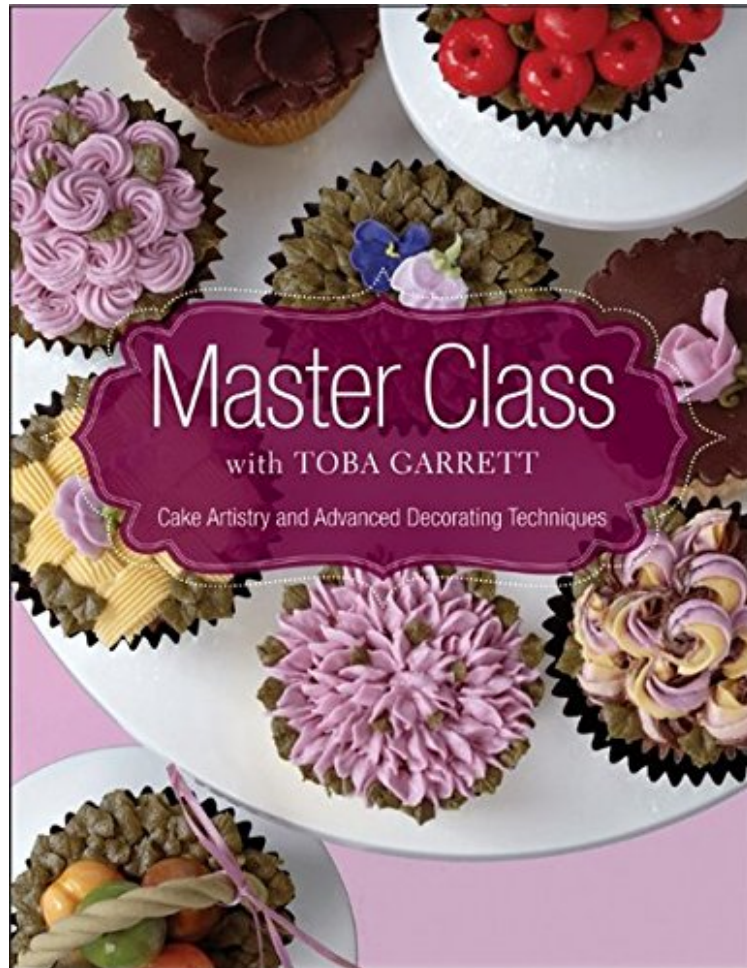


(Get free) Master Class with Toba Garrett

## Master Class with Toba Garrett

*Toba M. Garrett*

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#1425764 in Books 2013-01-29Original language:EnglishPDF # 1 10.53 x .86 x 9.251, 2.55 #File Name: 0470581220228 pages | File size: 65.Mb

**Toba M. Garrett : Master Class with Toba Garrett** before purchasing it in order to gage whether or not it would be worth my time, and all praised Master Class with Toba Garrett:

16 of 17 people found the following review helpful. A "Master Class"?By Lorraine M. JohnsonI love Toba Garrett's books and have all of them. I was soooo excited to see this book coming out and ordered immediately with out hesitation. I have extensive cake decorating experience and was hoping this was actually an above average technique guide. However, almost everything is found in her other books with the exception of a few items like her cupcakes, which are all easy to make. I was pretty disappointed, I guess really the name is wrong for this book. If you are just starting out or have a little bit of experience then this book is for you and you will be satisfied with it. If you have a decent amount of experience then pass on this one and hope for a real "Master Class" edition from Toba Garrett.10 of 11 people found the following review helpful. Respectfully.....somewhat disappointing.By ToniIt is necessary to say from the start that I respect Chef Garrett for her skills and talents. She has written several books that have been most

appreciated, but this book was, in my opinion, disappointing for several reasons. They are content, photography, and tutorials. There are several other books that have been written on this particular subject by other authors, in which I was most happy to read: the desire to create the projects was exciting; the photography inspired you. But unfortunately, I felt little of this within this book, once again, with all due respect to Chef Garrett. Perhaps I was expecting grander instruction or detailed instruction but I did not seem to feel that much was given in either area. When I heard "masterclass", I looked forward to details. This book seemed very generic in its content; perhaps if this was her first book, it might have been OK. The projects were good but not exciting. Regarding photography, it was for the most part, somewhat amateur at best. When you want to show off something spectacular, you want crisp, crystal clear photography that shows every aspect in pristine detail. Many of the photos were somewhat fuzzy and not clear; the tiniest details were blurry. Some photos were good and those were most appreciated. As to tutorials, for some people, photography is essential in order to visually understand what is being taught. I felt that for some of the steps and/or projects, some sequential tutorials would have been appropriate. Also, I feel it is difficult to appreciate penciled black and white drawings of certain steps that were scattered within the chapters; so much time, effort, and energy is being spent sharing talent, that these type of drawings are a disappointment. Now with all that being said, this book was good in some of its projects. It has basically 9 chapters in which the first two chapters cover her introduction to cake artistry as well as the essentials of piping, flowers, drapery, the use of royal icing, and embroidery. It is to be noted that the reader should already have basic knowledge of cake baking, as this is a text of cake artistry that is being presented for both cake and cupcakes. There is no instruction of how to bake the cakes as this is assumed just by the title subject; Chef Garrett has written another book entitled "Professional Cake Decorating" that covers this aspect and I highly recommend this book for her excellent teaching chapters. The next 6 chapters cover the types of cakes you would be making for various themed parties such as anniversaries, weddings, showers, etc. The ones that were the most interesting were the cake that was made using the Lambeth Method with royal icing: those delicate strings of dried icing that stand out in 3-D form and look impossible to be real. Also, Australian string work cake was also shown. These two particular projects are most definitely a test of your patience and skills as fine motor skills are necessary to make these delicate cakes. Another cake that using royal icing was the "Nirvana Cake" in which royal icing was used to make run-outs of panels and plates, that would eventually be used to cover the top and sides of a cake. Another pretty cake was the dress cake called "Courtly Dress". It is a cake made in the image of the grand dresses that women wore during the Renaissance. Though the colors used for this cake were nice in their moss green and brown palette, I could see this in the rich and royal colors of the Royal Courts that would make this project really "pop" when you see it (perhaps a deep royal blue or crimson red?). The "Venetian Mask Cake" would also be an interesting and fun project that would work very well for a Mardi Gras event in that you learn to make an edible mask to place on the cake. A pumpkin cake, a clock cake, floral-topped and fruit-topped cupcakes, and delicately hand-piped and embroidered cookies are also some of the projects that are offered. The last chapter covers the recipes for the cakes as well as the cupcakes, cookies, and the recipes for the icings, gumpaste, modeling chocolate, etc. The last section has the templates for the projects as well. Peace. 1 of 1 people found the following review helpful. Fabulous!! A wealth of information, recipes are ... By Customer Fabulous!! A wealth of information, recipes are accurate and precise. I have repeated some cake recipes more than 5 times. I'm still going through many of the techniques but definitely a book you want in your collection if you're serious about cake decorating.

Explore the newest techniques in cake decoration and design with Toba Garrett As one of the premier experts in cake decoration, Toba Garrett has trained some of the world's top cake artists. Offering a perfect blend of technique and inspiration, Master Class with Toba Garrett covers the latest trends and step-by-step methods for aspiring cake decorators and professionals who want to remain at the top of their game. Featuring detailed instruction and gorgeous photographs, the book covers all advanced techniques, including cushion work, scroll work, advanced piping, Australian stringwork, and much more. A wide variety of cakes are included, from wedding and birthday cakes to decorated cupcakes and cookies. Toba Garrett is the author of Creative Cookies: Delicious Decorating for Any Occasion, Professional Cake Decorating, The Well-Decorated Cake, and the IACP Award-winning Wedding Cake Art and Design Includes chapters on different types of cakes along with recipes to make them

.com Recipe Excerpts from Master Class with Toba Garrett Bamboo Cake (Click for recipe)