

“Create something beautiful & delicious”

Founder of Little Venice Cake Company, Mich Turner, on a life of cake decorating and how every day is a learning day...

Mich Turner is a global name in the cake world, with 30 years' experience of cake baking and decorating, an MBE, seven books and a prestigious bakery, Little Venice Cake Company. She has created stunning cakes for Her Majesty The Queen, Pierce Brosnan,

Sir Paul McCartney, Emma Thompson and Gordon Ramsay. This year Little Venice Cake Company is opening its first overseas business in the Middle East with a stunning Cake Atelier within Atlantis The Royal in Dubai, offering cakes, bespoke china,

silverware, teas and craft baking kits exclusive to the region. Mich shares her early experiences and advice for new cake makers...

My earliest memories of baking are watching Delia Smith on Saturday morning kids' TV. I would go to my kitchen, stand on a chair and make biscuits and pastry, talking to my imaginary audience, explaining what I was making. I've always been drawn to the science and precision of baking – to create something both beautiful and delicious from honest ingredients.

"My earliest memories of baking are watching Delia Smith on Saturday morning kids' TV"



Simple colour schemes give a professional finish



"With Little Venice Cake Company, I work with many talented and passionate people"

MICH TURNER

Running my own business since 1999 includes the obvious delights of making all your own decisions, autonomy, ownership, passion and pride. You are never off duty and all time is creative time – working with celebration cakes means every deadline is time sensitive and fixed. I work with many talented and passionate people around the world who all contribute to the success and growth of Little Venice Cake Company – from publishers to pastry chefs, designers to accountants. Everyone has an integral role.

I would describe my style as... Classic. Clean. Precise. Timeless but willing to evolve. I am organised and disciplined. I do filter this into my culinary journey while experimenting with colour, flavours and textures. When approaching a project, the most important consideration is to identify the brief – the why and for whom; then fulfil the brief. I have 30 »

Above: Opulence abounds. Mich has been called the Bentley of cake makers by Gordon Ramsay



Right: A creation for Westwood. James Martin puts Mich on the A-list of the UK's cake makers

PROFILE



years of experience I can call upon to consider the options and limitations, there's a lot of planning time. Every day is a learning day. The skill comes in problem forecasting, problem limiting and problem solving.

There has been an explosion of bakers and cake makers over the past 20 years. I have met so many people at the international cake shows I've headlined and appeared at – all of whom share in the same passion. Filming as a judge for TV's Britain's Best Bakery was a wonderful opportunity, such a privilege to visit bakers around the British Isles. We have amazing

talent and fabulous tasty bakes the length and breadth of the country.

For aspiring cake bakers and decorators, I recommend using fresh, quality ingredients, accurately measured and at the correct temperature. Also, start simple to build confidence and learn the basics.

"I recommend using fresh, quality ingredients. Always start simple to build confidence and learn the basics"

Above: A selection of Mich's stunning creations – the centre cake was made for Pierce Brosnan's wedding

My latest book 'Everyday Bakes to Showstopper Cakes' aims to help with this (see two bakes from the book on page 44 and 70). I give the reader everyday versions for each recipe which can then be ramped up with a few simple steps to make the showstopper version. The aim is to build confidence, mindfulness and bring each baker on their own baking journey. And be patient – don't rush any of the steps – baking is a journey not a destination.

Good basic kitchen equipment is key. A worktop mixer, reliable scales and a robust, accurate collection of tins. Post-oven, I would recommend palette knives, rolling pins, smoothers and a set of piping nozzles and paintbrushes. I've collected cookie cutters and tools on my travels over the years to build the collection. Plus a library of all my cake making books!

Mich presents live events to share her expertise in couture cakes



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