



# NEUHAUS

## Inventor of the Belgian Praline

### Neuhaus

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<b>Territory</b>	World excluding Benelux France, Switzerland & Scandinavia
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<b>Price</b>	£35.00

- A fascinating journey into the world of Neuhaus, the inventor of the Belgian praline
- Twenty exclusive recipes, enabling chocolate lovers to recreate some of this enchantment at home
- Discover the sensuality of the chocolate, the brilliance of the ganaches and the finesse of the textures that make up the magic of the house

Almost as old as the kingdom in which it was born, **Neuhaus** is much more than just a name. It embodies an essential part of Belgium's gastronomic heritage; a promise of pleasure and excellence. A patented supplier to the Court of Belgium, Neuhaus is above all the inventor of the Belgian praline, the melt in the mouth bite that revolutionised the world of chocolate in 1912 and left its mark on the country's gastronomic history.

This book is a fascinating journey into the world of Neuhaus. It retraces the central role played by Neuhaus in the great cocoa odyssey, but above all it sheds light on the men and women who bring this gourmet brand to life every day. Behind each iconic praline, there are craftsmen with precise gestures, experts who ensure the quality of the beans and raw materials, and passionate shop teams who enthusiastically pass on the history and flavours of Neuhaus. Far from resting on its laurels, Neuhaus continues to innovate, multiplying its collaborations and exploring new creative avenues. Antoine Melis' breathtaking images plunge us into the heart of the matter, revealing the sensuality of the chocolate, the brilliance of the ganaches and the finesse of the textures that make up the magic of the house. To conclude this immersion, the book offers some 20 exclusive recipes, enabling chocolate lovers to recreate some of this enchantment at home

To delight his customers in the apothecary, Jean Neuhaus first thought about covering medicines with the finest chocolate. In 1912, his grandson evolved this idea into the Belgian praline as we know it today: chocolate filled with delight instead of medicine. **Neuhaus** invented the Praline and have never ceased inventing. They continue to be driven by a passion for innovation and a commitment to stay true to the standard of excellence their Master Chocolatiers still uphold to this day. All of their pralines and truffles are still made entirely in Belgium in their atelier near Brussels.

