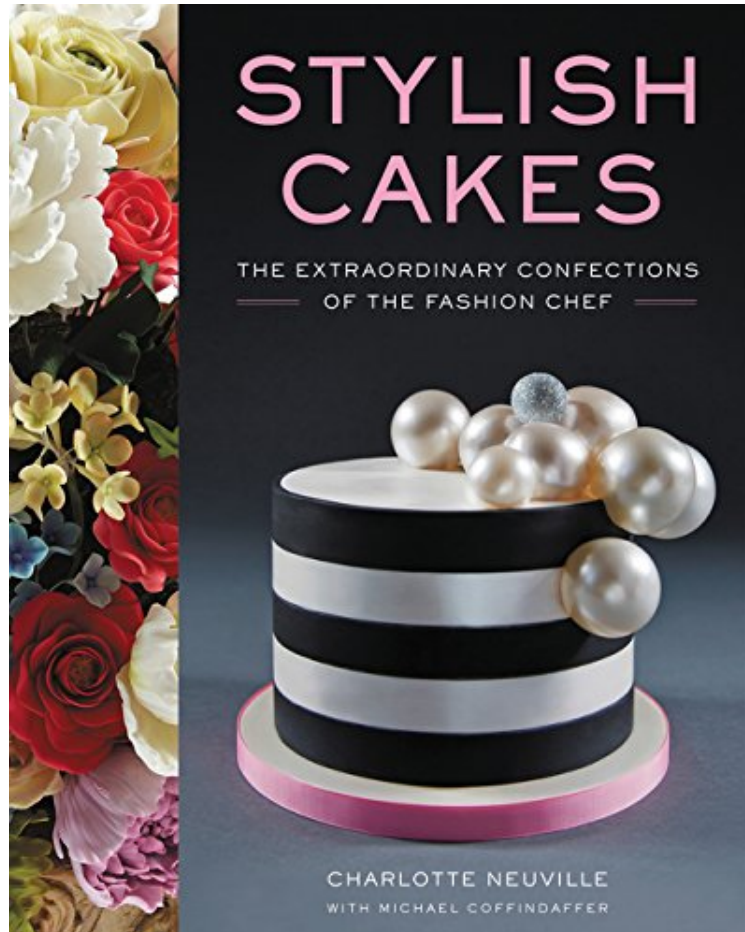


(Download) Stylish Cakes: The Extraordinary Confections of The Fashion Chef

## Stylish Cakes: The Extraordinary Confections of The Fashion Chef

*Charlotte Neville, Michael Coffindaffer*

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#1198540 in Books Neville Charlotte 2015-04-28 2015-04-28Original language:EnglishPDF # 1 10.30 x 1.00 x 8.20l, .0 #File Name: 0062328123240 pagesStylish Cakes The Extraordinary Confections of the Fashion Chef | File size: 30.Mb

**Charlotte Neville, Michael Coffindaffer : Stylish Cakes: The Extraordinary Confections of The Fashion Chef** before purchasing it in order to gage whether or not it would be worth my time, and all praised Stylish Cakes: The Extraordinary Confections of The Fashion Chef:

4 of 4 people found the following review helpful. A lovely coffee-table, visual cake journey.By ToniWhat a gorgeous coffee table book! Filled with amazing cakes that are very different in both style and creativity, this is a treasure trove of party cakes that are sure to elicit gasps and envy.Charlotte Neville is an established fashion designer, who through life changes, evolved her love of fabric, into a love of cakes and desserts. Where one may wonder how to incorporate metal from thought to cake, Charlotte takes it beyond thought, with an intense creativity that stuns.But before describing some of the masterpieces, I wanted to mention that this is a very limited teaching tutorial. It's is more of a peek into her creativity, with a few, assorted tutorials of smaller projects given. It contains cake recipes for some of the cakes, it will offer some photographic step-by-step tutorials for a couple of side projects from some of the cakes, but it

is limited in the finite details of each cake. She begins her book with a very charming and loving tribute to her parents and their history that brought them from France, to America, many years ago. This part alone was so loving and warm, it was a most beautiful read, and if truth be told, could be a book in itself. It left me with a desire to know more about them, and their lives. Their early years, her father's livelihood, her mother's eventual career in the States, was a most wonderful story. From there Charlotte begins her own journey from child to teen to entrepreneur, courtesy of her beloved childhood. Charlotte's coming of age, through her love of fashion and fabric, is woven (pun intended) with the joys and sorrows that life must offer, in order to bring us to our current status. Once she had to leave her design career, her metamorphosis to baker was predictable as she had untapped talent waiting to be unleashed, through the use of sugar and flour. Working with her equally talented partner, her venture has been created with much love. Her cakes are exquisite: the pristine simplicity of a white wedding cake with simple, yet detailed, white flowers or perhaps the cake with the look of black leather and black belts embellished with yet again, black flowers (odd perhaps? but very striking and perfect for which it was called.) Then again, take the need for gold lame' or gold studs for a cake.....again, different but so perfect because her creativity goes beyond what an average person can perceive. Each style of cake has its own chapter with the story and thought process that accompanies each cake, but again, not a tutorial. Some cakes are quite elaborate such as the large urn with a multitude of Rembrandt flowers.....sugarpaste and gumpaste heaven! Others were so incredibly "different", that I was stunned by the depth of creative talent and innate genius such as the French Poodle cream puff cake. I can try to describe it but it will never be quite as fantastic in words as it will be until you see it: a poodle-shaped dog "cake" with cream puff hair! Brilliant! The cover cake is described, and as I stated earlier, the method for making the "bubbles" is shown in a step-by-step tutorial. Variations on the "bubble" is shown in other cakes, using edible sparkles and glitter. Fabrics such as plaid, snakeskin, a Valentino couture gown and animals such as Westies, piglets, and spiders, and cobras plus feathers, masks, and beads and baubles all find their way into Charlotte's amazing cakes. My uber-favorite cake was the "Big 50" cake made for grand occasion making the 50th anniversary of a cultural study institute. She turned the "0" of the "50" into a 3-D shape, complete with raised continents. The size and construction was amazing. My only wish for this book was that it had the cake tutorials to go along with each great cake. If you want a visual journey of some really fabulous cakes, this book is perfect for you. If you're looking for more of a teaching tome, then this might not be a prudent investment. 0 of 0 people found the following review helpful. Fabulous Book to Own and Give By Rachel B Love this book! Unbelievably beautiful cakes plus recipes. While I could never make cakes that look this fabulous at least I can make cakes that taste great! So much fun to look at and read about these incredibly stylish creations! 0 of 0 people found the following review helpful. Three Stars By Customer Beautiful photography but said too say no recipes, however for the price it gave me great inspiration.

A beautiful, full-color collection of 60 stylish, masterfully designed, and delicious confections that have won the Fashion Chef, Charlotte Neuviller, widespread acclaim from fashionistas and foodies alike. Since opening in 2012, Charlotte Neuviller's The Fashion Chef has taken the culinary world by storm. Skillfully blending the pastry arts, fashion, and beauty, The Fashion Chef's exquisite creations have garnered massive media attention and have catered to such formidable clients as Anna Wintour, President Barack Obama, and Oprah Winfrey. Now, fans can savor Neuviller's visually breathtaking creations in this lush compendium. Each graphically themed chapter showcases dozens of fabulous creations, each accompanied by Neuviller's visual inspirations, hand-drawn sketches, and stunning photographs bursting with color that capture the Fashion Chef's creativity and energy. Each chapter contains a step-by-step tutorial for Neuviller's signature recipes and techniques, from composing a perfect miniature cake to her recipe for French Chocolate Cake. The result is a rich compilation that reflects the unique sensibility of The Fashion Chef, and beautifully and stylishly documents the artistic process of a master.

From the Back Cover More than sixty unique couture confections that take the pastry arts to a whole new level of imagination, style, and taste With 250 full-color photographs and illustrations