

BREAD

CAKE

ICE CREAM

PASTRY

CHOCOLATE

Dessert

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presented by





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Cake philosophy: My philosophy regarding cakes is to create new ideas with my personal touch and never copy other people's work.

What inspired you to become a cake designer? I was about five years old still living in Haiti when I saw my cousin taking a Wilton class. It was very inspiring to me.

How long have you been in business? I started my career at an early age. At around the age of 13 I was creating beautiful cakes for clients and family members. In 2010 I started Fern Pastry Studio. In the studio I offer classes and design cakes for my own clientele.

Signature style: I have a preference for illusion or abstract designs. I like creating a realistic look with a detailed design.

For example, some of my projects have included replicas of a salon chair and a jewelry box. Another interesting project was an extravagant wedding cake shaped like a cone.

Strangest request: The most interesting request I've received was for a bachelorette party. I'll just mention that it was adorned with body parts.

Favorite flavors and colors: I like almond and citrus flavors and my favorite colors are pastels with a vibrant touch.

Favorite cake ever: I really enjoyed making the cake featured in this article. It is a modern version of a traditional wedding cake in an abstract conical shape topped with geometrical figures.

Most challenging project: My most unique and challenging cake was the salon chair. It was particularly difficult to have the chair stand up without the back falling down and all the time maintain the look of a real chair.

Biggest disaster: I once made a wedding cake that had to travel over 200 miles. It made the trip fine, but it fell apart at the wedding. The cake was very large and the destination wasn't prepared to handle and transport it properly.

Greatest triumph: Somewhere I saw a cake shaped like a simple jewelry box. I took this idea and expanded on it, giving it my own personal touch and added a lot of details. I was very pleased with the result.



How has the cake artistry field changed since you started? There are many new tools now to create an endless variety of designs. On the other hand, many cake designers these days lack basic skills, such as piping, icing flower, and working with gumpaste.

Where do you see the field of cake artistry going? Cake artistry will always be around and it will adapt to new technologies. For example, there are many possibilities with 3D imaging.

Work philosophy: Don't be afraid to challenge yourself. Keep your work unique and different. It will stand out!

