

and every meal is more delicious



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Gaga sleighs 'em Nothing says yuletide like red.

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Taking the cake

Flour-and-fondant virtuoso proves who's 'Boss' with roster of A-list clients

By HAILEY EBER Related Stories

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Pastry chef Thiago Silva presents his cake creation to birthday boys Stoudemire and Fabulous.

Celebration: 30th birthday party for real estate exec Aliza Avital Cake cost: \$900 (and a great tip!)

Silva counts these Christian Louboutins as his most tedious and challenging creation. Avital, a shoe lover, requested a replica of her favorite pair, but, per usual, the chef took it further. He constructed a shoe box from red velvet cake filled with gum paste tissue paper and topped with a Rice Krispies treat lid, of course. The shoes themselves proved most challenging, though. He purchased a cheap pair with a similar shape, took them apart, and used the pieces — heel, sole, upper, etc. — as stencils for creating the shoe out of gum paste. The entire process took 24 hours over a week — the gum paste shoe parts required drying time — and included a dusting of edible gold glitter. The end result was pair of cake copies that the client said were even prettier than her real Louboutins.