

We Love Pastry

CAKE DESIGN · ALL ABOUT PASTRY · PEOPLE · EVENTS



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Interview · La Belle Aurore

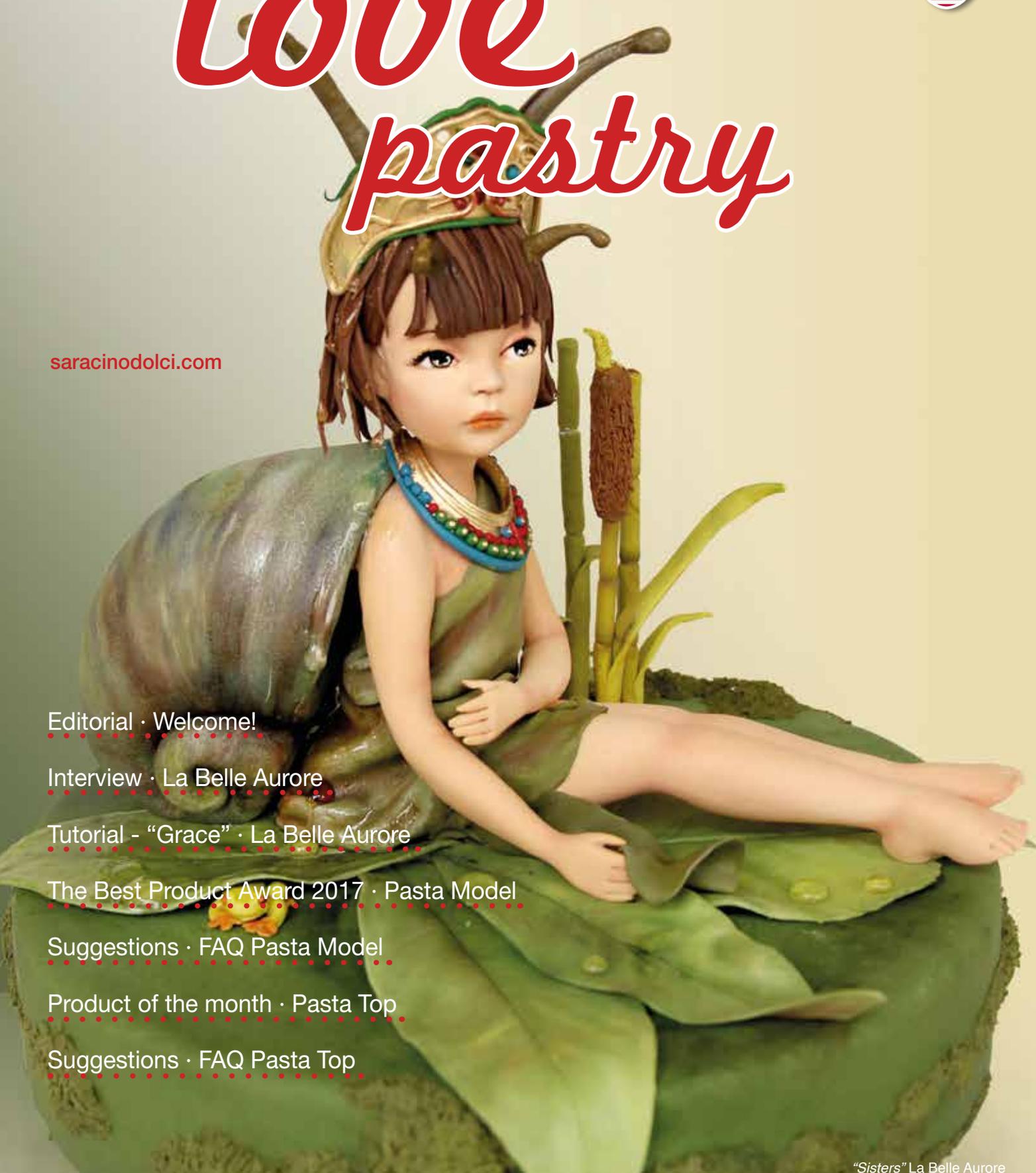
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"Sisters" La Belle Aurore

■ ■ Made in Italy

SARACINO®
We love pastry

Welcome!

Saracino Company



Dear Friends,

The increasing number of shops that we supply to, both in Italy and abroad, has led to an increase in requests for technical information and more details on Saracino products and on making cakes and decorating them in general.

With a modicum of pride and

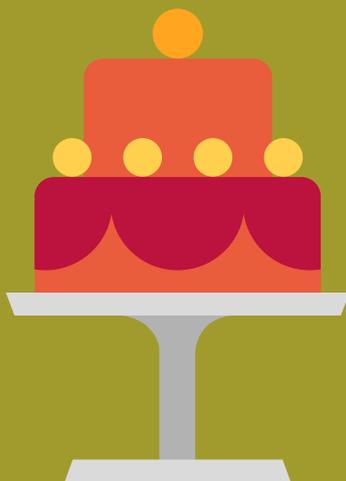
satisfaction we therefore present to you this special issue of our company magazine.

We have decided to call it **"WE LOVE PASTRY"** because it will provide a large number of extremely useful photos and tutorials for customers interested in perfecting their cake-making techniques.

In each issue we will also provide commentaries from the world of successful professionals and retailers who can give useful tips for improving sales. Cake Design and confectionary are in continuous development, in terms of sales as well as technical innovation, and it is the primary interest of every successful business person to take on board the recommendations of the experts to achieve the highest results in an increasingly competitive market. We eagerly look forward to receiving your comments in order to constantly improve our magazine and we hope very soon to welcome you as active witnesses to a brilliant local enterprise.

Keep up the good work!

Paolo Zolla
Saracino Sales Director



Cake Designer



La Belle Aurore

What did you do before entering the wonderful world of cake design?

Aurora has a degree from the Academy of Arts. Her passion for art initially set her on a path towards painting and decoration. Massimiliano has a diploma in jewellery making; he enjoys designing cakes with the rest of the team and takes care of the fine detail on the dolls. I myself, Cristina, am an interior designer and I have developed an ability to plan interior spaces with objects of everyday use in private homes and commercial businesses.

When did your love of cake design begin?

Was there a definitive moment?

Our love of cake design was sparked when we started making cakes for parties and other occasions. Aurora then became enamoured with modelling and along with Massimiliano, day after day, we developed and perfected our technique. We took part in "Cake for children", a charity event in Rome in 2012 and won the first prize.

Following on from our positive experience in Rome, we took part in various Italian events with increasing success.

In 2013-2014, we took part in "Cake International", in Birmingham, winning two gold medals. We then began running our first courses in Italy which were always sold out.

What were things like at the beginning and what do you remember of your early experience?

There was an immediate escalation and we didn't have any difficult periods. The fact that there are three of us meant we could help each other. Each one of us plays their own part and contributes to the final product with the same enthusiasm and dedication.

What was your moment of greatest satisfaction?

We have cherished all of our moments.

Every day we witness the enthusiasm of students who want to learn our modelling technique and this year has been a very important one: we tiptoed into the USA and achieved enormous success in Texas as well as in New York.

What do you think sets you apart from your colleagues?

What is your typical style?

Our positing and dreamy-looking dolls, in typical dress or with lace and ribbons, make our style unique and immediately recognisable. Every process is carried out by hand and we don't use any moulds at all. Over time

we have also created a new technique: multilayering. A series of coloured sugar paste layers are cut following a pattern and we then overlap them to create faces and patterns.

Our latest cake using this technique dedicated to Shirley Temple received great acclaim in both America and Italy!

What do you like about Saracino?

We have a great relationship with all the staff!

Paolo, the sales director, has always been willing to accommodate our needs and we have a relationship of mutual respect.

Our friendship always makes us feel "at home" every time we get the chance to meet!

Why did you choose our products for your creations?

Before finding Saracino, we tried other sugar pastes with varying degrees of success. In Saracino we found the perfect paste for our dolls, malleable, able to withstand high temperatures and extremely versatile.

What advice would you give to others who would like to take up cake design as a profession as you have done?

A lot of people improvise at being cake designers when instead what's needed is an in-depth study of the various techniques and a series of courses to develop their own technique in the area of modelling as well as in making lifelike flowers. My advice would be to choose skilled and professional teachers.

How do you see the future?

Do you already have a schedule of organised events and courses?

Our diary is full of appointments, especially abroad, for the whole of 2016. We'll also be taking part in industry trade shows such as Cake International in Birmingham, where we'll have our own stand with demos and products carrying our own brand.

We are constantly involved in running courses abroad, in Hong Kong, South America, Spain, and from September to December we'll be in Switzerland, France, America, Thailand and Vietnam.

Jet lag no longer muddles out brains, we're constantly muddled!!!!

Come and visit us on our Facebook page, "La Belle Aurore", or the group set up by our students, "La Belle Aurore Fan Club", or our website, www.labelleaurore.it, where you will find continuous updates on our courses and various tutorials.

A warm embrace to all of you!

La Belle Aurore
Sugar Art Deluxe

"Grace" La Belle Aurore

Grace Dolls Collection



1• After forming the head, using the skin-coloured Model paste, place your little fingers 3 millimetres below the halfway point in the oval and, pressing lightly, begin to form the eye sockets.



2• Leave one finger in one of the two sockets and draw the other one across parallel immediately underneath to mark the base of the nose.



3• Use the handle of the silicone brush to form the curve of the nose.

4• Soften all the marks made so far.



5• 6• Use the silicone brush to make two holes for the nostrils and then model the bottom and sides of the nose.

7 In the space between the base of the nose and the chin measure halfway, move up 2 millimetres and make a line where the cut for the mouth will be made.



8 After making a cut for the mouth with the scalpel, lever forwards the top of the mouth including the nose and smooth the top lip with your fingertip.



9 Use the medium ball tool to form a small rectangle that will create the volume of the lower lip.



10 Use the silicone pen to model the lower lip.



11 With the aid of the punch, mark the lines for the eyes, halfway between the base of the nose and the ridge of the brow.



12 After making two little arcs, above and below the lines marked for the eyes, we then create the eye sockets, followed by making marks with the silicone brush to create the eyelids.



13 Use white, light brown and black paste to create the eye.



14 Use a roll of very thin, dark brown paste to form the eyebrows and then complete by painting the eye to give it more definition and make it look real.



15 For the legs, make an oblique cut in the centre of a roll of light pink paste that you have made thinner in the centre and thicker at the ends, and lastly make an oblique cut at the toes to point them in the right direction.



16 Squeeze the back of the sole of the foot to begin creating the heel.



15

16

17 Using the side of the medium ball tool, form the instep of the sole of the foot.



18 Starting immediately above the heel, form the ankle by making it thinner.



17

18

19 Measure three fingers up from the ankle and mark the hollow at the back of the knee.



20-21 Squeeze the sides and mark the knee at the front



19

20

22-23 Measure three fingers up from the knee and make an oblique cut to determine the length of the legs.



21

22

23

24



24- 25- For the shoes, make two crescent shapes from two discs of pink paste with the 4cm and 3cm round cutters.



26- Apply the crescent shape created to the foot, starting from the tip of the toe and ending at the heel.



27- After fixing the legs to a dummy and positioning the bust, start to create the pleated skirt using three layers of 2cm wide white paste.



28- Create the neck and give support to the bust, with another wooden stick.



29- Create the dress using 2 pieces of pink paste, in which the neckline has been cut using a 3cm round cutter.

30- Put the dress in place, making sure to leave some of the white pleats on show.



31- Use a lace cutter to create decorations for the dress.



32- After making the collar and decorating the dress, add the doll's head.



33- For the arms, use an 1cm roll of paste and make an oblique cut in the centre.



34- Bend the arm at the elbow.



35- Use the large ball tool to create the hollow where the hand will be inserted.



36- Glue the hand into the hollow and position the arms on the bust setting them in the preferred position.



37- Complete the doll by adding all the accessories, hat, bag and little dog.



end

Pasta Model

Sugarpaste for modelling



Saracino's **Pasta Model** is universally acknowledged as the very best sugarpaste for modelling.

It is gluten-free and it does not contain hydrogenated fats or residual dried fruit.

One of its main ingredients is cocoa butter, considered the best vegetable fat for the food industry, which is very malleable and makes this paste especially suitable for

producing three-dimensional figures, flowers, lace effects and similar cake decorations. Malleable, but at the same time strong, white in colour, with a slight vanilla fragrance, **Pasta Model** can be easily coloured with food-safe powder or gel colourings. It is quick-drying and can be reworked without undergoing any alterations. No additives are required when modelling it.



Gluten free



Without hydrogenated fats



Vegan





As well as white, it comes in a further 13 colours:
orange · azure · light blue · yellow · fuchsia · lilac · brown ·
black skin tone · pink · red · green · light green and tiffany.



*"With Saracino modelling paste we found the perfect fondant for our little dolls:
it's elastic, resistant to high temperatures and extremely versatile."*

La belle Aurore
Saracino Ambassador



coloured



FAQ - Frequently asked questions about Pasta Model

1 • Can it be eaten? Not only can it be eaten, but it's also very tasty as it's made from top quality ingredients.

2 • Is it gluten-free?

We don't use any products containing gluten and so we can guarantee a total absence of this allergen.

3 • How long will it last?

If it doesn't undergo any alterations and is kept in the correct way, it will last until the date stated on the label, even once opened.

4 • Can it be used for covering cakes as well?

If soft enough, it can be successfully used for covering cakes as well.

5 • Can cakes decorated or covered with Pasta Model be put in the fridge?

Of course. Cocoa butter tends to harden and to preserve decorations and coverings perfectly.

6 • What colourings can I use?

Powder or gel colourings are recommended because they won't alter the structure of the product. Those supplied by Saracino provide perfect colouring with just minimum doses used.

7 • Can it be used to make flowers?

Of course, and the results are similar to what can be achieved with Gum paste which is however more expensive.

8 • Why is it hard?

If it were too soft the figures made wouldn't keep their shape.

9 • Are any additives required?

No. It's perfect just as it is. It is in any case advisable to rub rice starch or corn starch on your hands to prevent the paste from sticking under hot and humid conditions.

10 • Can it become greasy?

Above temperatures of 32° / 33°, the cocoa butter tends to form a greasy surface on the paste. Just leave the paste to stand somewhere fresh and dry or use a fan.

11 • How should it be kept?

Always somewhere fresh and dry. Any leftover paste, rolled into balls, should be kept in plastic bags to stop the air getting to them.

12 • How long will figures made with Pasta Model last?

They can last for years, as long as they are not subject to strong changes in temperature.

Pasta Top

Sugarpaste for coverings

Pasta TOP is a sugarpaste created specifically for covering cakes. It is a white malleable product that can easily withstand changes in temperature without exuding humidity or cracking. One of its main ingredients is Gum Tragacanth, a natural product that allows **Pasta TOP** to be stretched out with a rolling pin or with a sheeter up to a thickness of 1 mm to make highly effective coverings and draping.

It is suitable for hot and humid climates. It easily withstands high temperatures, even in excess of 35° and high humidity

levels, with perfect results on the cake.

Pasta TOP can also be used for cakes that need to be refrigerated and can be coloured with powder or gel type food colourings. The delicate aroma of vanilla brings out the sweet taste and allows the sugarpaste to blend with the cake perfectly.

Pasta TOP is gluten-free.

Pasta TOP does not contain hydrogenated fats or residual dried fruit and is vegan.



coloured

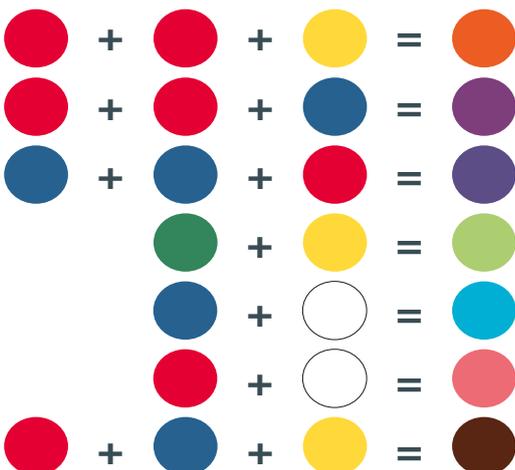


White, Yellow, Red, Green, Blue, Black, Light Blue and Skin Tone in elegant 1 kg tubs.

Aficionados of the art will be able to create fantastic cakes, covering them with new coloured sugarpastes, perhaps even mixed together to find new decorative effects, as we suggest in the table below.



Possible combinations for creating new Pasta TOP



FAQ - Frequently asked questions about Pasta TOP

1 · What can I use to coat the cake?

We recommend a light buttercream or a white chocolate ganache to prevent any transparency on the covering paste. Remember that if coatings with a high water content such as whipped cream are used, there is the risk of the sugarpaste being dissolved.

2 · How can I bond Pasta TOP to dummies?

Just wet the dummies all over with a little water or use Saracino Cake Gel.

3 · What is the ideal thickness for Pasta TOP?

A thin layer of no more than 3 mm is recommended, otherwise the sugarpaste becomes invasive, and no thinner than 1 mm. to prevent breakage.

4 · What can I do with very tall cakes?

We recommend mixing Pasta TOP, which has a malleable structure, with Pasta Model, which has a harder structure, in a ratio of 50% + 50%. This way you will obtain a product that can cover surfaces up to 30cm high.

5 · Can I use Pasta TOP for modelling?

No. This sugarpaste has been specifically made for covering cakes.

6 · How can I colour Pasta TOP?

Saracino has a range of five basic colours (azure · yellow · black · red · green) that can be used to create great looking coverings. Alternatively, excellent results can be obtained with powder or gel type colourings for special colours.

7 · Can I paint Pasta TOP?

Of course, colourings and alcohol or oil can be used that dry quickly but require an accurate design. Alternatively, use colourings and water that require longer drying times but allow attractive shadings to be created.

8 · Can Pasta TOP be used for covering cakes that need to be kept refrigerated?

Yes, with the only reservation being that the type of cake must be taken into consideration. Sponge, Mousse, Bavarian cream and partially frozen cakes all require different coverings.





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