

Russian BRIDE

A bilingual magazine

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Elegance
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Collection 2007

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Whimsical spring cake in pale celadon. Sugar topper is composed of iced daisies 'tied' with a fluffy confectionery ribbon. Design available from 50 portions and up. Ron Ben-Israel

Wedding Cakes

Свадебный торт

You will only need to buy a wedding cake once in your life. For that one special night, it is a crucial element in the wedding banquet, despite the fact that this tasty masterpiece is served when the idea of eating more seems practically impossible.

A wedding cake should be baked using only the best ingredients: the highest quality butter and flour, carefully selected eggs, rum, almonds and exotic fruits. As a rule, this kind of cake contains little butter and oil so that it is as light as possible.

A traditional wedding cake is white and pink in color and has a number of layers (the upper layer is smaller and the lower ones are bigger). A multi-layered cake can be taken apart: its layers can be taken off and put together when necessary which makes for easier transportation from the bakery to the restaurant.

Don't let tradition prevent you from choosing other colors and shapes for your wedding cake. The design can be anything you want, ranging from a lady's hat to an elephant or an automobile. You can always design a cake yourself. It is your wedding and you are the master of your cake!

A wedding cake is normally composed of sponge cake, a layer of fruit filling, whipped cream and other different creams. Other ingredients are rum, cognac, almonds and vanilla. Flowers, candles and swans usually serve as decorations. A wedding cake is crowned by the figures of the bride and groom.

A cake is ordered according to its weight. Its cost depends on the ingredients used and efforts necessary to bake the cake. The minimum weight is 10 pounds, and usually, the weight is calculated according to the expected number of guests invited to a wedding banquet. It is believed that 10 people can eat 3-4 pounds of cake. If you invited 50 guests to your wedding, you would have to order a wedding cake that is at least 35-40 pounds.

Свадебному тарту отпущен один день жизни, тем не менее он традиционно занимает одно из главных мест на свадебном банкете. И хотя обычно этот шедевр кулинарного искусства выносят лишь тогда, когда никто из гостей уже не в силах продолжать трапезу, свадебный торт присутствует практически на каждой свадьбе.

Для производства свадебных тортов используются лучшие компоненты - отличное масло, пшеничная мука высшего качества, отборные яйца, ром, миндаль, экзотические фрукты. Как правило, это так называемые легкие торты - с минимальным содержанием масла.

Традиционный свадебный торт выполнен в бело-розовой гамме и обычно представляет собой многоярусное сооружение большего диаметра внизу и меньшего сверху. Но это не мешает вам выбирать цвет и форму торта для вашего торжества по своему желанию, ведь это ваш праздник!

Многоярусные свадебные торты - это разъемные торты, их этажи снимаются и монтируются прямо в ресторане. Дизайн же может быть совершенно необычным - от огромной дамской шляпки до слона или автомобиля. Впрочем, при желании вы также можете собственноручно сделать эскиз торта.

Стандартный свадебный торт состоит из бисквита, слоя фруктовой начинки, нескольких видов кремов, взбитых сливок и разных видов пропитки - рома, коньяка, миндаля, ванилина. Украшается он цветами, лебедями и свечами. Венчают такой шедевр кулинарного искусства фигурки жениха и невесты.

Обычно свадебный торт заказывают на вес. Минимальный вес заказа 10 фунтов, а стоимость будет зависеть от сложности изготовления и компонентов торта. Вес свадебного торта рассчитывают исходя из количества человек на свадебном торжестве. Считается, что 10 человек съедают примерно 3-4 фунта. Соответственно, для торжества с 50 приглашенными вам нужно заказать не менее чем 35-40 фунтовый свадебный торт.



TOP LEFT Jewel-toned sugar flowers adorn this cake for 250 guests. The bridal gown inspired the icing designs, while the saturated colors reflect the floral décor in the ballroom. This design is available in any size and number of tiers. **Ron Ben-Israel**

ABOVE More than 750 individual sugar quince blossoms are required to complete this "most expensive cake," Ron Ben-Israel said. The branches are made out of chocolate, and often will reflect the design of the Chuppah. "If you want this cake for your wedding, you don't ask how much it costs..." **Ron Ben-Israel**

LEFT Lush and romantic, this cake is a love affair with the color red. Using his unique hand-formed sugar roses and magical gloriosa lilies, Ron extends this cake height to eight tiers of sweet dreams. Note the hand-painted iced ivy leaves, and the realistic rose petals seemingly falling off the cake ledges. **Ron Ben-Israel**

The most demanding of all the confectionery skills, this sample of icing beading demonstrated Ron Ben-Israel as a trendsetter. In order to provide the freshest wedding cake to your guests, he says, we need seven artisans to work on those decoration for full 24 hours." It's just like sewing a gown, but in icing—and with highly perishable materials!" **Ron Ben-Israel**





The Grand Fall Cake, created for The Pierre Hotel. Feeds 400 guests and towers 10 levels of cake and sugar flowers. Featuring overblown roses, parrot tulips, and speckled vanda orchids, the decorations took hundreds of hours to complete, and are priced accordingly. The monogram on top is a gilded and bejeweled sugar creation, which can be saved for years to come. **Ron Ben-Israel**



Working closely with the dress designer, Ron Ben-Israel miraculously transforms here sugar and butter into a fashion statement. You may think he hates to see his glamorous wedding cakes cut, but on the contrary. "The beauty of the cake is when it is admired throughout the reception, and then it finally gets to melt in your mouth," said the cake designer extraordinaire.

Ron Ben-Israel