

The Book Of Chocolate: The Amazing Story Of The World’s Favorite Candy

"From its origin as the sacred, bitter drink of South American rulers to the familiar candy bars sold by today's multimillion dollar businesses, people everywhere have fallen in love with chocolate, the world's favorite flavor...Join science author HP Newquist as he explores chocolate's fascinating history."-- Chocolate is available to today's consumers in a variety of colours, shapes and textures. But how many of us, as we savour our favourite brand, consider the science that has gone into its manufacture? This book describes the complete chocolate making process, from the growing of the beans to the sale in the shops. The Science of Chocolate first describes the history of this intriguing substance. Subsequent chapters cover the ingredients and processing techniques, enabling the reader to discover not only how confectionery is made but also how basic science plays a vital role with coverage of scientific principles such as latent and specific heat, Maillard reactions and enzyme processes. There is also discussion of the monitoring and controlling of the production process, and the importance, and variety, of the packaging used today. A series of experiments, which can be adapted to suit students of almost any age, is included to demonstrate the physical, chemical or mathematical principles involved. Ideal for those studying food science or about to join the confectionery industry, this mouth-watering title will also be of interest to anyone with a desire to know more about the production of the world's favourite confectionery.

A wonderfully inventive and entertaining journey through time and the history of chocolate!

The Ultimate Guide to All Things Chocolate Calling all chocoholics—come satisfy your sweet tooth, indulge in your all-time favorites and discover new ways to get your fix with 75 diverse chocolate-based desserts from Sabine Venier, the founder of Also The Crumbs Please. Sabine shares standout takes on classic fudgy desserts as well as creative, interesting twists on treats that readers know and love, including: • Cherry Cheesecake Swirl Chocolate Brownies • Chocolate-Covered Tiramisu Truffles • Mind-Blowing Chocolate Fudge Birthday Layer Cake • Chile Chocolate Lava Cakes • Glazed Bacon Chocolate Donuts • The Ultimate Mississippi Chocolate Mud Pie • No-Bake White Chocolate–Mango Cheesecake • Earl Grey Chai–Poached Pears Dark Chocolate Cake • Ultraflaky Chocolate Croissants (Pain au Chocolat) Perfect for bakers looking for that next great chocolaty recipe or as a gift for the chocolate addict in your life, this book will satisfy every craving.

The Art of Chocolate Making

The Science of Chocolate

A Sexylicious Book of Delicious Chocolate Recipes with Handy Hints on How to Enjoy Them in the Bedroom!

Babka, Boulou, & Blintzes

Chocolate Science and Technology

Chocolate has beguiled us for millennia. From the spiced drinks sipped by the elite in ancient Mesoamerica to the artisan bars spiked with intriguing flavours we devour today, chocolate has always had a magical pull on our senses. Exotic, indulgent, hedonistic and sensual, its power over us somehow exceeds the sum of its parts. This ground-breaking exploration of chocolate, by award-winning writer and lifelong cocoa enthusiast Sue Quinn, will intrigue, inspire, surprise and fascinate you in equal measure. In these pages is a wealth of cultural, historical and culinary information about the story of chocolate through the ages and across the world, illustrated with vintage packaging, iconic adverts and stunning illustrations. Interspersed throughout the book are 80 tantalising sweet and savoury recipes, such as Salted Caramel and Lime Chocolate Sauce; Triple Chocolate and Liquorice Cake with Treacle Syrup; Spelt, Cranberry and Cocoa Nib Crackers; and Sticky Slow-Roasted Beef Short Ribs with Cocoa and Maple.

Discover the secrets of master chocolatiers in The Art of Chocolate Making. Anne and Ian Scott share their knowledge of melting, tempering, dipping, and molding in this easy to follow guide. With mouthwatering recipes like Orange Dessert, Dulce de Leche, and Cinnamon Truffles, become an expert in the flavors and techniques of chocolate. Learning to make exquisite, professional-looking chocolates at home has never been easier--or more delicious.

Discover the history of chocolate in Jewish food and culture with this unique recipe book, bringing together individual recipes from more than fifty noted Jewish bakers. This is the perfect book for chocoholics, anyone keen to grow their repertoire of chocolate-based recipes, or those with an interest in the diverse ways that chocolate is used around the world. Highlights include Claudia Roden’s Spanish hot chocolate, the Gefilteria’s dark chocolate and roasted beetroot ice-cream, Honey & Co’s marble cake and Joan Nathan’s chocolate almond cake. As well as recipes for sweet-toothed readers, savory dishes include Alan Rosenthal’s chocolate chilli and Denise Phillips’ Sicilian caponata. There are also delicious naturally gluten-free and vegan recipes to cater to a variety of dietary requirements. Each recipe helps provide an insight into the important role chocolate has played in Jewish communities across the centuries, from Jewish immigrants and refugees taking chocolate from Spain to France in the 1600s, to contemporary Jewish bakers crossing continents to discover, adapt and share new chocolate recipes for today’s generation. Babka, Boulou & Blintzes is a unique collection published in conjunction with the British Jewish charity Chai Cancer Care.

International Association of Culinary Professionals (IACP) 2010Award Finalists in the Culinary History category. Chocolate. We all love it, but how much do we really knowabout it? In addition to pleasing palates since ancient times,chocolate has played an integral role in culture, society,religion, medicine, and economic development across the Americas,Africa, Asia, and Europe. In 1998, the Chocolate History Group was formed by theUniversity of California, Davis, and Mars, Incorporated to documentthe fascinating story and history of chocolate. This book featuresfifty-seven essays representing research activities andcontributions from more than 100 members of the group. Thesecontributors draw from their backgrounds in such diverse fields asanthropology, archaeology, biochemistry, culinary arts, genderstudies, engineering, history, linguistics, nutrition, andpaleography. The result is an unparalleled, scholarly examinationof chocolate, beginning with ancient pre-Columbian civilizationsand ending with twenty-first-century reports. Here is a sampling of some of the fascinating topics exploredinside the book: Ancient gods and Christian celebrations: chocolate andreligion Chocolate and the Boston smallpox epidemic of 1764 Chocolate pots: reflections of cultures, values, and times Pirates, prizes, and profits: cocoa and early American eastcoast trade Blood, conflict, and faith: chocolate in the southeast andsouthwest borderlands of North America Chocolate in France: evolution of a luxury product Development of concept maps and the chocolate researchportal Not only does this book offer careful documentation, it alsofeatures new and previously unpublished information andinterpretations of chocolate history. Moreover, it offers a wealthof unusual and interesting facts and folklore about one of theworld’s favorite foods.

A Room Full of Chocolate

Chocolate

The Little Book of Chocolat

Make Your Chocolate Dreams Become a Reality

The Amazing Story of the World’s Favorite Candy

The Secret Life of Chocolate

In The Ultimate Book of Chocolate trained pastry chef Melanie Dupuis will teach you how to make your chocolate dreams become a reality. Learn how to temper, mould and decorate like a pro with the complete guide to everything chocolate. Starting with the basics, Melanie will take you through all the different varieties of chocolate you will be working as all the other basic ingredients required. She then explains in detail, accompanied with step-by-step pictures, all the various techniques in the book, from tempering to making ganache, chocolate mousse, creme anglaise, biscuit bases, meringue and more. The main recipes include every chocolate dessert you could ever imagine, plus more, from caramel bonbons and millionaire's shortbread to Easter eggs, truffles, macarons, cakes, Swiss rolls, eclairs and more: this truly is a chocoholic's dream book! With step-by-step photographs and beautiful illustrations, this is a masterclass in making chocolate desserts, from an expert pastry chef. This stunning, large volume with delight anyone with a sweet tooth, or any home cook who wants to take their dessert skills to the next level.

Benjamin loves chocolate. He also knows a lot about it. But one person knows more - his grandfather Marco, otherwise known as the Chocolate King. Benjamin's family arrive in France at the beginning of the 17th century, having escaped the Spanish Inquisition. They have nothing but the clothes on their backs and as many cocoa beans as they can carry. Back in Spain, Benjamin's grandfather Marco was El Rey de Chocolate, famed for his delicious hot chocolate drink, a recipe he claims he learned from an intrepid Spanish explorer. But now, if the family are to make a living, they must persuade the people of France to fall in love with Marco's strange mud-colored concoction. Benjamin is desperate to help, dreaming that he might grow up to wear the Chocolate King crown. Then, one day, Benjamin causes chaos in the kitchen. Covered head-to-toe in chocolate, he stumbles into the street and straight into the path of the real King - the King of France. Finally, the family get the breakthrough they need, and all of Benjamin's dreams start to come true.

Dark, white, milk, praline, as a drink-the variations on the theme of chocolate are endless. From its reputation as an ap h rodisiac to recent research showing it can be good for your health, chocolate has long enjoyed unparalleled popularity. This book sets out to explore the adventures of the humble cocoa bean, and why it inspires such devotion in its admirers. It covers the history of chocolate from its origins as the favored drink of the Aztecs to its conquest of Europe, where it long remained the preserve of the nobility. Also examined are the processes by which the cocoa bean is t r a n s formed into delicious chocolate, in all its forms. But chocolate is more than just something to appease a sweet tooth: cocoa is the third most-traded commodity on the world market. This book also looks into the economic and social issues behind chocolate production. But at the heart of this book is the delicious, sweet sensation familiar to every chocolate lover, when a square of fine chocolate melts in the mouth.The book gives advice on the best way to savor chocolate, not just as a taste sensation but also as the inspiration for artists, writers, and designers. There are even clubs dedicated wholly to the g u i l t - f ree enjoyment of this food of the go d s . The Little Book of Chocolate offers all chocolate lovers a moment of pure chocolate heaven!

Wait. Sandra Boynton wrote a book about CHOCOLATE? For grown-ups? Oh YES! Boynton’s beloved classic returns, updated and redrawn by her for a whole new generation of chocophiles. In addition to her extensive new research, Boynton also nobly sourced and consumed untold quantities of great chocolate, with no thought for her own personal safety. Lavishly illustrated and filled with useful facts and cheerful misinformation, CHOCOLATE: The Consuming Passion is the absolute ideal gift for every true chocolate obsessive. Discover the many faces of chocolate—milk chocolate, dark chocolate, boxed chocolates, pretend chocolate, and the wild new frontier of small-batch craft chocolate. Learn about chocolate’s complex effects on the body, the psyche, and the soul. Prepare select simple recipes, such as “Hippo Pot de Mousse.” Learn how to grow your own chocolate, assuming you don’t mind relocating to within 15° of the Equator. There’s even a handy guide to saying “Excuse me, where is the nearest chocolate?” in eleven languages, including Klingon. (Nook-dock YOOCH dah-PULL?) Boldly go.

The Kids' Book of Chocolate

A Smelly Book about Grief

The Chocolate Addict's Baking Book

The Discovery of Chocolate: A Novel

The Surprising Health Benefits of America's Favorite Passion

The Complete Book of Chocolate and 200 Chocolate Recipes

Chocolate is one of our most popular ingredients - both to eat and to cook with. But how many of us know how truly versatile it is? Hotel Chocolat, the UK's leading chocolatier, has pioneered 'cocoa cuisine': a new way of cooking with chocolate because, although we know chocolate as a sweet ingredient, cocoa was originally used in savoury recipes. In fact, cocoa is a 'super-ingredient' with many layers of flavour and plenty of goodness too, and this book showcases its many flavours and nuances with over 100 innovative chocolate recipes, both sweet and savoury. Hotel Chocolat has created energy-boosting recipes for breakfast, savoury recipes that enhance meat and fish dishes as well as give texture and depth to salads and snacks. And of course, not forgetting the hedonistic qualities that we love so much - with seductive bakes and puddings for all tastes. Find out too how to use the whole bean, from the shell to the nibs, cocoa powder to bar. And how to roast your own beans and even create a bar of your own. Uniquely, each recipe has a Cocoa Factor to indicate the depth of flavour as well as the cocoa percentage and region that will best suit the dish. Angus Thirlwell, Hotel Chocolat's visionary founder, will also take you through the story of chocolate from pod to plate. Welcome to cocoa cuisine!

Ah, chocolate. Where would treats and special occasions be without it? Just the mention of chocolate has most of us dreaming of cakes, cookies, extravagant desserts and those nibbly little mouthfuls that pick you up on a feeling-down kind of day. They're a pleasure to make and even more of a pleasure to eat.and drink. (Who hasn't, on a chilly afternoon, resorted to a mug of hot chocolate to warm things up?) A feast for the eye and a hit on the palate, this collection of chocolate recipes has a high-scoring feel-good factor built right in. Naughty? Of course. Nice? Ditto.

A chocoholic's odyssey through the taste-tempting world of chocolate describes the process of making chocolate from cacao bean to finished product, profiles the world's top chocolatiers, shares dozens of fascinating bits of trivia, and presents more than thirty favorite chocolate recipes, from Black-Bottom Cupcakes to Homemade Rocky Road Candy. Original.

AS SEEN ON BBC'S THE GREAT BRITISH MENU. ***Winner of Peters Book of the Year 2015 and the Leeds Book Award.*** Grace's fun-loving Mum has found a lump. Her north London world of sleepovers, tap dancing and playing the clarinet fall apart when she is sent to live with her grumpy old granddad on his farm in Yorkshire while her mother goes into hospital to get better. Grace misses her mother so much it hurts, and doesn't quite understand what is happening to her. And things go from bad to worse when she starts school and becomes the bullies' latest target. But Grace is no longer alone when she meets Rainbow Girl Megan and her pig, Claude - when she's with them she feels as if she can confront anything. At Easter time when Grace misses her mum the most, she knows she must find a way to get to London. With Megan's help, she hatches a plan to run away that involves Claude, chocolate Easter eggs and a risky ID swap. But it's all worth it if it means that she finally gets to see her mum ... A gorgeous story of courage and friendship that will tug at your heart strings. 'A touching, beautifully imagined debut about a young girl coping with her mother's cancer and her grandfather's stubbornness. It's atmosphere reminds me of the central relationship in Goodnight Mr Tom.' Amanda Craig 'At times, desperately moving, and others riotously fun, this is a special book that is destined to charm readers old and young.' We Love This Book 'This is a lovely tale of friendship, tenacity and family secrets.' The Bookseller

Over 200 Delicious, Easy-to-Make Recipes for Total Indulgence, from Cookies to Cakes, Shown Step by Step in Over 700 Mouthwatering Photographs

The True History of Chocolate

History, Culture, and Heritage

The East India Company Book of Chocolate

The Natural History of Chocolate

Hotel Chocolat: A New Way of Cooking with Chocolate

A history of chocolate, a discussion of the processing of cacao into chocolate products, recipes, suggestions for related places to visit, and chocolate lore, jokes, and poems.

Book Excerpt: urescit, Benzo memorante. Carol. Cluzio, l. c. Annoo justam attingens Maturitatem Spatio. Franc. Hernandes, apud Anton. Rech. In Hist. Ind. Occidental, lib. 5. c. 1.[d] It seems likely that the Spanish Authors who say there are four Kinds of this at Mexico, have no better Foundation for the difference than this; and Mons. Tournefort had reason to say after Father Plumier, that he only knew one Kind of this Tree. Cacao Speciem Unicam novi. Append. Rei Herb. pag. 660.[e] A new Voyage round the World. Tom. 1. Ch. 3. p. 69.[ff] Pomet's General History of Drugs, Book vii. Ch. xiv. pag. 205. Chomet's Abridgment of usual Plants. Valentin. Hist. Simplicium reform. lib. 2.[gg] New Relation of the East Indies. Tom. 1. Part 2. Ch. 19.[h] A curious Discourse upon Chocolate, by Ant. Colmenero de Cedesma, Physician and Chirurgeon at Paris 1643.Read More

The Secret Life of Chocolate is a book about chocolate. Not the sweet, mass-produced fatty confection most of us are familiar with, though. This is about old-school chocolate - pre-Colombian, Central American, bitter-spicy-foamy-intense-blow-your-socks-off chocolate. Chocolate beverages made with roasted beans, water, spices, and indigenous plants. The book delves into the ancient history of the human relationship with the cocoa bean tree, Theobroma cacao, dissects the pharmacological properties of chocolate to the fullest possible extent, and divulges the mythical and magical associations of human interactions with this incredible plant.

Detailing the positive physical and psychological effects of chocolate, this book explores its colorful history, botany, and chemistry. Explaining the science behind chocolate—that it causes acne, allergies, migraines, and hyperactivity—are dispelled, and its benefits—tannins in chocolate actually help prevent cavities—are revealed. Providing medical information relating to chocolate’s high antioxidant levels and beneficial effects in terms of heart disease, cancer, aging, stroke, and Alzheimer’s disease, the book also includes information regarding chocolate’s mental health benefits. The included recipes provide a multitude of healthy ways to eat chocolate, from flourless chocolate cake to Mexican mole, and a comprehensive list of resources shows chocolate lovers where to find the best-quality chocolates around the world.

An Exploration of Chocolate, with Recipes

Chocolate Chipped

The Story of Chocolate

Luxurious Treats for Total Indulgence: 135 Irresistible Recipes Shown in 260 Stunning Photographs

Cocoa

Like Water for Chocolate

This is the definitive, illustrated guide to Chocolate. Beginning 3,000 years ago in the Mexican jungles, it goes on to investigate archaeology, history, botany and socio-economics, and follows the story from the Aztecs up to todays mass-produced chocolate and its luxury versions. A treat, not just for chocoholics but for anyone who enjoys lively, thorough historical research. Sophie D. Coe, anthropologist and food historian, was also the author of 'Americas First Cuisines'.

Chocolate is the ultimate in comfort food, with its intoxicating aroma, smooth velvety texture and luxurious taste. This collection of chocolate recipes includes cooling ices, rich tortes, decadent cheesecakes and chocolate cookies. The book also includes a fascinating history of chocolate.

Informatie over de herkomst, verwerking en het gebruik van chocolade.

Based on the original Flammarion title, The Book of Chocolate, this lavishly illustrated book, now edited and brought up to date, takes readers on a journey through the history and production of the world's most seductive confection: chocolate. Learn how the cocoa bean, first enjoyed by the Aztecs, has traveled around the globe to produce endless variations of chocolate. Through the eyes of food critics, chefs, journalists, and historians, this book explores the rich history of chocolate, along with a modern-day investigation of its many flavors and forms. A list of tantalizing recipes and a guide to the finest purveyors of chocolate worldwide make this volume indispensable to chocolate lovers everywhere. If the list of recipes is not enough to bring out the chocoholic in you, just look at the delicious illustrations, specially commissioned photographs, rare vintage posters, and fine paintings all in honor of this favorite confection.

The Book of Chocolate

Chocolate Unwrapped

The Chocolate King

The Chocolate Lover's Guide, with Recipes

Chocolate Book

50 Shades of Chocolate

LONGLISTED FOR THE DSC PRIZE FOR SOUTH ASIAN LITERATURE 2018 'Easily the most original and formally inventive novel to come out of India in years.' Salman Rushdie, Guardian Francis Newton Xavier has lived a wild existence of excess in pursuit of his uncompromising aesthetic vision. His paintings and poems - which embody the flamboyant and decadent jeu d'esprit of his heroes like Baudelaire - have forged his reputation, which is to be celebrated at a new show in Delhi. Approaching middle age in a body ravaged by hard-living, Xavier leaves Manhattan following the 9/11 attacks with his young girlfriend - and his journey home to India becomes a delirious voyage into the past. From his formative years with an infamous school offin de siècle Bombay poets - as documented by his biographer, Diswas, in these pages - Xavier must move forward into an uncertain future of salvation or damnation. His story results in The Book of Chocolate Saints: an epic novel of contemporary Indian life that probes the mysterious margins where art bleeds into the occult, and celebrates the artist's life itself as a final monument. It is Jeet Thayil's spiritual, passionate, and demented masterpiece.

The Number One Bestseller In Mexico And America For Almost Two Years, And Subsequently A Bestseller Around The World, Like Water For Chocolate Is A Romantic, Poignant Tale, Touched With Moments Of Magic, Graphic Earthiness, Bittersweet Wit - And Recipes.A Sumptuous Feast Of A Novel, It Relates The Bizarre History Of The All-Female De La Garza Family. Tita, The Youngest Daughter Of The House, Has Been Forbidden To Marry, Condemned By Mexican Tradition To Look After Her Mother Until She Dies. But Tita Falls In Love With Pedro, And He Is Seduced By The Magical Food She Cooks. In Desperation Pedro Marries Her Sister Rosaura So That He Can Stay Close To Her. For The Next Twenty-Two Years Tita And Pedro Are Forced To Circle Each Other In Unconsummated Passion. Only A Freakish Chain Of Tragedies, Bad Luck And Fate Finally Reunite Them Against All The Odds.

Indulge yourself with this sumptuous book of all things chocolate. The introduction outlines the history of chocolate-making and consumption around the world and step-by-step techniques show you how to temper, melt, drizzle, pipe, marble, curl, scroll, coat, grate and decorate with chocolate. The recipe section features 200mouth-watering chocolate recipes for teatime treats, cakes, desserts, tarts, ices and sauces, including asophisticated French Chocolate Cake, a light Chocolate Chip and Banana Pudding, plus scrumptious drinks suchas Mexican Hot Chocolate. This luxurious volume isindeed the definitive reference for chocolate lovers.

A timely book about how it feels to be teased and taunted, and how each of us is sweet and lovely and delicious on the inside, no matter how we look. The boy is teased for looking different than the other kids. His skin is darker, his hair curlier. He tells his mother he wishes he could be more like everyone else. And she helps him to see how beautiful he really, truly is. For years before they both achieved acclaim in their respective professions, good friends Taye Diggs and Shane W. Evans wanted to collaborate on Chocolate Me!, a book based on experiences of feeling different and trying to fit in as kids. Now, both men are fathers and see more than ever the need for a picture book that encourages all people, especially kids, to love themselves.

CHOCOLATE

Chocolate as Medicine

The Consuming Passion

Little Book of Chocolate

Charlie and the Chocolate Factory (Colour Edition)

Chocolate Me!

Try me . . . test me . . . taste me . . . Joanne Harris's Chocolat trilogy has tantalized readers with its sensuous descriptions of chocolate since it was first published. Now, to celebrate the much-loved story of Vianne Rocher's deliciously decadent chocolaterie, Joanne Harris and Fran Warde have created the ultimate book of chocolate lore and recipes from around the world, bringing a touch of magic to your kitchen.

This second edition provides information on recent advances in the science and technology of chocolate manufacture and the entire international cocoa industry. It provides detailed review on a wide range of topics including cocoa production, cocoa and chocolate manufacturing operations, sensory perception of chocolate quality, flavour release and perception, sugar replacement and alternative sweetening solutions in chocolate production, industrial manufacture of sugar-free chocolates as well as the nutrition and health benefits of cocoa and chocolate consumption. The topics cover modern cocoa cultivation and production practices with special attention on cocoa bean composition, genotypic variations in the bean, post-harvest pre-treatments, fermentation and drying processes, and the biochemical basis of these operations. The scientific principles behind industrial chocolate manufacture are outlined with detailed explanations of the various stages of chocolate manufacturing including mixing, refining, conching and tempering. Other topics covered include the chemistry of flavour formation and development during cocoa processing and chocolate manufacture; volatile flavour compounds and their characteristics and identification; sensory descriptions and character; and flavour release and perception in chocolate. The nutritional and health benefits of cocoa and chocolate consumption as well as the application of HACCP and other food safety management systems such as ISO 22,000 in the chocolate processing industry are also addressed. Additionally, detailed research on the influence of different raw materials and processing operations on the flavour and other quality characteristics of chocolates have been provided with scope for process optimization and improvement. The book is intended to be a desk reference for all those engaged in the business of making and using chocolate worldwide; confectionery and chocolate scientists in industry and academia; students and practising food scientists and technologists; nutritionists and other health professionals; and libraries of institutions where agriculture, food science and nutrition is studied and researched.

How does a cocoa bean turn into tasty chocolate? Follow each step in the food production cycle—from planting cocoa trees to eating a sweet treat—in this fascinating book!

*The Book of Chocolate*The Amazing Story of the World's Favorite CandyPenguin

The Book of Chocolate Saints

The Ultimate Book of Chocolate

A Dark History of Chocolate

From Cocoa Bean to Chocolate

A Quest over the Centuries

Revised and Updated Edition

A Dark History of Chocolate looks at our long relationship with this ancient 'food of the Gods'. The book examines the impact of the cocoa bean trade on the economies of Britain and the rest of Europe, as well as its influence on health, cultural and social trends over the centuries. Renowned food historian Emma Kay takes a look behind the façade of chocolate – first as a hot drink and then as a sweet – delving into the murky and mysterious aspects of its phenomenal global growth, from a much-prized hot beverage in pre-Colombian Central America to becoming an integral part of the cultural fabric of modern life. From the seductive corridors of Versailles, serial killers, witchcraft, medicine and war to its manufacturers, the street sellers, criminal gangs, explorers and the arts, chocolate has played a significant role in some of the world's deadliest and gruesome histories. If you thought chocolate was all Easter bunnies, romance and gratuity, then you only know half the story. This most ancient of foods has a heritage rooted in exploitation, temptation and mystery. With the power to be both life-giving and ruinous.

*****Winner of Peters Book of the Year 2015 and the Leeds Book Award.***** Grace's fun-loving Mum has found a lump. Her north London world of sleepovers, tap dancing and playing the clarinet fall apart when she is sent to live with her grumpy old granddad on his farm in Yorkshire while her mother goes into hospital to get better. Grace misses her mother so much it hurts, and doesn't quite understand what is happening to her. And things go from bad to worse when she starts school and becomes the bullies' latest target. But Grace is no longer alone when she meets Rainbow Girl Megan and her pig, Claude – when she's with them she feels as if she can confront anything. At Easter time when Grace misses her mum the most, she knows she must find a way to get to London. With Megan's help, she hatches a plan to run away that involves Claude, chocolate Easter eggs and a risky ID swap. But it's all worth it if it means that she finally gets to see her mum . . . A gorgeous story of courage and friendship that will tug at your heart strings. 'A touching, beautifully imagined debut about a young girl coping with her mother's cancer and her grandfather's stubbornness. It's atmosphere reminds me of the central relationship in Goodnight Mr Tom.' Amanda Craig 'At times, desperately moving, and others riotously fun, this is a special book that is destined to charm readers old and young.' We Love This Book 'This is a lovely tale of friendship, tenacity and family secrets.' The Bookseller

A sexylicious compilation of chocolate recipes that show you how to not only enjoy chocolate but also how to take it into the bedroom and have FUN! Recipes include OMG edible chocolate massage oil, chocolate balsamic vinegar and salted chocolate caramel tart. There are novel chocolate games, aphrodisiac chocolate recipes and a selection of afternoon delights!

Discusses the history of chocolate, how it is grown and processed, and how chocolate is consumed.

Best-Ever Book of Chocolate

Jewish Chocolate Recipes from around the World

The Great Book of Chocolate

My Little Chocolate Book

Chocolat

Roald Dahl's Charlie and the Chocolate Factory in glorious full colour. Mr Willy Wonka is the most extraordinary chocolate maker in the world. And do you know who Charlie is? Charlie Bucket is the hero. The other children in this book are nasty little beasts, called: Augustus Gloop – a great big greedy nincompoop; Veruca Salt – a spoiled brat; Violet Beauregarde – a repulsive little gum-chewer; Mike Teavee – a boy who only watches television. Clutching their Golden Tickets, they arrive at Wonka's chocolate factory. But what mysterious secrets will they discover? Our tour is about to begin. Please don't wander off. Mr Wonka wouldn't like to lose any of you at this stage of the proceedings . . . Look out for new Roald Dahl apps in the App store and Google Play- including the disgusting TWIT OR MISS! inspired by the revolting Twits.

The Mesoamerican population who lived near the indigenous cultivation sites of the "Chocolate Tree" (Theobromo cacao) had a multitude of documented applications of chocolate as medicine, ranging from alleviating fatigue to preventing heart ailments to treating snakebite. Until recently, these applications have received little sound scientific scrutiny. Rather, it has been the reputed health claims stemming from Europe and the United States which have attracted considerable biomedical attention. This book, for the first time, describes the centuries-long quest to uncover chocolate's potential health benefits. The authors explore variations in the types of evidence used to support chocolate's use as medicine as well as note the ongoing tension over categorizing chocolate as food or medicine, and more recently, as functional food or nutraceutical. The authors, Wilson an historian of science and medicine, and Hurst an analytical chemist in the chocolate industry, bring their collective insights to bear upon the development of ideas and practices surrounding the use of chocolate as medicine. Chocolate's use in this manner is explored first among the Mesoamerican peoples, then as it is transported to Europe, and back into Colonial North America. The authors then focus upon more recent bioscience experimental undertakings which have been aimed to ascertain both long-standing and novel suggestions as to chocolate's efficacy as a medicinal and a nutritional substance. Chocolate/s reputation as the most craved food boosts this book's appeal to food and biomedical scientists, cacao researchers, ethnobotanists, historians, folklorists, and healers of all types as well as to the general reading audience.

When the exotic stranger Vianne Rocher arrives in the old French village of Lansquenet and opens a chocolate boutique called “La Celeste Praline” directly across the square from the church, Father Reynaud identifies her as a serious danger to his flock. It is the beginning of Lent: the traditional season of self-denial. The priest says she’ll be out of business by Easter. To make matters worse, Vianne does not go to church and has a penchant for superstition. Like her mother, she can read Tarot cards. But she begins to win over customers with her smiles, her intuition for everyone’s favourites, and her delightful confections. Her shop provides a place, too, for secrets to be whispered, grievances aired. She begins to shake up the rigid morality of the community. Vianne’s plans for an Easter Chocolate Festival divide the whole community. Can the solemnity of the Church compare with the pagan passion of a chocolate éclair? For the first time, here is a novel in which chocolate enjoys its true importance, emerging as an agent of transformation. Rich, clever, and mischievous, reminiscent of a folk tale or fable, this is a triumphant read with a memorable character at its heart. Says Harris: “You might see [Vianne] as an archetype or a mythical figure. I prefer to see her as the lone gunslinger who blows into the town, has a showdown with the man in the black hat, then moves on relentless. But on another level she is a perfectly real person with real insecurities and a very human desire for love and acceptance. Her qualities too – kindness, love, tolerance – are very human.” Vianne and her young daughter Anouk, come into town on Shrove Tuesday. “Carnivals make us uneasy,” says Harris, “because of what they represent: the residual memory of blood sacrifice (it is after all from the word "carne" that the term arises), of pagan celebration. And they represent a loss of inhibition; carnival time is a time at which almost anything is possible.” The book became an international best-seller, and was optioned to film quickly. The Oscar-nominated movie, with its star-studded cast including Juliette Binoche (The English Patient) and Judi Dench (Shakespeare in Love), was directed by Lasse Hallstrom, whose previous film The Cider House Rules (based on a John Irving novel) also looks at issues of community and moral standards, though in a less lighthearted vein. The idea for the book came from a comment her husband made one day while he was immersed in a football game on TV. “It was a throwaway comment, designed to annoy and it did. It was along the lines of...Chocolate is to women what football is to men...” The idea stuck, and Harris began thinking that “people have these conflicting feelings about chocolate, and that a lot of people who have very little else in common relate to chocolate in more or less the same kind of way. It became a kind of challenge to see exactly how much of a story I could get which was uniquely centred around chocolate.” Rich with metaphor and gorgeous writing...sit back and gorge yourself on Chocolat.