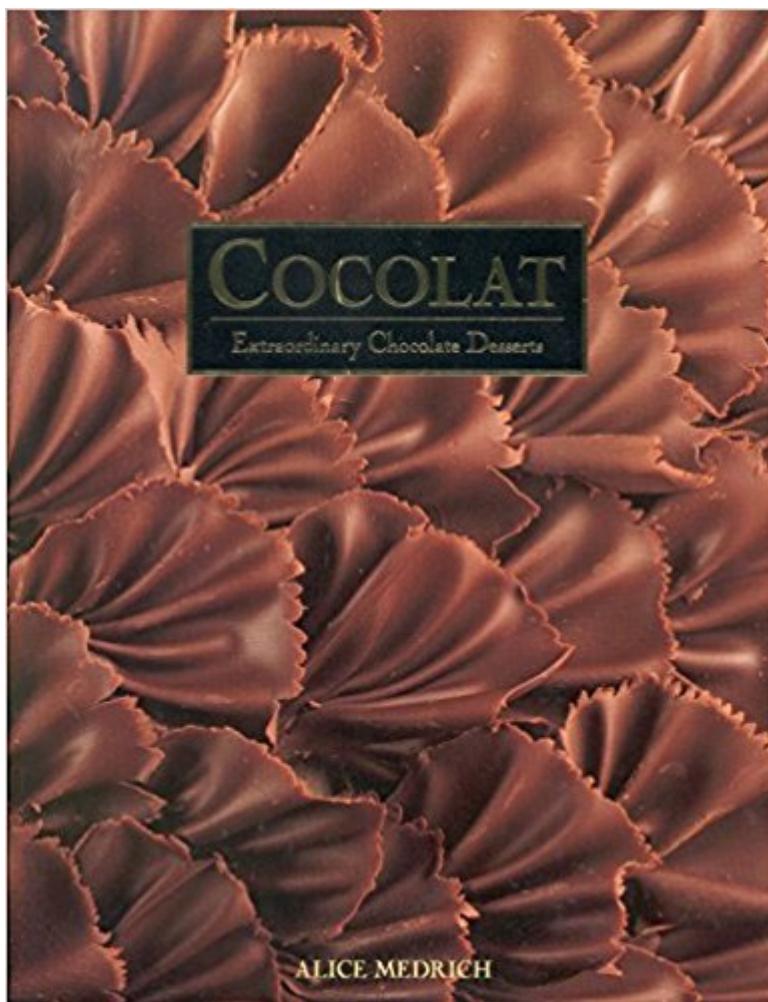


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# Cocolat: Extraordinary Chocolate Desserts



## **Synopsis**

For the millions of chocolate lovers everywhere, here is a stunning dessert cookbook complete with lavish, mouth-watering, full-color photographs, from the respected gourmet known to her peers as "Madam Cocolat".

## **Book Information**

Hardcover: 192 pages

Publisher: Grand Central Publishing; 1st edition (October 1, 1990)

Language: English

ISBN-10: 0446514195

ISBN-13: 978-0446514194

Product Dimensions: 8.8 x 0.8 x 11.2 inches

Shipping Weight: 2.5 pounds

Average Customer Review: 4.9 out of 5 stars 43 customer reviews

Best Sellers Rank: #324,516 in Books (See Top 100 in Books) #57 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate #78 in Books > Cookbooks, Food & Wine > Desserts > Confectionary

## **Customer Reviews**

Beautiful desserts from Medrich's California pastry shops, which have gained a national reputation for their chocolate creations. Her famous truffles are here, along with elaborate cakes, tortes, and even a few nonchocolate desserts. Many of them are based on classic French pastries, but novice bakers will find the author's production tips and clear instructions valuable, and professionals may pick up a few useful shortcuts along with ideas for eye-catching presentations. Expensive, but recommended for most pastry collections. Copyright 1991 Reed Business Information, Inc.

I used this cookbook back in 1996 to learn about using chocolates in dessert recipes. I learned more about chocolate from this cookbook than any other I've ever seen. If you want to learn about chocolate, buy this cookbook to buy! BTW... the desserts contained on Cocolat are absolutely delicious and using this book and following the easy directions, most anyone can turn-out Five-Star quality desserts! A person only needs to take it slow and easy; carefully read the directions AND the 'notes' (when available) if they're not an experienced baker. Alice Medrich has excellently made the craft of dessert-making (as in a 'pastry chef') a very easy experience; again, just take your time and read the directions and notes! (Sometimes, your end product may not be perfect, but time and

experience will take care of that! Good baking to ya!!!!

I not only have this book but also have Alices book, Cookies and Brownies. Her recipes are wonderful, from there taste to there beauty! The instruction in the book is easy to follow. I would recommend this to anyone that loves chocolate (Who Doesn't) One of the other reviews on this book stated that she must have used a machine to make the chocolate ruffles. I was lucky enough to attend a class at Sur La Table (an excellent cookware store) the instructor was Alice herself! We learned exactly how to make the beautiful ruffles by hand. It was not hard and they turned out beautiful. Like with any good cookbook you have to read the instruction carefully. With a little bit of practice the ruffle technique can be done beautifully. You will impress your family and friends with your creations from using this wonderful book. I would recommend highly to anyone wanting to learn about chocolate.

this was a gift hard to find. so imagine the hugh surprise for the receiver. they are very happy with the book. pictures are big and beautiful.and the instructions seem easy enough to follow. Just glad that I made someone so happy. the book arrived in excellent condition on time and was packaged very well. will definitely order from again need be in the future.

Okay, guys, here's a true story. I was hanging out in a chat room and mentioned a dessert from this book. I had been experimenting before getting online. Well, ALL the women started IMming me. Their public comments were on the order of "Stop it, I can't take it!" Their private, IM comments were more interesting. Here's another story. A friend asked me to do a bunch of cooking for her retirement party. I showed her six desserts from this book, together with the absolutely edible pictures. Of course, I thought she'd want one or two. Nope. She wanted all of them! Well, hey, if you like to cook and the cookbook is foolproof, what else can you say but "Of course!" Eventually she scaled it back a little but by then I had made everything she asked for and tested them on the kind guinea people at the office. Five straight hits. FIVE! One tip: If you make the Citrus Tart, on page 142, read the note about organic lemons and oranges. I tried it first with ordinary citrus. It was disappointing. On the second try, with the organic stuff, it sparkled. Hey, the note is right there to see. I'm just telling you this author has it together, so pay attention. Kind of as an afterthought, I knocked out a batch of Meringue Mushrooms for the party but they didn't get out to the table on time. Later, discovering them untouched, I wandered around and let people have just one. It was wild to see some of the peculiar looks on some of the faces! Even better, though, was to hear the laughs of delight behind

me as I took the few remaining `shrooms to the next table. Any food that makes grownups laugh with delight must have merit. Thank you, Ms. Medrich. Some people think I'm sort of a chef. I hope they don't read this review!

Great Product.

nice book

I bought this cookbook when it first came out and the recipes are fabulous. This book meets my criteria for a great cookbook- it has recipes that turn out superbly - with the bonus that the pictures in the book look as beautiful as the products taste. I feel lucky when I get 2 or 3 good recipes out of a book but all of the ones in this book have turned out so far. You don't have to be a professional chef...just a careful reader, planner and follower of directions. My original copy was lost and I went into sticker shock when I saw the price of replacing it now that it is out of print. Oh well..it is worth it.

I have tried several recipes in here. It requires many steps, but it is failure proof as long if you follow it closely. Do use good chocolate as recommend and it will taste heavenly ! This is my second book from Alice Medrich. My first was Chocolate and the Art of Low-Fat Dessert, an equally good book. From that book, I made many of my family favourites.

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