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views It's time to  
bake! This time,  
I'll show you how  
to make the  
perfect chocolate  
, cake , , with  
layers of My Go-  
To Chocolate ,

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Kirsten Tibballs 1  
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minutes, 35  
seconds 44,595  
views In Kirsten's  
latest worldwide  
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baking a  
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professional  
baker , . That's it.  
I don't have to  
tell you much  
more, ...

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Hacks That  
Pastry Chefs  
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master of her

craft. At 31, she

has established

herself as one of

the world's

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foremost , cake ,  
artists and  
sugar ...  
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Carles Mampel  
by MGA Greece 1  
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views Interview  
with , Pastry Chef  
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, Chef , Carlos  
talks about how  
he started his  
career, his vision  
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ago 10 minutes,  
20 seconds  
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hanging out with  
me for the day!  
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sous , chef , at a  
fine dining

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Francisco. I work  
10-12...

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best loved  
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stores to talk  
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art of , pastry ,  
making!

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