



# Fine Chocolates: Gold

Jean-Pierre Wybauw

Photographs by Serdar Tanyeli

<b>ISBN</b>	9789401433426
<b>Publisher</b>	Lannoo Publishers
<b>Binding</b>	Hardback
<b>Territory</b>	USA & Canada
<b>Size</b>	9.06 in x 10.63 in
<b>Pages</b>	704 Pages
<b>Illustrations</b>	480 color
<b>Price</b>	\$175.00

- A comprehensive and complete work about chocolate; the international best-selling titles *Fine Chocolates 1, 2, 3, and 4* are united here in one volume
- Written by one of the world's most renowned chocolate confectioners with dozens of original recipes and professional tips
- Create your own chocolates and work your magic!

Belgium is well-known for its delicious chocolate. In *Fine Chocolates: Gold* Jean-Pierre Wybauw expresses in clear, concise language how to create and shape your own chocolates. How do you make ganache? How can you extend the shelf life of fine chocolates? He also takes a closer look at the different flavorings you can use and combine. Various mouth-watering and original praline recipes are described in detail. The interesting background information and superb photographs will invite anyone to indulge in this sweetness. This book is another must for the kitchens of professional chocolatiers, experienced amateur cooks and chocolate lovers.

For many years **Jean-Pierre Wybauw** was a professor in sugar and chocolate confectionery. He travelled around the world to teach professionals the tricks of the trade. He has been an esteemed member for several international competitions. His first book *Fine Chocolates* (ISBN 9789020959147) was translated into eight languages and was awarded the title "Best chocolate book in the world". **Serdar Tanyeli** is a highly-talented Turkish photographer, who specialises in taking culinary photographs.

