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Tartas en flor: El arte de elaborar y modelar exquisitas flores de azúcar (Spanish Edition)

By Peggy Porschen

Blume. Hardcover. Condition: New. 224 pages. Dimensions: 11.4in. x 9.8in. x 1.0in. Tartas en flor is a celebration of Peggy Porschens skill, style and experience and the first time that she has shared her repertoire of incomparable sugar blooms with her legions of fans. Peggy reveals the secrets to making more than 30 gorgeous life-like flowers, from roses, peonies and pansies to cherry blossom, orchids and poppies. The range of 24 cakes includes miniature cakes, large cakes and tiered cakes, demonstrating the simplest use of a single flower as well as inspired combinations of blooms. The wealth of ideas and variations will suit a wide range of occasions from birthdays, anniversaries and weddings to simple but special tea parties. Peggy demonstrates a broad range of techniques with clear step by step photography moulding, balling, veining, frilling and dusting embracing all the basics as well as the particular skills needed to make each individual flower. As with all her creations, Peggys cakes are as good to eat as they are to look at, so she has included a number of signature recipes for delicious cakes and fail-safe fillings, as well as her tried and tested flower paste recipe and basic layering and...



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