

# The Art of the Chocolatier: From Classic Confections to Sensational Showpieces

By Ewald Notter

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## The Art of the Chocolatier: From Classic Confections to Sensational Showpieces By Ewald Notter

A must-have guide to chocolate making and chocolate showpiece design, from renowned confectionery expert Ewald Notter.

Covering the full spectrum of chocolate work--from the fundamentals of chocolate making to instruction on advanced showpiece design and assembly--*The Art of the Chocolatier* is the most complete and comprehensive guide to chocolate making on the market. The book covers basic information on ingredients, equipment, and common techniques in the pastry kitchen, while also offering clear, step-by-step instructions on creating small candies and large-scale chocolate pieces.

This is the ideal book for pastry students enrolled in chocolate and confectionery courses, as well as working professionals and even serious home confectioners who want to improve their skills in advanced chocolate work.

- Illustrated step-by-step instructions cover all the essentials of chocolate-making, from tempering and creating ganache and gianduja to using molds, transfer sheets, and more.
- An entire chapter devoted to Creating a Competition Piece covers the ins and outs of confectionery competition, from preparing for the event and developing a concept to designing and building a winning chocolate showpiece.
- Beautiful full-color photos throughout provide inspiration for chocolate décor and showpiece design, while clear how-to photos illustrate key techniques.

*The Art of the Chocolatier* provides expert-level coverage of every aspect of the chocolatier's art for students and professionals alike.

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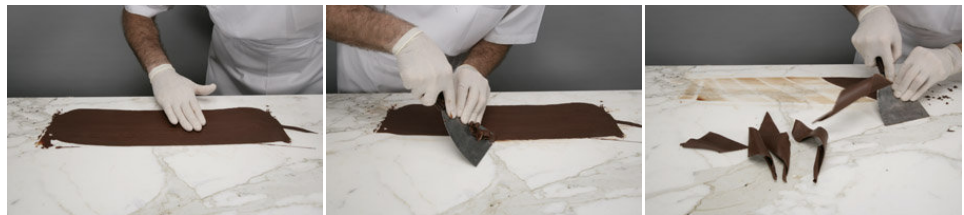
### Selected Recipes from *The Art of the Chocolatier*

#### Chocolate Shavings

Chocolate shavings can be used as a décor element for showpieces, and they are useful for hiding imperfections. They are often used to surround flowers instead of leaves. They can be made from any type or color of chocolate.

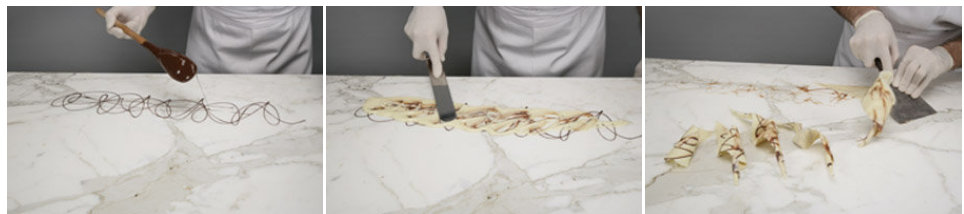
1. Spread a thin layer of tempered chocolate directly onto a marble with an offset spatula. Clean the edges with a triangle spatula to form a sharp rectangle.
2. Once the chocolate sets, rub your hand over it to warm it and to increase elasticity.
3. Use a triangle scraper to shave off the chocolate in a fast, curving outward motion.

*NOTE: White chocolate sets more slowly than dark chocolate, allowing more time to shave it off as compared to the dark chocolate.*



### **Variation**

**Marbled Chocolate Shavings:** Drizzle dark chocolate onto a marble tabletop, and before it sets, cover with white chocolate, slightly blending them together to create a marbled look. Use an offset spatula to spread the marbled chocolates into a thin layer. Shave off curls as described above.



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### **Flower Vase Showpiece**



Clockwise from left on diagram: Leaves, sphere, flower support, circular base for beneath vase, feet, base, support for pralines.

*NOTE: All templates can be enlarged or reduced as needed. Spheres and feet are included for size only and are meant to be created using molds.*

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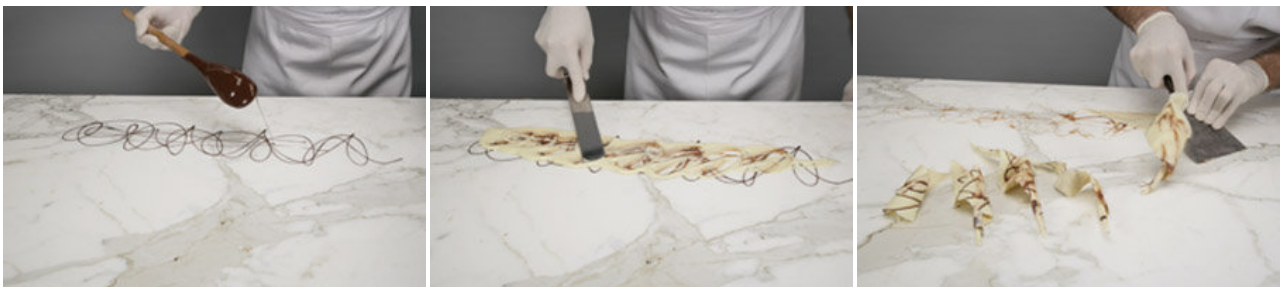
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## **The Art of the Chocolatier: From Classic Confections to Sensational Showpieces By Ewald Notter Bibliography**

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### **Editorial Review**

#### **From the Inside Flap**

Becoming a successful chocolatier requires artistry, talent, and a range of well-honed pastry and confectionery skills. This book, from renowned chocolatier and pastry chef Ewald Notter, teaches those skills in a stunningly illustrated full-color format and provides a complete education in chocolate work—from basic chocolate making to advanced showpiece construction.

Notter begins with an in-depth overview of chocolate, including all of the skills required for producing truffles, slabbed pralines, and other simple candies. He then presents the essential concepts and vital techniques for creating gorgeous large-scale chocolate showpieces that engage the imagination and delight the senses. The book includes detailed descriptions, clear and well-illustrated instructions, step-by-step explanations of techniques, and expert advice on these and other topics:

**The Basics of Chocolate and Other Ingredients** A history of chocolate, its harvesting and production, couverture, and other confectionery ingredients such as nuts, spices, sugars, and liquors.

#### **Essential Equipment**

All the tools of the trade, including appliances, hand tools, molds, frames, and other candy tools.

**Chocolate Composition and Basic Techniques** Including tempering, dipping, sugar boiling, and caramelizing nuts.

**Simple and Advanced Methods and Recipes** Including gianduja, marzipan, ganache, and a broad range of chocolate pralines.

**Decorating Techniques** Using transfer sheets, airbrushing, and casting, filling, capping, and finishing molded candies.

**Chocolate Showpiece Creation** Including bases and tubes, décor, modeling, painting, piping, creating flowers, and assembly of three-dimensional figures.

The Art of the Chocolatier is the only book on the market that covers the full spectrum of chocolate work, from fundamental concepts to beautiful final products. For pastry students, working professionals, and serious home confectioners who want to improve their skills with chocolate, this is the ultimate guide to the chocolatier's art.

#### **From the Back Cover**

"Ewald Notter is a master of chocolate work and this book is a clear, complete guide to the art of the chocolatier. His passion, artistry, and creativity shine through in his work, which is an inspiration for pastry chefs. His clear and precise instructions make even advanced techniques easy to understand." —Jacques Torres, Meilleur Ouvrier de France Owner and Founder, Jacques Torres Chocolate

"When I first got into the world of chocolate and sugar, the name Ewald Notter was synonymous with the

best in the world. Twenty-six years later that still hasn't changed. Ewald is blessed with an artistic vision and attention to detail that place him in an elite category of professionals, and his ability to convey those skills to others is the icing on the cake." —Michael Schneider, Founder and Creator of the National and World Pastry Team Championships

"A fantastic book—every chef and aspiring chef should have a copy and keep it close. Thank you, Ewald, for generously sharing your knowledge, perfection, and artistic talent!" —Roland Mesnier, Former White House Pastry Chef

#### About the Author

Ewald Notter is the founder and director of education of the Notter School of Pastry Arts in Orlando, Florida. Renowned as a master of sugar and chocolate work, he has worked with chocolate for 35 years, during which time he has won numerous awards, including National Pastry Team Champion, Pastry Chef of the Year, and fifteen gold medals in various other pastry competitions. He has taught at pastry schools around the world and serves as a pastry advisor to the American Culinary Federation's Culinary Team USA.

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