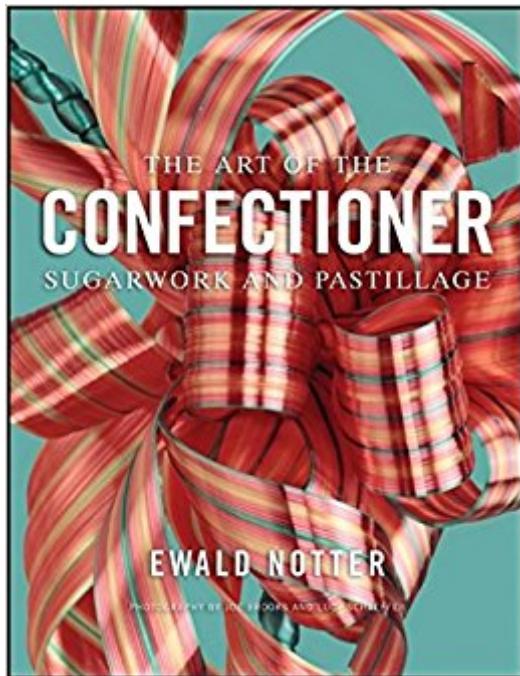


The book was found

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

Sugar is one of the most exciting mediums there is for food crafting. The structure of it allows glass like manipulation to create amazing sculptural pieces. I first became interested in working with sugar when a good friend of mine was going to school to study pastry and sugar art. Learning about amezaiku which is Japanese lollipop art only solidified that interest. The Art of the Confectioner-Sugarwork and Pastillage is meant for professional candy and pastry makers, but it also break the techniques down enough to be followed by the serious home cook who wants to try something new and exciting. There are recipes for each technique, as well as lots of photographs to explain the steps. The book starts with the basic tools you'll need. However some tools are specific to techniques, so also look at the technique you want to see the tools you'll need for that project. The methods of working with sugar include: Pastillage- this is something like a sugar clay that can be worked much like polymer clays, it's allowed to air dry and can be airbrushed with food safe colors. It can be rolled and sculpted. Sugar casting works to create solid transparent pieces. It's similar to any hard candy you may have made. Sugar pulling- this is the method that created the gorgeous candy ribbons on the cover. It's also ideal for flowers. Blown Sugar- like blown glass, this creates delicate hollow ornaments and sculpture, and also uses the most specialized tools. There are also newer effects like net which creates lacy patterns in a sheet and pressed sugar which is the same way sugar eggs or sugar skulls are made. Each technique has projects shown with step-by-step instructions. You will learn how to make molds for casting, how to texture pastillage, and how to blow shapes like doves for an incredibly lovely cake topper. There are also tips for painting the finished pieces. While some of the ingredients will have to be purchased online or at a specialty store, it's worth it. There are lots of photographs which show the range of this medium. Fish swimming in coral, abstract works of art that look like glass and ornaments that look like vintage German glass. I really recommend it, and think that sugar sculpting may be a micro-trend soon in food crafting. This book is over 300 pages of well written and photographed instructions, recipes and tips. It's a comprehensive course in itself. [I received a complimentary copy of the book to review on my craft blog- Don't Eat the Paste. My reviews are always my honest opinion]

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.

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.

If you think the world's great pieces of art only exist in private collections and museums, *The Art of the Confectioner* by Ewald Notter will set you straight. What talented sugar masters such as Notter and other professional confectioners can achieve by coloring, shaping and twisting pastillage and pulled sugar will have your jaw dropping in some chapters of this amazing guidebook. Your eyes will almost not believe that the handicraft you are seeing, ranging from dogs and flowers to underwater scenes of seashells and sea life have been spun from sugar and paste. This guidebook is as much a textbook on the art of confectionery as it is a collection that celebrates sweet edible artwork in itself. Bravo to Notter and all those who pursue his trade and have the patience, creativity and sheer talent to produce the stunning pastry showpieces photographed in this amazing book.

Sorry Mr. Keats, a thing of beauty can be a joy for just a day or two. It is a commitment to the moment only. That is part of the charm of the amazing creations in Ewald Notter's excellent book. Professionals, gifted amateurs, and those of us who are merely intrigued by this magical realm will love *The Art of the Confectioner: Sugarwork and Pastillage*. Notter is such a good teacher, you really believe "Maybe, just maybe..." but of course these techniques are for the best of the best, the true culinary artist/architect. For the serious student, this is an excellent how-to guide. Techniques are carefully explained and the precise, step-by-step instructions could not be more clear. The rest of us are caught up in Notter's ability to make everything interesting. His writing is so lucid and to the point, I was able to understand the theory, even if the practice is light years beyond my meager (non-existent) skills and clumsy hands. Chef Notter gives us wonderfully detailed but always lively information and instruction, starting with an understanding of the basic ingredients. He walks us through Sugar and Isomalt, lays out a delightful arsenal of equipment, and provides an encyclopedic look at Sugar Pulling and Casting, Sugar Blowing, Pastillage. We learn how to make delicate

flowers, ribbons, human figures, mythical creatures, animals and architectural shapes. We learn how to blend those figures and shapes, create colors, and spin whole worlds out of the most simple of ingredients. All it takes is...genius, talent and training. I won't be concocting spun sugar ribbons for my next loaf of banana bread, but next time I want a brief escape to a sweeter place, this book is my ticket. There are hundreds of gorgeous photos and some delightful watercolors by the author. I got the book for Christmas and have spent the last three days savoring every page.

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