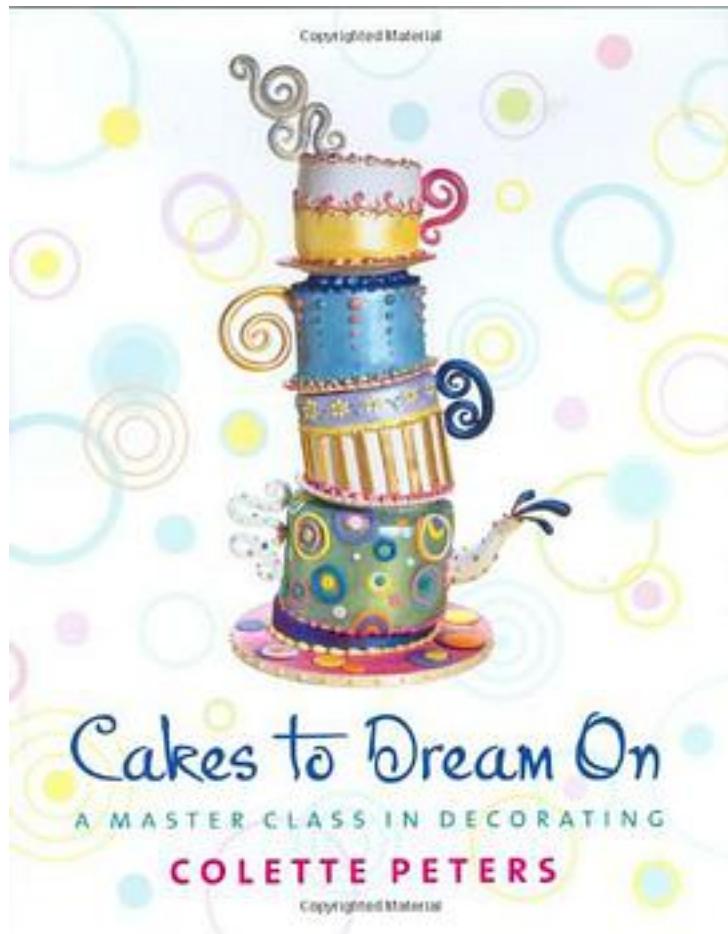


Cakes to Dream on



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著者:Peters, Colette

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Colette Peters, the celebrated queen of the confectionary arts, unveils an inspiring resource for serious home bakers, professional chefs, and aficionados of Colette's incredible edible architecture. The ingenious cake decorator - whose miraculous and

luscious concoctions have appeared everywhere from White House Christmases to royal weddings - presents a master class in cake design and decoration, alongside an all-new selection of her own cake designs. With "Cakes to Dream On," Colette's inspired creations can now be rendered into show-stopping cakes of your own. "Cakes to Dream On" reveals the secrets to fashioning gorgeous and utterly distinctive cakes for all occasions - whether it's an opulent marriage reception (the majestic Ivory Wedding Cake) or a fanciful children's party (the whimsical Homage to Dr. Seuss). Colette presents designs for cake architecture ranging from the imperial splendor of Dolce de Medici, to the elegant grace of Bride's Vintage Cameo, to the topsy-turvy daydream of Mad Tea Party. Colette begins with the foundations: she illuminates step by step the process of constructing a multitiered cake, from determining serving sizes and choosing appropriate cake pans to making fillings, and ultimately stacking layers so they don't tumble off the table. "Cakes to Dream On" also discloses insider tricks of the trade: Colette's easy-to-follow instructions in techniques such as sugarwork, gumpaste, brush embroidery, and piping will help readers recreate the spectacular effects of this singular confectioner's toolbox. Bakers - and their enthusiastic audiences - will discover that these sensual masterpieces tantalize the palate as much as they do the eye. Colette's cake recipes include the Coco-Loco Cake, an alluring marriage of coconut and coffee; the Meringue Buttercream and its luscious lemon, raspberry, and mocha variants; and the ambrosial caramel-tinged Heavenly White Cake. As breathtaking as Colette's cake works appear, her clear explanations of technique are meant to stimulate readers' creative instincts and give them ideas for crafting their own distinctive confections. With more than 150 dazzling full-color photographs illustrating both processes and finished presentations, and more detailed instruction than ever before, "Cakes to Dream On" will inspire readers to create their own mouthwatering masterpieces. Colette's master class is truly a launchpad for cake lovers' own confectionary visions.

作者介绍:

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