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book combines artisan confectionery techniques with straightforward explanations of the theory, science, and formulas at work.

Chocolates and Confections: Formula, Theory, and Technique ...

Formula, theory, technique, and they are not kidding. This is a serious candy-making bible. This book is way smarter than I am. Not only are all recipes given in weight measures instead of volume, the marshmallow recipe references the specific gravity the final product should be. Amazing pictures, very clear instructions, detailed troubleshooting sections, extensive discussion of the science ...

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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.

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