

Nomi Abeliovich
Recent Works
2017-2022



Edible layer cakes, various compositions (2016-2018)

Flour, eggs, sugar, butter, cream, chocolate, vanilla, spices, fresh, cooked, candied & dehydrated fruit

Various heights x \varnothing 20cm

Artist Statement

I am a multi-disciplinary artist, architect, curator and gastronome based in Tel Aviv.

Born in Jerusalem, I graduated with a BA(Hons) from the University of Westminster (2001) and a Diploma in architecture from The Bartlett, UCL (2004). I have earned a Master's degree in Food Culture & Communication from the University of Gastronomic Sciences in Parma, Italy (2009) and a diploma in 'Hautes Etudes du Goût' from Université de Reims in Champagne-Ardenne, France (2011). In 2022 I graduated from the Postgraduate Program for Design Curatorial Studies in Shenkar College of Engineering, Design and Art, Israel

I have always been fascinated by cakes. My recent project's subject matter are layer cakes. Naked layer cakes. Cakes that are transparent, with their innards showing on the outside. These exist as an idea, a foodstuff, as objects of desire, as stains of color and as architecture.

Inspired by the Japanese fake food art form and, I utilize my past experiences and skills both an architect and a gastronome, to create, document and explore cakes and their replicas. They are produced in layers and are repeatedly manipulated, assembled and re assembled using various mediums such as baking, watercolor painting, photography and digital media (stop motion & gifs). Cooking and baking techniques are taken out of their context and applied as model-making techniques; polymer clay crumbs are baked in the oven, wax frosting is melted on the stovetop, a cookie cutter is used as a base mold etc.

The exploration of the cakes through various scales, mediums and perspectives constantly blurs the lines between archetype & replica, food & architecture. The cakes, repeatedly constructed and deconstructed, act as self-portraits and raise issues of sexuality, sensuality and livelihood, victimization and empowerment, life, death & decay.



Second life (2018)
Mixed media
A miniature scale model 6x \varnothing 6cm



Reliving (2018)
Mixed media
A miniature scale model 6x \varnothing 6cm



Bare & naked (2018)
Wood-free & silk paper
White on white miniature scale model 9x9cm



Miss- understood (2017)
Watercolor & gold leaf on paper 23x31cm



The missing piece (2017)
Watercolor on paper 23x31cm



Mirrors (2017)
Digital collage 23x31cm
Also available in various sizes



Reflections (2018)
Digital collage 26x36cm
Also available in various sizes



Kintsugi Cake (2018)

The traditional Japanese artform of restoring the fragments of broken pottery with golden joints
Digital collage 26x36cm. Also available in various sizes



Kintsugi Cake (2018)

Deconstructed, reconstructed naked layer cake

Flour, eggs, sugar, butter, cream, vanilla, tea, spices, fresh, cooked, candied & dehydrated fruit. 30x20cm



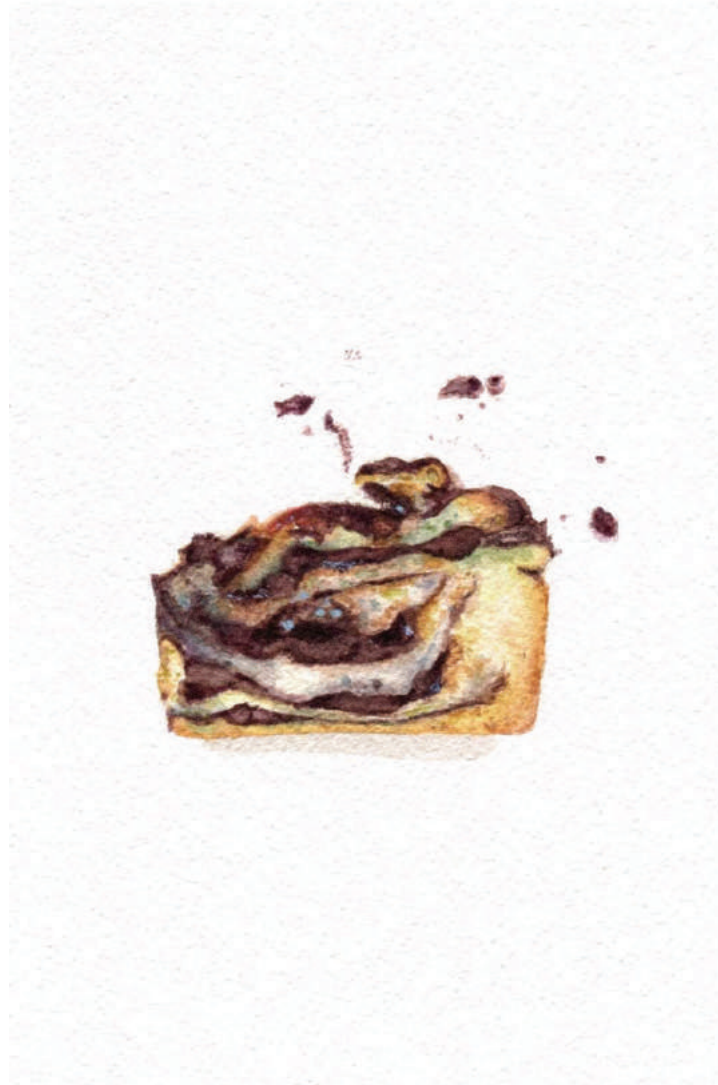
Kintsugi Cake (2018)
4 sides to every story
Watercolor on paper 26x36cm



Kintsugi Cake (2018)

Celebrating scars

Watercolor & gold leaf on paper 26x36cm



Babka section (2019)
Watercolor on paper 18x26cm



Mis(s) Aligned (2019)
Watercolor on paper 18x26cm



Cake scan (2019)

Yeast risen dough on parchment paper covered in chocolate and filled with

- Dark chocolate, hazelnut spread & Pailleté Feuilletine
- Blond dulcify chocolate, salted almonds & Pailleté Feuilletine



Cake scan (2019)

Yeast risen dough on parchment paper covered in chocolate and filled with

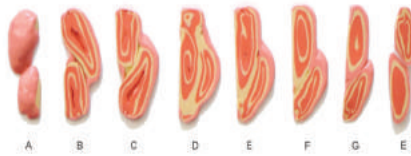
- Dark chocolate, hazelnut spread & Pailleté Feuilletine
- Blond dulcsey chocolate, salted almonds & Pailleté Feuilletine



Opening up to the impossible (2019)
Variations on a theme
Watercolor on paper 18x26cm



The World's 1st ever Ruby Chocolate Babka (2019)
Yeast risen dough on parchment paper covered in ruby chocolate
and filled with Ruby chocolate & Pailleté Feuilletine

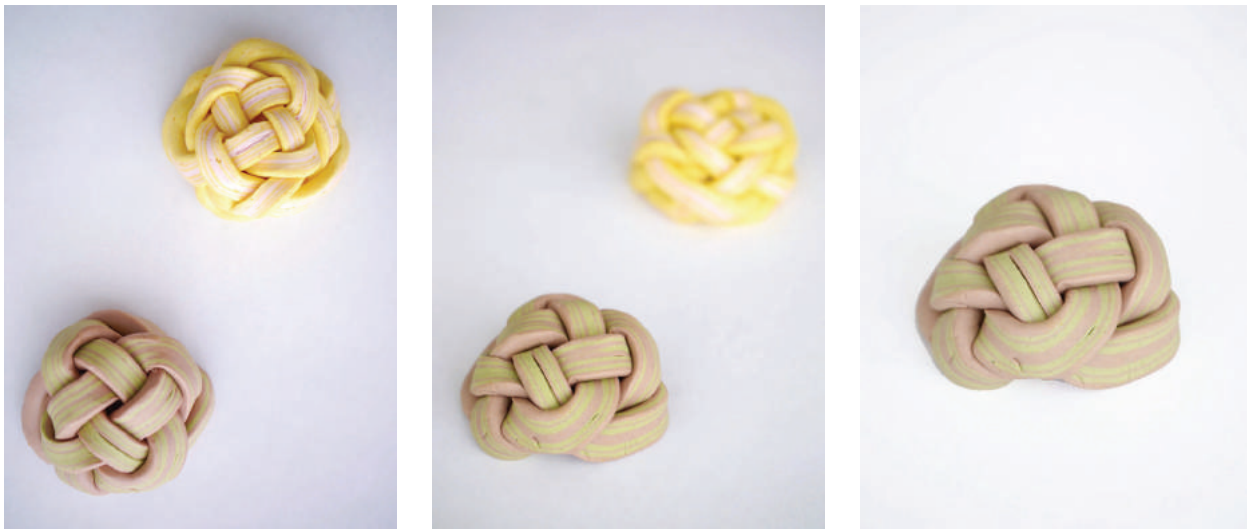


Cross section

Long section

Plan section

Cake Am Are I (2019)
 1:5 scale model
 Plasticine on paper



The Architecture of a Babka Knot (2019)

1:5 scale model

Gum paste, matcha green tea powder, cocoa powder



The Architecture of a Babka Knot (2019)

Cross section

1:5 scale model

Gum paste, matcha green tea powder, cocoa powder

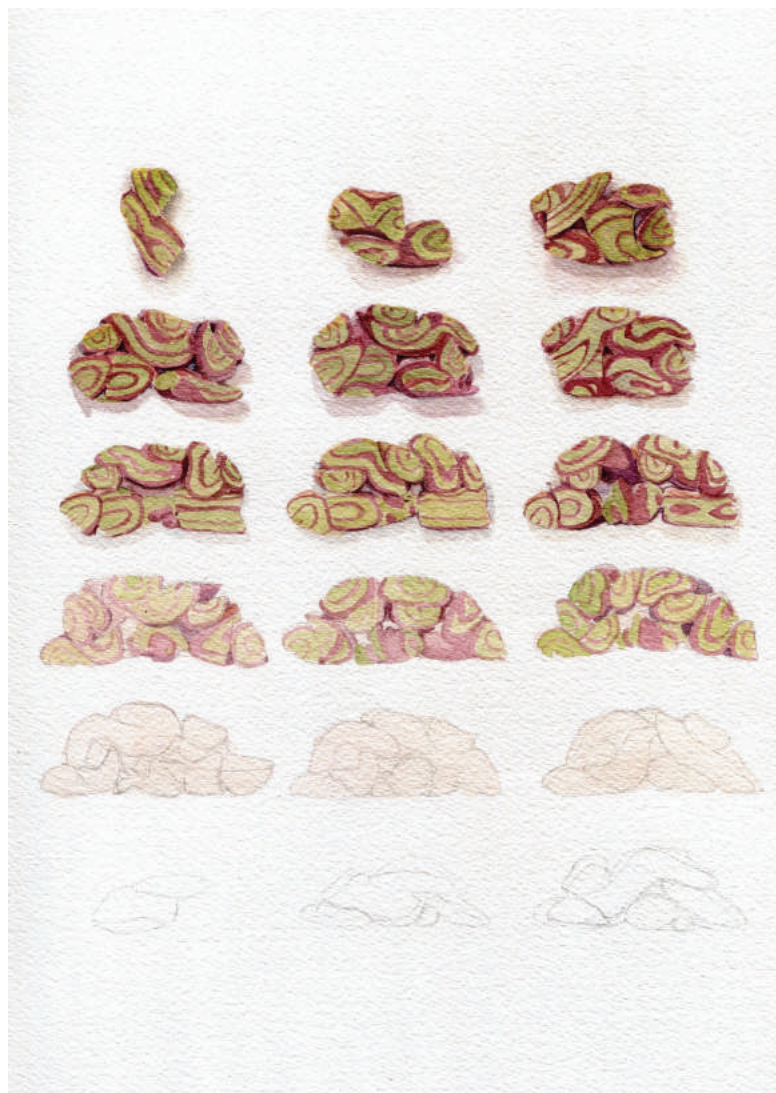


The Architecture of a Babka Knot (2019)

Cross section

1:5 scale model

Gum paste, matcha green tea powder, cocoa powder



Layers and Layering (2019)

The Anatomy of Babka

1:1 scale watercolor on paper of a 1:5 miniature scale model

Watercolor on paper 26x36cm



Tin can baking (2019)
A triple chocolate croissant-muffin- babka hybrid



Tin can baking (2019)

sections

A triple chocolate croissant-muffin- babka hybrid



The Reality of Cake, dissected (2019)
Watercolor on paper 26x36cm



The Aesthetics of Analysis & The Secret Life of Cake (2019)

1:5 scale model

Gum paste, cocoa powder, red current pigment powder

Plan section



Diagonal section



Long section

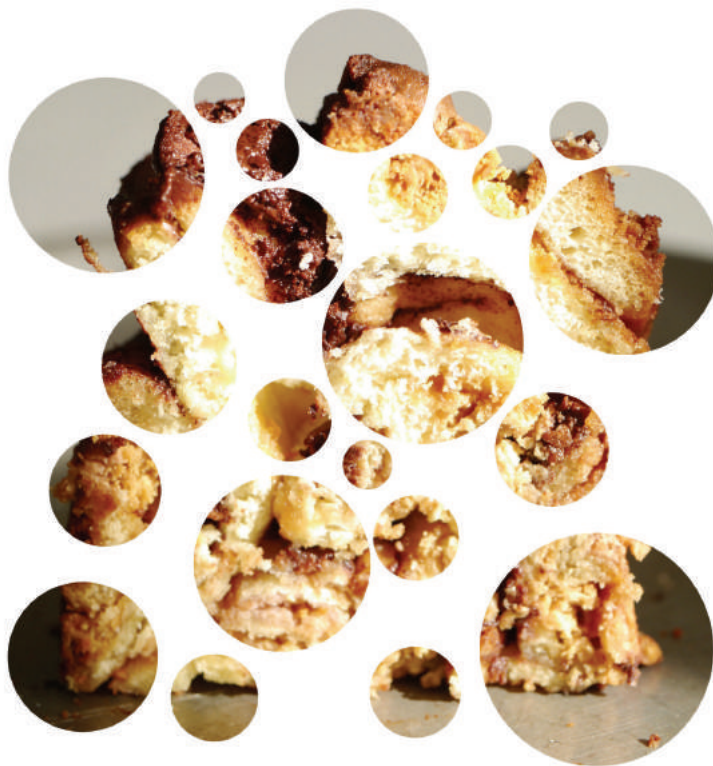


Irregular section

The Aesthetics of Analysis & The Secret Life of Cake (2019)

1:5 scale model

Gum paste, cocoa powder, red current pigment powder



Paper cut i (2019)

Cake sections

Digital collage 26x36cm. Also available in various sizes



Paper cut ii (2019)

Cake sections

Digital collage 26x36cm. Also available in various sizes



Paper cut iii (2019)

Cake sections

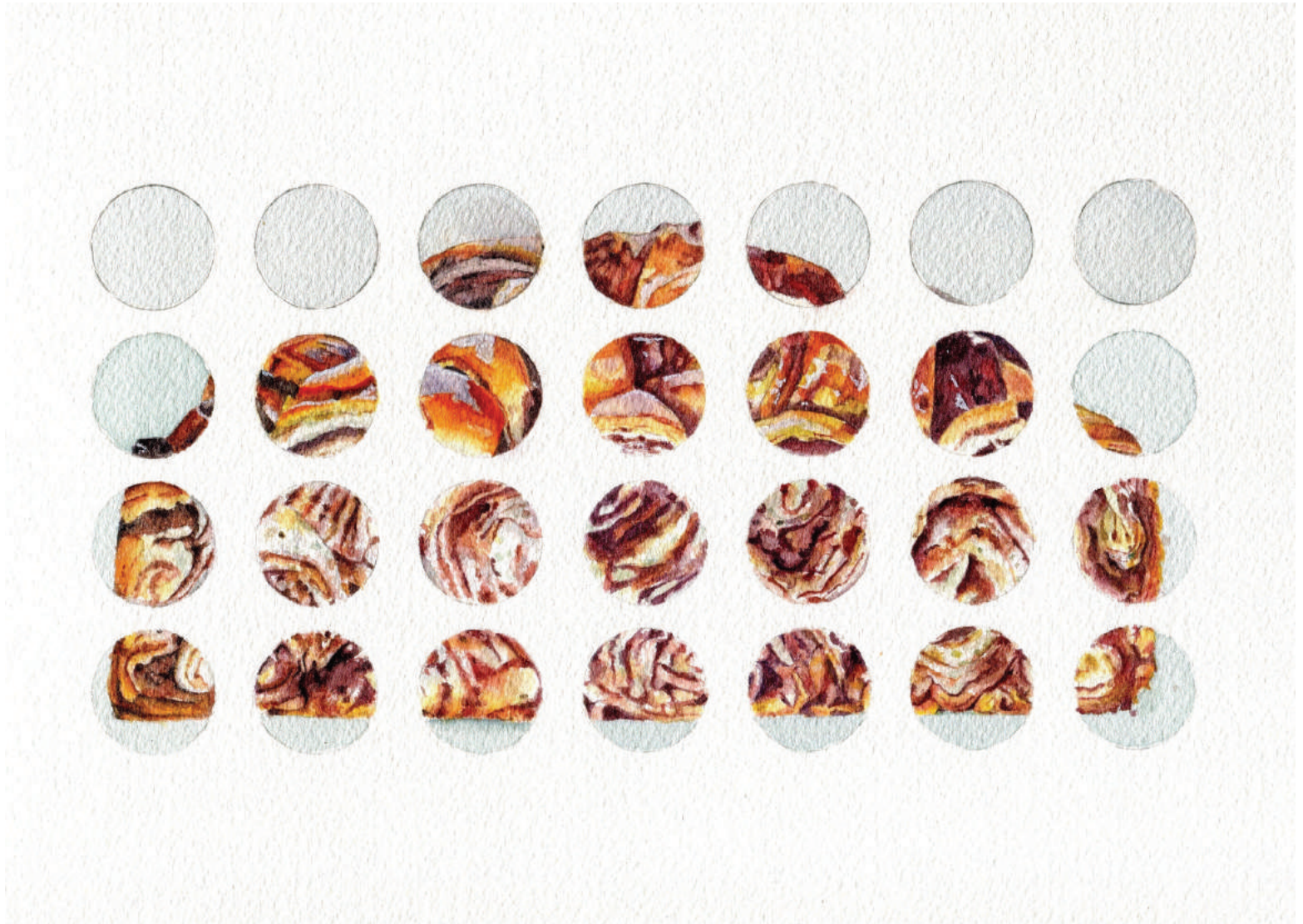
Digital collage 26x36cm. Also available in various sizes



My coin collection of cake section (2019)
Watercolor on paper 26x36cm



Through the looking glass; a collection of windows/ cakes (2020)
Watercolor on paper 26x36cm



Looking out. Rugelach cake section (2019)
Watercolor on paper 26x36cm



Un-cake & De-section (2019)
Watercolor on paper 26x36cm



My Blind spots (2020)
Watercolor on paper 26x36cm



Also a cake (2020)
Watercolor on paper 26x36cm



Paris Pastry Postcards (2019)
Watercolor on paper 26x36cm



Tel Aviv Pastry Postcards (2021)
Watercolor on paper 26x36cm



In Retrospect. Naked layer cakes 2016-2021 (2021)
Watercolor on paper 26x36cm



The Geology is Shifting (2022)
Watercolor on paper 26x36cm



My birthday, in cakes 1977-1983 (2018)
Watercolor on paper 26x36cm



Reclaimed and revived. My birthday in cakes 1977-1983(2021)
Polymer clay, soft pastels and paper



Reclaimed and revived. My birthday in cakes 1977-1983 (2021)
Polymer clay, soft pastels and paper



'Cakes that blew my mind and ultimately changed the course of my life' Diorama series (2021)
Polymer clay, soft pastels and paper



'The Cakes of Others' Diorama Series (2021)
Polymer clay, soft pastels and paper

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