

We Love pastry

CAKE DESIGN · ALL ABOUT PASTRY · PEOPLE · EVENTS



Salon de la Pâtisserie
Paris, 14- 17 June 2019

CAKE by Nathalie Da Silva - Pomme Croc

Interview and tutorial:
Claire DS Créations

Grégoire Goël

Nathalie Da Silva

NATASEL
Nathalie Quiquempois

Pedro Leon

ESTELLE
Art Candy Cake



■ ■ Made in Italy

SARACINO®
We love pastry

June 2019
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Salon de la Pâtisserie

Paris, 14-17 June 2019



The Salon de la Pâtisserie show, hosted for the second year by the Porte de Versailles exhibition centre, has outdone itself this edition with a wealth of interesting new events: professional competitions, talent shows, specialization courses, pastry courses open to the public, and chocolate making, amongst others.

The show's honorary president is Pierre Hermé, a pastry chef who needs no introduction and very much represents the great French pastry tradition and the prestige it has gained worldwide.

One part of the show we are particularly excited about is a section that will be shining the spotlight on artistic expression in the pastry field. The new wave of pastry chefs will be offering an elegant and contemporary approach to an ever-evolving industry, one in which Saracino is well and truly established.

Our stand will be manned by Saracino's French ambassadors whose offerings will help make the event even richer and more dynamic:

- 🌀 Claire da Silva (Claire DS) and her wonderful sugar paste creations
- 🌀 Grégoire Goël and his artistic isomalt sculptures
- 🌀 Nathalie Da Silva and her fantastic special occasion cakes
- 🌀 Nathalie Quiquempois (Natasel) and her fun porcelain-effect arrangements
- 🌀 Pedro Leon and his chocolate plastic sculptures

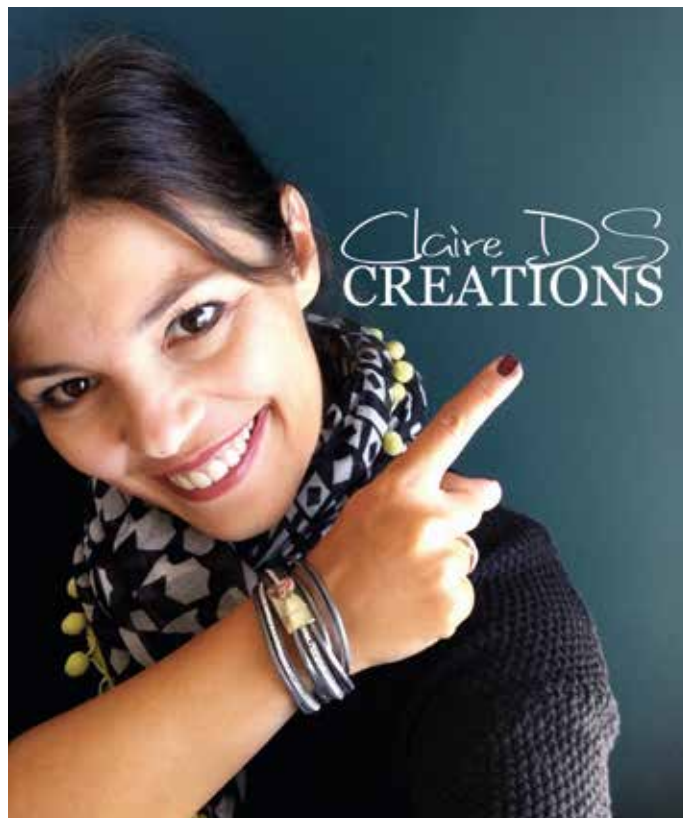
We are sure that the quality of our ambassadors will make a valuable contribution to the event and will be a big hit with all visitors. Thank you, Paris!

Paolo Zolla
Marketing Manager



Cake Designer Claire DS Créations

Claire DS Créations is a cake designer and cake design instructor from an area of Paris neighbouring Disneyland. She has a very clean style and her designs sing with poetry. She enjoyed moulding clay from a very young age, and later got into crafts, where she could let her imagination run free. Following a degree in psychology, she worked for several years in Paris' horse racing industry, before taking stock and deciding to "reinvent herself" and live out her passion.



In 2016, Claire DS won numerous awards, including, most importantly, the Double Gold AWARD, with a second place at Birmingham's Cake International in November 2016. In 2018, she became an ambassador of the SARACINO brand in France and made it into the Top Ten CAKE ARTISTS FRANCE 2018 as published by Cake Masters Magazine.

Awards:

Gold medal at Expogato in February 2016 in Marseilles, Gold medal at Sugar Paris in March 2016, Silver AWARD at Cake International in April 2016 in London, 2 GOLD AWARDS at Cake International in 2016 in Birmingham with 2nd place and Gold AWARD at Cake International 2017

For more information on Claire DS CRÉATIONS and her work, check out:

- [clairedscreations](#)
- [claire_ds_creations](#)
- [Claire DS CREATIONS](#)

Cro-Magnon

with Claire DS Créations and Grégoire Goël



AN INNOVATIVE DUO!

A blend of isomalt and sugar modelling paste
A joint creation.

The modelling was done by Claire using modelling paste.
The dinosaur was by Grégoire, made entirely from isomalt!

Quite a feat! Dive into the modelling tutorial
with Claire DS Créations.



01 Take a 50g egg-shaped ball and create hollows for the eyes. **02** Press into the paste to create 2 parallel lines running down as far as the chin.



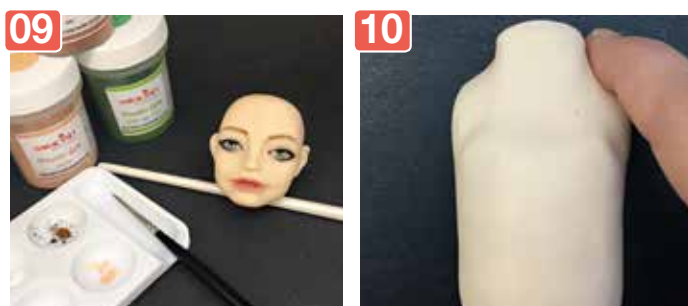
03 Using a ball modelling tool, make the nostrils and the line where the lips meet. **04** Using a blade, cut a mouth in the paste and push it up



slightly to part the lips. **05** Using the Dresden modelling tool, further define the nose and mouth. **06** Using the Veiner modelling tool, mark the base of the eyes.



07 Using a ball modelling tool, produce a shallow recess to produce the shape of the pupils. **08** Apply white paste the size of a grain of rice to create each eye and, using a silicone tool, shape the pupils.



09 Paint the face with colour dusts. **10** Shape 100 g of flesh-toned paste into a large cylinder and taper it at the top to form the neck.



11 Using the Dresden tool, produce the curves of the breasts, rounding them with your fingers. **12** Use your hands to pinch in the waist.



13 Create an upside-down V at the bottom and sculpt the hips. **14** Roll 120 g of flesh-toned paste into a rope and then cut it in half on an angle.



15 Use the Dresden tool to shape the knees. **16** Define the bottom end and then, using the Dresden tool, form the foot and arch.

Cake Designer Grégoire Goël



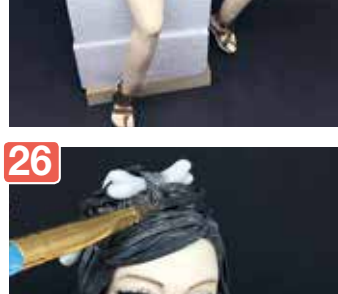
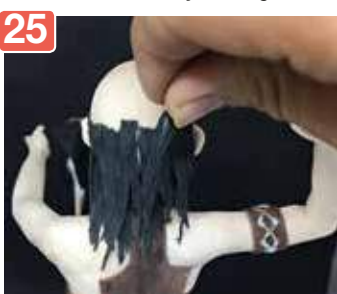
17- Attach the legs with a little water and blend the seams with the Dresden tool. **18-** Use a little brown paste to create the bikini bottom and top. **19-** Make cuts with a scalpel in a sheet of printed wafer paper to create a "tattered" effect. **20-** Using wafer paper glue, attach the wafer paper to form the skirt.



21- Use a bit of iridescent copper dust on a damp brush to create a metallic effect on the skirt. **22-** Roll 30 g of flesh-toned paste into a long rope, cut it in half on an angle and work the end into a hand shape, turning out the thumb.



23- Using a scalpel, create and define the fingers. **24-** Define the wrist and press the arm in lightly in the middle with your finger.



25- Insert flower wires through the arms so you can bend them into the desired position. Using a silicone-tip brush and a little water, blend the seams until they are invisible. **26-** Using a few grammes of black paste, produce triangular strips to build up the hair, one lock at a time.



G Grégoire Goël hails from Lausanne. A secondary school education, a bit of sport, punk friends, an early interest in experimenting in the kitchen.

An apprenticeship as a baker/pastry chef, kilometres of puff pastry straws, hours spent mixing cake colours behind the scenes.

Then the year he realized he felt shackled by his uniform... Asia and the African continent beckoned so he set off on a long journey: from Morocco and its fragrances to Black Africa and its myriad colours.

A few years spent running a supermarket bakery department failed to stir any sort of excitement. In the end, it would be sourdough bread that led him down a different path. He relit the wood-fired oven in the municipality of Ferlens and delighted the locals, who would queue out the door for his wares. Fledgling steps towards independence.

However, he found his mind drawn back to an image from a book that had fascinated since he came across it in the vocational school's library: an artistic swan made from sugar. A crystal embedded in his soul, a sign! Much later, he began making his first self-taught attempts in his own kitchen.

He was soon making eyes at sugar and, just like that, he was under this material's spell. He decided to make a career of it. And so, he puts on his hat, leisurely inhales the air around him and lets his creative juices flow. There, on his own. His practised fingers work their magic, conjuring up

dragons and geckos, and even toucans, pirates, unicorns and lions. His eyes and hands bring out the softest of colours: a subtle palette of virtually unknown shades. His hands shape strange forms and delicate interlaced designs; trees, water, fire and the earth take shape, along with everything it contains: trees and birds, precious stones and humanoid robots. He has submitted his works to top international competitions. In 2017, his work was recognized at Zurich's Swiss Cake Festival, he came away from Lyons' Show Cake with the people's choice award and he finished off his European tour with a standing ovation at **Birmingham's Cake International, where the judges awarded him the "Best in Show" trophy.** In 2018, he walked away from Sugar Paris with two gold medals in the professional "flowers" and "decorative works" categories, and won an award at Birmingham as part of a collective steampunk-themed work.

Again in 2018, he set up shop in Perroy on Lake Geneva, where he has created his alchemist den. While quiet, reserved and introvert when working on his personal creations, he is all about his students when he works as an instructor. Whether a child or an established professional, all those around him are met with advice and a friendly demeanour, as well as a demanding nature, which is key to developing skills. He has said: "I find working with sugar fascinating, the only limit is my imagination."

For more information on Grégoire Goël and his work, check out:

www.gregoire-goel.com

INGREDIENTS:

FOR THE APPLE

× YELLOW ISOMALT (250 G)

FOR THE STALK

× BROWN ISOMALT (25 G)

FOR THE LEAF

× GREEN ISOMALT (20 G)

OTHER

× GREEN COLOURING FOR AIRBRUSH

Les pommes

with Grégoire Goël



MATERIALS REQUIRED

- × 1 SUGAR HEATING LAMP
- × 1 SUGAR BLOWING PUMP WITH NOZZLE
- × 1 LEAF MOULD
- × 1 PAIR OF SCISSORS
- × 2 LATEX GLOVES
- × 1 FAN



01• Satinise and twist the brown isomalt.

02• Cut to the desired length, shape and leave to cool.



03• Satinise the green isomalt.



04• Draw out the isomalt to make a leaf. 05• While hot, use the mould to create a leaf imprint. 06• Bend and leave to cool.



06• When the sugar is lukewarm, use a finger to shape the apple.



07• Cool completely and remove the nozzle by heating.

08• Use the airbrush to colour the apple green.



09• Heat the stalk and the leaf. 10• Attach them to the centre of the apple.

PREPARING THE APPLE

01• Satinise the yellow isomalt.



02• Make a mushroom shape and cut off the top to create a sphere.

03• Make a cavity in the sphere and heat up the nozzle.



04• Attach the nozzle to the sphere.

05• Start blowing, cooling the sphere with the fan.



Cake Designer Nathalie Da Silva



As a great pastry enthusiast, I have always loved creating customised decorations, dessert buffets, candy bars, clothes, jewellery and crafts. I am a 46-year-old mum, and I started working with sugar paste 6 years ago ... I took courses and traineeships, and worked hard to improve, learning day by day.

I set myself goals. I then signed up to cake design competitions to see what I could do, and finally I won two medals in 2016: gold and silver.

I was a finalist on the M6 programme "The kings of cake", where I championed cake design not just from a visual point of view but also in terms of flavour, and I surprised the great chef Cyril Lignac.

Completely hooked on cake design, I finally opened my little business "Les gourmandises de Nathaly's" for all those with a sweet tooth, young and old alike.

For more information on Nathalie Da Silva and her work, check out:

 [Les-Gourmandises-de-Nathalys-les-rois-du-Gâteau-M6](#)
 [les_gourmandises_de_nathalys](#)

Pomme-Croc

with Nathalie Da Silva

HAZELNUT JOCONDE BISCUIT

- × 150 G EGGS (C. 3 SMALL EGGS)
- × 125 G POWDERED HAZELNUTS
- × 125 G ICING SUGAR
- × 30 G SIEVED FLOUR
- × 20 G MELTED BUTTER
- × 90 G EGG WHITES (C. 3 EGG WHITES)
- × 30 G CASTER SUGAR

PREPARATION OF THE HAZELNUT JOCONDE BISCUIT RECIPE



Take out the ingredients until they reach room temperature.

- Melt the butter and leave it to cool.
- Preheat the oven to 200° C (fan-assisted).
- Put the ingredients with the same weight into a bowl (powdered hazelnuts and icing sugar) together with the eggs and beat the mixture until uniform.
- In a mixer with the whisk attached add the egg whites, a pinch of salt and the caster sugar and beat at a medium speed until firm but not dense (like shaving foam).
- Using a spatula, take a third of the whisked egg whites and add to the

first mixture to make it lighter, mixing without any special precautions.

- Gently fold in the second and last third of the egg whites, mixing from the bottom to the top.
- Add the sieved flour, then the cold butter.
- If there are still some lumps, finish by smoothing the mixture with 1-2 beats of the whisk.
- With a wide spatula, spread the mixture uniformly on a baking sheet lined with greaseproof paper or a Silpat mat or in a silicone baking mould.
- Level out the mixture to a thickness of around 3-5 mm (or 6-8 mm for a thicker version).
- Bake in the oven for 14-16 minutes until golden, then place on a rack. Cut the biscuits using an 8 cm pastry cutter.



TOASTED HAZELNUTS

- × 100 G HAZELNUTS

Line a baking sheet with greaseproof paper.

Place the hazelnuts so that they are not touching and bake in a preheated oven at 180° C for 15 minutes. Turn every 5 minutes. When the skin is blistered and shiny, the hazelnuts are ready. Pour the hazelnuts onto a clean cloth and leave them to cool. Gather up the cloth around the hazelnuts to form a bundle and rub the hazelnuts together until the skin comes off.



APPLE COMPOTE WITH SARACINO "SUPREME" VANILLA PASTE:

- × 2 APPLES
- × 20 G BUTTER
- × 2 TEASPOONS OF SARACINO VANILLA
- × 2 TABLESPOONS OF CANE SUGAR

- Peel the apples and cut them into chunks.
- Place the apples in a pan over a fairly high heat with two table-spoons of water. Once it starts to boil, turn down to a medium heat and add the cane sugar and two teaspoons of SARACINO SUPREME vanilla paste. Stir the mixture and cook, stirring from time to time.
- Once the apples have broken down (and there is no more water) add the butter. Mix well, breaking up any remaining pieces of apple. Cook for another 2-3 minutes. That is it!



SWISS MERINGUE BUTTERCREAM WITH SARACINO VANILLA:

- × 4 EGG WHITES
- × 200 G CASTER SUGAR
- × 250 G BUTTER



- Place the mixer bowl in a bain-marie
- Add the egg whites and caster sugar and whisk the mixture until it reaches 52° C. This is what makes **Swiss meringue**: it is heated while whisking.
- Take the mixture off the heat and continue whisking until it cools completely.
- Now add the butter at room temperature a little at a time.
- **After going through different consistencies, the cream will take on the appearance of whipped cream, smooth and creamy. Then add two teaspoons of Saracino vanilla.**

ASSEMBLY

Now we can construct the dessert:

Cream, hazelnut, apple, finish with the cream and place the apple on the joconde biscuit.

ENJOY!

Cake Designer Nathalie Quiquempois



Nathalie Quiquempois aka **Natasel**, cake designer, cake decoration teacher since 2007, Saracino France ambassador, author of créapassions publications, and several times gold medal winner in France and Birmingham.

Self-taught, Nathalie runs cake decoration courses - a hobby which turned into a profession - and travels all over France, Europe and French-speaking countries to share her knowledge.

Author of educational books on cake decoration since 2008, she has won numerous prizes at cake design competitions in France and received the gold medal several times at the Cake International show in Birmingham. Winner of 2 awards in 2016 and 2018 for her role in partnerships involving several cake designers.

Judge at the 2016 cake design championships in France, she has been involved in numerous partnerships at various industry shows, where she has also been a tutor.

Lecturer at the École Française du Cake Design since 2013, she teaches cake decoration to students taking professional level courses.

Chosen to be a brand ambassador for SARACINO in 2018, she was voted among the top 10 French cake designers in April of the same year by Cake Masters Magazine.

For more information on Natasel and her work, check out:



[natasel](#)



www.natasel.fr/



[Nathalie Quiquempois Perriot \(Natasel\)](#)



Athenais

with Natasel

× MODELLING PASTE IN THE FOLLOWING COLOURS: SKIN TONE, TIFFANY, PINK, WHITE AND BLACK; WHITE WAFER PAPER; BLUE AND GREEN COLOURING POWDER.

× CAKE GEL, WAFER GLUE.

× 5 OR 6 JUMBO MARSHMALLOWS

× 2 x 18 GAUGE FLORIST WIRE

× 10 CM POLYSTYRENE SPHERE OR SMOOTH RICE KRISPIES TREAT SPHERE

× MODELLING EQUIPMENT, SCISSORS



01- Insert the polystyrene sphere into a 230 g ball of skin-toned paste and smooth well, creating an oval.



02/04- Hollow the eye sockets and mouth using a thumb, raise the paste to create the nose, then shape it, make the nostrils using a rubber pen and refine the details.



05- Outline the chin with two vertical marks starting from the bottom of the face.



06/08- Mark the corners of the lips using a ball-tipped tool and draw an M along the lip line. Lift the upper lip and mark the groove between the lips and nose.



09/10- Roll up the paste to raise the bottom lip, then bring the paste from the bottom of the face to create the chin.



11• Mould two 4 g pieces of paste to create the ears, draw the curves and attach to the head.



12/13• Draw the shape of the eyes, hollow out the centre and replace with two ovals of white paste. Smooth out and paint the iris using diluted blue colouring, then add the black pupil and two white dots.



14/15• Make the upper contour of the eyes using two thin strands of black paste, stick them to the eyelids and cut the outer edge at an angle. Shape the eyelashes and attach them to the liner. Colour the cheeks and lips pink, the eyebrows light brown and add the beauty spots.



16/18• Shape a large 430 g piece of paste, flatten the base and press on each side at the top to form a 12 cm wide by 9 cm high bust. Shape the collarbone using a ball-tipped tool. Place the bust on the cake, stick a wooden rod in the bust and attach the head. Smooth the join between the neck and the head, then attach a ribbon of black paste.



19/20• Attach the marshmallows to the head using toothpicks. Roll out the pink paste, cut a 30 cm circle, score the edges using a wheel and pleat all around.



21/26• Attach the circle to the head over the marshmallows to create volume. Cut pointed ribbons of paste, score them along the length and wind them around a tool to form ringlets, attaching them to the nape of the neck. Make scored carrot shapes of different lengths and attach them to the crown. Make a plait by twisting two strands of paste, one in one direction and the other in the opposite direction, then join them and attach them to the head. Make larger scored carrot shapes and curl them to form ringlets, attaching them to the top of the head.



26



27/28 Cut 4 feathers from the wafer paper, attach the florist wire to the centre using wafer paper glue or cake gel, and stick the 2 pairs together, then make cuts with the scissors. Dust the edges with a mix of green and blue, leave them to dry and bend the wire. Push the wire into the hair at the back of the head.

27



28



29



29 Make roses by attaching tapered petals to form a sort of circular cone, bend the edges of the roses outwards slightly and attach two Tiffany coloured roses to the hair.

30



31



30/31 Roll out Tiffany coloured paste into 3 cm wide thin strips, gather one side and then attach them to the bust, using wadding or rolled up kitchen towel as support. Place them in two rows.

32



32 Make the pink roses and place them under the ruffles around the bust. Mould fleur-de-lis to decorate the cake then surround the base with a coloured ribbon.

Cake Designer Pedro Leon



L was born in 1980 in Carora, in the north west of Venezuela, the town where “the wind dances, and the dawn sings” (1).

As long as I can remember, I’ve always had an artistic streak. Since I was a child, I have enrolled on every type of course imaginable: theatre, macramé, wickerwork, furniture restoration, ceramics, cooking, etc. And yet ...I then chose a much less artistic course, graduating in Law and Political Science. I spent the first years of my adult life working at the Juvenile Court in Carora. Unfortunately, the economic and political situation in Venezuela worsened at the start of the 2000s, and so, when I was just 23, I left my country.

I landed in Madrid, Spain, to build a new life.

For a few years I worked in a bank.

THE LIGHTBULB MOMENT

I made my first cake in February 2012. I was celebrating my birthday and I wanted a cake without any bells and whistles: a simple white cube. I bought all the necessary equipment, I steeped myself in online tutorials and I made it all by myself. Something clicked.

Unfortunately, the credit crunch was hitting Spain hard at the time and I lost my job. While I was looking for work, I trained hard and taught myself

my new passion and all its techniques.

Just a few weeks later, encouraged by a friend, I signed up for a competition organised by the Madrid ExpoTarta show. On my first attempt, I hit the bullseye: my tiered cake on the theme of fairy tales won 3rd prize! No one could believe that I had just started in Cake Design!

Promising, but not enough to be able to provide for my children; in terms of work, Spain was a dead end.

CONQUERING FRANCE

In the summer of 2012, I arrived in Hendaye, penniless and without speaking the language, starting everything from scratch. Helped by a friend, I found some work, settled down and, most importantly, I carried on with my dream of becoming a Cake Designer. I attended many workshops and trained hard.

Once again, in September 2013, my perseverance paid off: my piece on cinema won second prize at Dulce in Seville, a particularly competitive Cake Design show.

However, a new obstacle came between me and my dream of becoming a Cake Designer: to work legally in France, I needed the CAP Pâtissier, a vocational qualification as a pastry chef. After a battle lasting almost 3 years, in August 2016, I obtained a certificate of equivalence from the Chamber of Commerce, allowing me to set up my small business.

RECOGNITION

2017 was the year of rewards, the crowning achievement of years of perseverance.

In April 2017, I tried my luck at the Sugar Paris cake design show. Competing against the cream of professional Cake Designers, my 1.5 m-high piece on superheroes took the gold medal! A title that gives me my place in the landscape of French creative pastry.

In June 2017, I got my CAP Pâtissier independently, giving me legitimacy as a Pastry Chef/Cake Designer.

In October 2017, my cake on the theme of the World of Emoticons won the silver medal at the Lyon Cake Show.

A few days later, the prestigious Cake Masters Magazine rated me among the top 10 Cake Designers in France. To this day, I still cannot believe I received such an honour!

(1) “Donde baila el viento, y canta la aurora” is the motto of Carora, Venezuela.

For more information on Pedro Leon and his work, check out:

 www.facebook.com/LionsCakes
www.facebook.com/lionscakes.pedroleon
 [@lionscakespedroleon](https://www.instagram.com/lionscakespedroleon)
www.lionscakespedroleon.fr
www.lionscakespedroleon.com

Nero le chaton fripon

with Pedro Leon

PREPARE YOUR MATERIAL



02/09- PREPARE THE EYES Print the pupils on a sheet of sugar paste. Cut out the pupils you have chosen. Dissolve a little Saracino Sugar Plus Isomalt in a saucepan. Pour the isomalt into two cavities in a silicone mould, then place the pupils inside with the printed surface face down. Once the pupils have cooled, turn them out of the mould.



10 and 11- COVER THE CAKE BOARD Colour a small amount of Saracino Pasta Top. Roll it out and cover the cake board.



12- COVER THE CAKE Roll out a small amount of white Saracino Pasta Top and cover the cake you have prepared earlier, cut to the chosen size and iced with ganache.



13/19- PREPARE THE SHOPPING BAG Choose the pattern for the shopping bag and print it onto sheets of sugar paste. Roll out a layer of white Saracino Pasta Top, spread it with a thin layer of food glue and gently glue on the printed sheet of sugar paste. Carefully measure the cake and cut out four panels, which will form the shopping bag. Please note: make sure they are 4 cm higher than the cake. Use a rounded tip to punch two holes in the front and rear panels. Glue the panels onto your cake. Next, create handles by running ribbon through the holes and knotting it on the inside.

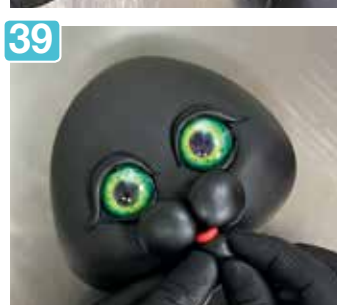
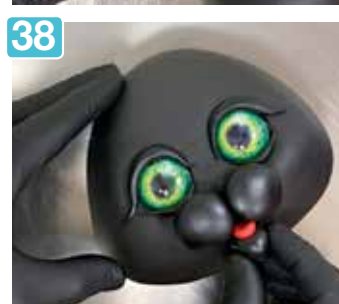


20/30• SCULPT THE CAT'S HEAD Soften some marshmallows in the microwave and add puffed rice. Mix thoroughly with your hands, compacting the ingredients into a firm ball, then shape it into the cat's head. Using the end of a fondant rolling pin, hollow out the eye sockets. Cover with an initial layer of paste and smoothe over thoroughly using the relevant tool until you have an even surface.



Place a second layer of paste over the top, this time in whatever colour you have chosen for your cat. Smoothe well, working it firmly into the sockets, then fold the paste under the head before trimming off any excess.

31/41• CREATE THE CAT'S FEATURES Place the eyes in the sockets. Create little ropes of paste with pointed ends and glue them above and underneath the eyes to create the lids. Prepare the parts that will be needed to make the muzzle, as illustrated in the photo. Start by placing the two large black balls under the eyes, glue them together and flatten them slightly.



Take the little black ball and create a hollow in the middle using the rounded end of a scalpel. Place the smaller of the red balls in the resulting hollow, then - using the rounded end of a scalpel, push at the top to create the tongue. Glue on the lower jaw and the tongue under the muzzle.



Pinch the jaw between your thumb and index finger to create a "goatee". Lastly, take the remaining red ball and pinch it between your fingers to form a little triangular nose. Glue it onto the muzzle.

42/44- CREATE THE CAT'S EARS Roll out a small amount of paste, then cut out two triangles using a pastry cutter: glue these ears onto the top of the cat's head.



45- PLACE THE CAT'S HEAD IN THE BAG PROPPED UP ON TWO SKEWERS.

46/48- SCULPT THE CAT'S PAW Roll some paste into a cylinder, with one end thicker than the other. Using the Dresden tool, shape the toes on the thicker end. Then put the paw in place inside the bag.



49/53- ADD THE "TISSUE" PAPER Using an airbrush, paint a few squares of wafer paper. Fold them as illustrated and place them around the paw and head of the cat, making sure you fill any gaps.



54- ADD THE WHISKERS For the whiskers, use flower wires. You can leave them white, or you can airbrush them like I have.

55- COVER THE EDGES OF YOUR CAKE BOARD Remember to cover the edges of your cake board with a ribbon or with a strip of nice and smooth paste.

YOUR CAT IS DONE! YOU CAN EMBELLISH THE CAKE BOARD WITH A FEW COLOURED SUGAR SPRINKLES.



Cake Designer Art Candy Cake



An art lover from a very young age, for her whole life **Estelle** has made creations in a number of areas: painting, drawing, jewellery and sculpture.

Her thirst for discovery and originality have pushed her to go further. And so, she decided to combine pastry and art, and in 2010 she threw herself into cake design. She made a number of pieces for television, musicals and the Grévin museum.

Estelle has won a number of prizes:

In 2017, the gold medal in Paris in the shortbread biscuit category

In 2016, the gold medal in the Tower Cake category, creating an entirely edible 1 m cake.

In 2016, the silver medal at the BIRMINGHAM Cake International show in the Cupcake category.

Estelle has been a proud member of the Saracino team for 2 years, and she thanks them for their faith in her.

Discover her FB page:

 **Art Candy Cake**
www.facebook.com/artcandycake

Oursons Câlines

with Estelle

RECIPE FOR 3 LARGE SHORTBREAD BISCUITS

- × 125 G BUTTER AT ROOM TEMPERATURE
- × 75 G ICING SUGAR
- × 255 G FLOUR
- × 1 MEDIUM EGG
- × 1 PINCH OF SALT
- × 15 G SARACINO SUPREME RASPBERRY PASTE (OR FLAVOUR OF YOUR CHOICE)

01



02



03



01/03- PREHEAT THE OVEN TO 180°C

Using a mixer, blend the butter and icing sugar for 2 minutes.

Add the egg and SARACINO SUPREME raspberry paste.

Add the flour and salt. Don't overmix otherwise the dough will become too soft.

04



05

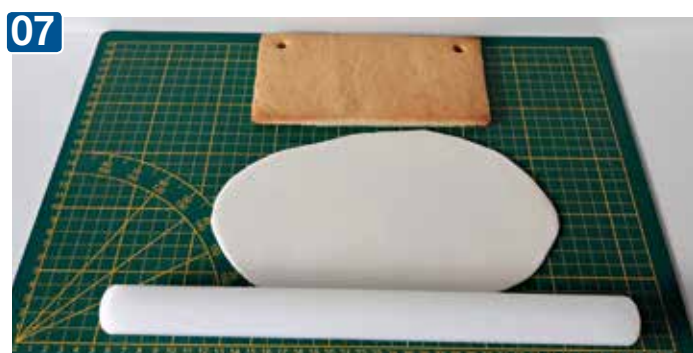


04 Roll out the dough to around 0.5 cm thickness between two sheets of greaseproof paper and put in the fridge for 30 minutes. **05** Take out the dough and cut into a 20 cm x 10 cm rectangle, then cook for 12-15 minutes.



EQUIPMENT

- × SARACINO PASTA TOP 4 SEASONS FONDANT
- × WHITE, BLUE, PINK AND GREEN MODELLING PASTE PASTA MODEL
- × 1 SQUARE (OR OTHER SHAPE) 1 CM PASTRY CUTTER
- × SARACINO CAKE GEL
- × 1 SQUARE WOODEN STICK
- × "CERART" K501, K502 AND SCORING TOOLS
- × ROLLING PIN



07 Roll out the sugar paste and cut it to the same size as the shortbread biscuit.



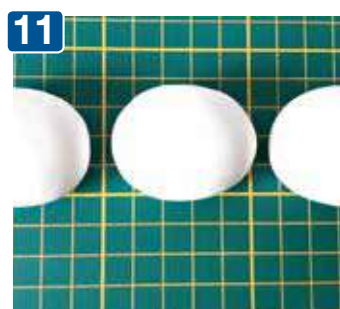
08 Draw lines to achieve a wood effect. For the slats and grooves, "roll" the square stick on the slats.



09 "Scratch" the slats using the CERART tools to give a more realistic effect. Dust the grooves with black then pink.

10 Blot the surplus powder with paper.

11 Make 3 balls of around 32 g for each head.



12/13 Using the point of the CERART K502 tool create the bear fur.

14 Using the CAKE GEL, attach the "smooth" part of the snout, the nose and fur ears. Then apply the eyes using the ball-tipped tool CERART K501.



15/17 Cut out two very thin 12 cm x 10 cm rectangles of blue and white SARACINO MODELLING PASTE to make the overalls and sleeves. Cut 3 pieces of around 5 cm in blue, pink and green (the same thickness as the rectangles) to make the "patches" on the overalls. Using a 1 cm cutter, cut 10 small squares from the white rectangle, spaced as shown in [photo 17](#). Attach the blue rectangle to the white one and fill the holes with blue, pink and green squares.



18 For the body, make a 40 g ball and using the point of the CERART K502 tool create the bear fur. **19** Make 2 thin strands in green and white, wind them together to create the "lollipop" pattern for the second overalls. Cut the overalls and put them on the bear's body.



20- ARMS: Make 2 thin sausages of 4 cm x 1.5 cm, cut the thumb and give the arms a fur effect. **21- SLEEVES:** Roll out a white 2 cm x 8 cm rectangle and 5 thin blue strips. Place the strips on the rectangle and roll out. Shape and put on the arms.



22/23: Creating the palette: make the dents for the colours using a ball-tipped tool and fill them with SARACINO Gel colouring. Make the brush and lollipop with a toothpick covered in sugar paste. Attach them to the arms using the CAKE GEL.



24/25: Roll out two 5.5 x 5.5 cm white squares and 3 small rectangles in blue, pink and green. Cut out flowers with the cutter as shown in [photo 24](#). Attach the second rectangle to the first using CAKE GEL and add the coloured flowers.



26/27: Pinch the corners of the cushion, keeping it rounded



28/29: Arrange each element on the shortbread biscuit.

YOUR CUDDLY TEDDY BEARS ARE READY!



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*Salon de la Pâtisserie
Paris, Porte de Versailles, 14-17 June 2019*



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