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The Chicago Christmas tree will be lit in Millennium Park Nov. 19 to launch holiday events this winter, according to an announcement Thursday by Mayor Lori E. Lightfoot and the Department of ...

The ultimate cookbook from the Valrhona school for chocolate makers, featuring a dozen essential techniques and seventy easy-to-follow recipes. From the precise method for tempering chocolate, to the creation of a divine chocolate mousse or soufflé, this book offers the home cook an authoritative master class in working with chocolate. A dozen essential step-by-step techniques for mastering the artisanal skills of a chocolatier, such as ganache for hand-dipped candy, classic molds, and chocolate pastry cream. Seventy recipes are arranged by texture—moist, velvety, unctuous, crunchy, creamy—and make it easy to perfect the ideal chocolate delicacy for every occasion. The recipes range from mendiant candies to truffle hearts, from bittersweet panna cotta to warm chocolate tart, from coconut bars to fondue, and from classic pastries such as madeleines, brownies, and cupcakes, to more exotic delights like Klemanga, Pineapple-Mango-Coriander tart, or chocolate tea. Chocolate Master Class is an essential reference for chocolate lovers.

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A compact connoisseur's guide, with recipes, to today's cutting-edge array of chocolates and chocolate makers from former Chez Panisse pastry chef David Lebovitz. In this compact volume, David Lebovitz gives a succinct cacao botany lesson, explains the process of chocolate making, runs through chocolate terminology and types, presents information on health benefits, offers an evaluating and buying primer, profiles the world's top chocolate makers and chocolatiers (with a whole chapter dedicated to Paris alone!), and shares dozens of little-known factoids in sidebars throughout the book. The Great Book of Chocolate includes more than 50 location and food photographs, and features more than 30 of Lebovitz's favorite chocolate recipes, from Black-Bottom Cupcakes to Homemade Rocky Road Candy, Orange and Rum Chocolate Mousse Cake to Double Chocolate Chip Espresso Cookies. His extensive resource section (with websites for international ordering) can bring the world's best chocolate to every door. A self-avowed chocoholic, Lebovitz nibbles chocolate every day, and with The Great Book of Chocolate in hand, he figures the rest of us will too.

MAXIMIZE YOUR CLEANSE The Lemonade Diet is simple and powerful. The recipe takes only minutes to learn, and when done correctly the cleanse is surprisingly easy and completely safe. But there ' s more to it than just drinking the lemonade mixture. The Complete Master Cleanse offers a step-by-step program that unleashes the full power of the Master Cleanse and all its health benefits. Author Tom Woloshyn shares the amazing results, helpful information and insightful tips that he has gained from personally coaching thousands of people on the best way to follow The Lemonade Diet. Much has been learned about detoxing since the Master Cleanse was first developed over 30 years ago, and this up-to-date book explains clearly how and why cleansing can improve all aspects of your personal health, including: • Increasing Energy • Balancing Your Body ' s pH • Losing Weight • Reducing Swelling and Pain • Alleviating Allergies • Flushing the Colon • Improving Skin and Hair • Ridding Your Body of Parasites

This comprehensive, illustrated reference offers the essential building blocks and recipes for working with chocolate in the home kitchen. This cooking school in book form opens with 100 step-by-step techniques: chocolate basics (tempering, ganaches, pralines), candy fillings, decorations, doughs, creams and mousses, ice cream and sorbet, sauces, and baker ' s secrets. Each method is explained in text and photographs; fourteen are further clarified on the ninety-

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minute DVD. Organized into nine sections, 100 recipes are simplified for the home cook: classics (Sachertorte, profiteroles, molten chocolate cake), tarts (chocolate-pear, nut-caramel), snacks (macaroons, waffles, brownies, choco-ginger churros), frozen desserts, special occasions (dark chocolate fondue, hazelnut-praline Yule log), and candy (truffles, lollipops, coconut bars). Each recipe is graded with a three-star rating so the home chef can gauge its complexity. Cross references to techniques, DVD footage, glossary terms, and complementary recipes make navigation easy. The volume includes practical resources: visual dictionaries of kitchen equipment and common ingredients; tips for conserving chocolate; a guide to dark, milk, and white chocolate and the importance of cocoa content; and a detailed index.

Expert dishes for every occasion—with step-by-step guidance and basic tips for aspiring culinary geniuses. There is no better way to learn how to cook like a pro than to start with a comprehensive collection of super tasty and reliable recipes supported by step-by-step directions and illustrated techniques. From breakfast, soups, salads, and snacks to main courses and desserts, the more than seventy-five recipes in these pages equip the aspiring junior chef with expert dishes for every occasion. Whether you're interested in whipping up apple pancakes to start the day, frying crispy Japanese tempura, making Italian gnocchi from scratch, roasting a holiday turkey, or perfecting the art of the pie crust, the recipes in these pages will soon have you cooking like a master chef.

Master Class with Toba Garrett provides readers with a springboard to infinite ideas of what can be achieved in the advanced art of cake decorating. A foremost expert in this field, Garrett has taught some of the top cake artists working today. She shares tips and techniques here to bring readers to the next level in their cake decorating skills.

From the Emmy-winning host of Lidia's Kitchen, best-selling author, and beloved ambassador for Italian culinary traditions in America comes the ultimate master class: a beautifully produced definitive guide to Italian cooking, coauthored with her daughter, Tanya—covering everything from ingredients to techniques to tools, plus more than 400 delectable recipes. Teaching has always been Lidia's passion, and in this magnificent book she gives us the full benefit of that passion and of her deep, comprehensive understanding of what it takes to create delicious Italian meals. With this book, readers will learn all the techniques needed to master Italian cooking. Lidia introduces us to the full range of standard ingredients—meats and fish, vegetables and fruits, grains, spices and condiments—and how to buy, store, clean, and cook with them. The 400 recipes run the full gamut from classics like risotto alla milanese and Tagliatelle with Mushroom Sauce to Lidia's always-satisfying originals like Bread and Prune Gnocchi and Beet Ravioli in Poppy Seed Sauce. She gives us a comprehensive guide to the tools every kitchen should have to produce the best results. And she has even included a glossary of cuisine-related words and phrases that will prove indispensable for cooking, as well as for traveling and dining in Italy. There is no other book like this; it is the one book on Italian cuisine that every cook will need.

Chocolates & Confections, 2e offers a complete and thorough explanation of the ingredients, theories, techniques, and formulas needed to create every kind of chocolate and confection. It is beautifully illustrated with 250 full-color photographs of ingredients, step-by-step techniques, and finished chocolates and confections. From truffles, hard candies, brittles, toffee, caramels, and taffy to butter ganache confections, fondants, fudges, gummies, candied fruit, marshmallows, divinity, nougat, marzipan, gianduja, and rochers, Chocolates & Confections 2e offers the tools and techniques for professional mastery.

From nationally-lauded San Francisco chocolate maker, Dandelion Chocolate, comes the first ever complete guide to making chocolate from scratch. From the simplest techniques and technology—like hair dryers to rolling pins—to the science and mechanics of making chocolate from bean to bar, Making Chocolate holds everything the founders and makers behind San Francisco's beloved chocolate factory have learned since the day they first cracked open a cocoa bean. Best known for their single origin chocolate made with only two ingredients—cocoa beans and cane sugar—Dandelion Chocolate shares all their tips and tricks to working with cocoa beans from different regions around the world. There are kitchen hacks for making chocolate at home, a deep look into the nuts, bolts, and ethics of sourcing beans and building relationships with producers along the supply chain, and for ambitious makers, tips for scaling up. Complete with 30 recipes from the chocolate factory's much-loved pastry kitchen, Making Chocolate is a resource for hobbyists and more ambitious makers alike, as well as anyone looking for maybe the very best chocolate chip cookie recipe in the world.

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