

230 x 270 mm | 208 pages

(*Fine chocolates 2,*

Fine chocolates great

experience: 232 pages)

130 colour illustrations

30,000 words

hardcover

available languages: Dutch,

French, English and Spanish -

German, Italian and Japanese

rights are sold (*Fine chocolates*

great experience)/Dutch,

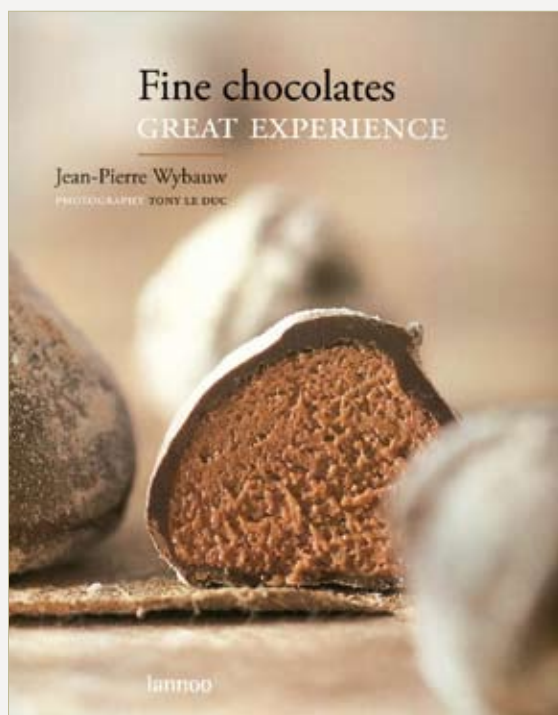
French and English -

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(*Chocolate decorations*)/

Dutch, French and English

(*Fine chocolates 2 Ganache*)



Fine chocolates great experience

Chocolate decorations

Fine chocolates 2 Ganache

Jean-Pierre Wybauw

photography Tony Le Duc and Frank Croes

- ▶ Bestselling books about chocolate by one of the world's most renowned chocolate confectioners with dozens of original recipes and professional tips
- ▶ *Fine chocolates great experience: Gold Ladle at the World Food Media Awards 2005 & Winner of the Gourmand World Cookbook Awards 2005*
- ▶ Mouth-watering photography by Tony Le Duc and Frank Croes

Jean-Pierre Wybauw is world-famous under his epithet 'Mr Chocolate'. He is a top demonstrator for the world's leading chocolate manufacturer Barry-Callebaut, travelling the world to give courses to chocolate makers. *Fine chocolates great experience* is a practical manual telling you everything you need to know about chocolate, sugar processing and shelf life, with more than 100 mouth-watering and original chocolate recipes.

This first book of his became a worldwide bestseller and has so far been translated into six languages. *Chocolate decorations* contains dozens of tips and tricks, showing professionals as well as amateurs what can be achieved with chocolate besides making wonderful pralines.

In November 2007, its long awaited successor, *Fine chocolats 2 Ganache*, featuring ganache fillings, will appear.