

# 餅面 設計

Louisa's

BAKERY III

Cake Decorations

何肖琼編著 萬里機構·飲食天地出版社出版



# 餅面設計 LOUISA'S BAKERY III : Cake Decorations

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前言：西點裝飾

Foreward: **Decoration of cakes**





一個完美的蛋糕要擁有色、香、味三個主要元素。製造糕餅講究配方和配搭的準確；製作技術要熟練；烘焙功夫要正確，便可以做到糕餅之香味，入口幼滑，味道豐富。這些學問在我的兩本著作：《烘焙教室》及《完美西點》也曾一一討論過，而糕餅之外觀裝飾正是本書主題。

綜觀全球糕餅的飲食文化，各有特色，不過它的裝飾及糕點卻與天氣拉上關係。氣溫較冷的地方，糕點會偏甜及含油脂較多，這與能保持人們身體熱能和耐冷較強有關；東南亞較熱的地區，其糕點自然有偏向低脂及低甜的傾向。由於香港天氣大多處於高溫，故現時流行健康食譜，所以偏甜的糕點相應減少，至於奶油忌廉和風登糖已經少有製作。此外，香港天氣濕度偏高，故煮糖、吹糖和拉糖等裝飾也不太適用，然而它卻是一款很美麗之擺設，許多餅師皆擁有這些製作技術，所以一座糖藝擺設必須擺於有濕度控制之房間內，才可有耐久之壽命。

西餅裝飾可分為平面和立體設計。選用裝飾素材則有奶油忌廉 (butter cream)、甜忌廉 (synthetic cream)、皇室糖飾 (royal icing)、風登糖 (fondant)、朱古力 (chocolate)、杏仁糕 (marzipan)、煮糖 (sugar boiling)、吹糖 (blow sugar)、拉糖 (sugar pulling)、糖皮 (sugar paste) 和朱古力膠 (chocolate modelling paste)。例如，皇室糖飾會用作傳統結婚餅上的主要裝飾素材，它的製品壽命很長，所以在結婚宴會上都有一座結婚擺設作象徵。此外，利用杏仁糕作小擺設於今天的糕點界中也漸漸息微，取而代之，反而是朱古力膠的地位更見重要。

近年，朱古力在糕點裝飾中佔有最重要的位置，由於無論色、香、味它都擁有，所以被視為最佳裝飾元素。

A perfect cake should be look good, smell good, and taste good. In making a cake, the methods should be precise and the ingredients must be accurate. Also, skillful hands and baking techniques are required. All these help to make a cake with fragrant smell, smooth texture and rich flavour. All the above ideas have been discussed in my previous two books: Louisa's Bakery I and Louisa's Bakery: Simple to Spectacular. In this book, the decoration of cakes is the main theme.

Each of the confectionary culture around the world has its own characteristics. Their decorations and cakes, however, should have some connection with the weather. In cooler places, cakes will be sweeter and richer. This is important for keeping the bodies warm. In those Southeast Asian places which are hotter, cakes tend to be less sweet, and fondant is rarely used. In Hong Kong, the relative humidity is relatively high, and the decorations made by sugar boiling, blow sugar, and sugar pulling are not suitable. Therefore, a sugary decoration must be put inside a room where the humidity is strictly controlled for a longer life. These decorations are, however, very beautiful. Many pastry chefs are skillful on these aspects.

Cakes decorations can be either two- or three-dimensional. Those ingredients used include butter cream, synthetic cream, royal icing, fondant, chocolate, marzipan, sugar boiling, blow sugar, sugar pulling, sugar paste, and chocolate modeling paste. For example, royal icing is the major decorating material for traditional wedding cake. Its shelf-life is long, and that's why it is common to see one in a wedding banquet. Using marzipan as small decorations is not so common in nowadays' instead using chocolate modelling paste is more popular. In recent years, chocolate is used to be the most important decoration material because of its favourable colour, smell and taste.



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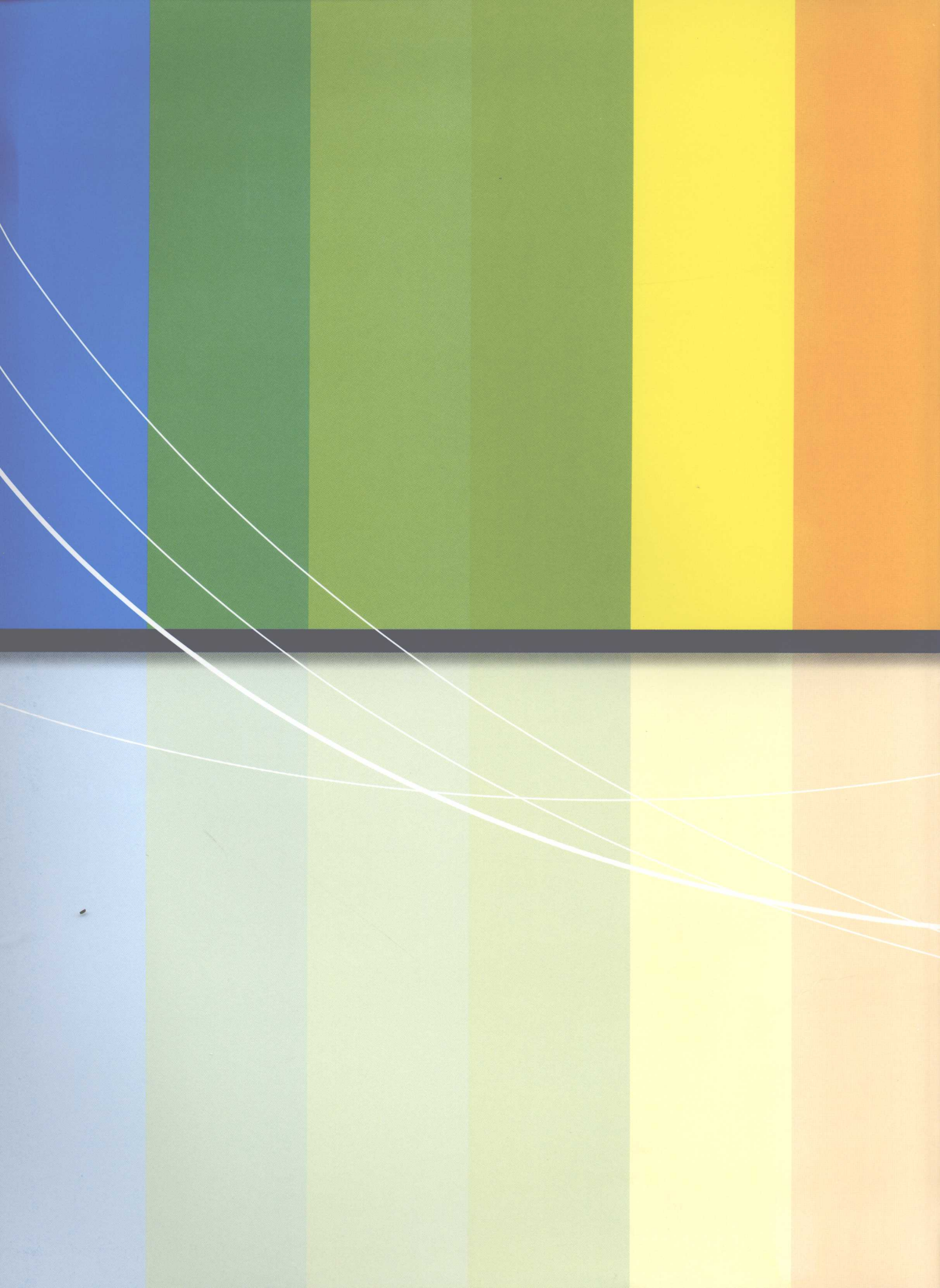


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理論篇

THEORY



# 1

## 顏色與字形

## Colouring and Lettering

### 1 顏色 COLOURING

顏色用於烘焙方面，除了給人觀看而引起食慾，也可從色調而引發聯想。例如，紅色會讓人們聯想到相關食物 -- 士多啤梨（草莓），它是可食用的水果，也可放進慕士蛋糕裏。可是，紅色也可被聯想到玫瑰花，繼而衍生聯想到玫瑰花茶，再從玫瑰香味引申變作曲奇及含餡的朱古力了。因此，用於糕餅的顏色便要從實物的真正顏色作依歸，當別人看到一件色彩繽紛的甜品，潛意識地把它吃進肚裏，那麼，你的作品便成功了。我們所用的顏色必須是可食用的色素。

In bakery, colours not only help to instill people's appetite, but also their imagination about the food. For example, red can be linked up to related food such as strawberries which are eatable fruit. They can also be used as an ingredient of a mousse cake. On the other hand, red can also be linked up to roses, and then rose tea, and the fragrance of rose tea can make people think of cookies and chocolate. Therefore, we should consider the colours of the real food before deciding the colour of the food we want to make. When a person sees a colourful dessert, they may think of eating it. Then you get success! But don't forget, we must use food colouring to make the colours.



## A 調色 MIXING COLOURS

顏色基本分為三種主色（圖 1）：紅、黃、藍，當把其中的顏色互相組合調配，便會變成第二種色：

紅 + 黃 = 橙

紅 + 藍 = 紫

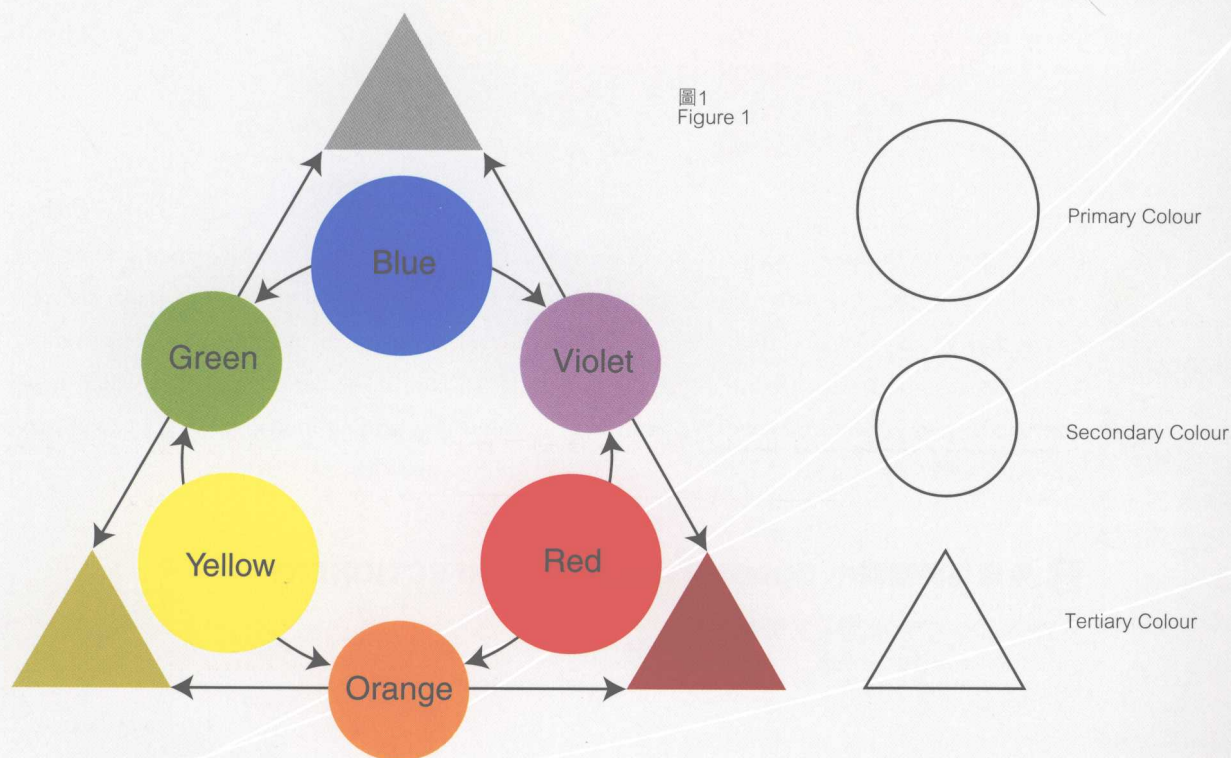
黃 + 藍 = 綠

There are three basic colours (Figure 1) : Red, yellow, and blue. We can mix them together and form secondary colours:

Red + Yellow = Orange

Red + Blue = Purple

Yellow + Blue = Green



這些組合也可調校成很多色系，例如紅 + 黃，以 1 : 1 或 1 : 2，所出現的橙色便有別了，請參閱（圖 2）。又如果將第二色互相組合便變成第三色了。（圖 1）

These combinations can be further mixed up to form many new colours, such as Red + Yellow, if we mix them in a proportion of 1:1, or 1:2, then the orange that made is different. Refer to (Figure 2.) And if we mix the above combinations then we can have new colours again. (Figure 1)

當顏色加上白色，便成粉色系列，例如：紅色加於忌廉上便成粉紅色，如欲要調校成深紅忌廉，便比較困難了，但是可以加少許棕色調配，會有比較理想的效果。不過，當紅色加進牛油裏，色調便會變得像橙色似的，這由於牛油本身擁有黃色素。事實上，烘焙產品中含有酸鹼兩值的物質，當加入一些色素校色，將會使產品損壞，這也是我們要留意的地方。





圖2  
Figure 2

If we add white to those colours, then it becomes pale collection. For example, when adding red colouring in cream, the latter one becomes pink. We can add a brown colour to make the red cream look darker. When adding red colouring into butter, however, the mixture looks orange. That's because butter itself contains yellow colouring. In fact, those bakery products which have both acidic and alkaline matters. We must bear in mind that adding food colouring in food may adversely affect the quality.

## B 色素用於糕餅中 COLOUR USED IN CONFECTIONERY

食用色素分有天然及人工製造。

Food colouring can be divided into natural and synthetic ones.

### 1 天然色素 Natural colouring

可從動物或植物提取。

This can be obtained from animals or plants.

### 2 食用色素又分水性 (Water Base) / 油性 (Oil Base) 兩大類

Food colouring: Water Base or Oil Base

其中亦分流質及粉質，按不同性質的食物而選用合適的色素，才有理想效果。

It can also be divided into liquid or powder one, depending on the different nature of food, we choose the suitable texture of colouring to get a better result.



### 水性流質色素

#### Water Base Colour Paste



用途比較廣，價錢適中，可用於大多數之食物中，如牛油忌廉、甜忌廉、慕士、曲奇、皇室糖霜、魚膠糖皮、糖花皮、杏仁糕等，使用時要將水份之用量計算在內，因調校深色顏色時用量較多，使原身之質感變軟或變稀，度量衡多以滴為單位。

Widely used and with reasonable price. It can be used in most of the food, such as butter cream, sweet whipping cream, mousse, cookies, royal icing, gum paste, sugar flower paste, marzipan, etc. We have to consider the amount of water used in mixing the colour since it affects the darkness of the colour, and also the texture and liquidity. The unit is counted as number of drops.

### 水性糊質色素

#### Water Base Colour Paste



用法與水性流質相同，因含水份很少，使用份量可大大減少，多用於皇室糖霜、糖皮杏仁糕中。

Used the same way as liquid one. Because contain less moisture, only a tiny amount is enough. This is commonly used to colour royal icing, sugar paste and marzipan.

### 水性粉質色素

#### Water Base Colour Powder

容易儲存，價錢平，包裝大（如果大量使用才購買），使用時最好先用食水混合均勻再與食物混合，如果將色粉與杏仁糕、糖霜或忌廉混合再造型，隔天你可能發現產品有點點顏色出現，因為顏色漸漸吸收水份，到後期才發揮其色素於製品中。

Easy for storage. Lower price. Bulk in packs (Usually sold in bulk). Better to mix with boiled water first before mixing with food. If not, there may be uneven colour dots appeared on the products. This is because the powder absorbs the water and then reacts later.

### 另一類水性粉質

#### Another Water Base Colour Powder



這些色粉價錢貴，可用在糖花著色，花朵要完全乾硬才可掃上色粉。

High price and used in colouring sugar flowers. We have to wait for the flowers to be completely dry before brushing the powder on them.



### 食用顏色筆

#### Colour Pens



用於糖花、糖皮上，有粗線及幼線兩款。

Used in sugar flowers and sugar paste. Both thick and thin ones are available).

### 油性流質色素

#### Oil Base Liquid Colours



油性色素用於朱古力產品上，因為朱古力不可以與水混合，所以要採用油性色素替朱古力着色。

使用方便，只要滴少許於白朱古力中，美艷的顏色便浮現出來，但是不要使用於杏仁糕或皇室糖霜上，它會把杏仁糕弄軟身，不能正常運作，亦會讓皇室糖霜乾硬程度減慢。

Oil base one is used in chocolate products because chocolate cannot be mixed with water. Only oil base colouring can be used.

It is easy to use. Just add a few drops on white chocolate then fancy colours appear. It cannot, however, be used on marzipan and royal icing, because it makes the marzipan soft and cannot be mould. It also affect the drying process on royal icing.

### 油性粉質色素

#### Oil Base Colour Powder



價錢貴，可分普通、銀底及金屬底。普通色粉多用於白朱古力着色，使用前先與已熔好的哈咕油混合才加入已調校的朱古力中，不然過後也會有點點色素浮現於產品中，就不美觀了。銀底及金屬底色粉與普通色粉相同，也用於已製成的朱古力擺設上，只要用毛筆將色粉掃於朱古力上或與哈咕油混合便可使用。

High price. It can be divided into regular, silver and metal ones. Regular one is usually used in colouring white chocolate. It has to be mixed with melted cocoa oil before adding to the chocolate. Otherwise it won't look good. Silver and metal ones used the same way as regular; and also are commonly used for chocolate decorations. They are usually used with a brush or mixed with cocoa butter.

### 油性色素噴霧

#### Oil Base Colour Spray



噴於已做好的朱古力上。

Spray on chocolate display.



## 2 字形 LETTERING



一個蛋糕設計包括了主題：如人物或花草等，也會加入一些賀詞。賀詞可以是不同國家的文字，例如：亞洲最常用中國字及英文。由於人物、花朵會花很多時間造成，所以到了最後才加上文字，如果做得不好，便會大大減低了蛋糕的形像了。

A cake may have a theme: About a person or a plant. It may also include some greeting messages which can be words of different languages. For example, it is common to use Chinese and English in Asia. Adding words is usually the last step in making a cake after making the figure, flowers, etc., which consume much more time. If the words are not done well, they may adversely affect the look of the cakes.

### A 文字選擇 CHOICE OF WORDS

現今可以在電腦上尋找很多藝術美觀之字款，方便又簡單。

Nowadays, we can search for many artistic fonts in computers.

### B 做法 PROCEDURE

#### 1 直接在蛋糕上唧出 (Direct Piping onto the Cake)

這是一門比較困難的技術，需要多練習才會有理想效果。另一方面，字體距離及預留位置多少，也要計算準確，不然到了最後可能會有不夠位置將整個賀詞唧上的潛伏危機。

This is quite a difficult technique which need much practice. It is important to count accurate the font space and the positions; otherwise, there may be risks that not enough space for the greeting messages to be piped on the cake at last.

#### 2 流質唧法 (Run-out Piping)

可以用於皇室糖霜或用朱古力，唧於蠟紙上，待凝固後便可轉移於蛋糕面上，這是最容易和安全之做法。另一建議是將字體唧於杏仁糕、糖皮或朱古力塊上。

Use either royal icing or chocolate. Pipe on wax paper, set aside to cool, then remove them and place on the cakes. This is easy and safe. Or we may pipe the words on a piece of marzipan, sugar paste or chocolate plaque.

#### 3 印刷模板 (Stencil)

將字體刻於紙板、膠片或金屬片上。

Mark the words on cake boards, plastic sheets or metal sheets.



# 2 常用工具概覽 Commonly used utensils



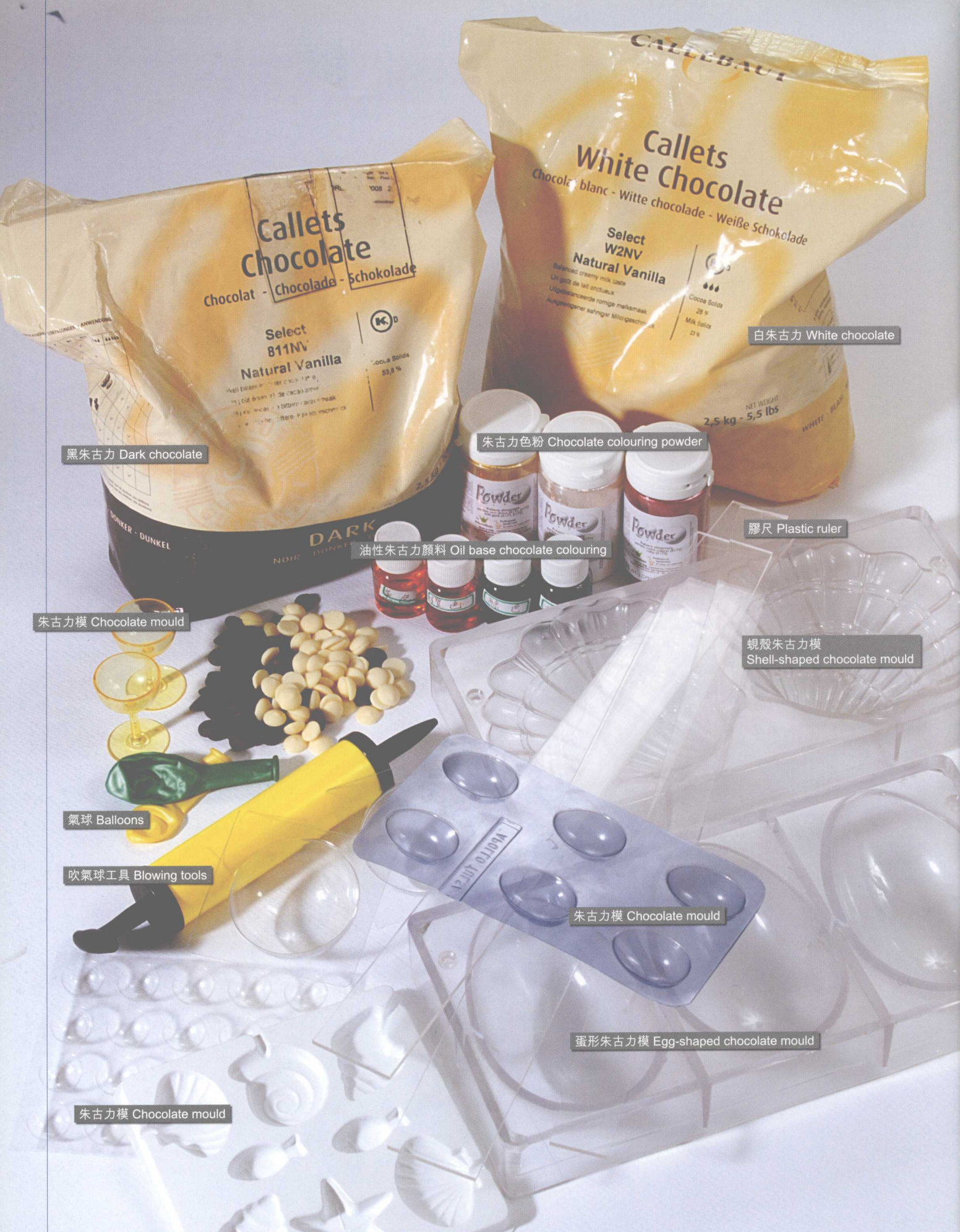
## 1 結婚蛋糕常用的工具 UTENSILS FOR WEDDING CAKE



## 2 糖花製造常用工具 UTENSILS FOR SUGARY FLOWERS







黑朱古力 Dark chocolate

白朱古力 White chocolate

朱古力色粉 Chocolate colouring powder

油性朱古力顏料 Oil base chocolate colouring

膠尺 Plastic ruler

朱古力模 Chocolate mould

蜆殼朱古力模  
Shell-shaped chocolate mould

氣球 Balloons

吹氣球工具 Blowing tools

朱古力模 Chocolate mould

蛋形朱古力模 Egg-shaped chocolate mould

朱古力模 Chocolate mould

### 3 朱古力倒模常用工具 UTENSILS FOR CHOCOLATE MOLDING