

## Chocolates And Confections Formula Theory And Technique For The Artisan Confectioner

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Chocolates & Confections: Formula, Theory, and Technique for the Artisan Confectioner is a must-read volume if you are interested in learning about candy. The book is as comprehensive as a textbook, including detailed background on the science and techniques of chocolate making and moving into a wide variety of recipes that would be enough to open your own candy store if you master them.

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\* Revised to include 30 percent new recipes and formulas, more than 250 photos, and 27 illustrations \* Features new sections on opening a professional bakeshop, packaging and marketing, and American-style layered candy bars \* Written by Certified Master Baker Peter Greweling, one of the world's top names in confections, and author of Chocolates and Confections at Home with The Culinary ...

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