



Culinary Cloud Sculpting: Edible Art from the Skies

Instructor:

Chef Nimbus Puddington

Location:

Inverness

Course Type:

Seasonal Activities

Cost:

£75.00

Learning Objectives

- Master the art of creating meringue sculptures
- Understand the science behind meringue and its textures
- Explore the cultural history of cloud-inspired foods
- Develop skills in food presentation and plating
- Enhance aesthetic appreciation for edible art

Provided Materials

- Eggs and sugar for meringue
- Natural food colorings
- Piping bags and nozzles
- Decorative edible glitter
- Cloud-shaped cookie cutters

Skills Developed

Culinary Arts

Sculpting

Food Science

Presentation Skills

Cultural History

Course Description

Join us in the whimsical world of Culinary Cloud Sculpting, where the skies meet the table in an ethereal dance of flavors and textures. Led by the illustrious Chef Nimbus Puddington, this class invites you to explore the delightful nuances of meringue creation, turning simple ingredients into fluffy, cloud-like masterpieces that are as delicious as they are beautiful. Throughout this enchanting workshop, students will delve into the alchemy of sugar and egg whites, learning how to whip, fold, and create perfect peaks. From cumulus curves to cirrus spirals, you will be guided through techniques to sculpt meringue into imaginative cloud forms, each piece an edible testament to your creativity. Discover the cultural history of cloud-inspired foods, from ancient myths of ambrosia to modern culinary trends, as you gain insights into how clouds have influenced tastes and aesthetics throughout the ages. In addition to mastering the technical aspects, you'll refine your food presentation skills, learning how to plate your creations with elegance and flair, all while using natural colorings and edible glitter to add a touch of magic. By the end of the class, you'll walk away not only with a newfound appreciation for the art of edible clouds but also with a collection of your own sculpted delights to share with friends and family. Let your imagination soar and taste the sky in this delightful intersection of art and dessert.