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Fine Chocolates Great Experience

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A Tribute to Jean-Pierre Wybauw, 'Mr. Chocolate' - Pastry ...

It was in 2004 that Chef Wybauw published his first book, *Fine Chocolates: Great Experience, Vol. 1*. The book was an overwhelming success, garnering both peer acclaim and awards, and Wybauw went on to write several more highly successful books, including *Fine Chocolates: Great Experience, Vol. 2*; *Chocolate Decorations*; *Chocolate, Chocolate, Chocolate*; and *Fine Chocolates: Gold*.

*Fine Chocolates: Great Experience* Fine Chocolates, Jean-Pierre Wybauw: Author: Jean-Pierre Wybauw: Photographs by: Tony Le Duc: Edition: illustrated: Publisher: Lannoo Uitgeverij, 2007: ISBN: 902095914X, 9789020959147: Length: 228 pages: Subjects

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Fine Chocolates - Great Experience - DataSweet Online GmbH

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Fine Chocolates: Great Experience by Jean-Pierre Wybauw

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Fine Chocolates 2: Great Ganache Experience by Jean-Pierre ...

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Fine Chocolates Great Experience I expect more from this book, and specially more recipes or techniques with a chocolate, for the money that I pay than history of chocolate, who is something you can find it very easy

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Fine Chocolates: Great Experience:  
 Amazon.co.uk: Jean ...  
 Fine Chocolates: Great Experience Fine  
 Chocolates, Jean-Pierre Wybauw: Author:  
 Jean-Pierre Wybauw: Photographs by:  
 Tony Le Duc: Edition: illustrated:  
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Fine Chocolates: Great Experience -  
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 01, 2012 Kris rated it it was amazing.  
 This is pretty much the top book on  
 chocolate and confections using  
 chocolate. The recipes are great, I have  
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Fine Chocolates: Great Experience by  
 Jean-Pierre Wybauw  
 Fine Chocolates – Great Experience. by  
 Jean-Pierre Wybauw. Publisher:  
 Uitgeverij Lannoo nv Publication date:  
 October 2004 Hardcover: 232 pages.  
 ISBN: 978-90-209-5914-7. The book is  
 available in English, Spanish, French,  
 German and Japanese. English: Fine  
 Chocolates – Great Experience Spanish:  
 Bombones Finos – una gran experiencia

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Fine Chocolates - Great Experience -  
 DataSweet Online GmbH  
 Fine Chocolates Great Experience by  
 Jean-Pierre Wybauw photographs by  
 Tony Le Duc. Fine Chocolates by Jean-  
 Pierre Wybauw is a serious professional

book for the chocolate professional. It is  
 also a great source book of ideas. This  
 new book will be welcomed by all  
 professional chocolatiers and students of  
 the art. Features:

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Fine Chocolates: Great Experience by  
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 Fine chocolates - Great experience This  
 extensive and practical manual  
 produced by the famous Master  
 Chocolatier Jean-Pierre Wybauw,  
 includes a theoretical section with vivid  
 illustrations. It tells you everything you  
 need to know about chocolate and sugar  
 processing, rheology and shelf life.

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Chocolate academy - Fine chocolates -  
 Great experience  
 I recommend having all of the Fine  
 Chocolate series written by Jean-Pierre  
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 Chocolates - Great Experience..., Fine  
 Chocolates 2: Ganaches, Fine Chocolate  
 3: Extending Shelf Life, Fine Chocolate 4:  
 Flavors and Combinations and Chocolate  
 Decorations(2014- his latest book so  
 far).

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Fine Chocolates: Great Experience:  
 Wybauw, Jean-Pierre, Le ...  
 Fine Chocolates Great Experience, Jean-  
 Pierre Wybauw, Apr 13, 2007, Cooking,  
 228 pages. It tells you everything you  
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Fine Chocolates Great Experience 3:  
Extending Shelf Life ...

I recommend having all of the Fine Chocolate series written by Jean-Pierre Wybauw for every pro pastry chef and/or chocolatier. There are 5 books that he has written from different 5 titles: Fine Chocolates - Great Experience..., Fine Chocolates 2: Ganaches, Fine Chocolate 3: Extending Shelf Life, Fine Chocolate 4: Flavors and Combinations and Chocolate Decorations(2014- his latest book so far).

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Amazon.com: Customer reviews: Fine Chocolates: Great ...

Born in Dorset in 2002, we are a proudly independent artisan chocolate brand single minded in our mission to tantalise the taste buds of our customers with the most deliciously uplifting fine chocolate experience in the UK. We are also a principled bunch who care about doing the right thing. Read more

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A Tribute to Jean-Pierre Wybauw, 'Mr.  
Chocolate' - Pastry ...

Hello all. I recently picked up JP Wybauw's book, that I didn't know existed until a few weeks ago, Fine Chocolates: Gold. I've looked for his book in the past, only to find them being sold individually for \$120ish. His new book, which came out a year ago, but was new to me, is apparently his four ...

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 Fine Chocolates Great Experience by Jean-Pierre Wybauw photographs by Tony Le Duc. Fine Chocolates by Jean-

Pierre Wybauw is a serious professional book for the chocolate professional. It is also a great source book of ideas. This new book will be welcomed by all professional chocolatiers and students of the art. Features:

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