Learn how to make the cakes from Cakenhagen in Tivoli Gardens

Cakenhagen is a coffee table book that celebrates the love of Danish pastry-making traditions. At the same time, the book shows how Head Pastry Chef Torben Bang adds a modern twist to these traditions at Cakenhagen in Tivoli Gardens. The book is out today, June 7.

The Tivoli Cake
The legendary Tivoli Cake, which had its breakthrough in 1934, stands side by side with Torben’s Tivoli chocolate marshmallow cake in the Cakenhagen book. Both are a symphony of velvety foam, apple and rum and with the easily recognisable red spiral on top – a tribute to the red light of Tivoli’s famous rollercoaster Rutschebanen (The Roller Coaster) – one of the oldest rollercoasters in the world.

Sweet, crisp and soft
The Tivoli specialities are loved by guests at Cakenhagen in Tivoli. They enjoy the cakes and the lovely view of Nimb Hotel’s beautiful façade and Tivoli Gardens. With the Cakenhagen book, readers can recreate the cakes at home in their own kitchens. There are recipes for pies, mousse cakes, cookies, macarons, pastries and much more. Not to forget the popular Cakenhagen kringle. ‘Kringle’ is a pastry most Danes love and associate with tradition and hygge. Where there is coffee and a kringle - there is happiness and hygge.

Good cakes take time
At Cakenhagen in Tivoli, we celebrate pleasure, traditions and being in the present. “Always like never before” is the motto of Tivoli Gardens and Cakenhagen, where guests of all ages and nationalities can experience a cozy cake experience. Now our guests can recreate their sweet memories at home with the help of the tasty Cakenhagen recipes featured in the book. Torben Bang invites you to really enjoy the process of cake baking:

“I hope people will drink a good cup of coffee and enjoy trying the recipes without stress. It takes time to create a good cake.”

About the book Cakenhagen
Cakenhagen, published by Tivoli on 7 June, is a coffee table book containing cake recipes from Cakenhagen – the place in Tivoli where you can enjoy Head Pastry Chef Torben Bang’s creations. The book costs DKK 295 (35 GBP) and can be bought at the website www.nimb.dk/da/cakenhagen, at Cakenhagen, Nimb Hotel and Little Tivoli (new shop in Tivoli). Cakenhagen is published in Danish and English.

About Torben Bang
“It has to be worth the calories” is Torben Bang’s motto. He is a trained confectioner and chocolatier, and has been Pastry Chef at Kokkedal Slot in Denmark and worked for Knipschildt Chocolatier in USA. Torben Bang has received great recognition for his craft in Denmark and internationally and has participated in numerous Danish and international competitions and television programmes.

Contact Mette Rou Lund at melu@tivoli.dk and phone: +45 22237213 for recipes and high-res photos of cakes.