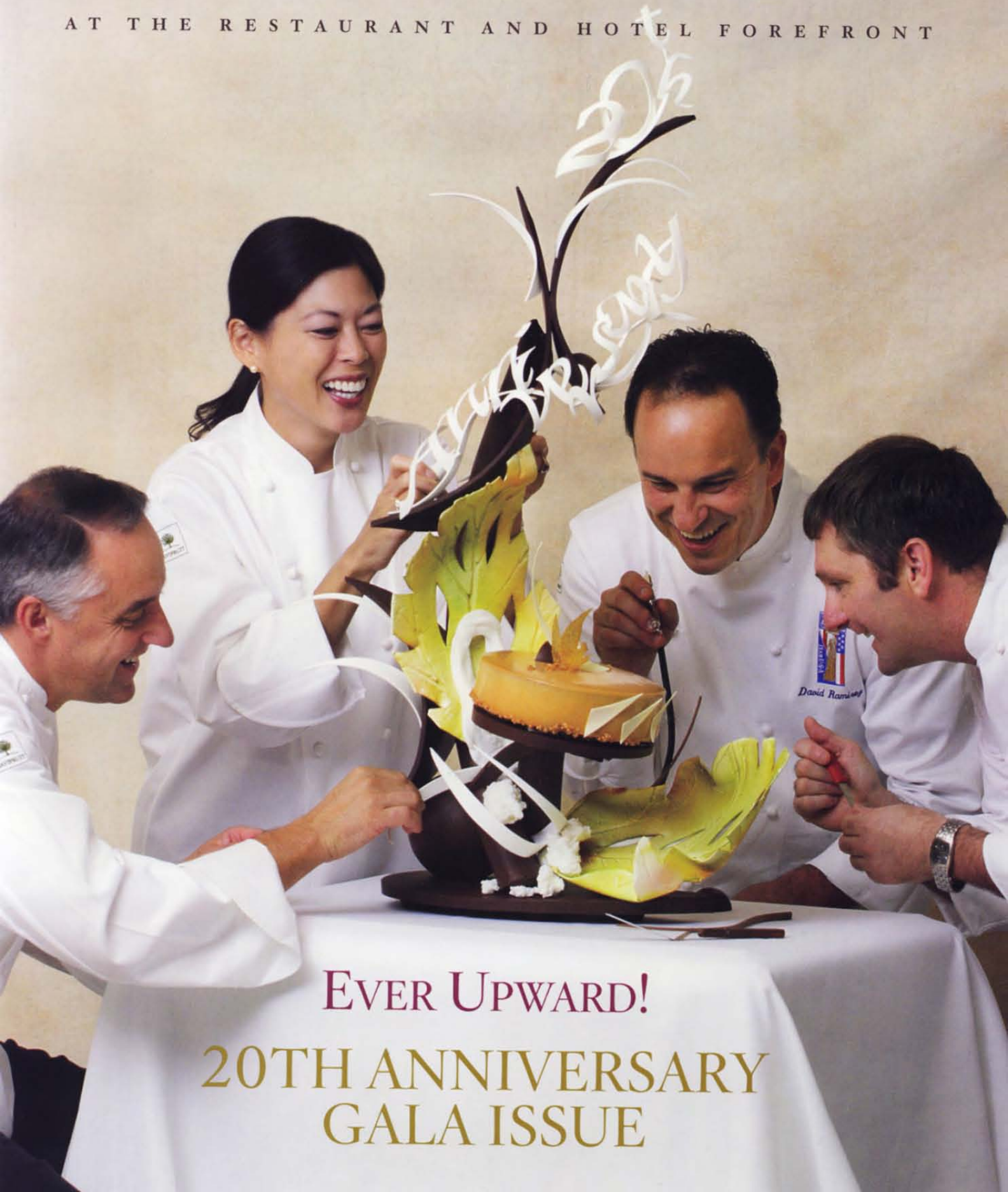


SEPTEMBER 2008

# FOOD ARTS

AT THE RESTAURANT AND HOTEL FOREFRONT



EVER UPWARD!

20TH ANNIVERSARY  
GALA ISSUE



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## TOP TIER TRIBUTES

**PASTRY PRO** NOBODY GETS A KICK OUT OF A PARTY LIKE A PASTRY CHEF. SO WITH *FOOD ARTS'* 20TH ANNIVERSARY AS INSPIRATION, RON BEN-ISRAEL, ELIZABETH FALKNER, AND THE COVERGENIC CHEFS OF TEAM USA STRETCH CAKE MAKING TO THE OUTER LIMITS. JUDIAANN WOO REPORTS. ►



### Ron Ben-Israel **Ron Ben-Israel Cakes** New York City

**ART OF FOOD** “When *Food Arts* came to us to create a cake to celebrate its 20th anniversary, we wanted to do something very special that would showcase the bounty of ingredients that chefs use in the creation of their art. **Tad Weliczko**, our creative director, and I were inspired by the lushness of Dutch still life paintings and wanted to create something similar in feel. We approached the cake as our canvas and surrounded it with a gilded, confectionary frame. We chose a four-tiered, stacked oval design with a cascade of true-to-life fruits and vegetables, herbs, and edible flowers with a silhouette reminiscent of the wedding cakes for which we’ve become known. Underneath the chocolate fondant are layers of chocolate cake with crème de cassis, walnut/toffee ganache, and strawberry/rhubarb buttermilk. We worked very hard to re-create all the many textures and layers of colors to bring all the elements to life. It took a team of 10 four days to complete. We did a lot of staring at vegetables and studying of leaf patterns during that time. We now know everything there is to know about a pomegranate, including how many seeds each one has! Every leaf on each rosemary sprig, every pore on each strawberry, all the petals of the artichoke had to be individually shaped and assembled one by one. In the end, we were very happy with our group effort, and we made and ate a lovely frittata to celebrate.”

Photos by Alexandra Grablewski