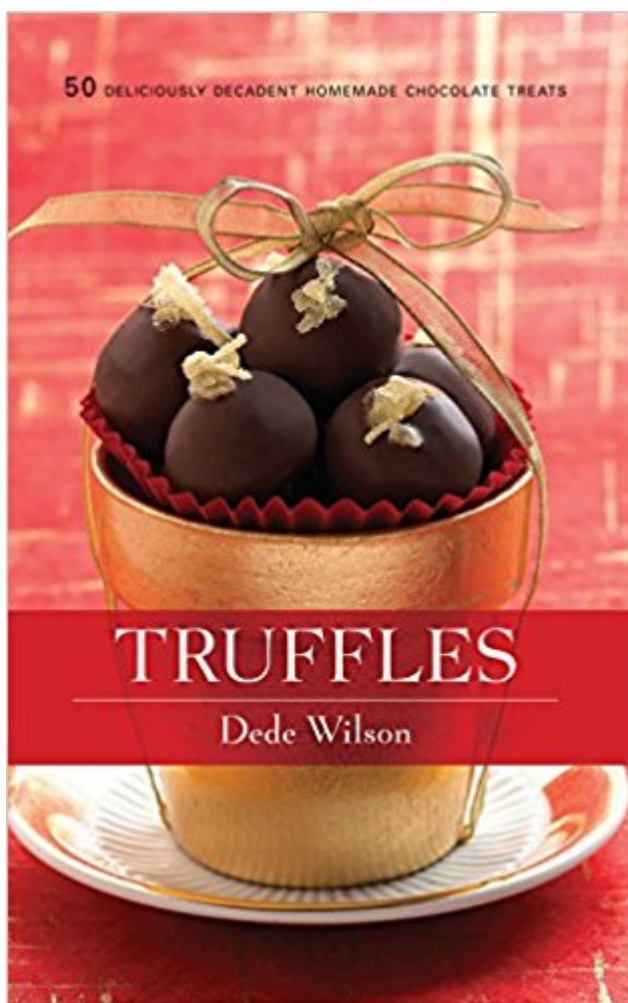




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Truffles: 50 Deliciously Decadent Homemade Chocolate Treats (50 Series)



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Synopsis

Smooth, rich, creamy, luxurious - everyone knows chocolate truffles are an indulgent confection, but you might be surprised to learn how easy they are to make at home! In *Truffles*, Dede Wilson presents 50 delectable recipes for classic and contemporary chocolate truffles using simple techniques anyone can master and featuring a wide variety of flavorings, decorating options, and chocolates. For many, a pure chocolate truffle is perfection on its own. If your truffle credo is "chocolate and nothing but," you'd be in chocolate nirvana after one taste of Easy Dipped Bittersweet Chocolate Truffles, Light Whipped Ganache Truffles, Rich French-Style Truffles, or The Triple Truffle (the ultimate melding of milk, dark, and white chocolate). But adding fruits, nuts, spices, spirits, or other exotic flavors to these little pieces of chocolate heaven is by no means gilding the lily. You'll find dozens of choices to suit a more adventurous truffle aficionado, with flavors ranging from raspberry, cognac, and hazelnut to more unexpected options like curry, green tea, and even rose petals! Featuring mouthwatering color photos with creative ideas for packaging truffles as gifts, *Truffles* is a sweet treat for any chocolate lover! Recipes include: Cocoa-Dusted Classic Bittersweet Chocolate Truffles Amaretto Apricot Marzipan Truffles Toasted Coconut Truffles Cranberry White Chocolate Truffles Peanut Butter Truffles Chile Cinnamon Dark Chocolate Truffles Chai Milk Chocolate Truffles White Chocolate Fresh Mint Truffles Tiramisu Truffles Cappuccino Truffles Milk and Honey Truffles Bittersweet Chocolate Champagne Truffles Zesty Citrus White Chocolate Truffles

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Customer Reviews

“It is impossible to think of a truffle as a singular sensation after reading Dede Wilson’s delightful new cookbook, *Truffles*. I swooned at her dazzling variety of this mouthwatering chocolate treat. My only regret: 50 truffles and so little time.”
Marcel Desaulniers, author of *Death by Chocolate*
“My idea of heaven would be to make one of Dede Wilson’s irresistible truffles every week of the year.”
Rozanne Gold, author of *Desserts 1-2-3*, *Healthy 1-2-3*, and *Kids Cook 1-2-3*

Dede Wilson is the author of *A Baker’s Field Guide* series, *Christmas Cooking for Dummies*, *Appetizers for Dummies*, and *The Wedding Cake Book*. She is a contributing editor to *Bon Appetit* and the host of *Seasonings with Dede Wilson*, a PBS cooking show. She lives in Amherst, Massachusetts.

I have been making rolled and molded chocolate for many years. I was disappointed when I made ginger, ancho, and lemon ganache recipes in the same night, to get up the next day to have ganache too soft to roll and impossible to dip. I will have to remelt the product and try to save it by piping into shells. I think it would have been more successful if the author scaled the ingredients instead of measured because measuring spoons and cups are notoriously inaccurate. It is interesting that 5 out of 20 gave 4 stars and the rest were mixed reviews.

This is a neat little book about truffles for newcomers to truffle making such as myself. I have used it to make balsamic truffles by using balsamic vinegar for some of the other liquids in the recipes and it has been great. Most of the recipes use the same basic recipe. I have had better luck using the semi sweet chocolate which I am not a fan of, instead of the milk chocolate. I do prefer milk chocolate instead. When I used the recipes "as is" the truffles did not turn out with a strong balsamic taste. In fact I couldn't taste the balsamic at all. So I reduced the cream by 1/4 cup and added that much more balsamic for the balsamic truffles I am making and they have been absolutely delicious. I am using the mold instead of hand rolling and I am having a little trouble with the balsamic ganache being a bit too soft to get out of the mold. But I am trying to work it out by freezing the ganache, instead of just placing it in the refrigerator to set. Then I will let it sit at room temperature for about 3 - 5 minutes before dipping in tempered chocolate as I've read. I love making truffles except for the tempering part. Tempering has been a real struggle and I haven't figured out how to simplify the process of maintaining the suggested temperatures, etc. in order to

achieve the right temper. My tempered chocolate has also been thicker than I like but I don't know how to solve that issue yet.

I really love Dede Wilson's writing and her hands on techniques; she writes, as a writer of "How To"s should, as if she were in the kitchen with you. All her books are like this and this one on Truffles is no exception. She also always includes, which is what i love about good cuisine writers, components lists and their sources. She also anticipates the what ifs and will explain what will happen should one not do as instructed and why, Not many books take it to this level, anticipating that a baker may add too much or too little of something..be it temperature or ingredients...and Dede Wilson anticipates this and clearly explains why one should do something a certain way. All her books are worth owning. She also has her own Blog and her enthusiasm for the home enthusiasts' success is refresing.

For the price of this book, I was expecting a lot more information. There aren't very many recipes, although the author does spend a part of the introduction giving advice on chocolate selection and tempering, which I appreciated. But I was surprised that while the book spends a substantial number of pages on flavoring with liquors, it doesn't once mention flavoring with basic extracts (maybe it's the same idea - if so, a sentence somewhere could have been added to indicate such).I'd suggest not spending the money on the book, and just googling truffle recipes instead. There simply isn't enough in here to justify the price.

I just received this book a few days ago and I am so excited! I have NEVER made chocolate truffles before, and I was a bit nervous that I would not be able to. All worries are gone now. I was able to make a batch of awesome truffles with both of my young children awake. It was so easy, and they are so rich and tasty. I hope to give truffles as small Christmas gifts and my very first batch looked like the book cover. My only disappointment was that the book recommends using tempered chocolate to achieve the crisp glossy chocolate coating. The process described in the book looks doable, but pretty involved and buying a tempering machine is very costly. However, after talking to a local candy/baking store, they recommended using "dipping chocolate". I would definably suggest reading the beginning of the book discussing truffle basics before you get started. Overall, I think this book is wonderful and it is so easy to follow the simple clear instructions. It would make a super gift for anyone who loves chocolate!!!

I have had this book in my library for quite some time and finally used it last year for the first time to make Christmas gifts for friends and family. This book has very easy to follow instructions for anyone to make a very wide assortment of these chocolate delights and really impress your friends. Apart from a wide range of recipes the author has also included helpful information on tips and tricks to achieve consistent results. Unfortunately the "complete disaster" reviewer Sly Hallman, obviously didn't have much luck with his truffles. I suspect that he didn't follow the recipes properly or used substandard ingredients. Using quality ingredients as in any recipe will greatly affect the results.

I really like this book because the recipes are short and easy to use. I didn't know where to start and this book helped, quickly. It gives enough information but isn't overwhelming. Although not important to the quality of the recipes, I like the feel and look of the book. The small size and high quality, shiny pages, with pictures, makes me want to pick it up and read it. I bought another book on making chocolates; I have only looked at that one a couple of times. It doesn't attract me.

Awesome cookbook with a great introductory section on working with chocolate. My sister and I have made two different truffle recipes, and the family loved them! I found good chocolate (rich in cocoa butter) at Trader Joe's, so making them was easy.

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