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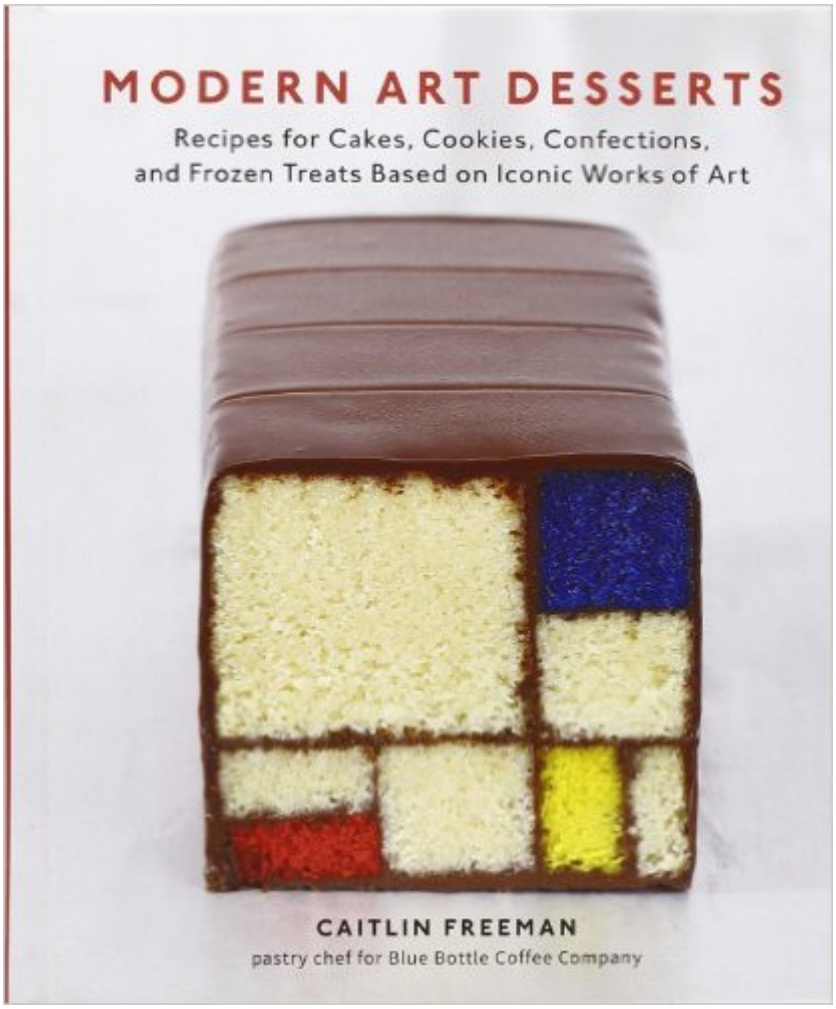
Modern Art Desserts: Recipes For Cakes, Cookies, Confections, And Frozen Treats Based On Iconic Works Of Art



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Synopsis

Taking cues from works by Andy Warhol, Frida Kahlo, and Matisse, pastry chef Caitlin Freeman, of Miette bakery and Blue Bottle Coffee fame, creates a collection of uniquely delicious dessert recipes (with step-by-step assembly guides) that give readers all they need to make their own edible masterpieces.From a fudge pop based on an Ellsworth Kelly sculpture to a pristinely segmented cake fashioned after Mondrianâ ™s well-known composition, this collection of uniquely delicious recipes for cookies, parfait, gelÃ©es, ice pops, ice cream, cakes, and inventive drinks has everything you need to astound friends, family, and guests with your own edible masterpieces.Taking cues from modern artâ ™s most revered artists, these twenty-seven showstopping desserts exhibit the charm and sophistication of works by Andy Warhol, Cindy Sherman, Henri Matisse, Jeff Koons, Roy Lichtenstein, Richard Avedon, WayneÂ Thiebaud, and more. Featuring an image of the original artwork alongside a museum curatorâ ™s perspective on the original piece and detailed, easy-to-follow directions (with step-by-step assembly guides adapted for home bakers), Modern Art Desserts will inspire a kitchen gallery of stunning treats.

Book Information

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Customer Reviews

My friend pre-ordered this and I gave it a long look over. The pictures and recipes are amazing and include pictures of the pieces that inspired them. The book is amazing except for the fact that the recipes seem completely impractical (impossible?) I would recommend the book, but most likely not for a recipe book. I'll probably pick up my own copy and attempt them anyway!!

I asked for this book for my birthday after seeing a video featuring some of the desserts. And I am not disappointed.I just finished making the Vanilla Buttercream recipe and it is amazing! It did take awhile but it was worth it. Can't wait to make the rest of the cake.

I was in SF last year on vacation, and tasted the great mondrian cake!. i was so happy to find this book. the hole story is really nice to read, and the recipes, although complex, are delicious. cant wait to make the mondrian cake...

While many of the recipes are too time-consuming for most home cooks, this book is a pleasure to look at and read. Nice to know the author/baker's inspiration for the desserts and a few will be tried.

I was disappointed in this book and returned it. The cake on the cover was the best thing in the book. I did not think the other recipes lived up to the theme.

I purchased this book hoping for some really spectacular desserts. I'm not really a huge modern art fan and I'm not going to get into a debate about what is or isn't modern, but speaking as a relative layman, I was expecting bright, bold colors or unusual geometric designs used in most works by Picasso, Kandinsky, Lichtenstein, or Richter. You know, maybe an Andy Warhol inspired rainbow sherbet colored cake? While the book describes some intricate desserts, I agree with another reviewer that the cover is as cool as it gets. That is the cake with the most color. Everything else is brown and white. Richard Avedon cake? A white cake with some black bees on it. On the other hand, the book does provide some textbook information on each artist referenced, but in that same token, it tries too hard to be something other than a cake book. Honestly, traditional sarawak layer cakes are more modern art looking than most of the cakes in this book.
http://www..com/Sarawak-Layer-Cake-Asiah-Urus/dp/981435161X

Love this book, it really has original recipes for art lovers! the delivering was very good and fast. I would definitely recommend!

.... but this is a great gift for someone who is both a painter and a chef, which is why I bought it.

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