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Chocolate

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Bachour Chocolate:

Antonio Bachour,

Battman:

9780933477407 ...

CHOCOLATE.

Chocolate is the third

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collaboration between celebrated Pastry Chef Antonio Bachour and renowned food-photographer Battman. This book includes full-color photographs and recipes for Entremets, Petit Gateaux, Verrine, Tarts, Bonbons, and lovely Chocolate Plated Desserts.

Bachour Chocolate –

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Kitchen Arts & Letters

Chocolate is the third collaboration between award winning pastry chef Antonio Bachour, and renowned food photographer Battman.

The recipes cover a wide range of chocolate techniques including entremets, petit gateaux, verrine, tarts, bonbons, and chocolate plated desserts.

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Bachour - 2019 All You
Need to Know
BEFORE You Go (with
...

Antonio has four
published books;
Bachour, Bachour
Simply Beautiful,
Bachour Chocolate and
Bachour The Baker.
He has spent the bulk
of the past few years
since leaving the St.

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Regis, teaching pastry around the world, and working on his flagship store which opened in Coral Gables in the spring of 2019 .

Cookbooks by Antonio Bachour

Bachour Chocolate book. Read reviews from world's largest community for readers.

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Bachour, Coral Gables

- Menu, Prices &

Restaurant Reviews ...

879.6k Followers, 948

Following, 15.1k Posts

- See Instagram photos

and videos from

Antonio Bachour

(@antonio.bachour)

Yogurt, coconut and

pineapple cheesecake

by Antonio Bachour

Chocolate is Bachour.s

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3rd book in 3 years and nothing like the first two. This Book includes Entremets, Petit Gateaux, Verrines, Tarts, Bonbons and Chocolate Plated Desserts. Alan Batt, known to everyone in the industry as Battman, is a legend in the food photography world.

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Antonio Bachour

Chocolate Glaze 24 g

gelatin sheets 200 g

water 340 g granulated

sugar. 150 g Valrhona

cocoa powder 180 ml

heavy cream. Assembly

(additional assembly)

For a chocolate

garnish, brush an

acetate sheet with oil to

coat. Temper dark

chocolate, pour into

center of sheet and lay

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a second sheet over.

Recipes for the
Professional Chef |
Antonio Bachour |
eBooks

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Bachour, ranked #53
on TripAdvisor among
287 restaurants in
Coral Gables. ... Its

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specialty are the exquisite culinary artists in desserts. They are truly works of art in chocolate and fruits. Their menu is limited and there is no dinner or bar. Tge place ...

Antonio Bachour
(@antonio.bachour) •
Instagram photos and
...

Thank You

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Like, Coment and

Suscribe oroginal video
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Antonio Bachour <https://www.instagram.com/antonio.bachour/> follow
ig the best chef award
h...

Bachour Chocolate

Antonio Bachour is one
of the most prolific
pastry chefs in the

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world. His creations seem to come out so easily and quickly yet all of them taste as good as they look.

Chocolate is Bachour.s 3rd book in 3 years and nothing like the first two. This Book includes Entremets, Petit Gateaux, Verrines, Tarts, Bonbons and Chocolate Plated Desserts.

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Antonio Bachour Chef
bachour cookbooks
Chef Bachour is the
author of four
cookbooks covering
subjects such as
chocolate bonbon
techniques, plated
desserts, viennoiserie,
patisserie, and more!

Amazon.com:

Customer reviews:

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Bachour Chocolate

It is a sweet chocolate spread containing about 30% hazelnut paste that was invented in Italy during Napoleon's time. The "Banoffee Chocolate Tart" contained cocoa sable (sable means sandy so it has some texture), dulce de leche, banana, vanilla, cream, and manjari (a dark

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chocolate from
Madagascar) chocolate
mousse.

Antonio Bachour
(Author of Bachour
Chocolate)

You can use dark
chocolate for chocolate
glacage, or white
chocolate for white or
colored glacage. Note
that it will take quite
some time to cool to

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pourable temperature (up to 2 hours) so you might want to make the glacage in advance.

Bachour Chocolate by Antonio Bachour - Goodreads

Bachour, executive pastry chef of the St. Regis Bal Harbor in Florida, has an avid following on Instagram, where his

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dynamically creative desserts earn much acclaim. Working with the intrepid food photographer Battman, Bachour has produced a book dedicated to chocolate, richly illustrated with images of entremets, plated desserts, verrines, petit gateaux, tarts, and bonbons.

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ValrhonaUSA Guest

Chef Video: Antonio

BACHOUR's

"AZELIA

ENTREMET"

Chocolate Pastry

Interviews Coupe du

Monde de la Pâtisserie

Couvertures and

Chocolate French

Pastry Chefs Pierre

Hermé so good #17 so

good #20 Antonio

Bachour so good #19 so

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good #21 so good #18
so good #22 Spanish
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Brooklyn Pastry Chefs
in Spain Salon Du
Chocolat so good #13
so good #10 Ramon
Morató ...

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Professional Chef, the
stunning debut

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cookbook from renowned Pastry Chef Antonio Bachour. Out of print, and highly coveted. Now available for the first time in digital form.

Antonio Bachour Skill
Glaze Cake Decoration
Tutorial -- The Best
Gallery Award
Discover one of the 5
recipes made by our

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Valrhona USA Guest Chefs. Chef Antonio Bachour (Owner "Bachour Bakery & Bistro") shares his "AZELIA ENTREMET" featuring Valrhona AZELIA 35%, Almond Paste ...

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The Kitchen Bookstore
Antonio Bachour is the

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author of Bachour

Chocolate (4.36 avg rating, 126 ratings, 1 review), Bachour

Simply Beautiful (4.56 avg rating, 66 ratings, 3 rev...

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