

food

Atlantis cake artist to bring added creativity to resort's sweet creations

CHEF Ivanna Smith, cake artist at Atlantis, is about to take her craft – and the Paradise Island resort's position in the cake arts – to another level.

Chef Smith and her assistant Volanda Rahming recently returned from a three-day intensive training course in Manhattan, New York, with pastry chef extraordinaire Chef Ron Ben-Israel. Dubbed "Ron's Garden's Party", the course – an instruction on gum paste and sugar flower work – proved extremely beneficial to Chef Smith and she said she intends to bring what she's learned to Atlantis' Pastry Shop.

"We learned how to make roses, chrysanthemums, calla lilies and other flower types, and he also showed us how he stacks, builds and decorates his cakes," she said.

"It sounds pretty simple, but it was really intense. Making the flowers takes a lot of time, but I got so much more from Ron's teachings and the way he executes his masterpieces. He's just so meticulous, from his organisation to the tools and equipment he uses. I'm already in the process of making some changes to the way we do things at the Pastry Shop; a lot of little key things that I believe will make a tremendous difference in the product that we offer here at Atlantis."

Chef and owner of one of America's finest couture cake studios, Ron Ben-Israel caters to many of New York's premier hotels, including The Pierre, The St Regis, The New York Palace, The Ritz-Carlton, The Waldorf Astoria, The Four Seasons and Mandarin Oriental, in addition to an extensive list of private clients. His confectionery creations have been featured in The New York Times, New York Magazine, Town and Country, People, New York Post, New York Daily News, Martha Stewart Weddings, In Style, Modern Bride, Bridal Guide, Elegant Bride, Glamour, Cosmopolitan, The Knot, Time Out and Vogue Magazine, to name a few.

Chef Ben-Israel was named "Best Baker" by Vogue Magazine and was declared Martha Stewart's favourite cake maker. He continues to regularly contribute to Martha Stewart's eponymous magazine and TV shows, and their collaboration was highlighted in Martha Stewart Weddings' 20th anniversary issue.

Chef Smith, a 10-year veteran in pastry making and cake artistry, has been employed at Atlantis for the past four years. She currently manages the Atlantis Pastry Shop and is responsible for all wedding and other specialty cakes, including birthday cakes, created at Atlantis and One&Only Ocean Club. She previously apprenticed under the direction of Atlantis Chef Jasmine Clarke-Young, who died in 2011.

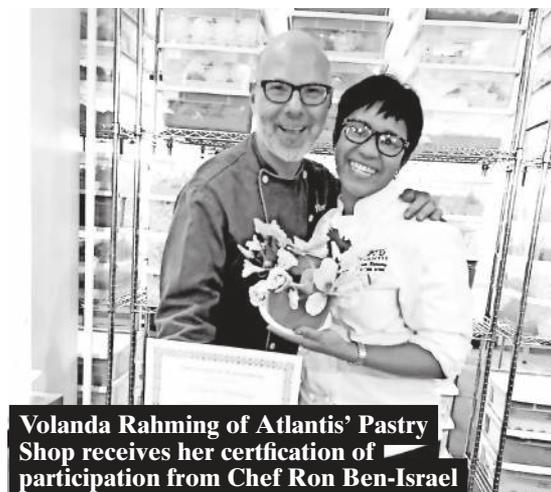
At the end of the course, participants showcased their finished masterpieces and were presented with certificates.



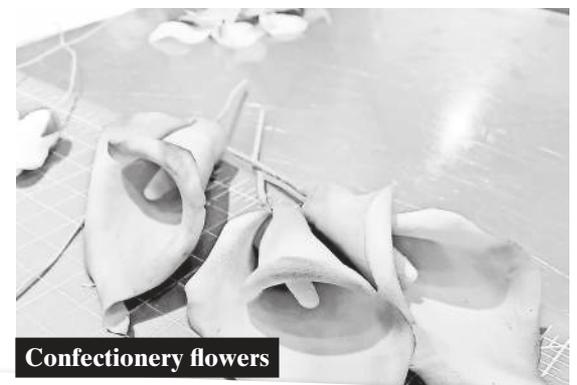
Celebrity pastry chef Ron Ben-Israel



Atlantis' Chef Ivanna Smith with Chef Ron Ben-Israel



Volanda Rahming of Atlantis' Pastry Shop receives her certification of participation from Chef Ron Ben-Israel



Confectionery flowers



Cakes by Chef Ron Ben-Israel