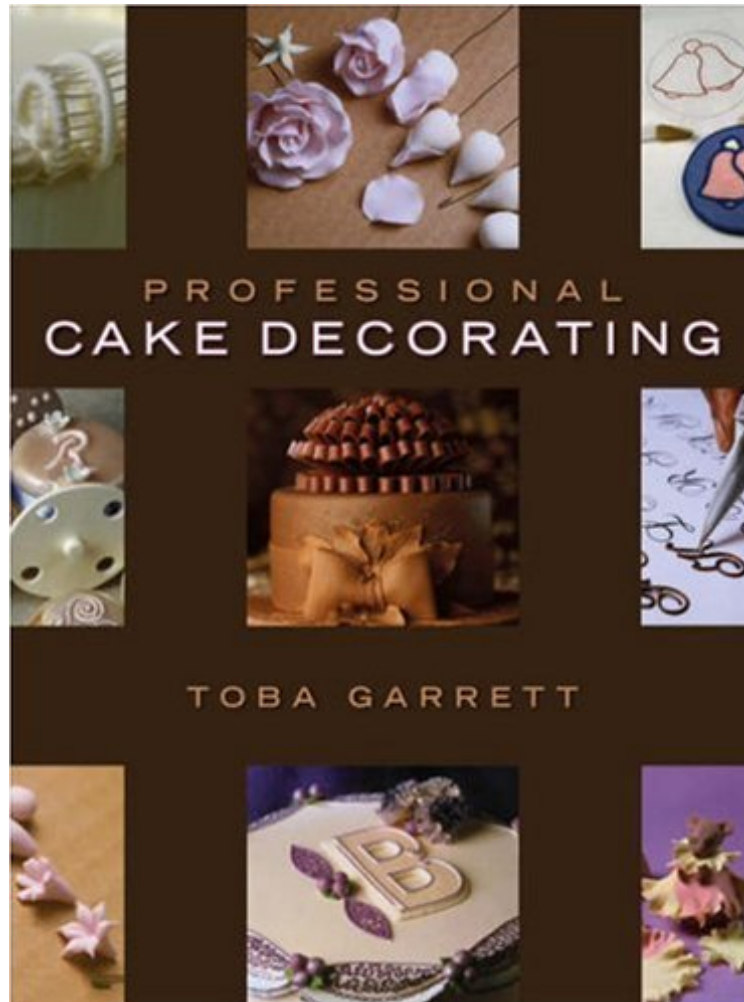


(Download ebook) Professional Cake Decorating

# Professional Cake Decorating

*Toba M. Garrett*

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#604335 in Books 2006-09-11 Ingredients: Example Ingredients Original language: English PDF # 1 10.83 x .84 x 8.701, 2.45 #File Name: 047170136X368 pages | File size: 58.Mb

**Toba M. Garrett : Professional Cake Decorating** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Professional Cake Decorating:

0 of 0 people found the following review helpful. GreatBy Chef TamiUse the lemon curd recipe at least once a month!! Great reference1 of 1 people found the following review helpful. Excellent ResourceBy avamysunshineI ordered all of Toba's books that I could find. I found The Well-Decorated Cake to be almost identical to her book Professional Cake Decorating when it came to the detail/demo pictures. The Well-Decorated Cake was a little more laid back and not classroom structured like PCD. Her book A Professional Approach Wedding Cake Art and Design has a few different detail ideas and contains more studio photos of the finished cakes. I consider it to be more of a companion book to the others.After reading the reviews and seeing that some may think her cake designs are dated. I think that its refreshing to see ideas that are not made up of drab fondant, silk flowers and satin ribbon pinned around

the layers...a wedding cake should be more. I love her icing details and though it may me a bit much for the modern bride, a subtle use of the details provided could make your brides cake stand out from all the rest this wedding season.0 of 0 people found the following review helpful. COMPREHENSIVEBy AMusesToba Garrett has written a beautiful and comprehensive text that covers all of the sugar arts. I use it as a reference for all of my cake decorating projects--even when I'm using another book for a project, I keep this one handy if I have any problems with technique. I imagine that this book may a bit difficult for the true beginner to follow because it assumes a basic vocabulary in cake decorating but if you have had at least a little practice in handling a pastry bag and you want to bring your skill set up a notch, this book should be in your library. It's very expensive and I don't think I would \$90 for it, but it's a nice gift to yourself if you have any discount coupons.

Everything you need to create stunning cake decorations Cake decorating is an art with specific skills that must be studied and practiced before they can be mastered. Professional Cake Decorating is the first guidebook, reference, and at-your-fingertips resource to the special methods and techniques unique to cake decorating. Professional Cake Decorating is: a comprehensive set of lessons designed to teach the skills needed in cake decorating, including basic, intermediate, and advanced piping skills; hand modeling; and gumpaste flowers a powerful tool for making dramatic improvements in the overall look and design of cakes a valuable training handbook and resource for bakers and decorators a comprehensive reference of successful professional skill sets Using more than 200 step-by-step and finished cake color photographs, as well as over 125 illustrations, this highly visual book covers a wealth of techniques for cake borders, piped flowers, cake writing and piping, royal icing designs, marzipan fruits and figurines, rolled icing, floral patterns, petit fours, gumpaste floral art and design, and much more. Thorough coverage also includes such foundation skills as making shells, rosettes, reverse shells, zigzags, fleur-de-lis, rope, garlands, scrolls, rosebuds, and other confectionary designs. Complete with more than three dozen tried-and-tested recipes, Professional Cake Decorating is the only book that places the rewards of thirty years of training, traveling, teaching, and private practice in your hands! It is a must-have for today's bakers, cake decorators, specialty shop owners, and independent cake designers.

"hellip;a comprehensive resourcehellip;" (Wedding Cakes, January 2007) "hellip;every lesson is easy to followhellip;" (Cakes and Sugarcraft, Spring Issue)From the Back CoverEverything you need to create stunning cake decorations Cake decorating is an art with specific skills that must be studied and practiced before they can be mastered. Professional Cake Decorating is the first guidebook, reference, and at-your-fingertips resource to the special methods and techniques unique to cake decorating. Professional Cake Decorating is: a comprehensive set of lessons designed to teach the skills needed in cake decorating, including basic, intermediate, and advanced piping skills; hand modeling; and gumpaste flowers a powerful tool for making dramatic improvements in the overall look and design of cakes a valuable training handbook and resource for bakers and decorators a comprehensive reference of successful professional skill sets Using more than 200 step-by-step and finished cake color photographs, as well as over 125 illustrations, this highly visual book covers a wealth of techniques for cake borders, piped flowers, cake writing and piping, royal icing designs, marzipan fruits and figurines, rolled icing, floral patterns, petit fours, gumpaste floral art and design, and much more. Thorough coverage also includes such foundation skills as making shells, rosettes, reverse shells, zigzags, fleur-de-lis, rope, garlands, scrolls, rosebuds, and other confectionary designs. Complete with more than three dozen tried-and-tested recipes, Professional Cake Decorating is the only book that places the rewards of thirty years of training, traveling, teaching, and private practice in your hands! It is a must-have for today's bakers, cake decorators, specialty shop owners, and independent cake designers.About the AuthorTOBA GARRETT heads the department of cake decorating and design at the Institute of Culinary Education in New York City. She is the author of The Well-Decorated Cake and Creative Cookies: Delicious Decorating for Any Occasion. She is a member of International Cake Exploration Societecacute; (ICES) and former president of the Confectionary Arts Guild of New Jersey.