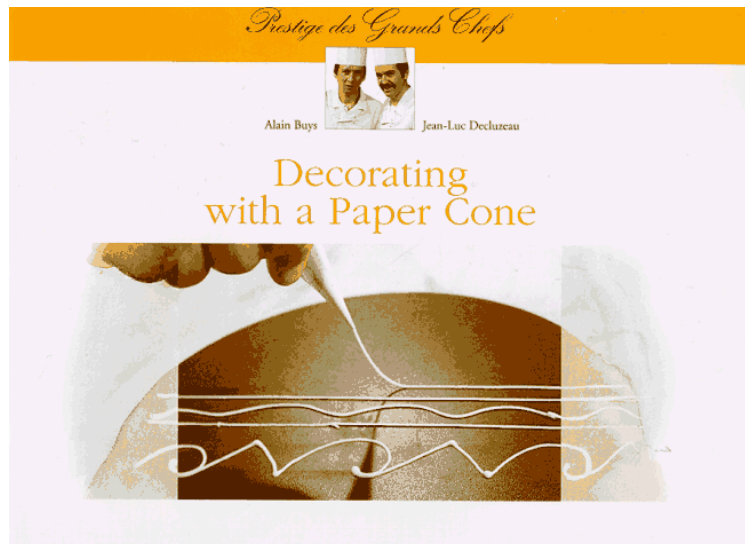


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## Decorating With a Paper Cone (Prestige des Grands Chefs)

Alain Buys, Jean-Luc Decluzeau  
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**Alain Buys, Jean-Luc Decluzeau : Decorating With a Paper Cone (Prestige des Grands Chefs)** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Decorating With a Paper Cone (Prestige des Grands Chefs):

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Prestige des Grands Chefs More than a century ago, the techniques of modern French pastry were developed. Since that time, the paper cone has been one of the basic tools of the laquo;pauml;tissieraquo;. It is the simplest of all tools mdash; a triangle of parchment paper mdash; Yet in the hands of a trained professional or amateur the paper cone becomes the pen of a writer and the brush of an artist. The stunning decorations that are applied with the paper cone are literally the laquo;icing on the cakeraquo;. More than a technical manual this comprehensive work details every style and technique for creating beautiful decorations with a paper cone from learning new designs to the application on culinary works of art. The information in this book will help the novice get started and inspire the professional to

improve his or her technique and to express this art in new ways. The first section of this treatise on the paper cone includes the basic techniques for using this simple tool. By following the progression of the 120 practice sheets that make up the major portion of this book, you will obtain the skill to pipe a wide variety of decorations. These practice sheets also have been designed to be used apart from the book to trace the designs over and over. After you have mastered the designs on the practice sheets, the last chapter shows a wide range of finished works of pastry art as well as ways of using the paper cone to pipe designs for plate presentation and other applications. Food professionals and enthusiastic amateurs at all levels of proficiency will be guided to improve their results. For very little cost in equipment and materials, you'll produce spectacular decorations.

From the Publisher In this step-by-step guide, foremost French pastry chefs Buys and Decluzeau show readers how to use paper cones to decorate cakes, pastries, desserts and a wide range of other foods with panache. Beginning with simple dots, lines and strokes, they advance one step at a time to magnificently large and complex constructions. From the Back Cover Prestige des Grands Chefs More than a century ago, the techniques of modern French pastry were developed. Since that time, the paper cone has been one of the basic tools of the *pastry*. It is the simplest of all tools — a triangle of parchment paper — Yet in the hands of a trained professional or amateur the paper cone becomes the pen of a writer and the brush of an artist. The stunning decorations that are applied with the paper cone are literally the *icing on the cake*. More than a technical manual this comprehensive work details every style and technique for creating beautiful decorations with a paper cone from learning new designs to the application on culinary works of art. The information in this book will help the novice get started and inspire the professional to improve his or her technique and to express this art in new ways. The first section of this treatise on the paper cone includes the basic techniques for using this simple tool. By following the progression of the 120 practice sheets that make up the major portion of this book, you will obtain the skill to pipe a wide variety of decorations. These practice sheets also have been designed to be used apart from the book to trace the designs over and over. After you have mastered the designs on the practice sheets, the last chapter shows a wide range of finished works of pastry art as well as ways of using the paper cone to pipe designs for plate presentation and other applications. Food professionals and enthusiastic amateurs at all levels of proficiency will be guided to improve their results. For very little cost in equipment and materials, you'll produce spectacular decorations. About the Author Alain Buys Born in 1958, Alain Buys followed the traditional apprenticeship, then went on to perfect his craft in many highly reputed *pastryeries*. With a graduate degree in psychology and the professional title of *Brevet de Maîtrise*; he became an instructor. During his nine years of teaching, Chef Buys won acclaim at competitions for his artistic works of pastry. Alain Buys presently works in France and abroad as a consultant to professionals, launching pastry or bread baking businesses. Jean-Luc Decluzeau Jean-Luc Decluzeau was born into a family of pastry chefs and as a result started his apprenticeship at a very young age. He went on to complete his work-study and obtained the *Brevet de Maîtrise*. At 30, Chef Decluzeau began teaching and during this time developed and perfected a method for learning the art of decorating with a paper cone. After receiving many awards for his decorated pastries, in 1992 he created "Association pour la Promotion des Arts Alimentaires" which has become a "think tank" for chefs, teachers, leaders in industry and enthusiastic amateurs.