

We Love Pastry

WAFER Paper

EASY WAY TO
ACHIEVE AMAZING
RESULTS ON YOUR
CAKE

Meet The ARTIST

AN EXCLUSIVE
INTERVIEW WITH THE
WINNER OF JUNIOR
BAKE OFF 2019

Prop OPTIONS

TAKE YOUR CAKE
DESIGNS TO THE
NEXT LEVEL

SWEET Tables

GET INSPIRED BY
VARIETY OF SWEET
TABLE DESSERT
IDEAS



Exclusive TUTORIALS

DETAILED AND
VERY EASY TO
FOLLOW

WIN Saracino Products

WIN A SET OF NEW
COLOURS OF
SARACINO PASTE
WORTH £50





PAOLO ZOLLA
DIRECTOR

by Anna Freudenthal using
Saracino Pasta Model



by Calli Creations using Saracino Cocoa butter for painting
the cake

Cakes for celebrations and weddings.

Have you chosen what your wedding cake will be like? The fashion industry changes rapidly and even when it comes to wedding cakes, it is appropriate to evaluate the trends of the moment and make a suitable choice to celebrate this important event.

What are the most popular wedding cakes? We have to mention trend cakes at the moment, such as the "naked cake" and the "drip cake", without forgetting mono-portions that are given to guests in place of the traditional wedding favours.

If you have planned a romantic wedding, the best choice will still be a classic wedding cake, with overlapping layers covered with sugar paste.

We are approaching spring, and flowers are an extremely important decorative element and in line with the season. Beautiful flowers can be made with Saracino Pasta Model modelling paste, Pasta Bouquet flower paste and modelling chocolate! The choice is up to you!

You can also use our wafer paper to make spectacular flower arrangements. We strongly suggest not to use fresh flowers as they are often inedible or because they can stain or damage to the cake.

Wedding cakes decorated with sugar flowers, fruits, sugar paste pieces or painted with edible food colours undoubtedly offer the best aesthetic result. This is the main field where cake designers can express their wonderful creativity!

If you wonder whether our sugar paste might be too sweet for your wedding cake, the answer is no. The real professional will manage to roll the sugar paste so finely that it will melt in your mouth. Saracino Pasta Top can be rolled to just 1 mm thick!

And now, enjoy the party!

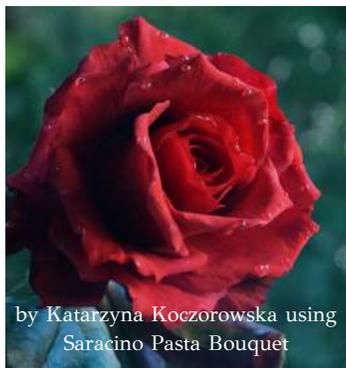


by Emma Smith
using Saracino Pasta Model for ruffles, Pasta Bouquet for flowers and Pasta Top to cover the cake.



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www.saracinodolci.co.uk - ENGLISH



by Katarzyna Koczorowska using
Saracino Pasta Bouquet



SYLWIA PRICE
EDITOR



by Petite Pivoine Cakes using Saracino Wafer Paper 0.30 for cake covering and decorations

Welcome to our exciting April issue of 'We Love Pastry'. I am excited as yes, it is wedding issue time!

This month we have focused on wedding cakes and all that is sweet for that special day. Because what would a wedding be without a stunning wedding cake? Our fabulous artists have shown amazing techniques such as how to decorate using Wafer Paper, Isomalt, Pasta Scultura or Royal Icing. All these products can create something different and can be used not only for wedding cakes but for all other special occasions, so grab a coffee and enjoy browsing.

In this issue we have collaborated with the wonderful company 'Prop Options' who have kindly supplied some of the artists with their wonderful products so they could create some spectacular cakes! See for yourself how clever these products are.

In our monthly 'Sweet Chat with Carol', you can read about ways to work with Wafer Paper. This blog has been supported by Anna Astashkina who kindly agreed to run a FREE live demonstration in April, so make sure you add the date to your diary. It is not a problem if you cannot watch it live as it will stay on our Community Group for you to watch at any time.

In our "Read with Cake" column you will have a chance to find out more about the WINNER of Junior Bake Off 2019 – the lovely Fin. Those of you who attended Cake International 2022 and visited Zoe Fancy Cakes stand may have had a chance to meet this wonderful, very talented young man already. Such an inspiration!

And one more thing that we could not resist sharing with you is a breath-taking creation made by Beata Siedlecka who won gold and GRAND PRIX at the recent Expo Show in Poland. Check it out guys!

See you next month

Sylwia

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DEFY GRAVITY

Let your imagination drive your creativity and reach for the stars with our fully adjustable, Central Bar cake separator



Emma Stewart



Celena G.



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GOLDEN APPLE

RODICA
BUENA

Academia de arta
dulce

IN ASSOCIATION WITH

PROP
OPTIONS

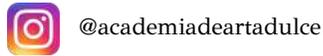




RODICA BUNEA
Academia de arta dulce

Rodica Bunea lives in Romania where she runs a small but well-known Cake Design School - Academia de Artă Dulce. Since 2012, Rodica has been teaching many types of courses specially designed to both people who already work in this domain and to ones that want to change their way in life, also, like she did.

Besides the sugar paste and modeling chocolate (which is her expertise), Rodica teaches the art of decorated cookies, events/wedding cakes decor, isomalt, chocolate bonbons & chocolate decorations.



WHAT YOU NEED:

INGREDIENTS

- Saracino Pasta Top: White
- Saracino Powder Colours: Green, light blue, gold
- Saracino 0.30 Wafer Paper
- Saracino Cake Gel
- Saracino Isomalt
- Gold leaf
- Clear alcohol
- Three cakes (or dummies): 10cm dia x 12cm high, 16cm dia x 20cm high, 24cm dia x 15cm high
- Real branches, washed and dried
- 7 polystyrene or real apples
- Water

EQUIPMENT

- Cake drum 40cm dia.
- Prop Options - Cake separator with central bar
- Ikea BRUNSTA - black metal lampshade, painted in gold
- Rolling pin
- Sharp Edge Smoother
- Scissors
- Soft brushes
- Double veiner mould
- Flower stamens (any kind)
- Flower tape cutter
- White flower tape
- 3 different size rose petal cutters
- Flower wire 22 gauge and 24 gauge
- Silicone bowl for microwave
- Microwave
- Water sprayer
- Pliers
- Small plastic bowls for dusts
- Blow torch for isomalt
- 1 non toxic pencil





STEP 1 Prepare the ingredients and equipment list for flowers.



STEP 2 We need to make 15 apple blossom flowers (5 petals each). Use the pliers to cut 25 pieces of 24 gauge flower wire into three equal sections (75 sections in total). Use the non toxic pencil to draw around the rose petal cutters on the wafer paper and cut 50 petals of each size (150 in total, because for each petal we will use 2 equal pieces of wafer paper).



STEP 3 Using a soft brush, dipped into water and wiped, brush one side of a petal, add the wire in the middle and then apply another water brushed petal over the first one with the wire in the middle. Put the petal in the double veiner mould and press. At the end, colour the base of the petal with light blue and green powders (mixed together). Finish all 75 petals to this stage.



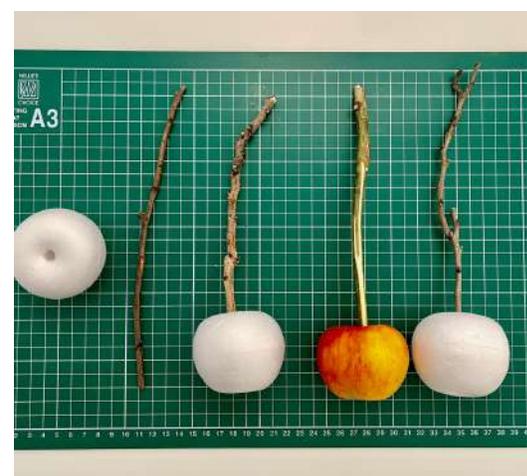
STEP 4 Use pliers to cut 5 pieces of 24 gauge flowers wire in three equal sections (15 sections in total). Cut the tip off the stamens, place them over the wire and bend the wire over. Twist the wire to keep the stamens tied together. Paint them with gold powder mixed with a few drops of alcohol.



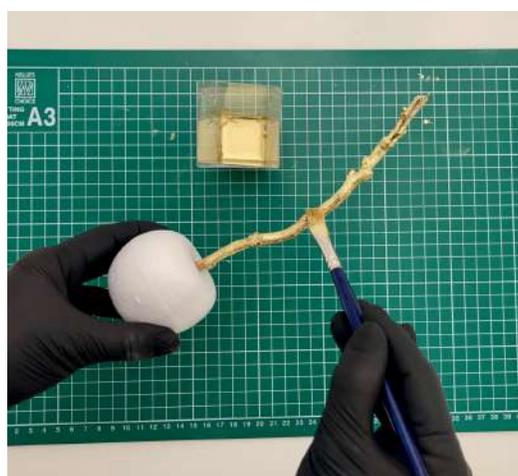
STEP 5 Cut the flower tape with the shredder and add the petals, one after the other to the stem. Finish them all to this stage.



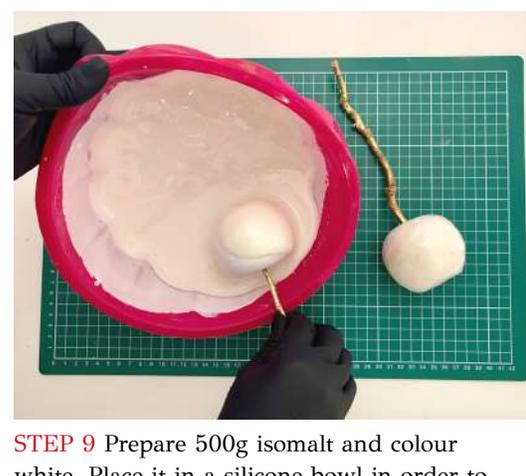
STEP 6 Place them in a jar to dry ready for later.



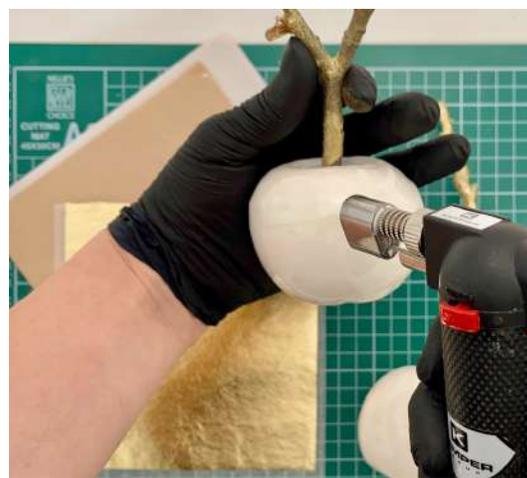
STEP 7 Wash and dry the branches and insert them into the polystyrene or real apples.



STEP 8 Paint the branches gold with the gold powder mixed with a few drops of alcohol.



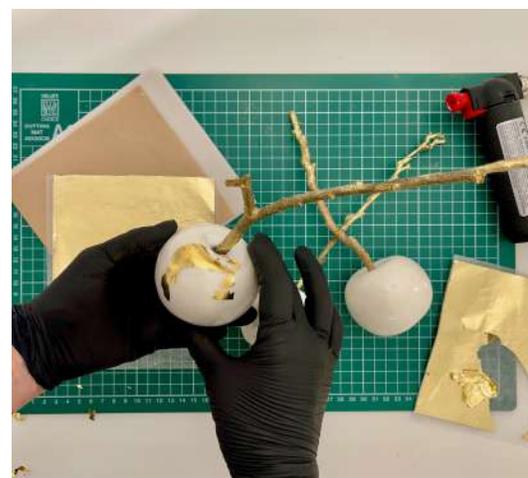
STEP 9 Prepare 500g isomalt and colour white. Place it in a silicone bowl in order to reheat it in a microwave any time you need. Take each apple and dip into the isomalt. After coating it in isomalt, keep turning your apple in the air until it is cold enough to keep its shape and then leave it on the table.



STEP 10 Using the blow torch, pop any visible air bubbles.



STEP 11 Using the blow torch, heat some parts and add the gold leaf to those parts as they are still hot. The gold leaf will stick immediately.



STEP 12 Finish all apples to this stage. Use random patterns for the gold leaf.



STEP 13 Place them on the table and let them cool completely.



STEP 14 Cover your cakes with white Pasta Top. Paint the Ikea BRUNSTA - black metal lampshade in gold. Also cover the Prop Options - Cake separator with white Pasta Top.



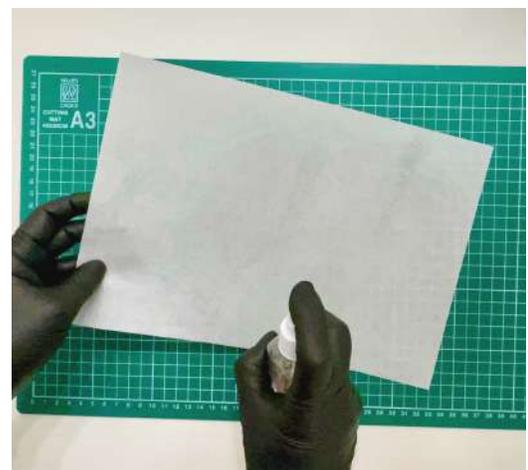
STEP 15 Place three apples on the first cake and cage them with the painted lampshade.



STEP 16 Insert a cake structure and place the second cake on top of it.



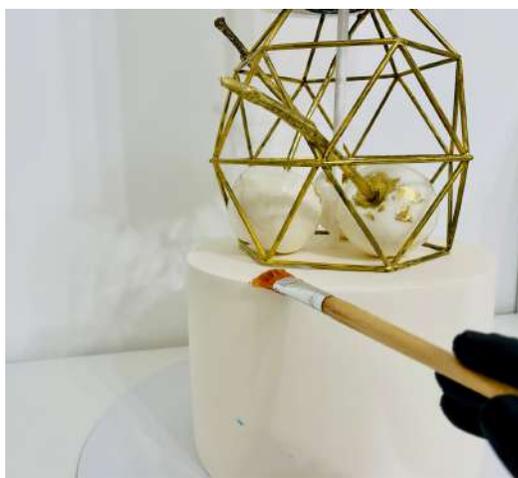
STEP 17 Place the Prop Options - Cake separator and add the last cake on top. The cake is now ready to be decorated.



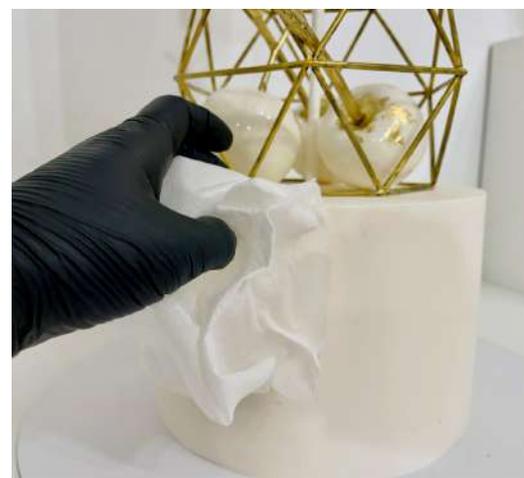
STEP 18 Use the water sprayer to spray a wafer paper sheet, firstly on one side and then on the other.



STEP 19 Leave the wafer paper sheet to soak the moisture and when ready scrunch it in your hands. Don't scrunch too tightly as we want some volume for the final look.



STEP 20 Brush some water mixed with cake gel onto the cake.



STEP 21 Add the scrunched wafer paper to the first layer of the cake.



STEP 22 Continue until you cover the whole lower part of your cake. Use your water spray to coat the entire cake.



STEP 23 Apply the same wafer paper onto the cake separator between the middle and top layer of your cake.



STEP 24 Use a brush to place a small amount of cake gel on some parts of your second and third tier cake.



STEP 25 Add some gold leaf on the cake gel.



STEP 26 Using your brush, finish the pattern you want your cake. It is up to you where and how you apply the cake gel and the gold leaf.



STEP 27 Take 7 of the 15 wafer flowers and brush some of the petals with gold powder colour mixed with some drops of alcohol.



STEP 28 Using a whole 22 gauge flower wire, fix one flower on the top with white flower tape. Attach 4 more flowers to it and form an apple blossom branch. Make other branches formed with 2, 3 or 5 flowers.



STEP 29 Add them to the cake.



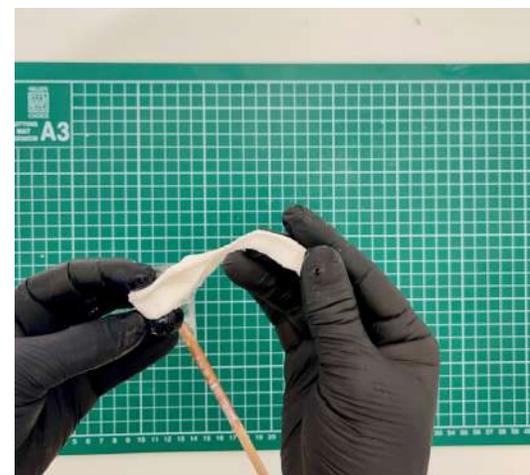
STEP 30 Using the blow torch, heat one place of one apple.



STEP 31 Do the same with another and press them together to form a couple that will stand on the top of your cake.



STEP 32 Add some cake gel to a small amount of Pasta Top.



STEP 33 Mix it together until a soft gluey paste is formed.



STEP 34 Place it on the top of your cake where you want to place and secure your apples.



STEP 35 Place and press the apples until secured. Do the same with the other apples, place them where you want and secure them.



STEP 36 Your beautiful cake is done!

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



BLACK & WHITE FANTASY



CECILIA
CAMPANA

Cecilia Campana Cake
Art

IN ASSOCIATION WITH

PROP
OPTIONS



CECILIA CAMPANA

Cecilia Campana Cake Art

Cecilia Campana is a professional cake designer and sugar art instructor specializing in Wedding Cakes.

The passion for fashion and refinement in shapes and materials, are elements that can be found throughout her creative career, finding the highest expression in the activity of Cake Designer to which she has been passionate since 2010. After obtaining a degree in Advertising Communication, she moved to England for a 2-year Master in Arts, where she learnt about colours and habits of very different ethnic groups. That's where comes the passion for the reinterpretation of elements and geometries, which can be widely found in her Wedding Cakes.

The thoroughness, accuracy, taste for beautiful things and the balance of colours, mark her unmistakable style, thanks to which she has collected important international awards and prizes in the Wedding Cakes Category.



CECILIA CAMPANA CAKE ART



@ceciliacampanacakeart



WHAT YOU NEED:

INGREDIENTS

- Saracino Pasta Top: White
- Saracino Pasta Top: Black
- Saracino Pasta Bouquet
- Saracino Royal Icing
- Saracino Wafer Paper 0.27
- Saracino Cake Gel
- Water
- Powder colour: Black
- Gel colour: Black

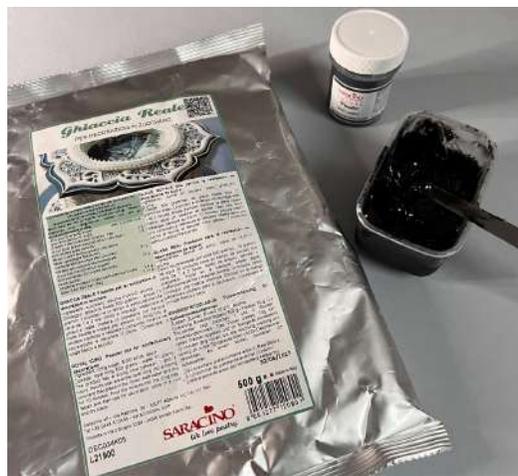
EQUIPMENT

- Three dummies or cakes: 20cm diameter x 10cm high, 15cm diameter x 15cm high, 8cm diameter x 5cm high
- Prop Options round clear fillable tier 15cm x 10cm
- Prop Options Acrylic separators 10cm x 3cm
- Stencil
- Poppy pistil
- Flower pistil silicone mould
- Craft knife
- Spatula
- Smoother
- Water sprayer
- White flower tape
- Non stick mat
- Rolling pins
- Gauge 20 and 24 white flower wires
- Cake drum or wood board 25cm diameter
- Posy picks if using real cake
- Blender / mixer

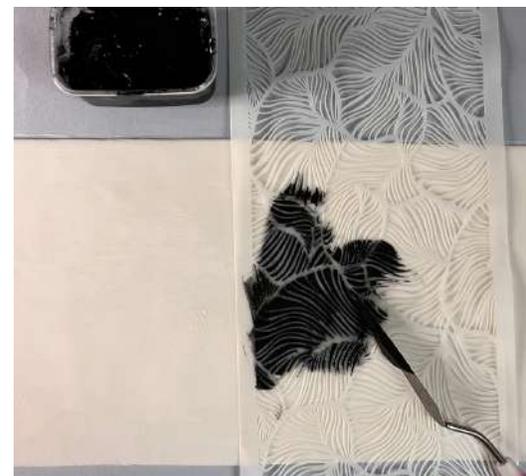




STEP 1 Roll white Pasta Topout to a 16cm x 49cm rectangle. Place the stencil to the right of the centre of the rectangle.



STEP 2 Prepare the royal icing and add black powder colour until it reaches a deep black.



STEP 3 Use a spatula to spread the royal icing onto the stencil.



STEP 4 Cover the entire stencil evenly paying attention to cover all holes.



STEP 5 Gently remove the stencil, let the royal icing dry and then cover the 15cm cake (first the top and then the side). Wash and dry the stencil.



STEP 6 Roll black Pasta Top to a 11cm x 65cm rectangle. Place the stencil on top of it.



STEP 7 With a medium-sized rolling pin, press the stencil onto the paste to transfer the pattern to the surface of the paste.



STEP 8 Cover the 20cm cake (first the top with plain black paste and then the side with the decorated strip).



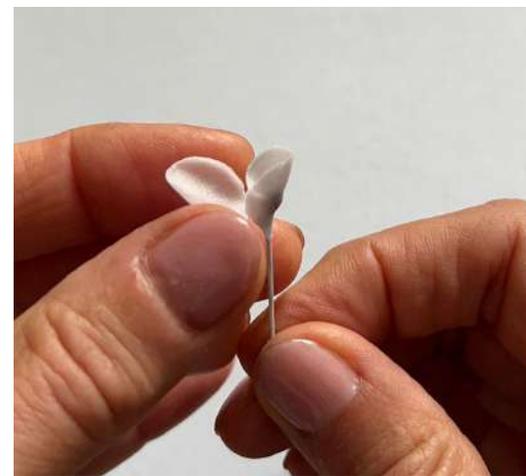
STEP 9 Colour Saracino Pasta Bouquet with black gel colour. Roll 3 small balls for the smaller flowers, insert a 24 gauge flower wire which has been curved at the tip and dipped in cake gel. Squeeze well to secure the paste to the wire and to form the pistil.



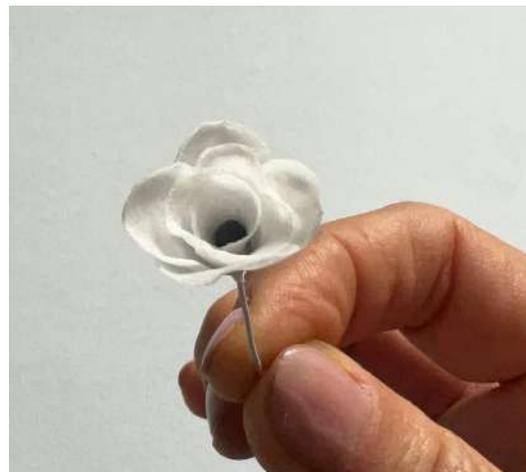
STEP 10 Cut 13 large circles of wafer paper for each of the 12 big flowers to be created. Cut 9 small circles for each of the 3 small flowers.



STEP 11 For the smaller flowers place the small circles in a hot pan and moisten them with water with a spray bottle.



STEP 12 When they begin to curl and are not completely dry, attach them to the pistil with a little cake gel.



STEP 13 Continue adding all 9 circles to complete the flower.



STEP 14 For the larger flowers roll 12 balls and insert gauge 24 flower wire curved at the tip and dipped in cake gel.



STEP 15 Insert the ball into the flower pistil silicone mould and press firmly. Gently remove from the mould and firmly fix the paste onto the wire.



STEP 16 Place the large circles in a hot pan after spraying them with water.



STEP 17 When they start to curl and are dry enough remove from the pan. Brush the base of the pistil with the cake gel.



STEP 19 Spray a light cloud of water towards each petal to make it more flexible without changing its curved shape.



STEP 20 Add the first circle around the pistil.



STEP 21 Add the second and third circle.



STEP 22 Complete the flower with all 13 circles, making sure they adhere to each other.



STEP 23 Cover the wire of each of the 12 flowers with white flower tape.



STEP 24 Join the flowers one by one onto a gauge 20 wire with the flower tape.



STEP 25 Insert the left over wafer paper scraps left over into a mixer / blender.



STEP 26 Finely chop the wafer paper.



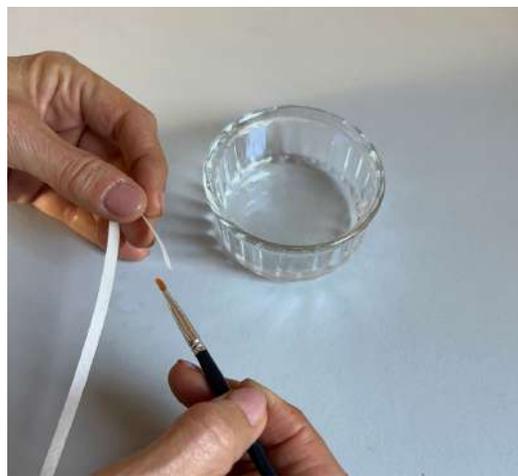
STEP 27 Cover the 8cm top cake with white Pasta Top and brush it all over with cake gel.



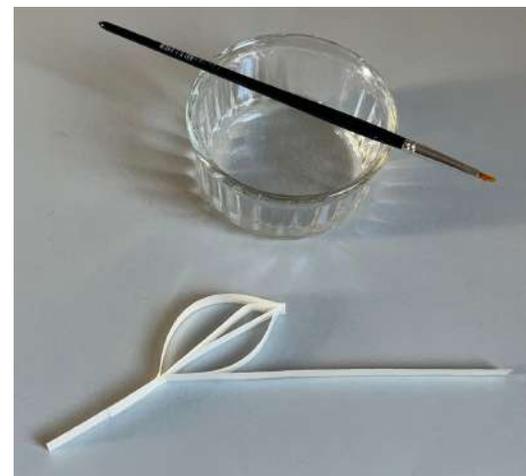
STEP 28 Sprinkle the wafer paper powder over and around to completely cover it.



STEP 29 Brush the left half and top of the 15cm cake with cake gel and fix the wafer paper over it.



STEP 30 Cut 5mm wide strips of wafer paper. Wet the top part of the strip with a little water and glue it along the strip. Continue to fold the strip and glue it to the ends. See how it should look in Step 31.



STEP 31 When a strip is finished, add another, always gluing it with a thin layer of water.



STEP 32 Prepare a series of leaves using your imagination. You need 5 large leaves and 4 groups of small leaves (like the ones below right).



STEP 33 Place the Prop Options acrylic separator on the middle tier and use royal icing to fix the top tier in place.



STEP 34 Align the top and middle tier.



STEP 35 Brush the back of each leaf with cake gel and use pins to hold them in place on the cake while they dry.



STEP 36 Insert 2 posy picks either side of the centre line of the middle tier, one at the bottom left and one at the top right. Add a branch of flowers into each posy pick.



STEP 37 Insert a posy pick into the center of the bottom tier and insert the small leaves.



STEP 38 Add 4 flowers around the leaves.



STEP 39 Place the Prop Options Round clear fillable spacer.



STEP 40 Brush the back of each leaf with cake gel and use pins to hold them in place on the cake while they dry.



STEP 41 Add flowers to complete the look.



STEP 42 Add the upper tiers and your black and white beauty is ready!



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WHITE DREAMS

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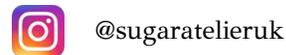
URSZULA MACZKA
Sugar Atelier

My love for sugarcraft started in 2012, with a simple birthday cake I made for my daughter.

My confidence grew and in 2014 I entered my first International Cake Competition in London. I've won silver award in Wedding Cake category.

In 2016 at Cake International in Birmingham, I achieved Silver award in Large Exhibit category and Gold award and overall 3rd place in cupcake category. The same year I went to my first Cake Festival in Poland, where I won three Gold awards: in cookie, small figures and 3D cake category.

I took part in Cake International in London and won Silver award in decorative exhibits and Gold award in Small Decorative Exhibit category for my "Otto and Victoria" piece.



WHAT YOU NEED:

INGREDIENTS

- Pasta Model: White
- Pasta Top: White
- Wafer paper
- Isomalt
- Gold powder colour
- Edible glue
- Liquid Shiny glaze
- Royal Icing
- Water

EQUIPMENT

- Cake dummies or real cake (one 6 inch x 8 inch tall and one 4 inch)
- Rolling pin
- Clear separator (Prop Options)
- Ball tool
- Circle cutters
- 26 gauge flower wire
- Steamer
- Non-stick pan
- White cake board
- Brush
- Bowl
- Spoon
- Blender
- Spatula
- Scissors
- Toothpick
- Gloves
- Natural sponge
- Sugar thermometer





STEP 1 Cover your cake dummies with white Pasta Top.



STEP 2 For the mushrooms roll white Pasta Model paste to 2mm - 3mm thick.



STEP 3 Cut out different size circles.



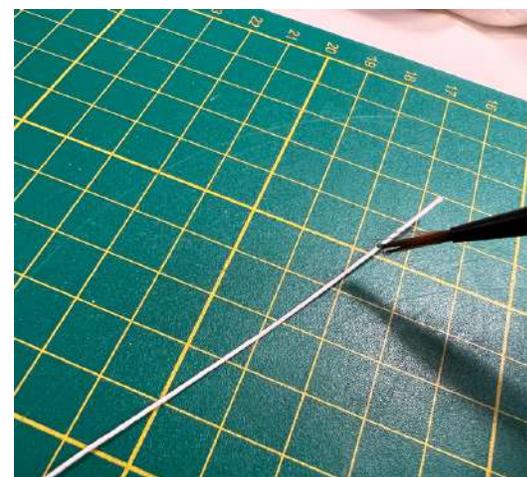
STEP 4 Use a ball tool to press in the middle of the circle to create a curve.



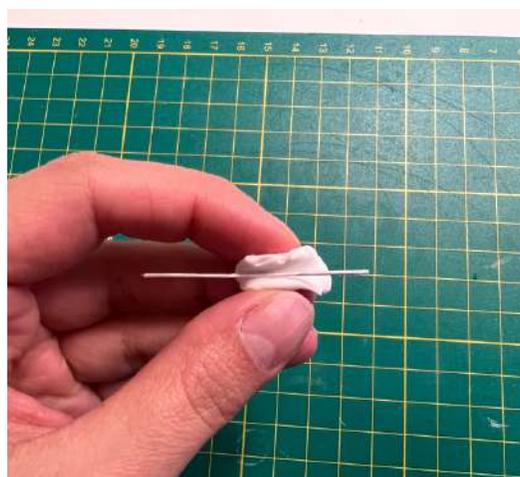
STEP 5 We want it to look like a dome shape.



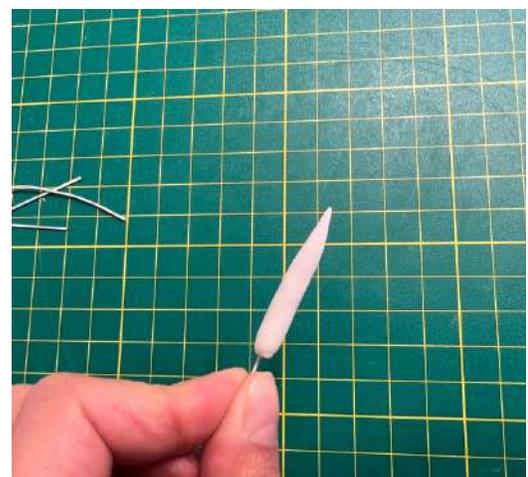
STEP 6 Make as many as you wish in different sizes.



STEP 7 Cut 26 gauge flower wire into approximately 5cm lengths. Add edible glue on half of the wire.



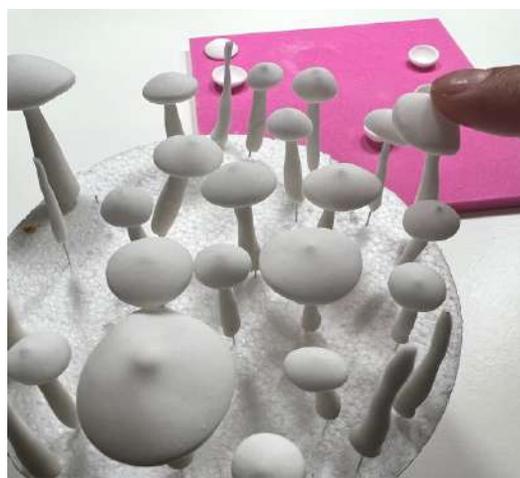
STEP 8 Cover the wire with Pasta Model.



STEP 9 Make a cone shape.



STEP 10 Place it onto a styrofoam base to dry and brush edible glue on the top of the cone.



STEP 11 Place a mushroom head on the top of the cone, leave to dry.



STEP 12 Tear one sheet of wafer paper to small pieces and blend to a fine texture. Add 120ml of water and blend it again.



STEP 14 Use a non-stick pan to fry the mixture using a medium heat.



STEP 15 Spread one tablespoon of mixture across the pan using silicone spatula. When all of the mixture looks dry stop spreading.



STEP 16 It will only take a short time so watch it to avoid burning.



STEP 17 Take it out of the pan. It should look as shown. Set aside for later.



STEP 18 Take a sheet of wafer paper and cut it in half. Use a steamer to soften the paper.



STEP 19 Shape it into a cone twist and let it dry. I made four pieces like this.



STEP 20 Make a cone shape from Pasta Model and place it inside the acrylic separator (Prop Options).



STEP 21 It should look as shown.



STEP 22 Starting from the top, add mushrooms using edible glue.



STEP 23 Add small piece of Pasta Model to the middle of the cake board and add a few mushrooms. Place the acrylic separator on the cake board.



STEP 24 Stack the tiers together with the acrylic separator at the bottom. When using real cake remember to use support in between the tiers.



STEP 25 Mix Saracino Royal Icing as per the instructions. We want a thick consistency.



STEP 26 Use a sponge to add Royal icing texture onto the cake using a dabbing motion.



STEP 27 Use your imagination to achieve your desired pattern.



STEP 28 Add your wafer paper on the side of the cake using a little bit of water to attach.



STEP 29 I've used 4 pieces.



STEP 30 Add pieces of the wafer paper lace in between the wafer paper.



STEP 31 Add mushrooms to the middle and on the top tier of the cake.



STEP 32 Mix Saracino Liquid Shiny glaze and Saracino gold powder to form a paint.



STEP 33 Paint the edges of the wafer paper and the royal icing.



STEP 34 Prepare the Saracino Isomalt as per the instructions.



STEP 35 In a pan heat it to 160 degrees C.



STEP 36 When the Isomalt is still hot use a toothpick to add droplets on top of the mushrooms. Use gloves to protect your hands as the Isomalt will burn.

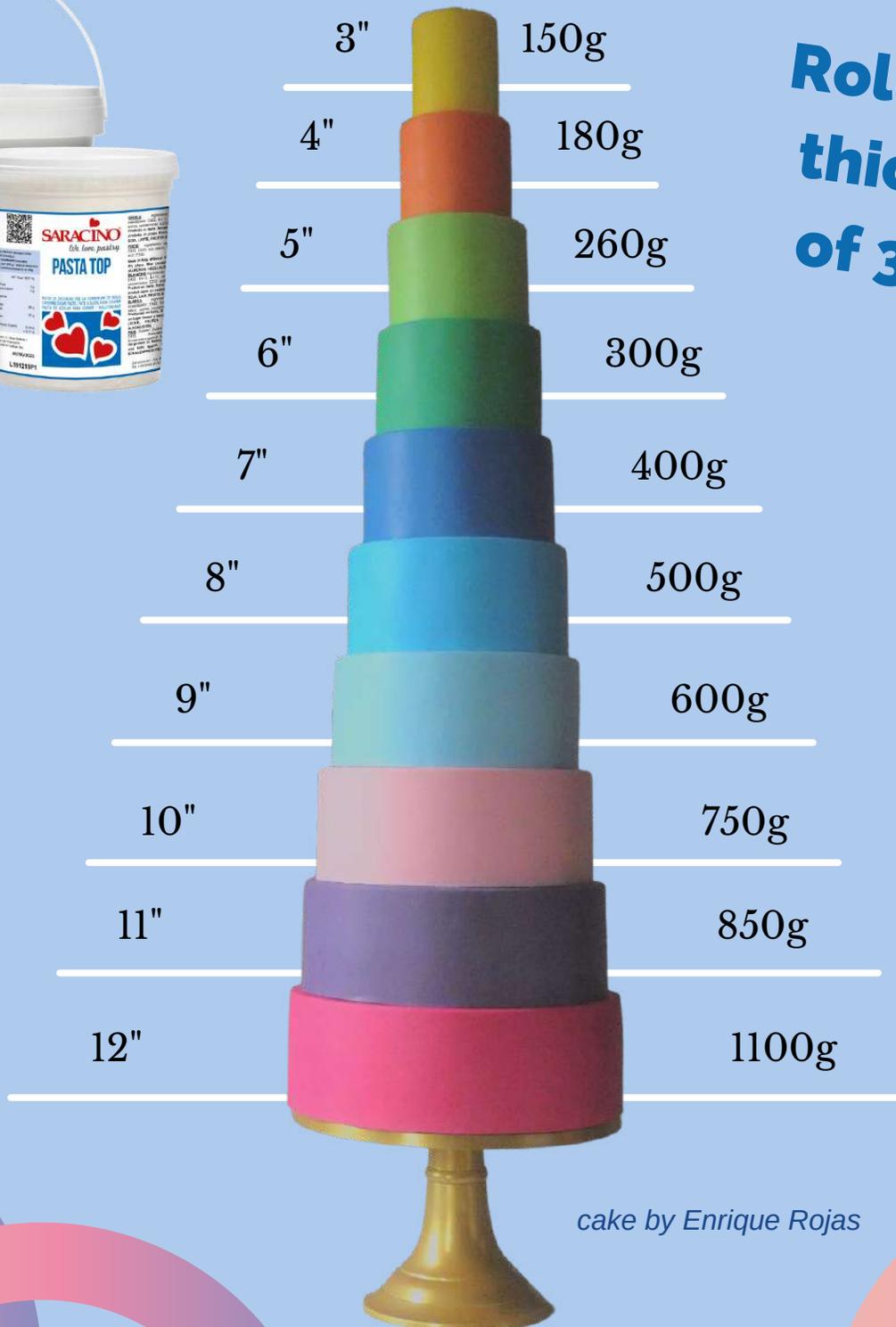


STEP 37 Your wedding cake is ready.

SARACINO SUGARPASTE GUIDE FOR ROUND CAKES

Use this guide to determine how much Saracino sugarpaste Pasta Top you will need to cover your 4" deep cakes.

Add approximately 30% more paste if you like a little spare when rolling.



**Rolled to a
thickness
of 3-4mm**

cake by Enrique Rojas

PASTA TOP

*More sugar paste
for less money*



**PALM OIL
FREE**



**GLUTEN
FREE**



**100%
VEGAN**



Perfect For Every Occasion

- NO MORE ELEPHANT SKIN
- NO MORE TEARING
- DOES NOT DRY OUT AND IS VERY ELASTIC
- COPE WITH TEMPERATURE CHANGES
- TOLERATES TEMPERATURES ABOVE 35C



cake by Enrique Rojas

Ruddy - cute dog created by **Dionis Iarovoï** using Saracino Pasta **Model**. Cake covered with **Pasta Top**.



photo by babsboardwellphotography

With a 4 legged Friend



Tall & Elegant



photo by David McGirr Photography

by **Diana Henry** using Saracino Pasta **Bouquet & Pasta Model**

White Extravaganza



DID YOU KNOW?

Traditionally, wedding cakes were made to bring good luck to all guests and the couple. Nowadays, however, they are more of a centerpiece to the wedding and are not always even served to the guests.

by **Ralica Kamburova** using Saracino **Wafer Paper** and **Pasta Model**



by Erique Rojas using Saracino Pasta Top & Pasta Bouquet



by Ellie Birch using Saracino Pasta Bouquet



by Shereen Van Ballegooyen using Saracino Pasta Model



by Rodica Buena using Wafer Paper & Pasta Top

Enchanted Garden

'THE ENCHANTED GARDEN' INSTALLATION PIECE IS ONE OF THE HIGH POINTS IN OUR JOURNEY AS SUGAR ARTISTS!

A MASSIVE SHOWPIECE WHICH WAS NEARLY 7 FEET WIDE!

It was made for 'Cakeology - Cakefest and Beyond' held at Bangalore Jan 28th-30th 2023.

The flowers and foliage were made by me, using the newly launched - Saracino flower paste by Arati Mirji and the figurines and birds were made by Anna Austin.

Anna and I have been planning to work together on something big for years, but we really didn't know how to make it possible.

I strongly believe that when you want to do something with all your heart and passion, the entire Universe comes together to make it happen.

It would have been impossible to take so many sugar flowers to another city: Anna was in Kochi and I in Bangalore - and then things just started to fall into place - Anna moved to Bangalore; Cakeology decided to host a show in Bangalore. Annnnd most importantly, the weather was perfect for such a big project!! Though I didn't have to worry too much because the flower paste holds up beautifully even in very humid weather and as it is a flexible paste, I didn't have to worry about breakage either. It just helped to have good weather so that while transporting, everything was dry and not sticky and melting.

When we started planning this project, the first thing to do was to think of an idea that would capture the attention of the viewers. So, we decided to have a suspended project - almost floating in the air.



The next step was to chalk the idea onto paper. This was also going to be used to advertise on the socials by Cakeology to attract people. We wanted it to be something dreamy, Eden-like, ethereal...

A wooden swing like structure was made using some discarded wood borrowed from a friend; on which the flowers, fairies and birds were to be arranged. Wooden branches were added to the sides on which various varieties of hanging flowers and climbers were hung along with the fairies and birds to give a dreamy, forest-like look.

Flowers

Foliage

Anna made two fairies sitting on the branches and one standing in the middle of the flowers. She used a new technique for their wings to give them a very translucent look. Though they looked very fragile, they were quite strong and held up well.

The next challenge was to figure out how to suspend the installation. Hanging it from the roof was ruled out as the exhibition hall had a false ceiling. Finally, we decided on getting an iron structure made which was 9 ft by 12 ft wide on which we suspended the wooden base.

I used twenty boxes to pack my flowers and foliage, while Anna could make do with only two 😊

We both have put our heart and soul into this piece. It had to be just right; and the vision we had in our minds had to be translated into reality.

And in the end, it surpassed what we had imagined it would look like! It was a vision right out of fairy tales, a real midsummer night's dream!

'The Enchanted Garden' has been one of the most fulfilling projects in our careers till date. Massive in both the scale and variety.



Moth orchids, Bleeding Heart, Gardenias, Cymbidium Orchid, Echeveria Succulents, Mini Succulents, Lily of Valley, Wax Flower, Orange Trumpet Vine, Speedwell Stalks, Roses of different colours and variety, Dahlias, Oriental Lily, Rose Hips, Passion Fruit Flowers, Sunflowers, Thunbergia Mysorensis / Brick and Butter Vine, Berries, Sweet Pea, Rangoon Creeper Vine, Alstroemerias, Green Button Chrysanthemums, Heliconias, Pom Pom Dahlias.

Caladium, Coleus, Brahmi Indian Pennywort Centella Asiatica, Wandering Jew, Parlour Palm Plant, Eucalyptus Seeds, Dried Eucalyptus Seeds & Twigs, Snow Bush Plant, Poppy Seeds, Pliea Mollis, Mini Succulents, Tangled Heart Hanging Succulents, Ferns, Majestic Palm, Parehjat Seeds, Umbrella Palm Plant.

Totally 40 varieties of Flowers and Foliage! + three fairies and 2 hummingbirds.

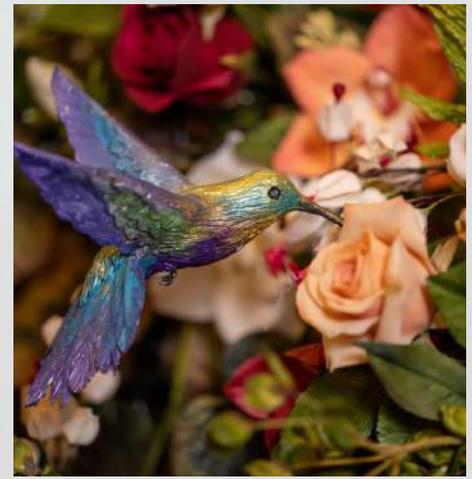
The Installation was mounted the day before the show.

It took us the whole day, starting at 11:00 in the morning till 10:00 in the night which included a photo shoot. A massive showpiece which was nearly 7 feet wide.

We were overwhelmed by the love and appreciation showered by each and every one who attended the exhibition. Many were in disbelief that it was handmade and edible. The scale of it was so big and eye catching that everybody wanted to get a picture with us and the installation.

The pictures were shared extensively on social media. We were both truly humbled and at the same time overjoyed and proud of what we had pulled off.

With a lot of pride and joy, Anna and I invite you to experience the magic of spring in an Enchanted Garden Exotic flowers of every kind, pint sized fairies and hummingbirds all edible.



MADE USING NEW FLOWER PASTE BY ARATI MIRJI

created by Arati Mirji



DRIES FAST:

At a temperature of 20-30 °C and with a humidity of 40-70%, petals and leaves dry in less than three hours! During this time, you can finish creating and modifying your work avoiding problems such as breaking or being too soft or fragile

REMAINS FLEXIBLE:

Even after many days. Your petals will always remain resistant and flexible, they will not break easily, and you can travel safely with your decorated cakes.

YOU CAN ROLL IT THINLY:

You will immediately notice how little effort and pressure you will need to roll it very thin using a rolling pin. The paste won't break or stick to your equipment.

LOVES VEINING and TEXTURE:

Use any veiners or flower moulds to imprint the paste and you will be mesmerized by the result. Veins and different textures will be perfectly pressed, and the paste has an incredibly realistic translucent effect, making your flowers more realistic.

EASY TO COLOUR:

Do not be afraid to use powder or gel colours to colour it, the paste will perfectly respond to your colour needs without spoiling.



ANNOUNCING OUR MONTHLY COMPETITION



CONGRATULATIONS!

Irene Hutchinson aka
Irene's cakes for every occasion





Would you like to win a set of new Saracino paste colours 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 May issue.

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

£50?

L	O	V	E	A	G	E	R	R	O	E	N	I	M
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E	V	E	G	I	O	S	O	I	E	T	Y	S	O
E	G	N	S	S	C	H	R	O	R	E	G	E	B
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- LACE
- BRIDE
- FOREVER
- WEDDING
- BOUQUET
- GROOM
- DRESS
- HAPPY
- HONEYMOON
- LOVE
- MARRIED
- BESTMAN
- CAKE
- AISLE
- RINGS
- FIRSTDANCE

WOODLAND FANTASY

IVETA
KOŠÍKOVÁ
Torty Zeiko



IVETA KOŠÍKOVÁ Torty Zeiko



I'm from Slovakia. I have a great husband, two children, two cats and 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

- Two cakes: Lower tier - 17cm dia. x 20cm high, Upper tier - 13cm dia. x 10cm high coated with ganache
- Pasta Top: White
- Pasta Model: White, fuchsia, purple, tiffany, light green
- Pasta Scultura
- Royal icing
- Wafer paper: 0.3 and 0.6
- Powder colours: White, pink, orange, sky blue
- Gel colours: White, yellow, light green, rose beige, pink, light blue
- Edible pearls
- Cornflour
- Edible glue
- Glitter spray
- Clear alcohol

EQUIPMENT

- Silicone mat
- Silicone rolling pin
- Pencil
- Sharp knife
- Ruler
- Brushes
- Modelling tools
- Spatula
- Sponge
- Pliers
- 24 gauge flower wires
- Water sprayer
- Pourer for royal icing drips
- Non-stick pan
- Spoons





STEP 1 Prepare the royal icing and spread it with a spatula on the upper tier (the surface of the cake must be dry).



STEP 2 Prepare Pasta Model - fuchsia, purple, tiffany, light green, white and Pasta Top - white, in the quantities shown



STEP 3 Divide the pastes into several parts and make rolls.



STEP 4 Connect the rolls and mix to create a colourful marbling effect. Do not over mix or you will lose the desired effect.



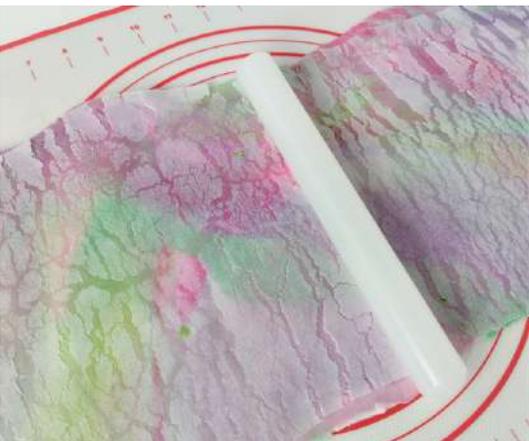
STEP 5 Roll the paste with a silicone rolling pin to a thickness of 1cm.



STEP 6 Lightly moisten the rough side of the 0.3mm wafer paper with water and place it on the rolled paste.



STEP 7 Press with a wide brush.



STEP 8 Roll the paste again. The wafer paper will crack and create a beautiful crackled surface texture.



STEP 9 Cut the bottom and sides with a sharp knife, leave the upper edge wavy.



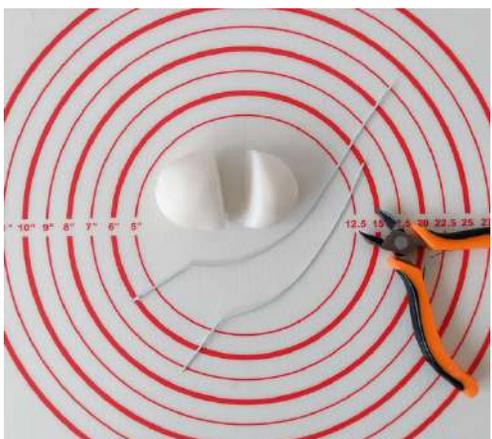
STEP 10 Mix the white powder colour with clear alcohol to a thick paste and gently apply it with a sponge.



STEP 11 Spray / flick paint using a wide brush to give a random pattern.



STEP 12 Glue the crackled paste to the bottom tier. It may help if you use cling film to hold and press the paste. Place the joint at the back of the cake.



STEP 13 Prepare Pasta Model and shape two flower wires (24 gauge, length 15-17cm) for toadstools.



STEP 14 Cover the wire with Pasta Model to form the stem of the toadstool.



STEP 15 Repeat for the second toadstool and stick both on top of the cake.



STEP 16 For the top of the toadstool moisten wafer paper more heavily with water and use your palms to form two disc shapes (diameter about 7cm). Use cut wafer paper or use leftovers from previous projects.



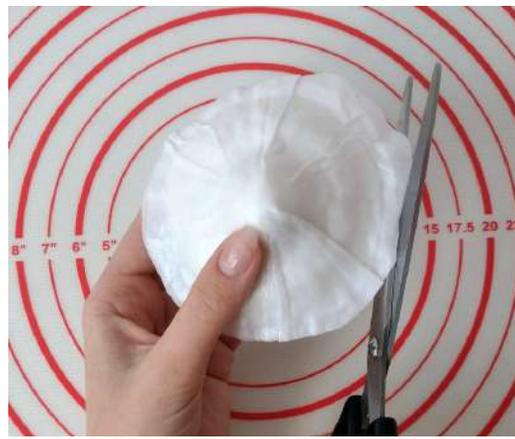
STEP 17 Fix larger circles on one side of the discs.



STEP 18 On the opposite side of the disc fix a piece of Pasta Model in the centre middle and use your fingers to shape a dome.



STEP 19 Cover the entire surface with a moistened wafer paper circle. Press hard.



STEP 20 Trim the edges with scissors.



STEP 21 Paint the finished toadstools. Use powder or gel colours mixed with clear alcohol. For the 'bride' I started with pink.



STEP 22 I then used orange to highlight.



STEP 23 Finally paint using pink gel colour.



STEP 24 For the 'groom' toadstool start with blue.



STEP 25 Continue with light blue gel colour and light green.



STEP 26 Mix the white powder with clear alcohol to a thick paste and gently apply it with a sponge.



STEP 27 Spray / flick with thin white paint using a wide brush.



STEP 28 Spray with Liquid Shiny glaze.



STEP 29 Make a "lace" using cornflour. Dissolve 1 teaspoon of cornflour in 0.1 litre of cold water.



STEP 30 Add a little white powder colour.



STEP 31 Heat a non-stick pan. Pour the mixture into the pan with a soup spoon (for a pan with a diameter of 24cm, you need about 3 tablespoons of the mixture). Heat the mixture until it is completely dry.



STEP 32 Take the dry lace out of the pan and let it cool.



STEP 33 Tear the lace into smaller pieces with dry hands. Lightly moisten a piece of lace with water and shape it with your fingers.



STEP 34 Glue the moistened lace to the bottom of the toadstool.



STEP 35 Repeat the procedure several times to create a full lace skirt for the pink toadstool.



STEP 36 Repeat the procedure for the blue toadstool (a simpler skirt is enough).



STEP 37 For the drips: mix royal icing with gel colours and clear alcohol to a thin paste. For the pink I used pink with rose beige. For the green I used yellow, light green, rose beige, pink.



STEP 38 Fill a pouring tube with the pink mixture and create irregular drips on the bottom layer of the cake.



STEP 39 Repeat the procedure with the green mixture.



STEP 40 To make the flowers I used a spatula. Prepare thick royal icing and yellow, light green, rose beige, pink gel colours.



STEP 41 Mix the gel colours and royal icing lightly on a board with a spatula. Do not over mix as we want it to be differing shades and colours.



STEP 42 Apply the mixture to the cake with a spatula making a leaf in one smooth move (you can practice this technique on a dummy first).



STEP 43 Add a random composition of different leaves around the upper circumference with spatulas of different sizes.



STEP 44 Place some leaves outside the main composition.



STEP 45 Colour Pasta Scultura in a similar way, shape the petals on a mat with a spatula and complete the composition on the cake with them.



STEP 46 Apply white royal icing with a spatula in a circular motion and create the base of a rose.



STEP 47 Create the center of the rose with a spatula and royal icing coloured pink.



STEP 48 Mix turquoise colour with clear alcohol and paint the leaves with a brush.



STEP 49 Mix white powder with clear alcohol and paint "highlights" on the edges of the leaves.



STEP 50 Fix edible pearls into the floral composition with edible glue.



STEP 51 Lightly moisten the cornflour lace and shape it with your fingers



STEP 52 Fix the lace on the cake using edible glue.



STEP 53 Repeat the procedure around the entire cake.



STEP 54 Fix pieces of moistened cornflour lace with edible glue to the upper part of the toadstool's stem to create a collar.



STEP 55 Fix pieces of lace to the lower part of the stem.



STEP 56 Gradually glue pieces of lace and pearls around the toadstools.



STEP 57 Add the tops to the toadstools.



STEP 58 Add royal icing to both toadstools with a small spatula.



STEP 59 Fix edible pearls to the royal icing.



STEP 60 Use a sharp knife to cut out 3 butterflies of different sizes from 0.6mm wafer paper.



STEP 61 Bend the end of a flower wire (about 2 cm) and stick it to the butterfly with edible glue. Cover the wire with the "body" of the wafer paper butterfly.



STEP 62 Use your fingers to bend the wings of the butterflies into the desired shape.



STEP 63 Insert the butterflies into the cake. Use posy picks if using real cake. Your woodland wedding fantasy is ready!

THE BEST IS YET TO COME

Join our community

SARACINO COMMUNITY
- share & inspire



by Katarzynka Szuka Cukrowa



by Rodica Bunea



Communication

Communicate with artists who use Saracino products to find out more.



Be Inspired

Be inspired by a group of over 30 thousand members .



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Used Saracino? Share your creations with us so we can see and admire them.



Join Us!

WE CAN'T WAIT TO SEE YOUR CREATIONS



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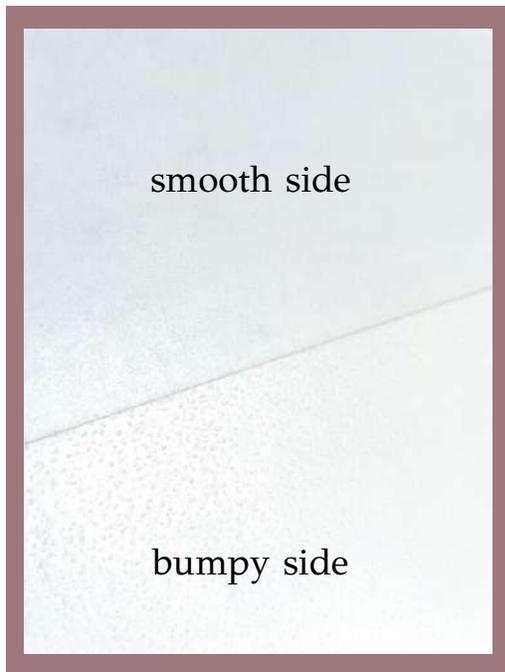
ello there and welcome to this month's 'Sweet Pastry Chat'.

This month I will be talking about Saracino's Wafer Paper, another one of their fabulous products.

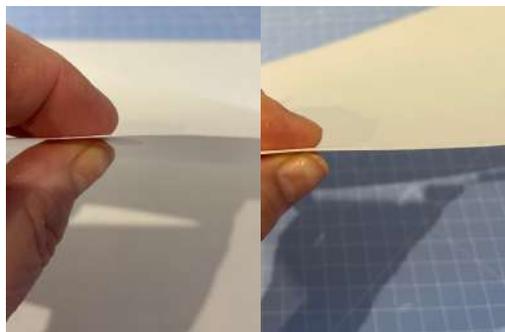
In case you haven't heard of wafer paper or wondering what you can use it for, grab yourself a cuppa and have a seat.

Wafer paper can also be known as rice paper (not sure why as they are made from different starches and behave in different ways). Wafer paper is a starch based material, made from potato starch and has an opaque appearance.

You will notice that the paper has two sides, a smooth and a bumpy looking side.



It is a stiff material, with some of the thicker sheets measuring up to 0.6mm (Saracino have two thicknesses, 0.3mm and 0.6mm).



It generally maintains its shape unless exposed to a large amount of liquid, when it starts to dissolve.

Wafer paper generally has a flavourless taste, dissolves in the mouth, meaning that it doesn't affect the flavour of the food it is applied to.

So, what can you use it for?

Wafer paper is mainly used for flower petals, ruffles, feathers, butterflies, basically anything that you want that needs to stand off a cake and because it is so lightweight it will hold its shape and is more reliable than using fondant / sugarpaste.

It can be coloured with edible food dusts, mixed with oil (only a little) or water.

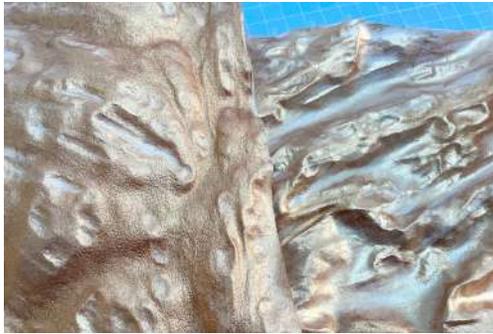


If you own an airbrush, you can really go to town when colouring wafer paper. Just mix up your colour and lightly spray.

It is not recommended using colours mixed with rejuvenator spirit as it makes the paper quite brittle (I gave this a try, and it broke quite easily).



Whereas, using a lustre dust mixed with water it had a completely different effect. I just lightly brushed the mixture onto the paper (being careful not to over paint it as you will see the paper start to shrink).



You can then shape and place a cocktail stick so that you can easily attach it to the cake (you may need to dip the cocktail stick into some water). You can see in this image.

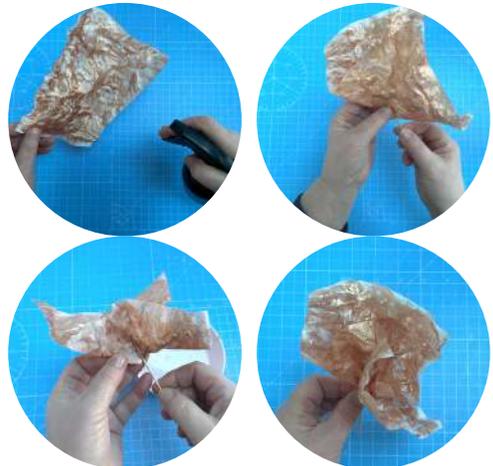


I've used thicker paper for the larger looking ruffles (I found these set quite quickly). Once you've shaped them, leave to the side to set completely before attaching them to the cake. When dry they are ready to place onto the cake.

With the smaller ruffles just cut the pieces to the size and shape you require, lightly spray, shape immediately and these can be applied to the cake straight away. Because they won't be almost set it means you can easily attach others to them.

Here is where I tried it on the thinner paper at first and you can see I painted it on both sides, and they look completely different. I must admit I preferred the shiny side to the bumpy side. Once you have painted it, leave it to the side to dry before attempting to shape. I found that it was too wet to shape at first.

Using some cool boiled water lightly spray (and I mean just one squirt or it will go all floppy).





Here are a couple of ideas of Annas using wafer paper.

She has lots more on YouTube.

And finally, you know me and my love of ruffles, I just had to have a go at making the vertical ones. They were time consuming, however I'm sure you'll all agree with me, they are very effective!



by Anna Astashkina



DON'T THROW THE CUT OFFS AWAY, YOU CAN USE THEM AS GLUE. MIX WITH SOME WARM - HOT WATER AND STIR.



by Anna Astashkina

I also tried making some feathers, I followed a YouTube video by Anna Astashkina (what Anna can do with Wafer paper is amazing!) You can find Annas YouTube channel here:



A very easy tutorial to follow and if I can do them, you will too!



Anna Astashkina

As mentioned above, the paper is available in 2 thicknesses, 0.3mm and 0.6mm. It is gluten free and made of dehydrated potato starch, oil, and water.

Well, that's it for this month. I hope you've enjoyed reading all about wafer paper and please do have a play with it. You never know, you may actually love working with it!

Till next time,

Carol

The Wedding Cake Lounge

with Carol Smith

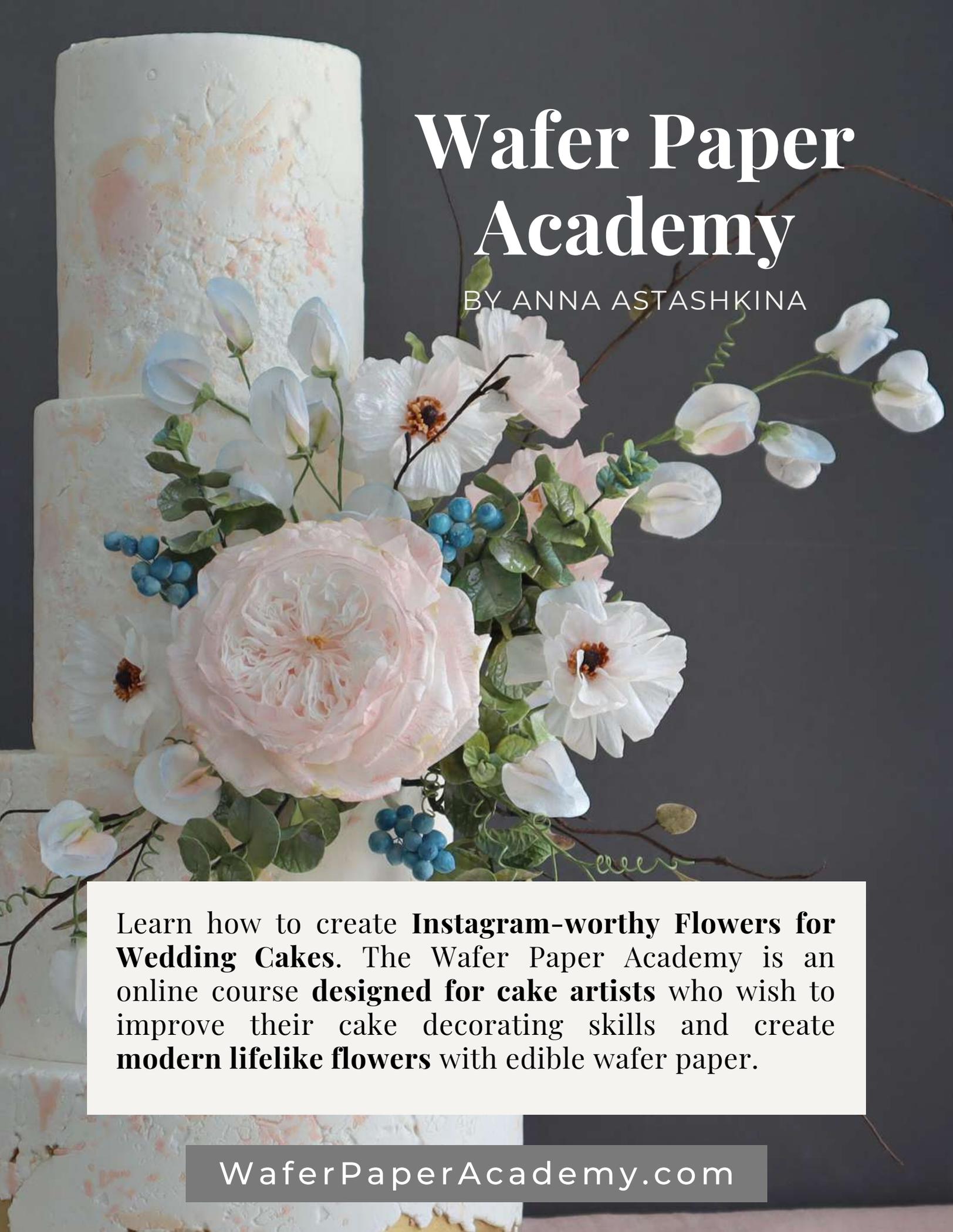


An online Cake membership

A premier lounge membership for cake entrepreneurs, wedding cake makers and those who want to propel their wedding cake skills to another level. Learn lots of new skills and techniques to make your wedding cakes stand out from the crowd.

For more information click ->->

HERE



Wafer Paper Academy

BY ANNA ASTASHKINA

Learn how to create **Instagram-worthy Flowers for Wedding Cakes**. The Wafer Paper Academy is an online course **designed for cake artists** who wish to improve their cake decorating skills and create **modern lifelike flowers** with edible wafer paper.

WaferPaperAcademy.com

RUSTIC ROSE

MARTINA
ĐURČEKOVÁ
Home Made Cakes by
Martina





MARTINA
ĎURČEKOVÁ

Home Made Cakes by
Martina

My name is Martina Ďurčeková and I live in Slovakia. I started baking six years ago for my family and friends. I started self-taught but attending courses on more advanced techniques helped to take my cakes to a higher level providing me with valuable skills and experience.

I draw inspiration from the world around me, especially nature, colours, or anything that catches my eye. I always find something that inspires me to recreate it in a sugary form.

I choose my techniques according to the theme – for children I prefer to hand paint the designs, to achieve a bright, happy and playful look. My aim is to amaze the child. Alternatively, I love to use various textures, however for elegant cakes I favour a classic smooth surface. I work with tall double barrel cakes and lately I have started sculpture painting.

Achievements to date include Highly Commended Award in the Modelling/Sculpture Category at Shaki Cake International 2020 Virtual Show. Contributing to Slovakian cake magazine ‘Torty od Mamy’ in 2020 and 2021. I am entering the Wedding Cake Category in Autumn this year at the Cake Star Competition 2021 Virtual Show.



HOME MADE CAKES BY MARTINA

WHAT YOU NEED:

INGREDIENTS

- Saracino Pasta Top: White
- Saracino Pasta Bouquet
- Saracino Powder Colour: Green and pink
- Saracino Gel Colour: Green and pink
- Saracino Royal Icing
- Egg white or water
- Two cake tiers or dummies

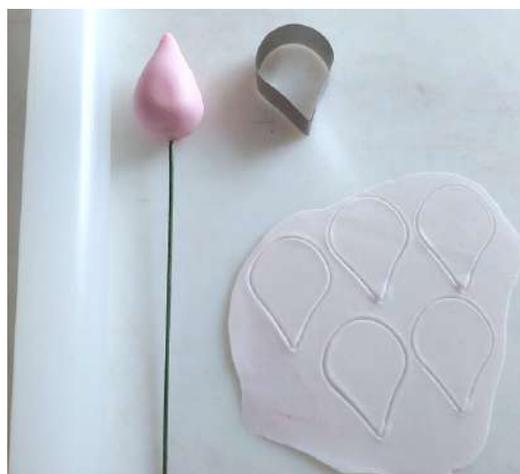
EQUIPMENT

- Florist wire: Gauge 18, 20, and 30
- Green florist tape
- Rose petal and leaf cutters
- Rolling pin
- Modelling tools
- Veining mould for petals and leaves
- Brushes
- Pallet knife
- Aluminium foil
- Smoother
- Foam mat
- Plastic spoons
- Cake drum
- Piping bags and nozzle





STEP 1 We will need five roses. Before we begin, prepare your materials and colour the Pasta Bouquet (light pink, darker pink, and green). Roll a cone from the dark pink paste and insert an 18 gauge wire into the bottom of it. Next prepare 28 and 30 gauge wires, and your petal cutters in various sizes.



STEP 2 Roll light pink Pasta Bouquet thinly and cut five of the smallest petals. Thin the edges as shown in Step 4.



STEP 3 Apply egg whites with a brush and attach the small petals to the cone wrapping them around one by one so they overlap. Cut out and attach six or more petals a size bigger than the first set (depending on how full you wish your rose to be).



STEP 4 Using a ball tool, thin the edge of the petals on a foam mat.



STEP 5 Attach the petals with egg white to the rose bud overlapping as shown.



STEP 6 Using the second largest cutter make 3 more petals the same way as before (the rest of the petals will be made on the wires).



STEP 7 Mix the light pink Pasta Bouquet with some white to lighten the wired petals. From this roll five sausage shapes and insert 30 gauge wires.



STEP 8 Roll the paste and cut them into a petal shape with the next sized petal cutter.



STEP 9 Again thin the edges on a foam mat and put these five petals into the veiner mould. After veining leave them to dry on a spoon for about an hour.



STEP 10 Make five more larger petals using this method, but with 28 gauge wire.



STEP 11 Put these into the veiner mould as well and leave them to dry on spoons for about an hour.



STEP 12 Once the petals are all dried, attach them to the rose using florist tape.



STEP 13 Roll the green Pasta Bouquet and cut out the calyx and attach to the bottom of the rose.



STEP 14 Using more green paste make a small cone and attach it under the calyx. Then wrap the stem with the green florist tape.



STEP 15 At this point, using a soft brush and pink powder colour, dust the rose.



STEP 16 Repeat to make make 5 roses.



STEP 17 Using the green Pasta Bouquet make leaves (I make five at a time but we will need 15 in total). Roll five green sausage shapes and insert 28 or 30 gauge wire. Then roll them, cut into shape, thin the edges using the ball tool, and put them into the leaf veiner mould.



STEP 18 Place on a spoon and allow to dry for about an hour.



STEP 19 Shade the dry leaves with green powder colour.



STEP 20 Attach the leaves together with florist tape in sets of three.



STEP 21 Using your palette knife cover the drum and the bottom cake with royal icing. Use any rustic pattern you wish.



STEP 22 Mix brown and black Pasta Model to achieve a darker shade of brown. Prepare 26 gauge wires and roll the paste into stick shapes. modelling matter, making them into the shape of sticks. Add wood texture with a tool.



STEP 23 Make a domed quarter circle from white Pasta Top for the inside of the basket.



STEP 24 Attach the paste to the bottom of the cake with the thicker part to the top.



STEP 25 Attach sticks to the dome to form the shape of a basket, dusting the sticks with brown powder. Make the handle by inserting flower wire to connect each stick.



STEP 26 When the basket is covered with sticks, shade it by airbrushing with more brown then leave to dry. When dry arrange the roses and leaves as required.



STEP 27 Using the same method as before, make three rose buds along with some small leaves.



STEP 28 Using florist wire make a branch with the roses and leaves.



STEP 29 For the top tier colour Pasta Top light pink and green.



STEP 30 Roll a long strip of white Pasta Model to suit the height and diameter of the top tier. Cut out irregular shapes from the pink and green paste and add them to the top of the white strip.



STEP 31 Roll again to flatten and then cut to the size you need.



STEP 32 Using left over pieces of the green and pink, cover the top of the cake. Then cover the side. Then smooth it out.



STEP 33 Using a crumpled piece of aluminium foil give the top texture as shown.



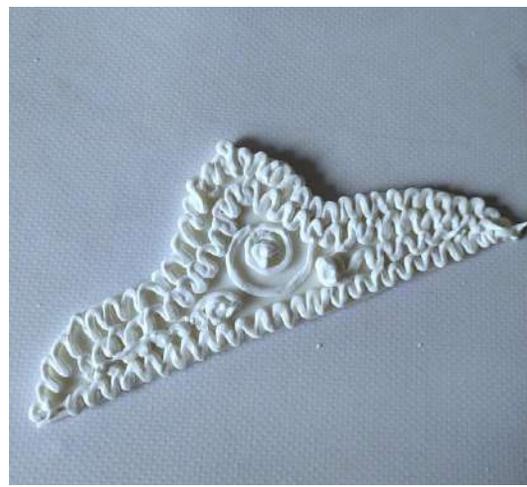
STEP 34 Outline the shapes using a fine brush and gold powder colour mixed with clear alcohol. Paint the shapes using the gold paint. Dust inbetween with gold powder.



STEP 35 Decorate using royal icing in a piping bag.



STEP 36 Make a tiara shape using white Pasta Model and allow to dry a little. Prepare a piping bag with royal icing.



STEP 37 Use the royal icing to decorate your tiara as you wish.



STEP 38 Using royal icing, attach the tiara to the top edge of the cake.



STEP 39 Hide and decorate the connection with piping.



STEP 40 Add the rose branch over the basket handle.



STEP 41 Your cake is ready.



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CHOCOLATE HEAVEN

Chocolate bonbons with vanilla white chocolate ganache and strawberry filling

LEMON MOUSSE

Delicious strawberry and lemon mousse dessert served on vanilla biscuits

FLOWER LOLLIES

Hand made isomalt lollies with edible flowers

HEAVENLY DESSERT

Irish liquer cremeux with praline paste, jaconde sponge and duo chocolate mousse 'pate a bombe'



Read With Cake



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



Junior Bake Off Winner 2019

Fin

INTERVIEW BY SARACINO

TELL US A BIT MORE ABOUT YOURSELF AND YOUR CAKE JOURNEY AND HOW DID YOU END UP ON JUNIOR BAKE OFF?

*M*y name is Fin and I live in Manchester with my mum, dad and sister. I learnt how to bake by watching YouTube videos and watching 'British Bake Off' which was one of the reasons I decided to apply for 'Junior Bake Off' in 2019 when I was age 13.

HOW DID YOU FIND THE EXPERIENCE OF BEING IN THE FAMOUS TENT?

I absolutely loved my experience being in the tent, it was a once in a lifetime opportunity, it was hard work but I had so much fun and I met so many amazing people and made friends for life.

HOW DID YOU FEEL WHEN YOU WERE ANNOUNCED THE WINNER?

I was so nervous waiting for the announcement for the winner of 'Junior Bake Off 2019, there was such a long wait after "and the winner is..." and when my name was actually called out, I fell to the ground! I'm not sure if this was because my legs went or because my sister ran up behind me and practically tackled me to the ground!

HOW WOULD YOU DESCRIBE YOUR CAKE STYLE IN 5 WORDS?

I think the five words I would use to describe my cake style would be

**FUN, CUTE,
CARTOONY,
COLOURFUL
AND
TRENDY**

TELL US ABOUT YOUR CAKES AND DESIGN INSPIRATIONS

I get my inspiration for cakes from many places that range from colour palettes to other cake decorators (who are extremely talented!) I also search on Instagram for new cake trends.

WHAT IS YOUR MOST RECOGNIZED CAKE?

I would say that if I had a most recognisable cake it would be my winning Junior Bake Off cake, I know I could do much better than that now as I wouldn't be under pressure to bake and design it in a matter of hours.

WHAT IS YOUR FAVOURITE THING TO DO WHEN YOU'RE NOT MAKING CAKES?

When I'm not baking cakes my favourite thing to do is walking my 3 dogs, I also spend hours searching on TikTok at what my next cake to bake.

HAVE YOU HAD ANY BIG DISASTERS?

I think my biggest disasters would have been when I once dropped a glass bowl and it shattered, I was practicing for Junior Bake Off at home and in that moment, I just had to walk away which I feel when you have a baking disaster is the best thing you can do. I also once dropped a cake while taking it out of the freezer and it just exploded when it hit the floor and I was DEVASTATED.

WHO MAKES YOUR BIRTHDAY CAKE?

To be honest I am not bothered who makes my birthday cake as long as I don't have to because I feel like it can be a little hectic around birthdays so it's easier to just leave it. That being said I will always make sure my family members have a cake on their birthday, even if they don't want one.



WHAT HAS BEEN YOUR MOST DIFFICULT CREATION TO DATE?

I think my most difficult creation would be a Halloween chocolate hand holding a very realistic apple made of cake as hyper realistic cakes were just something completely alien to me at the time. But I was super happy with how it turned out and I really surprised myself with the end result.



WHAT IS YOUR FAVOURITE SARACINO PRODUCT TO WORK WITH AND WHY?

My favourite Saracino products to use are the white Pasta Model modelling paste as I use it to make everything, and it is the best paste to use when making figures. My second favourite would be the Supreme food flavouring, especially the vanilla, as they smell and taste unreal!



WHAT IS YOUR BEST ADVICE FOR ALL OTHER CAKE MAKERS?

The best piece of advice I would give to other cake decorators would be not to carry on doing something if you are getting flustered, the best thing to do is walk away, make yourself a cup of tea and have a ten minute break. This way you won't want to give up with what you are doing, come back to it with a clear mind and a fresh perspective.

DID YOU ENJOY DEMONSTRATING AT ZOE FANCY CAKES STAND AT CAKE INTERNATIONAL? WHAT DID YOU MAKE?

I loved demonstrating at Zoe's Fancy Cakes stand at Cake International, I had so much fun talking to everyone and demonstrating Zoe's new products. For my demo I made a merman and used Zoe's new male body mould.

BEING SUCH A YOUNG BAKER AND CAKE MAKER, WHAT PLANS DO YOU HAVE FOR THE FUTURE?

At the minute I'm not sure about what plans I have for the future but all I know is that I never want to stop baking!



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Based in Beverley, East Yorkshire, Annie Elizabeth Cake Design is a multi-award-winning cake studio providing beautiful, bespoke, luxury wedding cakes and celebration cakes.

Annie specialises in creating elegant, romantic cake designs and is renowned for her expertise in creating delicate sugar flower displays.

Annie has also won awards for her wedding cake designs and exquisite attention to detail.

Annie's signature style features contemporary designs with delicate uses of colour, show stopping floral sprays, and a whole lot of love!



ANNIE ELIZABETH CAKE DESIGN



@Annie_elizabeth_cake_design

Annie Elizabeth
CAKE DESIGN

WHAT YOU NEED:

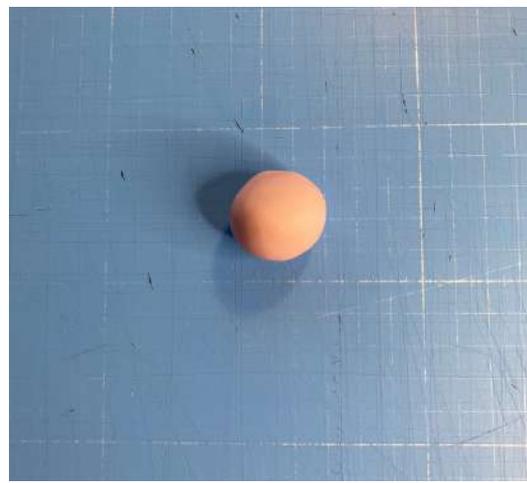
INGREDIENTS

- Three ganached cakes: 4" diameter x 6" tall, 6" diameter x 6" tall, 8" diameter x 6" tall
- 12" cake drum
- Prop Options Hoop Tier Spacer (Small)
- Saracino Pasta Top: White
- Saracino Pasta Bouquet
- Saracino Gel Colours: Pink, green
- Saracino Powder Colour: Green
- Saracino Liquid Shiny (confectioners glaze)
- Saracino Royal Icing
- Gel Colour – Baby pink
- Powder Colour - Orchid pink
- Edible icing cake wrap in a design of our choice (3 x A4 sheets)
- Gold leaf transfer sheets
- Edible glue

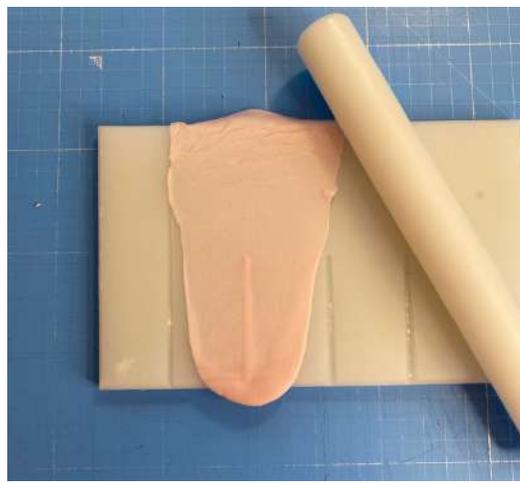
EQUIPMENT

- Green 26 gauge floral wire (cut into thirds)
- Green 28 gauge floral wire (Cut into quarters)
- White 26 gauge floral wire (cut into quarters)
- Yellow peony stamens
- Green half-width floral tape
- Grooved board
- Cardboard apple tray
- 3 x plastic paint palette trays
- Posy pick
- Non-stick mat
- Craft knife
- Offset palette knife
- Cake scraper
- Acetate sheet / smoother
- Rolling pin
- Pliers
- Foam pad & drying pad
- Peony petal cutter & veiner
- Ruscus leaf cutter & veiner
- Brushes (for dusting)
- Kitchen towel
- Petal protector wallet (Optional)
- White and pink ribbon (Optional)
- Double-sided tape (Optional)
- Monogram stencil

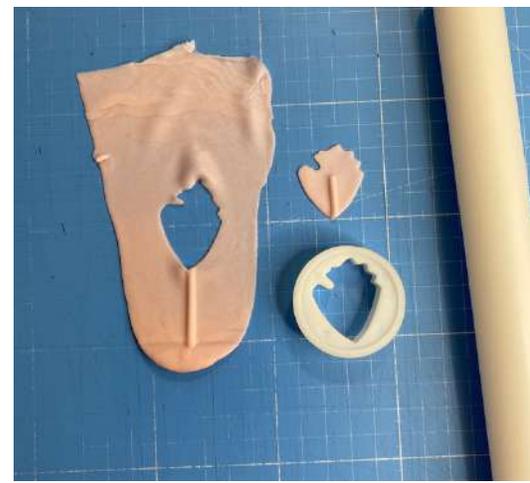




STEP 1 Colour Pasta Bouquet to a pale shade of pink (or whichever colour you would like your peony to be).



STEP 2 Roll a small amount of the pink flower paste over the top of a grooved board to approx. 1mm thick.



STEP 3 Peel off the rolled flower paste and cut out one petal using the smallest peony petal cutter. Make sure you cut the petal so the ridge runs halfway up the base of the petal as shown.



STEP 4 Thread one of the quarter length pieces of white 28 gauge wire into ridge on the back of the cut-out petal.



STEP 5 Place the wired petal into a peony petal veiner and push the top piece down firmly. This will create texture and seal the wire onto the petal.



STEP 6 Lay and press the petal into the cavity of a palette tray. This will allow the petal to dry in a curved, ruffled shape.



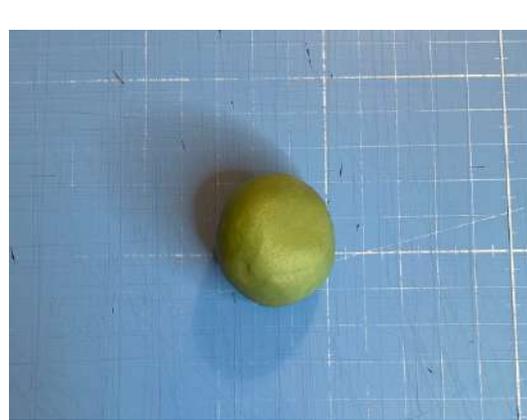
STEP 7 Repeat Steps 2 - 6 to make six of the smallest petals in total.



STEP 8 Repeat Steps 2 - 7 using the next cutter size up. Make six of this size petal.



STEP 9 Repeat Steps 2 - 7 using the largest size cutter. This time, dry the petals on an apple tray so they are not as tightly curled up as the previous two sizes. Make eight of the largest petals. Allow all of the petals around 4 hours to dry fully.



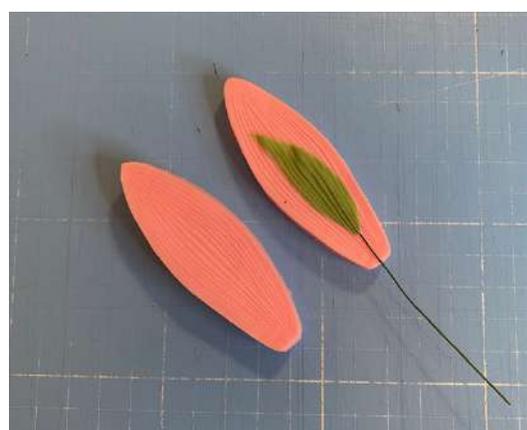
STEP 10 For the leaves. Colour a ball of Pasta Bouquet into a pale green shade (I tried to match the colour of my leaves to the leaves on the edible icing wrap for consistency).



STEP 11 Roll the green flower paste onto a non-stick mat to approx. 1mm in thickness (or until you can start to see the gridlines of the mat through the paste). Use a small Ruscus cutter to cut out approx. twenty leaves (store them in a petal protector wallet to stop them from drying out until you are ready to use them).



STEP 12 Tear off a small ball from the remaining green flower paste and push it onto the tip of one of the quartered 28 gauge green wires. Using your thumb and finger, gently twiddle the paste so it covers about 2cm down the top of the wire. Repeat to make the same number of wires as the number of leaves you have cut out (store the wires in the plastic wallet once done).



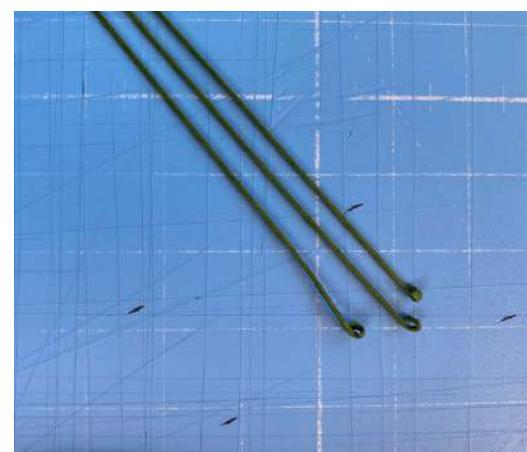
STEP 13 Lay one of the wires into the leaf veiner and place one cut out leaf over the top so the base of the leaf lines up with the base of the paste on the wire. Place the veiner lid on top and push down firmly. This will create veins on the leaf and seal the wire.



STEP 14 Lay the veined leaves onto a foam drying mat to dry. Repeat the previous step for all of your leaves. Allow at least 4 hours for the leaves to dry.



STEP 15 To make peony centres use pliers to cut a 26 gauge green wire into thirds.



STEP 16 Use the pliers to create a small hook at the end of each wire.



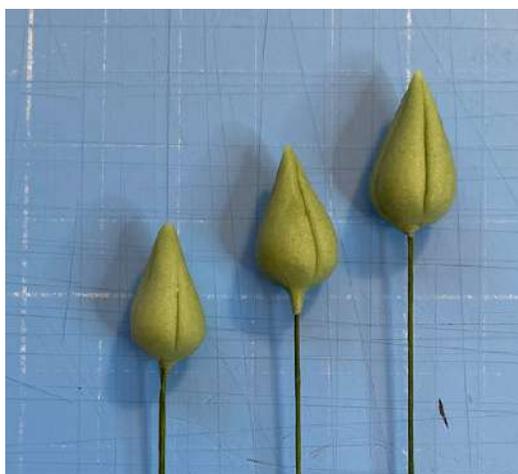
STEP 17 Tear off a small peanut size piece of green flower paste and roll it in the palms of your hands into a tapered cone bud.



STEP 18 Dip the end of the hooked wire into edible glue and push it into the base of the tapered bud. Use your finger and thumb to pinch the base of the bud to attach it securely onto the wire.



STEP 19 Press the blade of a craft knife into the side of the bud to create an indentation. Repeat 4 times evenly spaced around the bud.



STEP 20 Repeat Steps 17 - 19 to create three buds.



STEP 21 Use a small dusting brush to gently apply dark green powder to the base of each bud.



STEP 22 Use half-width green floral tape to tape all three buds together. Make sure the buds are sitting as close as possible so there are no gaps down the centre of the three buds.



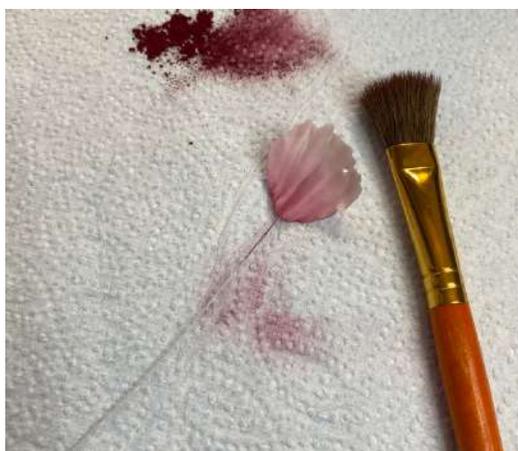
STEP 23 Cut a handful of yellow stamens in half and bunch them all together.



STEP 24 Use the floral tape to tape all of the stamens together in a tight bunch.



STEP 25 Gently feed the wired buds down the centre of the taped stamens until the buds are fully nestled within the stamens. Use the floral tape to tape all the way down the stem so you can no longer see the base of the stamens or the wire of the buds. The whole centre should become one seamless stem.



STEP 26 Use a large fluffy paintbrush to apply the pink powder onto the peony petals. Stroke the dust in an upwards motion starting at the base of the petal where it joins with the wire and lightly fading out about halfway up the petal.



STEP 27 Gently apply a small covering of dust along the top edge of the petal to give the petal a subtle outline of colour.



STEP 28 Repeat the same process for all of the peony petals. Once dusted, lay them all out in size order on your work bench. This will make assembling the peony easier.



STEP 29 Take one of the smallest petals and position it around the centre bud. Adjust until you are happy with the positioning and then start to wrap the floral tape around the wires to attach it.



STEP 30 Repeat the same process for all of the smallest petals. Once you are happy with the application of the small petals, move on to adding the middle-sized petals in the same way. Try to position these petals in the gaps of the first layer.



STEP 31 Continue to add all of the middle petals and the final layer. The positioning can be as neat or as random as you like. Keep the petals tightly packed together for a neat, tight Peony or allow them to drop down and space them out more for a bigger, fluffier flower.



STEP 32 Use a flat-headed paintbrush to add green powder to the base and tips of the dry green leaves.



STEP 33 Use the green floral tape to begin taping the leaves together. Start by taping from the base of the top leaf and tape down the wire. Add a leaf onto the stem after each wrap, alternating to each side. Continue down the wire adding and taping until you are happy.



STEP 34 Repeat to make two stems of leaves.



STEP 35 Use a paintbrush to brush Liquid Shiny confectioners glaze onto the leaves to create a shiny look.



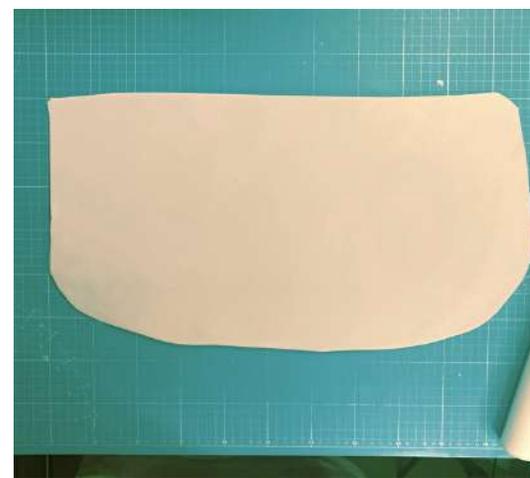
STEP 36 Cover the 4" cake and the 6" cake with pink coloured Pasta Top.



STEP 37 To cover the bottom tier, start by rolling pink Pasta Top to around 3mm thick. Place an 8" cake drum (or the same size as your bottom tier if using different sized tier) on top of the paste. Use a sharp knife to cut around the outline of the cake drum to give a perfect circle.



STEP 38 Apply vegetable shortening (Trex) or water to the top of the cake tier and gently lift the cut-out circle of fondant over the top of the base tier. Place it down flat and ensure it neatly covers all the way up to the edges of the top of the cake.



STEP 39 Roll more of the pink Pasta Top into a long strip. The strip needs to be long enough to wrap around the entire cake and about 4 inches taller than the top of the cake tier (use a tape measure to accurately measure the dimensions if needed).



STEP 40 Use a sheet of acetate to lift up the rolled-out fondant and wrap it around the tier of the cake.



STEP 41 Use a knife to trim off a bit of the excess from the top of the cake to make it easier to work with. Use a flexi smoother to smooth out the fondant around the cake paying particular attention to the joint. Continue to firmly smooth over the joint until it fully disappears.



STEP 42 Place the 8" cake drum onto the top of the cake. This will make it much easier to trim the top evenly.



STEP 43 Once in place, use a sharp knife to trim the excess fondant off the top of the cake, using the top of the cake drum as a guide.



STEP 44 Once all of the excess paste has been trimmed away, go around the tier with a small pin and smoother to get rid of any air bubbles or imperfections.



STEP 45 Use a large paint brush to lightly brush water all over the cake tier.



STEP 46 Take the first sheet of edible icing and position it on the cake. Ensure the base of the icing is lined up perfectly with the base of the cake as once the wrap touches the fondant, it's very difficult to move. Carefully press the icing onto the cake and use a flexi-smoother to smooth out any air bubbles and firmly adhere it to the cake.



STEP 47 Repeat with the second and third sheet of icing wrap. Make sure the edges of each sheet are lined up perfectly so there are no gaps.



STEP 48 Use a sharp knife to trim the excess off the top of the icing sheets in line with the cake drum that is on the cake tier.



STEP 49 Once the wrap has been fully trimmed, remove the cake drum from the top of the cake. You should be left with a perfectly even wrapped tier.



STEP 50 Use a paint brush to apply a light coating of edible glue all around the top edge of the icing wrap. Use a clean paintbrush to add small touches of gold leaf all around the top of the cake.



STEP 51 Wrap the stencil around the top tier of the cake and use two strips of tape to hold it firmly in place. Make sure there are no big gaps behind the stencil – It should be flush to the surface of the cake. Place a 4" cake drum on top of the cake to make it easier to handle the cake without leaving any finger marks.



STEP 52 Use a palette knife to apply a generous layer of white royal icing over the top of the stencil. Be sure to cover the entire stencil leaving no gaps.



STEP 53 Use a cake scraper to firmly scrape off as much of the royal icing as you can. You should be able to clearly make out the pattern of the stencil after you have finished scraping, you might need to scrape over the top of the stencil three or four times before all of the excess royal icing has been removed.



STEP 54 Carefully remove the tape and peel away the stencil to reveal the monogram.



STEP 55 Roll white Pasta Model to around 4mm thick and large enough to cover a 12" cake drum. Apply a light covering of water onto the cake drum before lifting the icing over the top and gently smoothing it out to remove any air bubbles.



STEP 56 Use a sharp knife to trim the excess icing from the edge of the board.



STEP 57 Lift the bottom cake tier on top of the iced board.



STEP 58 Use a palette knife to apply a small amount of royal icing to the top of the bottom tier.



STEP 59 Stack the middle tier on top of the base tier (if you are making a real cake, make sure you dowel and board the tiers). Once you are happy with the position of the middle tier, place the gold hoop separator tier on top of this. Again, fixing in place with royal icing.



STEP 60 Use green floral tape to tape together the Peony and the two leaf stems. Position the leaf stems opposite each other.



STEP 61 Push the stem into a clear posy pick.



STEP 62 Hold the floral arrangement in front of the cake to a position where you are happy with it. Once happy, push the posy pick into the cake all the way until the top of the pick is flush with the surface of the cake. Use royal icing to adhere the top tier on top of the hoop separator. If using, finish off the cake by adding ribbon trims around the base board and the base of the cake tiers.



STEP 63 Your wedding cake is ready!

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Cakes by Jeanette - Zaneta Wasilewska
Cake Designer

I was born and raised in Poland. 13 years ago I made a decision to relocate to the UK and settled here. I recently moved to Rushden (Northamptonshire) where I live with my husband and our two boys who are 10 and 5 years old.

I enjoy creating simple, plain designs and like to think that my cakes are “modest” in style. My particular favourite are Wedding cakes. I like to create elegant, classy and glamorous pieces with hopefully an added WOW factor!

In March 2017 I took part in the World famous “Cake International” competition in Birmingham. I won a Silver Award in the “Celebration Cake” category. In 2018 I entered my favourite category “Wedding cakes” and received a Bronze Medal. In 2019 I entered the Wedding cake category again and this time I received a Silver Medal.



CAKES BY JEANETTE - ZANETA WASILEWSKA CAKE DESIGNER

WHAT YOU NEED:

INGREDIENTS

- Saracino Isomalt (200g)
- Saracino Pasta Bouquet (200g)
- Saracino Pasta Top: White (1.5kg for 8, 6, 4 inch cakes)
- Rice paper (2 sheets)
- Saracino Cake Gel
- Saracino Royal Icing
- Powder colour: Black
- Gel colour: Black
- Saracino Cocoa Butter (100g)
- Water in a bowl
- 2 sheets gold leaf
- Cakes or Dummies: 8, 6, 4 inch (cake ganached)

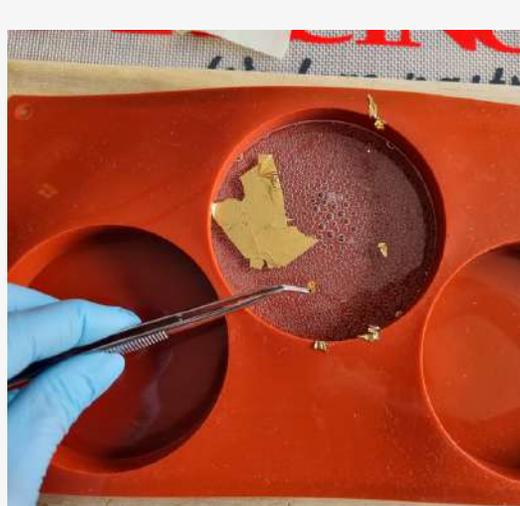
EQUIPMENT

- Airbrush with 0.8mm nozzle and compressor
- Cake stand 6 inch by Prop Options
- Stencil (Caking IT Up - Indigo)
- Silicone mat
- Scraper
- Spatula
- Saucepan
- Thermometer
- Heat torch
- Silicone disk mould with a diameter of 4 inch
- Rolling pin
- Razor or scalpel
- Ruler
- Tweezers
- Brush
- Floral wires gauge 24
- Black floral tape
- Bristol paperboard
- Cake boards

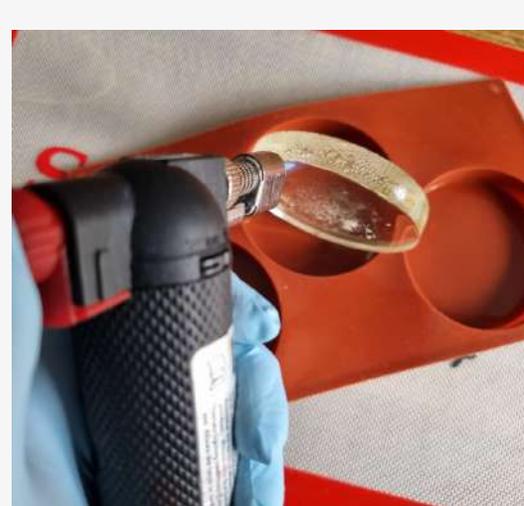




STEP 1 Heat 200g isomalt to 180-185°C and pour into a silicone mould (I used a diameter of 4 inch).



STEP 2 With tweezers, gently place the gold leaf and leave to cool completely.



STEP 3 Once cooled down use a heat torch to remove any bubbles.



STEP 4 Set the disk aside for later cake decoration.



STEP 5 Cover each tier of cake with white Pasta Top.



STEP 6 Prepare two sheets of Bristol board, a ruler, a razor blade or a scalpel and Pasta Bouquet.



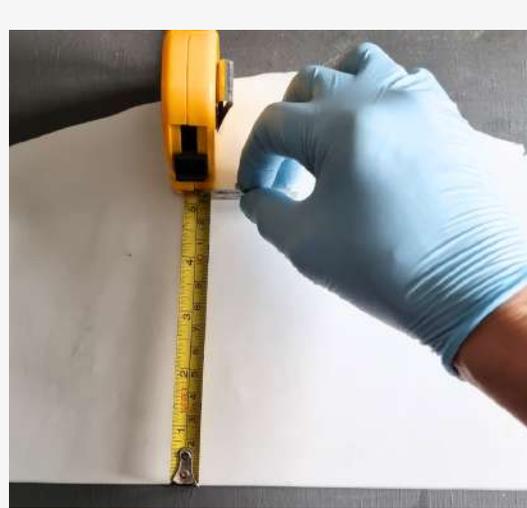
STEP 7 Fold the paper into a concertina pattern.



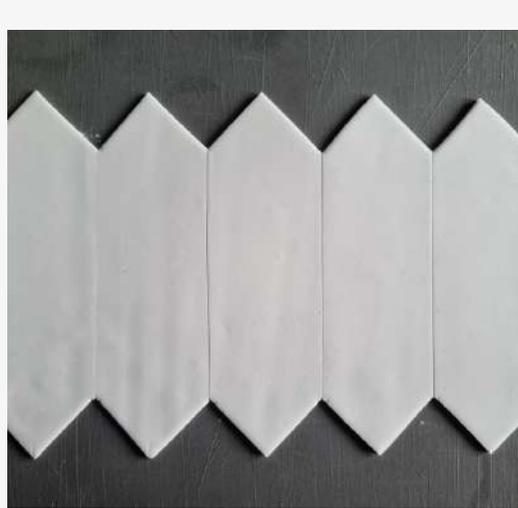
STEP 8 Fold both sheets.



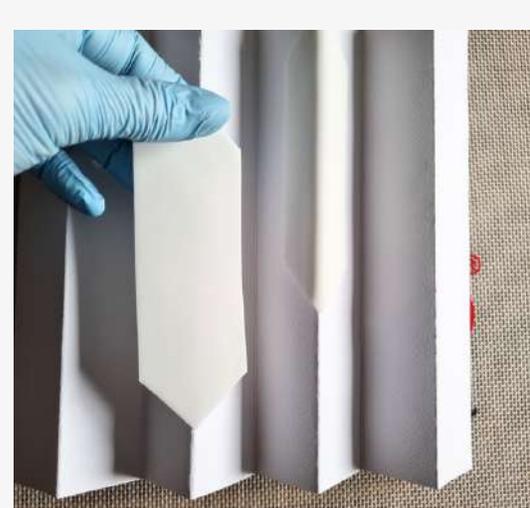
STEP 9 Measure the height of the middle tier cake.



STEP 10 Roll the Pasta Bouquet thinly and cut to the height of the cake



STEP 11 Cut the top and bottom to form the triangle pattern shown.



STEP 12 Put the cut shapes onto the ridges of the Bristol paper for a few hours (it's best to prepare them the day before to allow them to dry).



STEP 13 Prepare water with black gel colour in a bowl, rice paper, 24 gauge floral wires, silicone mat and scissors.



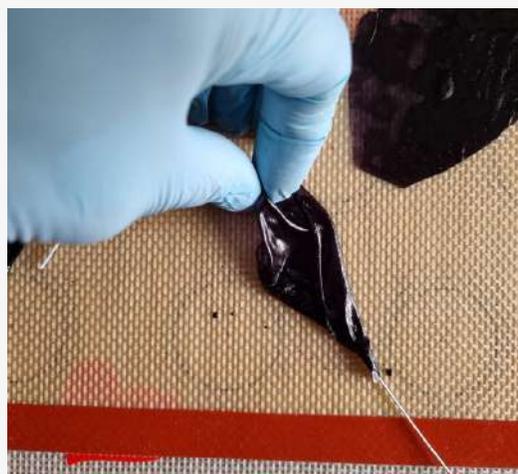
STEP 14 Cut different sized petals from the rice paper.



STEP 15 Dip each petal into the black water and place it on the mat.



STEP 16 Then we put the wire and gently bend the sides of the petal to cover the wire.



STEP 17 Shape them and leave to dry overnight.



STEP 18 Place the dry petals on a mat and prepare the black floral tape.



STEP 19 Wrap each wire with tape.



STEP 20 Then combine a few leaves together to make a branch and set aside.



STEP 21 Mix Cake Gel with black gel colour. Prepare a stencil of any pattern, spatula and scraper.



STEP 22 Place the stencil on the bottom tier of the cake and gently spread the black cake gel with the spatula.



STEP 23 Remove the excess with a scraper.



STEP 24 Gently remove the stencil from the side.



STEP 25 Repeat the process until your cake is fully decorated.



STEP 26 This is what the finished pattern on the cake looks like placed on a black cake board.



STEP 27 Insert dowels and add the golden cake stand by Prop Options.



STEP 28 We prepare a brush and a fairly thick mix of royal icing.



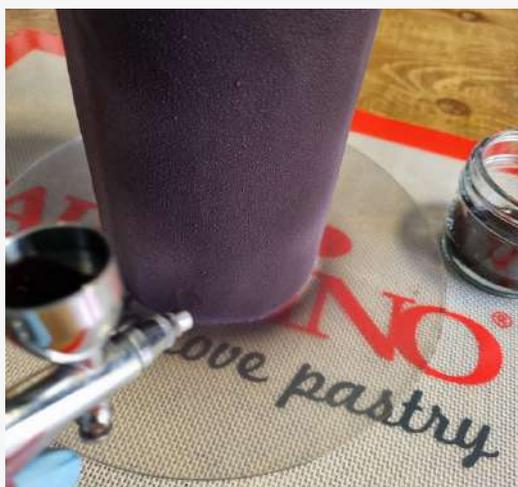
STEP 29 Brush the edges of the dried folded shapes with royal icing on a brush and fix them on the cake.



STEP 30 Press each triangle to stick. Repeat the process until the entire cake is decorated. Place the finished tier onto the Prop Options stand.



STEP 31 Add Saracino cocoa butter and black powder colour to a pan. Prepare the airbrush with a 0.8mm nozzle and a compressor. Melt the cocoa butter and mix in the black colour.



STEP 32 Spray the covered top tier with the coloured cocoa butter from a distance of about 10cm.



STEP 33 The finished suede effect is shown.

Stack the tiers with the isomalt disk and add the leaves.
Our beautiful cake is finished.



GOLDEN PERFECTION

You too can add a touch of height and luxury to your next design with our stunning Metallic Round cake spacers.



Zeynas Cakes



The Cake Hall



Class 'A' Cakes

- Exclusively designed and manufactured by Prop Options
- Stunning mirror finish adds a touch of luxury to any design
- Expertly crafted for strength and durability, holding top tier creations with ease!

Have you been inspired by this fabulous tutorial from Zaneta? You too can reach golden perfection and take your cake to the next level with our stunning, versatile metallic cake spacers! The perfect way to add height and a touch of luxury to your design, an unrivalled, seamless finish will ensure your creation takes centre stage. For more information or to purchase yours now, visit propoptions.co.uk!

LUXURY METALLIC GOLD FINISH	STUNNING MATCHING 14" PLINTH AVAILABLE	ALSO AVAILABLE IN SQUARE!	SHOP THE LOOK AND SAVE 10%
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CREATIVITY INSPIRED BY INNOVATION



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Saracino Community -
share & inspire

MONDAY

24th April 2023
at 7pm (UK time)

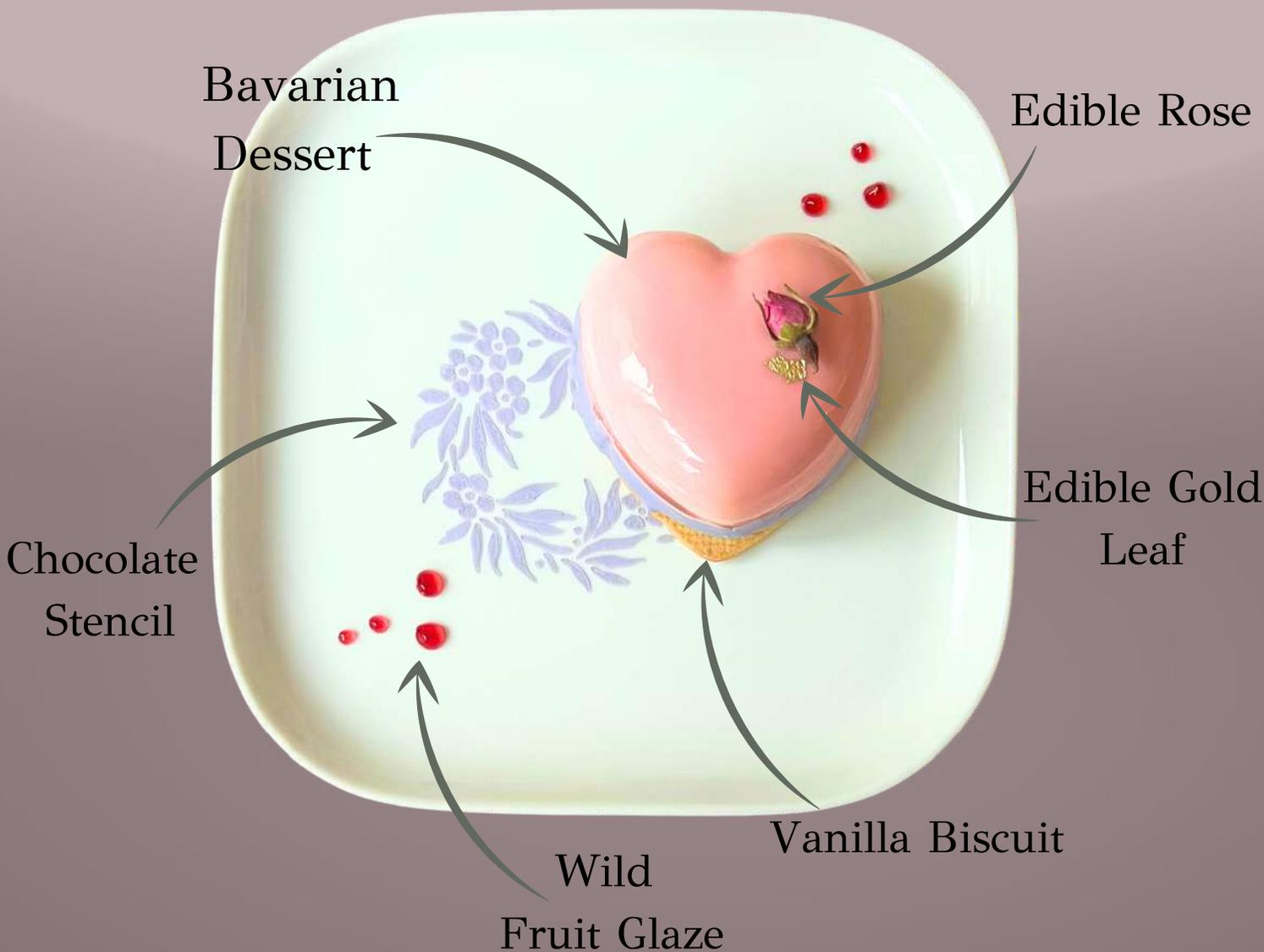
JOIN



BECOME A PRO

with Chikz Patisserie

BAVARIAN HEART



CHIKZ PATISSERIE



BINTCY DAVIS
Chikz Patisserie

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 Sarbav
- Saracino Supreme: Vanilla
- Saracino Supreme: Raspberry
- Saracino mirror glaze: Wild berry
- Saracino mirror glaze: White chocolate
- Saracino white chocolate drops
- Saracino violet gel colour
- Butter
- Sugar
- Whipping cream
- Egg
- Plain flour
- Milk
- Cashew nuts
- Edible rose
- Edible gold flakes

EQUIPMENT

- Stand mixer
- Microwave
- Heart cutter
- Silpat
- Digital thermometer
- Wire whisks
- Spatula
- Piping bag
- Wire rack
- Moulds
- Stencil
- Rolling pin with guides



RASPBERRY BAVARIAN

- 50g Sarbav
- 65g sugar
- 3 egg yolks
- 250ml milk
- 375ml whipped cream
- 1 tbsp Saracino Supreme Raspberry food flavouring



STEP 1 Prepare the ingredients for the raspberry Bavarian.



STEP 2 Heat the milk to about 50°C.



STEP 3 Add the Sarbav powder and mix for two minutes.



STEP 4 Add the egg yolk, sugar, and raspberry food flavouring.



STEP 5 Whip the cream to a semi-medium consistency.



STEP 6 Add the whipped cream to the Sarbav mix and fold in gently to combine.



STEP 7 Pour into heart-shaped moulds. Leave in the freezer for a minimum of 4 hours.

VANILLA BISCUIT BASE

- 80g unsalted butter
- 55g sugar
- 1 egg
- 150g plain flour
- 2 tsp Saracino Supreme Vanilla food flavouring



STEP 8 Prepare the ingredients for the vanilla biscuit base.



STEP 9 Beat butter and sugar until the sugar is dissolved completely.



STEP 10 Add the egg, beat until combined.



STEP 11 Add vanilla food flavouring.



STEP 12 Add the plain flour and combine everything together until it becomes a dough. Do not overmix.



STEP 13 Roll it evenly using a rolling pin with guides.



WHITE CHOCOLATE GANACHE

- 25ml cream
- 100gms Saracino white chocolate drops
- Saracino violet gel colour



STEP 16 Prepare the ingredients for the white chocolate ganache.

STEP 14 Use a heart cutter to cut. Bake at 160c for 15-20 minutes.



STEP 17 Boil the cream. Pour it over melted chocolate and add a drop of Saracino violet gel colour. Use some for stencilling and some for the chocolate nut dip.



STEP 19 GLAZE - Prepare the white chocolate - wild fruits glaze. You will need 30ml Saracino wild fruits glaze and 20ml Saracino white chocolate glaze. Microwave it for 30 seconds. Let it cool a bit.



STEP 20 Unmould the raspberry bavarian dessert, place it on a wire rack and pour the glaze over.



STEP 21 Mix the white chocolate ganache with a few chopped cashew nuts, dip the base of the bavarian dessert into the chocolate nut mix so as to cover the bottom.



STEP 22 Pour a tbsp of Saracino wild fruit glaze into a piping bag and keep it aside.



STEP 24 PLATING - Use the chocolate ganache to stencil a pattern on the plate.



STEP 25 Place the vanilla biscuit as shown.



STEP 25 Place the Bavarian dessert on top of the biscuit using a toothpick. Place an edible rose to cover the hole left by the toothpick.



STEP 25 Add edible gold leaf. Pipe a few drops of Saracino wild fruit glaze for a pop of colour.

flavour



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trans fats
free



tiramisu

I believe in love at first sight between person and tiramisu



vanilla cheesecake

Life always tastes better with vanilla cheesecake



pistachio heaven

I'll just have one pistachio! Said No One ever.



lemon drizzle

When life gives you lemons make lemon drizzle cake



If you're looking for natural flavourings, Supreme is your way to go.



Rustic

Cake by Mad Cake Maker
Photo by Jessica Coates Photography



Modern

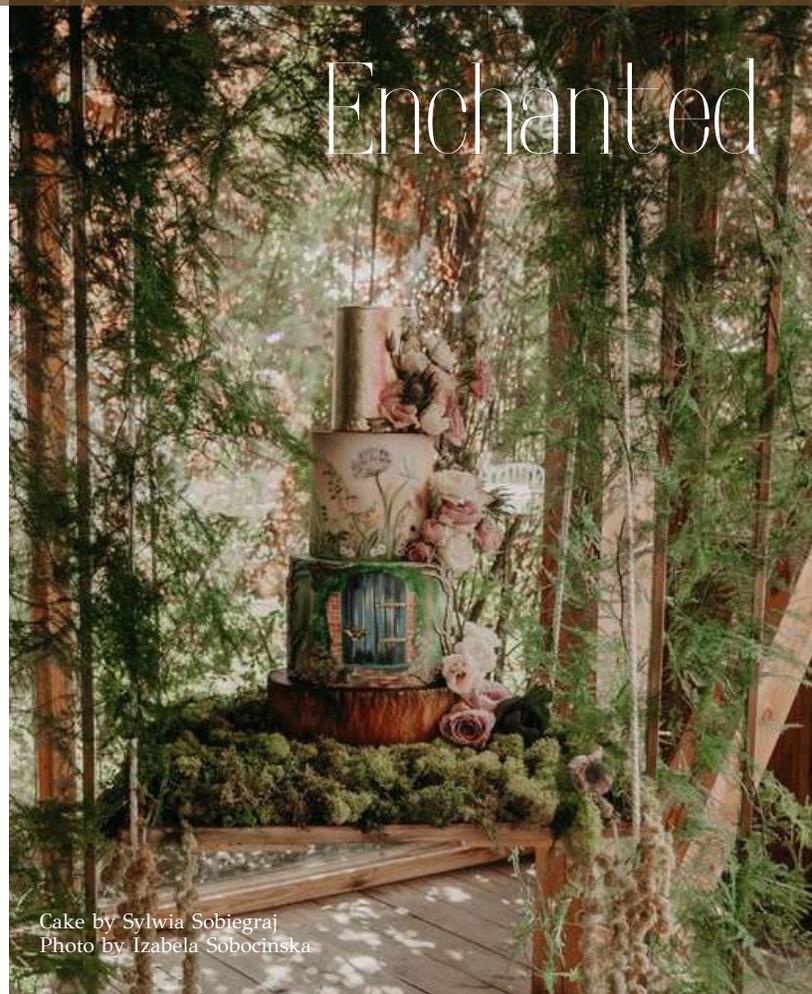
Cake by Anna Astashkina
Photo by Anamaria Vieriu Photography

DISPLAY YOUR CAKE IN STYLE



Sweet

By De Un Bocado



Enchanted

Cake by Sylwia Sobiegraj
Photo by Izabela Sobocinska

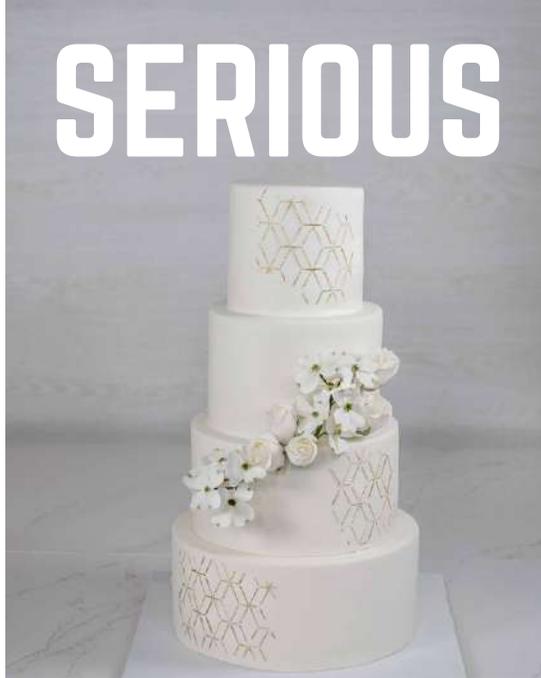
SWEET TABLE

by Cecilia Campana

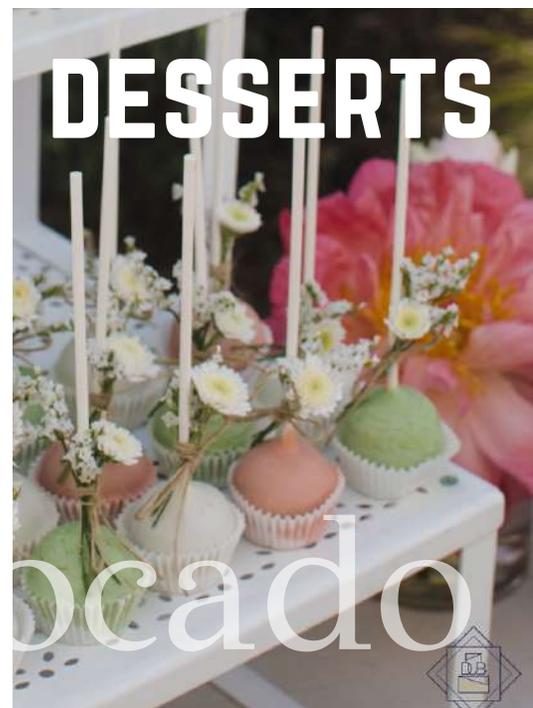




SERIOUS



WEDDING



DESSERTS

By De Un Bocado



INSPO



Live Demonstration at SARACINO COMMUNITY - share & inspire

With Anna Astashkina

JOIN



Wafer Paper Demonstration



12 April 2023
at 7pm UK time

Learn how to make bas relief decor, edible petals and easy wafer paper flowers to create a modern wedding cake design.

DEBBIE
LOCK
LITTLE BARN CAKES

APRIL GOLD



DEBBIE LOCK LITTLE BARN CAKES



I'm a multi award winning designer from Suffolk.

I have a passion for colour and nature which I try to get onto every cake commission.

When I design a cake, it's to be a centrepiece and something to be talked about years after a celebration.



WHAT YOU NEED:

INGREDIENTS

- Pasta Top: White and yellow
- Pasta Model: Orange and Yellow
- Pasta Bouquet
- Gel colour: Forest green
- Powder colour: Gold, yellow, orange, dark green, fresh green, eucalyptus, moss green, rust red, lavender, lilac

EQUIPMENT

- Rolling pin
- Small knife
- Paint brush
- Dusting brushes
- Small five petal cutter
- Small, medium and large eucalyptus cutters
- Eucalyptus veiner
- Petal pad
- Foam petal former
- 26 gauge green florist wire
- Plastic petal sleeve
- Nile green and red florist tape
- Various blossom cutters
- Blossom petal veiner
- Leaf cutter
- Leaf veiner
- Stencil





STEP 1 Roll white Pasta Top and sprinkle some dried and chopped orange coloured Pasta Model over. Roll this into your white paste. Save some of the chopped orange Pasta Model for later use.



STEP 2 Cover a 14" cake drum and add texture by pressing some scrunched up foil into the paste.



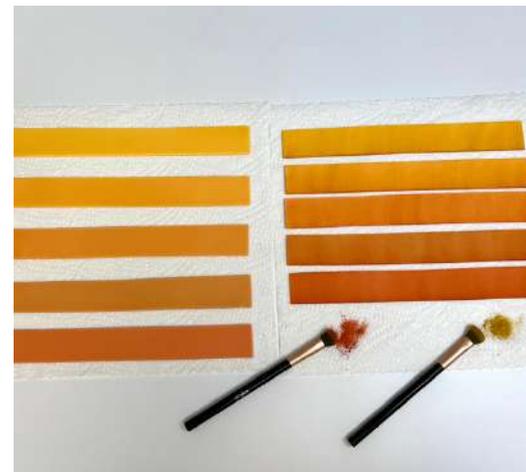
STEP 3 Mix together yellow, orange and gold powders.



STEP 4 Dust the whole board for a golden shimmer effect.



STEP 5 Roll 100g orange Pasta Model to a thickness of 3mm. Cut four lengths of 1" x 8". With the remaining orange paste add 10g of yellow Pasta Model and roll to a thickness of 3mm, cut four lengths of 1" x 8". Add another 10g yellow paste and repeat with another four lengths. Keep repeating this until there are 20 lengths of paste. Set aside for 24 hours to dry.



STEP 6 Once the lengths are dry add some terracotta and brown dust colour.



STEP 7 Add extra texture by stencilling onto each one with Saracino royal icing. Follow the instructions on the package for mixing.



STEP 8 We want them to look as shown.



STEP 9 Cover an 8" dia. x 5" tall cake with white Pasta Top and place on the board. To attach the lengths to the cake, start with the four orange ones and secure with edible glue at each corner and where each length sits against the cake. Do the same for each layer but sitting them slightly further around the cake to create a staggered effect.



STEP 10 Roll yellow Pasta Model and cut into thin strips 1" long, you will need 20 in total. Roll some of the yellow paste into small balls and stick these to the ends of the strips.



STEP 11 Dust with gold powder colour.



STEP 12 Attach each one to the corners of the orange layers.



STEP 13 To create the cracked effect tier. Take 500g yellow Pasta Top and roll into a ball. Leave out for 24 hours. As you move the paste it should start to crack, this might take longer than 24 hours depending on the atmosphere.



STEP 14 Roll the paste.



STEP 15 Add some of the dried and chopped Pasta Model from earlier.



STEP 16 Roll this into the cracked paste.



STEP 17 Cut around a cake board the same size as the cake. Place this circle on top of the cake.



STEP 18 Measure the rest of the paste so there is enough to wrap around the cake and that it's high enough, allowing about half an inch top and bottom.



STEP 19 Tear the paste top and bottom rather than cutting so it creates a jagged edge to it. Place the cake on a raised base that's smaller than the cake.



STEP 20 Wrap the paste around the cake and tear off any extra parts to level, this will need adjusting once on the bottom tier.



STEP 21 Paint the top edge with gold mixed with a little clear alcohol.



STEP 22 Place the cracked effect tier on top of the layered tier and adjust the bottom of the cracked tier to fit the corners of the layered tier. Paint gold to the bottom edge of the cracked tier.



STEP 23 Add extra detail to the cracked tier. Roll yellow Pasta Model and cut out various blossom sizes, cut into individual petals and vein each one. Do the same with leaves and roll paste into small balls for berries.



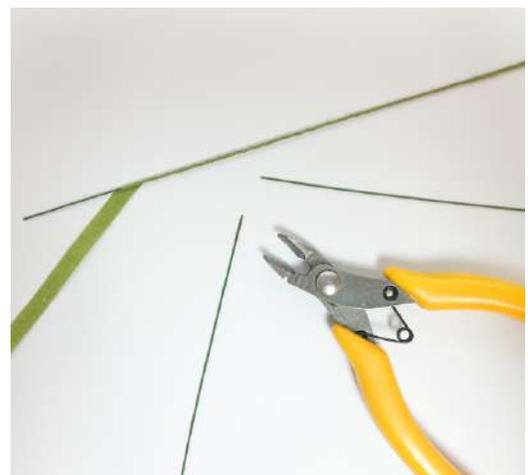
STEP 24 Fix the petals onto the cake, shaping into blossoms. Add the leaves and berries. Adding some baroque details adds extra depth. Dust all the details with gold powder.



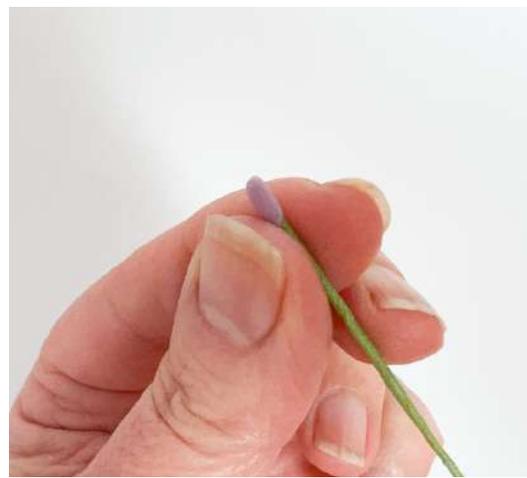
STEP 25 Adding 8" and 6" dia. tiers will give the cake more height. These have been textured with scrunched up foil. Add some more cracked paste and detail to the 8"



STEP 26 Add stencil details on the top tier using royal icing.



STEP 27 Cut a 26 gauge wire into thirds and cover with Nile green florist tape.



STEP 28 Colour Pasta Bouquet with lavender. Take a small piece and twist onto the tip of each wire.



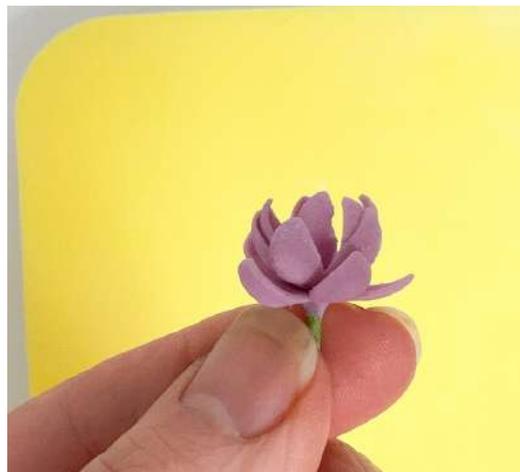
STEP 29 Roll the rest of the paste and cut out 36 flowers. Place them in a plastic sleeve so they don't dry out.



STEP 30 Place three flowers onto the petal pad and with a small ball tool drag from the tip of each petal to the centre of the flower.



STEP 31 Slide each flower to the top of a wire and pinch to secure.



STEP 32 Do the same with another three flowers but pinching them on 1.5cm down from the top set.



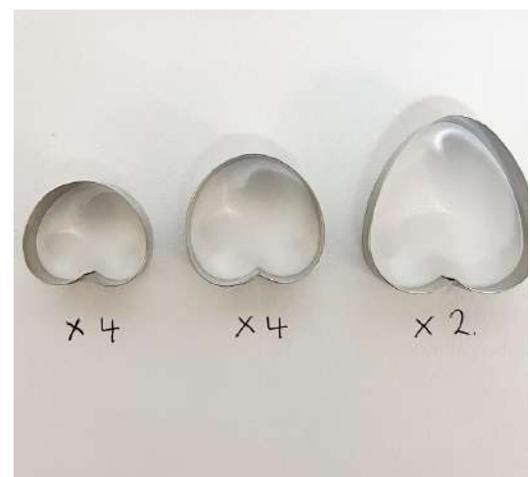
STEP 33 Continue until four sets of three are on each wire. On the bottom set add one more flower in green to make the calyx. Leave to dry overnight.



STEP 34 Mix lilac and lavender powder together and dust the flowers. Dust the calyx with moss green powder.



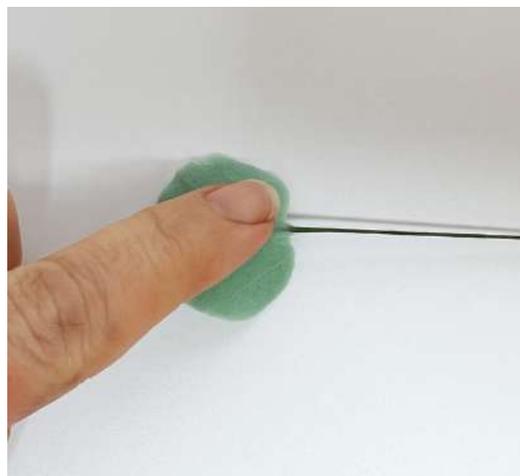
STEP 35 Dusted flowers appear more realistic.



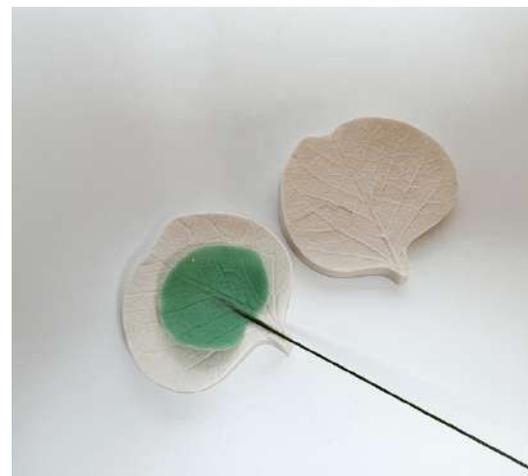
STEP 36 Mix forest green colour into Pasta Bouquet. Roll and using small, medium and large eucalyptus cutters, cut out 4 x small, 4 x medium and 2 x large.



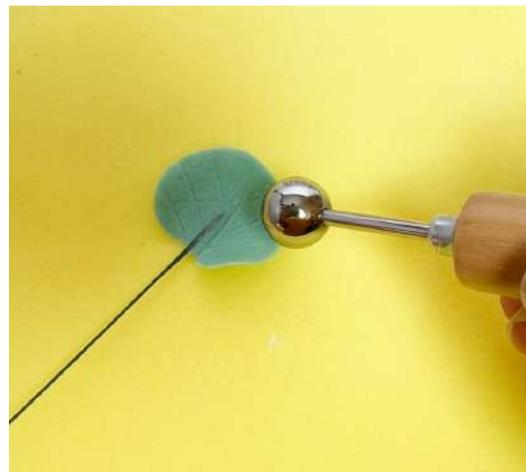
STEP 37 Cut green 26 gauge wire into quarters. Twist a small amount of paste onto the end.



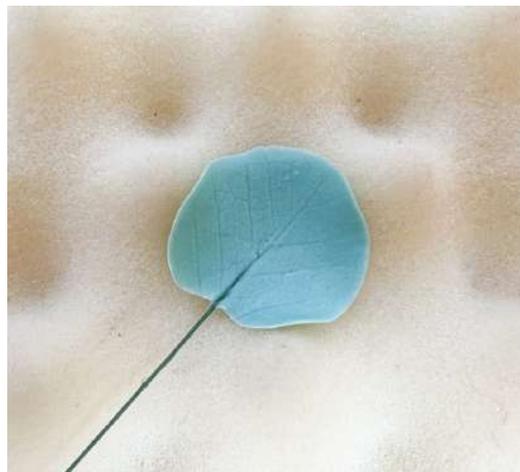
STEP 38 Press the wire onto a leaf.



STEP 39 Put the leaf into a veiner.



STEP 40 Place the leaf on a petal pad and roll a large ball tool around the edge.



STEP 41 Leave the leaves on a foam former overnight to dry.



STEP 42 Dust each leaf with dark green. Then from the top down with fresh green. Then all over with eucalyptus. Then just on the edges with rust red.



STEP 43 Tape the first two small leaves at the top of a 20 gauge wire with red florist tape.



STEP 44 Come down the wire about 4cm and add the next two small leaves. Continue down the wire in the same way using the rest of the leaves.



STEP 45 Make flowers of your choice and arrange them all on the side of the cake!

by Have Some Cake



by Cake Therapy



by Little Farm Cakes



by Cakes by Carol



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Flower Magic
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K1 occasional cake at EXPO
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USED:



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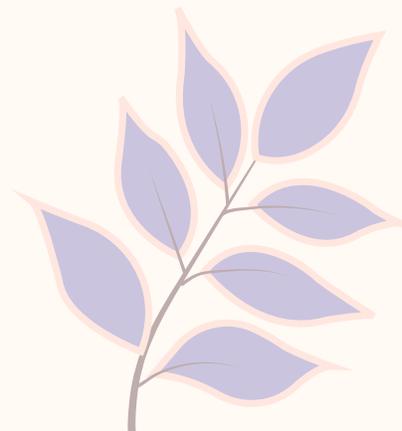
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FRANCESCA MELITO
using Saracino Pasta Model, Pasta Top
and Pasta Bouquet



BY MARTA KIZIŃSKA-BRZOZA
using Saracino Pasta Model & Wafer
Paper 0.30



BY MANU SINOJ
using Saracino Pasta Model



BY SAENGLERT PONPRAPA
using Saracino Pasta Model - modelling
paste, Pasta Scultura & Pasta Top



BY JENNY BACCHUS
using Saracino Wafer Paper
0.30



BY JEANINE DE VOLDER
using Saracino Pasta Model-
modelling paste



BY SHARON STINTON
 using Saracino Pasta Model for ruffles
 and Pasta Bouquet for flowers



BY SVETLANA PRESTON
 using Saracino Pasta Model for ruffles



BY CAKES BY CAROL
 using Saracino Pasta Model for ruffles
 and Pasta Bouquet for flowers



BY EMMA SMITH
 using Saracino Pasta Model for the ruffles
 and Pasta Bouquet for the cherry
 blossoms



BY ALISON HARRINGTON
 using Saracino Pasta Model for the ruffles



BY KATARZYŃKA SZTUKA CUKROWA
 using Saracino Pasta Bouquet for flowers
 and Pasta Top for covering the cake



BY MARGARET STODDART
using Saracino Pasta Bouquet



BY SARAH BROWN
using Saracino Pasta Model



BY JANE KEITH
using Saracino Pasta Model



BY DANNI FLOYD
using Saracino Pasta Model



BY KATARZYŃKA SZTUKA CUKROWA
using Saracino Pasta Top & Pasta Bouquet



BY YANIRA ANGLADA
using Saracino Pasta Model & Pasta Bouquet



BY NOVEL-T CAKES
using Saracino Pasta Model



BY EMILY ELIZABETH ROSE FERDINANDO
using Saracino Pasta Model



BY GODA LAIVYTE
using Saracino Pasta Scultura



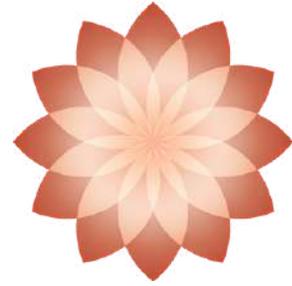
SYLWIA STĘPOWSKA
using Saracino Pasta Model - modelling paste



BY ANNA PARAKOVA
using Saracino Pasta Model



BY TREASURE MONKEY
using Saracino Pasta Model



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