

We Love Pastry

CAKE DESIGN · ALL ABOUT PASTRY · PEOPLE · EVENTS



CAKE by MABANUBY - Manuela Taddeo & Barbara Borghi Cake Designers - Monsieur Ranée

Editorial · Contests and collaborations

Interview · **Manuela Taddeo & Barbara Borghi**

Tutorial: "Monsieur Ranée" cake by
Manuela Taddeo & Barbara Borghi

NEW product Pasta Bouquet
/ Flower paste

Contest: Spring

Contest: Harry Potter

Contest: Italian cities and culture

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sarinodolci.com

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SARACINO[®]
We love pastry

Contests and collaborations



Why we used the English word "contest" and not the Italian word "concorso" for the events organised by our company. The English term derives from the Latin word "con-testari" and it means to witness together. We like to think that, more than a competition with a ranking and prizes, the "contest" is a moment of great creative

involvement where sector enthusiasts confront each other and acquire experience, expressing the best of their decorative techniques and measuring themselves against confirmed cake designers.

Each according to their own skills and technical levels, but aware of transmitting, through the plastic elements of cake design, their own artistic vein and applicative sensitivity. This is the reason why all the participants received or can receive technical judgement by a jury made up of recognised sector masters from Italy and Europe.

It is a remarkable novelty, which led to a notable organisation effort, but which rewards the participation of those who love cake making in all its forms, including decoration, in the "contest".

In our opinion, the indications and suggestions from the team of excellent cake designers, world ambassadors of Saracino, are a useful stimulus for the improvement or technical perfection of the participants. We are certain that we will find our future collaborators from among them.

Paolo Zolla
Saracino Marketing Manager



Cake Designers Manuela Taddeo & Barbara Borghi

Tell us about yourself. What did you do before entering the fantastic world of cake design?

We have been friends for many years and we have always shared a passion for cake making and good cooking, swapping recipes and invitations to dinner, then one day everything changed... we had two busy and satisfying working careers behind us: I have a degree in Architecture, Barbara was doing market research for a big international company.

In 2011 a Cake Design book came into my hands and I fell in love. So, after doing some research I found a course in Milan and I convinced Barbara to come with me...our enthusiasm exploded quickly and, one course after another, the passion for this new world of expressing our creativity grew! We started making cakes during the weekends for friends and relatives.



When did you understand that you wanted to do it professionally?

Together with our decoration courses, we started studying cake making, attending courses and Masters with the great experts. For the first two years we worked at our project part-time, while still working at our old jobs and trying to launch our new business. Our career as a Competitor also started in that period - we took part in various national and international competitions to test ourselves and make our name and our small business known.



Which moment has given you the most satisfaction so far?

I think there have been many different moments, from winning at Sigep in GIC 2016 to winning two different competitions contemporaneously at the 2018 FIPGC - Federazione Italiana Pasticceri Gelatieri e Cioccolatieri Italian Championship; I won Cake Design and Barbara cake making. We will both have the great honour of representing Italy at the FIPGC World Championship in October 2019 at Host Milano Fiera, and no other pastry shop has had two champions at the same time.

What do you believe makes you different from your colleagues? What style characterises you?

I think that at the roots of our success is the deep complicity that binds us and our technical complementarity; each one followed their own inclinations, but we ended up learning all the decoration techniques, and we can blend them in a cake design process that involves all aspects, which has led us to create a unique and recognisable Cake Design product. We start from the need to work with top quality raw materials, processed using the most modern techniques, and we always add the artisanship of handmade decorations.



What do you like about Saracino?

We collaborate closely with Saracino, and beyond the indisputable quality and reliability of their products, we like the direct relationship we have managed to build with the company.

The first product we use is *Pasta Model*, which lets us make models and decorations for our cakes quickly and with excellent results. Then we can't do without the *Royal Icing* mix, which we use a lot. We often introduce *Le Supreme* concentrated food flavourings to our preparations because they are perfect for mixes.

What advice would you give to those who, like you, want to become a cake designer?

It takes a lot of work and perseverance because the results don't come immediately! The study basics of cake making and training courses for decoration are essential for starting, and you need a good understanding of all the techniques to be able to answer the requests of clients exhaustively. For this job, which combines art and pastry making, you need double training and lots and lots of practice!

What expectations do you have for the future?

Next year we will both be in training to prepare for the FIPGC World Cake Design and Pastry making Championship at Host Fiera Milano, which will be held in October 2019. It's an intense experience for our personal and professional growth, and at which we will once again do our best, exceeding all our limits.

Manuela Taddeo & Barbara Borghi



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Mabanuby cake design  

Monsieur Ranée Cake

By Manuela Taddeo & Barbara Borghi

Cake base

1. Prepare the mixture for a pound cake; before pouring the mixture into the mould add the Saracino Le Supreme coconut flavoured concentrated food flavouring. Once baked, leave the cake to cool and cut it into 3 regular layers that are 1.5 cm thick. Make strips, 1.5 cm thick and 1 cm wide, from the remainder of the cake to make the edges.



2. Place the bottom layer on a polystyrene base insulated with a paper plate for tailor-made food. Use the white chocolate ganache to stick the cake strips to the base so as to make a border.



3. Once the whole border has been closed, wet the base with a vanilla-flavoured liquid, prepared using water, sugar and Saracino Le Supreme vanilla flavoured concentrated food flavouring.



4. Fill the cake with hazelnut flavoured Chantilly cream, prepared with pastry cream, semi-whipped cream and Saracino Le Supreme hazelnut flavoured concentrated food flavouring. 5. Add cubes of gelée, prepared beforehand with Saracino Le Supreme banana flavoured concentrated food flavouring that was left to cool in the freezer.



6. Repeat the operation with the second layer, then close the cake by placing the third layer on top.

7. Seal the cake using white chocolate ganache.



8. Using a spatula, even off the edge and polystyrene, then stucco the upper part once wet. 9. Even off the whole cake well and allow it to cool well in the fridge.

Marbled Stones

10. Prepare a namelaka with milk chocolate and Le Supreme hazelnut flavoured concentrated food flavouring. Pour it into the moulds and leave it in the freezer until it freezes completely.

11. Take the stones out of their moulds and place them on a rack.

12. Uniformly heat the Saracino white and dark chocolate glazing, and mix a part of them to create a third light brown glazing. Pour them alternately into a funnel with stand.



13. Glaze the namelaka shapes, so as to recreate the typical veins of stones. 14. Return to the freezer for a few minutes to let the glazing set.



Leaf

15 Using flower wires, prepare a structure with 5 arms.

16 Colour some Saracino Flower Paste with green power colour. Spread thinly, then cut out the shape of a lotus flower.



17 Cover the structure with green Flower paste, after having spread the wires with Saracino cake gel. Stick the structure to the leaf using Saracino cake gel.

18 With a ball tool, thin the edges on a suitable sponge. Place the leaf on the corresponding silicon leaf veiner, to stamp the veins and give the leaf a natural look.



19 Once left to dry well, use powder colours to obtain different tones of green and brown.

Flower

20 Using Saracino Flower paste, create the centre of the flower, adding a thin strip of paste with fringes to recreate the pistils. Apply with Saracino cake gel. **21** Once dry, colour with powder colour in different tones of yellow.



22 Roll out a thin layer of Saracino Flower paste, leaving it thicker in the centre, then cut out the petal. Use the corresponding veiner to make it more realistic.

Insert the wire, covered lightly with Saracino cake gel, into the central part of the thicker part of the petal.

23 When the petal is dry, colour it with powder colours in tones ranging from magenta to cherry red and aubergine.

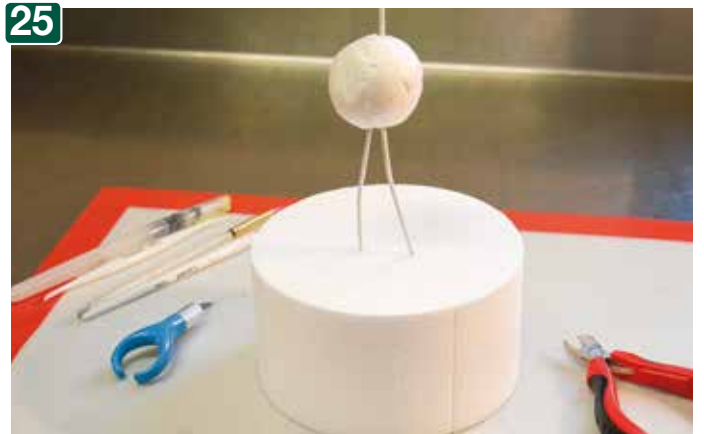


24 Continue assembling the flower, using flower tape or gutta percha. Complete the flower with at least 18 petals.



Monsieur Ranée

25 Prepare a structure with wires and a polystyrene ball. Pass a wire through the ball, to support one of the two legs on one end and the head on the other.



26 Using white Saracino Model paste, prepare the shoes then position them around the wires. Make the legs from black Saracino Model paste, shaping the calves around the wires.

27 With white Saracino Model paste, make the trousers. Use the leaf tool or a silicon paintbrush to create realistic folds in the fabric.



28 Cover the polystyrene ball with some light green Saracino Model paste to create the waistcoat. Use brown Saracino Model paste to add small details, for example buckles and pockets. Add other details using grey paste, mixing white and black Saracino Model paste.

29 To make the head, prepare an elongated ball of flesh tone Saracino Model paste, then cut the mouth and the eye hollows.



30 Use black Saracino Model paste to make the eye, which should be inserted into the hollow, and orange Saracino Model paste for the iris. To finish the eye, create some hints with Saracino food colourings applied with a paintbrush. **31** Make the collar with white collar Saracino Model paste, and a bow to go in front of the neck with blue Saracino Model paste.



32 Position the head on top of the body, adding further details to the face; use powder colours applied with the sfumato technique or an airbrush. **33** Make the jacket using brown Saracino Model paste. Create the sleeves and plenty of small finishing details, for example pockets and the stitching on the fabric.



34 For the wings, create a structure using wires, flower tape and brown Saracino Model paste. **35** Place the wings on the back and finish with small details to better fix the structure to the body.



36



36 Finish the wings with white Saracino Model paste.

Cake Finishing

37 Using the brown, light brown or beige Saracino Top paste, cover the cake with a melange effect. Place the character on the top using the pertinent food straws to isolate the wire structure. Dissolve the Saracino isomalt and drizzle it to create a small puddle at the character's feet.



38 Place the namelaka stones around the puddle and the leaf beside the character.

39 Put the flower and other stones at the bottom of the cake. Finish off with some words, written using Saracino royal icing and a no. 2 nozzle.



Flower Paste

Flower Paste, also called **gumpaste** or **Bouquet Paste**, is a sugar paste to which tragacanth or gum arabic is usually added, elements that make the paste elastic and resistant.

We paid a lot of attention to the thinness of the **new Saracino Flower Paste**, and also to its **final structure**, which is **silky** and **easy to colour**, without forgetting its **drying time**.

Just like all our other products, it does **not contain hydrogenated fats, palm oil or gluten**.

The Paste can be rolled out very thinly and is therefore the ideal product for creating particularly light decorations, such as flower petals or leaves, and for 3D objects that have to remain very compact. **Flower Paste** dries in a time period that is perfect for flowers, and can be worked gradually, so you can make the individual components of the piece and then assemble them; while working, the remaining paste can be preserved in plastic wrap.

Working with **Flower Paste** needs technique, precision and patience, but the results are exceptional and it is hard to tell the difference between subjects made with it, in particular flowers, and the real thing.

There are various moulds on the market that can help make realistic flowers, and veinners that can be used to faithfully reproduce the most complex floral compositions.

Flower Paste adheres perfectly to moulds, giving a perfect reproduction of the flower or leaf.

As a result, the petals can be coloured and assembled perfectly, adding the correct level of care and attention to obtain a perfect result and to prevent breaks, which are always possible because of the relative fragility of the product.

Flower Paste can be used to make other beautiful decorations, for example light structures, details of vegetable inspiration and many other creations that your imagination or our very capable ambassadors suggest.



Gluten free
Gluten free



Senza grassi idrogenati
No hydrogenated fats



CAKE by ROSALINDA MANGIAPANE

CAKE by PAOLA TEDOLDI
prize for originality_Spring Contest

CAKE by POMPEI CAMPOSEO
1st place_Spring Contest



Spring Contest

The idea of organising a Saracino contest came from the desire to unite the artists that use our products, to create a community where they can exchange views, and grow in harmony and with reciprocal respect.

There were 80 entries in the *Spring Contest*, and the themes were very varied: spring fairies, flowers, a child's smile, meadows and excursions.

Many now-famous artists wanted to take part in the contest, as did many who were taking their first steps, their first experience of a competition, with the desire to grow and experiment.

The international jury was made up of three very well-known *Saracino Ambassadors*: **Tina Scott Parashar**, one of the best Indian cake designers, **Rhianydd Webb**, who represents the excellence of British cake design, and **Silvia Mancini**, an Italian sugar artist and winner of the award as best International Sugar Artist 2016.

The categories being judged were:

- **Technique**
Techniques used and their level of use
- **Dexterity**
Quality and definition of the modelling and/or execution of the technique used
- **Detail accuracy**
Attention to and definition of details
- **Overall effect of the work**

1st place - Pompea Camposeo

2nd place - Rosalinda Mangiapane

3rd place - Stefania Sanna

Daniele Cannarozzo and Paola Tedoldi won the "Originality" prize, with their eclectic and original works.

Serena Marzollo



CAKE by ROSALINDA MANGIAPANE
3rd place_Spring Contest



CAKE by STEFANIA SANNA
3rd place_Spring Contest

Harry Potter Contest

The contest on the Harry Potter saga came about from the collaboration with Daniela Zanini, the cofounder of DdiDonna, a female blog. It was a month of magic, between inspiration posts with images of the saga and then the first photos of the participants, 32 in all.

The subjects of the works varied greatly: Harry Potter, the Phoenix, Buckbeak, up to the spells, all made with different representative styles. Each participant's desire to take part, to experiment and compare themselves with other artists, and receive advice from more expert "colleagues", was beautiful.

The jury included *Saracino Ambassadors*, sugar artists of international fame, such as **Federica Cipolla** and **Massimiliano Colla**, and a "popular" jury, with the votes of the **DdiDonna blog** founder **Daniela Zanini**, and **Francesca Orsini**.

The categories being evaluated were the same as those of the "Spring" Contest

1st place - Daniele Cannarozzo

2nd place - Paola Tedoldi

3rd place - Romina Novellino

Giada Maggiolini and Jonny Russo received the "Originality" prize.

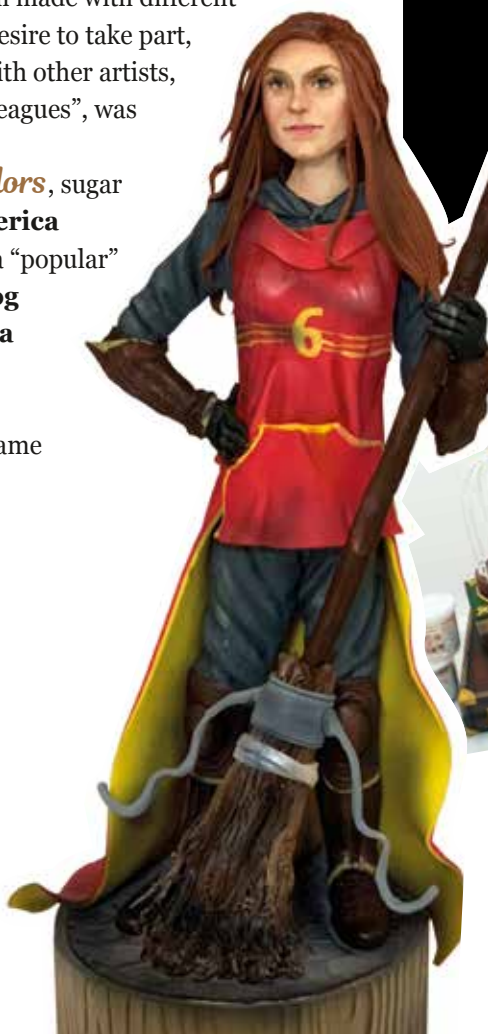
Serena Marzollo

CAKE by ROMINA NOVELLINO
3rd place_Harry Potter contest

CAKE by DANIELE CANNAROZZO
1st place_Harry Potter contest



CAKE by PAOLA TEDOLDI
2nd place_Harry Potter contest



CAKE by JONNY RUSSO
CAKE by GIADA MAGGIOLINI
originality prize_Harry Potter contest



CAKE by MARIANNA TAFUNI
1st place Italian Cities and Culture contest - Semi-Pros



CAKE by PAOLA TEDOLDI e OMAR LORUSSO
2nd place Italian Cities and Culture contest - Semi-Pros



CAKE by LAURA NOVIELLO
3rd place Italian Cities and Culture contest - Semi-Pros

CAKE by CATIA GUIDA
4th place Italian Cities and Culture contest - Semi-Pros



Italian cities and culture Contest

The theme of the November contest was *“Italian cities and culture”*: the historical cities of art, the famous love stories, the spectacular culinary tradition, Italian creativity, films, the history of our land...

As a result of the different levels of those taking part in the previous contests, we decided to have two categories: *Amateurs*, reserved for less expert cake designers; *Semi-Pros*, for artists who have consolidated their style and are familiar with the various sugar art techniques. These are the winners:

- 1st place - Marianna Tafuni
- 2nd place - Paola Tedoldi and Omar Lorusso
- 3rd place - Laura Noviello
- 4th place - Catia Guida

Semi - Pros:

- 1st place - Stefano Russomanno
- Shared 2nd place:
Barbara Gaspari and Veronica Gentile
- 3rd place - Gianfranco Manuguerra



CAKE by STEFANO RUSSOMANNO
1st place Italian Cities and Culture contest - Amateurs



CAKE by BARBARA GASPARI
2nd place Italian Cities and Culture contest - Amateurs



CAKE by VERONICA GENTILE
Shared 2nd place Italian Cities and Culture contest - Amateurs



CAKE by GIANFRANCO MANUGUERRA
3rd place Italian Cities and Culture contest - Amateurs

The number of participants, less than those of the Spring Contest, can be attributed to the quite demanding theme and the almost overlapping Harry Potter contest.

Assessing the nine months of life of the “*Saracino Italian Contest*” group, I can say that it is a wonderful reality, appreciated by the Web community, without any controversies or quarrels. Indeed, it can be said that it is relaxed, collaborative and has a great desire to grow.

It is a reality that is destined to grow, also because of the new products and initiatives that will be proposed *by Saracino* for 2019.

I remind you that the new *Flower Paste - Nuggets made of* milk, dark and white *chocolate*

- *Gold and silver leaves*
- *Gold and Silver in extremely thin fragments*
- The new *alcohol-based food colourings* for airbrushes
- A new type of *Modelling Chocolate* for sculptures will soon be available.

The work done by the judges was excellent; they evaluated both the amateur and the Semi-pro categories with great attention and professionalism.

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We'll be waiting for you at SIGEP in Rimini - Italy
19-23 January 2019 / Stand 104 – Pavilion D5

SARACINO will be present at:



My Cake – Friedrichshafen – Germany / 2-3 February 2019



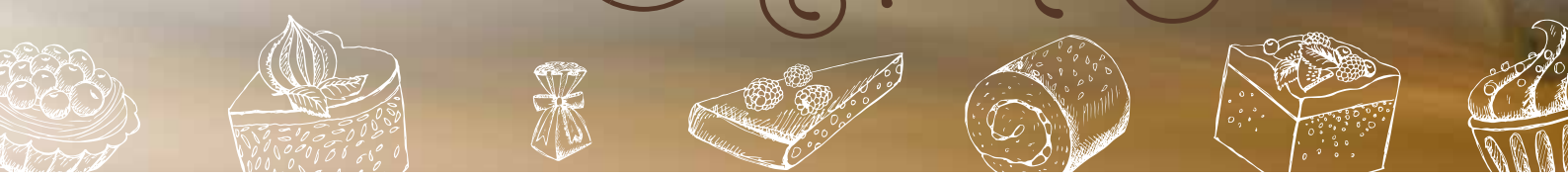
Artoza – Athens – Greece / 22-25 February 2019



Cake & Sugar – Brussels – Belgium 15-17 March 2019



Cake & Bake Experience – Den Haag – Holland 30-31 March



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