



PHOTO: About Face Portrait

Amenity On Demand

“If you have a few molds and plan ahead, you can make a beautiful piece in minutes.” - ST

BY STÉPHANE TRÉAND & MICHAEL JOY

Stéphane Tréand (MOF) is the Executive Pastry Chef at the St. Regis Resort Monarch Beach. Michael Joy is the founder of the Chicago School of Mold Making and author of *Confectionery Art Casting*, *Silicone Mold Making for Pastry Chefs*.

Recently, I visited Chef Stéphane Tréand to photograph him working on a variety of showpieces.

During the photo shoot, I had to repeatedly ask him to slow down. His movements were so quick, it was difficult to get clean shots. Realizing my requests weren't flagging his life long habits of speed and efficiency, I asked him, "What's French for 'slow down'?" Soon after, 'deusement' became the phrase of the day. To Stéphane, fast is his normal pace. It wasn't until he saw the photo outtakes with him either half in or half out of the picture frame, that he gave an understanding laugh.

I recognized that for Stéphane, speed was the essence of the photo shoot. Time is never on his side in the kitchen so Chef Tréand always keeps a selection of molded chocolate and sugar shapes at the ready for last minute requests. He reminded me and said, "Everyday, I rely on techniques that took years to learn, but with silicone molds, display work is fast and clean. I can put together a nice piece in a few minutes."

Chef Stéphane proves his point well. In the following sequence, he uses a few simple molds to make a petite showpiece in record time. Aside from pouring Isomalt in advance, the sculpture was made in ten minutes, start to finish.

Ready, set, go!



PHOTO: About Face Portrait



Photo 1

For a quick base, Chef Stéphane pours ½" of Isomalt into a small cake ring. Pouring on a marble surface covered with parchment will help the Isomalt cool quickly. In a few minutes, you can pop the disc right out.

Casting Tip: For an aqua-glass look, add only a drop or two of color. Also, if you are casting just one base, you should cast a few extras so you have them ready to go when you are in a hurry.

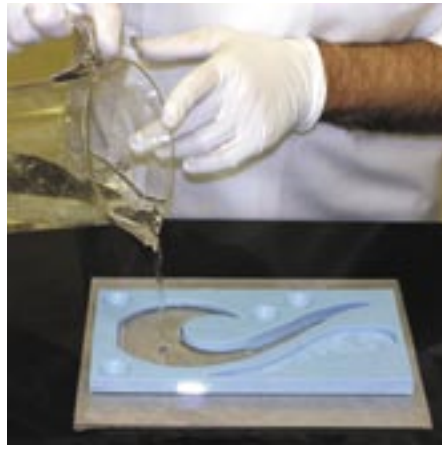


Photo 2

Stéphane places a silicone collar, which has no bottom, on a small sheet of vinyl.

Casting tip: There must be a sheet of parchment between the marble and the vinyl or else the vinyl will temporarily stick to the marble and will be hard to remove. The silicone collar can also be set on a textured mat or if you are working with chocolate, placed on a transfer sheet.

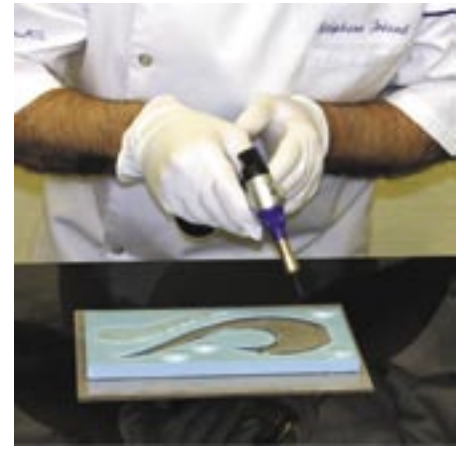


Photo 3

The surface of Isomalt is quickly torched to eliminate small bubbles.

Casting tip: Although not shown in this photo, you can create different shapes with the same silicone collar by pushing the side walls inward or pulling them outward. The 'tack' between the silicone and the vinyl will help hold the reshaped collar in place.

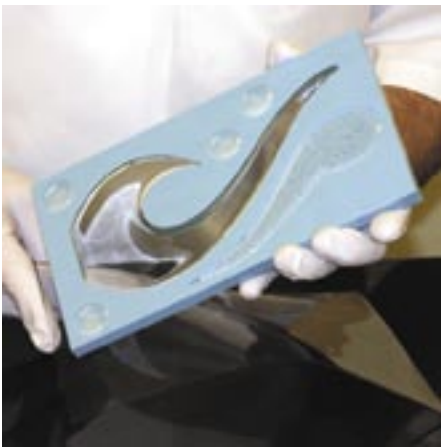


Photo 4

Once the Isomalt has cooled, the swirl shape can be easily unmolded. Look at the perfect clarity when you cast on vinyl!

Casting Tip: Notice the other shapes in the silicone collar. There are several small half rounds and a textured swoop shape.



Photo 5

To create the small butterfly at the top of the amenity, Chef Tréand dips a Showpeel into clear Isomalt at 300° F.

Casting Tip: To see detailed instructions for working with Showpeels, please go to **Tips & Tools** at: www.ChicagoMoldSchool.com and click on the yellow butterfly.



Photo 6

Chef Tréand flips the Showpeel over which allows the Isomalt to flow into the details. Be careful not to let the Isomalt flow over the edges of the Showpeel to avoid breaking the delicate casting when unmolding. After dipping, let the Showpeel cool on the marble surface.

Casting Tip: When dipping Showpeels, always make extras for later use.

“Silicone molds are the fastest way to turn a few pounds of sugar or chocolate into a profitable work of art.”



Photo 7

In a few minutes, the Showpeel can be removed.

Casting Tip: Cast Isomalt pieces can be stored in airtight plastic containers for months. However, humidity will quickly dull the shine on cast Isomalt. To avoid this, include an open jar of crushed limestone in your container to help absorb moisture. This will keep your castings shiny.



Photo 8

The process is repeated for the other wing. Now the butterfly is ready for use.

Casting Tip: If airbrushing, be sure to spray on the textured side of the casting.

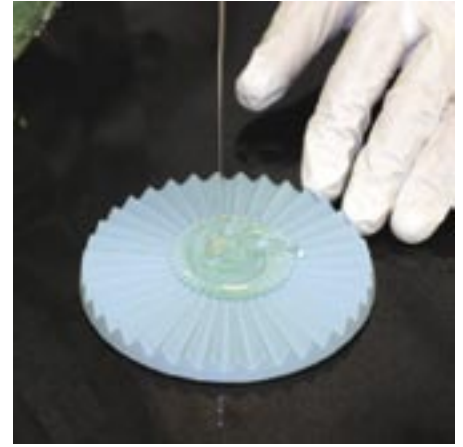


Photo 9

It is fastest to make sugar flowers with a 'flower press'. To begin, a small daub of Isomalt is poured in the center of the press mold.

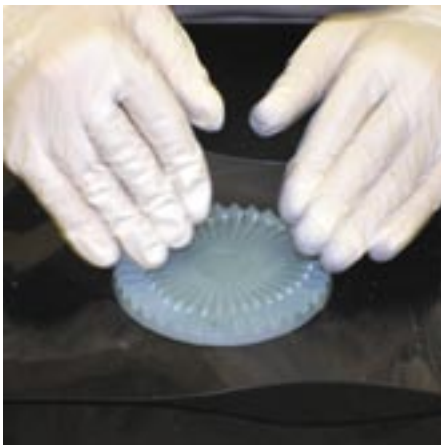


Photo 10

While the Isomalt is still liquid hot, use a small piece of vinyl to push down onto the flower press. The pressure will force the Isomalt into the crevices of the pattern.

Casting Tip: Remember, a flower does not have to be round. Use the clarity of the vinyl to control hand pressure for making additional shapes such as ovals or rings.

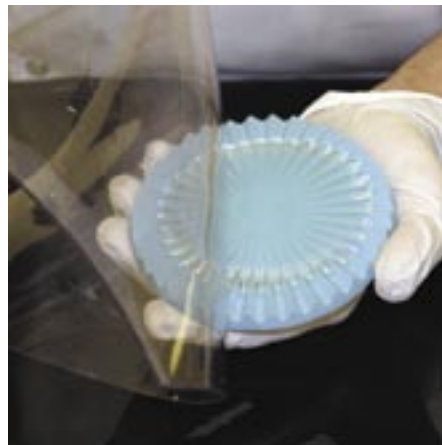


Photo 11

As soon as the Isomalt has cooled to a pliable state, the vinyl is peeled away.

Casting Tip: Sandwich two silicone floral press molds together without vinyl to give your Isomalt flowers a frosted look.



Photo 12

While the Isomalt is still soft, use your hands to shape a gentle contour into the flower.

“...with silicone molds, everything is fast and clean.”



Photo 13

Chef Stéphane collects all of the cast shapes and places them within reach. Next, he dips the bottom edge of the 'swirl shape' into the pot of hot Isomalt and holds it in place on top of the base. As the Isomalt cools, it hardens to create a strong bond. (See the base poured in photo 1.)

Not shown: Previously, Stéphane cast several small spheres in clear Isomalt. Extra spheres will always come in handy!



Photo 14

Two spheres are attached to the base. Next, Chef Stéphane carefully attaches the textured sloop shape (see photo 4) to a sphere.

Reminder: A casting does not have to be a direct duplication of what the mold created. For a hand made look, warm the swirl under a heat lamp and manipulate (stretch) it by hand.

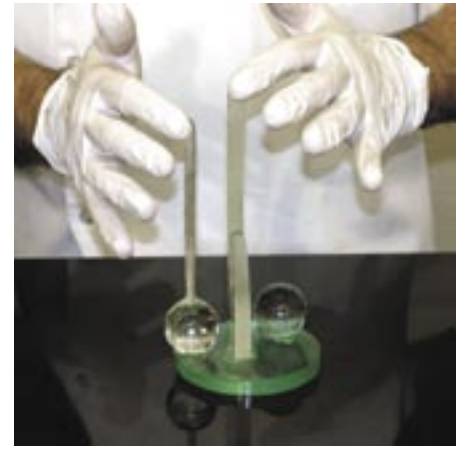


Photo 15

When your composition contains parallel lines, a straight vertical alignment will help your piece look deliberate, strong and clean.



Photo 16

Next, Chef Stéphane attaches the press molded flower and a small sphere to help balance the composition.

Casting Tip: Spheres are likely to be your most useful element in a show-piece construction. They are easy to cast and make for excellent attachment points.



Photo 17

Another small sphere has been attached to the upper portion of the swirl. Next, Chef Stéphane uses hot Isomalt to 'glue' each butterfly wing onto the sphere.

Reminder: Using a sphere as an attachment point provides a 360° surface for you to choose the position of the butterfly wings.



Photo 18

With this finishing touch, Stéphane attaches a small string of Isomalt to create the butterfly's body.

It has been about ten minutes and the amenity is complete!

To see more casting demonstrations, visit **Tips & Tools** at: www.ChicagoMoldSchool.com

"The same molds in different hands are sure to produce different results."