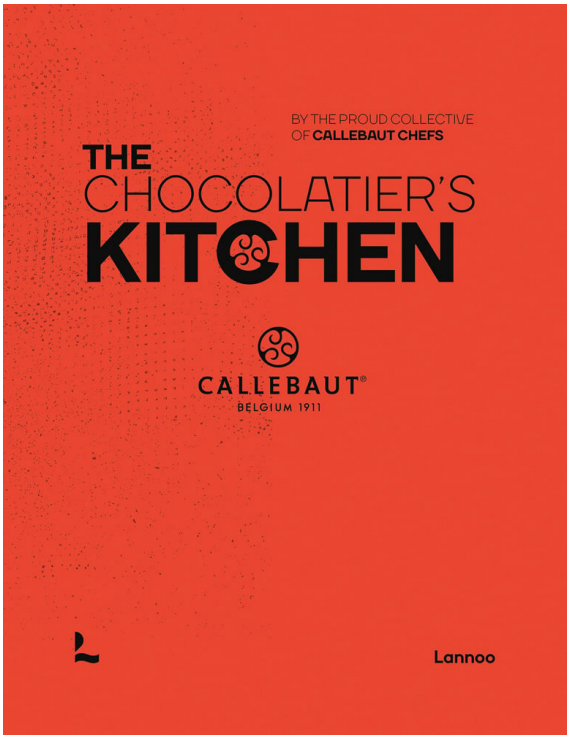
TITLE INFORMATION
Tel: +44 (0) 1394 389950
Email: uksales@accartbooks.com
Web: https://www.accartbooks.com/uk



The Chocolatier's Kitchen

recipe book

The proud collective of Callebaut Chefs

ISBN	9789401473385
Publisher	Lannoo Publishers
Binding	Hardback
Territory	World excluding Belgium, The Netherlands, France, Switzerland & Scandinavia
Size	310 mm x 240 mm
Pages	592 Pages
Illustrations	500 color, 250 b&w
Name of series	Callebaut Chefs
Price	£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

'Another chocolate book?' you might say? The answer is: this book is different than any other book on the market!

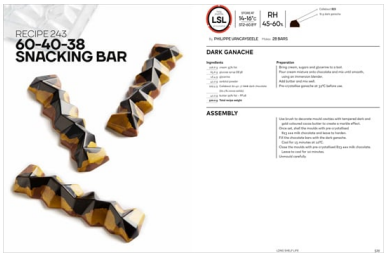
The Chocolatier's Kitchen offers over 270 simple, concrete and practical recipes, covering the entire spectrum in confectionary (from bonbon, to truffles, snack bars…). From short, to medium or long shelf life, inspired by the Callebaut five colours of chocolate and executed in different chocolate types. The proud collective of Callebaut Chefs have bundled their expertise to conquer hearts and deliver inspiration, motivation and knowledge for every chocolate artisan & Chef, whether you are starting or want to further grow your chocolate business.

With contributions from the Callebaut Chefs Tribe: Davide Comaschi, Philippe Vancayseele, Clare England, Beverley Dunkley, Mark Tilling, Ciro Fraddanno and Ryan Stevenson

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.







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