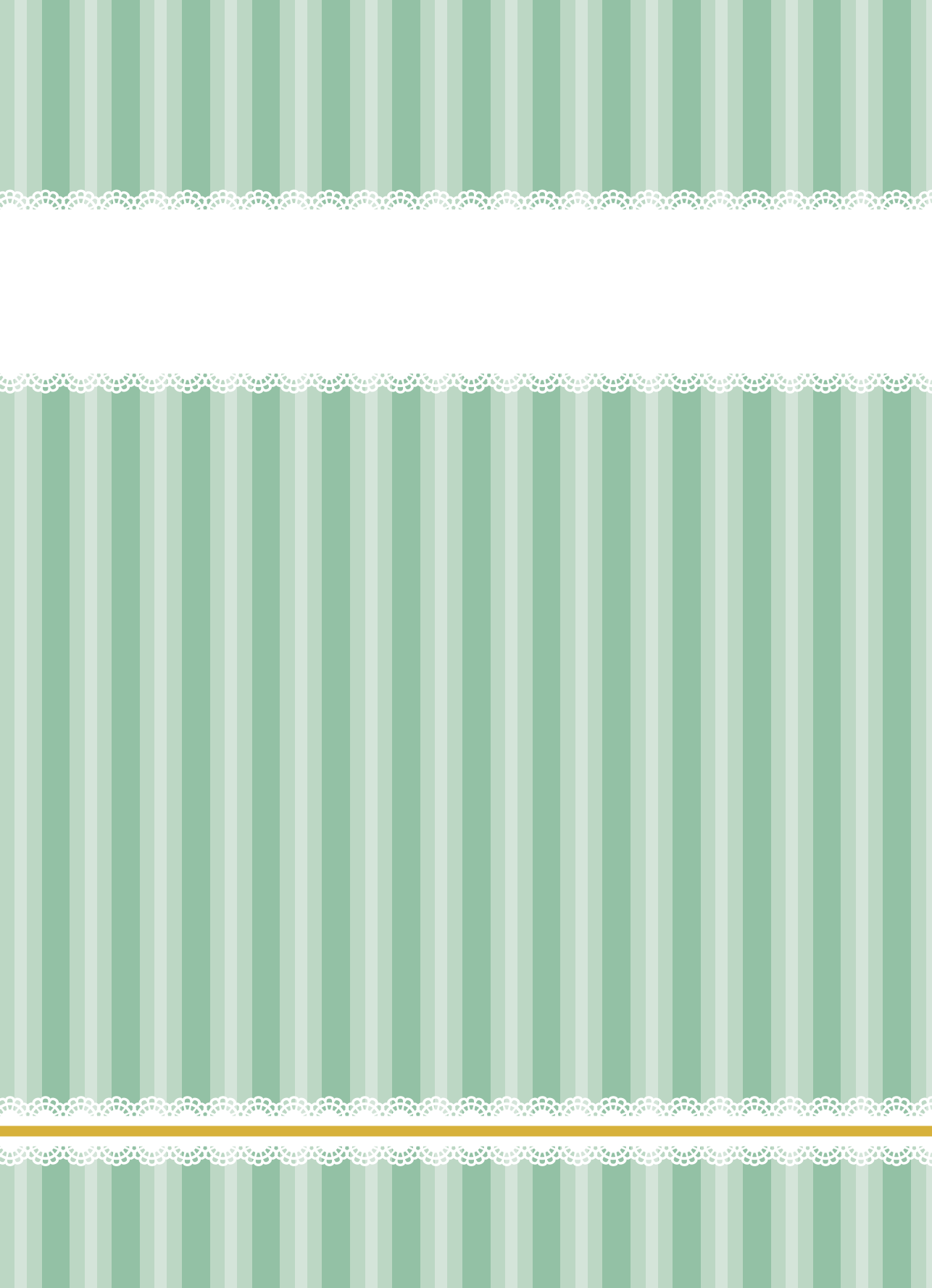


Silovoglio
IL
GRANDE LIBRO
DEL
CAKE
DESIGN

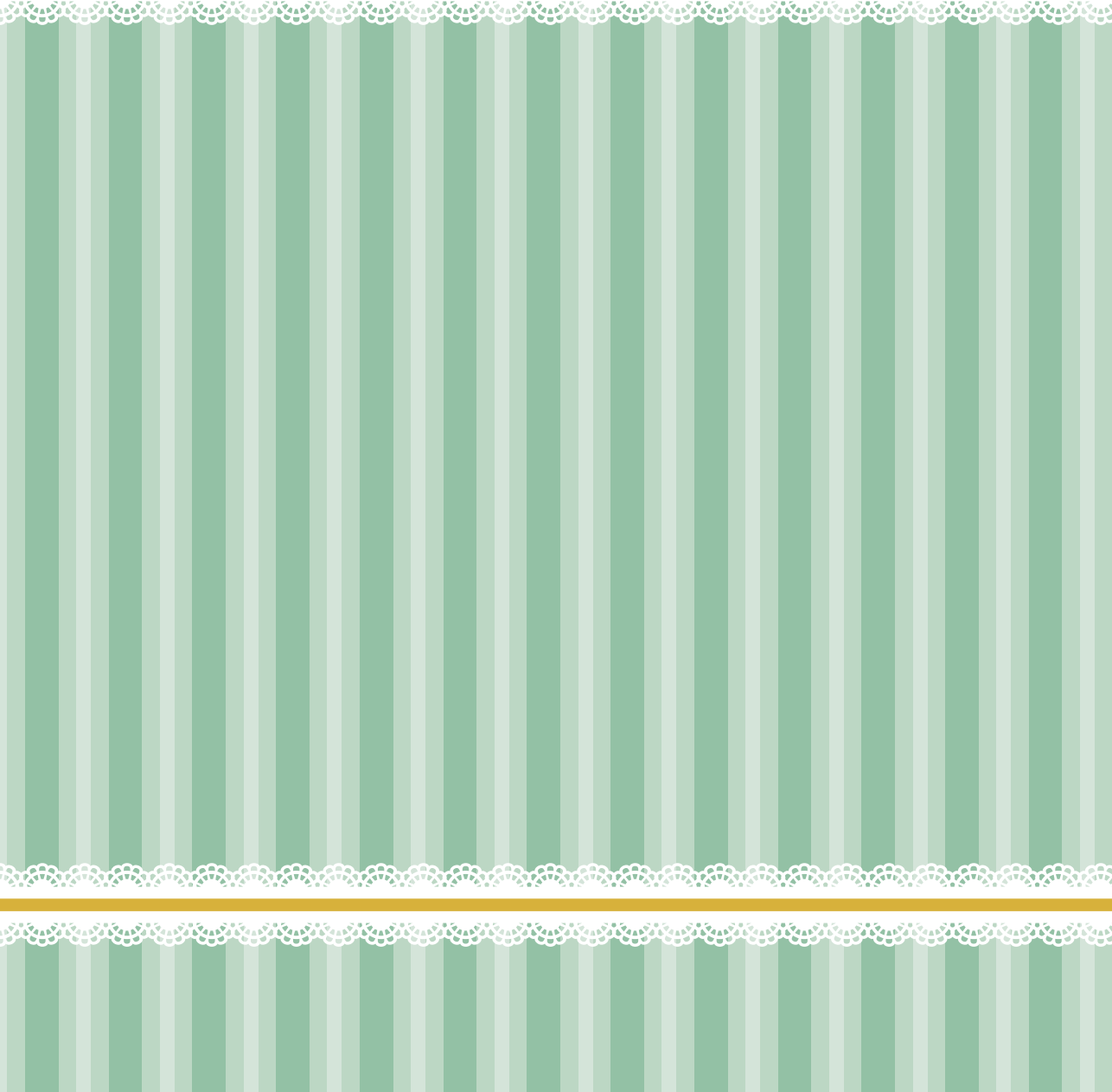


Rizzoli





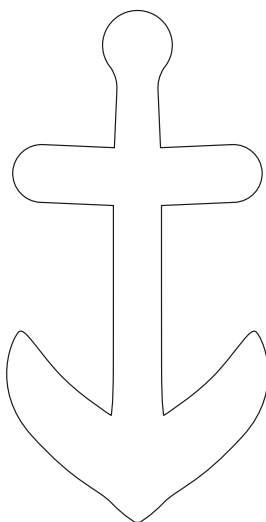
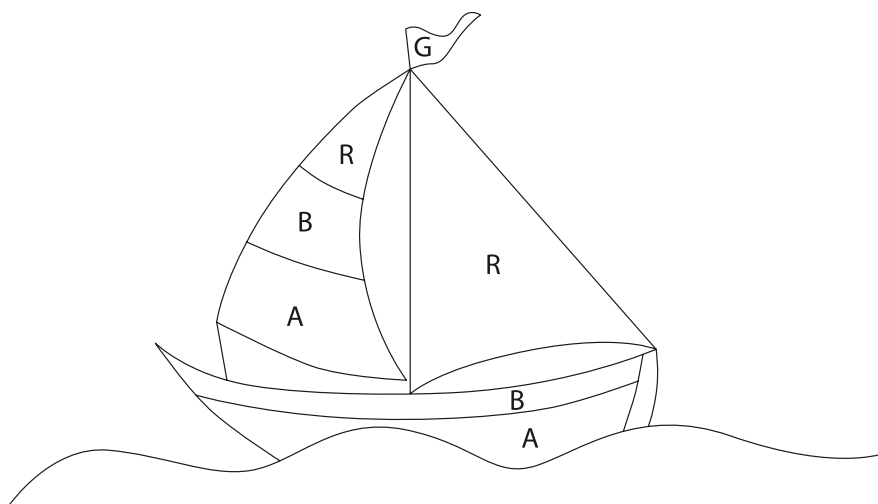
TEMPLATE



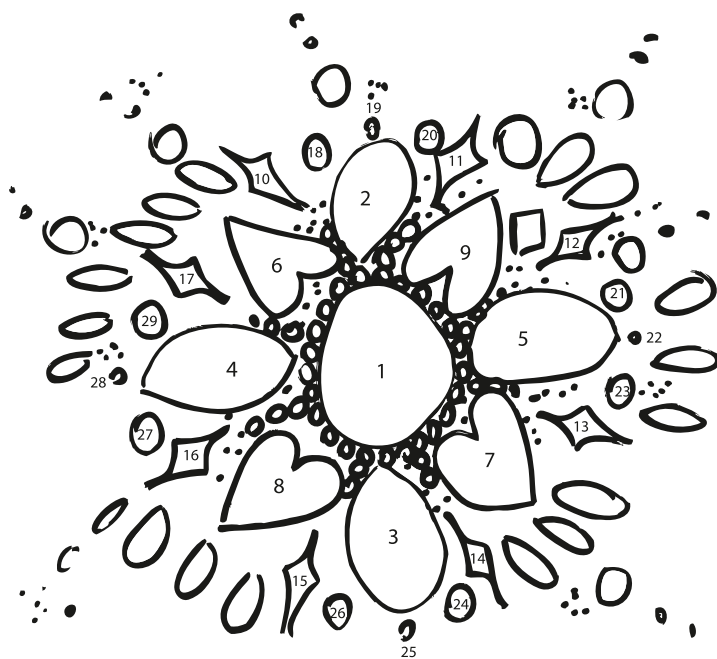
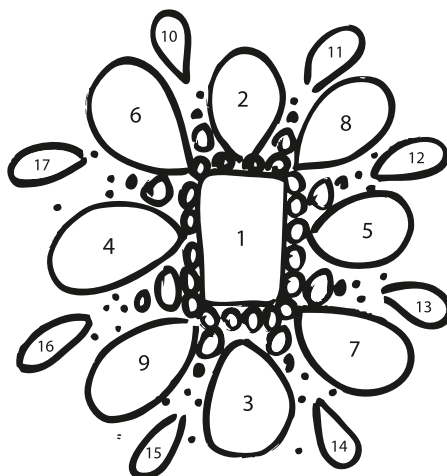


Ecco le linee guida e i modelli per realizzare le torte e i dolci delle pagine precedenti. Vi consigliamo di fotocopiare le pagine nella dimensione che più si adatta alla realizzazione dei vostri dolci e di ritagliarle.

SAILOR CAKE (pag. 89)

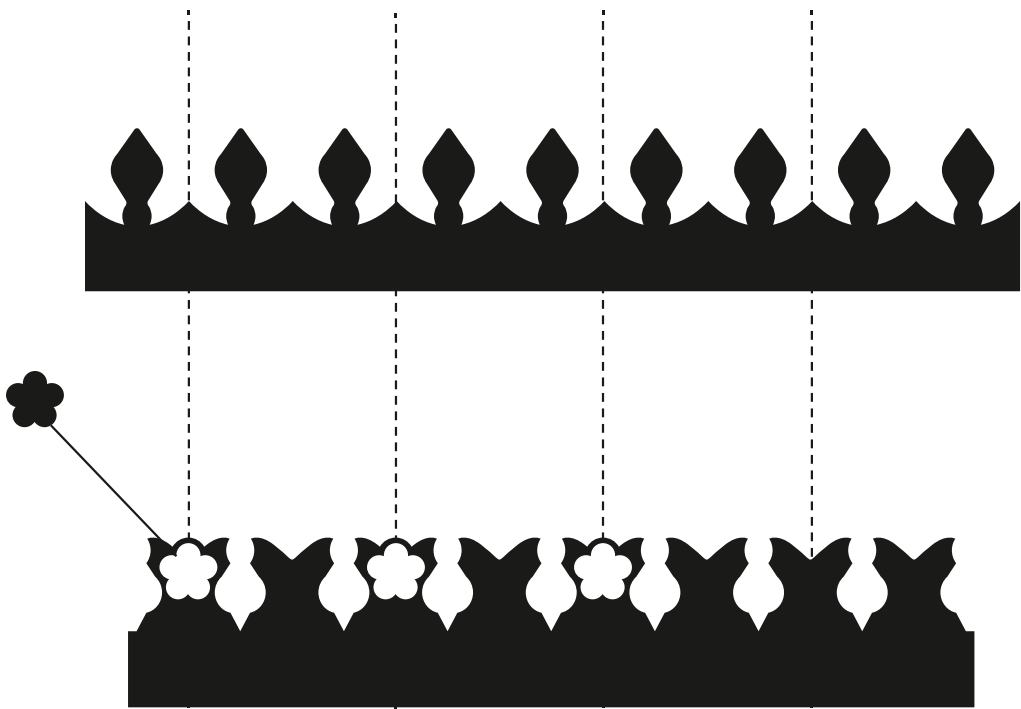


JEWEL CAKE (pag. 107)

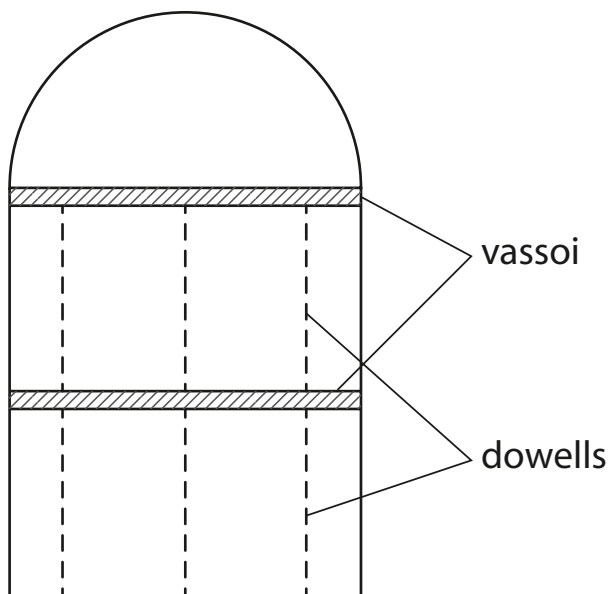
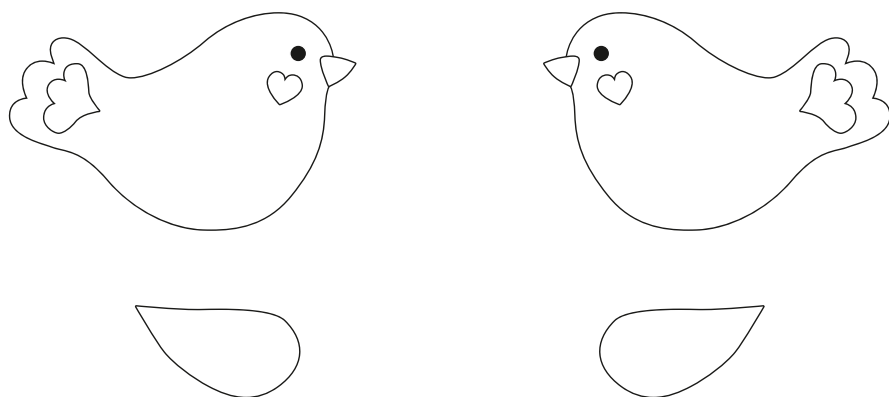




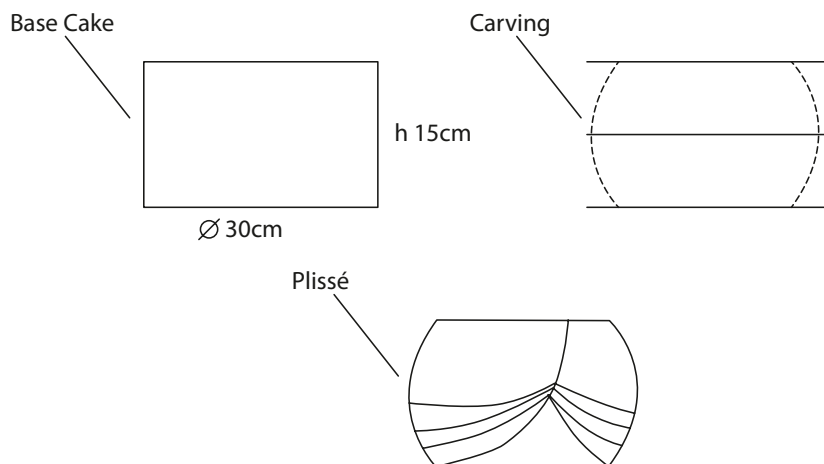
BIRD CAKE (pag. 127)



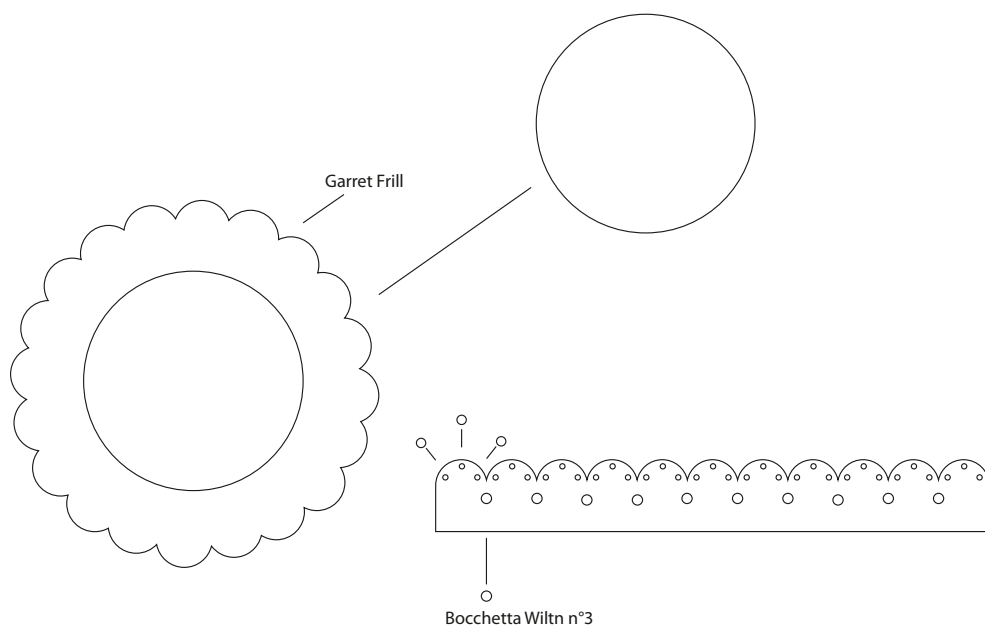
BIRD CAKE (pag. 127)



SHABBY CHIC WEDDING CAKE (pag. 147)



SWEET LOLITA CAKE (pag. 165)



MACARON CAKE (pag. 151)

