

PASTRY

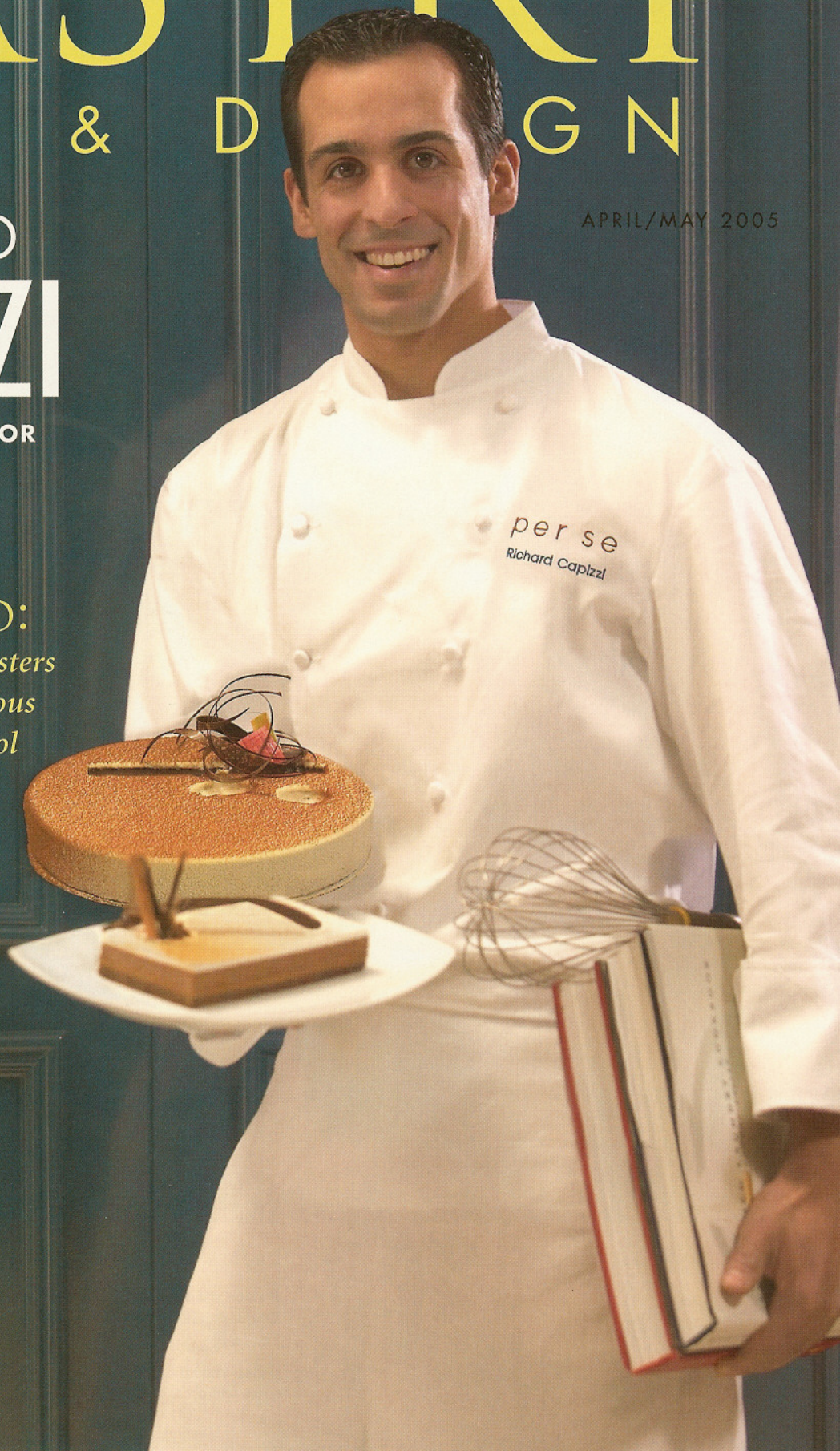
ART & DESIGN

APRIL/MAY 2005

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Whisk Envy



For a pastry chef, there's nothing worse than whisk fatigue. Ward it off with two new lines of ergonomic whisks: Leifheit Feel It! Whisks are crafted with specialized hand grips that were carefully researched with the aid of chefs, using clay mold prototypes. Designed with a narrow form and built-in thumb impression at the base to provide greater stability and comfort, these attractive tools come in 8-, 10- and 12-inch sizes. (1-866-MY-LEIFHEIT; www.leifheitusa.com)

Vollrath features ergonomic whisks with heat resistant (up to 475°F) nylon handles and center reinforcement wires that eliminate bending, twisting and deforming. Choose from two color-coded styles: piano (available in lengths ranging from 10- to 18-inches) and French (available in lengths ranging from 10- to 24-inches). (1-800-624-2051; www.vollrathco.com)

to the handle, offering a constant temperature reading as you stir. Curdle your custards and scramble your eggs no longer. (1-877-812-6235; www.williams-sonoma.com)



No more shrinking Violets

Tired of your candied flowers looking like shriveled lumps of colored sugar? Bring your desserts back to life with Sweetfields, an innovative new company in Southern California that offers life-like crystallized edible flowers. Pansies, violas, snapdragons, marigolds and mini roses are picked at their peak, delicately dipped into a secret meringue recipe, and crystallized with a sugar coating that preserves them indefinitely. (619-669-1848; www.sweetfields.com)

