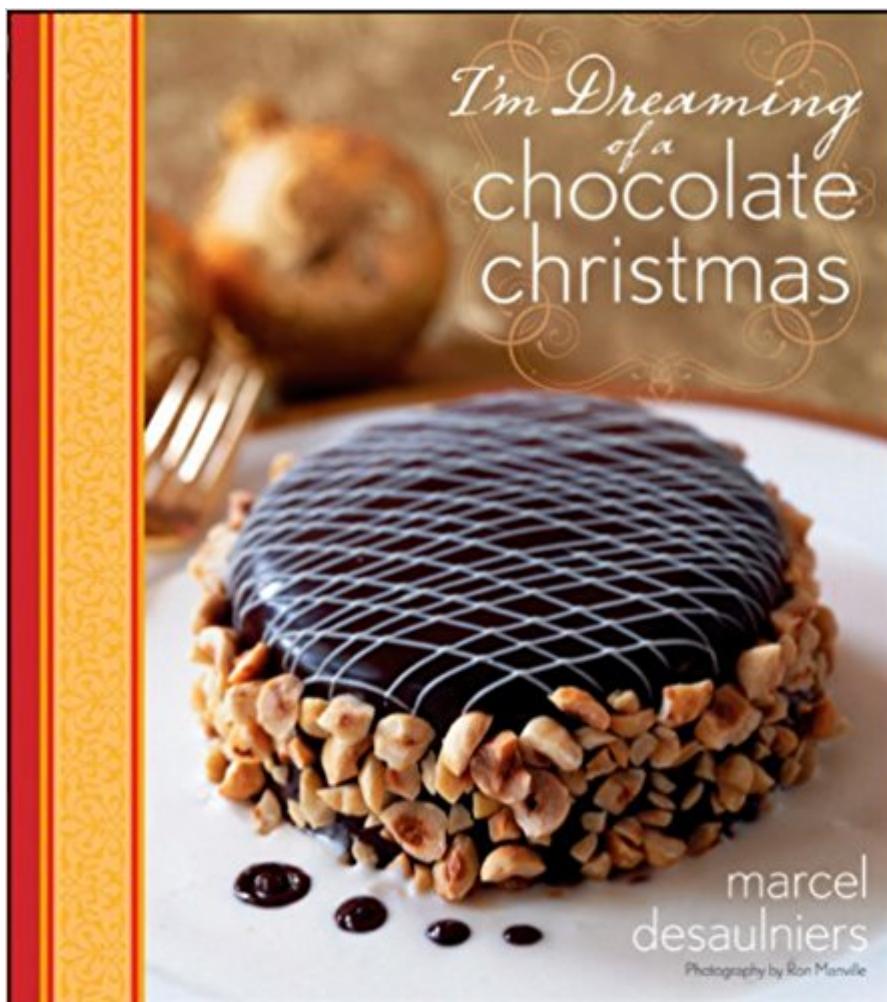


The book was found

I'm Dreaming Of A Chocolate Christmas



Synopsis

The cookbook that combines two of everyone's favorite things—“chocolate and Christmas! This is the perfect holiday baking guide, packed with 72 seductive and decadent chocolate recipes. Offering perfect inspiration for chocolate lovers and holiday do-it-yourselfers, the book includes tips and advice on ingredients and cooking techniques, as well as on packaging and shipping holiday food gifts. Accessible enough for home cooks yet sophisticated enough to impress almost any guest, Marcel Desaulniers's recipes include such delicious chocolate treats as Chocolate Amaretto Terrine, Chocolate Macadamia Nut Cookies, and Chocolate Orange Cheesecake. Features 72 delicious desserts and chocolate treats along with 48 full-color photographs. Includes Christmas gift recipes that are perfect for wrapping and shipping. Written by Marcel Desaulniers, critically acclaimed author of the bestseller, *Death by Chocolate*.

Book Information

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Customer Reviews

No one knows chocolate like Marcel Desaulniers, whose bestselling, James Beard Award–winning *Death by Chocolate* and IACP Award–winning *Desserts to Die For* have made his name synonymous with luscious chocolate desserts. Now, with *I'm Dreaming of a Chocolate Christmas*, Desaulniers has created the ultimate holiday baking book for chocolate lovers everywhere. The chocolate treats and desserts you'll find inside are guaranteed to draw oohs and ahhs from your family and friends, and many are also straightforward to make—which means you'll have time to enjoy Christmas, too! If you've ever dreamed of an all-chocolate Christmas, this book can make your

dream come true. Desaulniers gives you seventy-two seductive recipes for every holiday occasion—“delectable gifts, tempting treat platters, dreamy breakfast nibbles, and, of course, lots of decadent desserts. Delight your faraway friends and family with treats that are perfect for shipping—nearly twenty in all, including Chocolate Fruitycakes, Chocolate Gingerbread Snowflakes, and Chocolate Buttons Up ButterShots Bundt Cake. Put a smile on the kids’ faces with tasty bites like Cranberry Choco-late Chip Oatmeal Cookies, Christmas Breakfast Chocolate Sour Cream Crumb Cake, and Choco-late Drop Peanut Butter Ice Cream Sandwiches. And indulge the grown-ups with sinful desserts such as Chocolate Mint Bourbon Crème Brûlée, White Chocolate Banana Walnut Christmas Log, and Chocolate Hazelnut Elagantes. Desaulniers and his elves tested all of the recipes in a home kitchen using ordinary equipment and supermarket ingredients to make sure that each one is foolproof. So whether you’ve been naughty or nice, you can tackle any of these recipes with confidence. Many are easy to prepare, and all are beautiful to behold and oh-so-delicious to eat. To make sure each sweet treat comes out just so, Desaulniers also provides “Chef’s Touch” notes that detail techniques, variations, storage tips, and serving suggestions. With forty-eight enticing full-color photos, advice on equipment, and a chapter on packing and shipping holiday treats, *I’m Dreaming of a Chocolate Christmas* is sure to become an indispensable holiday companion. --This text refers to an out of print or unavailable edition of this title.

Christmas + Chocolate = Heaven! No one knows chocolate like James Beard Award-winning author Marcel Desaulniers, a name synonymous with luscious chocolate desserts. In *I’m Dreaming of a Chocolate Christmas*, he presents the perfect Christmas cookbook for chocolate lovers. Inside, you’ll find 72 seductive recipes for every holiday occasion—delectable gifts, tempting treat platters, dreamy breakfast nibbles, and, of course, lots of decadent desserts. Delight faraway friends and family with shippable treats like Chocolate Gingerbread Snowflakes. Put a smile on the kids’ faces with fun desserts like Chocolate Drop Peanut Butter Ice Cream Sandwiches. Indulge grown-up desires with sinful delights like Chocolate Mint Bourbon Crème Brûlée. There’s something here for anyone who loves chocolate. Every recipe here has been perfected for ordinary home kitchens and everyday ingredients, so whether you’ve been naughty or nice you can tackle any of these recipes with confidence. Full of sweets that are easy to prepare, beautiful to behold, and oh-so-delicious to eat, *I’m Dreaming of a Chocolate Christmas* is the indispensable holiday cookbook for chocoholics.

For those who’re looking to fill out their holiday baking, or who really are looking for recipes to wow

folks. Look no further than M. Desaulniers works.(Note: These recipes may include: butter, sugar, chocolate, alcohol, and heavy cream. If you have problems with any of these, look elsewhere.)

I bought this book a few days ago, so I only had time to try one recipe before Christmas. That recipe was the Golly Polly Doodles; they're sort of a cross between a cookie and a chocolate-peanut butter truffle. Since I had the cookie assignment for the family holiday dinner, I brought some of these, along with 5 other types of cookies. When someone asked what to try first, I said this one's a new recipe, so you might try something you haven't had before. Wow - the reaction was overwhelmingly positive. When I offered to pack some cookies for someone who was leaving early, the call from the kitchen was, Not those chocolate-peanut butter cookies - they're mine!! So I think they were a hit. One note on this recipe: I found myself with some chocolate dough left after using up all of the filling. I went ahead and rolled the rest of the dough without the filling, baked those cookies, and found them almost as wonderful as the filled cookies. Just a thought, if you're pressed for time and don't want to fuss with the filling - don't, then, and you'll be fine. I have several, probably all, of Mr. D's books, and this one is on a par with the rest of them. Fabulous recipes, very clearly-written instructions, incredible results. When I need to bring a treat somewhere, and I don't have time to fool around and screw up a few times, his are my go-to recipes. My only quibble with this book, and it's a small one, is the claim that there's only one involved recipe in the book. I think they're all pretty involved, as I don't usually bother with anything that calls for more effort than throwing a bunch of things in a mixer bowl and slapping the mixture into the oven. As I was considering this, it dawned on me that the reason for that is that more often than not, anything that takes more than a couple steps has tended not to turn out quite right and was, therefore, a complete waste of time. I have yet (knock on wood) to have any of these recipes fail miserably; even a few goofs have come out well enough that I made notes of the errors so I could repeat them. Most of the time, though, I execute the recipes as written, to terrific results. I look forward to trying out a few more of these recipes.

I agree that the book's numerous color photos are beautifully staged. And many of the desserts are seasonless, to be enjoyed throughout the year. However, the recipes in this book are more complicated than some other reviewers would have you believe, with multiple steps for most of the recipes (not including cookies). And although the book jacket promises that the recipes require only "ordinary equipment and supermarket ingredients," I have to disagree. The dessert pictured on the cover, for example, requires six new pieces of PVC pipes - now, who considers PVC pipes to be ordinary cooking equipment? Not me or my friends who bake (even the one who went to culinary

school). I found many of the tips contained in the Chef's Touch notes (included for each recipe) to be useful. The tips on storage and shipping for the recipes will be helpful as well. I am not a fan of the author's writing style which was sometimes corny. He tried a little too hard to be funny or be low-key. For instance, in the notes for White Chocolate Kisses, the author writes "Notice the baking time is just 14 minutes, so you should avoid distractions like playing mouth music with your sweetie, and keep a close eye on your cookies as they bake." Who says "mouth music"? I would have preferred to give the book 3.5 stars. Since that is not an option, I rounded up.

One of my favorite cookbook authors has done it again. Whether a cookbook on chocolate or desserts or salads, one can count on Marcel to provide for the home chef a cookbook that provides exciting, creative fare with the home chef's capabilities and equipment in mind. He does extensive testing for this and one can easily appreciate this when attempting his recipes. His usual superb color photos, recipe writeups, Chef's Touch tips are all here as well. What an over the top collection of Christmas Chocolate fare with this! I'm in love with Karen's Chocolate Peppermint Bourbon Walnut Fudge! It's over the top. Then there's the daring but not that hard to do (go to Lowes or Home Depot and get the PVC, they'll even cut it if you ask) and do "Refuge of Chocolate Pistachio Mousse." It looks much harder than it is to pull off! Texture and presentation are simply outstanding and who doesn't like pistachios with chocolate? Hard to stop raving about this recipe collection, with the likes of such as "Chocolate Strawberry Hazelnut Brownie Bars" or "Chocolate Chip Pecan Rum Tart", "Mrs. Lenhardt's Chocolate Almond Toffee" or "Cranberry Chocolate Chip Oatmeal Cookie Ice Cream Terrine." These are unusual, eccentric chocolate based goodies that taste as wonderful as they sound and they look spectacular. Great insight to be included a section showing which recipes are great for shipping, for giving, for stay-at-home desserts, as well as packaging suggests. There also is his usual ingredient, technique and equipment addendum which is excellent. This is a must for the serious Christmas cook, baker, giver, entertainer. Use it, give it, and you'll end up likely where I am, with Marcel at the upper top of your favorite cookbook producer, always waiting anxiously for his next offering.

Love Marcel Desaulniers' cookbooks. Own several and have made several items that have turned out wonderfully. Although they take longer, the time is worth it.

gave as gift

Yea yea yea!!!

Great book!

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