



# The Chocolatier's Kitchen

**Davide Comaschi & friends**

<b>ISBN</b>	9789401473385
<b>Publisher</b>	Lannoo Publishers
<b>Binding</b>	Hardback
<b>Territory</b>	World excluding Belgium, The Netherlands, France, Switzerland & Scandinavia
<b>Size</b>	300 mm x 240 mm
<b>Pages</b>	600 Pages
<b>Illustrations</b>	500 color, 250 b&w
<b>Price</b>	£125.00

- A magisterial tome on chocolate by a master chocolatier and his friends
- Indispensable information and inspiration in a luxurious hardcover for true food professionals (pastry chefs, chocolate confectioners, chefs) or experienced chocolate lovers

At the highest level of chocolate-making expertise, award-winning chocolatier Davide Comaschi (World Chocolate Master, 2013; Global Creative Leader at Barry Callebaut) stands out. In this luxurious and comprehensive 600-page chocolate Bible, Comaschi shares his in-depth knowledge of chocolate, and his own recipes along with contributions from friends and colleagues. With inspiring ideas for pastry chefs, confectioners, chefs, or professional chocolate lovers, these recipes for ice cream, candy, chocolates, chocolate spreads, and more will be a treasured resource.

Master chocolate designer **Davide Comaschi** has been creative director at the Barry Callebaut Chocolate Academy Center since 2016. Chef Davide began his pastry career at the iconic Pasticceria Martesana in Milan. At age 31 he won the silver medal at Coupe du Monde de la Pâtisserie in Lyon and in 2013 he won the World Chocolate Masters in Paris. He is on the Scientific Committee of ALMA, the International School of Italian Cuisine, where he develops the curriculum for chocolate, cocoa, and pralines.