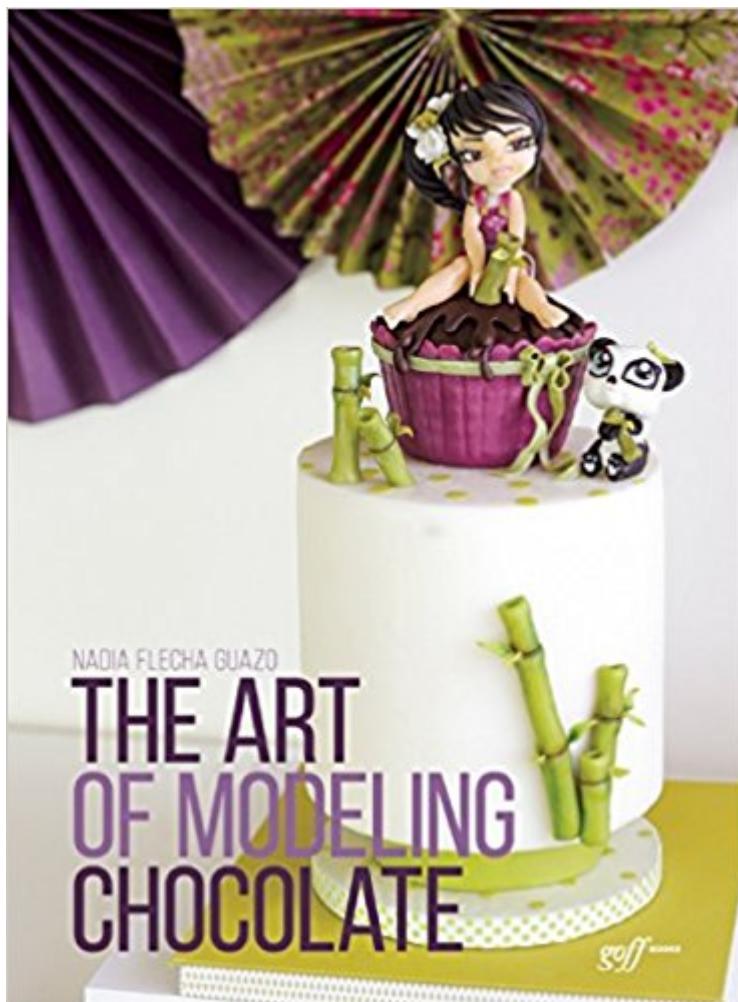


The book was found

The Art Of Modeling Chocolate



Synopsis

Who never played with clay, or even built puzzles or games? Who has never dreamed, even while awake, of new worlds and completely fanciful characters? Who has ever, at night, been carried away by his dreams to new adventures where we are both actors and spectators of our imagination? When we were kids, our imagination had no limits, without caring about time. Adults, in spite of themselves, must often leave their imagination aside. This book is dedicated to all those who wish to return to childhood for a moment, wishing to relax, dive into a world of fantasy and fun creating delicious cakes for young and old alike. Those who want to see beautiful smiles on faces and amaze peopleâ™s eyes. In this book, the detailed step-by-step illustrations are designed to encourage anyone to try their hand, with support or not from your children, at achieving similar masterpieces. And whatever their choice of design or cake, it is to be consumed irresponsibly!

Book Information

Paperback: 170 pages

Publisher: Goff Books (May 12, 2015)

Language: English

ISBN-10: 1939621216

ISBN-13: 978-1939621214

Product Dimensions: 8.4 x 0.5 x 11.7 inches

Shipping Weight: 1.7 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 22 customer reviews

Best Sellers Rank: #362,778 in Books (See Top 100 in Books) #66 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate #268 in Books > Cookbooks, Food & Wine > Baking > Cakes #326 in Books > Crafts, Hobbies & Home > Crafts & Hobbies > Decorating

Customer Reviews

Nadia Flecha Guazo is a self-taught hobbyist bringing to life everything she touches. Her love for chocolate and creativity led her to officially start up her business, and 'ChokoLate' was born. Specializing in modeling chocolate, Nadia will reveal her techniques. She lives in Grimbergen, Belgium.

DO NOT WASTE YOUR MONEY Do not buy this book, Just a few recipes, a few animals to model and ONLY ONE doll to model, I am so so disappointed, do not waste your money

I agree with the previous reviewer save your money as all this tutorial can be found on most cake decorating sites or YouTube...I personally love this artist work and have ordered this book was a disappointment what I saw on friends house as she received. Wish I had waited for review before buying.

If a picture is worth a 1.000 words this book is it. The projects are all beautifully illustrated and easy to follow. I love this book, highly recommend it to anyone wanting to make their own modeling chocolate figures.

I wanted to buy this book for ever, but I was in doubt. I am new at the art of modeling with chocolate, thanks to this book I have a better understanding of the technique. The tutorials shown on it are nothing short that amazing, from the color scheme choices to the execution. Definitely one of the top books in chocolate modeling. Excellent book.

This book is super cool. but i wish there were more designs in it.

I expected more, I guess. If I had been able to see the book in person I wouldn't have bought it.

Fabulous book and GREAT instruction! Nadia is such an amazing artist and I am thrilled she is sharing her knowledge with us all!

I have been studying this book for several month sand cannot say how much I love it enough.

[Download to continue reading...](#)

Essential Oils For Chocolate Truffles, Chocolate Candy, and Chocolate Desserts: The 15 Minute Guide To Making Chocolates With Essential Oils-How To Make ... Oils (Essential Oils for Chocolate Lovers) Chocolate Celebrations: A Comprehensive Chocolate Cake Recipe Book with Delightful Chocolate Cake Decorations Professor Chocolate Presents The Ultimate Guide to Finding Chocolate in New York City (Lower Manhattan & Brooklyn Ed.): 40 NYC Chocolate Shops Organized Into 11 Distinct and Digestible Walking Tours. The Art of Modeling Chocolate Chocolate Wars: The 150-Year Rivalry Between the World's Greatest Chocolate Makers Bean-to-Bar Chocolate: Americaâ™s Craft Chocolate Revolution: The Origins, the Makers, and the Mind-Blowing Flavors Chocolate Making Adventures: Create Your Own Chocolate The Chocolate Truffle Cookbook: 50 Delicious Chocolate Truffle Recipes (Recipe Top 50's Book 62) Guittard

Chocolate Cookbook: Decadent Recipes from San Francisco's Premium Bean-to-Bar Chocolate Company The Ghirardelli Chocolate Cookbook: Recipes and History from America's Premier Chocolate Maker Theo Chocolate: Recipes & Sweet Secrets from Seattle's Favorite Chocolate Maker Chocolate: Everything You Ever Wanted to Know About Chocolate Paleo Chocolate: Indulging Paleo Chocolate Recipes Chocolate Cake Cookbook: 50 Healthy and Tasty Chocolate Cake Recipes - You Too Can Make Your Family Happy by Trying These Recipes at Home The Best Chocolate Chip Cookies: Mouthwatering Chocolate Chip Cookie Recipes to Satisfy Your Sweet Tooth A Chocoholic's Chocolate Cake Cookbook: 30 Indulgent and Diverse Sweet & Delicious Chocolate Cake Recipes for any Chocoholic (secret or otherwise!) Bakerâ™s Secret Family Chocolate Treats Cookbook: 25 delicious, easy to cook, chocolate treats for the whole family to enjoy, including lots of bakers' secrets (Baker's Secrets Cookbooks) Cake Decorating with Modeling Chocolate The Model's Bible & Global Modeling Agency Contact List - An Insider's Guide on How to Break into the Fashion Modeling Industry Modeling Agency Tips: Get Listed with Fashion Modeling Agencies and Find Your Dream Job

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)