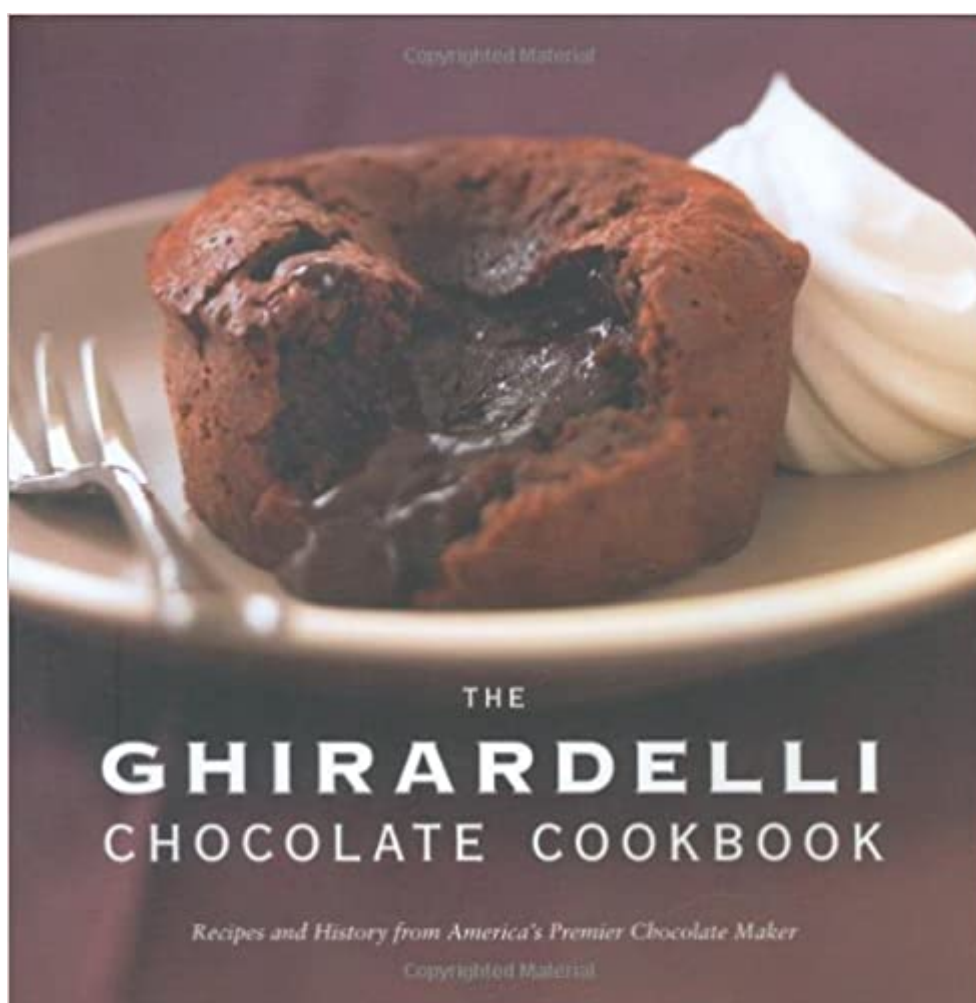


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The Ghirardelli Chocolate Cookbook: Recipes And History From America's Premier Chocolate Maker



Synopsis

America is experiencing a chocolate renaissance, and the epicenter is in the San Francisco Bay Area, where Ghirardelli has long been the standard-bearer for great chocolate. Domingo Ghirardelli first began making chocolate drinks for miners during the Gold Rush. In the more than 150 years since, the chocolatiers who have carried on the company's grand tradition have made Ghirardelli the leading premium manufacturer in the country. Growing consumer demand for higher-quality cacao and specialized chocolate products prompted the experts at Ghirardelli to revise this collection of classic cookies, bars, cakes, and drinks. The recipes range from simple sweets to show-stopping desserts, while a special section on hosting a chocolate party comes just in time for holiday baking and entertaining. A stylish revision of the classic cookbook from America's longest continually operating chocolate manufacturer. Includes more than 80 recipes, a primer on chocolate varieties and uses, and more than 25 full-color photographs. This perfect gift for chocolate lovers includes a new holiday recipe section with a guide to creating edible gifts like cocoa mixes and decadent fudge sauce. Previous edition sold more than 65,000 copies. Reviews & "True chocoholics . . . will want to dip into The Ghirardelli Chocolate Cookbook, oozing with recipes for homemade hot fudge sauce, lava cake, chocolate waffles and the like." Parade

Book Information

Hardcover: 160 pages

Publisher: Ten Speed Press (November 1, 2007)

Language: English

ISBN-10: 1580088716

ISBN-13: 978-1580088718

Product Dimensions: 8.3 x 0.6 x 8.3 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 28 customer reviews

Best Sellers Rank: #282,865 in Books (See Top 100 in Books) #49 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate #409 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > History #753 in Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

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chocolate manufacturer. *Ã¢â¬âIncludes more than 80 recipes, a primer on chocolate varieties and uses, and more than 25 full-color photographs. *Ã¢â¬âThis perfect gift for chocolate lovers includes a new holiday recipe section with a guide to creating edible gifts like cocoa mixes and decadent fudge sauce.

THE GHIRARDELLI CHOCOLATE COMPANY is the leading manufacturer of premium chocolate in America. Incorporated in 1852, it is also the oldest continually operating company in the business. Ghirardelli has 12 retail stores in the San Francisco Bay Area, and its chocolate is available at grocery stores, gourmet shops, and housewares chains across the country.

Within the first week we made a couple of different desserts for our friends. The chocolate pecan pie had people asking if I share recipes. One of the best parts is the information and techniques for cooking with chocolate and to make it work better. We waited months before we bought the book; don't wait, buy it now and enjoy. (Don't tell, but we did not always use Ghirardelli chocolate in the recipes.)

You must try the lava cake: amazing!!

This cookbook exceeded my expectations. Great recipes. A good buy. I would recommend this to anyone who loves delicious desserts.

After drooling over this book for a few weeks I finally caved in back at Valentine's Day and bought it. I'm usually not a huge fan of cook books because I figure that I can find most recipes online. But I was bored with the sweets that I was finding to make and I love to bake, usually about three times a week. I haven't gotten to make every recipe in this collection yet, but I'm well on my way, repeating mine and my husbands favorites several times for all our friends! The variety of treats will definitely stave off boredom. And while these recipes are by no means low calorie they are loaded with deliciousness and are easy for a baker with even moderate skills to pull off. I won't spoil the fun and tell you all the recipes included in this book but I'll highlight my favorites to give you an idea of what you can expect. Of course there's Chocolate Chip Cookies, but there's also a Oatmeal Chocolate Chip Cookie you'll cry for (and I've always hated oatmeal cookies! That was before these.), Chocolate-Dipped Lemon Cookies, a Classic Chocolate Brownie which is just perfect, Peppermint Brownies, a Blondie that incorporates the white chocolate into the batter itself, Dark Chocolate

Cupcakes, Chocolate Chip Cheesecake, Double Chocolate Banana Bread which makes huge portions, an unforgettable White Chocolate Creme Brulee, gooey Chocolate Lava Cakes, and so many more recipes that I will be busy with this book for the next year! I just don't think you can go wrong with this book.

Have you heard anyone say that when you try a recipe for the first time, follow it to the letter. When you make it the second time, you can get creative. I usually do that; but, as an experienced baker, we have to know when to let our instincts take over. I came to that realization today. As I looked over the recipe, I read the note on the top of the page that stated " If you want a tall cake, double the ingredients, to make 4 layers." Because I knew that I was making the cake for myself, I didn't double. I realize now that I should have. The recipe as written only calls for ONE cup of flour (red flag # 1; most cake recipes call for 2-3 cups). The recipe also called for 1 stick of butter (red flag #2; most recipes use 2). As I went along, I kept saying to myself " I seem to be making BROWNIES and not CAKE." After I mixed the batter, I put it into 2 9in pans, as directed. When I looked at the pans, I said to myself, " These pans aren't even half full." Anyway, I proceeded to bake them off. Needless to say the layers were half the size of regular layers, so I went back and made another portion of batter. Actually, making the batter and the frosting didn't take much time at all. When the cakes came from the oven, they looked quite yummy. They were soft, with a nice rich looking color and sheen. After I assembled and tasted the cake, I noted that it was dense. Not unpleasant, but denser than I like. The frosting was tasty and easy to make; all I had to do was melt the chocolate and add in sour cream. Because I doubled the cake recipe, I also doubled the frosting. One note on the frosting, don't make the mistake I made. Let the sour cream come to almost room temp, and stir it smooth before adding it to the chocolate. What you are making is essentially Ganache, and it will behave as such. Although I had a few issues with the cake today, I do not regret making my purchase. The cake and the frosting were easy to make, and tasted good. This would be a good cake to make if you get a last minute invite some where and would like to bring something sweet. I am going to retry this one, and try some other recipes in this book, as I found many others that looked tasty as well. And Ghirardelli is my favorite brand of chocolate. Not to mention the book layed flat on the counter while I was baking. LOL. Forgive my long review, but I thought that sharing my experience might help others considering buying this book.

I'm a big fan of Ghirardelli chocolate and to have their cookbook is a treat. Everything I have tried is truly chocoholic heaven. Really liked the muffins, souffle (amazed I could do it) and fabulous cookie

recipes.

I collected cookbooks when I was younger but have since given many of them away. This is one of my more recent purchases and it's a keeper. It's full of great recipes and color photos. But it would make an excellent gift, too. You could wrap it up with a bag of Ghirardelli baking chocolate or can of baking cocoa and stick a wooden spoon in the middle of the bow. How cute would that be?

A very old San Francisco chocolate company and what's not to love. Everything they make is delish! Their products are wonderful and the recipes terrific!

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