



NEW COOKBOOK TAKES READERS ON A WORLDWIDE JOURNEY OF CHOCOLATE DISCOVERY

*Chocolatique: 150 Simply Elegant Desserts presents foolproof recipes using ganache
as the building blocks to make any chocolate dessert*

Santa Monica, Calif. (September 29, 2011) – *CHOCLATIQUE: 150 Simply Elegant Desserts* hits bookstores nationwide today, offering more than 150 easy recipes that use five ganache recipes (glaze or filling made from chocolate and cream) as the basic building blocks to make any luscious chocolate delight minutes before a meal. Author Ed Engoron, award-winning chef, chocolatier and co-founder of Chocolatique, the super-premium chocolate company, takes readers on a journey through his worldwide travels in pursuit of the best chocolate recipes and secrets.

For more than thirty years, Engoron has eaten his way through over 130 countries in search of the best chocolate treats and techniques. *Chocolatique* regales readers with tales of Engoron’s travels that include exploring the Amazon jungle, cooking for royals at the Grand Palace of Thailand and studying at Paris’ famed Le Cordon Bleu. His experiences with some of the world’s most exotic and delicious chocolates and baking secrets he perfected are the inspiration for the unique chocolate creations in *Chocolatique*.

“There is no other food so laden with meaning, mystery and so rich in history than chocolate,” says Engoron. “I have devoted my life to studying chocolate and its effects on people. Because of the adverse conditions under which I have had to prepare chocolate desserts during my travels, I developed a foolproof way to make professional tasting chocolate desserts anywhere and anytime using simple ganaches.”

The 265-page, full-color book features sumptuous recipes accompanied by stunning ‘real life’ photography, historical facts about chocolate and Engoron’s travel stories. Perfect for beginners and experienced cooks alike, recipes include moist and delicious cakes, cookies, pies, tarts, cupcakes, cheesecakes, trifles, milkshakes and much more. The five ganache recipes used as the pillars for all the desserts are: Dark Chocolate Ganache, Velvety Smooth Milk Chocolate Ganache, Snowy White Chocolate Ganache, Old-Fashioned Hot Fudge Ganache and Spiced Azteca Chocolate Ganache.

Additionally, *Chocolatique* is one of the first cookbooks to include QR Codes throughout the book that link to “ChefSecrets” web videos. Readers simply scan the QR code with their smartphones to access links to videos featuring helpful demonstrations by Engoron. The book also contains useful guides such as a conversion chart, chocolate glossary and resource guide for where to purchase pastry tools nationwide.



The book retails for \$27 and is available for purchase at all major book retailers, Amazon.com and www.Chocolatique.com.

About Ed Engoron:

Ed Engoron is an award-winning chef, food consultant and chocolatier and has had a passion for chocolate his entire life. He studied in Paris at the famed Le Cordon Bleu and Meraux Chocolates. He is the author of two travel journal-style cookbooks—*Chocolatique* (Running Press, 2011) and *Stolen Secrets* (Landmark, Communications, 1979). In 2003, he co-founded Chocolatique with Joan Vieweger, a privately owned, super-premium chocolate company. Hand-crafted in their Southern California *Chocolate Studios* by professional artists and chocolatiers, Chocolatique provides over 250 *Authentically American* premium chocolate confections, from traditional to whimsical, to secretly savor or share with those you love. Chocolatique assortments are available at high-end boutiques, 5-star hotels and clubs and online at www.Chocolatique.com.

About Mary Goodbody:

Mary Goodbody is a nationally known writer, consultant and cookbook editor who has worked on more than 65 books. She was a senior editor for *Chocolatier Magazine* from 1985 until 2002, and wrote the magazine's first cookbook, *Glorious Chocolate*. She lives in Fairfield, Connecticut.

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