



Konrad Limbeck (By photographer)

Dietmar Fercher

BAKED BLISS FROM AUSTRIA

Hardcover, 112 Pages, 130 x 175

ISBN: 9783701733088

€ 14,90 incl. VAT

Release date: 15.04.2013

Sweet treats that are delicious and easy to make!

Fluffy sponge cakes and crunchy baizer bases, topped with fruit or filled with crèmes – master pâtissier Dietmar Fercher reveals how to turn the simplest fresh ingredients like eggs, sugar, butter and a bit of flour into sweet masterpieces. There is no limit to imagination when it comes to frostings, glazes and decorations: they make cake the star of deserts! Whether classic Austrian pastries such as 'Malakofftorte' and 'Esterházy Schnitten', or creations such as his Mother's Day surprise – Ferchner's scrumptious recipes are easy to make at home and include special tips from the bakery. This book of sweet delights is perfected with mouth-watering photographs by Konrad Limbeck.

KONRAD LIMBECK (BY PHOTOGRAPHER)

born 1974 in Upper Bavaria, has felt drawn to culinary delights since his childhood. After becoming a professional photographer, Limbeck, who lives in Vienna, has been working for a number of lifestyle magazines such as "Wienerin" and "Diva".

DIETMAR FERCHER

was born 1953 in Carinthia. After learning his trade in Spittal an der Drau, he perfected his knowledge as a pastry chef in Austria and abroad. His career stations included working as the master confectioner at the Kurkonditorei Oberlaa and as head pâtissier for the Hilton hotels in Vienna and Düsseldorf as well as for the Imperial Hotels and its cafés (Hotel Bristol, Hotel Imperial, Palais Ferstel, Café Central). For more than 20 years, the master pâtissier's own Viennese café-pâtisserie, which has won the Golden Coffeebean award by Gault Millau and Jacobs Coffee, has been the home of his sweet culinary creations.