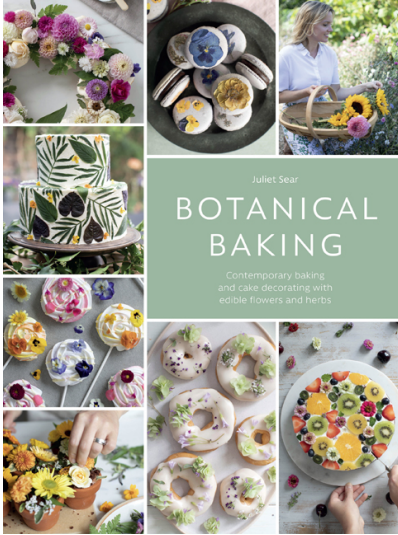


Botanical Baking

Contemporary Baking and Cake Decorating with Edible Flowers and Herbs

JULIET SEAR



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Description

Learn how to perfect the prettiest trend in cake decorating - using edible flowers and herbs to decorate your cakes and bakes - with this impossibly beautiful guide from celebrity baker Juliet Sear. Learn what flowers are edible and great for flavour, how to use, preserve, store and apply them including pressing, drying and crystallising flowers and petals. Then follow Juliet's step-by-step instructions as she creates around 20 beautiful botanical cakes that showcase edible flowers and herbs, including more top trends such as a confetti cake, a wreath cake, a gin and tonic cake, floral chocolate bark, a naked cake, a jelly cake, a letter cake and more.

About the Author

Juliet Sear is a baking expert, cook, food stylist, TV presenter and best selling author. She is the go-to expert for out of the ordinary food challenges and creative food projects. Recently, she worked on the edible animation TV trailer for the new Channel 4 Great British Bake Off series and a number of TV commercials.

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