

Belgian Chocolate

René Goossens – Photography Frank Croes

- A technical trade book dealing with all aspects of Belgian chocolate
- Dozens of tips for the professional in combination with practical trouble shooting
- Sensually stimulating photography by Frank Croes



For four long years master-chocolate maker René Goossens has worked on a manuscript that will set a new standard for specialist books dealing with chocolate making.

Why does Belgian chocolate have such a magnificent reputation? How is cocoa best processed? What could go wrong during the production process? All questions are carefully answered in dozens of richly illustrated chapters. Both the specialist and his workplace are central. A separate chapter is reserved for chocolates, without any doubt the crown jewels of Belgian chocolate making. Another section deals with preserving, candied fruits and many more well-known applications.

'Belgian Chocolate' is a new, modern standard work of Belgian chocolate.

270 x 230 mm | 192 pages

ca. 150 illustrations | 35.000 words

hardcover

planned languages: Dutch, French and English

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