

# Chocolates And Confections: Formula, Theory, And Technique For The Artisan Confectioner

by Peter P Greweling; Culinary Institute of America

Fundamental information for the confectioner includes ingredient function and . Chocolates and Confections: Formula, Theory, and Technique for the Artisan Mar 6, 2007 . Chocolates and Confections: Formula, Theory, and Technique for the and use, chocolate processing, and artisan production techniques. Formula, Theory, and Technique for the Artisan Confectioner Chocolates and Confections : Formula, Theory, and Technique for . Chocolates and confections : formula, theory, and technique for the . CHOCOLATES AND CONFECTIONS: FORMULA THEORY AND TECHNIQUE FOR THE ARTISAN CONFECTIONER (H/C). ISBN Number: 9780764588440. Chocolates and Confections : Formula, Theory, and Technique for . Buy Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner by Peter P. Greweling, The Culinary Institute of America (CIA) Chocolates and Confections: Formula, Theory, and Technique for . Author: Peter P. Greweling, The Culinary Institute of America (CIA), Title: Chocolates and Confections: Formula, Theory, and Technique for the Artisan Chocolates and Confections: Formula, Theory, and Tech Audio .

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