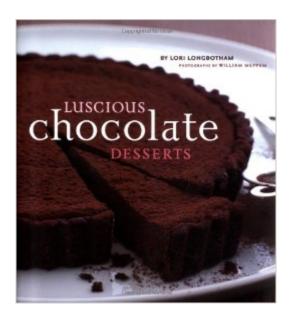
## The book was found

# **Luscious Chocolate Desserts**





### Synopsis

Sexy, rich, and good in bed—chocolate is the ultimate indulgence. And Luscious Chocolate Desserts is the ultimate chocolate cookbook. Lori Longbotham, author of the best-selling Luscious Lemon Desserts, delivers more than 70 of the best recipes for tantalizing cakes, sumptuous tarts and pies, velvety puddings and souffles, plus melt-in-your-mouth cookies, ice cream, and candy—all with enough chocolate to satisfy even the deepest craving. Recipes run from simple-to-prepare chocolate pound cake and chocolate mousse pie to more elaborate desserts such as chocolate profiteroles with chocolate ice cream and chocolate sauce and the decadent mocha tiramisu. For those who don't know their cocoa from their cacao, this compendium for chocoholics educates readers from bean to bar, including how to choose from the many forms of chocolate available in today's markets, plus the basics of storing, chopping, melting, and—the best part—tasting them. Luscious Chocolate Desserts is pure chocolate satisfaction for proud chocolate lovers everywhere.

#### Book Information

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#### Customer Reviews

This is a terrific cookbook, even for people like me who are not trained bakers. I have succeeded in making three recipes already--they work great. Have a long way to go to try a lot of other really inviting recipes. Her book also serves as a great reference for anything chocolate. I was quite impressed with the fact that Ms. Lonbotham pays an historical homage to Chocolate Decadence (page 42) as being a seminal contribution to chocolate lovers worldwide. Living in Berkeley at the time, I well remember what a sensatation it caused.

I discovered Lori Longbotham when I found a copy of Luscious Lemon Desserts at a friend's house. That book has a recipe for, hands down, the most amazingly good Lemon Curd that I have ever eaten. So when I saw that there was now a Luscious Chocolate Desserts, I had to get it. I've already made three things: the Luscious Chocolate Layer Cake and the Quickest, Easiest Chocolate Mousse Pie. Both excellent. For the third thing I made, see below. What I really liked about this book is that all the recipes look like something you could walk into the kitchen and make without a lot of difficulty. You don't have to search all over for fancy ingredients, you don't need a lot of know-how. You just follow the very clear instructions, and you get cake (or cookies, or pie, or ice cream) like you're a professional baker. The Lemon Book is like that, too. But my favorite thing in this book is that, besides all the cookies and brownies and the usual stuff, there is chocolate stuff that I had never even heard of. Buy this book if only to make one recipe: Bicerin. I had never heard of this before but it's an Italian drink of melted chocolate, coffee, and milk. I read about it and I thought, "I have to taste this." And I had some good Belgian chocolate in the house, so I walked into my kitchen and I made bicerin and in some ways, it was a darn shame, because now I've been drinking a cup of it every day and this book is going to make me gain 10 pounds before I'm done with it. But at least I'll have enjoyed every bite.

A former food editor for the Gourmet, Lori Longbotham, the author of Luscious Lemon Deserts, delights readers with her next endeavor Luscious Chocolate Deserts. Beginning with a short history of chocolate, ending with a glossary of chocolate terms and explanations, and packed with appetizing chocolate-laden recipes in between, this book is the ultimate chocolate lover's desert guide. This 144-page book includes high-gloss and high-quality photos of gorgeous chocolate creations to compliment the recipes and information provided. The photographs alone almost make this book a must have, but when the recipes are added to help the reader create these chocolate masterpieces, this book is required reading for chocolate lovers everywhere. The best appeal to this book is that the recipes offered range all the way from simple, down-home chocolate pudding to the extravagant and decadent delights found only in restaurants. Yet the recipes are provided in easy to follow formats and use ingredients that are not difficult to find at any local supermarket. Then just for fun, Ms. Longbotham throws in such interesting ideas as Grilled Chocolate Stuffed Bananas. For the chocolate lover, or even for those who just occasionally like to indulge, this recipe book is a great addition to any kitchen, and makes an excellent gift for your chocolate loving friends. Chocolate Zoom Magazine[...]

With a fabulously velvety and sensual cover, this book delivers what it says--Luscious Chocolate Desserts is much more than just a pretty face. The recipes are indeed as luscious as the beautiful images make them out to be. Even better, Longbotham is a real cookbook writer for real cooks in the real world: the recipes work, she gives just enough detail, and her prose is engaging. You feel like she's there in the kitchen with you. You like Lori, and you trust her. I suspect it would be no problem trying any recipe out of this book the first time around, even if I were making it for an important dinner party. I loved the author's previous book, Luscious Lemon Desserts, and this chocolately follow-up is just as good as its tart sister. Right on, Lori.

Not only is this book visually seductive, it is a treat to cook from. The recipes are enticing and very well written. Even the rich chocolate souffle recipe tells you to boil the water so that it can go into the pan surrounding the souffle dish! Very helpful to have this kind of information BEFORE you start making the souffle. The chocolate chip cookies with pistachios and dried cherries are a fabulous and unique combination of flavors. The French chocolate macaroons are sinful. Who wants to be good all the time?

I've made so many wonderful recipes from Lori's books over the years I couldn't wait to grab her latest one on desserts. What makes this book so appealing is that, unlike other chocolate cookbooks, the majority of these recipes are very easy to make. Katherine Hepburn's Brownies and Chocolatiest Crinkles cookies turned out perfectly. Next I want to try the Chocolate Panna Cotta and Chocolate Pecan Turtle Tart. I can think of 3 people already who are going to get a copy of this baking book for Christmas!

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