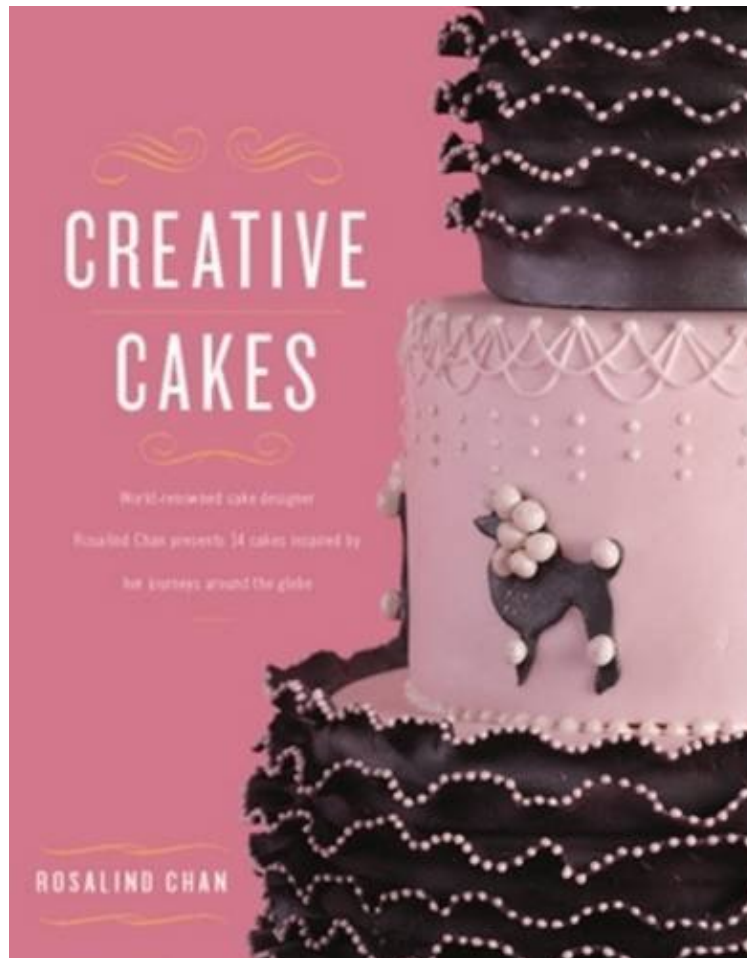


(Library ebook) Creative Cakes from East to West: World-Renowned Cake Designer Rosalind Chan Presents 14 Cakes Inspired by Her Journeys Around the Globe

Creative Cakes from East to West: World-Renowned Cake Designer Rosalind Chan Presents 14 Cakes Inspired by Her Journeys Around the Globe

Rosalind Chan

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Rosalind Chan : Creative Cakes from East to West: World-Renowned Cake Designer Rosalind Chan Presents 14 Cakes Inspired by Her Journeys Around the Globe before purchasing it in order to gage whether or not it would be worth my time, and all praised Creative Cakes from East to West: World-Renowned Cake Designer Rosalind Chan Presents 14 Cakes Inspired by Her Journeys Around the Globe:

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any decorator.

Rosalind Chan is a world-renowned cake decorator who has traveled the globe to bring these 14 cakes inspired by the countries and flowers of the places she's visited. Japan, Thailand, China, Indonesia, the Phillipines, Russia, Australia, the U.S. and Canada all feature here, each with a beautiful cake and a story to tell. This is a book well-designed for intermediate and advanced cake bakers, but with enough how-to photos, and tips on tools and basics that beginners can follow along with ease. The cakes featured teach some of the most sought-after skills in cake making, from the perfect fondant and simple piping to how to mold a silicone head or make edible cake glue to hold your most exotic creations together. How-to photos, templates and beautiful full-page images of the final product make this book as pleasing to leaf through as it is to bake from. Plus, it contains all your favorite cake and confectionery recipes, including, Red Velvet, Devils Food Cake, macarons and marzipan. If you are ready to build your own wedding cake, or advance your skills, or simply learn how to make edible flowers, you will find your know-how in *Creative Cakes from East to West*.

About the Author Rosalind Chan is a cutting-edge cake designer and international instructor. She holds several pastry degrees including a Masters in French Pastries from the Ritz Escoffier in Paris, and a Masters Diploma from The Wilton Cake Decorating School in Chicago, where she has been inducted into their Hall of fame, and is a Certified Master Sugar Artiste with the Michigan International Cake Exploration Societe. She's a celebrity chef in Kuala Lumpur and Canada and has been featured on the Slice network.