

# IMAGINE

CREATING DESSERTS WITH CHRISTY TANIA

**You, too, can make creations you've only dreamed of...  
you are the master of your own imagination!**

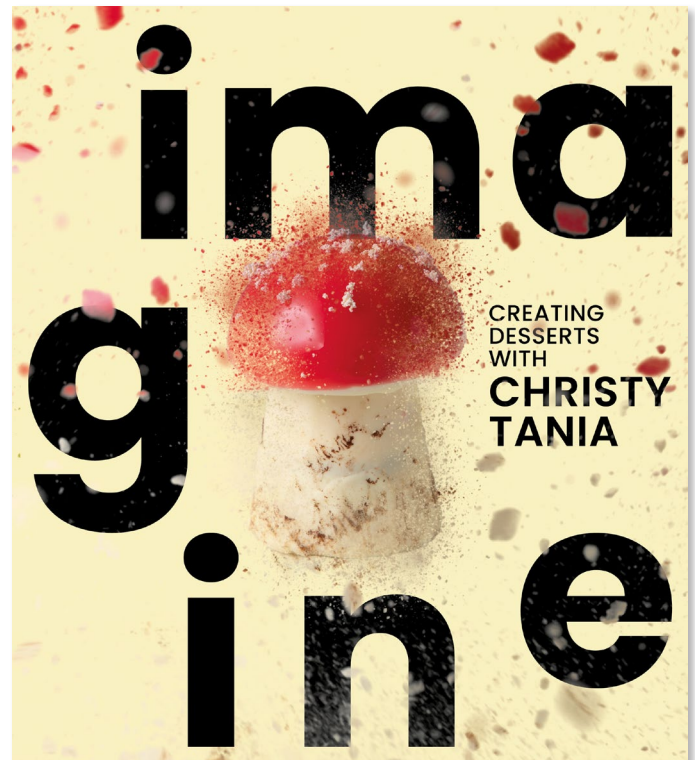
Embark on a journey of imagination and discovery in Christy Tania's first dessert cookbook, *Imagine*. This comprehensive pastry book is designed to assist anyone ready to further explore the world of dessert making.

Christy sprung to fame through her charismatic, winning performances on Masterchef Desserts and now she generously shares her secrets with you.

The book is full of inspiring creations that Christy compiles from her basic recipes, demonstrating the true power of mastering the basics and using your imagination to go above and beyond what you previously thought was possible in the realm of desserts. After being sick and tired of having to 'go hunting' for good coulis or cremeux recipes – which are often buried at the back of traditional cookbooks or hidden within a larger recipe – Christy decided to create a compendium of 'basic' recipes for people looking for reliable and tasty staples. A book like this was something Christy wishes she had when she started her own career: she says that most books are "either for home cooks, or for advanced pastry chefs: there is no guidance to bridge the gap".

Readers are encouraged to be inspired by Christy's 'advanced recipes' (as seen on TV!) for polar bears, apples, mushrooms, and Rubik's cubes – all marvellous edible desserts.

The book also includes Christy's inspirational story of following her dream to become a French trained pastry chef – from childhood, to training in Paris, a job at The Ritz, opening Glacé, motherhood, and the future...



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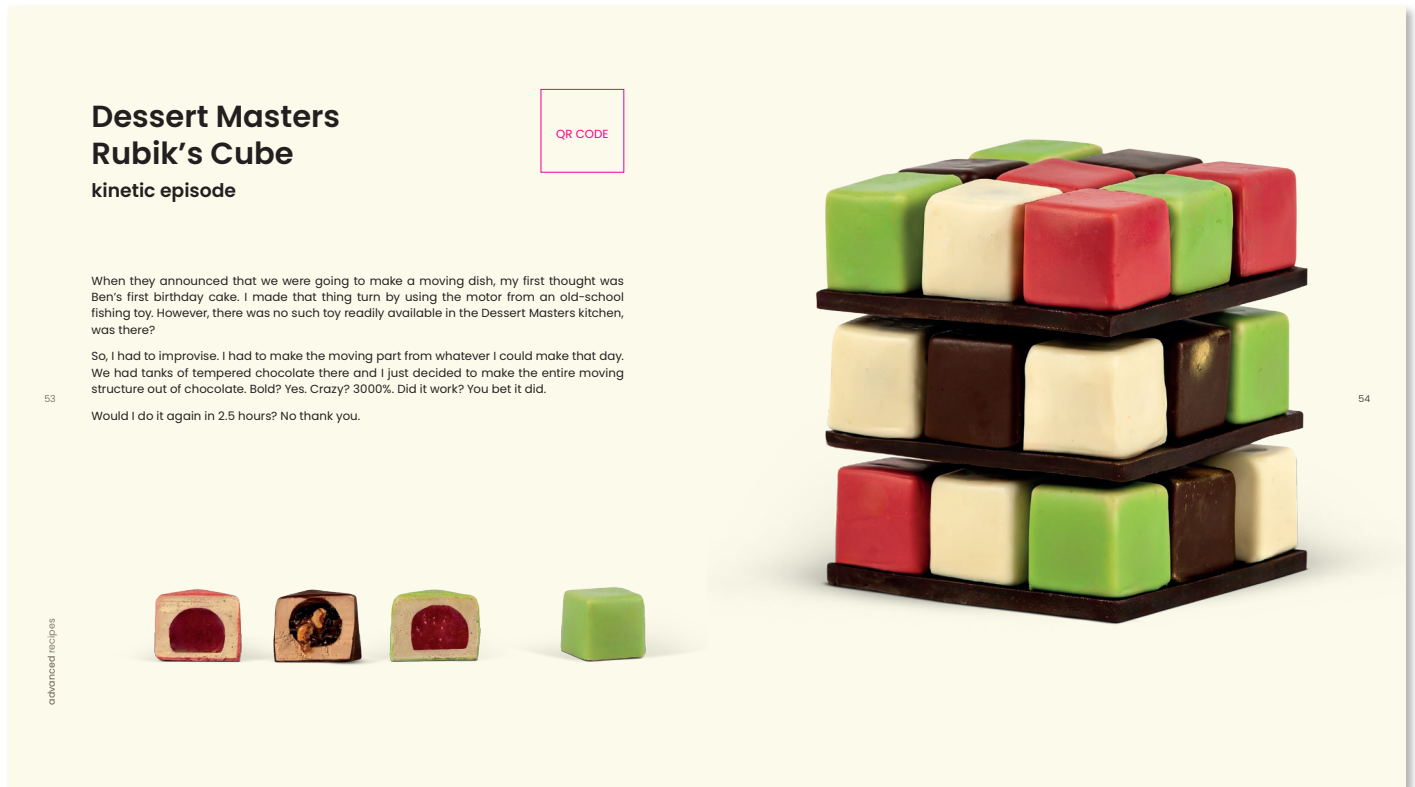
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For all media and interview enquiries, including review copies, contact [publicity@melbournebooks.com.au](mailto:publicity@melbournebooks.com.au). Tel: (+61 3) 9662 2051

Sample spreads from *IMAGINE*



**Dessert Masters**  
**Rubik's Cube**

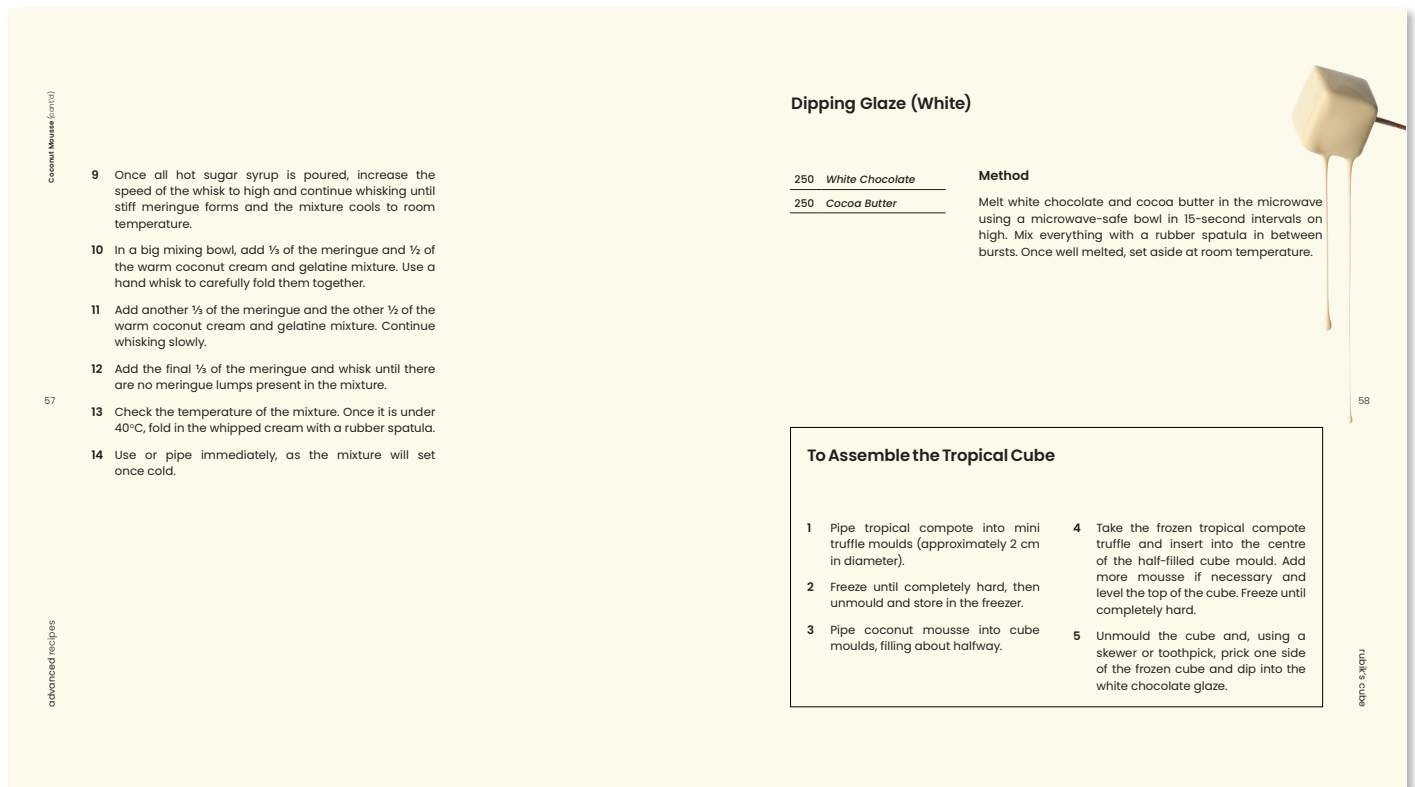
kinetic episode



When they announced that we were going to make a moving dish, my first thought was Ben's first birthday cake. I made that thing turn by using the motor from an old-school fishing toy. However, there was no such toy readily available in the Dessert Masters kitchen, was there?

So, I had to improvise. I had to make the moving part from whatever I could make that day. We had tanks of tempered chocolate there and I just decided to make the entire moving structure out of chocolate. Bold? Yes. Crazy? 3000%. Did it work? You bet it did.

Would I do it again in 2.5 hours? No thank you.



**Dipping Glaze (White)**

- 250 White Chocolate
- 250 Cocoa Butter

**Method**

Melt white chocolate and cocoa butter in the microwave using a microwave-safe bowl in 15-second intervals on high. Mix everything with a rubber spatula in between bursts. Once well melted, set aside at room temperature.

**To Assemble the Tropical Cube**

- 1 Pipe tropical compote into mini truffle moulds (approximately 2 cm in diameter).
- 2 Freeze until completely hard, then unmould and store in the freezer.
- 3 Pipe coconut mousse into cube moulds, filling about halfway.
- 4 Take the frozen tropical compote truffle and insert into the centre of the half-filled cube mould. Add more mousse if necessary and level the top of the cube. Freeze until completely hard.
- 5 Unmould the cube and, using a skewer or toothpick, prick one side of the frozen cube and dip into the white chocolate glaze.