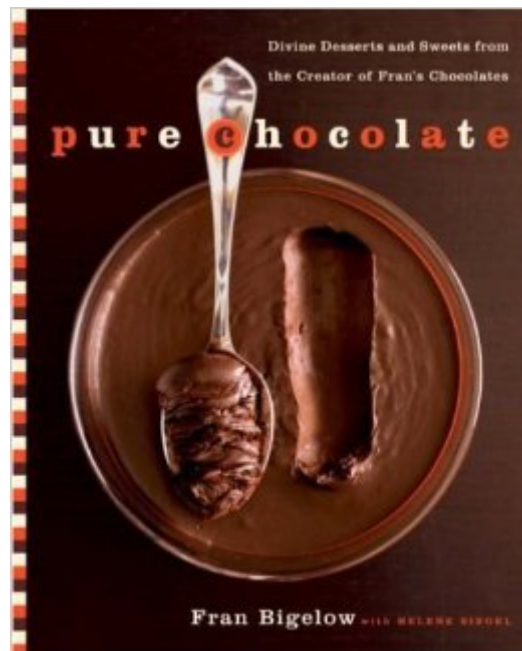


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Pure Chocolate: Divine Desserts And Sweets From The Creator Of Fran's Chocolates



Synopsis

The most stylish, approachable, and mouth-watering chocolate cookbook ever, from award-winning chocolatier Fran Bigelow. In 1982, Fran Bigelow proudly opened the doors to Fran's Chocolates, a boutique storefront styled after European chocolate salons, where she could showcase the pure flavors of the exquisite confections she had spent years perfecting. Chocolate lovers in Seattle immediately beat a path to Madison Street to taste desserts as wonderful as anything in Paris or Belgium. Over the past two decades, Fran Bigelow has grown into a world-class chocolatier, operating two elegant shops that enjoy cult status in Seattle and beyond, by way of her mail-order and Internet business. Now, in her debut cookbook, Fran reveals the magic behind her addictive creations: how she manipulates a few ingredients—butter, cream, eggs, sugar, salt, vanilla, and nuts—to create sublime textures and highlight pure flavors in her elegant modern desserts. The seventy-five recipes included here range from extravagant celebration cakes and holiday specialties (White Chocolate Torte or Soufflé Chocolate Mocha Roll); to European style fruit and nut tarts (Chocolate Cherry Tart or Milk Chocolate Crème Fraîche Tart), soufflés, cheesecakes (White Chocolate Brie Cheesecake, a Fran specialty), homemade ice creams (Dark Chocolate and Ginger Bombe), and extraordinary renditions of American classics, including brownies, chocolate cookies, the ultimate hot fudge sauce, and a chocolate milkshake that will instantly transport you back to childhood. Fran also tells you everything you need to know about chocolate, from the different styles of chocolate-making employed in Europe, South America, and the U.S. (and how each result in different flavors), to deciphering labels (which ingredients enhance meltability, for example), and how the amount of cocoa in different brands and styles of chocolate influences the final taste of a dessert. You will learn how to taste a truffle—preferably in two bites—and the language of chocolate designs—the squiggles atop candies. Recipes for some of Fran's award-winning confections are also included here: chocolate cherries and nut clusters; chocolate stuffed fruits; easy cocoa-dusted truffles; and more ambitious dipped truffles featuring liqueurs, coffee, vanilla, and other chocolate-friendly ingredients; and chocolate fondue, a perfect party dessert for children and adults alike. Whether you are a cocoa connoisseur or devotee of the cacao bean with cravings that won't quit, Pure Chocolate is a must-have for any chocolate aficionado.

Book Information

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Customer Reviews

Having read all of Alice Medrich's books (chocolate goddess), I came to this book with lower expectations but this book delivers way beyond what I could hope for. Not only are the photos much nicer, the directions and commentary are totally neutral, taking on a practical and sincere approach for the reader. The recipes are really good too. Highly recommend!

Yum! The first recipe I used from this book was the Chocolate Hazelnut Cheesecake... one bite and I was sold on Fran, her chocolates and any future book(s) she chooses to bless us with. The cheesecake was beyond divine, and Fran's helpful notes and glorious pictures make the recipes fun to follow. The recipes are within reach of the casual cook, yet will fulfill the dreams of the most ardent chocoholic. If you love chocolate you'll adore this book! (All I ask from Fran is that she keeps producing chocolate and books... thank you Fran!!!)

Wow, wow, and wow!!!! I don't even know where to start with this incredible encyclopedia of chocolate!!! But as I am rarely without words regarding chocolate, let me begin!! Fran Bigelow knows her stuff.....there are no two ways about it. She did not become a powerhouse by accident. She has worked hard for all the success that has come her way, and she has passed her love for this venue of gastronomic pleasure on to you, if you choose to take it. Without getting too chemistry-like in her teaching, she tells you all about chocolate and how it wants to be handled. You can try to do it on your own, but face it, chocolate can be very temperamental, and if you don't know the subtle complexities of its makeup, you will lose time and money. She will guide you if you just take the time to learn from one of the Masters. The book contents are: Introduction Everything you need to know about chocolate Amazing cookies and brownies Tortes, with and without flour (for celiacs & gluten-sensitive) Elegant tarts Celebration cakes and holiday specialties Sumptuous cheesecakes,

puddings, and custards
Chilled spectaculars
Silken dessert sauces
Five beverages and a snack
Truffles and other fine chocolates
Building blocks
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Just for the sake of an example of what anyone can do, I tried the cake on page 107 called "La Reverie". Holy cow!! You would of thought that I had studied at the Cordon Bleu; it was fabulous and soooo not hard to make. Plus you will make so many new friends that you never knew you had. She's the best and that's because she is a great teacher and the recipes don't require a degree in chemistry, architecure, or design. Go ahead and try it.....

I love to bake and especially with chocolate. This book is worth its weight in Scharffen Berger! Such a good book...generally easy recipes if you are able to be patient, read the recipes thoroughly and follow the instructions to a "T". :) I've made every birthday cake out of this book, hosted several parties featuring the truffles in here, as well as the brownies...ice creams...it's just a fantastic book. I've tried almost all of the recipes and none have fallen short of delicious.

A jewelry counter may be eye candy, but Fran's Chocolate's in Seattle is as well! And this is their cookbook! AMAZING! What's not to love? If you are a chocoholic, you will keep this book at the ready-- the mousse is worth the price of the book!

I'm from Seattle and I'm familiar with Fran's Chocolate's. This book is the quality I expected from such a high quality chocolate shop. If you're a Chocoholic, this book is required reading.

Fran Bigelow is the Queen of the Chocolate World. She truly is a master of chocolate. I live in Florida, and it is a little difficult to get to her shop in Seattle. So the next best thing is her chocolate book. This book has all the great recipes that made her famous. It has a whole chapter on types of chocolate and the secrets to working with it. Chocolate is very delicate and must be worked within very specific temperatures. She has a lot of great photos and illustrations to make it easy. She gives you her recipes on cookies, brownies, torts, birthday and holiday creations, cheesecake, puddings, custards, and even chocolate drinks. She has a complete chapter on great recipes for truffles and other chocolates. I really recommend this book, for the techniques and recipes. I love it.

I have a nice collection of cookbooks but as it can get a little "out of hand", I try to limit my new purchases...but: this one was a must and although I have only made the Chocolate Sables so far (they actually developed an even better depth of flavor after a day or two!), just reading this book is

worth the price! It helps, of course, that I became familiar with Fran's incredible chocolates when I lived in Portland, OR! I knew her high standards and had faith the cookbook would follow suit. It did!!

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