

Center Piece Art Work

Lesson 9

Advanced Garde Manger



1. **Tallow:** Comes in (3) three kinds.
 - ◆ Soft = Mold Pouring. (ideal for pouring)
 - ◆ Medium = Sub Frame
 - ◆ Hard = Block Sculpture
2. **Salt Dough**
 - ◆ Fine
 - ◆ Rough
3. **Dead Dough**
 - ◆ Baking in a case

Culinary Arts

- ◆ You will hear the term a lot.
- ◆ The craft was highly prized
- ◆ Goes back 150 years.
- ◆ At the turn of the century, Escoffier helped to design the kitchen on the Titanic.
- ◆ The Titanic featured culinary art on its maiden voyage.
- ◆ They had centerpiece designs that looked like flowers, but they were vegetable carvings

- ◆ They used actual blocks of chilled butter to carve figurines.
- ◆ They made enormous sculptures during voyage. As trip went on they carved from butter, then chocolate, then animal fats (lard).
- ◆ 300 pound blocks of ice were shipped to the Titanic to keep things cold.
- ◆ Fat would produce a rancid smell. Chocolate was fairly safe, but would melt with heavy temperatures as did butter.
- ◆ There was a period between WWI and WWII that people didn't work with butter, chocolate or fat.
- ◆ The modern version is bees wax and paraffin. You mix it together with food dyes that produce a product that looks like butter and chocolate. .

Tallow



Tallow is used in professional competitions. Some people make a career out of this type of **culinary art**.

- ◆ Tallow comes from centuries past.
- ◆ Tallow is an old art form that is still active today.
- ◆ It can be frustrating to work with.
- ◆ It comes in (3) three kinds: soft, medium and hard.
- ◆ Soft Tallow is ideal for pouring.
- ◆ Today we're using the medium tallow.

- ◆ With body heat and gloves, you can soften it and cover the sub frame (scrunched-up foil) with it.
- ◆ Hard tallow is solid block and you make it into a piece of art.
- ◆ Tallow is a magnet for dust and dirt - or nose hair - be careful with it.
- ◆ Wrap all benches with cling wrap or you'll spend four hours washing tables and floors.
- ◆ In fact, you'll have to use a blow torch to get it off of the kitchen floors.

Salt Dough



In the hand-out is a beautiful recipe for Salt Dough. Unfortunately, Chef Ross didn't try out the recipe prior to this class.

- ◆ The recipe is 50% flour and 50% salt and enough liquid to make a dough-like substance.
- ◆ Vodka is an ingredient in the salt dough recipe we're using today. It's only a small amount, but alcohol evaporates faster, so probably it's the reason it's used in the recipe instead of water.
- ◆ Wear gloves today. The dough is hard to get off anything and everything either sticks on the dough or discolors it.

Dead Dough



Definition of **Dead Dough**: It's exactly the same thing as **Salt Dough**, but you can roll it out and wrap food in it.

1. It's 50 % flour and 50% salt.
2. You can wrap fish (such as salmon) in dead dough and it will steam, bake or cook the fish.