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Chocolates And Confections Formula Theory
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Chocolates and Confections: Formula, Theory, and Technique ...
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Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner 2nd (second) Edition by Greweling, Peter P., The Culinary Institute of America (CIA) published by John Wiley & Sons (2013) on Amazon.com. *FREE* shipping on qualifying offers. Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner 2nd (second) Edition by Greweling

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Chocolates and Confections : Formula, Theory, and ...
Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner is a must-read volume if you are interested in learning about candy. The book is as comprehensive as a textbook, including detailed background on the science and techniques of chocolate making and moving into a wide variety of recipes that would be enough to open your own candy store if you master them.

Chocolates and Confections: Formula, Theory, and Technique ...
Chocolate and candy making is more popular and accessible than it has ever been. This book combines artisan confectionery techniques with straightforward explanations of the theory, science, and formulas at work. Fundamental information includes ingredient function and use, chocolate processing, and artisan production techniques.

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