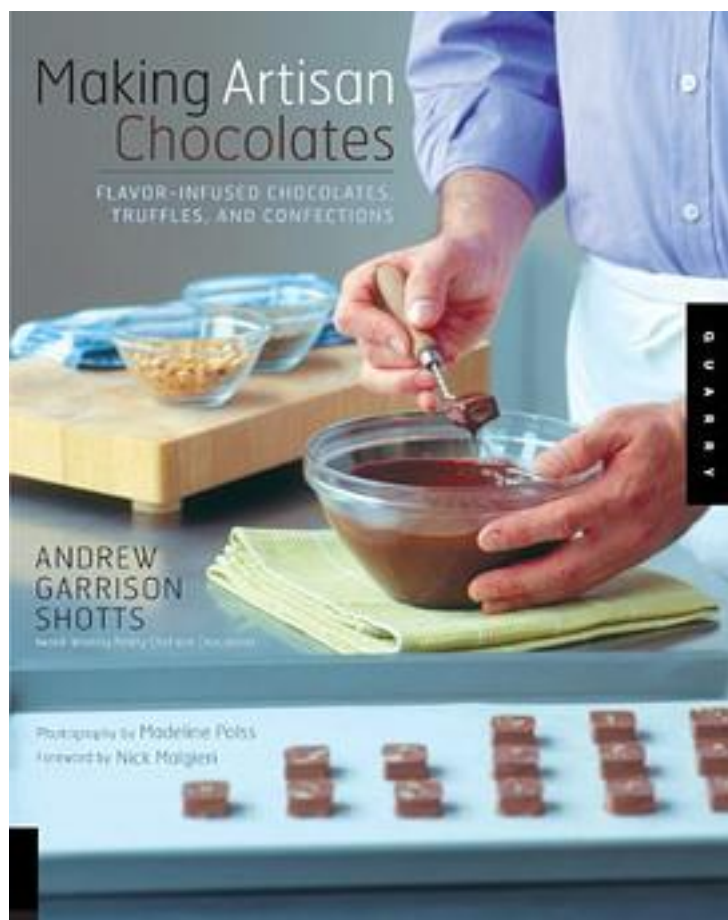


Making Artisan Chocolates



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Forget milk chocolate moulded into childish candy bars. Today's chocolate candies use chocolates with high cocoa content and less sugar than previously available and are moulded into highly decorated pieces of art. Once only accessible to pastry chefs and candy makers, home cooks can now purchase high-end domestic and imported

chocolates in their local speciality stores. The recent availability of bitter-sweet chocolates coupled with our access to a global food market and unique ingredients has created an increased interest in artisan chocolates. Drew Shotts has been at the forefront of this renaissance because of his daring use of unique flavour combinations not typically associated with chocolates, such as chilli peppers, maple syrup and spiced chai tea. "Making Artisan Chocolates" shows readers how to recreate Drew's unexpected flavours at home through the use of herbs, flowers, chillies, spices and many other wonderful ingredients, and will therefore be a sure-fire hit for the discerning chocolate enthusiast.

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