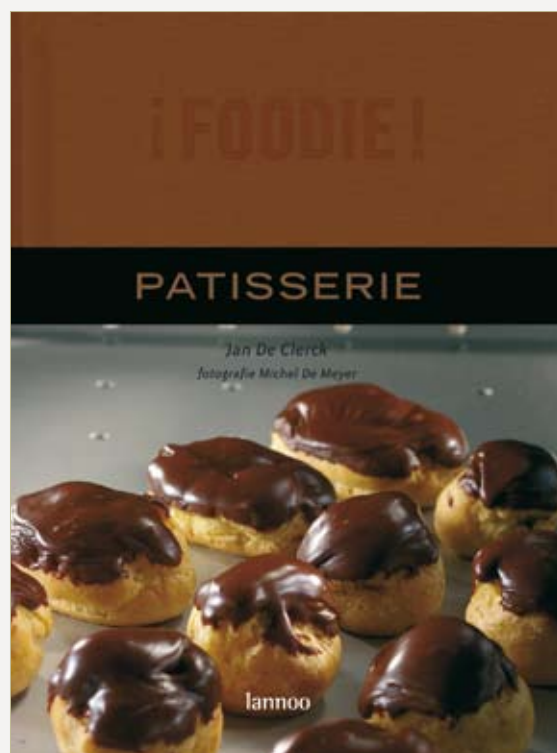
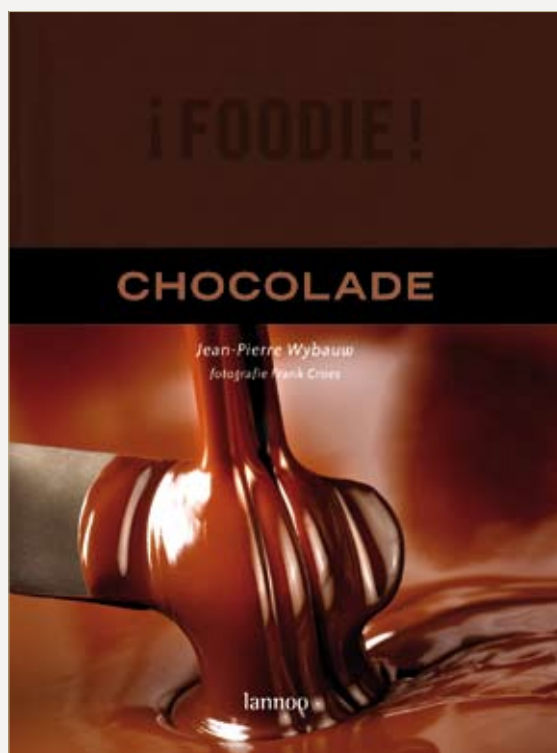


122 x 167 mm | 224 pages
 ca. 100 illustrations
 ca 25,000 words
 hardcover with three quarter
 dust jacket
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iFoodie! Chocolate iFoodie! Patisserie

- ▶ Five attractive reference books that teach you the alfa and omega of a certain product
- ▶ Written by experts who explain every trick of the trade
- ▶ Besides *Cheese*, *Champagne* and *Belgian beer*, soon to be published in the series: *Chocolate* and *Patisserie*

In *iFoodie! Chocolate* Jean-Pierre Wybauw, author of the international bestsellers *Fine chocolates great experience* and *Chocolate decorations*, explains from a to z each and every subtlety of the sweetest of sins. Apart from the specialist vocabulary the reader will also find a large number of famous chocolate recipes. Top food photographer Frank Croes' illustrations crown this tempting treat.

In *iFoodie! Patisserie* Belgian patissier Jan De Clercq teaches us the tricks of the trade. This handy and attractive book contains all specialist terms and features traditional and famous recipes: from all sorts of bread to Saint Honoré, from Apfelstrudel to brownies and muffins. The book is illustrated with the mouth-watering photographs of food photographer Michel Demeyer.