

We Love Pastry

9

Meet The ARTIST

AN EXCLUSIVE
INTERVIEW WITH
BEATA
TOMASIEWICZ

Exclusive TUTORIALS

DETAILED AND
VERY EASY TO
FOLLOW

New SHADES of Pasta Model

REVIEW OF OUR
NEW RANGE OF
COLOURS

WIN and enjoy free products

GIVE YOURSELF A
CHANCE OF
WINNING





PAOLO ZOLLA
DIRECTOR



by Michael Wehrmann using Saracino Pasta Model, Pasta Top and Flower Paste by Arati Mirji



by Elisabete Caseiro using Saracino Modelling Chocolate, Isomalt and gel colours

“Summer is the time when it is too hot to do the job that it was too cold to do last winter.” (Mark Twain).

I have always liked the paradoxes of the great American writer, but we will take advantage of the summer to give free rein to our imagination and create colourful cakes that match this wonderful season.

The new range of Pasta Model and Pasta Top now includes around twenty colours, ranging from yellows to reds, from blues to greens, with various shades that make even the most complicated creations easy. The great ductility and malleability of Pasta Model combined with the splendid silky effect of Pasta Top allow us to obtain a fantastic chromatic kaleidoscope.

At our stand at the recent SOFLO show in Miami, we collected beautiful examples that we have shared on our social networks. Thanks to the contribution of some Saracino ambassadors (La Belle Aurore - Silvia Mancini - Carla Puig - Sachiko Windbiel) we have presented countless ideas that can be an excellent reference even for novice cake designers.

In preparation for the "Salon de la Patisserie", scheduled in Paris for the month of June, we will offer other pleasant proposals, elaborated by our French ambassadors, (Nicole Veloso – Claire DS) which you will find at the show at the Saracino stand, where there will also be guests such as prestigious French Tiktokers such as Daniel Martins, Luma’s Cake School and other splendid collaborators.

We await you with joy.



by Jenny Bacchus using Saracino Wafer Paper 0.30 and Powder Colours



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SYLWIA PRICE
EDITOR

Welcome to our June issue of 'We Love Pastry'. It's one of my favourite issues and time of year as we can literally feel summer streaming through our windows. And what comes with the summer? Well, an end of another school year (good luck for the school summer holidays all you parents out there!), summer vacations, BBQ's, and hopefully lots of sunshine and much outdoor fun. Don't forget the sunscreen!

As always, in this issue we proudly share beautiful, well explained, and easy to follow tutorials with you. Thank you to all this month's contributors for their hard work.

We also share lots of your fellow cake makers' creative cake ideas and techniques to help you expand your cake repertoire and skills. You will meet last month's competition winner and you will have a chance to take part in this month's competition where you can win Saracino goodies worth £50!



by Beata Siedlecka using Saracino Pasta Model

We have an exclusive interview with the incredibly talented Beata Tomaszewicz. Her creations made of wafer paper are truly amazing. In fact, we are excited to let you know that you will be able to learn from Beata at Cake International 2023. Check out the interview for further details.

For those of you who don't know yet, we have recently released new colours of our Pasta Model and Pasta Top. Carol told us all about Pasta Top in our previous issue and this month you can read about Pasta Model.

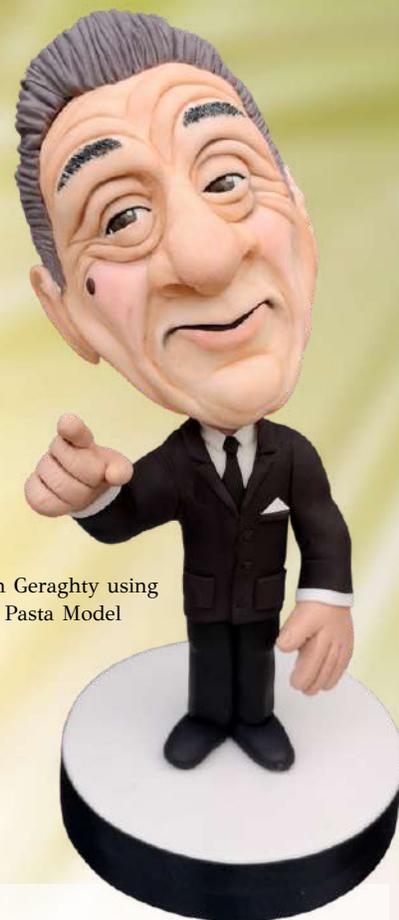
Why not get the sun lounger out, grab a glass of something cold and enjoy a read in the sunshine?

See you all next month.

Sylwia xx

OUR AMAZING CONTRIBUTORS

Torty Zeiko, Podivjani Muffin, Dutch Cakes, Simply Baked By Emma, Radiki's Cakes, Georgia Ampelakiotou - Georgias Cakes, Sébastien H. Cupcake Artist, Chikz Patisserie, Torty od Snova, Doreen Zilske, Vicky du Plessis, Cakes by Carol



by Karen Geraghty using Saracino Pasta Model

CONTACT US

SARACINO ITALY

info@saracinogelati.com

SARACINO UK

info@saracinodolci.co.uk

SARACINO USA

Saracino.usa@gmail.com

SARACINO SPAIN

espana@saracinogelati.com

SARACINO FRANCE

france@saracinogelati.com

SARACINO GERMANY

info@saracinodolci.de

SARACINO POLAND

saracino@wp.pl

SARACINO GREECE

gtrevisan@tebegreece.com

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by the seaside

IVETA
KOŠÍKOVÁ

Torty Zeiko





IVETA KOŠÍKOVÁ

I'm from Slovakia. I have a great husband, two children, two cats and an aquarium with fish. I am a creative artist and an interior designer,

I paint on textiles, and cake decorating has been my hobby for about 7 years. I won a gold medal and GRAND PRIX 2020 at the international competition in Poland, and 1st place in the Cake International Virtual Edition 2020. I love colours.



WHAT YOU NEED:

INGREDIENTS

- Saracino Pasta Scultura
- Saracino Royal Icing
- Saracino Wafer Paper 0.60
- Saracino Modelling Chocolate: White
- Saracino Powder Colours: White, pink, orange, sky blue
- Saracino Gel Colours: Black, light green, light blue
- Edible pearls
- Edible glue - Saracino cake gel
- Clear alcohol
- Crushed cookies
- Black pen (edible)
- Cakes and fillings of your choice
- Dark chocolate ganache

EQUIPMENT

- Silicone mat
- Pencil
- Sharp knife
- Various brushes
- Modelling tools
- Spatula
- Sponge
- Pliers
- Wires
- Cake drum





STEP 1 Prepare and fill your cake to the shape as shown.



STEP 2 Cut the cake with a sharp knife into 3 unequal parts. Carve the three parts gradually into an oval shape.



STEP 3 Arrange the ovals on a cake drum.



STEP 4 Mix the cake off cuts with a small amount of melted chocolate. Set aside some of the mixture and apply the rest to all parts of the cake and adjust their shape to the final form according to your imagination.



STEP 5 Spread dark chocolate ganache on the surface of the cake with a spatula.



STEP 6 These are stones so no need to be perfect. Cover all three ovals gradually.



STEP 7 Work your Pasta Scultura and mix in a drop of black gel colour.



STEP 8 Press the paste on a worktop with your hands. We want a rough texture.



STEP 9 Put the paste on the cake and press it down with your hands.



STEP 10 You can achieve the same effect as steps 7 - 9 by mixing white chocolate ganache with a drop of black gel colour.



STEP 11 If you choose this option, apply the ganache to the cake with a spatula.



STEP 12 Spread the coloured ganache with a spatula on all parts of the large oval and create the appearance of a stone.



STEP 13 Mix a drop of black gel colour in clear alcohol and use a sponge to apply it irregularly on the cake.



STEP 14 Mix the olive green gel colour with clear alcohol and apply it irregularly to the upper part of the cake with a wider brush.



STEP 15 Mix white powder colour in clear alcohol to a thick paste and apply it with a sponge to give a distinct texture.



STEP 16 Paint the cake with diluted black gel colour.



STEP 17 Paint the cake with thick white paint.



STEP 18 Repeat the same procedure on all three ovals working randomly as they all need to look different. Your "stones" are ready.



STEP 19 Press the rest of the reserved chocolate mixture into the gaps between the "stones". Coat the mixture using any cream or melted chocolate.



STEP 20 Sprinkle the cream with crushed light biscuits to create a sand effect.



STEP 21 Lightly sprinkle the surface of the stones with the crushed biscuits.



STEP 22 Use edible glue to stick pieces of 'moss' that we make in the microwave. To make the moss : 1 egg and 2 tablespoons of sugar (whisked), add a spoon of honey and 2 tablespoons of plain flour. Add green colour and mix. Split into 3 plastic cups and put in the microwave for 1 minute.



STEP 23 According to the instructions on the package, prepare thick royal icing and mix it with a drop of blue gel colour.



STEP 24 Start applying royal icing with a spatula. Work from the biscuits towards the edge of the drum to create a sea wave effect.



STEP 25 Add more blue colour into the royal icing to get a richer shade and continue applying it.



STEP 26 Add white powder colour and clear alcohol into the royal icing to make a liquid. Spray "stones and sand" to create the effect of foamy waves.



STEP 27 To finish, spray the composition with thin blue paint.



STEP 28 Cut an oval, drops and a heart out of wafer paper with a sharp knife.



STEP 29 Shade the edges of the oval with blue powder colour.



STEP 30 Also shade the drops with blue colour. Shade the heart with pink and orange powder colour.



STEP 31 Mix green and orange colour with clear alcohol and paint the writing with a thin brush.



STEP 32 Use edible glue to stick the drops and the heart on the oval.



STEP 33 Outline the individual elements with a black edible marker.



STEP 34 Mix white powder colour in clear alcohol and paint "highlights" on the individual elements.



STEP 35 Glue a wire to the back of the sign with edible glue. Shape the wire into a spring shape using any long tube.



STEP 36 Insert the finished wire into the cake between the stones. Our "seashore" is ready! Decorate with several edible pearls of different sizes.

URSKA
PAHOR

Podivjani Muffin

safari time

Podivjani Muffin
SUGAR ARTIST





URSKA PAHOR

My name is Urska and I'm from Slovenia. From an early age I was attracted to creativity, colours and art. But I found passion for baking through my mother, she is an amazing cook and baker. Although later on I pursued a career in graphic design, I've never stop baking and creating sugar art.

I've been a hobby baker since 2011 when I discovered the magical world of sugar paste on television. I've always loved baking, but I discovered my true passion for sugar paste figurines three years ago and then my project Podivjani Muffin was born. Since then, I have taken a few classes, but most of what I know today is self-taught. I'm constantly learning, practicing and working hard to improve and challenge myself.

I don't have any experience with big competitions and exhibitions yet, but I have big dreams and high expectations and I can't wait to see what the future has in store for me.



PODIVJANIMUFFIN



@podivjanimuffin

WHAT YOU NEED:

INGREDIENTS

- Saracino Pasta Top: White
- Saracino Pasta Model: White, tiffany, light green, rose beige, brown, green, yellow, orange
- Saracino Gel Colours: Green, yellow, light blue, rose beige, brown, black, white
- Edible glue - cake gel

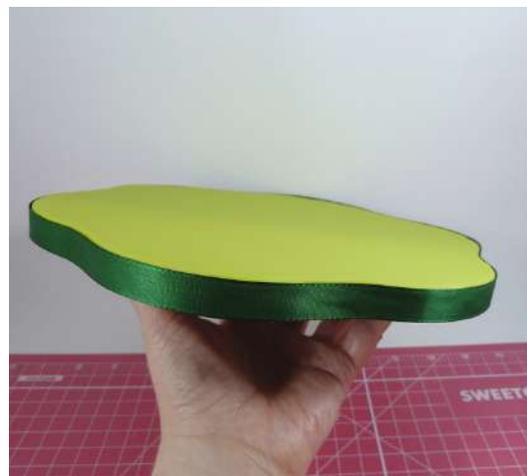
EQUIPMENT

- 25cm diameter "petal" cake drum
- Green ribbon
- Wooden skewers
- Flower wire 20 and 26 gauge (colour doesn't matter)
- Pliers
- Rolling pin
- Sharp knife or scalpel
- Silicone brushes
- Leaf shape cutters
- Brush for edible glue / water
- Wheel stitching tool
- Paper and pen
- Scissors
- Ball tool
- Dresden tool
- Flower cutter (daisy)
- Cloud cutters



edible glue

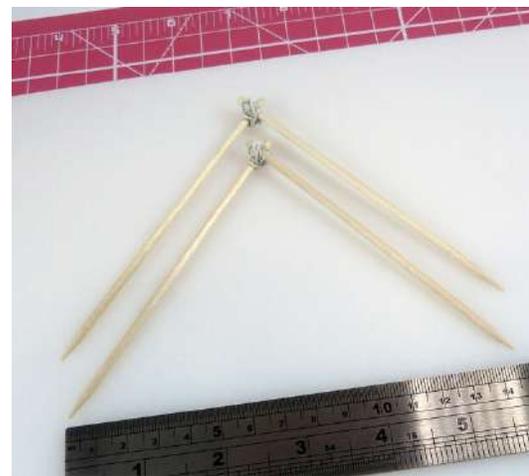




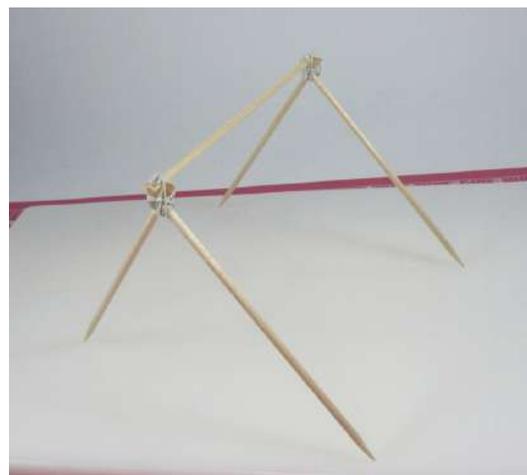
STEP 1 Take a cake drum of your choice. For the size of the decorations in this tutorial I recommend a round board 25cm dia. or a “petal” cake drum of the same dimension. Cover the cake drum in light green paste. I coloured white Pasta Top with light green and yellow gel colours. Attach a ribbon around the drum.



STEP 2 For the tent prepare 5 wooden skewers and short pieces of 26 gauge floral wire.



STEP 3 Cut 4 skewers to approximately 12-13cm. Using the wires tie two skewers together in a triangle shape so the sharp pointy ends are down and are approximately 14-15 cm apart.



STEP 4 Cut a wooden skewer to approximately 12-13cm (without the pointed sharp end). Connect to the top of the triangles using wire.



STEP 5 Position the tent frame on the cake drum to check the size. Leave room for a tree on the right hand side. When you are happy with the position of the tent, gently push down to mark the position with four dots.



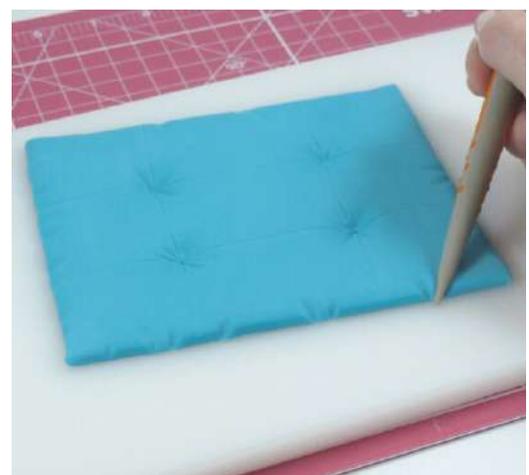
STEP 6 For the inside pillow, prepare turquoise coloured Pasta Model by mixing tiffany coloured paste with some light blue gel colour. Roll it out.



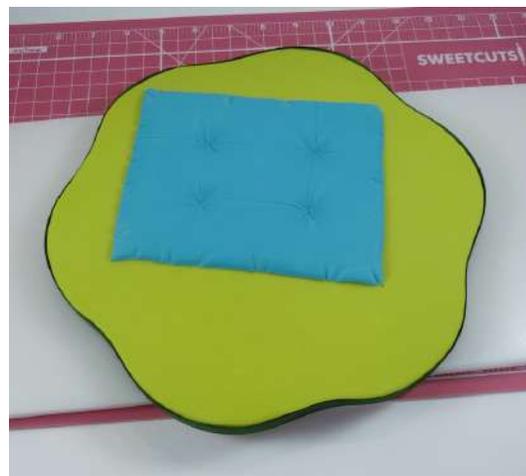
STEP 7 Measure the size of the tent bottom.



STEP 8 Cut out the exact size of the tent bottom. My pillow measured 12 x 15cm and I used 90g of paste.



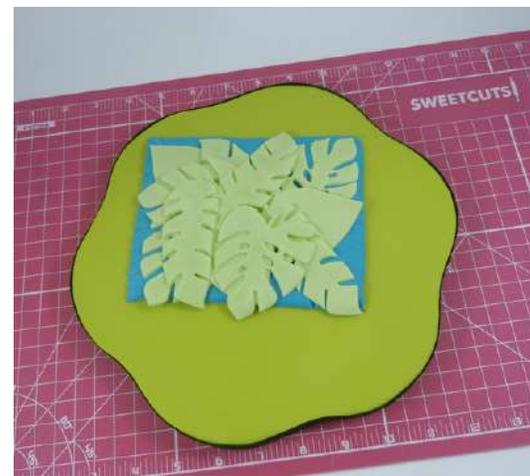
STEP 9 Mark “pillow” like texture with a soft silicone brush. As I cover my pillow with some leaves, you can skip this step.



STEP 10 Position the pillow where the tent will be.



STEP 11 Make some leaves using pale light green (mix together light green paste with white paste).



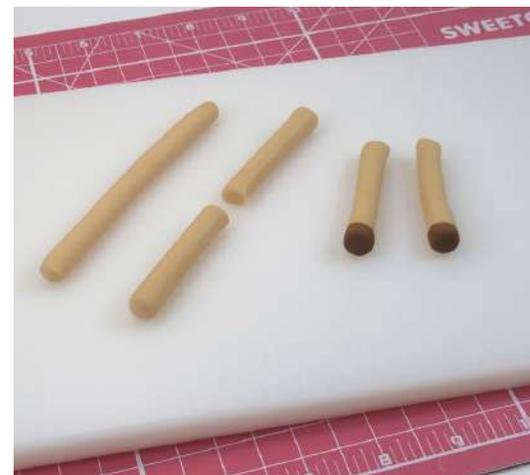
STEP 12 Arrange the leaves on the pillow.



STEP 13 Prepare the paste for the giraffe. Mix rose beige Pasta Model with some rose beige gel colour to accentuate it. Use 45g for the body and neck. Between your hands roll out the long neck of the giraffe.



STEP 14 Gently push down to shape the back. Insert a wooden skewer into the neck and cut leaving enough for fixing the head.



STEP 15 To make the legs, take 10g of the paste, make a long sausage, cut it in half and to each of them attach a dark brown hoof.



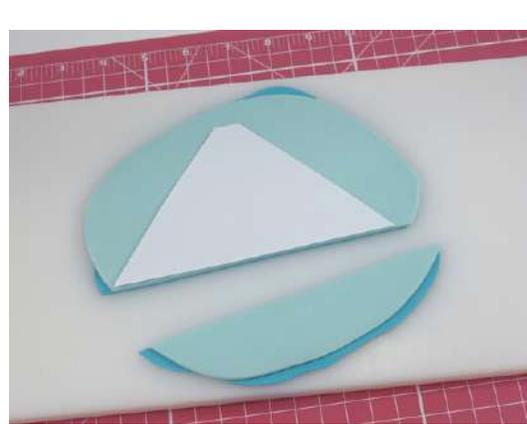
STEP 16 Bend both legs. Attach one leg standing up and one laying down to the side.



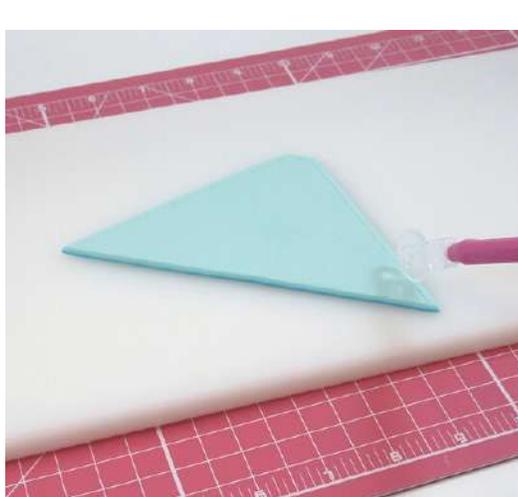
STEP 17 Make the tail with 0.7g of paste. Make a narrow teardrop shape and apply some lines as texture. Attach the tail.



STEP 18 Paint the giraffe pattern all over the body and legs with brown gel colour. Leave the giraffe aside to let the paint dry.



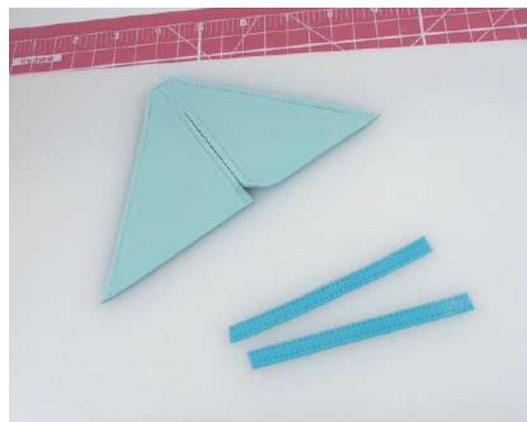
STEP 19 Take the turquoise paste and mix with white to make a light turquoise colour. The tent will be a two colour “fabric”, turquoise on the inside and light turquoise on the outside. First we’ll make the back and entrance of the tent (the triangles). Take a sheet of paper and trace the size of the triangle on it. Roll out both pastes and attach them together with water. Cut out both triangles.



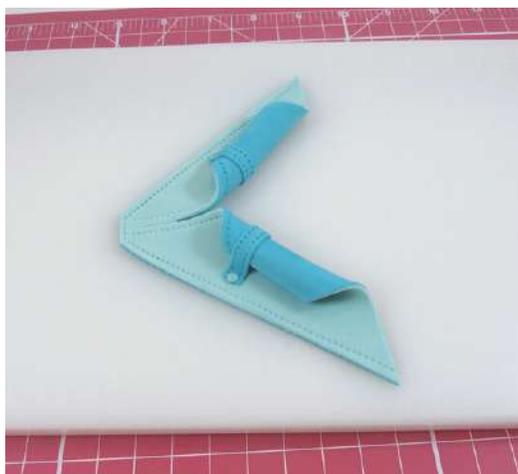
STEP 20 Add stitching marks on the edge of the light colour. Note: you can make a “window” on the back of the tent if you want more light inside.



STEP 21 Apply some edible glue on the wooden skewers and gently attach the back of the tent.



STEP 22 Take the other triangle and add stitching marks on the edge of the light colour. Cut in the middle of the triangle 3/4 from the bottom up and make stitching marks on both sides of the center, from bottom to the top. Cut two strips (turquoise colour) and add stitching marks.



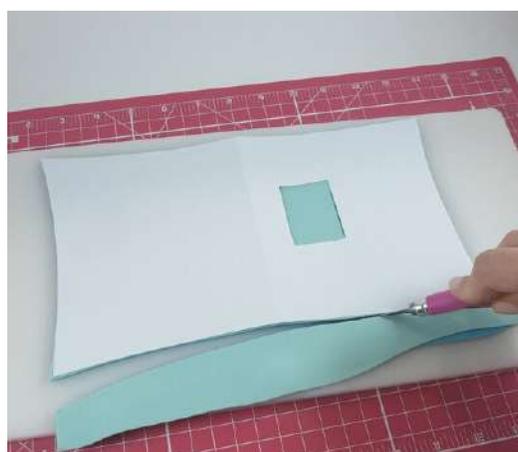
STEP 23 Roll both edge points from the center up and wrap the “fabric” up. Attach the two strips like they’re tying the opened entrance.



STEP 24 Apply some edible glue on the wooden skewers and gently attach the entrance of the tent.



STEP 25 Take a sheet of paper, fold it in the centre to represent the top of the tent. Cut out a window on one side (you can add another window on the other side if you like). Lay the paper on the structure and trace the size of the tent.



STEP 26 Using the paper template cut the tent pattern on the two coloured paste (turquoise and light turquoise).



STEP 27 Make stitching marks on the light colour side on the edges and around the window.



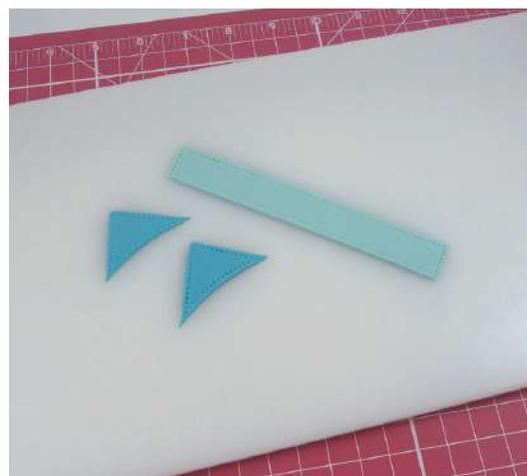
STEP 28 Apply some edible glue on the top of the wooden skewer and both triangles. Take the giraffe and position it for the neck to stick out of the window. When you're happy with the position, attach the giraffe to the bottom with some edible glue. Now lay the tent cover over and gently press down over the skewers with the glue to attach it.



STEP 29 Cut a small double-colored square the same size as the window and wrap it in a roll almost to the end, leaving one part straight.



STEP 30 Cut two strips (turquoise colour), add stitching marks, glue them on the edges of the roll and attach them all together above the window as shown.



STEP 31 Cut two small triangles (turquoise colour) and add stitching marks. Cut one long strip (light turquoise colour) and add stitching marks.



STEP 32 Attach the long strip on the top of the tent and the small triangles on the top of the entrance and the back of the tent.



STEP 33 Make a very small drop shape with a small hole in it from the turquoise colour (the pull of the zip slider). Attach the pull just where the cut on the front entrance ends.



STEP 34 Make arms for the giraffe. As with the legs take 10g of the paste, roll it into a sausage, cut in half then shape and bend them.



STEP 35 Attach the arms to the giraffe.



STEP 36 For the head use 20g of the paste. Roll it into a ball and then make a short sausage shape. With a finger, thin the center a little bit and then flatten the upper end of the head and pull out the bottom end.



STEP 37 This is the side view of the head.



STEP 38 With a Dresden tool make a triangle-shaped mouth. Make two holes for the nose with a small ball tool. With a bigger ball tool make sockets for the eyes. Fill the mouth with white paste. Make lines on the white for the teeth. Take two small pieces of white to make the eyes (one smaller than the other).



STEP 39 Roll two very small sausage shapes for the eyelids.



STEP 40 Attach the eyelids above the eyes. Paint black eyes with black gel colour. When the black is dry, add white dots with white gel colour.



STEP 41 With edible glue attach the head to the neck. Cut off the upper part of the head.



STEP 42 Make the ears with a small teardrop of paste, press a dint in the middle and pinch at the bottom.



STEP 43 Attach the ears to the head. Paint the giraffe pattern on the head.



STEP 44 Mix some "giraffe" colour paste with dark brown paste to make a softer brown for the hat. Roll a small amount and cut a circle approximately 3.5cm in diameter.



STEP 45 With the same colour make a round top like the size of the cut-off piece of the head before. Attach the two hat pieces together with edible glue.



STEP 46 Make a thin strip with dark brown paste. Use edible glue to attach the strip from one side to the other, under the chin. Attach the hat to the top of the head.



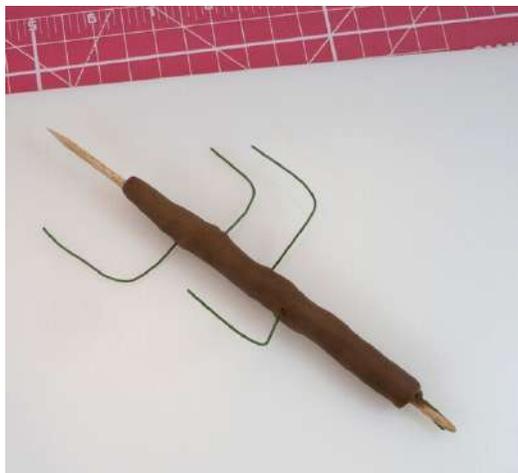
STEP 47 Finally make two dark brown hooves for the arms and attach them. Using dark brown gel colour paint the pattern on the arms and leave it to dry.



STEP 48 For the tree prepare one wooden skewer and 4 floral wires 20 gauge.



STEP 49 Wrap all wires around the skewer and bend them out like in the photo where you want to have the branches.



STEP 50 Cover the whole thing (the trunk and branches) with a dark brown Pasta Model. The purpose of this is to easily attach the paste in the next step, so this step does not need to be perfect.



STEP 51 Roll out long sausage shapes of different thicknesses and lengths.



STEP 52 Using edible glue wrap all the sausages around the tree trunk and branches.



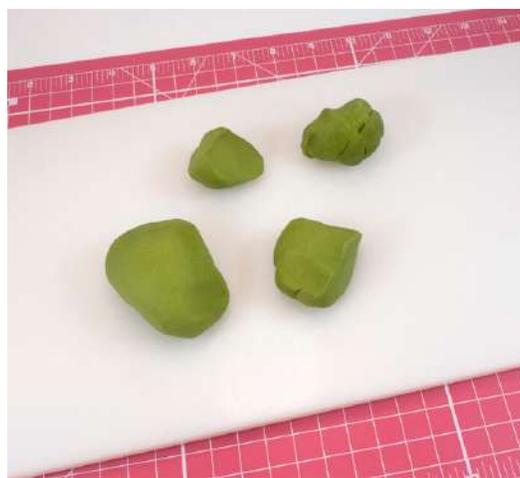
STEP 53 With a silicone brush make some markings on the trunk and try to reshape the paste into a more natural-looking tree.



STEP 54 Make a small hole the size of the wooden skewer into the cake drum where the tree will be placed and use edible glue to attach the tree.



STEP 55 Add some dark brown paste at the bottom of the tree to adjust the trunk to the ground.



STEP 56 Mix the moss green colour Pasta Model by mixing a very small amount of brown gel colour to a green paste. Take approximately 130g and divide it into 4 parts of different sizes.



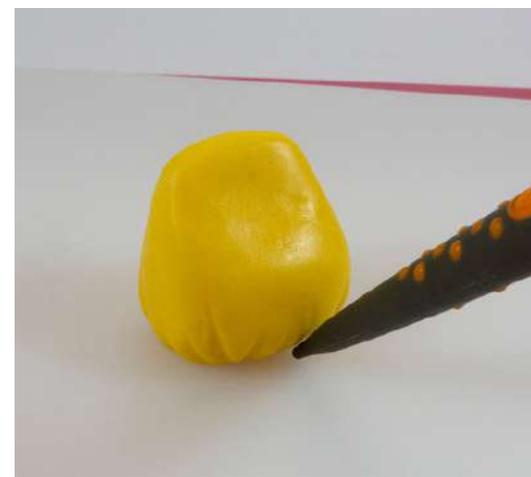
STEP 57 Shape each part into a flat “cloud” like shape. These are the foliage part of the tree.



STEP 58 Add some texture with squashed aluminum foil. Allow to dry.



STEP 59 When the foliage parts are set enough to hold themselves, attach them to the top of the branches.



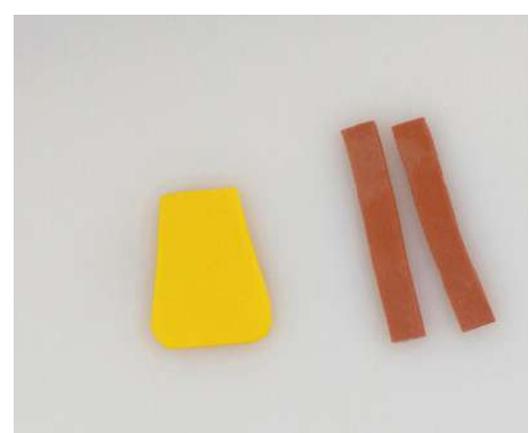
STEP 60 Prepare three colours of Pasta Model: yellow, orange and “rust” orange (mix the orange paste with some brown gel colour). Take 30g yellow and make a teardrop shape, flatten at the bottom and narrow at the top for the backpack. With a silicone brush add lines at the bottom to give a fabric effect.



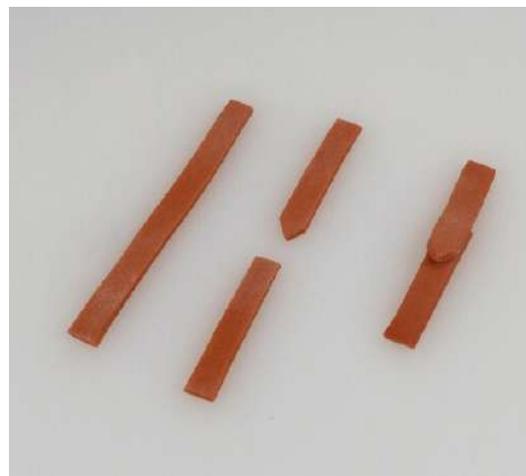
STEP 61 On both sides add small pockets (3g each) and texture them as the main part of the backpack.



STEP 62 Roll the orange paste and cut a rectangle 5x8cm. Roll it all the way up.



STEP 63 Roll yellow paste and cut an uneven rectangle for the backpack lid. With the rust coloured paste cut 2 strips for the shoulder straps.



STEP 64 Using the rust-coloured paste make the opening strap.



STEP 65 With yellow paste make a small handle loop for the top of the bag.



STEP 66 Assemble all the pieces. First, attach the rolled orange mat and cover it with the top lid. Connect the lid to the base with the opening strap. Add some stitching texture to the strap.



STEP 67 At the back attach the shoulder straps and handle loop.



STEP 68 Glue the backpack in front of the entrance of the tent.



STEP 69 To make some "grass" decorations roll the moss green paste to 0.5cm thick and with a flower cutter cut out some flower shapes and cut them in half.



STEP 70 To make some "bush" decorations roll the pale light green paste 1cm thick and cut some cloud shapes. Cut the bottom to a straight line.



STEP 71 With a small ball tool make some light dints.



STEP 72 Fix the bushes and grass to the cake drum with edible glue. Time for safari!

ANNOUNCING OUR MONTHLY COMPETITION



CONGRATULATIONS!

Debra Vanstone
aka Mad Cakes





Would you like to win a Saracino Surprise Box Worth

To be in with a chance of winning a Saracino surprise box worth £50.00 all you need to do is find the one word from the list that is missing from the word search and email it to info@saracinodolci.co.uk including your full name and country you are from.

LUCKY WINNER will be introduced in our July issue.

Competition ends on midnight the 25th June 2023 and it's open worldwide!

£50?

A	F	I	W	G	S	S	C	P	M	I	S	B	R
M	U	B	A	L	E	S	W	A	G	F	O	S	C
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- ICECREAM
- FOOTBALL
- SUN
- DIVING
- RASPBERRIES
- SAND
- TRAVEL
- CAMPING
- STRAWBERRIES
- FUN
- HOLIDAY
- WATER
- SEA
- SUMMER
- FLIPFLOPS
- BEACH
- BOATING

tasty tortoise

EMMA
RADDON

Simply Baked By
Emma



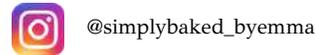


EMMA RADDON

Hi, my name is Emma, and I love being a cake decorator. I'm a very artistic and creative person, and cake decorating has been a passion of mine since childhood.

I've only been a professional cake decorator for the last 3-4 years and have only recently started working with fondant.

Last year I started my own business "Simply Baked by Emma" making custom cakes and edible fondant toppers which I sell on my online Etsy shop.



WHAT YOU NEED:

INGREDIENTS

- Sheet cake
- 300g ganache
- Pasta Model: 1kg white
- Pasta Top: Green
- Pasta Scultura
- Supreme Food Flavouring: Vanilla
- Gel colours: Rose beige, black, white, green
- Powder colours: Brown, green, black
- Cornflour for dusting
- Liquid Shiny Confectioners Glaze
- Wafer paper
- Water

EQUIPMENT

- 12 inch cakeboard
- Sharp knife
- Carving knife
- Rolling pin
- Plastic straw
- Paintbrush (fluffy for dusting)
- Offset spatula
- Modelling tools
- Mixing palette
- No. 3 and No. 4 round piping nozzles
- Paint brushes
- Small pot for water
- Sharp small scissors
- Kitchen foil





STEP 1 Cover a 12 inch cake drum with green Pasta Top, trimming the excess with a sharp knife. Using a plastic straw, press into the covered board to create texture all over.



STEP 2 Using a fluffy brush dust with green and brown powder colours.



STEP 3 Take your sheet cake and carve a shell like shape, using the scraps to build it up in the centre.



STEP 4 Using an offset spatula, apply a layer of ganache to the carved cake shell.



STEP 5 Colour white Pasta Model with rose beige gel colour, then mix in some Saracino Supreme vanilla flavouring. Knead the paste until it is soft and pliable and the colour is mixed in fully.



STEP 6 Dust the work surface with cornflour and roll the paste. Using a rolling pin, lift the paste over the cake and smooth it using your hand. Trim away any excess with a sharp knife and tuck the cut edge under the tortoise.



STEP 7 Using the palm of your hand, smooth over the whole tortoise shell to make sure the fondant is fully adhered to the cake. Using an oval cone tool, mark the area where the head will go and create a lipped edge all around the outside of the shell.



STEP 8 Using a sharp tool, create grooves and add line detailing to create the underside of the tortoise shell.



STEP 9 Soften some Saracino Scultura in your hands and create a teardrop shape for the head. Using both thumbs, push the head into the body and blend to create the neck.



STEP 10 Using a sharp tool, create grooves in the neck and begin adding detail to the face, including an area for eyes, nose and mouth.



STEP 11 Roll two pea-sized amounts of Pasta Scultura and insert into the eye sockets. Add a thin layer of fondant above and below the eyeball to create eyelids and add texture.



STEP 12 Using the round-tip nozzles press them into the head to create the scale texture.



STEP 13 For the legs, roll four sausage shapes of white Pasta Model and bend them into a C shape, then fix them to the body and blend them into the neck and torso.



STEP 14 Create scales by snipping with a sharp small pair of scissors. Then add four teardrop shapes for toenails. Press the same nozzle used on the face onto the legs.



STEP 15 Roughly sketch out hexagon panels around the shell using the sharp tool. Add a small piece of fondant to each hexagon and smooth out, creating a slight point.



STEP 16 Using the comb tool, add detail to the hexagons by following around the hexagon patterns.



STEP 17 Using the sharp tool, deepen the hexagon lines.



STEP 18 To paint add some brown and green gel colour onto a mixing plate and mix with a few drops of water.



STEP 19 Paint the darker brown gel into the hexagonal indents first, then add the brown water wash all over the shell.



STEP 20 Then paint with a green colour wash over the brown to add an aged look.



STEP 21 Continue painting the rest of the tortoise in these shades.



STEP 22 Using the black powder mixed with a small amount of water, paint the eyeballs, the toe nails, and the line of the mouth.



STEP 23 When the paint is dry, dust all over using the black and brown powder colours.



STEP 24 Using wafer paper, we want to create 'lettuce'. Slightly water down some green powder and brush over the entire sheet using a large, soft brush.



STEP 25 Scrunch up some tin foil and open it back out. Next, place the damp green wafer paper on top of the foil. Leave to dry.



STEP 26 Carefully peel the foil away from the dried wafer paper and cut the wafer paper into thin strips, creating the lettuce.



STEP 27 Add the lettuce around the tortoise. Using the confectioners' glaze, paint the eyeballs and toenails so they have a nice shine.

Saracino Paste Range

Check out which paste is most suitable for your next project!

PASTA MODEL

Perfect paste for small to medium modelling projects



PASTA TOP

Perfect for cake covering in a wide range of temperatures and humidity



PASTA BOUQUET

Perfect for flower and foliage making



PASTA SCULTURA

Paste for sculpting similar to traditional clay making



MODELLING CHOCOLATE - WHITE

Perfect for chocolate decorations and modelling



MODELLING CHOCOLATE - DARK

Perfect for chocolate decorations and modelling





Read With Cake



Have a piece of cake and a cuppa. Sit down and relax while reading our little chat.



Beata Tomasiewicz

INTERVIEW BY SARACINO

TELL US SOMETHING ABOUT YOU. HOW DID YOU START YOUR CAKE JOURNEY?

I am a naturalist by passion and education. I am I graduated with a PhD in arachnology, since childhood spiders have been the main subject of my interest and I imagined myself as a mad scientist traversing an exotic jungle in search of interesting species....

I also quickly discovered my passion for teaching and that's how I ended up at school, where I taught biology for years.



WHAT HAS BEEN YOUR MOST DIFFICULT CREATION TO DATE?

The hardest challenge so far was the dragon-inspired wedding cake. The couple sent me photos of the main theme very late. There was talk of enchanted worlds in general, but the dragon was a challenge for me and an absolute step outside of my floral comfort zone.

AFTER GETTING INSPIRED, HOW DO YOU PROCEED?

I try to plan the creation time for many days. Each project is unique, and I try my best to match it to the ceremony. I always give myself freedom and the possibility that my project will evolve from the original idea to the final effect - I never make a sketch, and the couple trust in my taste and intuition.



DO YOU HAVE A FAVOURITE CREATION? IF SO, COULD YOU DESCRIBE IT FOR US?

I don't have a favourite design. I admire everyone at the end, and I treat everyone exceptionally. I am very happy that I am equally excited about each project and there is no place for routine and boredom.

WHAT WOULD YOU SUGGEST TO OTHER ARTISTS WHEN THEY PREPARE THEIR DECORATIONS?

I always advise you to follow your own taste - only in this way will you create your own style and future customers will come to you because they want a cake in your style, not a cake "from the photo".

WHAT SARACINO PRODUCTS DO YOU USUALLY USE AND WHY?

I mostly use Saracino wafer paper because it is of very good quality and is widely available.



HOW DO YOU LIKE TO SPEND YOUR FREE TIME? HOW DO YOU RELAX?

Walking with my Border Collie is the most relaxing thing for me. Together we travel kilometers through meadows and forests - I am lucky to live in the countryside surrounded by beautiful Polish nature.



IF YOU HAD THE CHANCE TO BAKE A CAKE FOR A VIP, WHO WOULD THIS PERSON BE AND HOW WOULD YOU DECORATE THEIR CAKE?

I never thought about it... to be honest, every client of mine is a VIP for me, and I would try to give my best as well.

WHERE DO YOU GET YOUR INSPIRATION FROM IN THE CAKE DESIGN FIELD? DO YOU HAVE A FAVOURITE ARTIST?

My inspirations are all around me - sometimes flowers in the meadow - their shapes and colors create an amazing collage, sometimes amazing textures from the fashion world, and sometimes a beautiful



IN 5 WORDS HOW WOULD YOU DESCRIBE YOUR STYLE?

I would briefly describe my style: Inspired by the beauty of nature.

WE HEARD YOU LIKE TO SHARE YOUR TALENT AND KNOWLEDGE WITH OTHERS BY RUNNING CLASSES. WHERE CAN ARTISTS FIND OUT THE DETAILS?

I conduct training both in Poland at my studio in Wrocław, but also abroad in various training centres (including New York, Los Angeles, London, Dubai and others). All information about foreign training can be found on my Instagram profile @petitepivoine_cakes or in the "courses" tab on my website www.tort-artyczny.pl (this applies to training conducted in Poland).

wedding dress in a shop window. Beauty is everywhere around us and I try to infect all my students with this approach. They often write to me that they already see "cakes" in everything that is beautiful.

My first and most important inspiration was the work of Maggie Austin. It was her cakes that got me to where I am now. When I saw her floral works for the first time, I thought - I want to create cakes of this type.



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KAREN
DODENBIER

Dutch Cakes





KAREN DODENBIER

Karen Dodenbier is my name, and I am a cake designer from the Netherlands. I am self-taught and started cake decorating 13 years ago.

This is a tutorial I have prepared for you of a cartoon style cake that is really popular at the moment.

It is easy to make and very enjoyable to do. Hope you enjoy making your own cartoon cake with help from my tutorial.



DUTCH CAKES



@dutchcakes

WHAT YOU NEED:

INGREDIENTS

- Paste Top: Pink, white
- Pasta Model: White
- Cake gel
- Gel colours: Pink, blue, yellow, rose beige, red, purple, black
- Airbrush colours: Pink and white

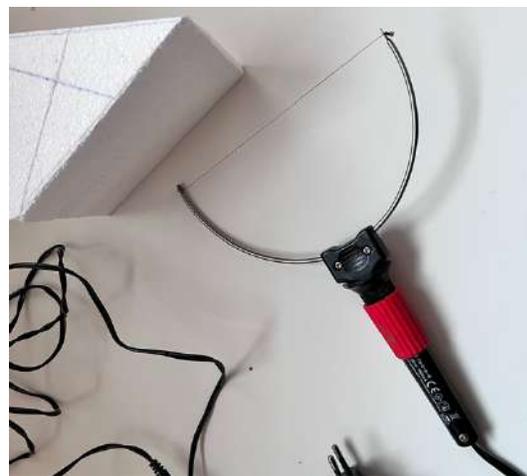
EQUIPMENT

- Polystyrene cutter
- Sandpaper
- Metal ruler
- Rolling pin with thickness rings
- Knife (very sharp)
- Diamond shape impression mat
- Pliers
- Ball tools
- Wheel cutter tool
- Glue gun
- Extruder
- Oval cutter
- Airbrush (optional - you can dust instead)
- Floral wire: White 18 gauge
- Floral tape: Black
- Thin cardboard cake board 20cm round
- Cake or cake dummy 17.5cm round
- Cake dummy 15cm round
- Polystyrene ball 5cm dia.
- Cake board 30cm round
- Black ribbon



edible glue





STEP 1 To begin cut the 15cm dummy into a cake slice. I used a polystyrene cutter that has a heated wire that cuts the polystyrene. This can also be done with a knife and then sandpapered for a smooth finish.



STEP 2 Sandpaper where you have cut the dummy for a smoother finish. My tip is to do this elsewhere than where you are busy with your cake as it can make a mess!



STEP 3 Cover your dummies (or cake) with a little water or cake gel so that your fondant sticks better to it. I find that the cake gel works better.



STEP 4 Colour Pasta Top with blue gel colour.



STEP 5 Roll the Pasta Top and place it on your cake drum. Using a cake board as a guide, cut the Pasta Top with curvy edges with a wheel cutting tool.



STEP 6 Cover your cake (or whole cake dummy) with white Pasta Top.



STEP 7 Cover the dummy cake slice leaving the cut sides uncovered. Only the top and curved side need to be covered with white.



STEP 8 At this stage I airbrushed (you can dust with powders) the white paste using pink and white airbrush colours as I wanted to achieve a very subtle colouring on the cake but you can also go a bit darker if you wish. Let this dry completely before working on the cake again to avoid smudges.



STEP 9 Mix pink gel colour with Pasta Top for the ice cream. And a little darker pink/red colour for the cherries.



STEP 10 With either Pasta Top or Pasta Model roll the whipped cream whirls. Roll about 65g into long tapered sausages and cut them in half. Curl it up to make the whipped cream shape.



STEP 11 Roll the cherries and using a ball tool indent the top centre for the stalk.



STEP 12 Cover 8cm lengths of 18 gauge floral wire with black floral tape. Tape the tops a little thicker than the stem part. Insert into the top of the cherry. I made 6 but only 3 were needed.



STEP 13 With light pink coloured Pasta Top cut out a circle the size of your cake. Place this on top of your cake.



STEP 14 Do the same with the dummy cake slice. It should be slightly smaller than your cake.



STEP 15 Roll the remaining light pink paste using a rolling pin with measuring rings for an even finish.



STEP 16 Cut out the dripping pattern free hand using a sharp knife. I did this in two lengths as it is easier to work with.



STEP 17 With a little water fix the drip onto your cake. Leaving a little gap to insert the black outlining later. Do the same with the cake slice.



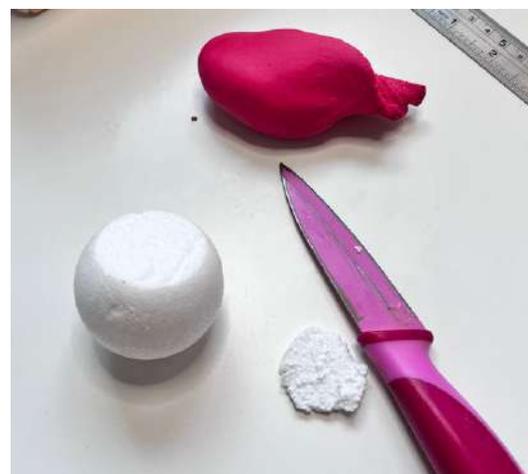
STEP 18 Colour Pasta Top with rose beige gel colour mixed with a little pink gel. Cover the inner cut cake slice side with the beige using water or cake gel to stick.



STEP 19 Once dry cut out two wavy strips on both sides of the beige paste. Colour Pasta Top with blue and yellow (or colours of your own choice).



STEP 20 Roll the blue and yellow with the same rolling pin spacers as the beige paste to give an even thickness. Cut strips and insert into the cut outs.



STEP 21 To make the ice cream, first cut off a slice from the 5cm polystyrene ball so that it can sit on the cake. Smooth with sandpaper. You can also use a ball of Rice Krispie Treat instead of the polystyrene.



STEP 22 Roll the dark pink paste you coloured earlier and cover the ball. With a sharp knife cut out wavy lines around the ball.



STEP 23 For the cone I used a thin 20cm dia. cardboard cake board which I cut into quarters and then folded the sides to meet and glued with a glue gun.



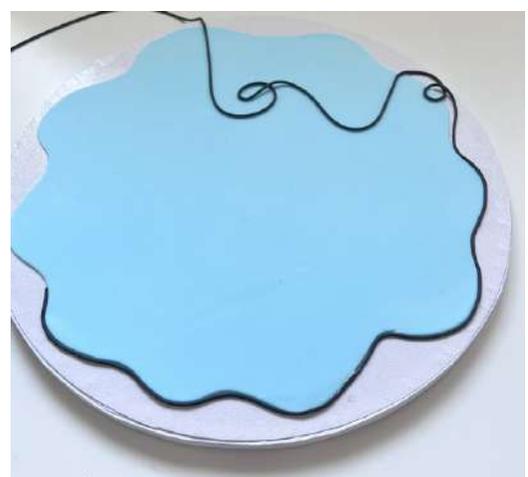
STEP 24 Roll dark beige coloured paste and use the diamond shape impression mat to get a cone pattern on the paste. Cover the cone with the patterned paste.



STEP 25 Place the cone on the ice cream ball and then fix a plain strip of fondant on the bottom of the ice cream cone. Neaten all the edges.



STEP 26 Once the cake and cake slice are all covered it is time to outline everything! This is where the fun begins. Colour Pasta Top with black gel. It is sometimes better to do this a few days before so that the colour can draw into the fondant to give it a deeper black.



STEP 27 Using an extruder press out the black fondant in lengths long enough to outline the blue that was rolled earlier. Try and work as neatly as possible.



STEP 28 Outline the ice cream. I used the larger hole size in the extruder but could have easily used the smaller size. This is your own personal choice.



STEP 29 Outline the cake and cake slice. If you do not have enough room between the filling (blue, yellow and beige) you can easily use your knife (sharp knife works better) to carve away more fondant to make room for the black lining.



STEP 30 Cut out small oval shapes from the remaining light colours and outline these for the sprinkles around the bottom of the cake.



STEP 31 Glue the sprinkles randomly on the bottom of the cake where you have airbrushed.



STEP 32 Glue small black 'c' shapes on the cake slice to make it look like air pockets in the cake. You can also glue small white stripes of fondant on the ice cream and cherries to make it look like a glaze. Add the cherries and ice cream to the cake.



STEP 33 Your cartoon cake is ready!

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from artists from all over
the world



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RADOSLAVA
KIRILOVA

Radiki's Cakes

Radiki's Cakes
by Radoslava Kirilova





RADOSLAVA KIRILOVA

Hello! My name is Radoslava Kirilova and I'm the face behind Radiki's Cakes.

I was born in Bulgaria, but I moved with my family to the United Kingdom five years ago, where my cake decorating career began. I've been a hobby baker since 2011 and it is my passion from then on. At the beginning I baked mainly for my family and friends, but with the years passing by, I took the decision to make it a career. I am really in love with what I do and for me it is not only a job, but a way to see the happiness in the eyes of my customers, when they receive their orders.

In October of 2020 I've organised my first collaboration – British Fantasy Collaboration, which was featured in some of the biggest Cake decorating magazines and on the Saracino Dolci website.



RADIKI'S CAKES



@radikiscakes

WHAT YOU NEED:

INGREDIENTS

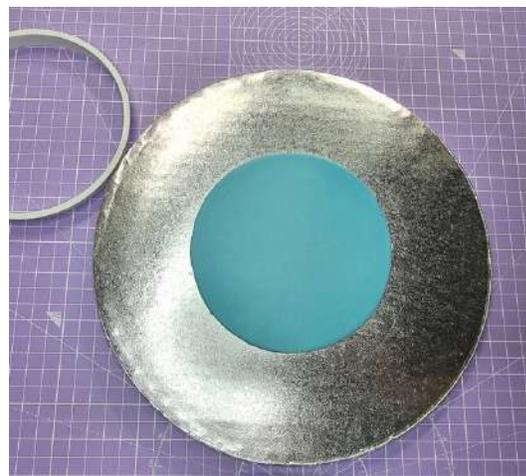
- Pasta Model: Yellow, Orange, Rose Beige, White, Pink, Fuchsia, Black, Tiffany, Purple
- Gel colour: Black, Blue
- Powder colour: Pink, Pearl silver
- Cake gel
- Biscuits (crushed)



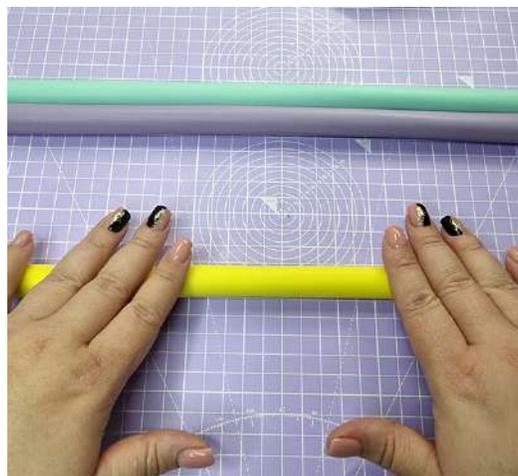
EQUIPMENT

- 10 inch dia. cake drum
- Styrofoam egg 5cm dia.
- Cocktail stick
- Skewers
- Dresden tool
- Wheel stitch tool
- Puff brush
- Scalpel
- Brush 10/0
- Rose petal cutter 5cm
- Circle cutter 5 inch
- Rolling pins
- Brush protector
- Bow mould
- Shell mould





STEP 1 On a 10" cake drum place a 5" circle of blue Pasta Model (I mixed white and blue to get this colour).



STEP 2 Roll three long strands of different coloured Pasta Model.



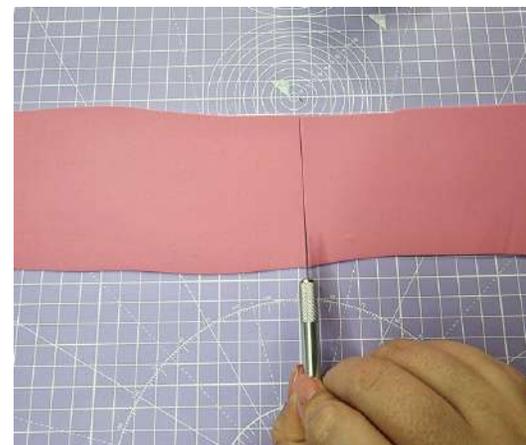
STEP 3 Put them one on top of the other connecting the ends to form the pool.



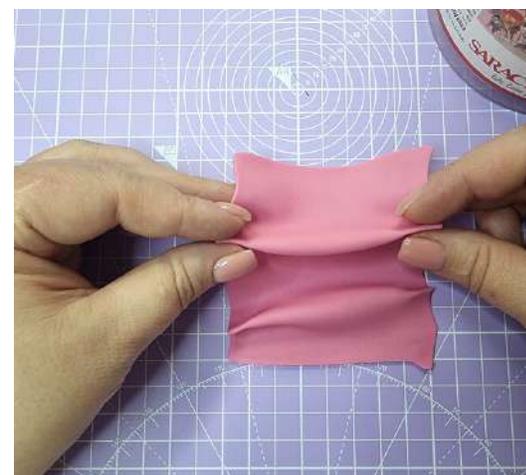
STEP 4 Cover the polystyrene egg with rose beige Pasta Model.



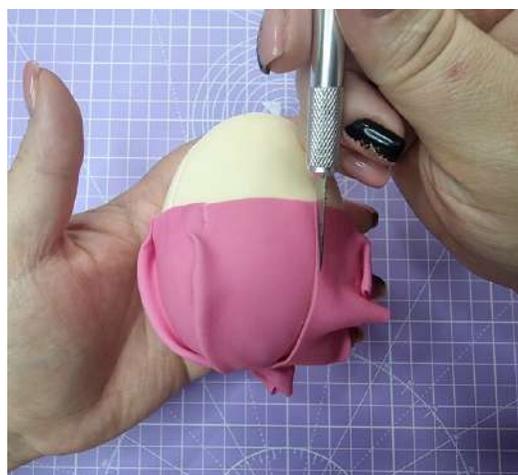
STEP 5 Using the wheel tool add the stitches.



STEP 6 Mix fuchsia and pink Pasta Model, roll and cut it in two parts.



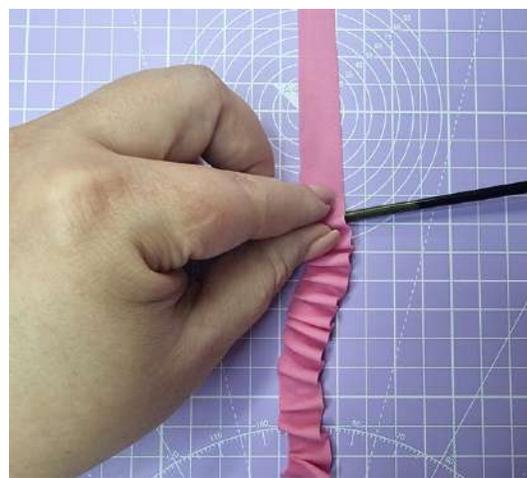
STEP 7 Make some pleats by folding and pinching together.



STEP 8 Cover the front and the back of the egg and trim the excess paste.



STEP 9 Using the mixed fuchsia and pink paste, roll and cut four strips (three for the ruffles and one for the belt).



STEP 10 Using a paintbrush form the ruffles.



STEP 11 While holding the ruler firmly cut as shown.



STEP 12 Attach the ruffles and cover with the belt.



STEP 13 Make two bows using a bow mould and fix one to the belt. Keep the other for later.



STEP 14 Attach the bunny's body to the pool with a bamboo skewer through the centre.



STEP 15 Cut two equal parts of rose beige Pasta Model for the legs.



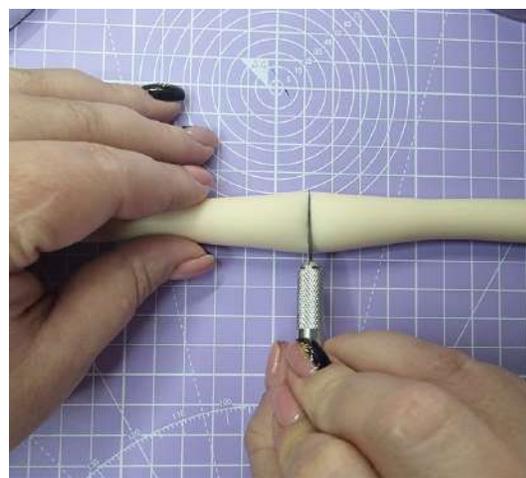
STEP 16 Using your fingers roll and form the feet.



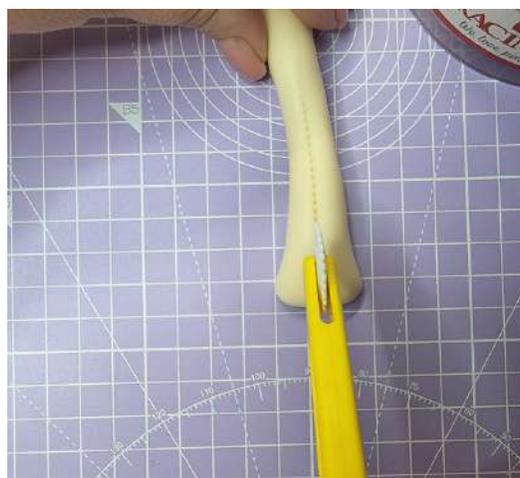
STEP 17 Cut the excess and add stitches with the wheel tool.



STEP 18 Fix the legs and add a ruffle around the top.



STEP 19 For the arms roll a sausage of rose beige paste and cut in two equal parts.



STEP 20 Add stitches.



STEP 21 Attach the arms to the body.



STEP 22 Roll a ball of rose beige Pasta Model and using a rolling pin press across the centre to form the shape of the head



STEP 23 Add the eye sockets with a ball tool or Dresden tool and add the stitches.



STEP 24 For the nose roll a small ball of the fuchsia and pink mixed paste.



STEP 25 Using black Pasta Model add the eyes.



STEP 26 Roll the eyelashes using black Pasta Model.



STEP 27 Attach the lashes and using a brush 10/0 and powder pearl white diluted with water add the reflections in the eyes.



STEP 28 Dust the cheeks with pink powder and a puff brush. Paint two small dots over the pink.



STEP 29 With a pointed tool add the eyebrows.



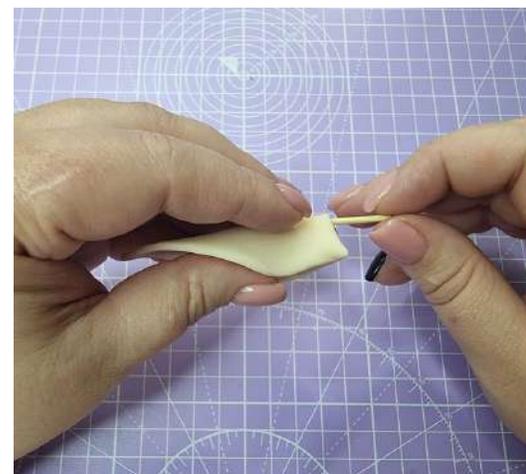
STEP 30 Attach the head to the body



STEP 31 Roll a thick piece of rose beige Pasta Model and using a rose petal cutter, cut the ears.



STEP 32 Dust them with pink powder and a puff brush.



STEP 33 Insert half a cocktail stick into each ear.



STEP 34 Attach the ears to the head.



STEP 35 Roll a thin piece of the fuchsia and pink Pasta Model and cut as shown.



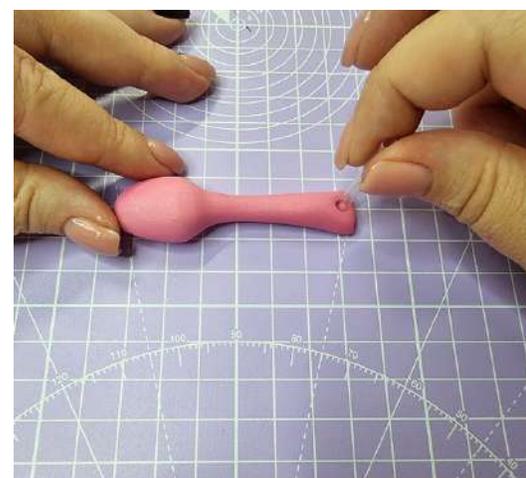
STEP 36 Attach the strip and the bow.



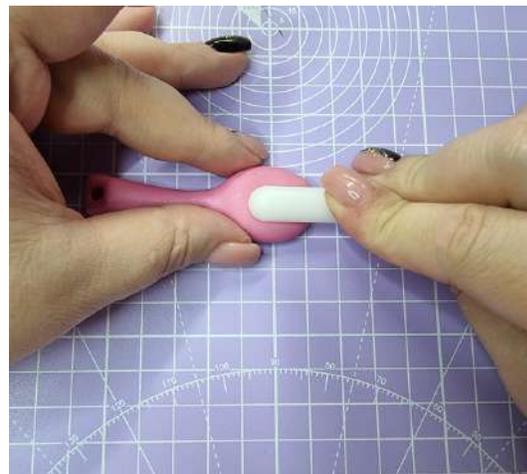
STEP 37 With brush 10/0 and the dissolved pearl powder add some dots on the swimsuit and the hairband of the bunny.



STEP 38 Roll a sausage shape of the fuschia and pink paste and using your fingers form the head of the shovel.



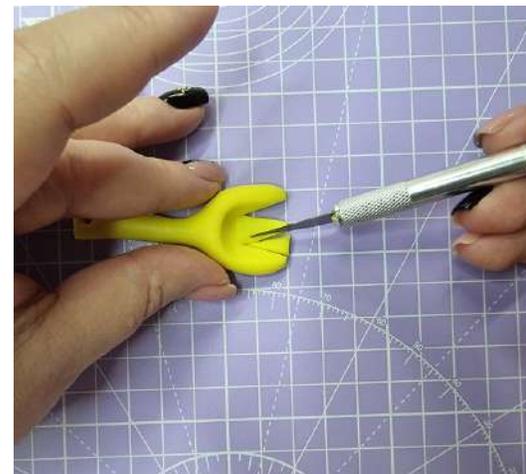
STEP 39 With a small brush protector cut a small hole in the handle.



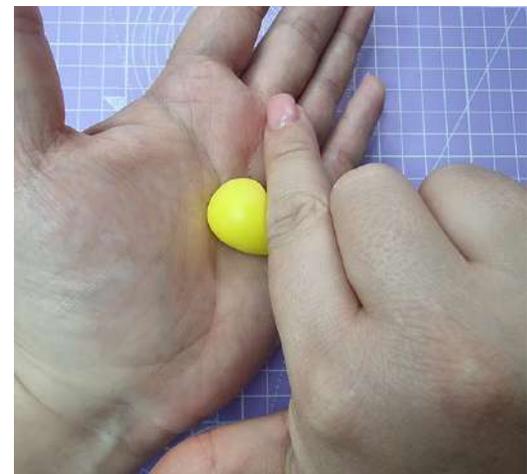
STEP 40 Using a small rolling pin form the head of the shovel.



STEP 41 Cut off the excess.



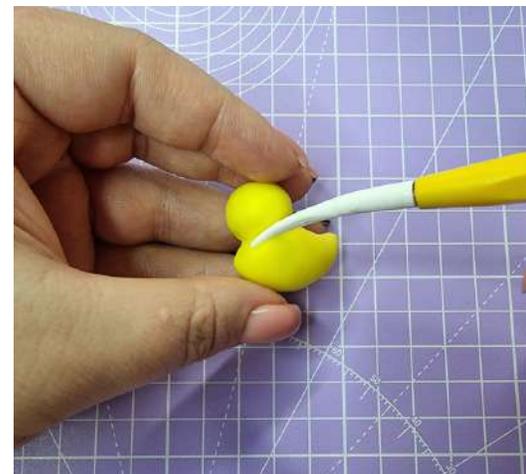
STEP 42 Repeat the same steps to form the rake, cut as shown, and using your fingers lift the front part.



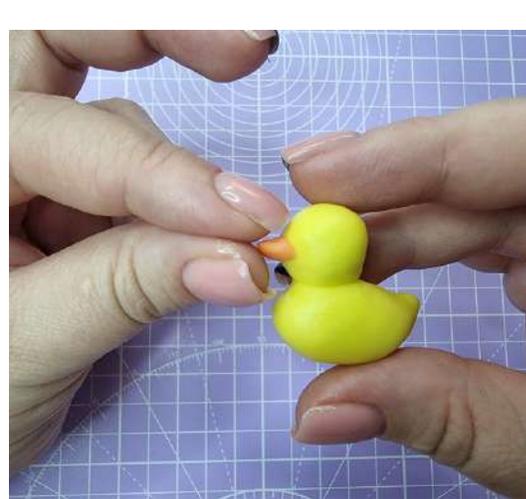
STEP 43 For the duck roll a small teardrop of yellow Pasta Model.



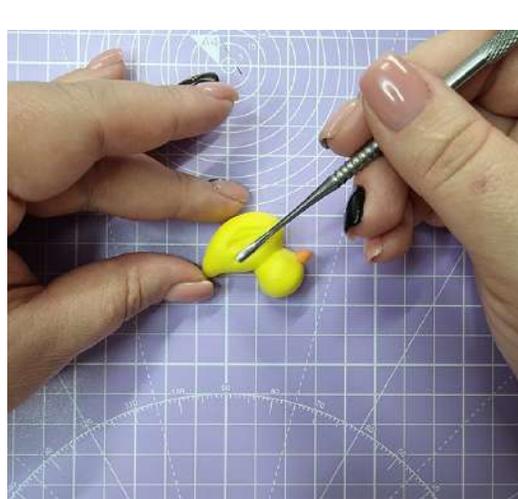
STEP 44 With your fingers roll the head of the duck.



STEP 45 With a Dresden tool shape the neck.



STEP 46 Using a piece of orange Pasta Model add the beak



STEP 47 With a sharp tool press gently to add the wings.



STEP 48 Using black gel paint the eyes.



STEP 49 Make shells using a shell mould. Dust them with a puff brush and pink and pearl powder.



STEP 50 Colour cake gel with a tiny bit of blue gel colour.



STEP 51 With a spoon fill the pool without covering the top of the toes, and add some water drops on the edge of the pool.



STEP 52 Brush some cake gel over the cake drum and cover it with crushed biscuits for the sand look.



STEP 53 Insert a short length of skewer into the board with it showing about 1cm above the "water" for fixing the duck, and place all the decorations.



STEP 54 Your bathing bunny cake topper is ready to be placed on the cake.

GEORGIA
AMPELAKIOTOU

bicycle fun

Georgia
Ampelakiotou -
Georgias Cakes





GEORGIA
AMPELAKIOTOU

Georgia Ampelakiotou started cake decorating in December 2012, starting with her daughter's birthday cake.

She soon realized that she loved cake topper figure modelling. She taught at her first modelling workshop in Athens, Greece in December 2014. Since then, has travelled the world including Europe, United Arab Emirates and Philippines, hosting modelling workshops and participating in collaborations and creating show pieces.

In 2018 she became Greek Ambassador for the 'Best Product' Award Winner Saracino.

Competitions & Awards

1. Cake International Birmingham November 2016 – Gold award in the International category
2. Cake International Birmingham March 2017 – First place, Gold award and BEST IN SHOW INTERNATIONAL for her exhibit in the International category
3. Cake International Birmingham November 2017 – Gold award in the collaboration category

 GEORGIA AMPELAKIOTOU -
GEORGIAS CAKES

 @georgia_ampelakiotou

WHAT YOU NEED:

INGREDIENTS

- Pasta Model: Rose beige, pink, grey (white mixed with black), white, black, brown, light green, violet
- Cake gel
- Dust colours: Pink and brown
- Clear alcohol

EQUIPMENT

- Dresden tool
- Silicone brush 0 size
- Paint brushes
- Exacto knife
- Rolling pin





STEP 1 For the face roll a 17g ball of rose beige Pasta Model.



STEP 2 Use the back side of a brush to make a dent in the middle of the ball.



STEP 3 Use your finger to flatten the upper side of the ball.



STEP 4 Use the Dresden tool and shape a triangle for the nose by pressing down from 3 sides.



STEP 5 Create the nostrils using a silicone brush.



STEP 6 Use the Dresden tool and press down from each side of the nose to form the mouth and chin area.



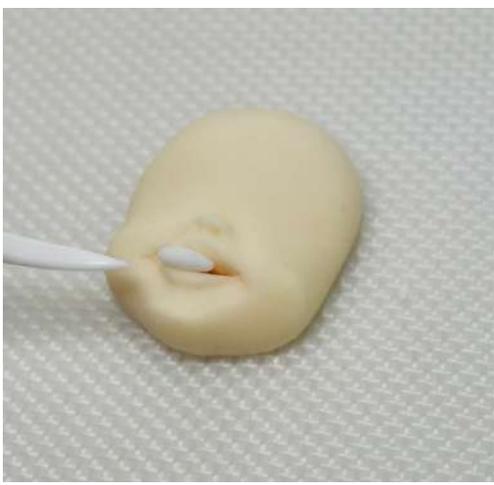
STEP 7 With your thumb start shaping the cheeks.



STEP 8 Use the Dresden tool to cut the mouth.



STEP 9 Press around the cut to shape the mouth.



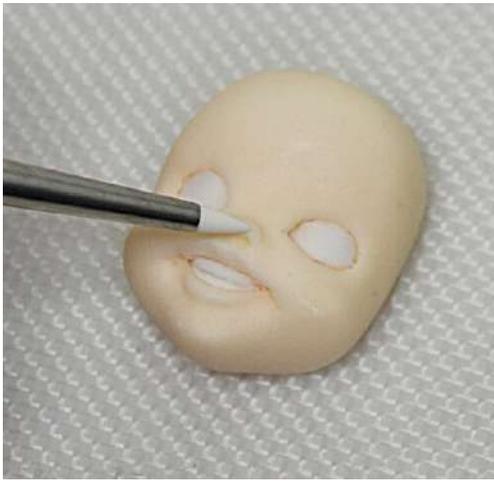
STEP 10 Add white paste into the mouth.



STEP 11 Shape the eyes with the silicone tool. Add a line for the teeth.



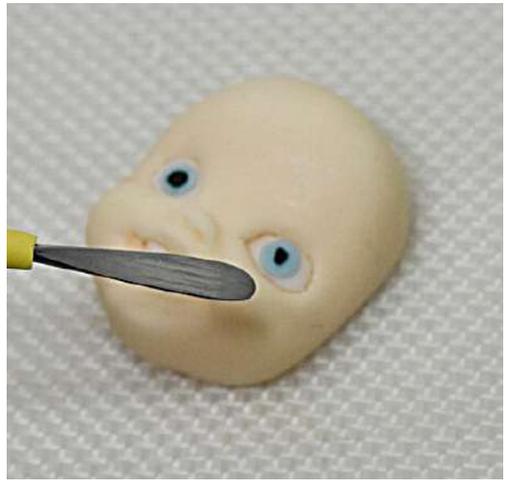
STEP 12 Take a small piece of white paste and place into the eye socket.



STEP 13 Repeat for the other eye.



STEP 14 Place a small piece of light blue paste in the center of the eyes and use a small spatula to flatten.



STEP 15 Repeat with a smaller piece of black paste.



STEP 16 Roll a small piece of black paste thinner on one end and thicker at the other and place it over the eye for eye lashes.



STEP 17 Add some pink powder colour to the cheeks with a soft brush.



STEP 18 Mix light pink powder colour with clear alcohol and paint the lips.



STEP 19 Repeat with brown colour and paint the eyebrows.



STEP 20 Add a dot of white colour in the eyes.



STEP 21 For the body roll 10g rose beige into a cylinder shape.



STEP 22 Press the upper part to create the neck.



STEP 23 Use your hand to press the whole body down to flatten.



STEP 24 Roll 7g rose beige paste into a sausage shape and use the back side of a brush to make a dent approximately about 1cm from the end for the wrist.



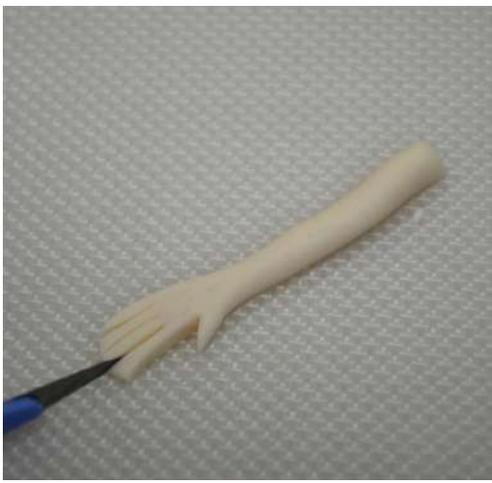
STEP 25 Use your finger to roll the wrist thinner.



STEP 26 Press the hand area with your finger.



STEP 27 Use the exacto knife to cut the thumb as shown.



STEP 28 Cut to create the fingers.



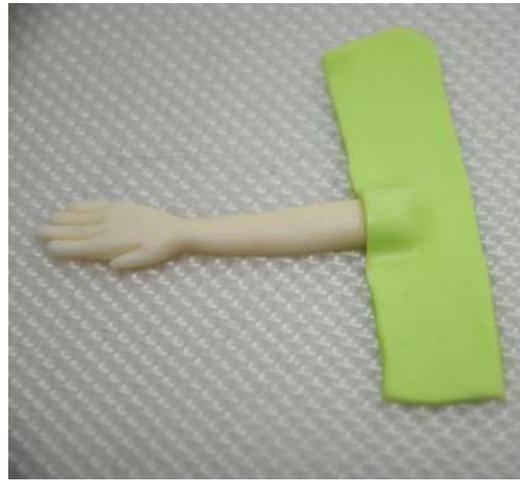
STEP 29 Roll light green Pasta Model.



STEP 30 Cut a square shape as shown.



STEP 31 Cover the body.



STEP 32 Take another piece of the green and repeat the same procedure to cover the upper part of the arms.



STEP 33 Roll a piece of lilac Pasta Model and cut into a strip. Fold it to create pleats.



STEP 34 Use your rolling pin to press the upper part of the pleats and cut off the excess paste.



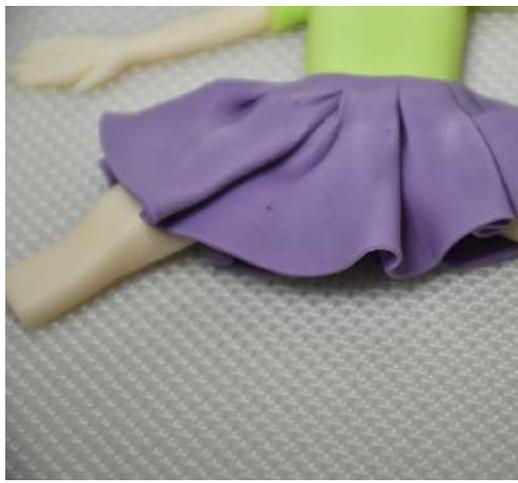
STEP 35 Repeat and place the two pieces on top of each other.



STEP 36 Take another piece of rose beige paste and roll it into a small sausage shape for a leg.



STEP 37 Use your finger and press to make thinner and cut the edges with a knife.



STEP 38 Place the legs between the two layers of the skirt.



STEP 39 For the wheel roll a sausage shape of black Pasta Model.



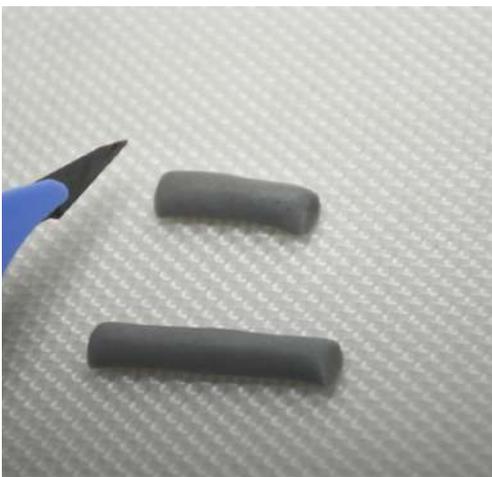
STEP 40 Use the Dresden tool to add lines as shown.



STEP 41 Roll a small piece of red Pasta Model and fix it on top of the wheel.



STEP 42 Roll a longer piece of red paste and fix each side of the wheel.



STEP 43 Roll grey paste into a sausage shape and cut two pieces one longer than the other.



STEP 44 Roll red fondant into a sausage shape and bend as shown for the handle bar.



STEP 45 Place the small piece of grey color in the center and add two small pieces of black at the ends for the handles.



STEP 46 Place a small round piece of light blue colour paste for the bell.



STEP 47 To make the shoes roll a small piece of pink Pasta Model.



STEP 48 Use your fingers to shape into a flat boot.



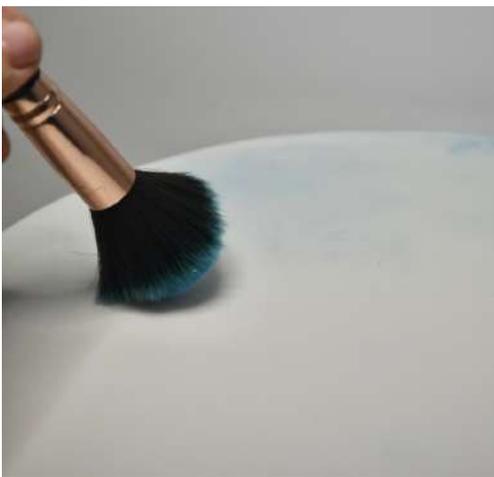
STEP 49 Use your finger to flatten and shape as shown. Repeat to make both boots.



STEP 50 Add a piece of white paste on the end of each leg.



STEP 51 Fix the boots and add a bow made from rolled paste.



STEP 52 Use a big brush with light blue colour to dust the upper part of the cake for the sky.



STEP 53 Repeat with green colour on the lower part of the cake leaving the center plain.



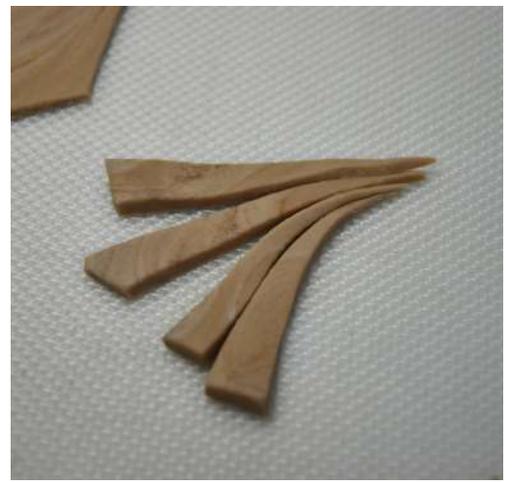
STEP 54 Dust the center with brown powder colour.



STEP 55 For the kerbs roll grey paste.



STEP 56 Cut grey strips that are thinner at one end.



STEP 57 Repeat the same with brown paste to make the pigtails.



STEP 58 Take a piece of brown paste as shown and press to make it flat for the hair.



STEP 59 Fix the pieces of hair on top of the head and add the pigtails.



STEP 60 Add the girl and the bike to the top of the cake.



STEP 61 Paint some white lines to add movement.



STEP 62 Add light green bows to the pigtails.

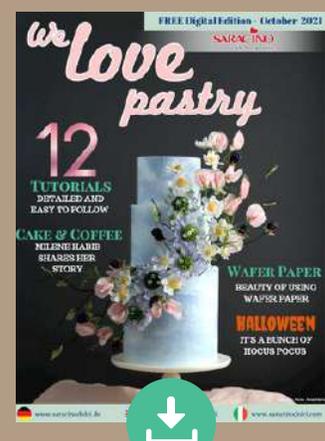
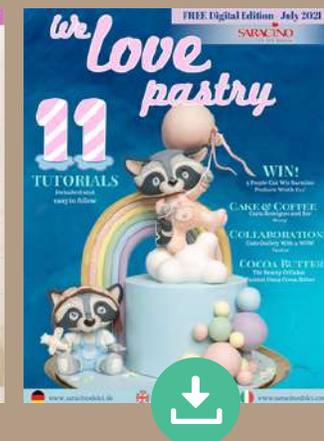
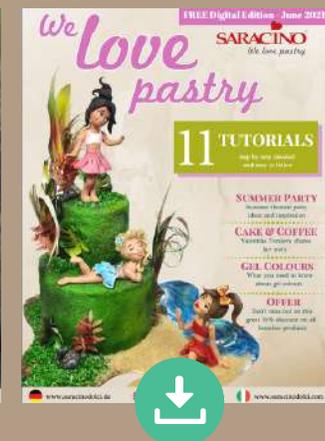


STEP 63 Cut some clouds, grass and flowers to complete the design.

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Saracino Community -
share & inspire

MONDAY

26th June at 7pm (UK time)

JOIN





Sweet Pastry Chat



Carol Smith, former Army chef, is a cake artist known for her love of ruffles. She has won many awards for Wedding cakes with different styles.

Also contributor of the famous creation ‘The Dog Eating the Wedding Cake’ cake that not only won Gold award but also best in class at Cake International.

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CAROL**



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Hello there and welcome to this month's 'Sweet Pastry Chat'.

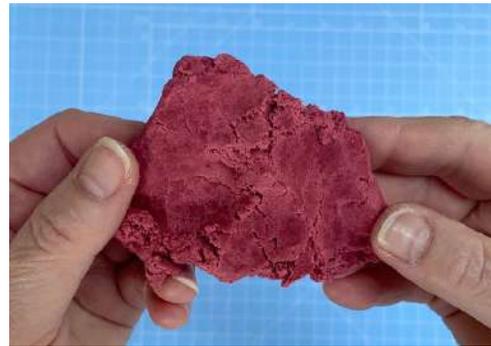
In this month's issue I'm super excited to be talking about more new kids on the block. Yes, that's correct, Saracino have more new products and it's certainly got everyone talking in various cake communities.

Recently, Saracino launched another four new colours to their Pasta Model range, and I was one of the lucky ones to get my hands on the packs. Now, most of you reading this will know that I love their Pasta Model modelling paste, so I was eager to see if they would be as good as the other twelve that have been available for some years.

If you are new to Pasta Model you will find that upon opening of the packets the paste may feel a bit hard or a little crumbly, don't worry about this as this is totally normal and all you need to do is to either pop it into the microwave for around 5-10 seconds (depending on the power of your microwave, and be very careful not to give it too long as it may melt and gets quite hot) and this will soften it so you can mix it together in your hands and will be ready to use. Or just warm it up in your hands, it doesn't take too long for it to become pliable.



You may notice a little discolouration especially in cold months, again don't worry because as soon as you warm the paste up you will not see this.



As with the other colours, once you have shaped the paste and want to add (as shown in the images) arms and legs, these can be easily attached without using water or edible glue.



I was eager to see if the new colours behaved as good as the others, as in, can it be easily moulded? Is it nice and smooth? Can you smoothen out the cracks? Would it hold its shape? etc



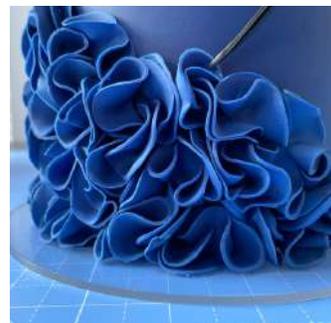
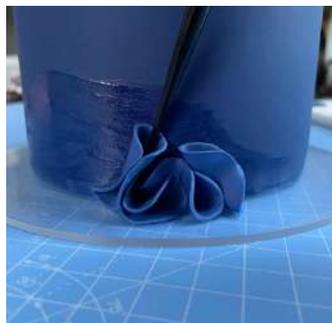
I tried all the new colours for modelling, and they all performed the same, I was able to shape, smooth out any cracks and make these super cute teddies in no time at all. And in fact, I also did another test which I know worked on the other colours which was to see if the paste would come back to life after setting. A couple of days after making the teddies I removed one of the legs (it's ok he didn't feel a thing honestly) and after moulding the paste there were no dry bits and I managed to re-model and stick it back on.



That's how good the paste is!

For those that follow me, you will know that I have a love of ruffles, all colours and styles, so I was super keen to try out the pastes and see how they got on.

Firstly, I was able to roll them all out super thin and even when exposed to air, the paste didn't dry or crack whilst I was making the ruffles (an added bonus as we all know how time consuming ruffles are to make!)



THE PASTE WAS EASY TO SHAPE INTO RUFFLES AND STAYED IN SHAPE ONCE STUCK TO THE CAKE.

The burgundy, baby pink and existing rose beige all worked well with making ruffles too, easy to roll out super thin and then shape.

So, what are my thoughts on the new colours?

I honestly have to say that I am super pleased that Saracino are listening to what the customer wants and bringing out new colours to their range (17 in total now!)

How many hours have you spent trying to achieve that Navy Blue or Burgundy for ruffles, making characters or tiny flowers etc? Or had to add white to lighten the colour? Most probably like me, quite a few! Using these new colours will save you time and money!

One of the main things for me is that the range of Pasta Model colours match exactly to the Pasta Top range, whereas with some other brands this isn't the case. I was honestly blown away with this and it makes me excited to use these products on my wedding cakes!



It's so workable and easy to shape and mould. It's very flexible, soft, and easy to use and also smells delicious.

It can also be easily mixed with powder and gel colours if you need to make a specific colour shade. Also so easy to dust or paint directly onto the surface.

So, to summarise, Saracino's Pasta Model is a fantastic modelling paste which looks gorgeous, can be rolled super thin, won't dry up and crack on you, and is a pleasure to use (not just for toppers!).

I hope you have a lot of fun experimenting with these new colours. Good luck and enjoy!

That's it for this month,

Til next time

Carol x



Pasta Model - modelling paste

*Have you seen our superb
new colours for
Pasta Model and
Pasta Top?*



baby pink



burgundy



baby blue



navy



rose beige



baby pink



Pasta Top sugarpaste



ink-redible cupcakes

SÉBASTIEN
HARAMENDY

Sébastien H.
Cupcake Artist



Sébastien H.
— CUPCAKE ARTIST —



What's better than a teacher appreciation gift? A unique and homemade teacher appreciation gift of course!!! This easy tutorial will teach you how to create cute school themed cupcakes, the perfect gift to thank your kids' favourite teachers. Pack them in cute 2-hole cupcake boxes, tailor the messages... you can even come up with your own puns or characters!



SÉBASTIEN
HARAMENDY

Sébastien is a French food blogger and award-winning cake artist. He is ranked among the Top Ten French Cake Artists and was a finalist for both Cupcake and Best Cover categories at the Cake Masters Awards.

His tutorials have been published in countless magazines, including Cake Masters Magazine. He participated in the French version of 'Bake Off: The Professionals', gave cooking advice on a French radio show called 'A Glimpse into the Fridge' and ran 'Un Cupcake, LE webshow!' on CakeFlix TV.

He has judged many competitions such as 'The Great India Bake Show' and By Bora's 'I am the Cake Star', among others.

Formerly known as 'Un Cupcake, l' Addition!', his brand became 'Sébastien H. Cupcake Artist' in 2022.



WHAT YOU NEED:

INGREDIENTS

- 6 cupcakes
- Saracino Pasta Bouquet: 50g (1.8oz)
- Saracino Pasta Model: under 20g (0.7oz) of each colour: rose beige, light pink, fuschia, red, yellow, light green and black
- Saracino gel colour: black, green, brown and yellow
- Saracino Powder colour: blue, pink, green, brown and yellow
- Saracino light gold and silver powder pearl colour
- Saracino Liquid Shiny Confectioners Glaze
- Edible pens: white, black, blue, red and other desired colours
- Edible glue - cake gel
- Clear alcohol
- Cornflour

EQUIPMENT

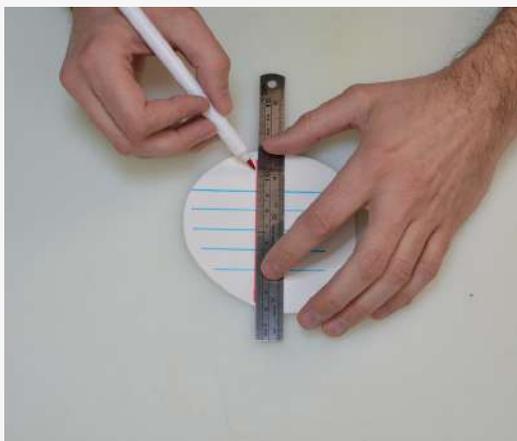
- Non-stick work board
- Non-stick rolling pin
- Smoother
- Spatula
- Ruler
- Modelling tools
- SUGARIA half sphere silicone mould
- Craft knife and blade
- 6cm (2.3") and 2.5cm (1") circle cutters
- ATECO Round Plain Piping Tip #800, #801, #804, #805, #806, #807, #809
- JEM Round Piping Nozzle #2
- Flat paintbrush
- Fine brushes
- Dusting brushes
- Water pen
- Dropper
- Pencil
- Baking paper
- Tracing paper
- Cardboard
- Printed template x 2
- Stapler
- Precision scale
- 2-hole cupcake boxes



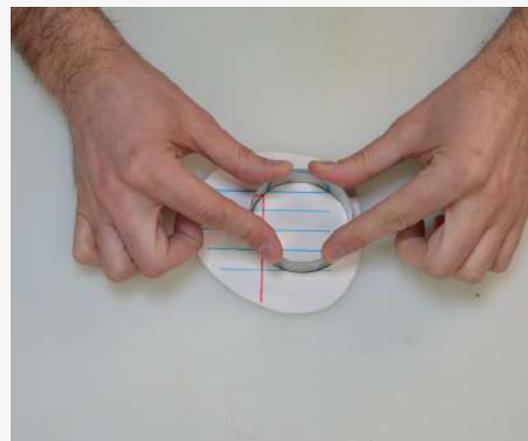


STEP 1 Roll 15g (0.52oz) White Pasta Bouquet to a thick layer using a non-stick rolling pin fitted with the thicker spacing rings.

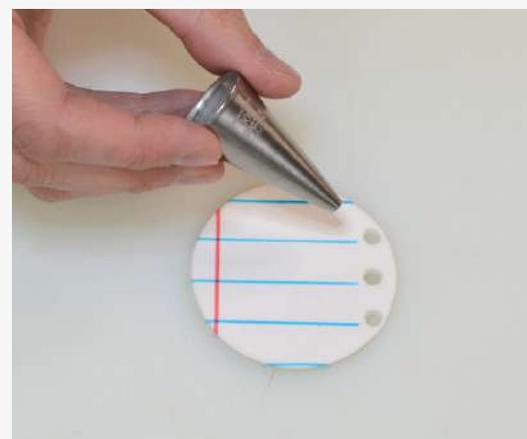
TOP TIP: I like my bases to dry quickly and hard. Flower paste is the perfect paste for this.



STEP 2 Use a blue food pen and the ruler to draw parallel lines with a 1.2cm (0.5") spacing between them. Use a red food pen and the ruler to draw a vertical margin line.



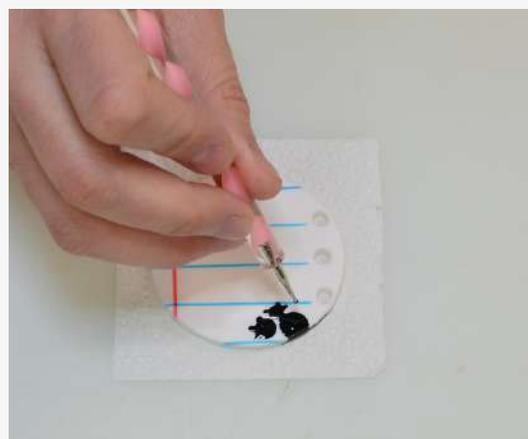
STEP 3 Use a 6cm (2.4") circle cutter to cut the base. Make sure the margin is off-centred, at about 0.5cm (0.2") from the edge.



STEP 4 Use a #800 round plain piping tip to cut three circles on the opposite side of the margin line. Repeat steps 1 to 4 to make three pairs of bases with opposite red lines and perforations.



STEP 5 To add ink stains, mix a little black gel colour with a little clear alcohol. Use a dropper to let a few drops fall on your base.



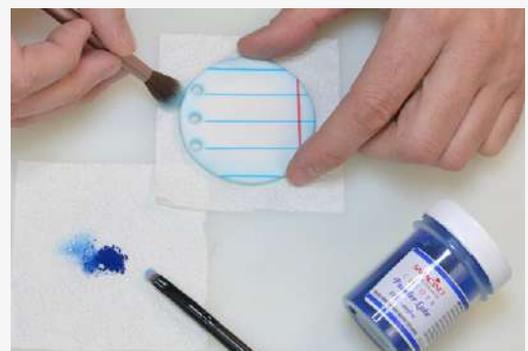
STEP 6 You can use a mini ball tool or brush to enhance your ink stains.



STEP 7 Once the ink stains dried, you can give them a shiny finish using Liquid Shiny glaze.



STEP 8 For the highlighter, mix a little green gel colour with alcohol. With a flat paintbrush, draw a highlighter line trying to do it in one stroke only. Allow all your bases to dry and harden completely.



STEP 9 Using a small dusting brush dipped in blue powder, dust the inside of the perforations. Using a medium dusting brush, lightly dust the edges of the base.

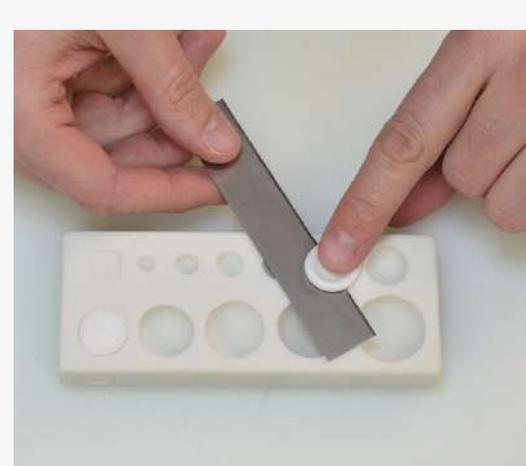
TOP TIP: Be as patient as possible when using powder colours to dust. After dipping your brush in the powder, brush off the excess by rubbing it on a paper towel. You want to avoid stains by shading your model very gradually.



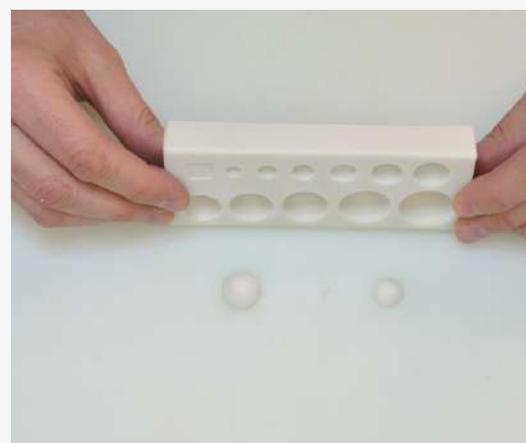
STEP 10 Using a black food pen with a fine nib, write your messages on three of the bases. If you're not a good calligrapher, download and print the template provided and use a pencil and tracing paper to help you. You can also print your own personalised messages from your computer. Choose a school handwriting font!



STEP 11 For eyeballs dust the cavities of the half sphere silicone mould with a little cornflour. Brush off the excess. Place small balls of White Pasta Bouquet in the 1.2cm (0.5") and 1.6cm (0.6") cavities.



STEP 12 Push the balls into the cavities with a large ball tool to ensure they fill the entire space. Hold the paste with your finger and carefully cut off the excess with a blade.



STEP 13 Gently demould the half spheres from the cavities, twisting and tapping the mould against the work surface.



STEP 14 Repeat steps 11-13 to make another pair of eyeballs, except this time, use light pink Pasta Model for the smallest 1.2cm (0.5") eyeball as your character will be blinking.



STEP 15 Use a #809 round plain piping tip to make an indentation right in the middle of the pink half sphere. Use a Dresden tool to texture the lower eyelids.

TOP TIP: If possible, make the eyeballs well in advance, at least 24h before, as they will be dry and hard enough to be manipulated without losing their rounded shapes.



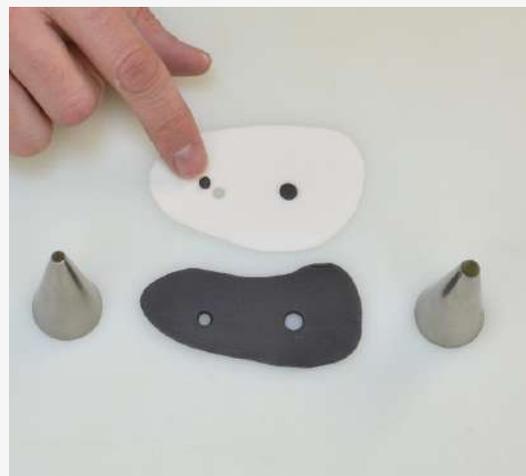
STEP 16 Using a medium dusting brush, lightly dust the edges of the white eyeballs with blue powder.



STEP 17 Repeat the process with pink powder on the pink eyeball.



STEP 18 To make glasses, roll 5g (0.17oz) white Pasta Bouquet and 5g (0.17oz) black Pasta Model to a thin layer using the rolling pin fitted with the thinner spacer rings. For tidier work, allow the layers to harden for a few minutes.



STEP 19 Make two holes in the white layer with #800 and #801 round plain piping tips. With the same #800 and #801 piping tips, cut two black circles and fill the holes with them.



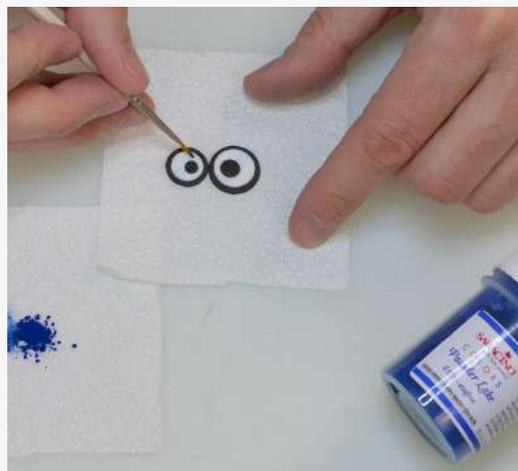
STEP 20 Make two holes in the black layer with #804 and #806 round plain piping tips.



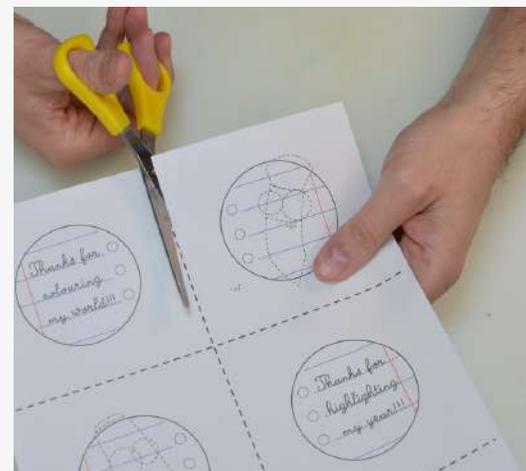
STEP 21 With the same #804 and #806 piping tips, cut two white circles making sure the black pupils are off-centred and fill the holes in the black layer with them.



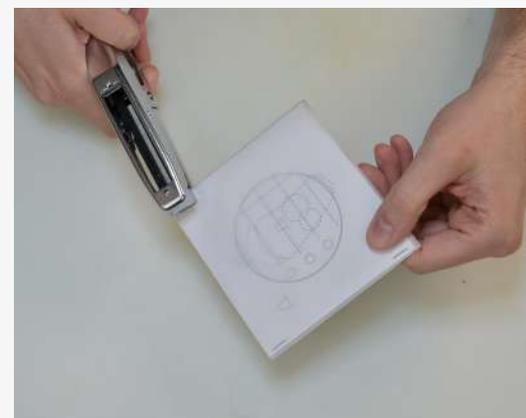
STEP 22 Use #805 and #807 piping tips to carefully cut around the white circles. You need them to be very well centred to obtain a nice regular frame for your glasses. Allow to dry before trying to manipulate them.



STEP 23 Using a fine brush, draw two very light blue lines on the lenses with blue powder.



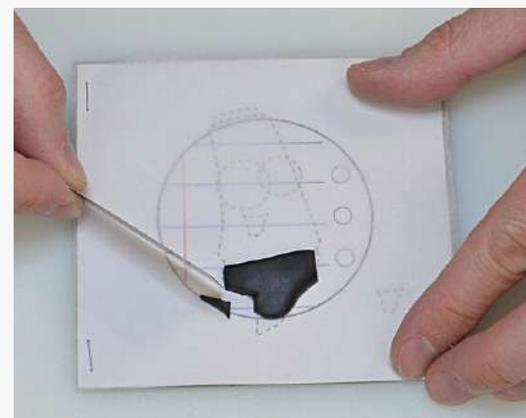
STEP 24 Download and print the templates provided; make sure you print two copies as you will need them. Cut the three characters' squares.



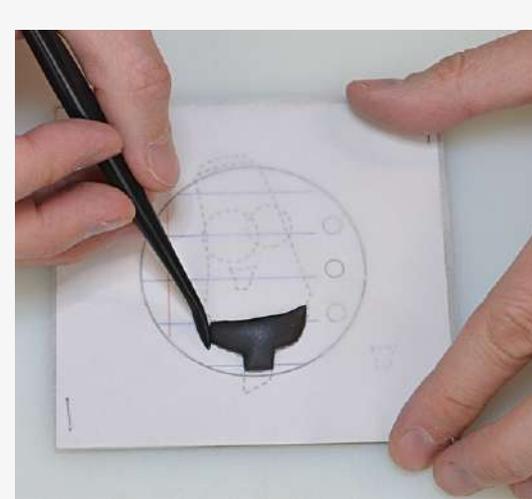
STEP 25 Sandwich the templates between cardboard and baking paper squares. Staple on all four corners making sure the paper is flat.



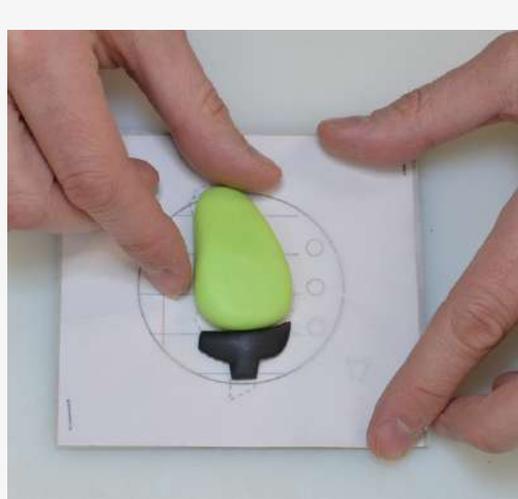
STEP 26 For 'HYATT' THE HIGHLIGHTER - The three characters share a few identical steps; they will be shown on Hyatt the Highlighter. Make sure you refer to this section while making the two other characters. Roll a 2g (0.1oz) ball of black Pasta Model in the palm of your hand and flatten it.



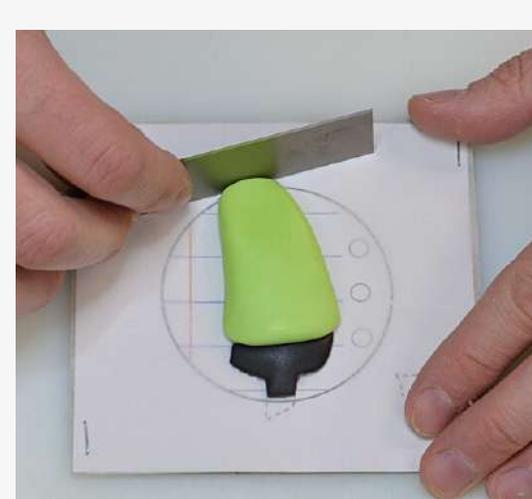
STEP 27 Place it on the template and shape it roughly to match the shape. Use the blade to trim the top part and the sides. We want them pretty straight.



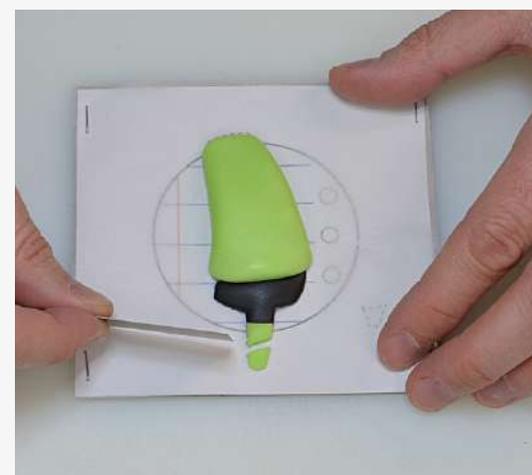
STEP 28 Smooth the edges with the side of the blade for the straight edge and the Dresden tool and/or rubber shaper for the rounded and narrow bits.



STEP 29 Roll a 10g (0.35oz) ball of light green Pasta Model in the palm of your hand. Give it a carrot shape and flatten it. Place it on the template and work on its shape to make it match the outline.



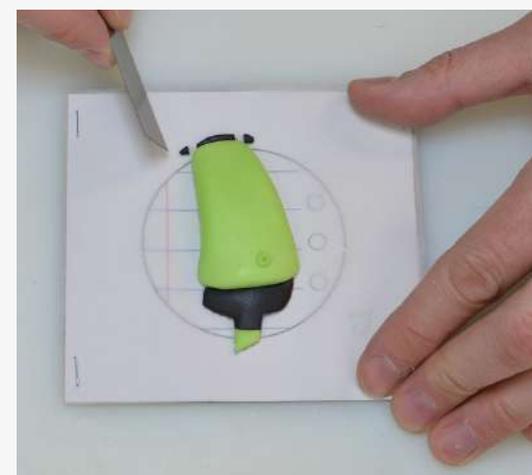
STEP 30 Smooth the edges with the side of the blade to give the shape straight contours. For extra cuteness, give your character a rounded tummy while pushing the shape on the black part.



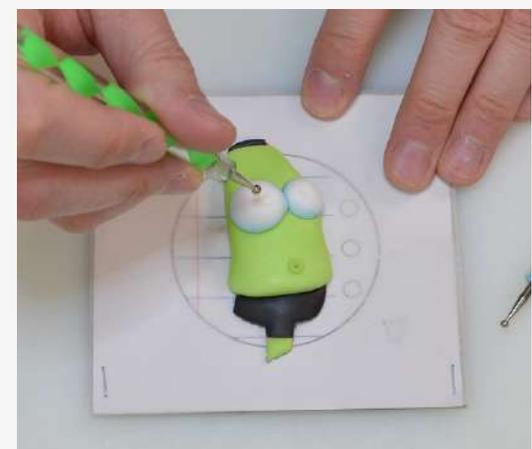
STEP 31 Make the tip out of a small piece of light green Pasta Model. Cut diagonally with the blade according to the outline.



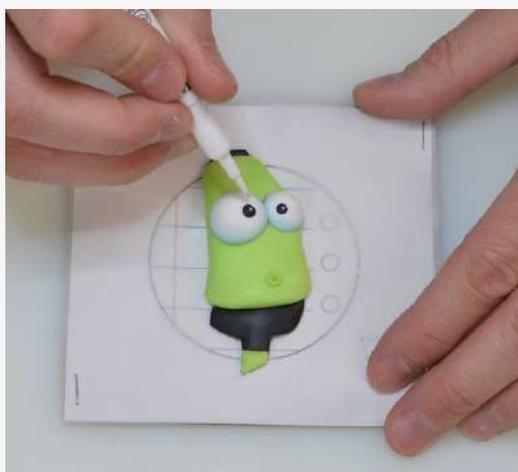
STEP 32 For the belly button, roll a tiny ball of light green Pasta Model, attach it on the tummy and press the serrated cone tool right in the centre.



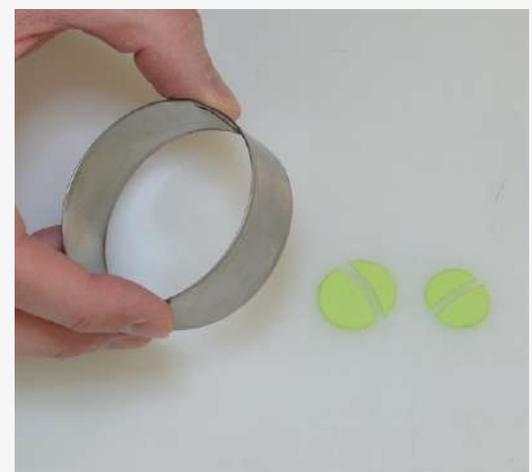
STEP 33 Roll a tiny sausage of black Pasta Model. Attach it on top of your character. Cut with the blade to give it straight edges.



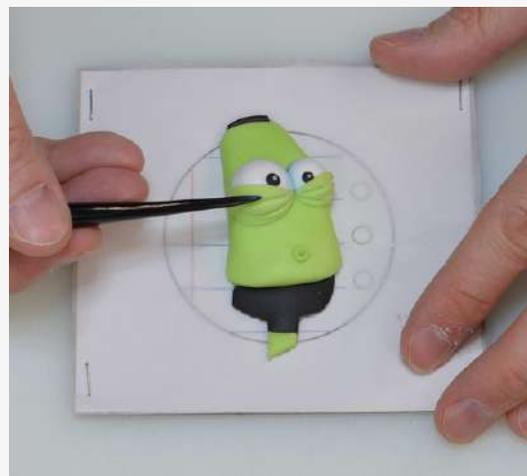
STEP 34 Brush a little water on the back side of two white eyeballs and press them in place on the model; the bigger eyeball slightly overlaps the smaller one. Gently press mini ball tools on the eyeballs to create cavities for the pupil. Make sure your character stares to the front.



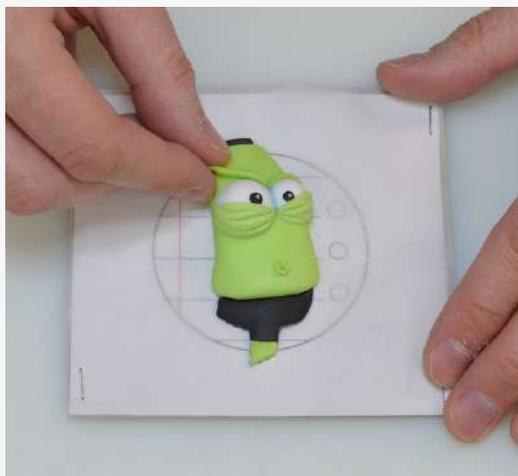
STEP 35 Place a small ball of black paste in each cavity. Add a white dot in the upper right edge of the pupils either with a very small ball of white paste or with a white edible pen.



STEP 36 For the eyelids, roll a very thin layer of light green Pasta Model. Cut two circles with #807 and #809 piping tips. With a circle cutter, make two curved cuts, a bit off-centred.



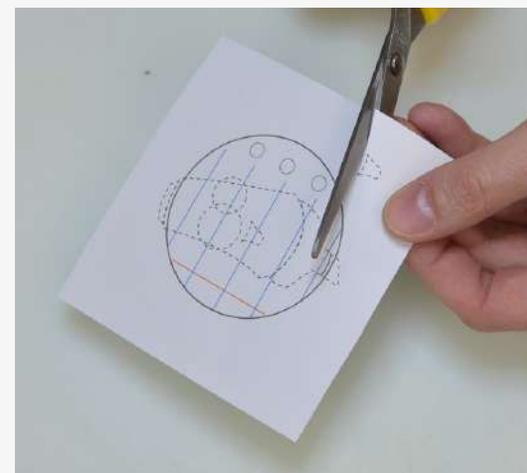
STEP 37 Attach the bigger bit on the lower part of the eyeballs for the lower eyelids. Use the rubber shaper to smooth the surface of the eyelid and make sure no pieces of eyeball show. Texture with the Dresden tool.



STEP 38 For the upper eyelids, roll a pinch of light green Pasta Model into two thin sausages with tapered ends. Attach on top of the eyeballs.



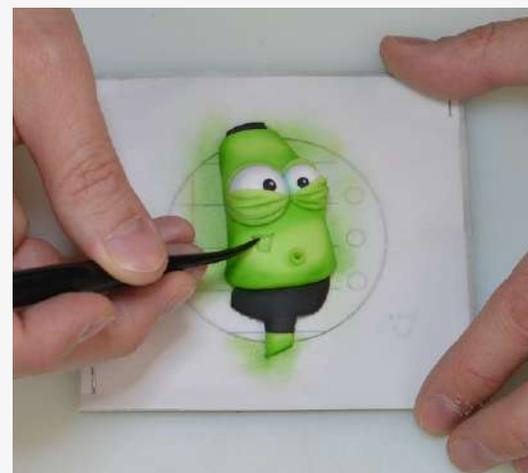
STEP 39 Using a medium dusting brush dipped in green powder, dust your character highlighting the contours of the body, eyes, belly-button and pen tip.



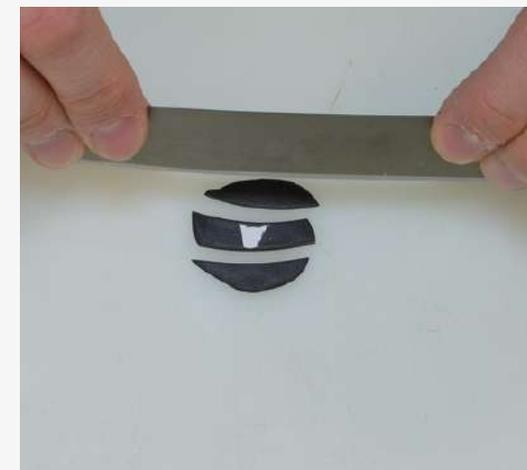
STEP 40 On the second copy of the template, cut the shape of the mouth.



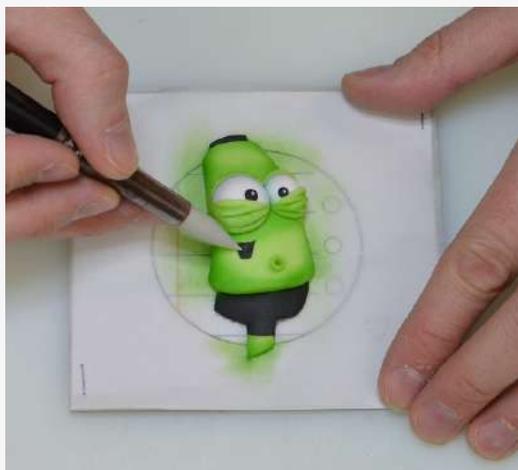
STEP 41 Place it on the modelling in the desired position and carefully cut the outline with a craft knife.



STEP 42 Remove the paste inside the mouth to a depth of a few millimetres and smooth with the Dresden tool and/or the rubber shaper.



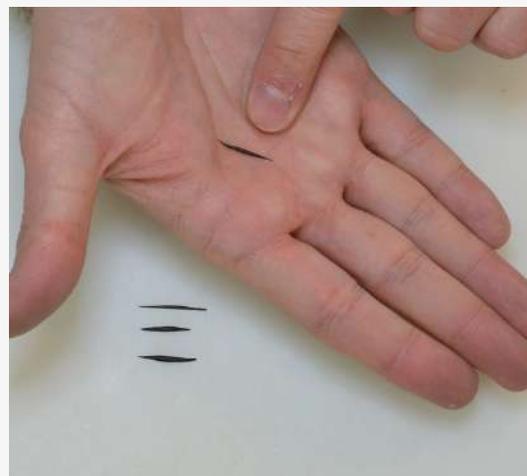
STEP 43 Roll black Pasta Model thinly using the rolling pin fitted with the thinner rings. Overlay the mouth template and cut the outline with the blade.



STEP 44 Place it inside the mouth and use the Dresden tool and/or the rubber shaper to press and smooth it.



STEP 45 Roll a tiny ball of red Pasta Model into a teardrop shape and attach it inside the mouth. Indent the centre to give it a tongue shape. Repeat with white Pasta Bouquet to make teeth.



STEP 46 For the eyelashes and eyebrows, roll black Pasta Model into very thin sausages with tapered ends; the eyebrows will be a little thicker than the eyelashes.



STEP 47 Attach the eyelashes on top of the eyelids and the eyebrows on the forehead. Don't forget the eyebrows contribute to creating facial expressions, so choose their size, shape and position wisely!



STEP 48 Use a spatula to gently remove your character from the template. Attach it well centred on its base. Use a medium dusting brush to lightly dust the base around the character with blue powder. Try to avoid applying colour to the model.

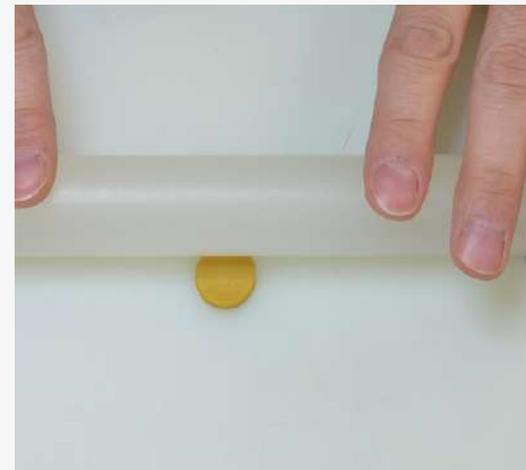
'PENNY' THE FOUNTAIN PEN -

TOP TIP:

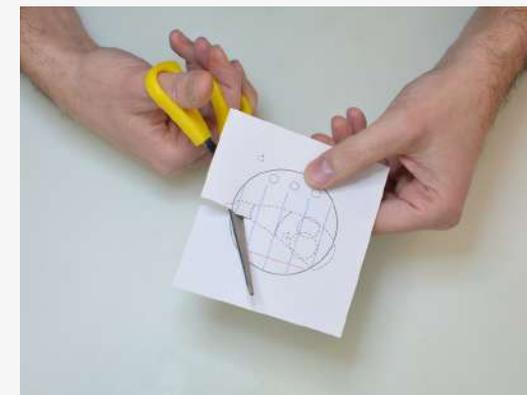
Whenever you want to add metallic elements to your creations, try to match as much as you can the colour of your paste and the colour of the metallic dust or paint you are planning to use: this way, if you miss or can't access some spots, it won't be too visible.



STEP 49 The gold base can be a tricky colour to obtain. Take 10g (0.35oz) of rose beige Pasta Model and add dashes of brown and yellow gel colour until the colour is the closest to the Light Gold Powder Pearl Colour you are going to use later on. If you go overboard, don't panic: tone it down with some more rose beige Pasta Model.



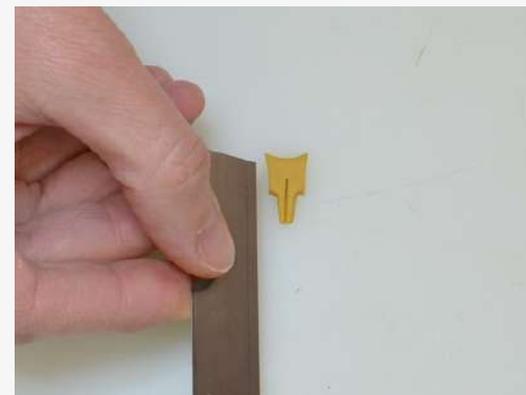
STEP 50 Roll a little of the gold paste to a thick layer using the rolling pin fitted with the thicker rings.



STEP 51 On the second copy of the template, cut the shape of the nib.



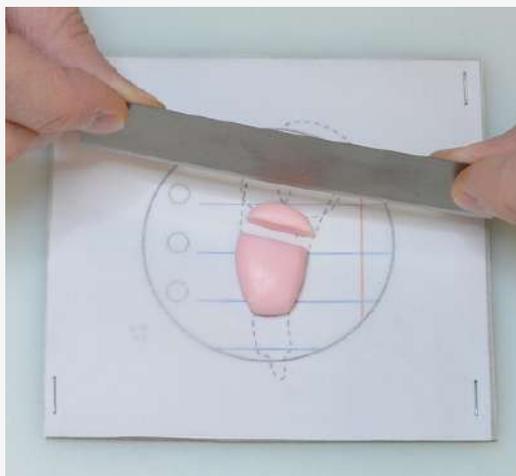
STEP 52 Overlay it on the rolled gold paste and use an #800 piping tip to cut the shape of the two rounded angles. Use the blade to cut out the rest of the shape.



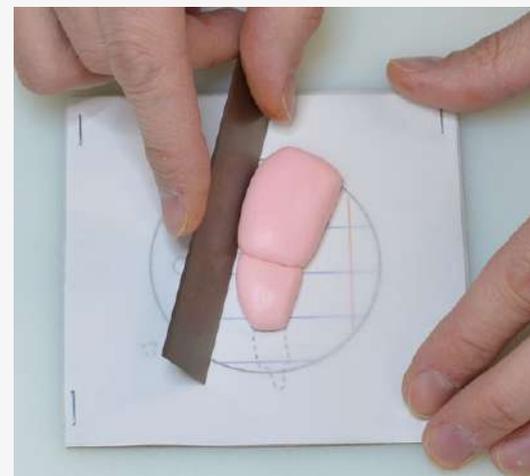
STEP 53 With the back of the blade, indent the nib up to the centre of the thicker part of the piece.



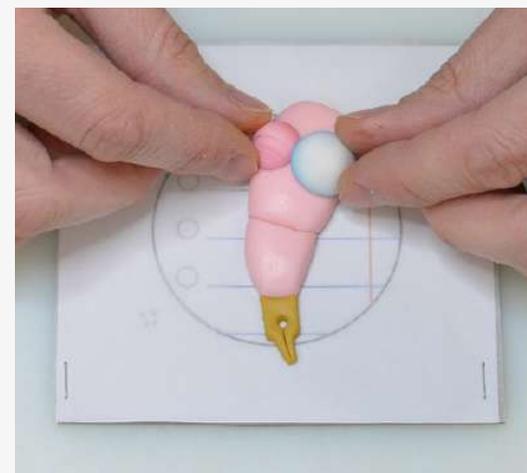
STEP 54 Use a #2 piping tip to make a hole at the end of the indentation. Set aside for later, allowing it to harden.



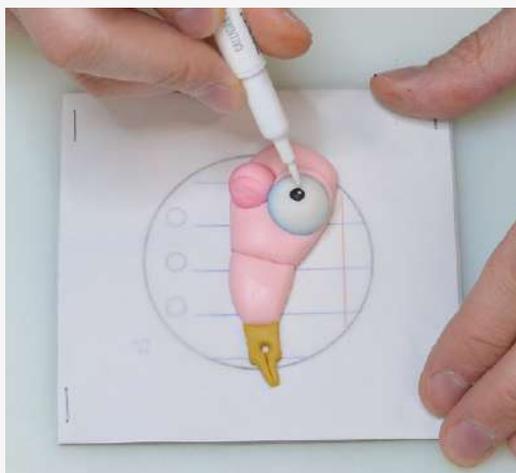
STEP 55 Roll a 2g (0.1oz) ball of light pink Pasta Model into an elongated egg shape and flatten it. Place it on the template and work on its shape to make it match the outline and smooth the edges. Cut the top with the blade according to the outline on the template.



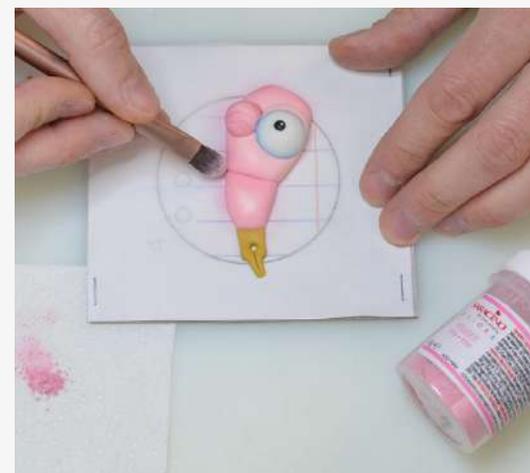
STEP 56 Roll a 6g (0.21oz) ball of light pink Pasta Model into a short carrot shape and flatten it. Place it on the template and work on its shape to make it match the outline. Smooth the edges with the side of the blade to give the shape straight contours.



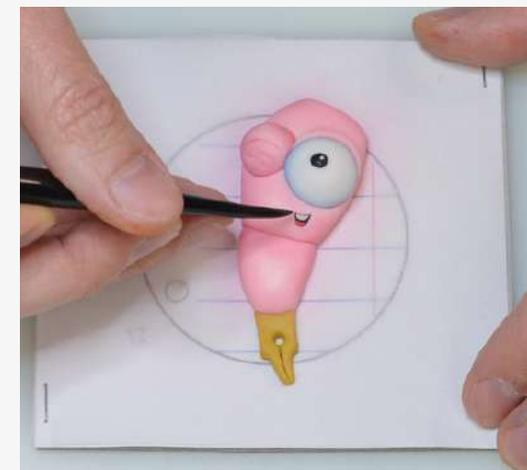
STEP 57 Attach the nib. Brush a little water on the back side of the white and the pink eyeballs and press them in place on the model; the white eyeball slightly overlaps the pink one.



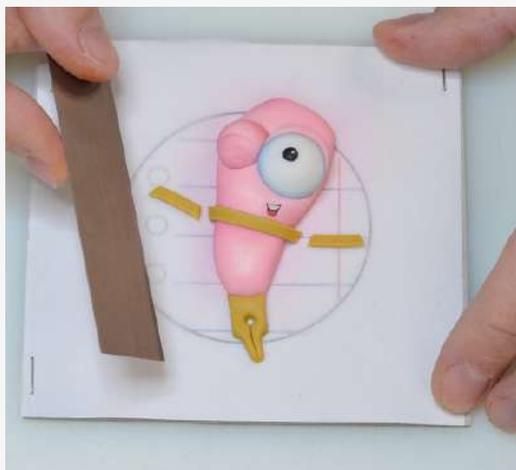
STEP 58 Roll light pink Pasta Model into a thin sausage with tapered ends and attach it on top of the open eye. Repeat steps 34 to 35 to give your character a pupil making sure your character stares front. Don't forget the white dot!



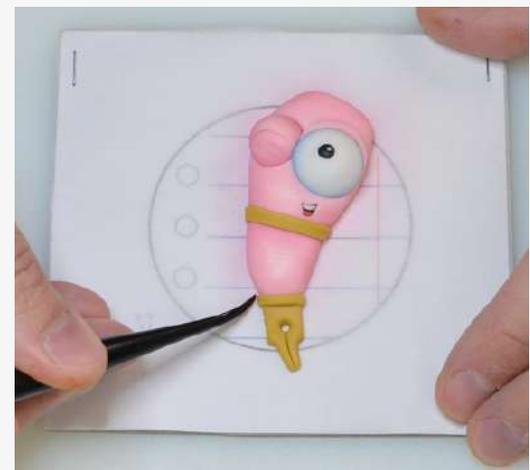
STEP 59 Using a medium dusting brush dipped in pink powder, dust your character highlighting the contours of the body and eyes.



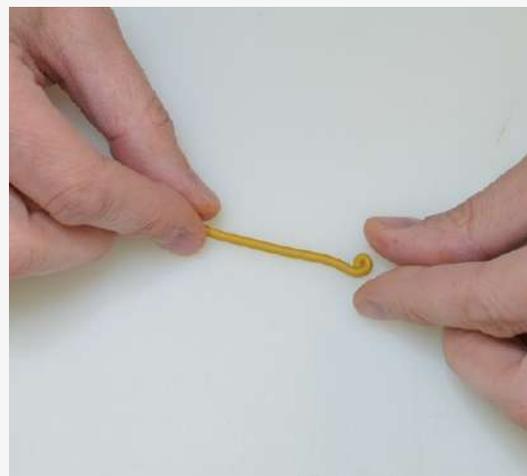
STEP 60 Repeating steps 40 - 45, give Penny a mouth, tongue and teeth.



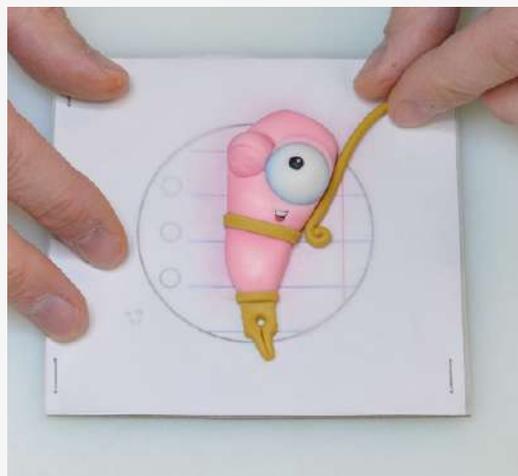
STEP 61 Roll a thin layer of gold paste and cut two strips, one a little wider than the other. Attach the wider stripe under the mouth, hiding the junction of both pink parts and trim the excess with the blade.



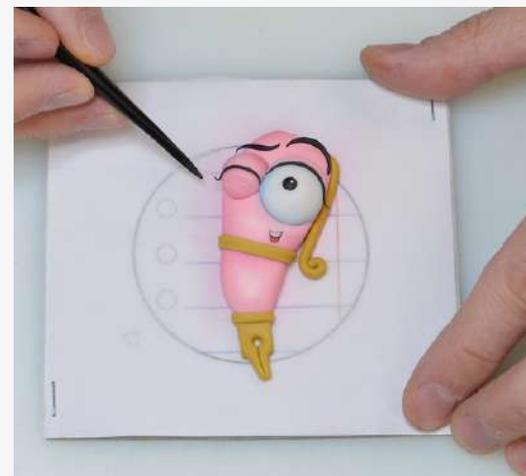
STEP 62 Tuck the strip under the body. Repeat the process with the other strip, hiding the junction between the body and the nib.



STEP 63 Roll a piece of gold paste into a string in the palm of your hand. Proceed on the work surface using the smoother to achieve a thin and regular string. Roll the tip of the string.



STEP 64 Attach it on Penny and trim the excess.

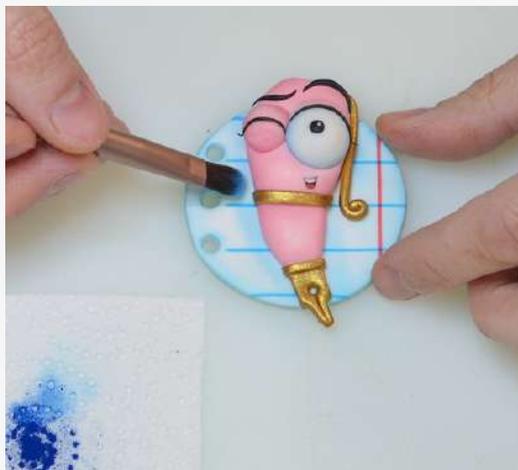


STEP 65 Repeat steps 46 and 47 for the eyelashes and eyebrows. Make the eyelashes a little longer for this character. Attach one right in the middle of the blinking eye. Curve the end of the eyelashes to give Penny a more feminine stare.

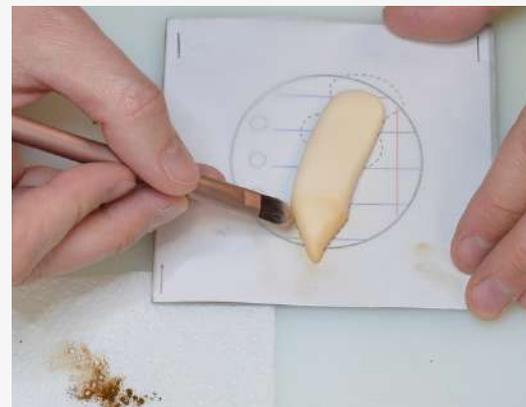


STEP 66 Mix a little Light Gold Powder Pearl Colour with clear alcohol. With a fine paintbrush, carefully paint all the golden parts.

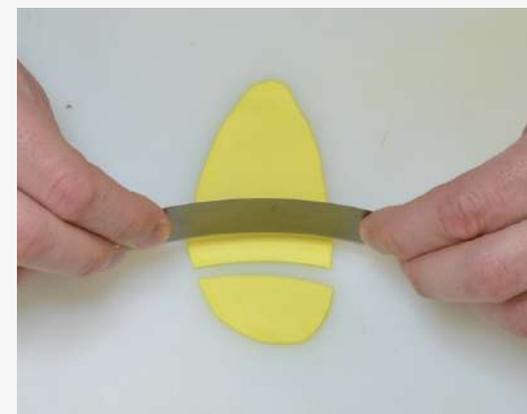
TOP TIP: You want your gold paint to be concentrated enough to have good coverage but runny enough to avoid lumps. Don't hesitate to try it out on a piece of paper to check the consistency before you apply it on your model.



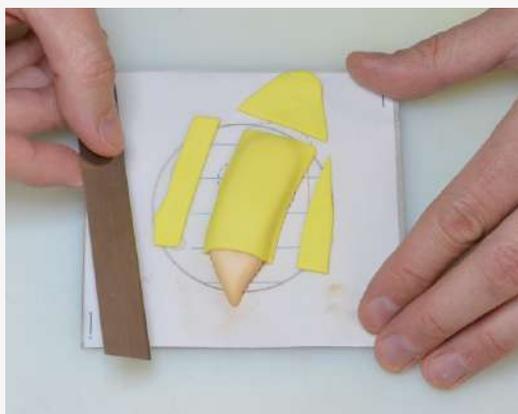
STEP 67 Use a spatula to gently remove your character from the template and attach it well centred on its base. Use a medium dusting brush to lightly dust the base around the character with blue powder.



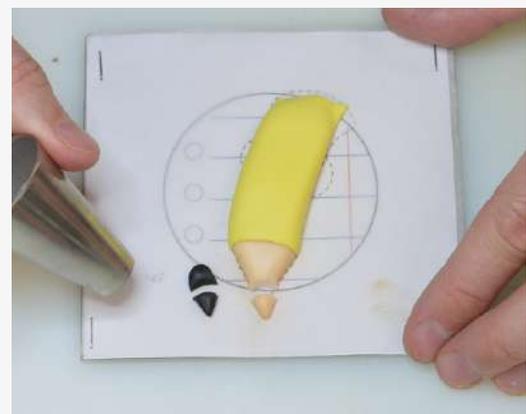
STEP 68 For 'CECIL' THE PENCIL roll 6g (0.21oz) of rose beige Pasta Model into a sausage. Give it a pointed end rolling it between the thumb and the index finger. Flatten it, place it on the template and work on its shape to make it match the outline. Using a medium dusting brush dipped in brown powder, dust the pointed end of your model.



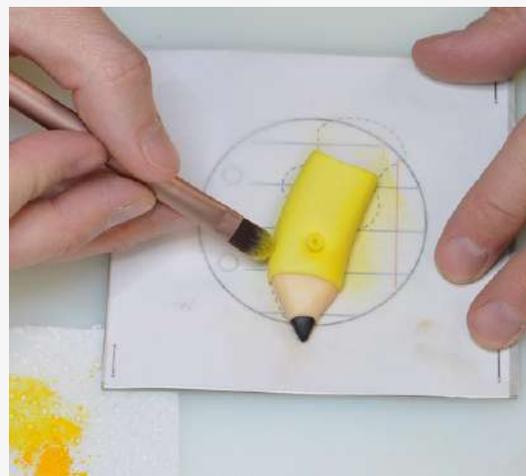
STEP 69 Tone down 6g (0.21oz) yellow Pasta Model mixing it with 4g (0.14z) white Pasta Bouquet. Roll out a thin layer using the rolling pin fitted with the thinner rings and make a slightly curved cut with the blade.



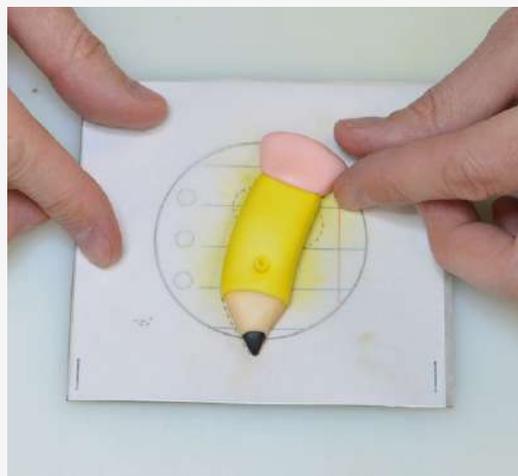
STEP 70 Cover your model leaving the pointy end visible. Don't allow any air bubbles underneath! Trim the excess with the blade, cutting pretty close to the body of your character. Tuck the paste underneath with the Dresden tool.



STEP 71 Roll the black Pasta Model into a teardrop shape. Flatten it a little and place it alongside the pointy end of your model. Use an #806 piping tip to make the exact same cut on both. Substitute the rose beige tip with the black; attach with a little water.



STEP 72 Trim the top of the pencil according to the template and repeat step 32 for the belly button. Using a medium dusting brush dipped in yellow powder, dust your character highlighting the contours of the body and belly-button.



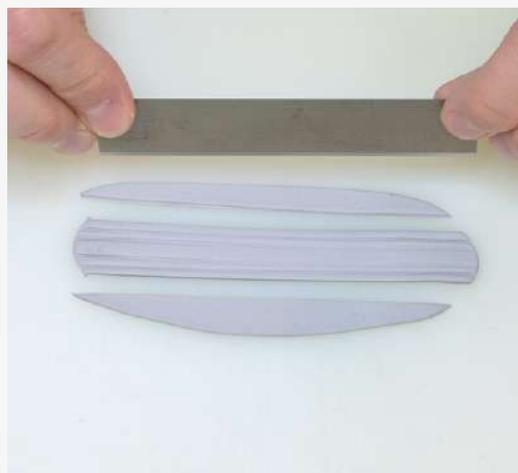
STEP 73 Roll 3g (0.1oz) light pink Pasta Model into a little ball. Flatten it against the work surface and give it a trapezoid shape. Press and attach it against the top of the pencil for the eraser.



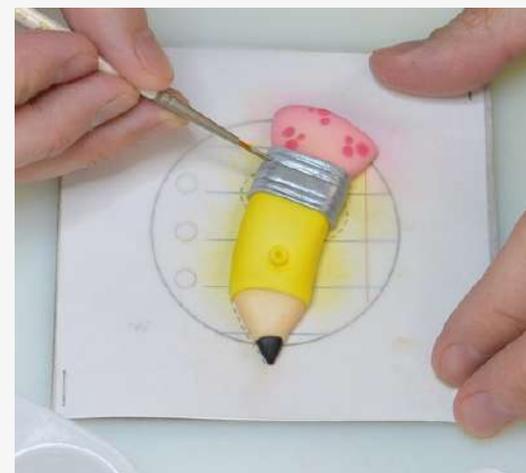
STEP 74 Roll tiny balls of pink Pasta Model and fix them randomly on the eraser.



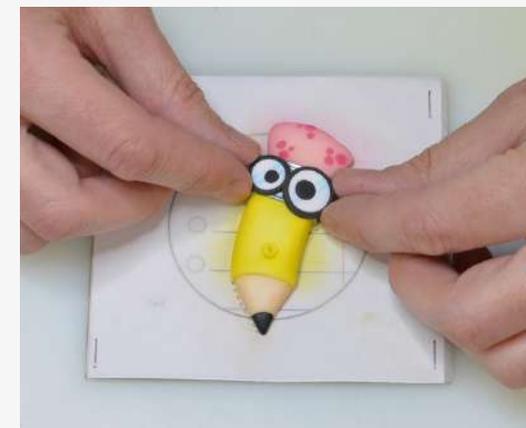
STEP 75 Take 10g white Pasta Bouquet and mix it gradually with black Pasta Model until the colour is the closest to the Silver Powder Pearl Colour you are going to use later on.



STEP 76 Roll the grey paste into a thin layer using the rolling pin fitted with the thinner rings. Make two pairs of indentations by pressing gently a ruler. Trim with the blade to obtain a 1.5cm (0.6") strip.



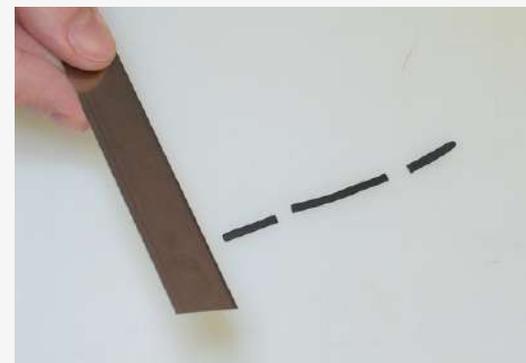
STEP 77 Attach it to the model, hiding the junction between the pencil and the eraser. Trim the excess and tuck the paste under with a Dresden tool. Mix a little Silver Powder Pearl Colour and clear alcohol. With a paintbrush, carefully paint the grey strip.



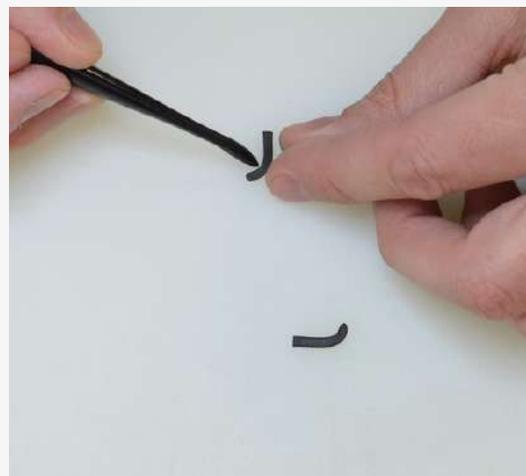
STEP 78 Brush a little water on the back side of two lenses and press them in place on the model; the bigger lens slightly overlaps the smaller one. Don't forget the white dot!



STEP 79 Repeat steps for the mouth, tongue and eyebrows. Use a spatula to remove your character from the template and attach it well centred on its base. Use a medium dusting brush to lightly dust the base around the character with blue powder.



STEP 80 Roll black Pasta Model into a string in the palm of your hand. Proceed on the work surface using the smoother to achieve a thin and regular string. Flatten it with the rolling pin fitted with the thinner rings. Cut two lengths about 1.5cm (0.6") and trim both tips to give rounded ends.



STEP 81 Curve the rounded ends.



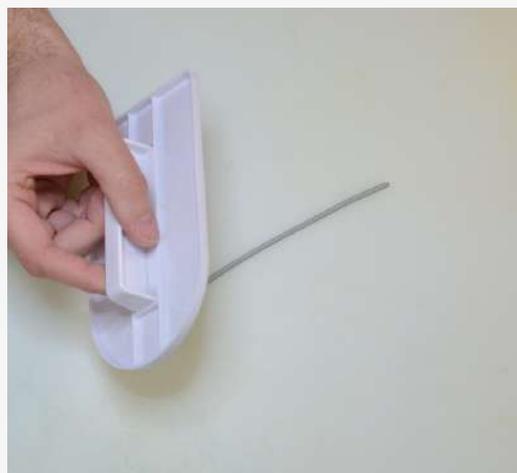
STEP 82 Attach each glasses arm behind the lens first, and then attach the other end to the base.



STEP 83 Pipe rosettes on your cupcakes and place your toppers on them.



STEP 84 Place your cupcakes in matching pairs in their gift boxes. It's important to do it before the following steps!



STEP 85 Roll grey paste into a string in the palm of your hand. Proceed on the work surface using the smoother to achieve a thin and regular string.



STEP 86 Cut sections long enough to connect both cupcakes; attach with a little water.



STEP 87 Mix a little Silver Powder Pearl Colour with clear alcohol. With a fine paintbrush, carefully paint the wires.

'PENNY' THE FOUNTAIN PEN



'CECIL' THE PENCIL



'HYATT' THE HIGHLIGHTER





EASY AND DELICIOUS

Zabaione Summer Lollies

BINTCY
DAVIS

Chikz Patisserie





BINTCY DAVIS

I'm Bintcy Davis, from Chikz Patisserie.

I am a multi-award winning cake artist from London.

I am a Solicitor by profession and a cake artist by passion. I've always had a flare for art and design which does not come as a surprise as my dad was quite an artist in his prime.

In 2018, I decided to embrace my passion and took it to the next level by qualifying as a Pâtissier. In my first professional cake competition, I won gold and a 3rd prize at the Cake International 2019 show and a silver in the colourful wedding cake category.

I have also won second prize in the Cake Masters competition in the rainbow category. This year I represented UK in one of the international cake competitions and was placed first.



CHIKZ PATISSERIE



@chikzpatisserie

WHAT YOU NEED:

INGREDIENTS

- Saracino Zabaione food flavouring
- Saracino Meringa mix
- Saracino white chocolate drops
- Saracino powder colour: Pink
- Double cream
- Condensed milk
- Icing sugar
- Water
- Cashew nuts
- Ruby drops
- Micro greens
- Edible Gold leaf flakes

EQUIPMENT

- Stand mixer
- Silpat
- Mini classic ice-cream mould
- Ice-cream sticks
- Spatula
- Piping bag
- Gloves
- Digital Thermometer
- Deep glass
- Round tip piping nozzle



Powder product for the preparation of meringues. Sift the mix into a mixing bowl. Add room temperature water and whisk for about 10 minutes. When the mixture is soft and foamy, remove it from the mixer and gently add the icing sugar, stirring gently to combine. Finally, pipe the meringues with a piping bag and nozzle and bake them in an oven (preheated to 80°C) until fully dried.



ZABAIONE SUMMER LOLLIES

- 1 tsp Zabaione food flavouring
- 250ml double cream
- 200ml condensed milk
- 100g Meringa mix (Meringue)
- 90g icing sugar
- 30ml water
- 200g Saracino white chocolate drops
- Saracino powder colour: Pink
- Cashew nuts
- Ruby drops
- Micro greens
- Edible Gold leaf flakes



STEP 1 Prepare the ingredients for the Zabaione ice-cream.



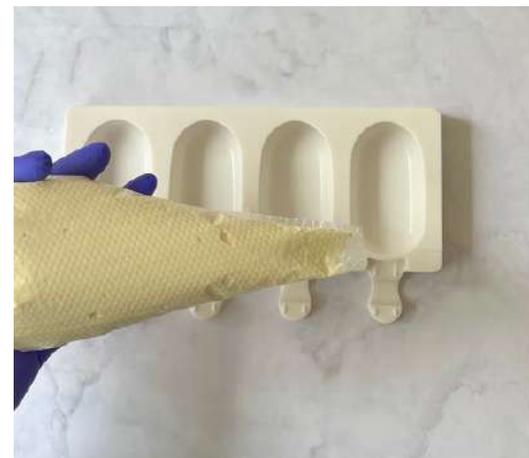
STEP 2 Add 200ml condensed milk to 1 cup double cream in a mixing bowl.



STEP 3 Add the Zabaione food flavouring.



STEP 4 Whisk the mixture until it reaches medium peak consistency.



STEP 5 Add the mixture into a piping bag.



STEP 6 Pipe the mixture into an ice-cream mould and freeze it overnight.

MEANWHILE MAKE THE MERINGUE DROPS



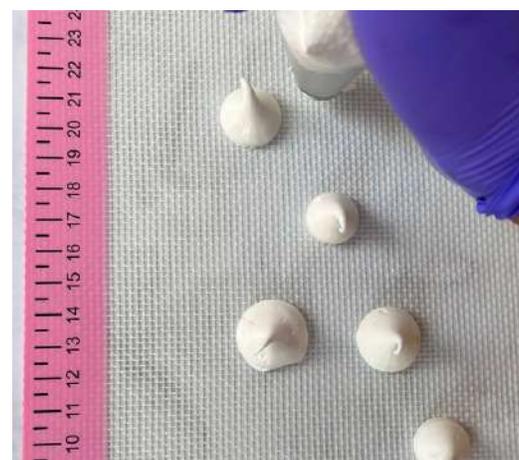
STEP 7 Add 100g Meringa mix into a mixing bowl.



STEP 8 Add 90g icing sugar.

STEP 9 Add 30ml water to the mixture.

STEP 10 Whisk the mixture on high speed for 10 minutes until it has reached a firm consistency.



STEP 11 Put the mixture in a piping bag and use a round piping tip to pipe meringue drops.

STEP 12 Bake at 80C for 2 hours.

STEP 13 Colour the melted and tempered Saracino chocolate drops using pink powder colour, and add crushed cashew nuts.



STEP 14 Unmould the ice-cream and dip it in the mix.

STEP 15 Decorate with meringue drops, microgreens, ruby drops and edible gold leaves.

TIP: Use a deep glass for easy dipping.

summer chilling

MARICA
MILTENOVIĆ
LAZAREVIĆ

Torty Od Snova

Torta od Snova

• CAKE ART •





MARICA
MILTENOVIĆ
LAZAREVIĆ

We are all unique and have our own set of talents, interests, and aspirations. I am no exception.

It was the simple fact that I am a mom that brought me to the world of cake decorating. It all started by chance. It was my son's seventh birthday, and ordering cake was not an option that year. I had no idea where to begin, but luckily I had my "LePetitPies"—a group of working super moms and beautiful human beings that helped me and have been my biggest and loudest supporters throughout this whole journey, and whom I have the privilege of calling my friends today.

After that, I never stopped. Twelve years later, I still dare to dream and believe in magic, just as Walt Disney did when he said, "If you can dream it, you can do it."

Being able to bring joy to life's most precious moments is a privilege. I am eternally grateful for every creative moment and this entire experience. This journey has been one of growth, exploration, and the pursuit of what truly matters to me, both in terms of creativity and beyond.

Nothing beats the feeling of being fulfilled by your craft. It's at those times when you take a deep breath and think to yourself, "This is what makes me happy."



TORTY OD SNOVA



@tortyodsnova

WHAT YOU NEED:

INGREDIENTS

- Pasta Model: White, rose beige, orange, red, fuchsia, navy blue, black, and brown
- Pasta Top: Baby blue and rose beige
- Pasta Bouquet
- White modelling chocolate
- Powder colours: Grass green, yellow and brown
- Shimmer powder/dust
- Royal icing
- Gel colours: Light green, blue and orange
- Pastillage
- Edible glue
- Plain biscuits

EQUIPMENT

- Grooved board
- Lily cutter (or similar long leaf shape)
- Circle cutters
- Modelling tools
- Scalpel
- Floral wire (18, 20 and 26 gauge)
- Green flower tape
- Piping bag
- No. 2 piping nozzle
- Brushes
- Wire cutters
- Straws
- Sea shell mould
- Clear alcohol
- Styrofoam ball (3cm)
- Round styrofoam base (23cm)





STEP 1 Prepare the palm leaves first to allow them enough time to dry before assembling. Colour Pasta Bouquet with light green gel colour. Roll the paste thinly on a grooved board with a 26 gauge floral wire in the groove. I used a Lily cutter, but you can also use any similar long leaf shape.



STEP 2 Cut the outer edges of the leaf with a scalpel. Using a veining tool create movement and add some detailing.



STEP 3 Bend the leaf to give it shape and let it dry. When dry, dust them with dark green, yellow, and brown powder colours. I used green along the central vein and brown and yellow at the base of the leaf and for highlighting the outer edges.



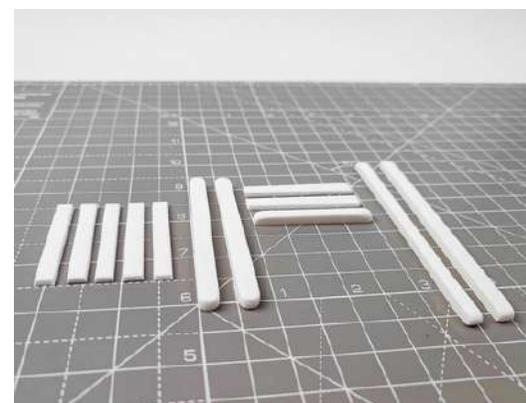
STEP 4 Steam the leaves to set the colour. Make a selection of small, medium and large leaves.



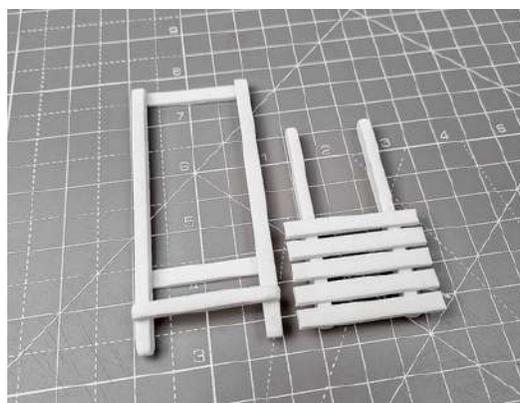
STEP 5 Use 20cm long 18 gauge wire for the tree. Bend the wire to resemble the trunk. Connect the leaves with flower tape and arrange them in three rows, the smallest in the first and highest row, the longest in the second row, and medium-length leaves in the last.



STEP 6 Using brown Pasta Model make three light brown coconuts and fix as shown. Set the tree aside. We will finish the tree when we have the base of the decoration ready.



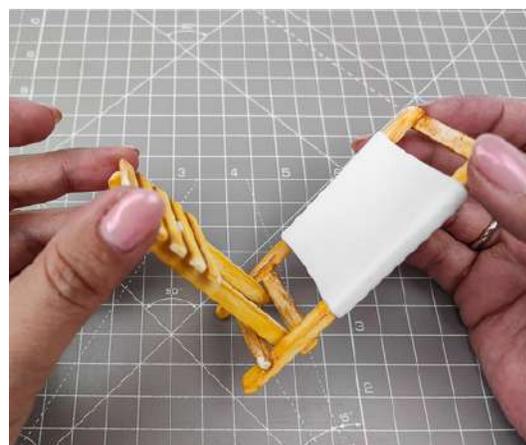
STEP 7 Roll pastillage to 4mm thickness using a rolling pin. Cut strips 5mm wide. One piece should be 5cm long, two pieces 8cm long and two pieces 11 cm long. Now roll the pastillage to 2mm thickness and cut seven pieces 5mm wide and 5cm long.



STEP 8 Allow the pastillage to dry for 24 hours or until it is fully hardened. Glue the pieces together as shown to form the seat and backrest of the chair. For glue, use a piece of pastillage dissolved in a small amount of water.



STEP 9 Mix yellow and brown dust colours dissolved in clear alcohol. Paint both parts of the chair. For a more natural look, you can sand the 'wood' after the paint has dried.



STEP 10 Roll white Pasta Model to a thickness of 2mm and cut a sheet measuring 5.5 x 9cm. This will be the 'fabric' for the backrest of the chair. Glue the white Pasta Model to the wooden structure of the backrest, using edible glue.



STEP 11 Roll navy blue Pasta Model as thinly as possible and cut 4mm wide strips from it. Glue the strips to the fabric of the backrest, leaving a 4mm gap between each one. Leave the finished chair to dry completely. Be careful when handling the chair, as pastillage is a strong but brittle material and can easily break.



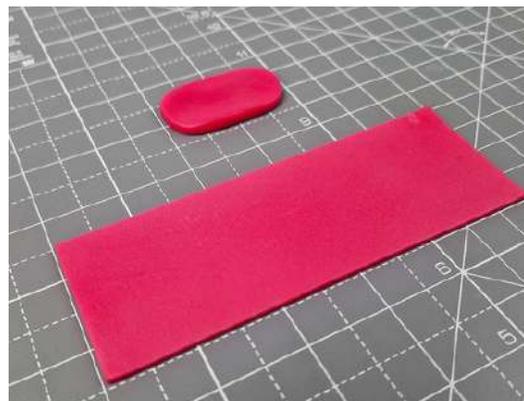
STEP 12 For the rubber ring roll an 18cm long cylinder of orange Pasta Model. Wrap it around a 4cm circle cutter. Use edible glue to join the ends together.



STEP 13 After the paste hardens, remove the cutter. Cut 5-6mm thin strips and glue them to the rubber ring as shown using one to cover the joint.



STEP 14 Make a selection of seashells or beach toys to complete the scene. Make the shells using rose beige Pasta Model.



STEP 15 Mix red and fuchsia Pasta Model and roll thinly. Cut an oval shape measuring 2.5 x 5cm for the bottom of the bag and a rectangle measuring 4 x 15cm for the bag's sides.



STEP 16 Apply edible glue to the outer edge of the base oval and fix the rectangle. Cut off any excess and glue the joint together. With a round cutter or straw, make two holes on both sides of the bag.



STEP 17 Give the bag shape to give a more natural look. Using orange Pasta Model roll a simple double rope. Cut two pieces 7cm long and attach them to the bag through the holes you made earlier. Secure them using edible glue.



STEP 18 Roll paste to a thickness of about 3mm. Cut two rectangles for the base of the sandals. Cut two strips measuring 6mm x 3cm for the arch of the sandal. Glue the narrow ends of the strips to the foot shape. Use your fingers to carefully shape the arch and the tread of the sandal.



STEP 19 For the drinking glass roll light blue Pasta Model to 1mm thickness. Cut a rectangle measuring 2 x 3cm. Wrap the paste around a straw to create the shape of the glass. Connect the joint nicely and blend. Let the paste dry until it is firm enough to handle and gently remove the straw. Cut out a circle with the straw for the bottom of the glass and glue it to the bottom.



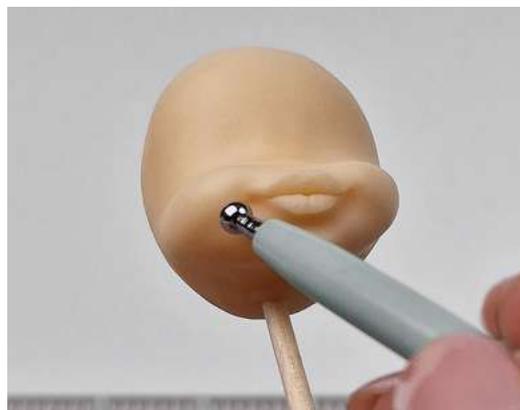
STEP 20 Mix rose beige Pasta Model with white modelling chocolate in a 7:3 ratio for the figure's body. Cover a 3cm styrofoam ball with 15g for the head.



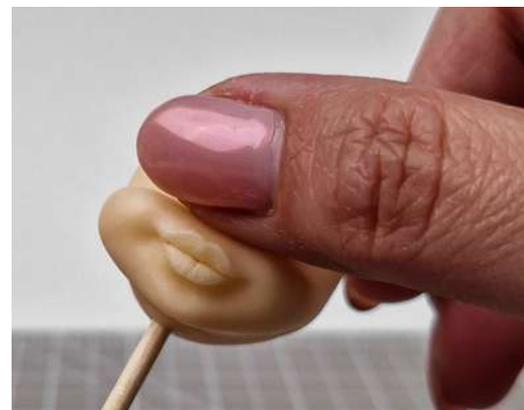
STEP 21 Form the face so that the middle third is recessed and the part from the nose to the chin is more prominent. Mark the corners and the mouth line. Cut the mouth opening and carefully open it by gently pulling the paste outward.



STEP 22 Create the upper lip by pushing the lip up and defining it with a hook tool by gently pushing towards the lip.



STEP 23 Create the lower lip by pushing the lip down and define it with a ball tool. Press gently under the lip and into the corners of the mouth to form an indentation and define the chin.



STEP 24 Smooth any rough edges or bumps on the face using your fingers or a modelling tool.



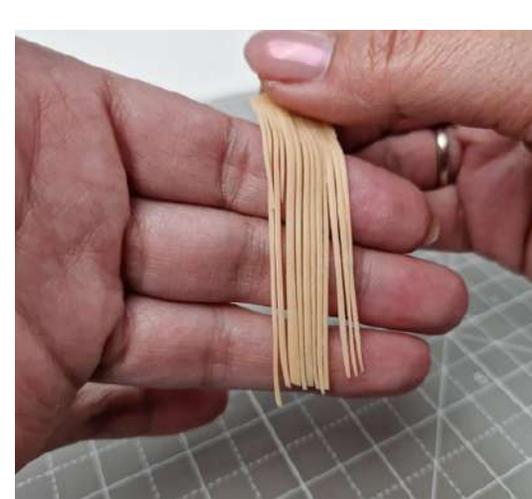
STEP 25 Roll two teardrop shapes and flatten them to form the eyelids. Position as shown. To create the nose, take a small piece of the paste and attach it above the mouth.



STEP 26 For the eyelashes, roll a thin strand of black Pasta Model (pointy at one end and thicker at the other). Fix as shown. Mark the start and end of the eyebrows. Use a dark brown powder colour diluted in clear alcohol and a No. 1 brush to paint them.



STEP 27 For the hair take some of the paste we used for the body and add a small amount of orange gel colour to it. Roll the paste as thin as possible. Cut into thin strips using a scalpel blade.



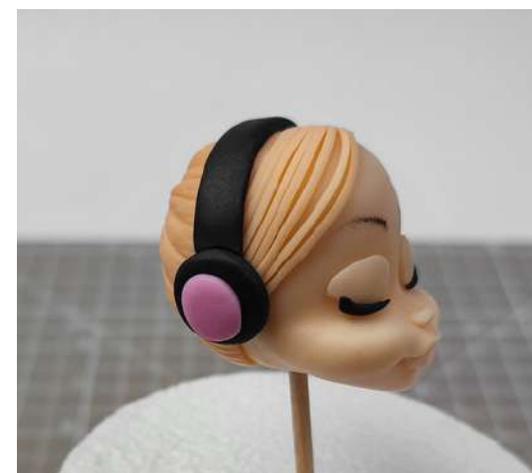
STEP 28 This is what the hair should look like when it's straight.



STEP 29 Apply edible glue to the head and stick the strips to it so that they fall to the side. Repeat on the other side.



STEP 30 For the back of the head, cut a circle with a diameter of 5cm and attach it to the head. Add lines to look like hair that has been pulled up into a bun.



STEP 31 Using black Pasta Model cut two 1.3cm circles for the head phones and a strip 7mm wide for the headband. Cut two circles of fuchsia Pasta Model 1cm wide. Glue the black circles where the ears should be and connect them with the black strip. Glue the fuchsia circles over the black ones. The headphones are complete.



STEP 32 Make a small bun and shape it unevenly. Attach it to the top of the head with edible glue.



STEP 33 To make the body start with 5cm long sausage shape flattened on the top. It is about 45g of the paste. Create a dip in the centre of the torso for the stomach and define the underbust line.



STEP 34 Work with two fingers on the top to define the neck and the shoulders. The neck should be at least 2cm long. We will cut off the excess when assembling.



STEP 35 This is how the torso should look before proceeding further.



STEP 36 Make an indentation in the centre of the chest to mark the breasts.



STEP 37 Use a Dresden tool and your fingers to shape the breasts. Use your fingers to shape the torso into an hourglass shape for the waist. At this point, insert a skewer to support the torso and model the hips.



STEP 38 Define the collar bone using a modelling tool.



STEP 39 Flatten the front and shape the back. Allow the body to set.



STEP 40 For the legs roll two long sausage shapes thinner at the foot end.



STEP 41 Make an indentation for the foot, and then another in the middle where the knee will form. Smooth out the transition and shape the calves and thighs. Shape the heel and flatten the toe area.



STEP 42 Insert a wire through the center of each leg to provide support.



STEP 43 Carefully bend the legs. Both legs are bent at similar angles.



STEP 44 Add the knee cap using a round tool.



STEP 45 Pinch and push the paste gently to emphasise the knee.



STEP 46 Follow the same steps for the other leg.



STEP 47 A safe way to work on the figurine is to work on a model with the same dimensions as the chair. I used a styrofoam cube and transferred the height and angles of the chair onto it. Protect the sitting area with cling film to prevent sticking.



STEP 48 Transfer the torso to the styrofoam chair. Shorten the wire sticking out of the leg and adjust the angle at the junction with the body. Use edible glue to attach the legs to the body.



STEP 49 This is what the body looks like with the legs in place. The knees are touching. The right leg is extended with the foot a little to the right, while the left is slightly bent and positioned to the left.



STEP 50 Take 6g of the paste and roll into a cylinder shape thinner at one end. Indent the wrist and the position of the elbow. Make the lower arm slightly thinner than the upper arm. Flatten the hand and make a cut for the thumb.



STEP 51 Use a Dresden tool to define the inside of the palm and the beginning of the fingers by creating a small indent. Make a small cut to separate the little finger from the rest of the hand. You can simply mark the other fingers. Insert a 20 gauge wire through the upper arm making sure it exits through the palm. This will help to bend the arm at the elbow while keeping it in shape. We will use wire cutters to trim any excess wire that is sticking out of the hand later on.



STEP 52 Form the elbow by carefully bending the wire and guiding it with your fingers. Bend the right hand at a smaller angle. Use the image for reference.



STEP 53 The other hand reaches for an object placed next to the figure. Bend it slightly at the elbow.



STEP 54 For the bikini, use a piece of the paste we used for the bag. Roll to 1mm thick. For the top we need - two triangles, two strips for the shoulders and one for the part going over the back. For the bottom, we will need one smaller triangle and one half circle.



STEP 55 Place the head on the neck. Attach the arms with the bent arm reaching towards the figure's head as if holding the headphones. Use a paper tissue to keep the stretched arm in position until it starts to firm. Secure the arms using edible glue at the joint. The wire will help keep the arm from moving. Try to hide the joints on the shoulders by carefully smoothing the joint with a soft silicone tool.



STEP 56 Wind a 1cm wide strip of hair onto a straw and allow to set for an hour. Then carefully remove from the straw and gently manipulate them so that they relax a little while keeping the shape of the curls.



STEP 57 Apply edible glue to the parts of the head where you want to add the curls and attach. You can make them as tight or loose as you like. Use your fingers or a modeling tool to shape and adjust the curls as needed.



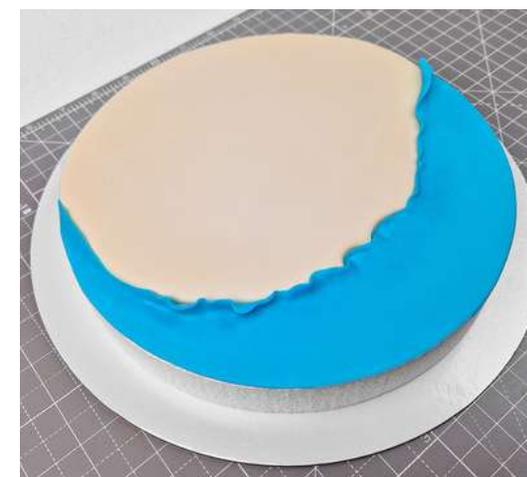
STEP 58 Continue adding the curls until you have achieved the desired look.



STEP 59 Add two parts blue and one part green gel colour to Baby Blue Pasta Top to achieve the colour for the sea.



STEP 60 Use a 23cm styrofoam base to create the beach scene. Use an edible marker to draw a line where the sand meets the water on the styrofoam base. Roll rose beige Pasta Top and cut out the desired shape of the sand.



STEP 61 Roll the blue Pasta Top and cut out the shape for the sea. Using your fingers, thin the edges that touch the sand, gently pulling them up and bending them. This is to achieve a look of waves on the beach.



STEP 62 Make stones using the light grey Pasta Model. Add the stones and smaller waves. Position the chair.



STEP 63 Carefully transfer the figure to the chair so that the skewer passes through one of the slits on the chair. If necessary, carefully make more room for the stick to pass through. Make sure that everything is nicely positioned before you allow the full weight of the figure to load the chair. Have in mind that pastillage is a brittle material that can crack if stressed.



STEP 64 Place a piece of green Pasta Model at the base of the palm tree. This will contribute to the appearance and stability of the tree. Roll the brown Pasta Model into a long sausage shape. Make a cut along the entire length and place edible glue along the centre.



STEP 65 Add the brown paste over the wire and close the ends.



STEP 66 Mark horizontal ring patterns in the tree to look like a natural tree.



STEP 67 Use the same colour we used to paint the chair to colour the indentations.



STEP 68 To make the waves, shape a piece of the Pasta Top we prepared for the sea into an elliptical shape. Roll one side of the shape using a rolling pin. Cut the desired height, position it vertically and shape it as needed.



STEP 69 Mix the royal icing according to the instructions on the package. You will also need a piping bag, a round No. 2 piping nozzle, a brush and clean water. Apply the royal icing on the edge of the wave with a slightly wet brush. Spread by pulling it towards you or down, depending on the position of the wave.



STEP 70 This is how the finished waves should look like.



STEP 71 Grind biscuits into crumbs and sprinkle them over the beige Pasta Top for a sand effect. Use a brush to create a natural-looking texture on the sand. Add the rubber ring.



STEP 72 Apply shimmer powder to the figure for added sparkle. Add the rest of the props made earlier and start planning your next vacation!

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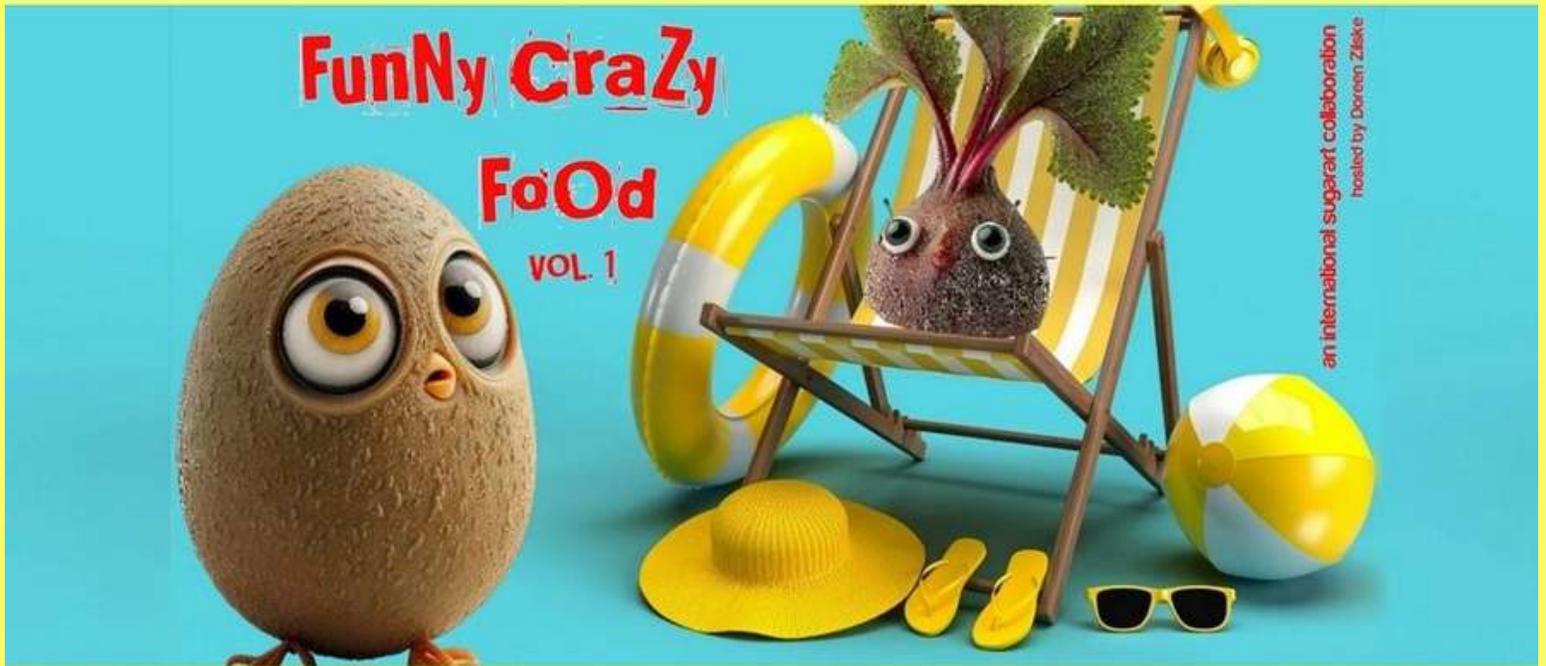
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WE CAN'T WAIT TO SEE YOUR CREATIONS

Funny Crazy Food - an International Collaboration Sugar Art - hosted by Doreen Zilske



The collaboration deals with the subject of food and our likes or dislikes. We all know it, not everyone likes spinach, carrots, sushi, mushrooms, etc. However, sometimes we try to present the food in a funny way to whet the other person's appetite. Every parent knows it and will surely understand.

The cooperation was to be simply fun and make the viewers laugh, romp or shudder and be amazed.

All in all, we are 75 enthusiastic sugar artists from 31 countries in our colourful world. There are professionals and beginners, but also commercial confectioners and hobby artists. We all share a passion to create edible art.

This is my second self-initiated collaboration with international artists. It made me incredibly happy, and all the artists were happy and had fun with their works. There will definitely be another edition of this collaboration.

My first was the collaboration "Poverty vs. Abundance" which was released in 2022 and we have another planned for 2024.

You can find all works here  <https://facebook.com/funnycrazyfood>

About me:

I'm Doreen Zilske, I come from a small village near Cologne, and I present my sugar art and motif cakes under the name "My Sugar Moments".

In 2014 I accidentally found my passion for creating motif cakes and edible sugar decorations. Over the years I have taught myself a lot and acquired the necessary knowledge. I also attended some special courses.

I have taken part in international competitions several times and won gold, silver and bronze a few times, as well as two 'Best in Category' awards at Cake and Bake (Dortmund/Essen) and silver at Cake International (Birmingham).

Facebook: <https://www.facebook.com/MySugarMoments>

Instagram: <https://www.instagram.com/doreenzilske>

by Meera Jamal



by Nicole Rubin



by Eve Eggers

by Rodica Bunea



FUNNY

by Alexandra Olanuta



by Tanya Ross



by Annett Schröder



by Angelique van Veenendaal





by Raicu Madalina



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CRAZY



by DVL Prasanna



by Olja Brankovic



by Kelly Jane



by Orsolya Smukné Komádi





by Katherine Miller



by Raluca Tircomnicu



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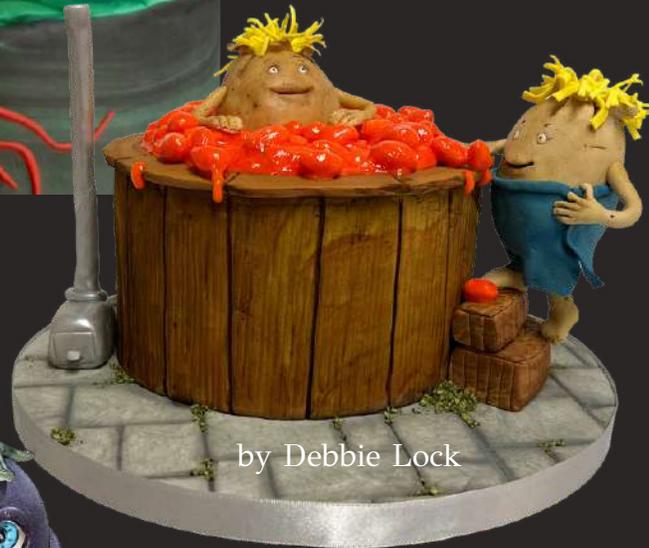
by Nina Tang

by Aparna Dixit



by Katarzyna Koczorowska

by Claire Cowburn



by Debbie Lock



by Kara Heather



by Elke Koch-Ulrich

*A Cake collective
collaboration*

by Vicky du Plessis

A CELEBRATION OF
CURVACEOUS MERMAIDS

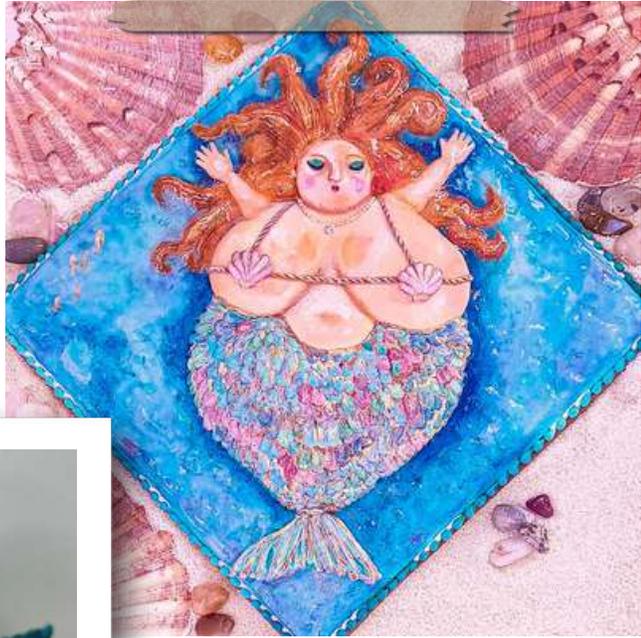


by Karen Dodenbier

by Suzie Bunner



by Jenny Golton



by Zuzana Vancova



by Sue Wainwright





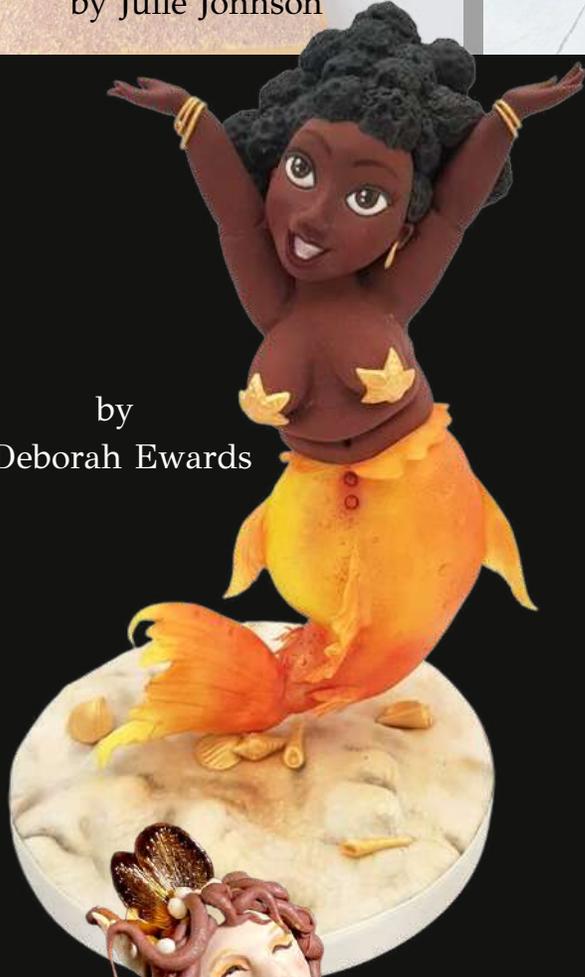
by Julie Johnson



by Elaine Minett



by Janira Green



by Deborah Edwards



by Angelique van Veenendaal



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