

Home / Community Features / Mich Turner: Baking with the Stars (and Kenwood)

Mich Turner: Baking with the Stars (and Kenwood)

Category [Kitchen](#)

Published 17th March 2017 by Phil Mann



About Kenwood

The Kenwood brand launched 70 years ago and we think that's worth celebrating. The real Ken(neth) Wood decided to invent a machine that would save cooks and home-owners alike time and effort in the kitchen. He came up with the original design: the A200 mixer. Four speeds, two bowls, twin beaters, a juicer, a whisk and even a cutlery polisher: not bad for it being only a couple of years after the end of WW2!

Throughout the years Kenwood have reinvented the wheel and produced kitchen classic after kitchen classic. We're excited to share the next 70 years of [Kenwood](#) with our customers.



[Shop Now](#)

Kenwood Chef Elite Stand Mixer

Mix, whisk and beat to create delicious recipes in your own kitchen with the highest quality equipment with this Kenwood Chef Elite StandMixer. The planetary mix action maintains speed and power even under heavy loads

The 6.7L large capacity non-stick stainless steel bowl helps you effortlessly prepare food and is perfect for entertaining groups of friends and family. With measuring graduations and handles.

Food Processor Attachment

This Kenwood Food Processor Attachment features a high quality stainless steel chopping blade.

It is tough, durable, shatterproof and dishwasher safe.

It fully interlocks for complete safety and peace of mind.

Kenwood Thermo Resist Blender Attachment

- 1.2l capacity for hot liquid
- 1.6l capacity cold
- Borosilicate glass and plastic thermo jug

Mich Turner's Top Tips

Mich Turner has some great tips to help you get the most out of your Kenwood mixer. See below to see how she makes the most delicate and delicious vanilla buttercream icing in minutes, using the non-stick bowl, mixing tool and the precision adjustment functions.

Shoppers Who Read This Article Ultimately Bought



Styled By Tapered Trousers

Great Price

[Buy Now](#)



Nicole 3 Pack Soft Touch Short Sleeve Top

Great Price

[Buy Now](#)



Emelia Bengaline Trouser

Great Price

[Buy Now](#)



Just Be You Asymmetric Chiffon Hem Tunic

[Write a Review](#)

Great Price

[Buy Now](#)



Mich Turner

Celebrity baker Mich Turner, MBE is the founder of the world-renowned Little Venice Cake Company. Her award-winning cakes have won her numerous awards and an A-list clientèle. She has baked for Her Majesty the Queen, Madonna, Gordon Ramsey, David Beckham, and Simon Cowell. Mich is helping us launch an exciting new range here at Ideal World.

We find out more about how Mich started baking and why she loves the [Kenwood](#) brand.

Mich says:

"Having been baking since I was 4 years old when I used to watch Delia Smith on Saturday Morning Swap Shop, I would stand on a chair in my Mother's kitchen making pastry and cutting out shapes. Even at that early age I would pretend I was describing what I was doing to my imaginary audience!

"It was when it came to choosing my O Levels I decided to take Home Economics in addition to all the sciences as a preferred choice because I loved cooking, baking and at the same time wanted to understand the nutritional, physical, microbiological and chemical process of food. I entered and won my first cookery competition at the age of 15 and then went on to study Biology, Chemistry and Home Economics at A Level with a view to go on to study Food Science and Nutrition at University.

"It was whilst I was studying my A Levels, My Home Economics teacher asked me if I would like to make her wedding cake. I enrolled on a 4 day course with Mary Ford to learn the basics of Top Ornaments, Frills and Flowers and so the passion, skill and creativity was born. I invested in my very first Kenwood at this time and used it for every cake, filling and frosting I made and baked. This was quite a grown up investment for a 17 year old, but felt it was hugely important to invest in the key tools to be a professional.

"I took my Kenwood with me to university and quickly became known as the go-to for baking on campus! I'd make fruit cake with dried fruits, figs, apricots and dates and bake it with a layer of marzipan in the centre of the cake. It was a staple of the 2nd year undergraduates at Surrey University!

"I was sponsored during my 4 years at University by United Biscuits and spent my 3rd year in industry stationed at McVitie's in Harlesden overseeing 750,000 Christmas Cakes for Marks and Spencer, and Jaffa Cakes.

"After I graduated I worked as a Buyer at Harvey Nichols for Bakery and Patisserie. It was in 1999 that I left Harvey Nichols to set up Little Venice Cake Company officially. Since this time the company has baked over 10,000 bespoke cakes and it is so important to have the right tools for the job to ensure you get the very best out of each and every recipe.

"I've made cakes for many celebrities and international royalty and was awarded an MBE in 2010 for my services to the Catering Industry.

"My style is always involving – in my new book "Have Your Cake and Eat It" I feature Delicious and Nutritious recipes for healthier everyday baking. The most essential element to have is patience to maximise every stage of the preparation before baking, filling or frosting a cake. This is where the brand new kMix comes in to its own - it's sleek, powerful, easy to clean, versatile and robust to deal with the rigours of baking in my kitchen."