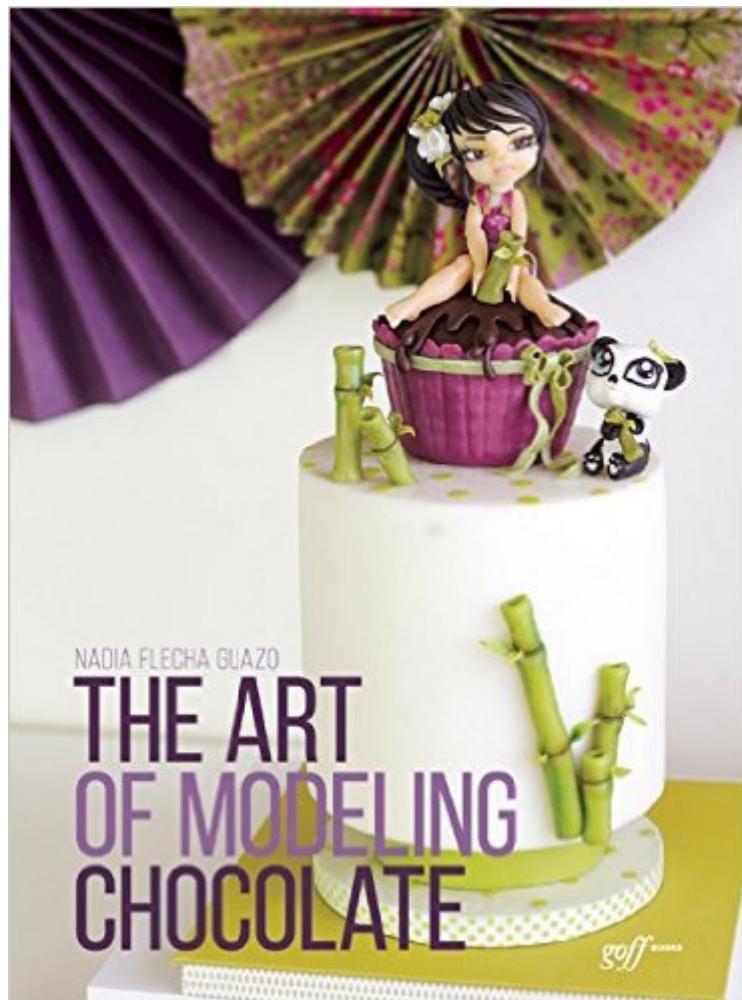


The book was found

# 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 peopleâ™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

Publisher: Goff Books (May 12, 2015)

Language: English

ISBN-10: 1939621216

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 starsÂ  See all reviewsÂ  (15 customer reviews)

Best Sellers Rank: #75,308 in Books (See Top 100 in Books) #10 inÂ  Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate #50 inÂ  Books > Cookbooks, Food & Wine > Baking > Cakes #59 inÂ  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!

[Download to continue reading...](#)

Chocolate Modeling Cake Toppers: 101 Tasty Ideas for Candy Clay, Modeling Chocolate, and Other Fondant Alternatives Chocolate, Chocolate, Chocolate The Art of Modeling Chocolate Chocolate Wars: The 150-Year Rivalry Between the World's Greatest Chocolate Makers The Little Books of Champagne, Chocolate, and Roses: The Little Book of Champagne/The Little Book of Chocolate/The Little Book of Roses Guittard Chocolate Cookbook: Decadent Recipes from San Francisco's Premium Bean-to-Bar Chocolate Company The Chocolate Connoisseur: For Everyone With a Passion for Chocolate Couture Chocolate: A Masterclass in Chocolate Essence of Chocolate: Recipes for Baking and Cooking with Fine Chocolate Theo Chocolate: Recipes & Sweet Secrets from Seattle's Favorite Chocolate Maker Featuring 75 Recipes Both Sweet & Savory Raw Chocolate Treats: Healthy Recipes for the Chocolate Lover Chocolate Fit for a Queen: Delectable Chocolate Recipes from the Royal Courts to the Present Day There's Always Room for Chocolate: Recipes from Brooklyn's The Chocolate Room The Ghirardelli Chocolate Cookbook: Recipes and History from America's Premier Chocolate Maker The Chocolate Therapist: A User's Guide to the Extraordinary Health Benefits of Chocolate Cake Decorating with Modeling Chocolate Atmospheric and Space Flight Dynamics: Modeling and Simulation with MATLAB® and Simulink® (Modeling and Simulation in Science, Engineering and Technology) The Model's Bible & Global Modeling Agency Contact List - An Insider's Guide on How to Break into the Fashion Modeling Industry Modeling Agency Tips: Get Listed with Fashion Modeling Agencies and Find Your Dream Job Clay Modelling for Beginners: An Essential Guide to Getting Started in the Art of Sculpting Clay ~ ( Clay Modelling | Clay Modeling | Clay Art )

[Dmca](#)