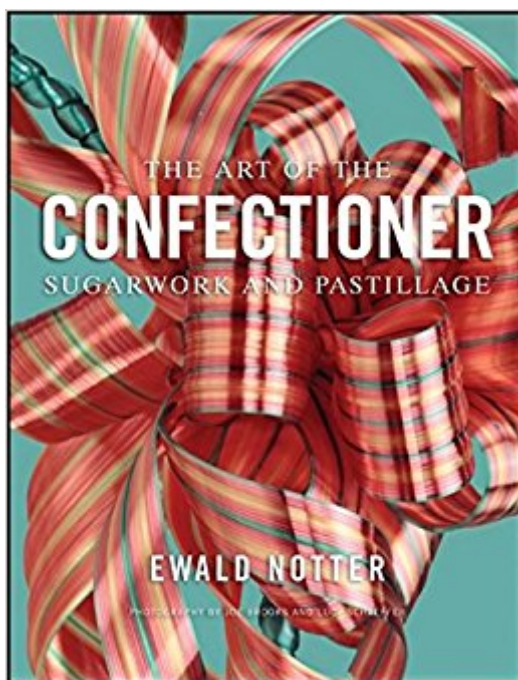


The book was found

The Art Of The Confectioner: Sugarwork And Pastillage



Synopsis

A gorgeous professional-level guide to the most challenging form of the confectioner's art. A showpiece created entirely from sugar is truly a work of art, and it takes an eye for design and strong pastry skills to work with this delicate medium. *The Art of the Confectioner* is the ultimate guide to working with sugar to create beautiful sugar and pastillage shapes, flowers, figurines, and breathtaking full-scale showpieces. Author and award-winning pastry chef Ewald Notter shares wisdom gained from more than 35 years in the pastry kitchen, and combines straightforward advice and step-by-step instructions with lessons on developing artistry and design skills. The book begins with a basic overview of sugar, including information on the equipment and ingredients needed to work with sugar and Isomalt. Subsequent chapters cover Pastillage, Sugar Casting, Sugar Pulling, Sugar Blowing, and New Trends in Sugarwork, and include detailed instructions on how to make everything from delicate flowers to whimsical blown sugar figurines. And the final chapter shows how readers can bring together all the skills learned throughout the book to create award-winning sugar and pastillage showpieces. From working with shapes and color and choosing a focus point to developing a sculpture based on a particular theme, Notter provides insights into all the tricks of the trade and expert advice on preparing for competitions. Throughout the book, techniques are explained with simple, step-by-step instructions and illustrated with clear how-to photos, while stunning showpiece beauty shots provide inspiration. The book includes hundreds of color photos as well as beautiful hand-painted watercolor illustrations by the author, and an Appendix of templates is provided to help readers replicate the showpieces shown throughout the book. For pastry students, aspiring confectioners, and professional pastry chefs looking to improve their skills for restaurant work or competition, *The Art of the Confectioner* is a must-have guide from one of the field's most well-known experts.

Book Information

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Customer Reviews

Excerpt: Creating Doves The technique for creating a dove is similar to that for creating a swan, but the dove has quite a different look. Doves have small round heads with short beaks. The neck is short and the chest is full and large. The dove is a universal symbol for love, so these doves holding wedding rings are perfect for a wedding or engagement celebration.

1. Begin to blow a sphere.
2. Use your thumb and index finger to work a small ball away from the top of the sphere. This is the dove's head.
3. Use your thumb and index finger to slightly elongate the dove's neck, leaving a large teardrop shape at the base of the neck for the dove's body. Bend the head to a 90-degree angle.
4. Use your thumb and index finger to roll the head down to touch the neck.
5. Cool and remove the dove from the tube.
6. Pinch the open end closed and rewarm the closed end over the flame of an alcohol burner, then attach a small piece of warm Isomalt or sugar to form the tail.
7. Use your fingers to flatten and widen the tail.
8. Use room-temperature scissors to make indentations in the tail resembling feathers.
9. Pull a wing using the same technique as for pulling petals. Pull one side longer than the other to create a curve.
10. Use scissors to make short indentations in the long edge of the wing. Set aside.
11. Pull a second wing and use scissors to mark it with feather indentations.
12. Melt the wide edge of each wing slightly over the flame of an alcohol burner.
13. Attach the wings to the dove, facing downward, then bend the wings upward.
14. Use room-temperature scissors to cut a small triangle from a piece of red Isomalt or sugar. Warm the triangle over the flame of an alcohol burner and attach it to the head to form the beak.
15. Cut a small piece of red Isomalt or sugar and melt one end over the flame of an alcohol burner. Use the melted end to create eyes by dotting each side of the head.
16. Pull a thin, short piece of Isomalt or sugar by pulling and sliding it between your index finger and thumb. Cut it off from the main piece using room-temperature scissors, then warm both ends over the flame of an alcohol burner and bring the ends together to form a closed ring.
17. Pull another thin, short piece of Isomalt or sugar and bend it to form an open ring.
18. Place the open ring through the closed ring and join the ends of the open ring to close it and link the two rings together.
19. Using room-temperature scissors, cut a small piece of white Isomalt or sugar and melt one end over the flame of an alcohol burner.
20. Place a small amount of the melted white Isomalt or sugar on the bottom of the dove's beak.
21. Immediately attach the rings to the melted Isomalt or sugar.
22. Store the

completed piece in an airtight container or plastic bag with limestone, calcium carbonate, or silica gel. Combine a pair of doves with a blown heart shape for a beautiful symbol of love.

For anyone who is considering venturing in to the world of sugar work, this is the book for you! You re sure to learn a lot from this book. (cake-talk.co.uk, September 2012)

Chef Ewald Notter has yet again produced an outstanding book. It is filled with so much information for both the beginner and advanced sugar artist. He does an outstanding job of explaining each step thoroughly and building upon them. I cannot think of any current sugar techniques that he did not cover. This is a fantastic resource for anyone interested in pursuing sugar art.

I blog and make videos on cake decorating at CakePlayGround.com. I bought this book to learn more about sugar art for use on cake design. The pictures were lush and gave me ideas for sugar to dream on. However, the book was probably a little above my sugar skill level. I am going to try some of the simpler techniques shown in the book so that I can continue to improve my sugar skills. Who knows? Maybe I can become a sugar master too in time. I would have to recommend the book but it is definitely not for beginners in sugar art. I definitely think that it would be a great inspiration and resource for those that have some skill in pastry, cake or other sugar crafts that want to take their skills up a notch. For those that are looking for something a little easier, come check out my videos at CakePlayGround.com where we use some silicone molds and pre-cooked isomalt sticks to craft some pretty great looking sugar decorations.

Chef Notter is a great Artist and teacher. I have had the pleasure of taking classes and Seminars with Chef Notter and this book and his book on Chocolate work are well written and very informative with excellent pictures and diagrams are excellent. This is a professional level book and very well worth it. It is the kind to save for years to come.

Ewald Notter's book is so hard to find, let alone at a reasonable price. Thank you ! For anyone interested in learning the art of sugar pulling, blowing and design, this book is the bible of sugar work. Beautiful illustrations and directions. I won't lie, it's not an easy craft, but this book surely helps to teach you what you need to now to at least start. It goes from beginner to advanced. Love it!

In addition to detailed explanations for pulled and blown sugar, sugar casting and pastillage work, it has some new techniques that I haven't seen anywhere else, like cracked sugar spheres, sugar geodes etc. Can't wait to try out those. Also sugar rocks by simple heating of pastillage in a microwave. My only complaint is just giving Baume reading for sugar syrup. I intend to try it out using conversion table in Advanced Pastry Chef book by Bo Friberg, which simply gives you weight of water and weight of sugar which you need to bring to boil and cool down to get desired Baume reading at room temperature. That is quite useful to know.

As a pastry artist, I am simply humbled by this book. Chef Notter is one of my mentors, and I can honestly say that the same information you find in the book, is the same he will teach you.

I LOVE, LOVE, LOVE this book! Gives great detail in how to work with sugar, recipes, items you need to make all these great sugar projects! PLUS I LEARNED A TON about sugar and working with sugar!!

My business partner and I went to Florida and took a class from Ewald. We have been awaiting the release of this book. It is a tremendous book both for the beginner as well as the skilled decorator who wants to learn more about pulled and blown sugar as well as working with pastillage. There are pictures and the instructions are very well done to allow anyone to understand and follow along. The completed pieces in this book are breathtaking. I highly recommend this book for those who cannot go and take a sugar class from the Master who brought these techniques to the United States.

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