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Boutique Baking: Delectable Cakes, Cupcakes and Teatime Treats

Peggy Porchsen

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#1244836 in Books Porchsen, Peggy/ Smith, Georgia Glynn (PHT) 2012-11-29Original language:EnglishPDF # 1 10.00 x .87 x 8.00l, 2.25 #File Name: 1440223688192 pages | File size: 56.Mb

Peggy Porchsen : Boutique Baking: Delectable Cakes, Cupcakes and Teatime Treats before purchasing it in order to gage whether or not it would be worth my time, and all praised Boutique Baking: Delectable Cakes, Cupcakes and Teatime Treats:

0 of 0 people found the following review helpful. Favorite book on sweets!By TrishaPeggy Porchsen is my all-time favorite dessert maker. I just love her designs on all of her baked goods. This to me is one of the best books I have seen in quite a while. My only regret is that I can't afford to go to her shop and have some one on one lessons from her.0 of 0 people found the following review helpful. One StarBy Javiermissing pages2 of 2 people found the following review helpful. I love all of Chef Peggy's books!By Baker A Black CatThis is the most recipe-driven book she's come out with, and I've already made two of the recipes, and they were fabulous. I really appreciate how detailed all of her instructions are, and have pulled off many a masterpiece based on Chef Peggy's designs!

Peggy Porschen is one of the most prominent and pioneering names in contemporary cake design. Renowned for her exquisite craftsmanship combined with a love of baking, her passion is for creating delectable works of art that taste as good as they look. This new book captures the essence of Peggy's technical skill and inspired use of color while also ensuring that each cake is both achievable and delicious to eat. Boutique Baking has an unrivalled range of recipes that combines traditional baking with chic, simple decoration. The first chapter, Sweet Treats, features all-time favorites such as Meringue Kisses and Macarons as well as Peggy's take on Cake Pops. In Beautiful Biscuits there are recipes inspired by her German origins including Springerle and Mulled Wine Stars. The third chapter focuses on the most desirable cake phenomenon of the decade—the cupcake, and Peggy gives away the secrets of her incredibly scrumptious repertoire of gourmet cupcakes. The Luscious Layer Cake chapter provides stunning ideas for sophisticated occasions while Classic Cakes Bakes shows how to revive traditional recipes, creating gorgeous looking and delicious cakes, such as Neapolitan Marble Cake and Chocolate Battenberg. Next follows a chapter of delicious ideas for home-made drinks that perfectly accompany the preceding cakes. Last but certainly not least the book closes with The Icing on the Cake, a resource of fabulous tips, techniques and finishing touches from this leading expert baker. Both seductive and indulgent, this is Peggy's most accessible book to date.

About the Author Peggy Porschen is one of the leading bakers and cake decorators of our generation. With her unique individual style, the business was an instant success, receiving commissions for exclusive celebration cakes and cookies. Her first book, *Pretty Party Cakes* won Peggy the award for "Best Entertaining Cookbook" from the Gourmand World Cookbook Awards. More recently, at the prestigious 2011 Great Taste Awards, Peggy won four commendations, including the highly coveted Great Taste Gold Award for her Chocolate Heaven and Black Forest Cupcakes with the judges describing her cupcakes as "virtually faultless." In an exciting development, October 2010 saw the opening of the Peggy Porschen Parlour in London's Belgravia, where Peggy's ready-to-eat collection of handcrafted cakes are available daily. In January 2011 she opened the Peggy Porschen Academy, London's first cookery school entirely dedicated to baking, cake decorating and sugar craft.