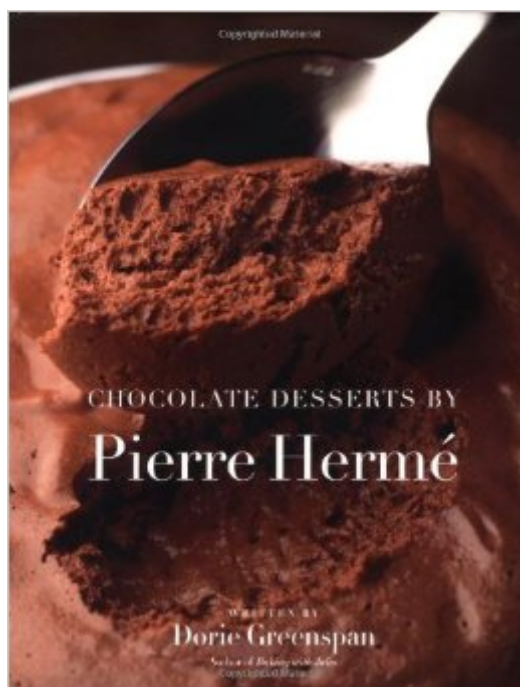


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# Chocolate Desserts By Pierre Hermé



## Synopsis

In their second collaboration, Pierre Hermé and Dorie Greenspan unveil the secrets of sumptuous chocolate desserts. Their book offers a delicious collection of recipes, all featuring the world's most intoxicating ingredient: chocolate!

## Book Information

Hardcover: 304 pages

Publisher: Little, Brown and Company; 1 edition (September 20, 2001)

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Product Dimensions: 8.8 x 1.2 x 11.2 inches

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Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (27 customer reviews)

Best Sellers Rank: #469,633 in Books (See Top 100 in Books) #103 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate](#) #399 in [Books > Cookbooks, Food & Wine > Special Diet > Diabetic & Sugar-Free](#) #1231 in [Books > Cookbooks, Food & Wine > Desserts](#)

## Customer Reviews

Contents. Cakes: Loaf cake, Suzy cake, St. Honore cake, éclair, black forest cake, chocolate meringue cake, puff pastry w/chocolate cream and with orange cream. Cookies: cigarette cookies, macaroons, florentines, financiers. Tarts: chocolate fig tart, nutella tart, pecan tart. Puddings: rice pudding, coffee/whisky cappuccino. Candies: regular truffles, caramel truffles, nut truffles, candied fruits, passionfruit/milk chocolate truffles. Ice cream: Different ice creams, banana splits, sherbet, ice cream sandwich with meringue. drinks: variety of hot chocolate. I recommend this book. The pictures are beautiful (though not everything is photographed), and the recipes are well explained, Most importantly, all of the recipes work (Pierre's recipes always work). The binding on this book is very strong, so you can actually use it as a cookbook. One of the other reviewers said this book was for "novices", I see the point, but do not agree. I think this book is a little harder than "Desserts by Pierre Herme". For instance, it it asks for passion fruit pulp in one recipe ("desserts" asks for passion fruit juice, which is easier to get), some of the recipes assume you have an icecream maker, and I know of no amateur who makes St. Honore cakes. "Desserts by Pierre Herme" is organized with building blocks first, recipes second, "chocolate desserts" is the other way around. To me this assumes you know the recipes and just need to check the back for reference. ON the

other hand, this book is definitely easier than his other book "The patisserie of Pierre Herme" (which also has building blocks at the end).

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