



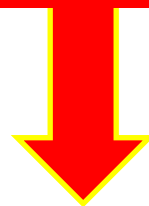
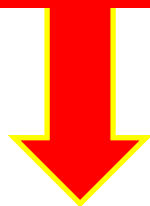
Take Your Food From Boring To Beautiful!

Prepared by food that sings

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Presentation Platters

Today it's about visual stimulation. Did you know that a large percentage of wanting to taste this, or consume that, is based on how inviting it looks?

There are so many ways to activate the foodie senses...the smell of fresh, hot baking, grinding coffee beans, or onion & garlic frying, for example. The anticipation of tastes to come, an explanation of what's cooking...

And then there's good, plain old it's-time-to-eat hunger.

When you spend your time, your energy & maybe even your joy, creating a certain masterpiece, surely you want it look its best when it comes time to present it to your special people! It makes no matter whether it's an easy, every-day meal, or a complicated speciality dish, we want them all to shine. We want a frame for our work-of-art, to give visual credit to our physical effort.

Without delving into physiological reasons, & to keep it short & sweet, there are a couple of rules-of-thumb, in my experience, to bare in mind. These are generalizations to be kept in your arsenal of quick tricks & helpful hints. Pulled out, dusted off & turned into confidence boosters, when, or where-ever appropriate....

Height:

As strange as it may sound, people prefer to see food elevated rather than flat! The tasting magnet is stronger, the fingers come out to pinch a bit, the fork likes to delve a little deeper. Let's see what's down there...let's explore further...it could be a treasure chest at the end of the rainbow, a pirates bounty.

Too much? Take notice next time there's food around, check it out for yourself. Flatten some plates out & pile some high....watch. What's the verdict?



White:

Almost all food looks good on white. It becomes a neutral showcase for your fare. You can add a splash of contrast colour, bring it to life with fresh green foliage, dress it up with accessories, like serviettes or chopsticks, & condiments, like sauces or pepper etc.

It's not a hard & fast rule...pale items can look stunning on a dark plate. Whatever will compliment your meal to its best.

For me, plain serving crockery is paramount, because I think the food should speak for itself! You don't want your creation in conflict, fighting for attention, demanding to be heard. You just want it put forward, amid oohhs & aahhs, inviting the taste testers.

So a collection of beautiful white bowls, platters, jugs, trays, whatever suits your style, is essential. Put them on your Christmas wish list, tell your family & friends, or choose your own. They build up over time, & then you will have the perfect piece for any occasion.

And then it becomes addictive. It becomes exciting to experiment, to see what picture you can manipulate, what visual enjoyment you can conjure up. What a sense of accomplishment...your work has been rewarded!

These are the 2 most simple, useful, everyday tips that will make your food look awesome. Height!... & White!



Tips for Toppings!

“You’ll always find me in the kitchen at parties...” Ain’t that the truth!! But it’s what I love, it’s what I feel comfortable with, it’s what I’m good at. A lot of us like to gravitate to the kitchen...at Food That Sings, we are collating a musical theme of all the kitchen songs we come across, a collection of cooking tunes.

I personally have favourite music to groove to whilst playing in the kitchen...it stimulates the creative juices! Get it on (the music,) & get into it!

We try to make our food look inviting at all our functions, to make it obvious we care, & so you just may find a few tips here that will translate into your style...hope so.

You can often use what is compatible & available at the time...a bit of chutney & a sprig of fresh herb to finish off a savoury dish, a juicy strawberry or a couple of mint leaves on a dessert plate, even just a fresh flower or two.



You could make some little chocolates in a mould, sprinkle chocolate or icing dust....

You could use dried apricots & thyme...

You could scoop out some melon balls, caramelize some onions...

How about some sweet potato crisps or deep fried shallots....

Some chilli jam, sour cream & pink pickled ginger, little lime wedges...

A couple of long shallots tied in a knot perhaps & a shake of black sesame seeds...

You could roast some red capsicum, cut it into strips & roll it into a flower for that striking splash of red....

But the thing to remember is keep it sensationally simple ☺) KISS....

Just use your imagination, whatever is available, & what goes with the dish you are presenting.



If we had to break it down to bare minimum, we'd say your best friends are clean & green, or a little fresh fruit.

The most useful of all things, are those fresh herbs...they give everything a lift!

Happy displaying.....

It's the old KISS thing really...always very handy!

(Keep It Sensationally Simple) xx

Roni xx

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