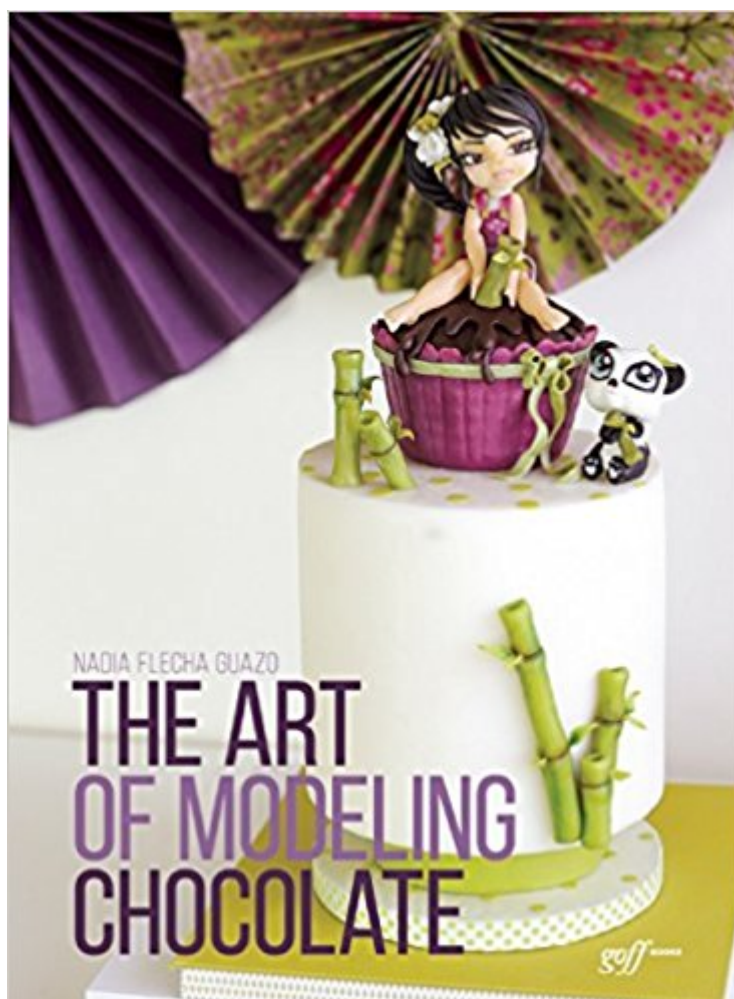


The book was found

The Art Of Modeling Chocolate



Synopsis

Who never played with clay, or even built puzzles or games? Who has never dreamed, even while awake, of new worlds and completely fanciful characters? Who has ever, at night, been carried away by his dreams to new adventures where we are both actors and spectators of our imagination? When we were kids, our imagination had no limits, without caring about time. Adults, in spite of themselves, must often leave their imagination aside. This book is dedicated to all those who wish to return to childhood for a moment, wishing to relax, dive into a world of fantasy and fun creating delicious cakes for young and old alike. Those who want to see beautiful smiles on faces and amaze people's eyes. In this book, the detailed step-by-step illustrations are designed to encourage anyone to try their hand, with support or not from your children, at achieving similar masterpieces. And whatever their choice of design or cake, it is to be consumed irresponsibly!

Book Information

Paperback: 170 pages

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ISBN-13: 978-1939621214

Product Dimensions: 8.4 x 0.5 x 11.7 inches

Shipping Weight: 1.7 pounds (View shipping rates and policies)

Average Customer Review: 4.1 out of 5 stars [See all reviews](#) (15 customer reviews)

Best Sellers Rank: #75,308 in Books (See Top 100 in Books) [#10 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate](#) [#50 in Books > Cookbooks, Food & Wine > Baking > Cakes](#) [#59 in Books > Crafts, Hobbies & Home > Crafts & Hobbies > Decorating](#)

Customer Reviews

I just got my copy of The Art of Modeling Chocolate and I'm very excited. I've been an admirer of Nadia Flecha's work for quite a while and I was anxiously expecting the release date for this book. I think that it's a very complete learning tool. It has recipes for modeling chocolate, a list of recommended tools and a few cake and ganache recipes that I cannot wait to try. They look and sound delicious! You don't only get to see the modeling process, but you get the chance to try out Nadia's recipes, so you don't have to guess what paste you should get to practice. You get the whole package, and I think that's really nice. The book is very beautiful. It has a very artistic and clean style that makes it easy to read and follow. Pictures are bright and really gorgeous. I really

enjoyed seeing how she creates her amazing color palettes. Each project is introduced showing the color palette. And I know that is something that can be an issue for some cake decorators. This book gives a great example of how to achieve really gorgeous color combinations. Most of the projects featured are animal figures. So if you enjoy modeling animals like I do, you'll really enjoy this. I love that I can already see how I can translate some of the techniques into other designs. You also get to see her amazing human modeling skills in the project featured on the cover. I absolutely love that design and I'm very excited to try some face, arms and legs modeling. And the feet! The feet are so cute!

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