

Cake Chat

IF YOU HAVE ANY DETAILS OF AN EVENT YOU WOULD LIKE US TO MENTION, OR SOME INTERESTING NEWS OR VIEWS, PLEASE ADDRESS YOUR INFORMATION TO THE EDITOR



Illustration: Natalie Chivers

NEW Squires Kitchen School Online!

Now you can find all of Squires Kitchen's courses and school information in one place at www.squires-school.co.uk. You can search for courses by month, duration, skill level, tutor or subject matter, making it easy to find the right course for you.

Whether you're a beginner, home cake maker or professional pastry chef there's a course to suit you. You can learn everything from covering a cake to piping, modelling and making sugar flowers; discover how to make chocolates, desserts and cakes like the professionals; and become a domestic god or goddess by learning how to bake delicious cakes, biscuits, speciality breads and pastries.

You can learn all of this and more from leading names in the industry who will share their expert knowledge and experience, giving you the skills and confidence to take your interest to the next level. For more information visit www.squires-school.co.uk.



This Season's Must-Have Outfit: A Chocolate Dress!

If you're wondering what to wear this season, we bet you haven't thought of a dress made from chocolate! This amazing outfit was created by Mark Tilling for an annual chocolate event hosted by chocolate manufacturer, Callebaut.

The theme was 'A Chocolate Fashion Show' so Mark designed the dress around Squires Kitchen's new chocolate range, SKMT. The dress, which was modelled by our very own editor, Jenny Stewart, started life as a plain, black dress which was then painted with chocolate, covered with chocolate bars, pink spotty chocolates and chocolate fans, and decorated with pink lustre dust. In total the dress took around 10 hours to make and used around 8kg of SK Dark Couverture Chocolate.



SKMT Boxes, including the Pink Ribbon selection, are available for £19.99 and contain 16 exquisite handmade chocolates and four Origine mini-bars. Visit www.squires-shop.com to see the full range.

Freefrom Food Awards 2010 Winner

Pure Flavour, who have supplied 'freefrom' cakes for Buckingham Palace garden parties in the past, were presented with this year's FAIR trophy for the best FreeFrom Food 2010 by Antony Worrall Thompson at a lively party at London's Canal Museum on 21st April.



Emma Slinn of Pure Flavour receiving the FAIR Trophy from Antony Worrall Thompson

"The combination of good flavour and texture made the Pure Flavour cake outstanding," said the judges. "You would never have known that it was 'freefrom'. It is so difficult to achieve perfection in both flavour and texture in a plain cake such as a vanilla sponge which has nothing to 'hide behind' - but Pure Flavour did it." Pure Flavour's gluten-, wheat- and dairy-free lemon sponge and Gluten Free Kitchen's dairy- and gluten-free Victoria sponge were joint winners of the Cakes, Muffins and Cake and Muffin Mixes category at the third of the annual FreeFrom Food Awards.

Full details on all winners, including websites and judges' comments, can be found at www.freefromfoodawards.co.uk/winners.10.html.

Innovative use of Chocolate Transfers

Here at Cakes & Sugarcraft magazine we love hearing about your sugarcraft tips and new techniques, so we were very interested when reader June Casson got in touch to let us know about a new use for chocolate transfers.



"I always design my wedding cakes to complement the bride and her colour scheme and look at whatever technique will give me the desired effect. The ivory and black cake gave

me a few sleepless nights. I designed the cake to have a lace fabric drape falling from under the three black roses to complement the bride's colours and the elegant setting for the wedding.

"I mixed 3:1 sugarpaste to Sugar Florist Paste for the drapes. I tried fine, black, piped icing for black lace work but it was too raised and cut-outs were too clumsy. Chocolate transfers seemed the answer, but how to get it to stay on the fondant was a problem. I tried warming the paste in the microwave

and rolling the transfer on with a rolling pin.

I tried putting the transfer on the fondant, covering with parchment, and using an iron which was not too bad, but it smudged. Finally, I tried using my hairdryer, and with a lot of patience I achieved a crisp pattern and fabric effect that I was happy with."



If you have any tricks of the trade to share with fellow readers, email editorial@squires-group.co.uk.

DATES FOR YOUR DIARY

Chocolate Week 2010

11th-17th October

Nationwide

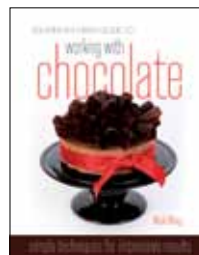
Chocolate Week, possibly the nation's favourite themed week, kicks off on 11th October this year. The week culminates in a dedicated chocolate show, *Chocolate Unwrapped*, at Vinopolis on 16th and 17th October, which has some of the finest chocolate companies under one roof, live links to cacao plantations, talks from experts, sculptures, demos and tastings. Visit www.chocolate-unwrapped.co.uk to find out more.



Chocolate Week promotes the exceptional chocolatiers we now have in the UK and the fantastic chocolates they produce. The week is choc full of talks, tastings, demonstrations, sampling, chocolate themed meals, chocolate cocktails, sculptures, recipes and much more. There are hundreds of events currently being planned, visit

www.chocolate-week.co.uk for more information.

Mark Tilling's new book, *Working with Chocolate*, is out in September so look out for an exclusive extract in the next issue of *Cakes & Sugarcraft!*



Glorious Food Festival

Sunday 7th November 2010

10am-4pm

Farnham Maltings, Bridge Square, Farnham, Surrey, GU9 7QR

The first Farnham Maltings Food Festival, *Glorious Food*, will transform one of Surrey's busiest and most historic arts centres into a scene of culinary delights. You may already be familiar with the Maltings as it's where Squires Kitchen's Annual Cake Decorating, Chocolate and Sugarcraft Exhibition is held.

Displays include: a room sponsored by Squires Kitchen with everything you need to know for all your beautiful baking and food decoration; Willy Wonka's Chocolate Room, with an original Wonka chocolate bar from the 2005 film starring Johnny Depp; a Spice Room with flavours from the Far East, Morocco, India and Thailand; a room dedicated entirely to Christmas; and a range of locally-produced wines and beers from independent British vineyards and breweries. There will also be an array of market stalls featuring local and national hand-produced food. Give your tastebuds a treat with plenty to sample, taste and take away!

Expert demonstrations in cooking and gadgetry will come from professional chefs, including a chocolatier, alongside an exhibition of vintage kitchenalia. The Maltings' Riverside Café will be presenting 'Tastes of the World', with French, Polish, Italian and Thai cuisine. A barbecue and other catering stands will also be at the event.

Tickets are £6, available from Farnham Maltings on 01252 745444 or online at www.farnhammaltings.com.