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Neil Davey

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THE *Bluffer's*® GUIDE TO CHOCOLATE



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Neil Davey : The Bluffer's Guide to Chocolate (Bluffer's Guides) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Bluffer's Guide to Chocolate (Bluffer's Guides):

0 of 0 people found the following review helpful. All you wanted to know and moreBy BobI received this book free to read and review.I know a bit about coffee and the beans it comes from but had never really considered the same about chocolate although the connection is obvious. This book covers everything and some to quite a depth from the origins of the word chocolate and its history to the modern day with even references to the makers of good chocolate. I now know a lot more and will be searching out different types of chocolate to buy in fact I have already ordered some from manufacturers listed in the book.While this is a bluffers guide I do not think that I will use my new found "expertise"

to bore people to death, but if I ever come across anyone pontificating about the origins of chocolate I will be able to smile and say "so you have got as far as page 30 then, I would read the rest" In summary an excellent book and I learnt a lot from it. 0 of 0 people found the following review helpful. Hmmm chocolate! By BookishThe Bluffers Guide to Chocolate is the perfect pre-Easter read. Written by professional blogger and foodie Neil Davey, its a delightfully funny and compact book (just over 100 pages) on all things chocolate. This little gem gives just enough information to whet your appetite and leave you hungry for more (boom boom). Davey begins by giving his readers a potted history of chocolate, (starting with the Olmecs of central America) then moves onto a chocolate tasting tutorials and an overview of chocolate manufacturing. This is where The Bluffers Guide to Chocolate really shines. Davey describes the chocolate manufacture process in just enough technical detail for the bluffer, and enough humor to keep things lively. For example: Conching. this has nothing to do with feral schoolboys creating their own dystopian society on a desert island, the name does have a shell connection. The paddles used in this stage look like shells and the Spanish for shell is choncha. Daveys inclusion of chocolate terminology (for example, winnowing, tempering) throughout the book gives a feeling of authority. As any bluffer knows, the illusion of expertise comes from using the right terminology, the more baffling and obscures the better. And if you want to quickly check a term, there is a glossary included at the back of the book. For a book and art lover, I am also impressed that this guide includes a section on chocolate-inspired literature and art (even if the examples given are incredibly obvious and mainstream) including Like Water for Chocolate, Charlie and the Chocolate Factory and Chocolat). This book hit the mark for me because it delivered just the right amount of light-heartedness versus facts. The very concept of a bluffers guide is also a winner in my eyes. Im going to read the Bluffers Guide to Coffee nextah caffeinated products, I love you. After reading this I swiftly marched dawdled lazily down to my local deli and purchased some quiet expensive chocolate, including a block of Michel Cluizel 64% and a Valhona Noir Guanaja 70%. I ate both blocks peacefully this afternoon (oink, oink!), noting the hints of red fruit, the slight bitterness at the end and the smooth texture thanks to my Bluffers guide! Nothing like applying your book-learning, especially when it comes to quality chocolate. Image I received an advanced copy of this publication from Bluffers via Library Thing in exchange for an honest review. Rating: 8/10 Published in 2014 by Bluffers, UK. ISBN: 978-1-909937-05-5 (e-book). Also available in print. 0 of 0 people found the following review helpful. Informative and Entertaining! By Vee C. This was my first introduction to the Bluffers Guides and I must say that I am impressed. Although I was interested in increasing my knowledge of chocolate, I wondered whether or not the author could keep me engaged. To my pleasant surprise, this book was as entertaining as it was informative. It was immediately evident that while he may be training us bluffers Neil Davey is not a bluffer himself. The range of knowledge offered by Mr. Davey towed the perfect line between education and entertainment. I enjoyed his upbeat tone and appreciated his ability to insert historical tidbits, cultural facts and humorous quips in just the right places. After clearing the hurdle of keeping me interested, the author further impressed me with his knowledge of the origins of chocolate. Although this book is a quick and fun read it is chock full of information about chocolate and I think it appeals to a wide range of readers. Whether you are an inquisitive chocolate scholar or average joe with a sweet tooth, this book is for you. Do not be misled into thinking that the term bluffer denotes a lack of knowledge or value. While I do not claim that this book has made me an expert on chocolate (Im far from it) I have learned a great deal. Most importantly, if I find myself in the midst of a serious conversation on the superiority of Criollo beans or distasteful bloomed chocolate I will smile inwardly because I actually understand what Im hearing. :) If its not clear by now, I had a great time reading this book. My knowledge of chocolate has grown and I think I will be a more discerning consumer in the future. If you are already a chocolate lover perhaps this book will have a similar impact on your knowledge and enjoyment of this tasty treat. Read my full review on my blog, Honey Lemon Tea. [...]

If 'life is like a box of chocolates' then Neil Davey's 'Bluffer's Guide to Chocolate' is just what you need to help you 'work, rest and play.' This 'Bluffer's' guide celebrates pure indulgence for chocoholics everywhere.

'If anybody's going to help you become an expert on chocolate, it's Neil Davey. He's eaten far more of the stuff than even I have, and has spent those extra calories writing about it in an informative and hugely entertaining way.'--Simon Majumdar "Author and Broadcaster" "Fluent in coffee and articulate on wine, but don't know your Ghanaian from Grenadian? Help is at hand. Soon you'll be saying, "Ah, the unmistakable, cold-worked granularity of the finest Modican" with the best of 'em.'--Marina O'Loughlin "Restaurant Critic, THE GUARDIAN" "I love this pocket guide to one of my favourite ingredients - chocolate. Enjoy!--Eric Lanlard "Master Patisserie and Chocolatier" "Neil Davey's entertaining book will help you know your conching from your tempering and give you just enough of the backstory to bandy about as you peel back the foil - if you happen to find yourself in a room full of chocolate experts. And even if that scenario is unlikely, it's a thoroughly enjoyable read.'--Karen Barnes "Editor, DELICIOUS. MAGAZINE "