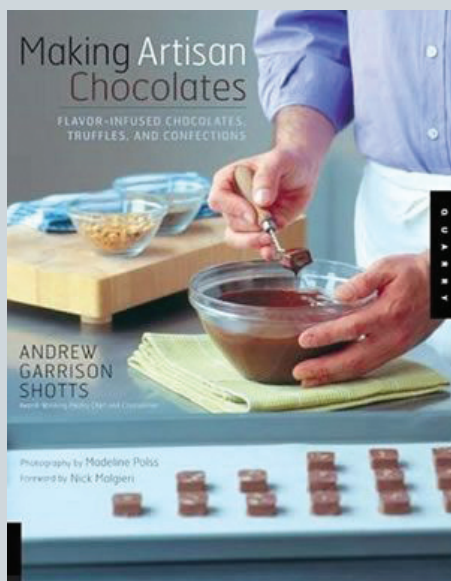


ZOOM Chocolate



If there is a universal truth of confections, it is that all chocoholics love to eat chocolate. But what if you could make your own chocolates, in the comfort of your home? Imagine the possibilities of the different creative flavor combinations you could come up with, like raspberry-wasabi, banana-caramel, lemongrass-coffee and pistachio-kirsch. **Andrew Garrison Shotts did, in his book *Making Artisan Chocolates: Flavor-Infused Chocolates, Truffles, and Confections***, and he is ready to teach you that, with a little knowledge, patience and practice, you could too.

The lynchpin of the book is the very wise expression of "garbage in, garbage out." If you are looking to make delicious artisan chocolate, you have to purchase the best ingredients you can within your budget - this will guarantee success. Creativity is another important factor in the art of making choco-

late - if you can imagine it in a confection, try it, and sometimes you will be surprised with the flavor combinations that come out. Andrew Garrison Shotts is an award-winning pastry chef and chocolatier, and was among the first to try bold and daring flavor combinations that initially don't seem to go very well with chocolate at all, but in fact pair fabulously. In the book, he teaches how to combine flavors by using herbs, flowers, chilies, spices, vegetables, fruits, dairies and liquors.

Making Artisan Chocolates consists of 172 pages of fascinating and interesting information on quite literally anything and everything you'd ever need to know about making chocolate. It starts from the basics, and goes on to teach the proper ways of melting chocolate, combining it with various ingredients to give it flavor, and turn it into the end product. Andrew provides tips on the gadgets you'd need to get started, and creative ideas for presentation and packaging. The ingredients have their own section, with explanations on what ingredients are the best to use in the craft of chocolate making and which ones would provide the best flavors. There is a chapter on techniques that teaches the correct ways of tempering, measuring, substituting, working with hot sugar and making a creamy ganache. A chapter on flavor infusions follows, surprising with both traditional and bold combinations. And just so you don't go too crazy and waste time making a product that will simply be inedible, Andrew provides a chart of chocolate and herb and chocolate and spice pairings, noting which herbs and spices combine the best with which type of chocolate, and which don't. You wouldn't

think that a book on making chocolates would have a description of chocolate pairings with liquor, but this one does. Andrew presents an extensive chapter on pairing chocolate with wine, beer and other alcohols. When you get tired of making truffles, molded chocolates and hand-dipped chocolates (we doubt it!), there is a section on fun chocolate confections with recipes for cookies, hot chocolate, fruit and nut tablets and other delightful chocolate treats. The whole thing is dipped in a believable and entertaining read and wrapped with beautiful and numerous photographs by Madeline Polss. It comes out January 1, 2007, and we're sure that you are going to love it, if chocolate making is your thing, of course. And even if it's not - be adventurous, give it a shot; you never know - maybe before you realize it, you'll be looking to open your own chocolatier in a cozy sweet little corner of this universe. ■