



# GERHARD PETZL

## Baroque chocolate

*The way he understands chocolate as a means of artistic expression takes its shape in sculpture. In fact, this Austrian chef settled in Australia combined his culinary and fine art studies; this is why the different techniques to chisel a sculpture are so familiar to him. IN HIS PARTICULAR CASE, CHOCOLATE BLOCKS AND SUGAR HAVE BEEN THE RAW MATERIALS THROUGH WHICH HE HAS DEVELOPED ALL SORTS OF ARTWORKS AND SCULPTURAL PROJECTS FOR LONG YEARS. At his website ([www.gerhardpetzl.com](http://www.gerhardpetzl.com)), Gerhard Petzl also explains his passion for Body Art, in which he uses chocolate in its liquid state to give live demonstrations, using flowers, stencils, and all kind of eye-catching colorful garnishments as guidelines which leave their shape on the human skin with the help of a piping cone. On these pages, he shares with us one of the most spectacular projects he has worked on so far – a laid table inspired by a baroque-style royal banquet. On it, one can find perfectly detailed cups, cutlery or centerpieces. This artwork was exhibited in an art gallery in Hong Kong for one week, although it took long hours to be made.*

photos: @gerhardpetzl.com



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A five-meter-long table, totally covered in chocolate (100 kg) and which would have meant the ruin of Hansel and Gretel. All the ornamentation lacks no details; the tablecloth itself has profuse, perfectly-arranged laces. Gerhard Petzl has numbered up to 2,500 different elements on this extraordinary table, whose weight exceeds 250 kg. He mainly worked on his art piece in Australia; then it was carefully sent off to Hong Kong, where he finished it with the help of two more people and after an assembling process which took over 100 hours.

The closer one gets to the table, the better its realism can be noticed. This is how Gerhard Petzl materializes the fruits obtained after all his training and more than

20 years of professionalism during which he has taken part in trade fairs, magazines and varied competitions. Coats of arms, blond laces and all kind of motifs can be seen on jugs, mugs, cups, plates and even on the smallest teaspoon. Gerhard Petzl is the chocolatier chef at the company Zokoko in Sydney (Australia) and has proven to be absolutely devoted to this product. His artistic training and his artisanal sensitivity are evident in this banquet. His meticulousness becomes a tribute to past times' baroque artists and artisans. As for the way he works chocolate, we would like to highlight his preference for carving, sculpting, or using the aged-look technique, whereas he tends to keep himself from using molds to make the pieces.





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