



CAKES HAUTE COUTURE

Pastes & Cookies de Alta Costura

The Bakery

BY MARILYN LAZAR

Ever see a sweet so breathtaking it was almost too beautiful to eat – but you determinedly devoured it anyway? That barely hints at the reaction elicited by the edible works of art introduced on the following pages.

The masters behind them are currently located in Spain and London. So unfortunately, these fondant fancies and favours are not yet available in Canada. However, as with any inventor or creative genius, we look to these ground-breaking artists for inspiration and a preview of great things to come...



TIERE OF FLOW BY CAKES HAUTE COUTURE IS SHOWN IN THIS PHOTO WITH OTHERS IN THE EXCLUSIVE DESIGNER PHOTO BY TERRY BURTON. VISIT THE WEBSITE AT WWW.CAKESHAUTECOUTURE.COM FOR MORE INFORMATION.

118

119



PEGGY FORSCHEN BUTTONS FLOWER CAKE. THIS COOK, CANNON, DISTINCT AND WHIMSICAL CAKE WAS INSPIRED BY A BUTTON FLOWER BROOCH. GET THE COMPLETE RECIPE FROM PEGGY'S SWEET SPECTACULAR CAKEBOOK (MAKES 80 DELICIOUS PORTIONS).

CAKES HAUTE COUTURE

Cakes Haute Couture was created by Patricia Ambalaga, who is currently considered the top cake designer in Spain. Her reputation extends to Latin America and Europe as well. The business name creates an association between the world of glitz and the world of fashion design, and Ambalaga certainly approaches her métier like an haute couture fashion designer approaches the world of dress.

The pastries at Cakes Haute Couture are customized from the initial design to the fabulous flavours. Their ingredients are natural, preservative and additive free. All cake decorations are edible, containing only sugar paste, marzipan or chocolate. With a client base of top event and wedding planners, international press and publishing houses, Cakes Haute Couture creates for some of the most exclusive and sophisticated gatherings in the country.

Want to learn to do it yourself? Consider their cake decorating atelier. The first International School of Sugarcraft in Spain has welcomed students from all over the world. The groups are often multi-national and always led by Ambalaga herself.

PEGGY FORSCHEN

From her boutique in London's Belgrave, Peggy Forschen supplies exquisite hand-crafted cakes to the who's who of royal, fashion and music. Once only available as made-to-order, these delightful creations are now on offer daily in her romantic, dabbouse like setting, aptly called The Parlour. Décor is – what else – chocolate brown and "Peggy pink".

Master baker, renowned author and sought-after teacher, Peggy Forschen has built a veritable empire around her unique vision. Here, she applies the skills she acquired in prestigious cooking schools and honed in plum professional positions. Her boutique offers exclusive collections of essentials for baking designed by Patches herself. Jars are laden with her signature accessories. From oven mitts to cookie cutters, as well as gourmet goodies.

Of her classes, she says, "There is nothing I enjoy more than sharing the skills and experience that I have gained from doing what I love over the last decade. I take an enormous amount of pleasure from my student's achievements and the Academy will give me the opportunity to teach throughout the year and spot budding talent which is something I truly relish!"

121



CAKES HAUTE COUTURE
ENGLISH GARDEN PASTEL CAKES
CHERRY CUPCAKES TOPPED WITH
ROSCON RINGS ARE DECORATED
WITH SUGAR ROSES AND BUTTERFLIES

124

How to explain irresistible appeal of cupcakes? After all, you could just slice the right amount of any cake to get your fix of sugar or whatever comfort you're craving.

But the craving has grown into a veritable craze, where the miniature desserts not only make their way into classroom celebrations by the bowlful, but also adorn the most sophisticated of sweet tables. We've moved from chocolate and vanilla to red velvet and ginger. We've upgraded from icing and sprinkles to marzipan and edible flowers. Cupcakes are capped with not just a color scheme, but with reproductions of favorite photos.

There are lineups at Magnolia Bakery in New York and frolics hanging out at the Yummi Club in Basel, Switzerland - all to wring anxious fingers around the little baking cup called baked good.

Is it like stepping back in time to when we were in grade school and still looked forward to birthdays? Or is it today's manageable indulgence, both cute and calorie-waive? Purchasing and devouring a treat we can pay for without a credit card and not regret forever at the gym.

As I'm not conducting a sociology study here, I'll conclude as follows: If you haven't joined the binge yet - try one and see for yourself!



CAKES HAUTE COUTURE
ET VALERINE PISTACHIO
AND BANANES CUPCAKE
TOPPED WITH AGUJAS HEART

125



CAKES HAUTE COUTURE
SPANISH ROSAS
ORANGE CUPCAKES WITH A HEART OF
FRESH PEACHES, COVERED WITH
TEXTURED FONDANT AND
DECORATED WITH SUGAR ROSES

126



CAKES HAUTE COUTURE
WHITE CHOCOLATE CUPCAKES
FILLED WITH BERRIES, TOPPED
WITH FRESH BERRIES AND
DECORATED WITH SUGAR FLOWERS



CAKES HAUTE COUTURE
JEWEL FLOWER CUPCAKE
TOPPED WITH FRESH BERRIES
TOPPED WITH FRESH BERRIES
AND DECORATED WITH SUGAR
FLOWERS MADE WITH SUGAR

127

