

SINCE 1868
E. GUITTARD

VINTAGE CHOCOLATE MAKING IN THE FRENCH TRADITION

REVIEWS AND ENDORSEMENTS

"I think the world of Guittard chocolate and am enjoying baking with the E. Guittard line. The E. Guittard chocolate flavors are particularly luxurious and the quality of the products always promises superb desserts."

— Flo Braker, *Author of The Simple Art of Perfect Baking and Sweet Miniatures*
Food Columnist, *San Francisco Chronicle*, San Francisco, California

"I have used E. Guittard chocolate for many years while teaching both professional pastry students of the Culinary Institute of America and home cooks nationwide. E. Guittard has a well-balanced flavor profile and ultra smooth texture. It ranks tops in the kitchen—as well as for simply eating alone."

— Mary Cech, *Author (with Jennie Schacht) of Wine Lover's Dessert Book: Double Decadent pairings of Desserts and Sweet Wine*
Professional Pastry Instructor, Santa Fe, New Mexico

"I've been in love with Guittard chocolate for years. The E. Guittard (38% Cacao) Milk Chocolate is one of the most delicious milk chocolates I have ever tasted."

— Narsai M. David, *Food & Wine Editor, KCBS Radio*, San Francisco, California

"I learned to bake using Guittard's outstanding chocolate, and over the years I've enjoyed the fine flavor of Guittard. Now with the E. Guittard artisan line, I continue to savor the sensational tastes and aromas of premium-quality chocolate. Guittard has created a finely-crafted selection to seduce chocolate lovers everywhere."

— David Lebovitz, *Educator Author of The Great Book of Chocolate and Ripe For Dessert*

"E. Guittard 61% Cacao Semisweet chocolate has assisted Norman Love Confections in producing the ultimate quality handmade chocolates. The couverture provides me with an extraordinary flavor profile and beautiful viscosity, making it a very user friendly product."

— Norman Love, *Norman Love Confections, Ft. Myers, Florida*

"Finally we have an American-made chocolate that is the equal of all the best European brands. The E. Guittard line is the best chocolate for baking, confectionery and decoration. I'm excited that consumers can now buy E. Guittard—a great chocolate that professionals use. We use E. Guittard exclusively at The Institute of Culinary Education."

— Nick Malgieri, *Author of Chocolate: From Simple Cookies to Extravagant Showstoppers*
Director of Pastry & Baking, *Institute of Culinary Education*, New York City

"I was introduced to the E. Guittard line several years ago while working in New York City and have been cooking with it ever since. I especially like cooking from the garden with fresh, seasonal ingredients and E. Guittard contributes clean chocolate flavors that work beautifully with my desserts. I use E. Guittard because the chocolates are consistent, delicious and enable a lot of versatility in the kitchen."

— Nicole Plue, *Pastry Chef, Julia's Kitchen at COPIA*
The American Center for Wine, Food & The Arts, Napa, California



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"Gary Guittard has pushed his company to the forefront of the new chocolate revolution. While influenced from the past by the nineteenth century methods of his French-born great grandfather, Etienne, Gary's formidable E. Guittard line is shaping the new taste of chocolate"

— Maricel Presilla, *Author of The New Taste of Chocolate*
Chef and Owner, *Zafra Kitchen*, Hoboken, New Jersey

"When Gary Guittard presented the Etienne Guittard artisan line to me to test, it was the most impressive origin and blended couverture I ever experienced. As a confectioner, I demand flavor, contrast, mouth feel and consistency. The artisan line provides me with all these elements. Hats off to E. Guittard on an exemplary product that meets all of my expectations in couverture chocolate."

— Michael Recchiuti, *Recchiuti Confections*, San Francisco, California

"The selection of beans that Guittard is using for the E. Guittard line rivals, if not exceeds that of European chocolate manufacturers. I have worked with most of the artisan chocolate made in the world and E. Guittard is tops when it comes to workability. I proudly use E. Guittard for Garrison Confections, and I get a great deal of favorable press for my chocolates."

— Andrew Shotts, *Pastry Chef and Confectioner, Garrison Confections*, Providence, Rhode Island

"We've worked with Guittard chocolate at Greens for many years and prefer it because it has a deep chocolate flavor but is not too sweet. We especially like their bittersweet chocolate. We're excited about the new E. Guittard line—both the blends and varietals are solid in terms of how they handle and we love how they taste"

— Annie Somerville, *Executive Chef, Greens*, San Francisco, California

"I use a variety of E. Guittard Chocolates in my desserts at the Slanted Door. I love the distinct flavors of the varietals. The 61% Cacao Semisweet Chocolate is a well-balanced, full-bodied, opulent chocolate that complements any chocolate dessert. The 72% Cacao Bittersweet Chocolate has lush characteristics with ample cacao flavor, and is balanced in acidity and bitterness."

— Mutsumi Takehara, *Pastry Chef, Slanted Door*, San Francisco, California

FOR SPECIAL RECIPES USING E. GUITTARD CHOCOLATE FROM
THESE PROFESSIONAL CHEFS AND OTHERS,
PLEASE VISIT OUR WEB SITE AT WWW.EGUITTARD.COM.



E. Guittard