

We Love pastry


We love pastry

10

DETAILED tutorials

SWEET TABLE

displays with that WOW effect



CAKE & COFFEE

Enrique Rojas with his cake story



ZOE FANCY CAKES

Zoe & Richard talking



PASTA TOP

All you need to know about our sugarpaste





by_

Justyna Kowal

using Saracino
Almond Flour &
Food Flavourings

WELCOME



The origin of Wedding Cakes can be traced back to Ancient Greece when newlyweds used to offer their wedding guests a sort of

primitive cake dough made with honey, flour and sesame seeds: the first slice of this cake usually decorated with dates or quinces was given to the Bride to wish her fertility.

Arabic influence led to the introduction of sugary cakes and sweets that were immediately well received throughout Europe. The first example of 'icing' can be traced back to the Middle Ages, when the English used to frost sweets and cookies with pork fat as a gift and prosperity well-wish for newlyweds.

During the Renaissance Period, Nobles and Aristocrats used to ask Artists to create beautifully decorated desserts by using sugar, butter and dried fruit, starting what we can define as some sort of primitive cake design decoration.

The oldest wedding cake known to mankind is called "Banbury Cake" and it was baked in England in 1655 (although some historical sources trace it back to 1586). During the same Century in England, it was very common to serve two cakes during an Aristocratic wedding: the first one was dedicated to the Bride and the second to the Groom.

When we think about wedding cakes, we usually think about a circular-based cake: traditionally this geometrical shape symbolized the heavenly protection asked for the newlyweds (as with the Wedding Ring). At the same time, the different tiers of the wedding cake itself used to represent the progression of the married life. The monogamous love of a married couple was represented by the most common cake topper then used on wedding cakes: the two swans.

Throughout the years, cake decoration has moved its focus from classic wedding cake designs to the most varied, colourful, and disparate themes.

From Birthdays to Christenings, Graduation Party's to Baby Shower's cake decoration has gradually become one of the most important means we use to celebrate life and achievement. After all, important life events are worth a themed, beautifully decorated cake, as you will see in this month's Wedding Edition of 'We Love Pastry'.

Paolo Zella
DIRECTOR



Welcome to the Saracino wedding issue. I must say I am very excited about this Edition as I just adore weddings. Every time

I see pictures from weddings, I see love and magic.

The romance, guests, family, decoration, lights and of course the cake! Because any party without cake is not a party it is just a meeting. What if you could make it even more special by adding a stunning sweet table or create a unique cake design that will add that WOW factor?

Wedding cakes have evolved hugely over the years and they continue to do so with new trends and ideas. Generally, it is no longer the traditional fruit cake covered with marzipan, royal icing or sugar paste. We see cakes becoming more and more unique in their appearance and the Bride and Groom are feeling braver to choose a variety of flavourings and style of cake. This is where we like to think we can help with our range of amazing natural food flavourings. When we look at the cakes we can see more and more incredible techniques being used making the most of the entire range of Saracino products, from our Royal Icing to 'Pasta Top' sugar paste, from edible Lace to our 'Pasta Bouquet' flower paste. We can see that wedding cakes have moved to a completely new level of appearance and taste.

In this issue you will find amazing wedding creations by recognised cake Artist's from around the world. We are proud to feature 'Geometric Fantasy' by Yordanka Belgarova-Delev, 'Deep Sea Delight' by Enrique Rojas who is this Month's Cover Artist, 'Romantic Beauty' by Carol Smith, 'Blue Elegance' by Aurelia Czarnecka, 'Rustic Lace' by Paulina Lisowska and 'Soutache' by Urszula Maczka.

Silvia Mancini will teach you how to model a fantastic bride figurine and Nicky Lamprinou will show you how to make beautiful apple blossoms.

Our regular contributor, Justyna Kowal will take you through the magic of creating a gorgeous dessert which would be perfect for your wedding sweet table. And Katarzyna Rarok creates delicious macarons.

You will also find lots of other beautiful inspiration from breathtaking sweet table creations and delicious desserts from 'Nie bede tego jesc' and 'De un bocado'. Read Enrique Rojas' story of his cake journey so far. You will also meet Zoe and Richard from 'Zoe Fancy Cakes'.

In our Monthly Product feature you will learn more about our sugar paste (Pasta Top) and about the pretty Saracino lace range. We also have our monthly giveaway which in this Edition is all about weddings.

Hope you enjoy reading. Let us take you to the glorious world of love, magic and marriage.

Sylvia Anna Price
EDITOR

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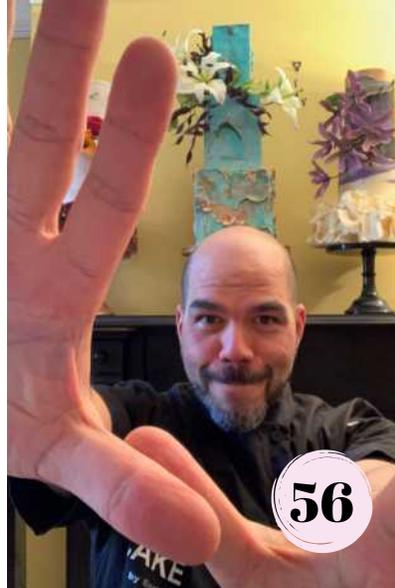




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Geometric Fantasy



PANEL METHOD

Cover the cake using
panel method

3D EFFECT

Achieve this fabulous
geometric WOW factor

GOLD ROYAL

Create an effective gold
texture on royal icing



CAKE DESIGNER

Yordanka Bekyarova-Delev



Yordanka Bekyarova-Delev is the name behind bYOUtique cakes.

Of Bulgarian nationality, currently resides in Manchester, UK where she discovered the world of cake design in 2016.

Most of what she does today is self taught. Attended a Master class with renowned Artist Marta Torres and fell in love with royal icing immediately. Entered Cake International Birmingham in November 2019 for the first time and won a gold in the Decorated Plaque exhibit category.



BYOUTIQUE CAKES

I am fascinated by abstract art because this kind of art expression uses visual language of shape, form, colour and line to create a composition which may exist with a degree of independence from visual references in the world.

The black colour can be associated with power, strength, elegance, rebellion and sophistication too. It was those characteristics I tried to implement into the cake using the black colour.

Also using gold as the metallic colour perfectly compliments the contrasting black.

YOU WILL NEED

INGREDIENTS:

- Saracino Black Pasta Top
- Saracino White Pasta Top
- Saracino Black Pasta Model
- Saracino Ready to Mix Royal Icing
- Saracino Gold Spray Pump-Powder
- Saracino Wafer Paper – 0.27mm thick
- Edible glue
- Black edible gel colour

EQUIPMENT:

- 2 square cake dummies – 5”, 7”/ top – 6” deep, bottom – 8” deep / or a square cake of two tiers
- Cake turn-table
- Rolling pin with spacers
- Fondant smoothers
- Exacto knife
- Food grade rejuvenator spirit or clear alcohol
- Ball modelling tool
- Dresden tool
- Piping bags
- Piping metal nozzles – No 2 and No 3
- PME multi-cutter or any rectangle cutter set
- Square cutter
- PME strip cutter No 1
- Square cake drum
- Clean brushes
- Round sponge brushes
- Scratch wire brush/ Metal brush
- Posy flower picks

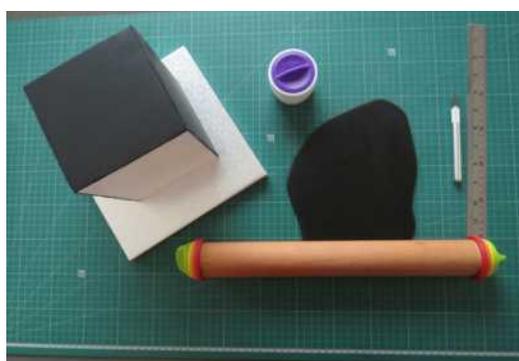




STEP 1 Cover your cakes/dummies using the Black Pasta Top and leave the front side of the top tier uncovered. You can use panelling method to cover the dummies. Fix the paste by covering your dummy with Trex or Cake Gel.

TIP 1: Pasta Top is Vegan, Gluten free and has NO hydrogenated fats. It's very stretchy and can be rolled very thin.

TIP 2: Panelling square cakes is a bit more time-consuming than covering a square cakes in one piece of fondant, but it does result in super sharp and clean edges, so the extra time is worth it.



STEP 2 Roll out the fondant to about ¼" (6 mm) thick.



STEP 3 Trim the fondant to your cake measurements and try to keep it as square as possible.



STEP 4 Take the fondant panel and place it at the front side of the top tier. Use the fondant smoothers around the side and top of the cake. Keep smoothing until you get sharp edges.



STEP 5 Turn the cake front side up and start to press your ball tool into the fondant to form the moon crater pattern.



STEP 6 Keep forming it until you get the desired effect.



STEP 7 Gently press the smoother onto the fondant to form an edge at the end of the pattern.



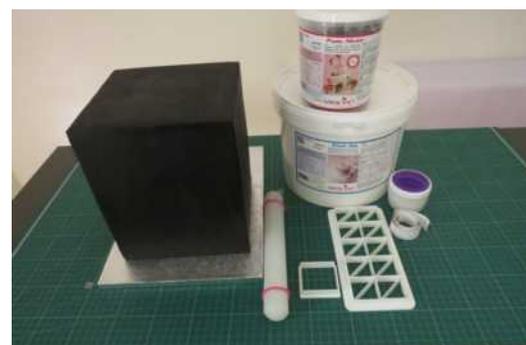
STEP 8 Use Saracino Pump-powder Gold Dust and mix it with a few drops of food grade rejuvenator spirit or clear alcohol.



STEP 9 Apply the gold mixture with a flat brush onto the pattern.



STEP 10 Cover the whole pattern part and paint it again after the rejuvenator spirit evaporates. **TIP:** You can apply a thin layer of piping gel to cover your pattern. Then use the pump-powder and spray over it to get different shades of metallic colour.



STEP 11 Put the bottom tier on a cake drum and choose at least two sizes of triangle cutters.



STEP 12 Measure your triangle cutter. Use the height of the small triangle and make sure it's equal to the length of the side of the big triangle. **TIP:** Use isosceles triangles for the main part of the design as it has 2 sides of equal lengths and helps you to finish it easier.



STEP 13 Roll out a piece of black Pasta Model and another piece of white Pasta Top.



STEP 14 Cut some squares of both colours. Use the exacto knife to cut each square from corner to corner to form two equal larger triangles.



STEP 15 Leave the shapes aside and let them dry out.



STEP 16 Roll out a piece of white Pasta Top for the small triangles.



STEP 17 Use the triangle cutter to cut them out. You'll need at least 8 pieces of each colour.



STEP 18 Put them aside and allow to dry out.



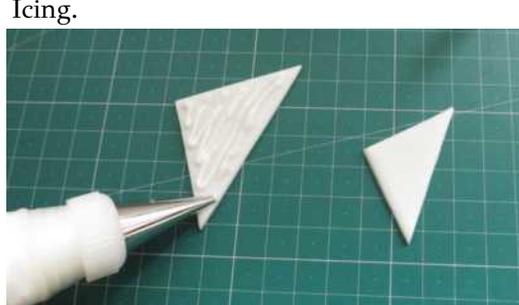
STEP 19 You'll need two colours of Royal Icing – black and white. For the black one, use gel colour to achieve black Royal Icing.



STEP 20 Prepare the Royal Icing. Follow the instructions on the package. You will need a toothpaste consistency (soft peaks).



STEP 21 You will need approximately 30g of each colour. Put the Royal Icing in two piping bags with metal nozzles on – No 2 and No 3.



STEP 22 Pipe a few lines across the dried triangle.



STEP 23 Press the sponge brush firmly onto the piped lines and pull it out gently to form the peaks pattern.



STEP 24 Leave it aside to dry out and make a few of each size.

TIP: Use black Royal Icing for the black triangles if you want to achieve different shades of the gold colour.



STEP 25 Apply the gold mixture onto the peaks pattern.



STEP 26 You can use the Pump-powder Gold Spray directly onto the triangles, for the best results.



STEP 27 Finish all the pieces you have prepared.



STEP 28 My little secret in order to be creative. I make a pyramid from kitchen foil to support the process of creating the fondant pyramids. You can use an alternative object.



STEP 29 Put a small triangle on one side of the foil pyramid.



STEP 30 Pipe a line of white Royal Icing on the triangle edge.



STEP 31 Attach the second triangle to start forming a fondant pyramid.



STEP 32 Use the Royal Icing to attach the third part of the fondant pyramid and paint with gold to cover the joints.



STEP 33 Once the Royal Icing is dry separate the fondant pyramid from the support.



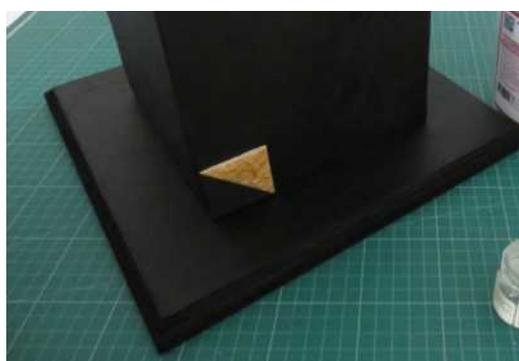
STEP 34 Repeat the process with the rest of the pyramids. You can use black Royal Icing for the black ones.



STEP 35 Finish all the pyramids and triangles you've prepared. You can paint the edges of the black pyramids in gold.



STEP 36 Prepare some uneven sized triangles to fill the gaps between pyramids and the isosceles triangles. You can use a small metal brush to achieve the texture. Starting from the bottom corner attach the pieces to the cake. Brush the back of one piece with edible glue and attach it to the cake.



STEP 37 Repeat it with the second triangle of your choice.



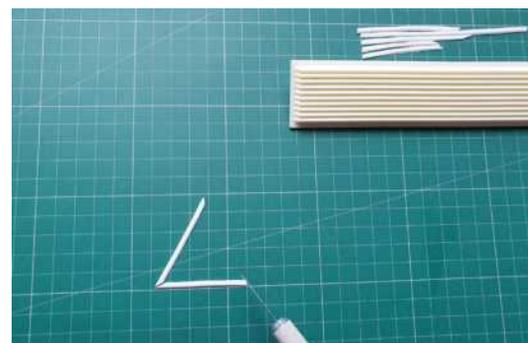
STEP 38 To attach the pyramid pieces, you can use black Royal Icing.



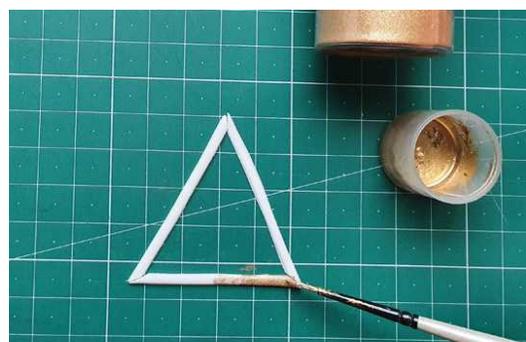
STEP 39 Continue to attach the pieces of your design to the cake. Remove the excess Royal Icing using a Dresden tool.
TIP: You can plan a pattern of your choice that will help you calculate all triangles and pyramid pieces you will need.



STEP 40 Roll out some white Saracino Pasta Top and cut out the strips using PME strip cutter No 1. You should cut your strips to the length you require.



STEP 41 Cut out the angles to form a triangle of the strips.



STEP 42 Apply the gold mixture onto the strips and attach them over the black triangle of your choice. **TIP:** You can apply a thin layer of piping gel and spray the Pump-powder directly onto the piece if you prefer. Leave them to dry out before using.



STEP 43 Your finished bottom tier should look similar to this, depends on your chosen design. Use Royal Icing to secure the top tier.



STEP 44 I made some Wafer paper flowers using a Saracino Wafer Paper (0.27 mm thick) and dust/colour them in black. You can use flowers of your choice.



STEP 45 For the centre of the pre-made flowers you can use a small piece of black Saracino Pasta Model to create a triangle shape centre and paint it in gold or use piping gel and pump-powder spray method. I've used the second option.



STEP 46 Arrange the flowers on the cake to finish the design.
TIP: Flower wires should never be inserted directly into a cake. Use a posy flower pick.



by_

Calli Creations

using Saracino
Pasta Bouquet &
Pasta Top

ARE YOU READY TO USE THE TOP?

Sugar paste for covering your cakes by Saracino



- Does NOT dry out and is very elastic
- NO tearing and NO elephant skin
- Copes well with temperature change
- Tolerates temperatures above 35°C
- Easy to colour and perfect for painting



Covered with Perfection

BY ALVISE ZOLLA



Saracino sugar paste/fondant

(known as Pasta Top) is a ready-made fondant created by Saracino for covering cakes.

The paste has been designed to allow you to create a clean and beautiful finish with no elephant skin or tearing.

Saracino Pasta Top simply won't let you down, whether you cover a cake for children or a very tall wedding cake.

The paste may feel hard and difficult to knead in cold weather so it can be slightly warmed up in a microwave (10 seconds at 700W should be enough) prior to kneading.

The warmth makes the cocoa butter ingredient melt and makes the paste soft and easy to work with. It is easy to roll to as thin as 3-5mm with a rolling pin or with a sheeter. In this way, it will be perfect to cover tall drums guaranteeing a great look.

We RECOMMEND to knead the paste very well before use to activate the gums and make the paste elastic and tear resistant.

It is suitable for use in hot and humid climates, it easily withstands temperatures above 35°C and high humidity levels guaranteeing perfect stability on the cake.

It can easily cope with temperature changes without sweating or cracking.

Cake covering with Pasta Top cannot be easier.

Pasta Top is available in pure white colour in 5kg and 1kg buckets and 500g packs. It is also available in 14 beautiful colours in 500g packs.

Can a sugar paste be economic, good and elastic? Obviously the three characteristics do not always get along with each other. An economic sugar paste will not always be good quality or elastic, an elastic paste may not be good quality or economic, a good quality paste is likely to be not very elastic and rather expensive.

How then do you choose a sugar paste and find the right product for the customer? The choice is obviously dictated by the sugar paste producer and the piece you want to create.

Saracino Pasta Top is:

ECONOMIC

As it is so strong and pliable you will need half the quantity of most other brands.

Saracino Pasta Top can in fact be rolled is thin as 1mm thick, whilst remaining elastic and pliable.

This is the result of a long product design and production experience and the result of the designer's finding the correct blend and type of ingredients. It is also easy to work and roll, it does not break or tear and fits perfectly onto the cake, saving you or your employee's time.

And let's face it, time is money!

Whilst we have concentrated on helping you achieve cost savings the Pasta Top is also

GOOD QUALITY

Saracino Pasta Top is definitely a special sugar paste.

Have you ever stopped and taken time to read the ingredients of the numerous sugar pastes on the market? Many include vegetable fats, such as palm oil, palmisto, rapeseed oil or hydrogenated fats. Some even have unidentified oils.

For our Pasta Top we decided to use COCOA BUTTER and sunflower oil.

Yes, you read correctly:

PALM OIL FREE

GLUTEN FREE

VEGAN FRIENDLY

NO HYDROGENATED FATS

Did you know that Cocoa butter is one of the most expensive vegetable fats, but it is highly valuable in the production of our paste.

This is due to a number of reasons –

- It is natural
- It performs well at high temperatures and humidity
- It has an unmistakable aroma and taste
- It improves the pastes resistance to moisture. This is ideal as you can place the cake in the freezer / fridge without moisture problems that would usually cause the sugar paste to melt.

So why don't most other manufacturers use it in their cover pastes? Quite simply it is expensive and many companies tend to focus on price!

Of course, sugar also plays its part and Saracino have made a very important choice.

Only top quality sugar of European origin is used, it is finely refined and undergoes a double grinding process. This gives the benefit of obtaining a none-grainy, silky paste that is very

ELASTIC



But why? Because it has the right balance between the liquids (water, sugar syrups and fats) and the solids (sugars and starches) and then a "binder" that keeps these ingredients together.

These binders are called thickeners and there are many: gum tragacanth, guar, xanthan, sodium arginate, carrageenan, carboxymethylcellulose etc. Each of these elements produce a different result and give differing elasticity and consistency.

There are thickeners that perform better at high temperatures, others that act only at low temperatures, others that have different performances based on the ingredients used.

How to choose the right thickener?

Saracino decided to work with CMC because it is perfect with cocoa butter and it does not make bubbles, it does not have a bad aroma and you have to use small amount to achieve an incredible elasticity.

We also improved the production process, and we reached a silky and sparkling effect, the texture of the paste is even more homogeneous and resistant, the effect on your cake will be spectacular.

We are constantly evolving, we try to give a product that can answer all the problems that a pastry chef and cake artist has to face in their work. When we believe we have achieved a good result, there are new ideas and requests that lead us to improve the product again.

Just in the last few months we have found a production process that allows us to reduce the amount of free water in the sugar paste. This means that the Pasta Top, even once rolled out and placed on the cake will not dry out quickly, but will remain soft and adherent to the cake or dessert.

The water bound to the molecules of the other ingredients does not evaporate and therefore makes the Pasta Top consistent. Even after the pack is well closed and re-used later, it will not undergo major changes, if stored correctly it will not dry out and it will not be any more difficult to work than the first time you opened the package.

Another new development is about the aroma. We have always focused on natural flavours that give the paste a unique and well-defined flavour. We categorically rejected aromas like vanilla and preferred a milk-based aroma with a caramel scent.

Unfortunately, this aroma made our paste unsuitable for those suffering from milk allergy or intolerance.

We have now developed a new flavour without lactose which makes the paste even tastier and lighter on the palate and DAIRY FREE.

We also found an incredible cocoa butter, delicate, whiter and sweet which gives the paste a marvellous taste, avoiding all the problems generated by palm oil. Your customers will love the paste as much as we love it! It also allows perfect blending so if you split the paste by accident, you can rejoin and smooth it with no problem.

According to many users, Saracino Pasta Top is the best sugar paste for desserts and cakes.

WHAT BRINGS THEM TO THIS CONCLUSION?

We can reveal the secret:

We consider sugar paste a process, not a ready and finished recipe.





by
Cake Garden

using Pasta Top &
Pasta Model

by Art Cake Design Diana Aluas



by Calli
Creations



PAINTED WEDDING CAKES

Colourful Magic

WITH SARACINO COCOA BUTTER

by Katarzynka Sztuka Cukrowa



by Katarzynka Sztuka Cukrowa



Blue Elegance



GLITTER

Add some bling to your cake

WAFER PAPER

A unique way to decorate the cake

EDIBLE LACE

Something matching the wedding dress



CAKE DESIGNER

Aurelia Czarnecka



Aurelia is an award winning cake artist, owner of Aurelia's Cake studio, located in Stirling, Scotland, UK. Aurelia was born and brought up in Poland, after her graduation from University in Wroclaw (Master degree in Accounting) she moved to Scotland where she has lived with her family for the past 14 years.

She always loved baking but she discovered her passion for cake decorating about 6 years ago and since then sugar art has become her big passion, her hobby and work.

Aurelia loves creating new things and each piece is always a challenge. Her work has been featured several times in cake magazines such as Cake Masters, Cake Decoration and Sugarcraft, Cake Heaven, Cakes and Sugarcraft, Party Cakes & Bakes, Fondbites School of Sugar Art, Sugar India's Cake Art.



AURELIA'S CAKE

My blue elegance wedding cake was inspired by 2020 cake decorating trends, which was all about tones of blue, gold details and glamour.

I incorporated subtle white delicate wafer paper flower to add softness to this classic blue. Gold leaf pattern was inspired by one of fashion designer Georges Chakra gorgeous dresses.

YOU WILL NEED

INGREDIENTS:

- Saracino Blue Pasta Top
- Saracino White Pasta Top
- Saracino Wafer Paper 0.27mm thick
- Saracino Gold Glitter
- Saracino Silver Glitter
- Saracino Gold Ready to Use Lace Paste
- Saracino ready to use Royal Icing mix
- Edible glue, wafer paper glue or water
- Clear alcohol
- Cooled boiled water or Trex

EQUIPMENT:

- 4in, 6in, 8in cakes or cake dummies top and bottom 5in deep, middle 6in deep
- Cake lace mat
- Cake lace spreader or spatula
- Rolling pin
- Cake steamer
- Scalpel or sharp knife
- Cake smoothers
- Modelling tools
- Paintbrushes: wide flathead, medium flathead, small pointed
- Cake drum
- Scissors
- Flower stamen – medium round in pearl white
- 24 gauge white flower wires
- White florist tape

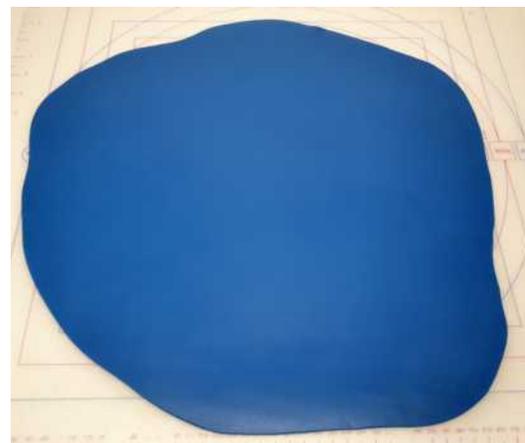




STEP 1 Prepare your cakes or dummies. Brush each one before covering with boiled, cool water or Trex to help the fondant to stick.



STEP 2 Place the Saracino Blue Pasta Top on your work surface, knead until smooth and pliable.



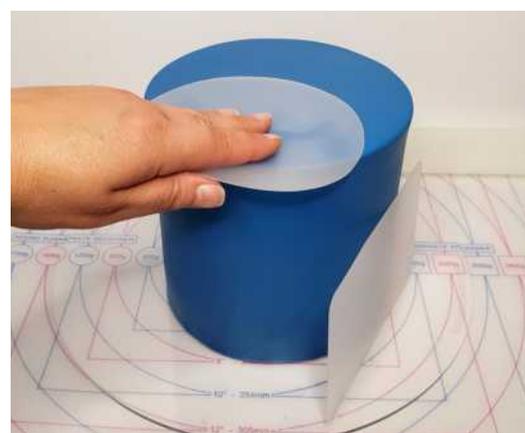
STEP 3 Roll out the fondant to your preferred thickness (Saracino Pasta Top can be rolled thin and is very stretchy, perfect to cover even tall cakes).



STEP 4 Place the fondant gently over your 6in cake (or dummy). Smooth over the top and edges with your hand. Gently pull out the folds and smooth down with your hand fixing the fondant to the cake until all folds and pleats are gone.



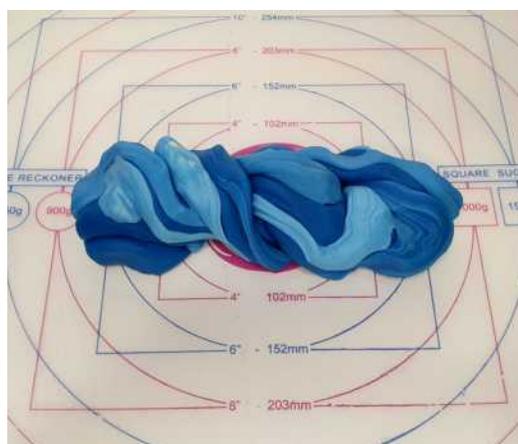
STEP 5 Trim off the excess fondant with a sharp knife. You can keep the trimmed fondant for later use.



STEP 6 Use cake smoothers around the side and top of the cake. Smooth until you have a sharp edge. Repeat step 4, 5 and 6 with 8in cake (dummy).



STEP 7 Knead the white and blue Pasta Top separately until smooth. Combine the white and blue fondant to create paler blue. Roll each colour into separate sausage shapes.



STEP 8 Place the colours together then twist, fold in half and repeat until the desired level of marble is reached.



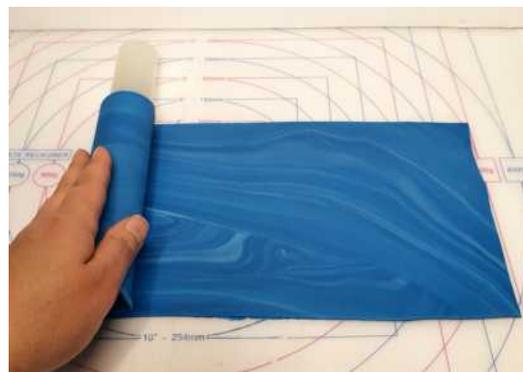
STEP 9 Take the 4in cake (dummy) and brush with cooled, boiled water or trex. Use panelling method to cover your cake at this time (panelling method works well to achieve sharp edges). Roll the fondant into a rectangle, enough to cover the top and the side of your cake.



STEP 10 Cut out a 11 cm circle and place it on the top surface of the cake (dummy). Cut a rectangle, take the height and length of your cake into account.



STEP 11 Smooth the top using a cake smoother and trim off the excess fondant with a sharp knife.



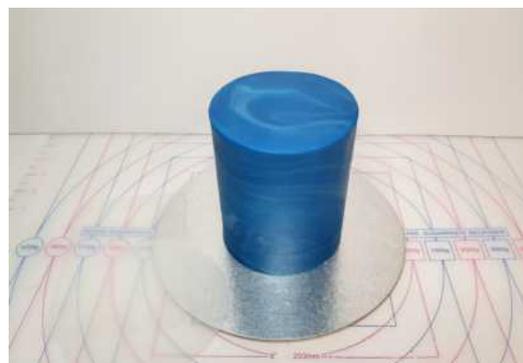
STEP 12 Roll the rectangle piece onto the rolling pin.



STEP 13 Wrap the piece around your cake making sure to press it firmly against the cake sticking it all the way around.



STEP 14 With a sharp knife cut the fondant where the two ends overlap. Cut a nice straight line through both pieces of fondant. Push the panel ends together, the ends should line up perfectly giving you a nice straight seam. Take sharp knife once again and keeping it flat on top of your cake, cut off the excess fondant from the top and then cut excess on the bottom of the cake as well.



STEP 15 Secure seams with water and brush. Use a cake smoother to smooth out fondant and to push the seam together and smooth it until its unnoticeable. Saracino Pasta Top is ideal for seamless smoothing and blending.



STEP 16 Place a lace mat of your preferred pattern on a flat surface. Take a small amount of the Saracino Gold Ready to Use Lace Paste from the container and place on the lace mat. Take a lace spreader and use back and forth strokes to fill the design on the mat and when the mat is filled, use the edge of the lace spreader to remove the excess mix. This may need to be repeated a few times so that all the design is covered and there are no little holes left in the design. Bake it according to the instructions on the container. When ready it should pull away from the mat easily without sticking, if it feels tacky leave for another 5 min and check again.



STEP 17 To remove the lace, place the mat face down onto a tabletop, gently peel the lace design from the mat, do this slowly to avoid tearing the lace.



STEP 18 Once removed from the mat, you will have a nice flexible piece of cake lace. If your lace feels too stiff and dry, run it through a path of steam, or place briefly onto a damp towel, patting gently to allow the decoration to slightly absorb moisture from the towel. After a minute or so, flexibility should be restored.



STEP 19 Take the lace mat again and turn it over and use the reverse smooth side of the mat. Spread a layer of the Saracino Gold Ready to Use Lace Paste to create an edible gold sheet.



STEP 20 Bake it until the gold sheet is firm and pulls off the mat by itself.



STEP 21 Break/tear various sized pieces from the gold sheet.



STEP 22 Using scissors, cut 2 pieces of lace to the desired shape and length. Brush a small amount of cooled, boiled water or edible glue onto the reverse of your cake lace. Attach one piece vertically on the top tier and one piece on the middle tier the opposite way.



STEP 23 Make a few wide and various length vertical streaks using edible glue or cooled, boiled water on the top and middle tier, next to the attached lace, leaving a gap between each one, then using small flat brush, transfer and stick the Saracino Gold Glitter to the wet places creating something looking like glitter drip design.



STEP 24 Repeat the process with the Saracino Silver Glitter, creating additional silver glitter drip in the gaps.



STEP 25 For the simple wafer paper flowers, take 3-6 stamens (medium round in pearl white), fold in half and loop a 24 gauge white wire over. Use white floral tape to secure, starting 3-4mm above the wire. Prepare 10 wires like this.



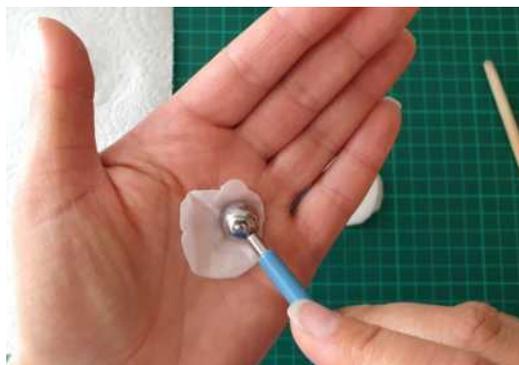
STEP 26 Cut wafer paper (0.27mm thick) into strips first, then into squares slightly larger than your petal. No special cutters or templates are needed, it's really up to you how big you want your petals and flowers to be, so cut free-hand squares into tulip/peony shape petals. You will need 3 medium and 3 large petals for each flower and 3-4 small petals for the flower bud, in total you will need to prepare 8 small, 40 medium and 40 large petals.



STEP 27 Brush the wafer paper petal with the alcohol using wide flathead brush (not too much alcohol otherwise the petal will damage). If you like your flowers to be in certain colour, add a Saracino gel food colour to the alcohol at this stage.



STEP 28 Spread the alcohol evenly with your fingers, making sure the whole surface of the petal is covered and softened.



STEP 29 Place the petal on your palm, take the ball tool and press the petal in a few places to indent petal and add extra volume to it. If petals break under the pressure of a ball tool, it means that you haven't applied enough alcohol to the petal. Petals should curl on the edges themselves, but if not, add a small amount of alcohol on the edges again and help to curl with your fingers.



STEP 30 Repeat step 28, 29 and 30 with all petals. Cut a slit on the bottom of each petal (3/4 to the centre), brush a small amount of cooled, boiled water, overlap the slit to form a cup shape to the petal, you can add 28 or 30 gauge wire at this stage if you need every petal to be wired.



STEP 31 Select medium petals first and using a small amount of wafer paper glue or cooled, boiled water, adhere them together in a group of three, do the same with larger petals. If you wired your petals, skip this step.



STEP 32 Using a small amount of wafer paper glue or cooled, boiled water, glue together the medium and large petals. TIP: To make wafer paper glue, cut fine, tiny pieces of leftover scraps of wafer paper and add to a container, cover with boiled water and leave it for a few hours for the paper to dissolve and turn into a glue.



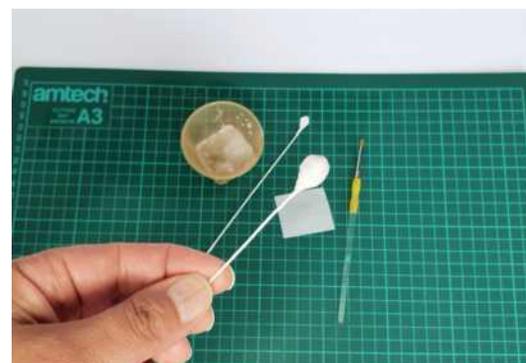
STEP 33 Take the flower middle, brush a small amount of wafer paper glue or cooled, boiled water on the tape underneath the stamen, add a thin strip of wafer paper, (brush the strip first with wafer paper glue or water), this will help the flower middle stick to the petals easier. Leave it for a few minutes to dry. If you wired your petals, skip this step.



STEP 34 Take the petals, if still soft in the centre, thread the flower wire middle through the centre, if the wafer paper has already dried and hardened, dab a small amount of water or wafer paper glue in the centre of the flower to soften the wafer paper. If you wired your petals, take the flower middle, place 3 medium petals directly underneath the stamen, secure petals with white floral tape, then add another layer of 3 larger petals, one by one, continue securing with floral tape all the way down the wire.



STEP 35 Insert your flowers into a dummy and allow to dry.



STEP 36 For the flower buds, take the 24 gauge white wire, cut in half, make a loop at the end of the wire, wrap a floral white tape over the loop and all the way down the wire. Brush with a glue or cooled, boiled water, wrap a piece of wafer paper, creating a ball shape on the loop.



STEP 37 Take 3-4 small petals, attach them to the ball with wafer paper glue or cooled, boiled water, creating a flower bud.



STEP 38 Dowel and stack the cakes. Tape the wafer paper flowers in pairs or keep them separate if you prefer. Insert flower picks into the cake where you would like flowers to be placed. Insert the stems into the flower picks, bending the wires to arrange as desired.



STEP 39 For the wafer paper sail cluster, take 2-3 sheets of the Saracino wafer paper (0.27mm thick). Use scissors to cut free-hand about 20 tulip shape petals, various sizes, approximately between 5 and 8cm long. Take another two sheets of the wafer paper and tear free-hand some irregular pieces for a more jagged edged look.



STEP 40 Take prepared pieces of the wafer paper and carefully (do not burn yourself), briefly pass each piece through a path of steam from a cake steamer, form the shape you require.



STEP 41 If you don't have a steamer, you can use the steam from a kettle or a pot of boiling water or brush every piece with alcohol (like we did for the petals) and shape, put to dry on a piece of parchment paper.



STEP 42 Once all the wafer paper sails are ready, using cooled, boiled water or wafer paper glue arrange them in clusters. Leave some single sails for filling the gaps later on.



STEP 43 Tear some pieces from the gold sheet made from the Saracino Gold Ready to Use Lace Paste and attach with a small amount of cooled, boiled water to a few wafer paper sails.



STEP 44 Take the 8in cake and the edible gold pieces we prepared earlier (made from Saracino Gold Ready to Use Lace Paste). Use small amount of cooled, boiled water or edible glue to attach pieces to the cake, starting from bigger pieces at the base reducing gradually to smallest ones creating the pattern.



STEP 45 Mix a small amount of Saracino Royal Icing. Apply royal icing to the 8in cake in the place you would like the wafer paper clusters to be. Hold the wafer paper clusters in place for a few seconds to allow to fix. Fill the gaps with single sails and nice pieces of left over edible lace.

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3 WINNERS will be introduced in our MAY issue.

Competition ends on midnight the 20th April 2021 and it's open worldwide!



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

Romantic Beauty



HEART

Make this stunning heart topper

RUFFLES

For a gorgeous effect

PATTERN

To give a unique design



CAKE DESIGNER
Carol Smith



Carol is an International Award Winning Cake Designer creating bespoke/stylish/luxury wedding and celebration cakes. Carol is the founder and owner of Cakes By Carol which has won numerous business awards and was also shortlisted in the Cake Masters Magazine 'Best Product Award' for a cake tool she developed which now sells worldwide.

Carol's cakes have been featured on International news channels and have been published in several cake magazines including the Cake Masters magazine, Wedding Cakes magazine and the American Cake Decorating Magazine. With years of experience and knowledge Carol now teaches online as well as at her cake studio and is a guest tutor at various cake schools.

Carol lives in the small village of Stilton in Cambridgeshire with her husband Shane and their dog Bailey.



CAKES BY CAROL

I've had a few ideas with different techniques in my head and this was a great opportunity to put them into an eye catching design.

I love making heart toppers and incorporating one of these on a small, yet beautiful and striking wedding cake, along with different ruffles and techniques was the perfect combination.

YOU WILL NEED

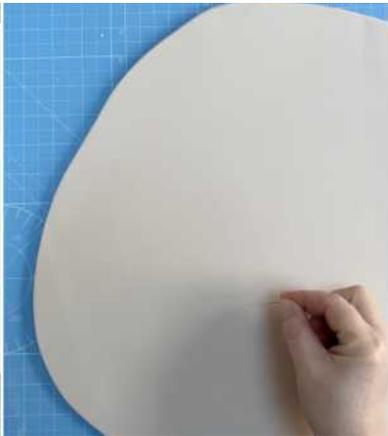
INGREDIENTS:

- Pink, brown and white Pasta Top
- White Pasta Model
- 1 teaspoon of royal icing
- Cool boiled water
- Saracino gold glitter
- Trex
- Icing sugar

EQUIPMENT:

- 5 x 5" deep dummy cake
- 6 x 2" dummy separator
- 9 x 4" dummy cake
- 4" polystyrene
- Heart Spare dummy cake (at least 4" wide)
- 12" pre covered cake drum
- 5 & 7" 30mm Acrylic spacers – Prop Options
- 18 gauge flower wire
- Cake pop stick
- 6 – 8cm round cutter
- Medium and large rolling pin
- Long sharp needle
- Knife
- Sharp edge smoother
- Flexi smoother
- Scissors
- Tiny palette knife
- Modelling knife
- PME 3 in 1 wheel – serrated part
- Dresden tool
- Small and thick brush
- Medium flower pick
- Pasta Roller
- Hessian mat or any lace mat
- Foam drying sponge and some cut off pieces
- Stone & Textile texture mat – The Old Piping Bag





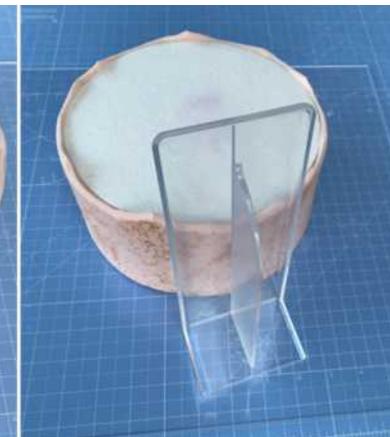
STEP 1 Mix the brown, pink and white together making sure you combine the colours well making a light blush pink. Lightly dust your work top and start to roll your paste out, keeping it round and roll to around 7mm thick. Use the needle to pop any bubbles if you have any.

STEP 2 Lightly sprinkle the Gold glitter over the paste and using the palm of your hand gently press it into the paste. Roll the paste a little more, you will notice most of the glitter will stick to the sugarpaste.



STEP 3 Using some Trex completely cover the side and the top of the largest dummy. Put the dummy cake onto the smaller acrylic plate with a weight behind the dummy cake (this will stop it from moving whilst you cover the cake). Place the paste over the dummy and then remove the weight. Using the palm of your hand gently press the paste onto the dummy making sure you remove any air bubbles by lifting the side of the paste.

STEP 4 Using your palms of both hands gently press the top edge of the paste to the cake, being careful not to press too hard which may leave finger prints. Work your way down the cake gently lifting the paste and moving it around so it's secure to the cake.



STEP 5 Trim the sugarpaste, don't go right to the cake you want to leave around 5mm. Lightly dust the top of the cake with some icing sugar and place the larger acrylic plate on top with one hand directly under the cake and the other above. Flip the cake over so it is now upside down.

STEP 6 Secure the paste to the side of the cake to prevent it from falling down. Place the sharp edge smoother on the acrylic plate making sure it is touching the cake as well as the acrylic base. The smoother is kept on the plate at all times.



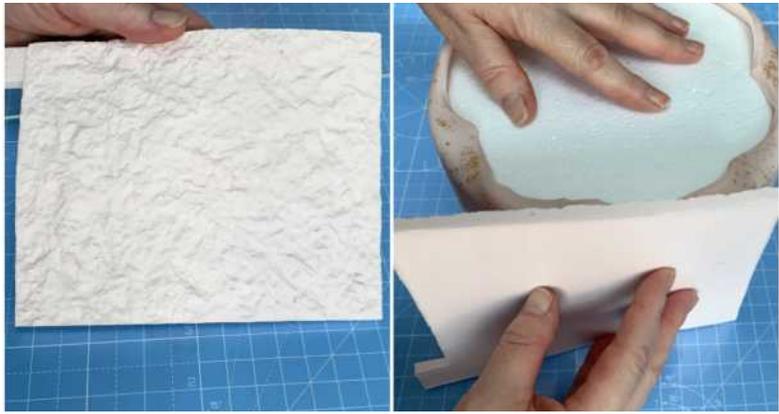
STEP 7 Holding the smoother at the bottom with one hand whilst your spare hand is gently holding the cake in place. Be careful not to put too much pressure on the cake as this will create a lip. Gently push the smoother into the cake at the same time moving the smoother forward then pull the smoother back so that you are dragging the paste back (like a rocking movement).



STEP 8 If you get an air bubble, gently peel the paste away from the top and using the palm of your hand gently move the air bubble up so it can escape at the top. If needed use the smoother to smooth the paste back.



STEP 9 You should now see that the sugarpaste is now in contact with the acrylic plate, this means that you have a perfect sharp edge.



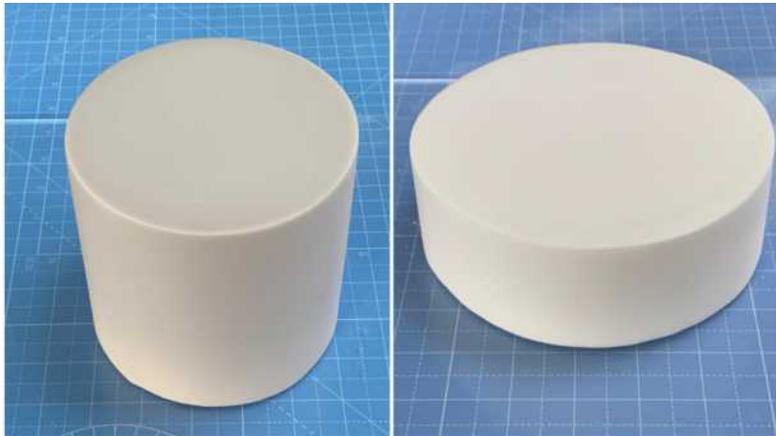
STEP 10 Use the stone/textile mat making sure that it is touching the plate (so you don't get a line from when you press in) gently press in to the paste, turning the mat as you go around the cake.



STEP 11 You should be able to see that you have perfect sharp edges as well as a lovely texture on your cake. If you have pressed in too much, go round the cake with the smoother a little.



STEP 12 Trim the excess with a knife going into the centre (this will make sure the paste is sealed nicely to the cake). Place the other acrylic plate on top and flip the cake over (again making sure that your hands are placed in the middle of the cake to stop it from slipping). Using a large soft brush remove any icing sugar.



STEP 13 Cover the 5" dummy in the blush pink paste and use the smoother to get the sharp edges. Using some white Pasta Top, cover the 6" dummy again use the smoother to achieve sharp edges.



STEP 14 Hold the polystyrene heart and the 18 gauge flower wire so you can see how far you need to insert. Keeping your fingers in that position gently push the wire into the heart making sure it is straight and not at an angle (or when you come to place the heart on the top of the cake it wont look straight). Push the cake pop stick over the wire into the heart. With a tiny amount of paste place it at the bottom of the heart and leave to set, this will stop the wire and cake pop stick from moving.



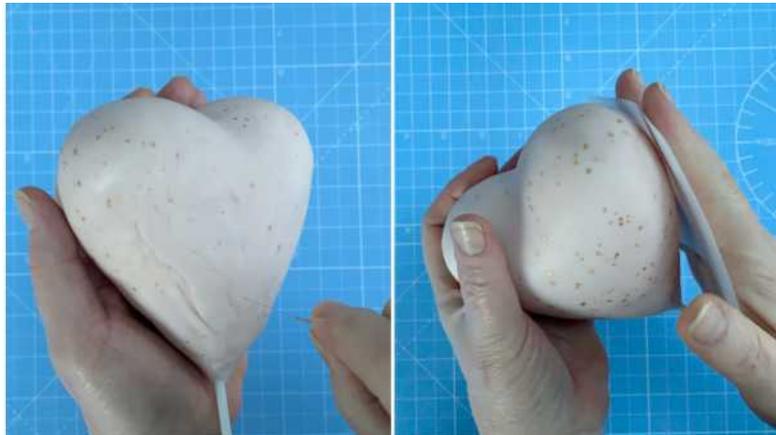
STEP 15 Cover the heart with Trex and place it onto the round cutter. This will prevent the heart from moving when you place the paste on for fixing. Roll out the paste (I used some of the trimmings from the first cake which has the glitter on). It only needs to be rolled to around 2-3mm thickness.



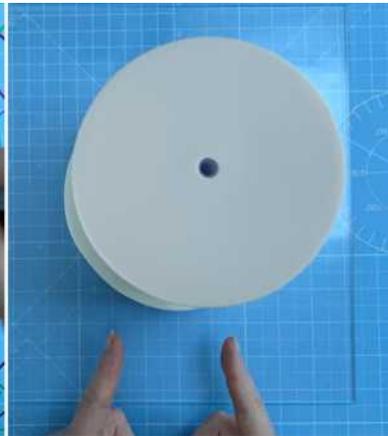
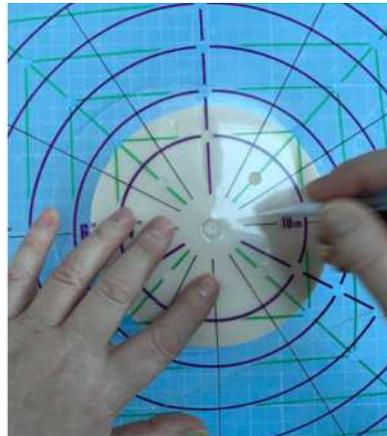
STEP 16 Place over the heart and using the palm of your hands shape the paste around the heart, be careful not to press too hard. Trim the paste at the bottom.



STEP 17 Use scissors to trim off the excess and then smooth and blend to remove any lines or joints. Make sure that the paste is neatly tucked in at the bottom of the heart.



STEP 18 Remove any air bubbles with the needle. Use a flexi smoother or the palm of your hand to smooth out any creases.



STEP 19 With the textile mat gently press into the heart here and there so it matches the bottom tier of the cake. Place the heart into a spare dummy and leave to dry for 12 – 24hrs.

STEP 20 Mark the centre of the smaller pink tier and push in the flower pick, making sure its pushed in and not sticking out. Put a little bit of royal icing onto the white cake and place the top tier on top making sure it is central.



STEP 21 Roll out some of the blush pink paste into thin sausages (not the trimmings that have the glitter on) and cut into small pieces.

STEP 22 Roll the paste in the palm of your hand making sure that both ends are pointed (not too pointed though). Using the side of your finger to gently flatten one side so that you have a flat side and a wider side. You can make around 15-20 of these before attaching them to the heart.



STEP 23 Brush the top of the heart with some cool boiled water. The wider part of the paste is placed on to the heart and you can now start making a scroll pattern, using the tiny palette knife to curl the paste into position. Gently rolling one end and tucking it in then you can add to your pattern.

STEP 24 Keep applying the pieces of paste making sure that they don't get too big as you want them to look delicate. Continue the pattern across the top of the heart.



STEP 25 Start working down one side of the heart, you may need to place the heart at an angle so it makes it easier to apply the pieces. When you get to the bottom you may need to place the heart on its side. Use some cut out sponge pieces or rolled kitchen paper to stop the heart moving.



STEP 26 Apply the pattern all the way down the side of the heart bringing some of the scrolls around to the front (and a little around the back too). Place the heart back into the cake dummy to dry.



STEP 27 Place the larger acrylic spacer onto the pre covered board making sure it is central (put a little royal icing in the middle and press down so it doesn't move). Repeat with the largest pink tier and then place the smaller spacer on top again, using a tiny amount of royal icing to keep them in place.



STEP 28 Put a pin in the board so we remember which is the front of the cake. Now place the top tier attaching it with a small amount of royal icing.



STEP 29 Add the first scroll not quite centrally. Use the palette knife to move into position. You can now add more curls shaping them in different ways. Remember to keep them delicate so that the pattern isn't too bulky.



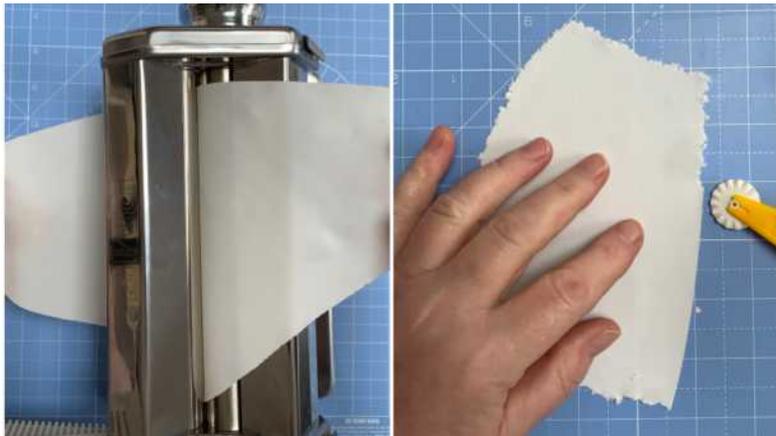
STEP 30 As you add more of the scrolls take the pattern up the cake and towards the right hand side. Try not to push them in too tight as you won't get the same effect as shown in the pictures.



STEP 31 Now you can start adding the scrolls onto the lower tier, keeping the pattern small this time. You only need to have around 3 -4 of these patterns here and there on this bottom tier.



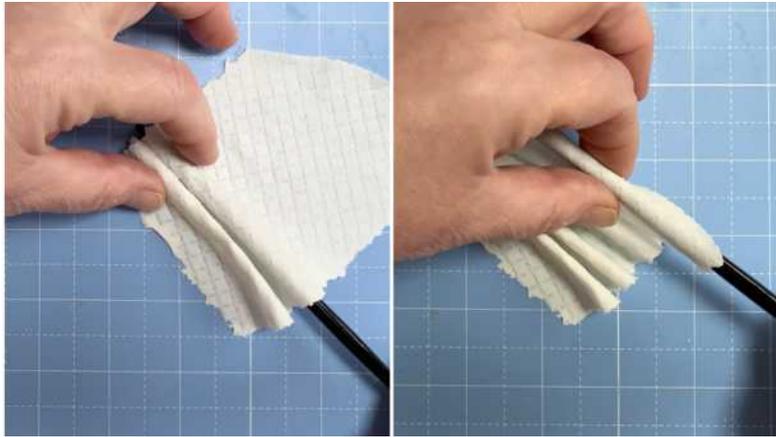
STEP 32 When placing them near the bottom of the tier try not to let them hang over, you want them to be flush with the bottom edge. Add the scroll pattern to the back of the cake.



STEP 33 Using the pasta roller and some white modelling paste, take it through until the paste is thin enough so you can just see your fingers underneath. Place the rolled out paste onto some clingfilm and cover each piece with cling film to stop it drying out. Leave for around 4-6 hours. Cut the paste to approximately 8cm x 16cm (it doesn't matter if slightly smaller or bigger) and holding it at an angle use the serrated part of the wheel to gently place it on the very edge of the paste and pull so you're making it look like the paste has rough edges.



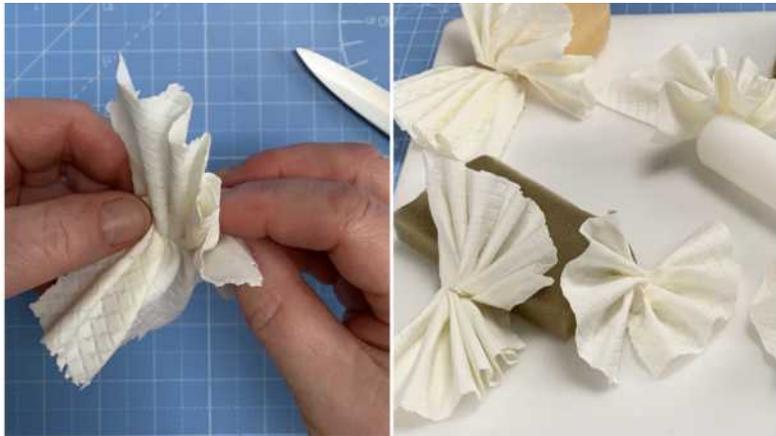
STEP 34 Place the paste onto a hessian mat (or you can use any lace mat for a bit of texture) and take the rolling pin over it so it makes an impression.



STEP 35 Using the handle of the smaller brush make some folds, they dont have to be perfect.



STEP 36 Gently push the folds together in the middle and then with a knife cut. You can cut it straight or at an angle.



STEP 37 Make various shaped ruffles. Some of them you can leave and gently twist. Leave to set for 10 mins, resting on some pieces of sponge or a rolling pin.



STEP 38 Add a little water behind the ruffle and fix onto the white tier using the Dresden tool, making sure its nice and secure. You can see that the first ruffle is placed higher than the rest.



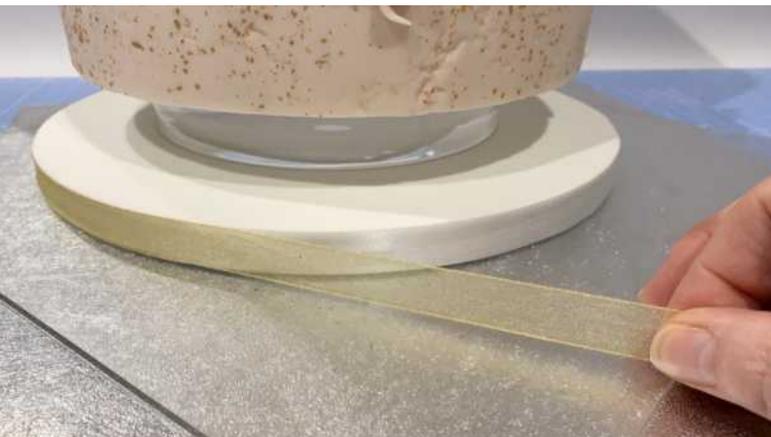
STEP 39 Try not to place them in a pattern, you want it to look random. Go all the way round the white tier, placing some a bit lower than the tier so they look like they are hanging.



STEP 40 You can now start adding some more gently tucking them under or over the other ruffles. Go all the way round the white tier, placing some a bit lower than the tier so they look like they are hanging. Again making sure they are stuck on well so that they don't move.



STEP 41 Place a tiny amount of paste into the flower pic so that when you put the heart in, the paste will prevent it from moving. You may require more once the heart is in. You will need to make sure that the heart is in straight and not leaning to the side, so stand back a little and you will see if it needs adjusting. Look at the heart from the side too as again you don't want it leaning forward or back.



STEP 42 Add the ribbon, I have used white and then a gold organza as a gold satin was too bright.

Sharp Edge Smoother



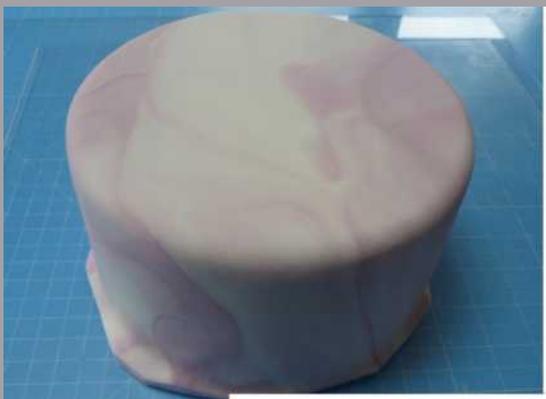
It is perfect for beginners and for professional cake decorators saving so much time

The Sharp Edge Smoother is a food safe acrylic cake smoother which helps you achieve sharp edges as well as smooth vertical sides on your cakes

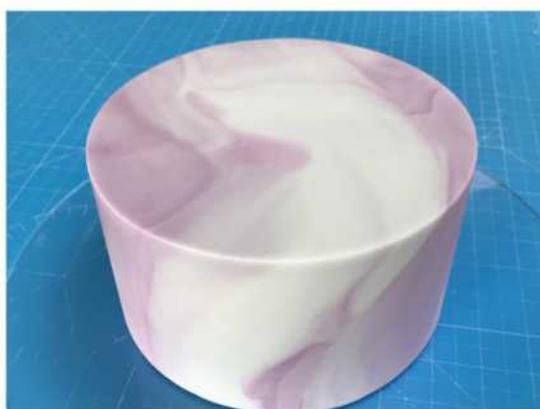


Included in the price is two free tutorials. A video for round cakes and a pdf for square cakes.

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10 gorgeous

WEDDING SWEET TABLE IDEAS

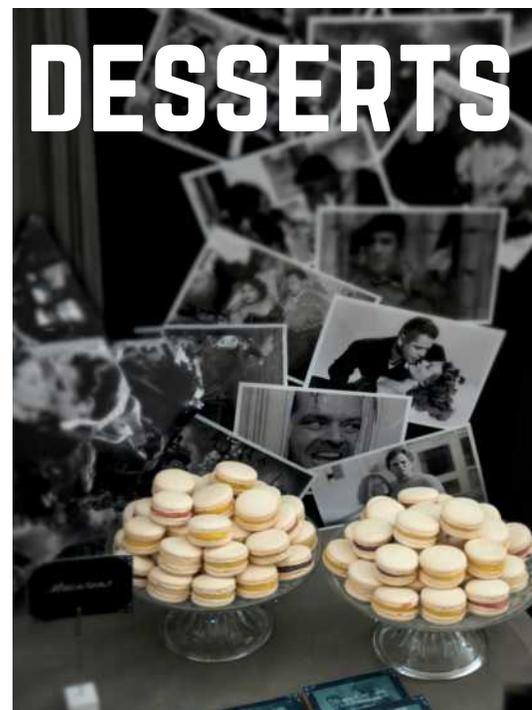
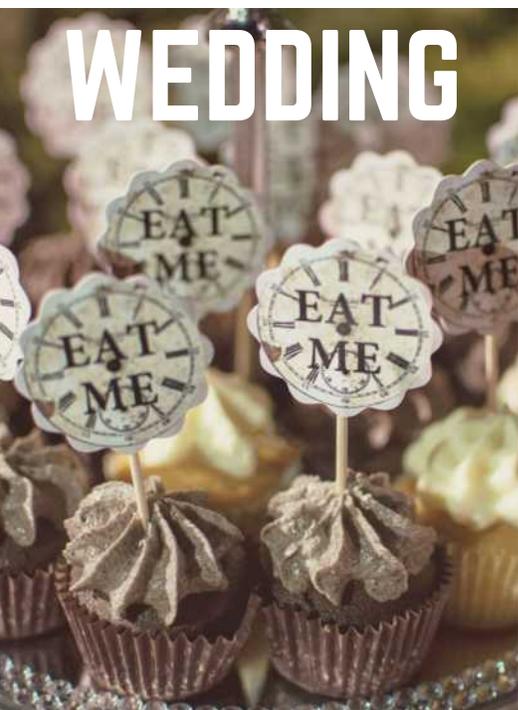


by De un Bocado





SERIOUS



DESSERTS



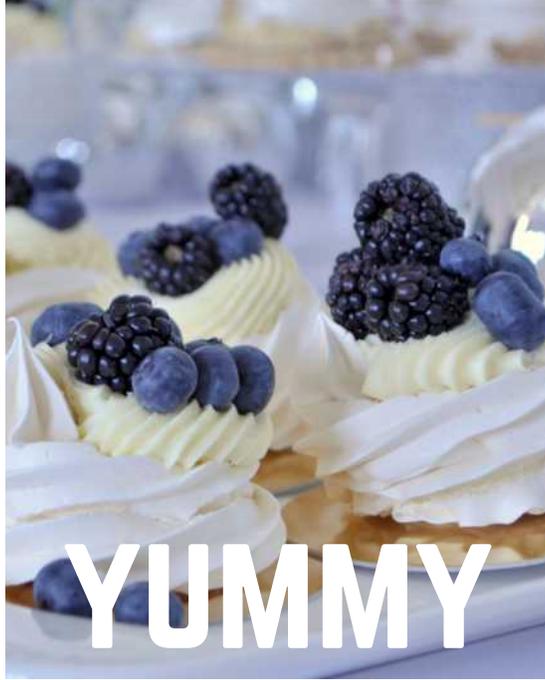
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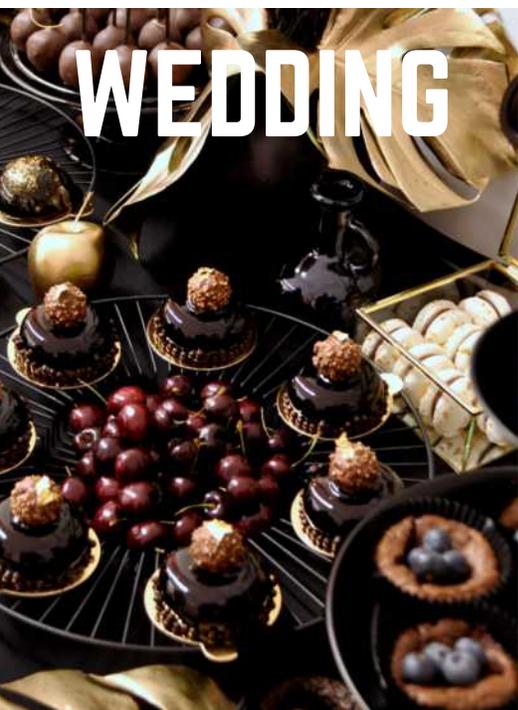


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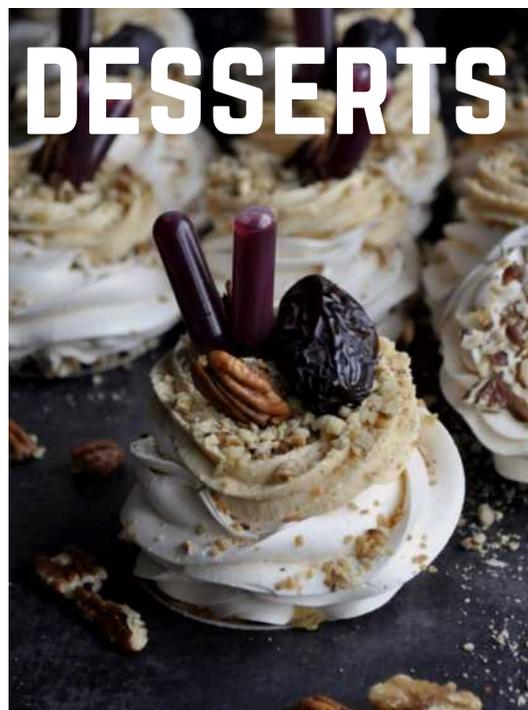




YUMMY



WEDDING



DESSERTS



INSPO



Delicious Macaron Tower



MACARONS

Follow this great recipe

COLOURING

Colours to match the wedding theme

TASTE

Add a dash of heaven



CAKE DESIGNER *Katarzyna Rarok*

Originally from Poland but have been based in the UK for a few years, discovered cake decorating in 2011 and what started as a hobby turned into a living.

In 2017 I decided to enter the Cake International Show and from there winning multiple awards in various shows: 2 Silvers and Bronze in 2017 at Cake International, 2 Gold awards in 2018 at Cake International, Bronze at Cake & Bake 2018 Germany, 2 Gold awards at Cake International 2019 and Gold and 1st place at Cake & Bake Germany 2019.

Always learning and working hard to improve my skills.

Kasia's favourite medium to work with is wafer paper, but she has also discovered a love for macarons, not only baking but also decorating them.



[MACARONAGEKR](#)



YOU WILL NEED

INGREDIENTS:

Recipe: www.indulgewithmimi.com

- Saracino almond flour
- Icing sugar
- Caster sugar
- Eggs
- Buttercream
- Saracino raspberry flavouring
- Saracino coffee flavouring
- Saracino gel colours – Pink
- Pinch of salt or cream of tartar

EQUIPMENT:

- Mixer with whisk attachment
- Silicone Spatula
- Glass or metal bowl
- Sieve
- Piping bags and nozzles no. 10/12
- Baking tray – flat
- Silicone/ Teflon mat or baking paper

Optional ingredients:

- Titanium dioxide
- Other Saracino food gel colours
- Other Saracino flavouring



STEP 1 Clean all your equipment with vinegar to take away any possible oil residue. Separate the egg whites. Weigh all the ingredients. Combine almond flour with icing sugar. Add a pinch of titanium dioxide to the egg white (not essential but i like it for more of a pastel look).





STEP 2 Add a pinch of salt or cream of tartar to your egg whites and start whipping, meanwhile sift your almond flour and icing sugar.



STEP 3 Once your egg whites start looking frothy start adding caster sugar $\frac{1}{3}$ at a time leaving around a minute in between adding each $\frac{1}{3}$.



STEP 4 Keep whipping on medium until we achieve soft peak consistency.



STEP 5 Add the colouring and increase the speed to a higher number for the last minute or two.



STEP 6 Carefully watch your meringue mixing in the bowl. When it balls in your whisk stop and check. You want to achieve stiff peaks.



STEP 7 Add $\frac{1}{2}$ of the almond and icing sugar mix to your meringue and gently fold it in (fold dont mix you don't want to deflate it at this stage).



STEP 8 Add the second half of the almond and icing sugar mixture and now you fold and slide your spatula through the middle of your mixture pressing against the bowl as you want to deflate some of that air but not all of it. Your mix should be getting more shiny and runnier.



STEP 9 Your mix should be flowing nice and gently from the spatula. TIP: You can do a figure of 8 test – take some mix onto your spatula. Draw a number 8 slowly with the mix into the bowl. Flowing off the spatula (we dont want it to all fall off at once). If you manage to draw the whole number 8 then it is ready.



STEP 10 Prepare your piping bag and Wilton size 12 round piping nozzle. If you don't have anyone to hold your piping bag open place it into a tall glass or similar for support. If you are experienced in piping you can go for a larger nozzle. I like this one as it gives you more accuracy when piping the circles.



STEP 11 Add the mixture to the piping bag and start piping. Keep your bag vertical to the mat. Gently squeeze to the middle of the circle and don't move the bag around as the batter will spread itself. When it reaches the circle line on the mat stop squeezing. Flick the nozzle tip or do a quick small rotation. Do not pull directly upwards as this will leave a little bump in the middle.



STEP 12 Your silicon mat is to be on your baking tray. Tap your tray on the counter several times to pop any air bubbles.



STEP 13 The surface should be pretty smooth after step 12 but it will get even smoother after resting. Preheat the oven to 150c and leave your tray for about 30 to 45 min (depending on the humidity this maybe longer). We want the macarons to form a skin. Check after 30 minutes and add time as necessary. To check if they are ready to bake gently touch the top of the macaron, if it's not sticky to the touch it is ready to go into the oven. Add for 20 minutes turning the tray halfway through the baking process.



STEP 14 Before removing them from the oven gently nudge one of the macarons to check if it's ready to come out. If it still wiggles, give it another minute or two. Remove from the oven and let them cool completely before removing the mat. Remember to peel the mat from the macaron not the other way round.



STEP 15 Now the macarons are ready, it's time to fill them up with a flavour of your choice. You will need your favourite buttercream mix and Saracino natural food flavouring. For this tower I have used a raspberry buttercream and a coffee buttercream. I find it easier to pair the circles before piping with one facing up and one facing down.



STEP 16 For this tower I used 250g buttercream and 50g of Saracino raspberry flavouring. I find the coffee flavouring stronger so to another 250g of buttercream I only use 30g of the flavouring (this is to personal taste). Mix together and transfer to a piping bag with nozzle no. 10/12 (it is not necessary to pipe but this does give a cleaner and more professional look). I like to add something to the centre so I have raspberry jam in another piping bag.



STEP 17 If you adding the jam in the centre, pipe a circle of buttercream a millimeter or two from the edge and add the jam in the middle. If you are not using the jam just pipe the buttercream in the centre of your macaron.



STEP 18 Repeat step 17 for all of your colours and flavours if you have a different ones. This one is coffe latte – vanilla buttercream with coffee buttercream centre.



STEP 19 Sandwich the halves of your macarons together Place them in the fridge for 24h. You are then ready to arrange and enjoy.



Saracino Almond Flour perfect for Macarons





Strawberry and Lemon Mousse



COULIS

Make delicious
strawberry coulis

LEMON MOUSSE

Sumptuous smooth
mousse

SUEDE EFFECT

Finish off with a beautiful
effect



CAKE DESIGNER

Justyna Kowal



A lover of confectionery, passionate about sweet French cuisine, especially macarons. She loves creating original desserts and inventing original recipes.

She draws the most pleasure from creating cakes for children and their joy gives her satisfaction and is the driving force for her actions and hard work. Justyna creates a homemade spirit – her sweets are real sweets – full of fruit, butter and cream.

She also claims that we ‘eat with the eyes’, which is why the taste and aesthetic decoration of the desserts should be equally attractive.

Participant in the second edition of the Polish version of the Bake Off television program. Assisting with the food production, backup and editorials, she also cooperates with the “Girls with baked goods” television program for Food Network Poland.

Laureate of Cake Festival Poland 2017 in Katowice – in the category of ‘cupcakes’ she took 2nd place on the podium and got a silver distinction in the category ‘occasional cake’.



[NIE BEDE TEGO JESC](#)

Food Flavourings are also available in 1kg tubs



YOU WILL NEED

INGREDIENTS:

Wedding lemon mousse and strawberry coulis on butter cookie desserts – approx 15-20 pieces

COULIS

- Saracino La Supreme strawberry food flavouring
- 500g fresh strawberries
- 2 table spoons of lemon juice
- 2 table spoons of corn flour
- 4 table spoons of water



LEMON MOUSSE

- Saracino La Supreme lemon food flavouring
- 130g lemon juice
- 110g sugar
- 450g double cream- 30%
- 3 tsp gelatine dissolved in 100g cold water



BUTTER BISCUITS

- Saracino La Supreme vanilla food flavouring
- 360g plain flour
- 30g sugar powder
- 1 egg
- 200g soft butter
- Pinch of salt



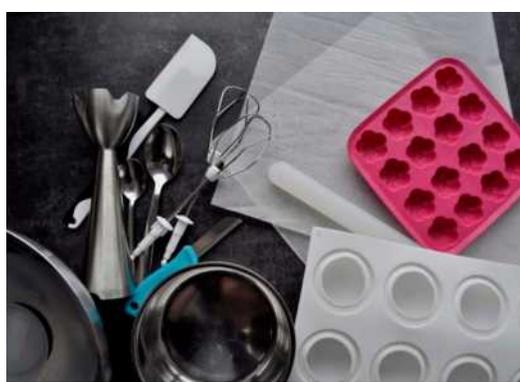
SUEDE EFFECT

- Saracino cocoa butter – approx 200g
- Saracino white chocolate drops – approx 200g
- Saracino white powder colour





STEP 1 Prepare all your ingredients. Make sure they are all at room temperature.



STEP 2 Prepare basic confectionery equipment – bowls, spoons, teaspoons, blender, small saucepan, mixer, rolling pin, baking paper, two silicone moulds (for mousses and inserts), a small knife and an airbrush with a wider nozzle (for cocoa butter) and turntable.



STEP 3 Cut your strawberries into small pieces.



STEP 4 Put half of the chopped strawberries in a saucepan and add lemon juice.



STEP 5 Blend until smooth.



STEP 6 Prepare a cup of water and cornflour.



STEP 7 Mix the cornflour and water thoroughly.



STEP 8 Pour the cornflour mixture into the strawberry, mix and bring to a boil.



STEP 9 Add the remaining strawberries and 2 teaspoons of strawberry flavour.



STEP 10 Mix thoroughly and add into a small silicone mould. Freeze over night.



STEP 11 Prepare the ingredients for the shortbread cookies.



STEP 12 Put all ingredients in a bowl, add 1 teaspoon of vanilla flavour.



STEP 13 Manually knead the dough to a uniform consistency.



STEP 14 Roll the dough to a sausage shape and place it between two layers of baking paper.



STEP 15 Roll out into an even, thin layer, approx. 2-3mm.



STEP 16 Using a cookie cutter, cut out shapes approx. 3cm wider than the diameter of the mousse moulds, bake at 190 degrees for approx. 12-15 minutes.



STEP 17 Allow to cool on a wire rack.



STEP 18 Prepare the ingredients for the lemon mousse.



STEP 19 Put lemon juice and sugar in a saucepan, bring to a boil until sugar is dissolved.



STEP 20 Add soaked gelatin and 1 teaspoon of Saracino lemon flavour to the hot juice, mix thoroughly and allow it to cool to room temperature.



STEP 21 Prepare a piping bag and mousse moulds.



STEP 22 Whip the cream.



STEP 23 Mix 2-3 tablespoons of whipped cream with lemon juice.



STEP 24 Pour the mixture into the remaining cream and mix very thoroughly with a silicone spatula.



STEP 25 Put the mousse into the piping bag.



STEP 26 Remove the frozen strawberry from the freezer. Pipe some of the mousse into a mould, placing a strawberry filling into each, fill each to the top with mousse and freeze.



STEP 27 Prepare the suede effect ingredients – cocoa butter and Saracino white chocolate drops.



STEP 28 In a microwave oven melt the cocoa butter on low power.



STEP 29 Add Saracino powder colour as needed until the desired colour is achieved and blend well.



STEP 30 Add white chocolate and mix to a smooth consistency (use a blender if necessary), cool to approx. 35 degrees Celsius. Pour the cocoa butter and chocolate mix into the airbrush reservoir.



STEP 31 Prepare shortcrust biscuits (you can put them on the placemats) and remove the frozen moussees. Remove the moussees from the mould. Using an airbrush, spray the frozen moussees to give a suede effect. Use your turntable and twist the plate while applying so that the mousse is applied evenly in a thin layer.



STEP 32 Using a spatula, carefully transfer the moussees to the biscuits.



STEP 33 Decorate with pieces of edible gold or another decoration of your choice.

by

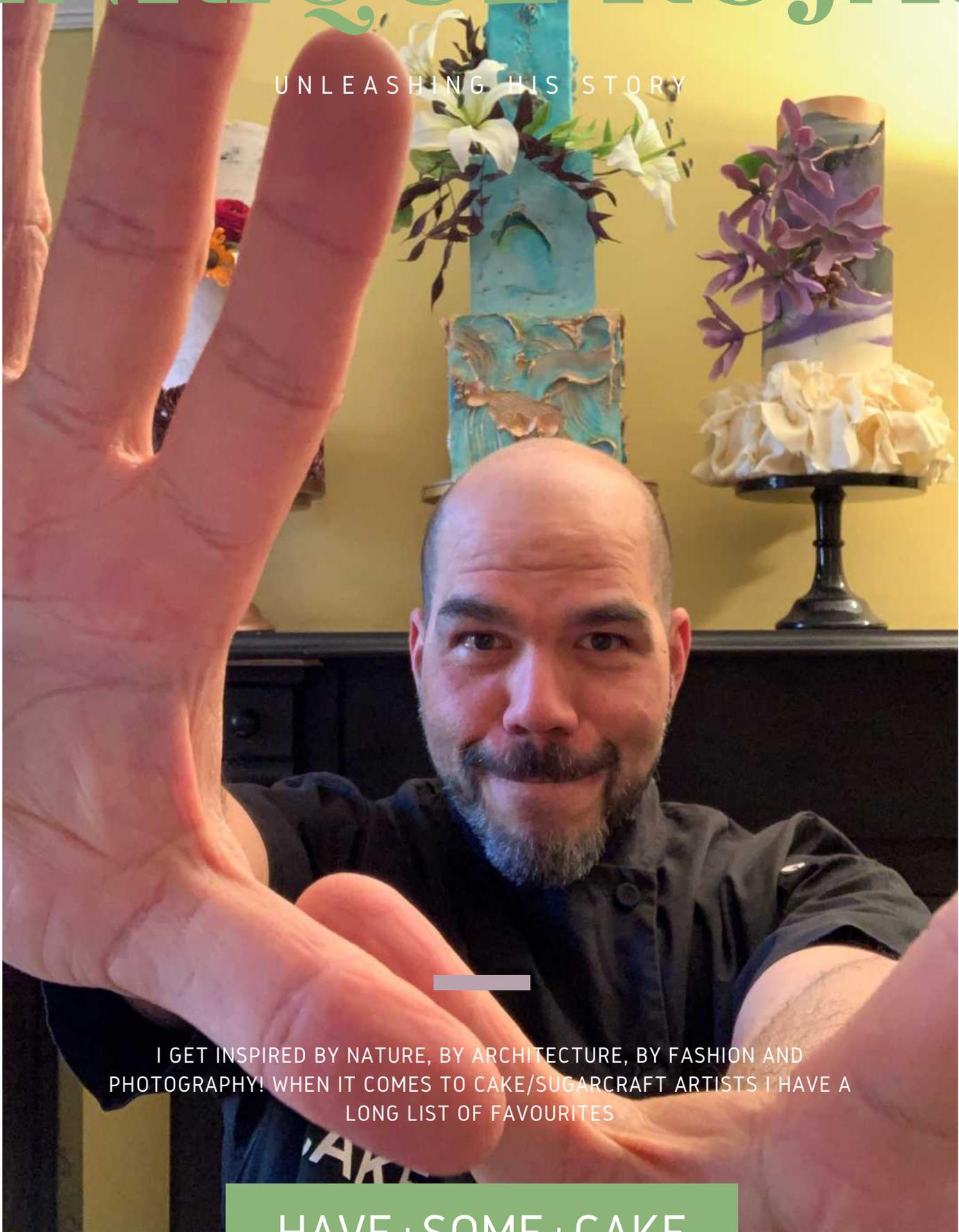
Nathalie De Silva

using Pasta Top,
Pasta Model &
Wafer Paper 0.27



ENRIQUE ROJAS

UNLEASHING HIS STORY



I GET INSPIRED BY NATURE, BY ARCHITECTURE, BY FASHION AND PHOTOGRAPHY! WHEN IT COMES TO CAKE/SUGARCRAFT ARTISTS I HAVE A LONG LIST OF FAVOURITES

HAVE+SOME+CAKE



I'm ENRIQUE ROJAS and I am the Owner and Cake Artist behind HAVE+ SOME+ CAKE based in Birmingham, United Kingdom.

I was born many moons ago in the very tropical land of Venezuela in South America, more specifically on a small Island off the Venezuelan coast named Margarita (no, the cocktail name does not come from it) so I basically swapped a hot, sunny, slightly dry Island for a greener, wetter, colder one.

I had a fabulous childhood going to school and beaches while living in Margarita and when the time for University came, I decided to study Architecture back in Venezuela. I have always loved design and was incredibly good with my hands and imagination. Architecture was not my first "professional" love though, that place was taken by Airplanes, like all little kids that want to be a racing car driver or be a firefighter, I wanted to be a Pilot and travel the World, but it took a near fatal flight for me to realize that maybe I wasn't quite cut for it. However, that love is the origin of my curiosity for many things that happened afterward. You see, when I was small, we did travel a lot, my Parents encouraged that curiosity and exposed us to all cultures, colours, places and flavours.

I also grew up in a huge family with, I must say, terrific bakers and cooks! From my Grandmother to Aunts to cousins nowadays. I was exposed to baking; I was allowed to not only see them in action but taste their goods. My Mother is a very good baker too, and to these days, I cannot make her standard to go Vanilla Sponge! The weather system is different so baked goods outcome is different but also because she can bake that Sponge blindfolded and still would come out perfect! Or in other words...she has no knowledge of quantities other than "a little less or a little more than a glass kind of by the eye" system! But She was never a good decorator and still isn't.

When I finished University back in Caracas/Venezuela, I worked as an Architect for a few years and in my spare time, I always had a side gig. Most often than not, it was a design orientated one. I remember designing and hand making Gift Boxes, Cards, Paintings, Decorations and I even made some jewellery. Then I decided to come to the UK to study for a Master's Degree in design at one of the Top Architectural Schools in the UK and the World. When I finished that, I found work and for some years I worked as an Architect in the UK.

It was during all those years here that I started to rediscover my passion for baking, but it was still a "home" kind of thing. Then back in 2009 when we had a financial crisis, I lost my Job in Architecture and having so much more free time, I started developing the design side of cake making.

At the beginning, it was an escape and a way to keep busy, but the cakes started to grow and develop in size and complexity and soon I was being told by friends and friends of friends to actually do it as a business. But somehow, I was not ready yet, perhaps I didn't believe anyone would want to pay me to make a Cake that was not white with flowers on it (I still do not believe I get paid for it!) so, it took another few years, when

I did my first Wedding Cake for real that I decided to get everything in order and created HAVE+ SOME+ CAKE.

I also had no idea or knowledge whatsoever of the Cake Community or of Cake International or shows or collaborations. It was all alien to me. They still are if I am fully honest. I do take part and enjoy meeting like minded people and seeing their amazing work but I have always been on the shy side, so it wasn't until 2017 that I finally stepped onto the Hot Pink carpet at Cake International after being convinced by one of the most loveliest person I have met in the cake community and then a whole world was open in front of me. Like everything, there have been amazing experiences and also sour ones, but I think it is all part of it.



Then in 2018 I was nominated for Wedding Cake Award at Cake Master Awards and I was truly shocked and humbled beyond belief. I have never ever been nominated for anything other than Facebook chains and there I was nominated for such an important Award. More incredibly and humbling is that I won! I just could not believe it.

From then on there have been a lot of amazing opportunities. I have travelled to several countries teaching, combining 4 of my biggest passions: Cake, Planes, Teaching and Travelling. I have also been asked to be a Judge at National Competitors (The Cake Professionals and The Wedding Industry Awards) and also attended Cake Fairs in Colombia and judge at Online Competitions.

The teaching part has been an incredible thing. I have always enjoyed teaching, did when I was out of University and to younger cousins so going back to it, to share what I know with others it is always a fabulous experience.

Of course, we must talk about the Big Elephant in the room....2020! Because it has been challenging for everyone but for Wedding Cake Makers even more. It was a challenging year, but I stayed focused on respecting the rules and making a few Celebration Cakes and also training for a new passion: cycling, which I do because I like cycling but also to raise funds for charities which right now are very much in need and in August 2020 I cycled from Land's End to John O'Groats in 13 days and raised £1000 for St Mary's Hospice. And it is something I wish to keep doing every year.



• WHAT'S YOUR BEST ADVICE IN 5 WORDS OR LESS?

Practice makes perfect.

You have to practice, practice, practice and more practice. Forget about apples falling from the tree and turning into gold. You learn something and you need to work on it to make it happen.

• DELIVERY – DOWN A LONG BUMPY ROAD OR DURING A RAINSTORM?

I got you a better one...snowy icy roads over hilly country lanes! YEAP - TERRIFYING!

• WHAT MOVIE TITLE BEST DESCRIBES YOUR LIFE?

Hahahaha...hmmmm LA LA LAND! Or Lost in translation!

• WHO INSPIRES YOU/WHO'S YOUR FAVOURITE CAKE/SUGARCRAFT ARTIST?

I get inspired by nature, by Architecture, by Fashion and Photography! When it comes to Cake/Sugarcraft Artists I have a long list.

• PLAN PROPERLY OR WING IT?

PLAN! PLAN! Plan like an army woman or man!

Enrique, what is your favourite Saracino product and why?

“

PASTA TOP by far!
Followed by the Flavour
Pastes.

Pasta Top is
AMAZINGLY flexible,
and the taste is
incredibly good!

I have never eaten the
sugarpaste cuts but
with this one I am
always eating them.

You can also roll it
super thin and still
work with it.

Highly recommended!!

”



Deep Sea Delight



TEXTURE

Create a unique texture

CORAL

Achieve coral effect

MODELLING

Form natural looking octopus



CAKE DESIGNER
Enrique Rojas



HAVE SOME CAKE

A different kind of Wedding Cake. This tutorial is about textures inspired by live coral reef and the ones washed ashore and dried. On the bottom tier we have a heavily textured tier that reminds you of pieces of coral dried and eroded by the elements. On the middle tier there is a more organic recreation of a live coral as found in reefs and at the top, the tier is textured to simulate sand at the bottom of the sea. The cake is finished by two octopus climbing around it. I went all white because it gives the design a more sculptural/ethereal feeling and because it is a thematic design.

YOU WILL NEED

INGREDIENTS:

- Saracino white Pasta Top
- Saracino white Pasta Model
- Saracino Royal Icing
- Pearl white dust (optional)

EQUIPMENT:

- Rolling Pins
- Ball Tool
- Scriber Needle
- Dresden tool
- Veining Tool
- Coarse Brush [Kemper] Tool
- Pointed Rolling Pin
- Zig Zag Edge Pottery Spatula
- Sugarworks Shaper : Pointed Chisel (Light Blue)
- Sugarworks Shaper : Bone Chisel (Orange)
- Number 2 Round Piping Nozzle
- Craft Knife
- Cake dummies: 5" x 1" Deep Round Separator/ 7" x 7" Deep Round Tier/ 6" x 5" deep Round Tier/ 5" x 1.5" Deep Round Separator /4" x 6" Deep Round Top Tier



This is the way the cake should be stacked when all the tiers have been covered.



STEP 1 Roll the chocolate to about 2mm thickness and cut out two sizes of petals.



STEP 2 Moist the dummy and roll the sugar paste around the tier as shown. With a knife cut the excess sugar paste at the top edge. **TIP:** When cutting the excess sugar paste at the top use a new blade or run the blade in Trex so it cuts smoothly. Try to do the whole cut on a turntable and in one go.



STEP 3 Your finished tier doesn't have to be perfect as we will apply a texture.



STEP 4 Using the Kemper coarse brush start pressing onto the previously covered tier. Use a moderate force when pressing and occasionally press forcefully to create a variation in the texture you are creating.



STEP 5 You want this kind of appearance.



STEP 6 Using a pointed chisel tool at an angle start creating cavities. You can go as deep as you want and lift them as much as you like as shown.



STEP 7 Using differing modelling tools complement the texture with random craters around. You will be able to work with this while the sugar paste has not dried. Be as gentle or as strong as you like. No limits to create your texture.



STEP 8 Cover the middle tier as described previously. This also does not have to be perfect as we will be adding texture.



STEP 9 Roll a piece of Saracino white Pasta Top the length and height of the second tier. Using a small ball tool start pressing onto the strip of sugar paste as shown.



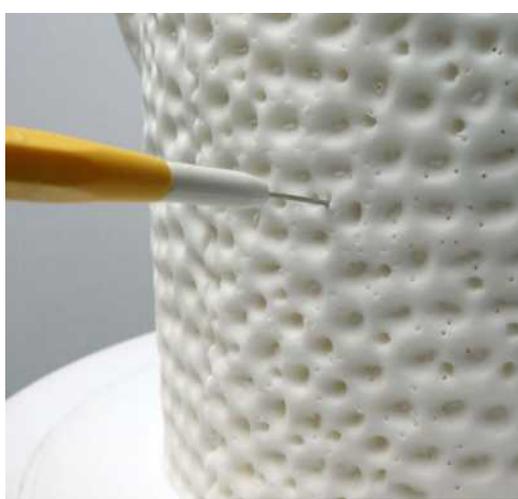
STEP 10 Use both ends of the ball tool to create different sizes and as close as possible. This will start deforming the previous round impression creating a more organic coral like structure. Using a veining tool you can perforate even more of the hole as shown in image.



STEP 11 Lift the finished strip and wrap it around the tier. When doing this, handle the strip as if you were doing some drapes to create a wavy, organic shape as shown.



STEP 12 Once the tier is fully covered use your fingers to tear the top edge randomly to create an imperfect edge.



STEP 13 Using a sharp tool, perforate the hole structure where you have some draping creating some space for light to penetrate.



STEP 14 Using the same sharp tool start punching all around to make little tiny holes on it. Live coral is not completely smooth and this will give a second more detailed texture to this tier.



STEP 15 Prepare some Saracino Royal Icing to the instructions on the packaging. We need a hard peak mix. Cover the top tier with it.



STEP 16 Using a metal scraper remove the excess. We do not need a perfect smooth finish as we are again adding texture.



STEP 17 Before the icing dries use the zig zag edge pottery tool to create wavy stripes. It is a very subtle but effective texture.



STEP 18 To make the head of the octopus, roll Saracino white Pasta Model in your hands to create an egg shape.



STEP 19 Make two smaller balls and flatten them to create the eye sockets and attach them to the thin end of the head as shown.



STEP 20 Use a modelling tool to press two eye sockets.



STEP 21 Roll a small ball of white modelling paste and place it in the previously make hole in the eye sockets. Leave to dry while you make the tentacles.
TIP: I decided to make the octopus in 2 parts, the head separated from the tentacles so I wouldn't have to wait for it all to dry. Also as it would be easier to handle the tentacles to position over the cake without the head.



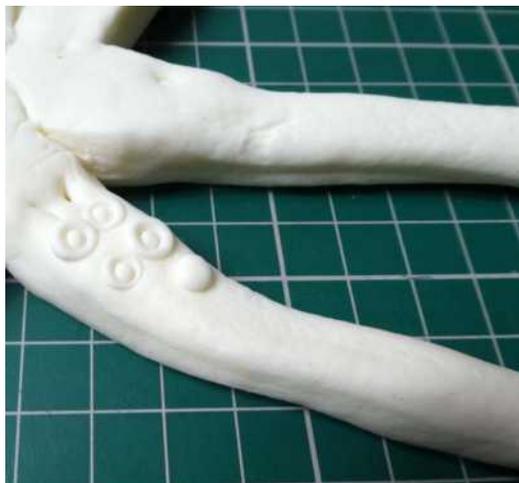
STEP 22 For the tentacles roll a ball of white Pasta Model and flatten it. With a knife cut equally into 8.



STEP 23 With your hands roll and thin one portion at a time until you have the 8 tentacles.
TIP: Alternatively, you can do each tentacle separately and join them when ready but as the tentacles are placed vertically you will have to join them and leave to dry in position on a dummy as there isn't anything holding them together. Remember this is not an exact biological octopus recreation.



STEP 24 Your tentacles should look like this.



STEP 25 To make the tentacle suckers roll small balls of white Pasta Model and start placing them onto the tentacles.



STEP 26 Using the number 2 round piping nozzle press each ball to give the sucker look. Repeat for all 8 tentacles. For this project you will make a larger octopus for the bottom tier and smaller one for the top tier.



STEP 27 Do the same with the middle.



STEP 28 Arrange the tentacles organically as required with the suckers facing the cake. Use a little royal icing to hold in place. Attach the head to the tentacle part using royal icing. You can also fill the gaps between head and body with royal. You will have to hold it in place for a little so the head does not slide off.

Zoe's Fancy Cakes



Zoe's Fancy Cakes is an online store selling baking, cake decorating and sugar craft products. Based in the UK but shipping worldwide. It's headed up by Zoe and her fiancé Richard.

The Journey

2013 – Started as a Hobby and Zoe received her first Gold award at Cake International

2014 – Zoe's Fancy Cakes became a Fulltime cake making venture (home based)

2015 – Zoe began getting requests to teach so we began diversifying the business; Cakes, Cake Decorating Classes and YouTube

2016 – Richard left his job as a Corporate Banker to join Zoe's Fancy Cakes full time.

2017 – We opened our first shop on Town Street in Horsforth, Leeds. This was our first experience of actual retailing cake decorating products (lots of Saracino!) as well as somewhere we could host amazing guest tutors such as Silvia Mancini, Carla Puig and Carlos Lischetti.

2019 – Zoe's Fancy Cakes stopped taking cake commissions so we could concentrate on other areas of the business; these being classes and the retail of cake decorating products (tools / equipment, supplies).

2020 – COVID! Well our business changed.....our shop had to shut due to restrictions so we started selling online as well as teaching cake classes online. Plus, we started our weekly free Facebook live cake classes which have now been running every week for nearly 52 weeks!

2021 – Lots of excitement is coming; new website for our growing online store, new premises, new Zoe's Fancy Cakes products, new online classes and fingers crossed the completion of Zoe's first book (this has been several years in the making).

The years have flown by!!!!

What makes Zoe's Fancy Cakes different?

Richard: We have Zoe.

Zoe: Thank you Richard, I guess what makes us unique is that whilst we sell cake decorating products, we also do lots of tutorials which show you how to use everything. Our YouTube channel has over 500 free tutorials covering everything from 3D cakes to cake toppers to cupcakes to the making of a corn flour dusting pouch! I love creating tutorials.



The Challenges?

Zoe: Richard, lol

Richard: Zoe, ha ha.

Zoe: Me and Richard live together and work together so as you can imagine we spend a lot of time together which can bring with it 'creative differences'. Richard is from a corporate background and I've always been arty and creative, so our opposite skill sets do work well together but we do have some disagreements.

Richard: You forget to mention the wider family too Zoe. It's a right family affair at Zoe's Fancy Cakes. Zoe's Brother Ste, Zoe's Mum Jeanette, my sister Emily, Emily's Boyfriend (Lee) and Zoe's Sisters Boyfriend too (Mickey). The seven of us all work together full time and fingers crossed there have been no major family fall outs yet lol (we just gang up on Zoe).

Richard: Before I forget – BREXIT is a huge challenge, I'm not sure I need to add anything more to this comment!



Why Saracino?

Zoe: I love to model with the Saracino Pasta Model paste because its flexible, gives me plenty of time to work with it before it dries and comes in a great range of colours which saves me having to dye my own colours. It's my go to paste for modelling. All these qualities mean its easy for me to use it in facebook lives, and classes as I can go back and correct my mistakes easily, as well as students having plenty of time to work with it. They also do a fantastic range of other products including isomalt, fondant and food flavourings, that I love.

Richard: I love Saracino as it works so well with a number of other popular brands we stock, such as the range of Easy Eyes and Easy Doll sets by Silvia Mancini and our range of Cerart Modelling tools, funny that they are all Italian brands ;)



*Every Tuesday at
10.30am Uk Time*



*Don't forget that every Tuesday Zoe demos cakes and cake toppers
over on the Zoe's Fancy Cakes Facebook page*



Find us on Facebook, Instagram and YouTube @zoesfancycakes
Visit our online store at: www.zoesfancycakes.co.uk



10% OFF

All Saracino products

At Zoe's Fancy Cakes

**Use code
SARAZFC**



Offer valid until end of April 2021

www.zoesfancycakes.co.uk

**You have
made these
and
we love them!**

We are proudly sharing your amazing creations that we have noticed on Social Media.

Thank you for choosing to work with Saracino products.

Keep tagging us so we can see more!



@saracinodolci



@saracinouk



BY MICAFE UNION
using Pasta Model



BY MARY PRESICCI
using Pasta Model

BY SWEET DELIGHT CAKE CO
using
Pasta Model



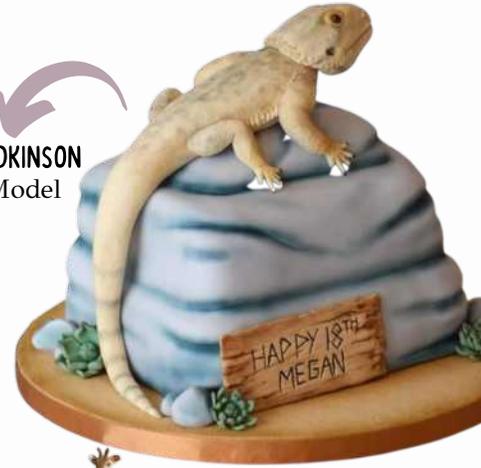
BY DINA'S TORTENWELT
using Pasta Model



BY AURELIA'S CAKE
using Pasta Top &
Pasta Model



BY JEANETTE HODKINSON
using Pasta Model



BY SHEREEN'S CAKES & BAKES
using Pasta Top &
Pasta Model



BY TEA TSIKLAURI
using Pasta Top, Pasta
Model & Isomalt



BY ANIKÓ BELICA
using Pasta Model



BY NIEBIESKIE MIGDAŁY
using Pasta Model



BY ANGELA PENTA
using Pasta Top,
Pasta Model &
Wafer paper 0.27



BY KÁČA BRANDOVÁ
using Pasta Model



BY PEPPER POSH - SUGAR ARTIST
using Pasta Scultura, Royal Icing
& Modelling Chocolate



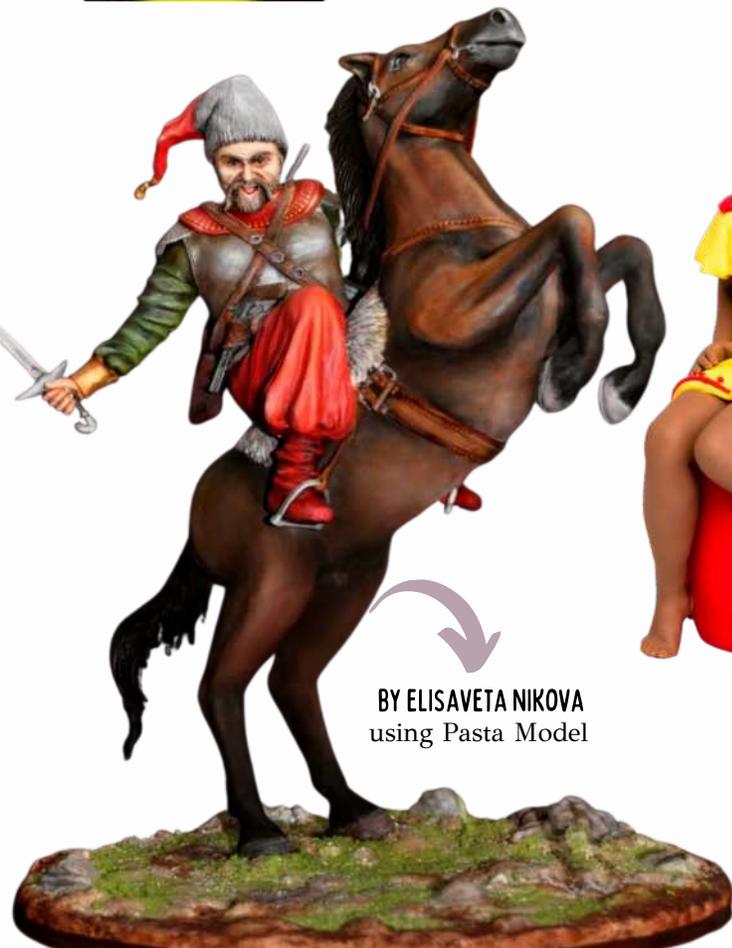
BY ZUZANA KMECOVÁ
using PastaTop &
Modelling Chocolate



BY SUGARY TOPPERS
using Pasta Model



BY ELISAVETA NIKOVA
using Pasta Model



BY MARCO CUCCURULLO
using Pasta Model



by Valentina Bres

using Pasta Top,
Pasta Model
and Wafer Paper 0.27



by Milene Habib



by Carmen Montero De Espinosa Mendiola



by Ralitsa Kamburova



by Claire DS



Amazing Patterns

These unique and beautiful patterns were created using Saracino:

- Pasta Model
- Pasta Top
- Wafer Paper
- Pasta Bouquet
- Powder Colours



by Georgia Amelakiotou



by Carla Rodrigues



by Valentina Terzieva



Golden Lace



SPARKLE

Achieve the golden glamour look

EDIBLE LACE

Perfect way to achieve quick and easy decoration

GOLD

Add golden extravagance to the wedding day



CAKE DESIGNER

Paulina Lipowska

Paulina Lipowska, "Bake it Mrs. Lipowska", Cake designer. My journey with cake decorating starts with my daughter's first birthday. I watched a tutorial on YouTube how to make a pink monster cake and I remember myself thinking - "It doesn't look so hard". So I prepared all the stuff I needed and gave it a go. And it was a success! And straight after that one I started planning what I can do next. This was 6 years ago and a lot has changed since then.

We moved to England from Poland. Our family grew as we have 2 children now, but my passion for cake decorating stays strong.

After months of training in my kitchen with the free tutorials on YouTube I've decided to register my business. That's how "Bake It Mrs. Lipowska" was born. Since then I've designed and made lots of cakes and have gained many, regular customers. They come to me with many different ideas on how their cakes should look like. But, what I love most, in many cases I am given plenty of rope and can go free with my own designs and ideas.



[BAKE IT MRS.LIPOVSKA](#)

My inspiration for that wedding cake was spring time and the associated light colours.

I was thinking about a beautiful wedding dress...glitter, gold and lace. That's why the bottom tier looks like a fancy skirt.

YOU WILL NEED

INGREDIENTS:

- White Pasta Top
- Pink Powder Colour
- Cake Gel
- Saracino Ready to Use Gold Lace Paste – minimum 2 pots
- Pink Push Pump Glitter Dust
- Gold Airbrush Colour

EQUIPMENT:

- 8x5" round cake or dummy
- 6x5" round cake or dummy
- 4x5" round cake or dummy
- Large rolling pin
- Fondant smoother
- Sharp knife
- Corn starch
- Airbrush
- Cake Lace mat of your choice
- Cake Lace spreading knife
- 12" white cake board
- Small brush



STEP 1 Prepare the cake lace. Make well in advance as it takes a while to create the amount of lace we need. To cover a 8x5" size cake you will need at least 2 whole pots of cake lace mix. I recommend having an extra pot ready just in case we don't have enough to cover our cake.

STEP 2 Stir the cake lace mixture. Place onto a mat and spread using a plastic cake lace knife.

STEP 3 Make sure all grooves are filled and the excess is removed.



STEP 4 For the middle tier add pink powder colour to white Pasta Top. Knead well to achieve a uniform colour.



STEP 5 Cover the middle tier (cake or dummy). Using white Pasta Top cover the other two tiers. You can use cornstarch on your work surface if required. Trim off excess paste.
TIP: Pasta Top is very elastic and can be rolled thinly.



STEP 6 Spray the middle pink tier with pink glitter. Careful not to apply too much, we just want to achieve a nice sheen.**TIP:** Keep the spray bottle a little distance away from the surface to avoid making concentrated glitter spots.



STEP 7 Prepare your airbrush and gold colour.



STEP 8 Airbrush the top tier. You will need at least two layers to achieve a nice coverage.
TIP: Don't rush it! Make one layer at a time. Allow to dry before adding the next layer.



STEP 9 Take a sharp knife or scissors and cut off the trim from the lace.



STEP 10 Take a small brush and apply a thin layer of edible glue to the edge of the gold lace trim.



STEP 11 Fix around the top of the tier.



STEP 12 Now it's time to fix all the lace to the bottom tier. Remember, the best part of this design is the fact that none of it has to be even. The bottom part imitates a skirt so don't worry if it turns out not exactly perfect. I have made 22 lace sheets using 2 tubs of lace paste.



STEP 13 Take one lace sheet and fold it in half.



STEP 14 Form a little ruffle shape ready for attaching.



STEP 15 Start adding your lace from the bottom to the top. Apply glue on the cake.



STEP 16 Fix the first lace piece around the bottom. Place one end of the lace, bend it and try to shape it like a ruffle skirt pushing a little into the cake as you work around the perimeter.



STEP 17 Repeat around the cake perimeter until we meet where we started.



STEP 18 Repeat this process keeping an even gap between lace bands. Continue until you fix a band around the top of the tier. You are aiming for a ruffle effect as shown.



STEP 19 Your top band should continue onto the top of the tier. Apply a little glue. Fix the pink centre tier over the lace so to cover the joint.

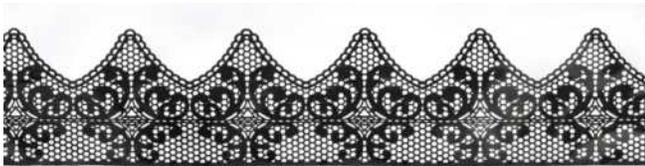


STEP 20 Apply a little glue around the base of the gold top tier.



STEP 21 Fix a lace trim around the bottom. Add a plaque or detail of your choice if required. Your beautiful cake is ready!

Edible Lace Products



Pasta Merletto and Ready To Use Lace - perfect way for a neat and elegant finish to your cake.

Pasta Merletto is a quick and easy way to make sugar lace and crochet designs.

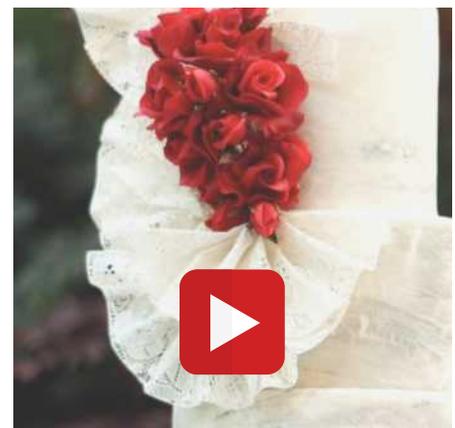
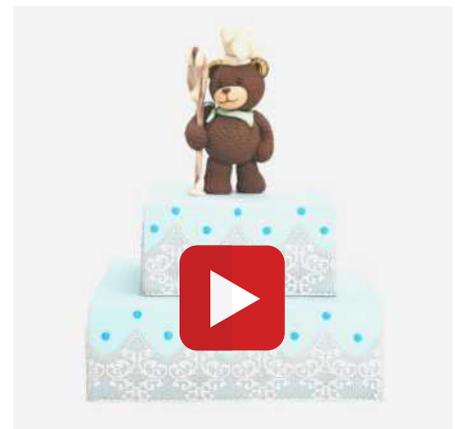
It works with any type of mould mats, dries quickly, stays strong remaining flexible and elastic.

Your lace will easily stick to the cake surface.

Available in white, silver and gold.

Ready made lace is a perfect solution for those who do not have any lace mats available and need ready to use product.

Available in 4 colours: mother of pearl, silver, gold and black.



SECRETS OF EDIBLE LACE PASTE

Never used lace paste before?

Don't know how many other things can be achieved from one product? Time to get this changed and show you the incredible possibilities that can be achieved.



Angelika Chwyc - Multi Awarded Cake Artist based in Poland



[Angelika Chwyc - Sugarart - Artystyczne dekoracje cukiernicze](#)

Saracino ready to use cake lace is extremely easy to use and it is thanks to this that we can create various and unique decorations.

The consistency is a soft paste that can be easily spread on a lace matt.



The paste can be used in various ways. Thanks to its versatility you can create many types of lace patterns. It can be used to decorate cakes and complement desserts or figurines.

The paste spread on a flat mat and allowed to dry will give beautiful flakes / gold leaf, and if we allow to dry completely it can be crushed into small pieces to give silver or gold sprinkles.

My passion is modelling characters and designing clothes and jewellery. I love to "dress" my figurines in Saracino lace and I would like to share one of my pieces with you.

I used silver paste to finish the figurine. The silver paste is applied to the crown pattern on the mat and left at room temperature for 6/8 hours so that the crown can be safely removed. The time needed to dry will vary due to the different temperature and humidity conditions in which we work. I prefer to dry the lace in the oven for up to 10 minutes at 80°C, the time depending on the purpose of the lace.

Once dried the mat should be turned over onto a table or worktop with the lace facing down.



Lace can be easily coloured before drying or when fixed in place, for example, dusting with powder after fixing.



Adding a small amount of dye to the paste will make the shade bright and metallic. However we have to remember that too much dye (especially when you want to dye it darker), will result in a longer setting time. The finished item is still flexible.

Even if your lace dries out too much, it can be gently moistened with water. This is using a damp (not wet) brush.

This property was especially important for me when finishing the garment as the finished lace could wrinkle and give volume. I also very easily glued such wavy parts of the lace to the wafer paper.

To sugar paste and chocolate finishes, it is best to stick the elements on a slightly diluted little amount of sugar paste.



Thanks to the fact that I dry the paste in the oven, I can make many elements in a short time and freely experiment with the finish.



When the dress becomes
inspiration for
the wedding cake



picture from azongalbridal

by Katarzynka
Sztuka Cukrowa

using Pasta Top,
Saracino Lace Paste
& Pasta Bouquet



Bride In Pink



FACE

You can't go wrong with this tutorial

DRESS

So it looks outstanding

HAIR

Achieve unique hairstyle



CAKE DESIGNER

Silvia Mancini

Silvia's creations are born out of her two great passions: baking and modelling. The realization that the two could be combined to produce delicious and visually stunning cakes and desserts was, for Silvia, a eureka moment and she hasn't looked back since.

Initially self-taught, Silvia has since attended many specialized training courses to enhance her knowledge. This has given her the skills she needs to make her beautiful creations, always personalized in the unique style for which she has become world renowned. "Her cakes and characters tell stories in a truly original way".

"The first period it has not been so easy because my cakes were not so common. I loved to tell well-know story in a different way.

"Winner of the Cake Masters Awards 2015 for Modeling Excellence, Silvia organizes individual and group training courses all over the world, participates in cake design events throughout Italy, and collaborates with ice-cream salons and patisseries as a consultant or lead designer in the decorative phase of production.

"I developed my own technique to showcase the face of the figures and give them truly individual expressions. The technique is unique to Silvia Mancini Cake Art and easy enough for all to try. Everyone with a little practice can reproduce a face with a variety of expressions at home."

In 2017, Silvia has designed and patented the first modeling tool of her line, Silvia Mancini Cake Art & Accessories: EASY EYES by SM. This unique range of modeling tools can be used to create in a quick and easy way different kind of eyes on sugar crafted figurines, nevertheless with modelling chocolate, cold porcelain, clay, marzipan and fimo.



SILVIA MANCINI CAKE
ART & CO

YOU WILL NEED

INGREDIENTS:

- 82/85g light pink Saracino modelling paste
- 35g skin tone Saracino modelling paste
- 20g red Saracino modelling paste
- Small amount of white, light blue and black Saracino modelling paste
- Water or edible glue

EQUIPMENT:

- Rolling pin
- Scalpel or sharp knife
- Dresden tool
- Small ball tool
- Large ball tool
- Pointed silicone tool Number 5
- Piping Tip
- Wood skewer
- Straw
- Soft brushes (large and small)
- Small paintbrushes (flat and pointed)
- Easy Eyes – princess set



Silvia Mancini[®]
cake art & accessories

Princess

Easy Eyes
by Silvia Mancini[®]

MADE IN ITALY



BUY
NOW



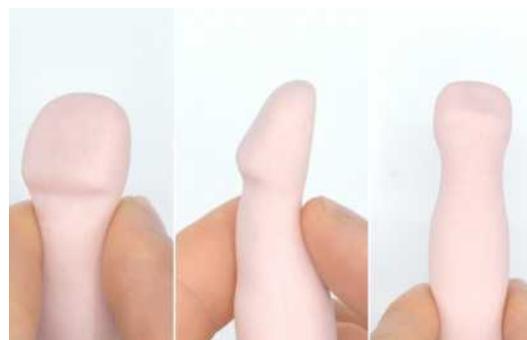
STEP 1 For the body roll 30g of pink paste into a shape with one end narrower than the other.



STEP 2 Flatten the smaller side.



STEP 3 To form the chest area make a groove using the Dresden tool.



STEP 4 Tapering the waist and the thigh to the knee.



STEP 5 Thread the wooden skewer through the body into the dummy below and leave a length projecting from the top.



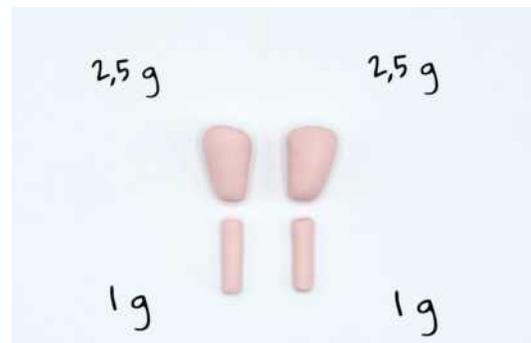
STEP 6 Make some straight marks on the bottom of the dress first using the Dresden tool then the back of the scalpel.



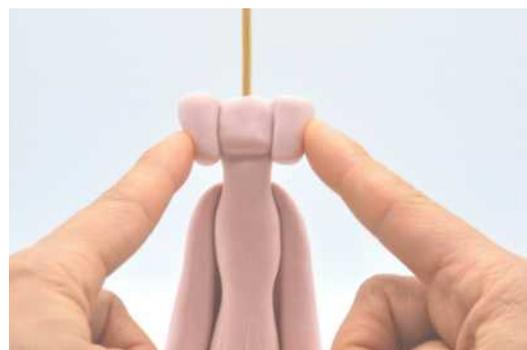
STEP 7 For more pleats on the dress roll 5 long cones (using about 9g of pink paste for each one) and bend them on the pointed side.



STEP 8 Stick all of them starting from the hips and finishing at the back.



STEP 9 Create both puffs and arm sleeves using 7g of pink paste in total.



STEP 10 Stick first the upper sleeves. Stick first the upper sleeves.



STEP 11 Then place the arms on the dress.



STEP 12 Cut out a diamond shape on the centre of the chest, remove the paste inside and flatten the inside using a small ball tool.



STEP 13 Place a piece of skin tone paste inside the hole, flatten it and mark a small cleavage. Smooth the edges to form a nice shape.



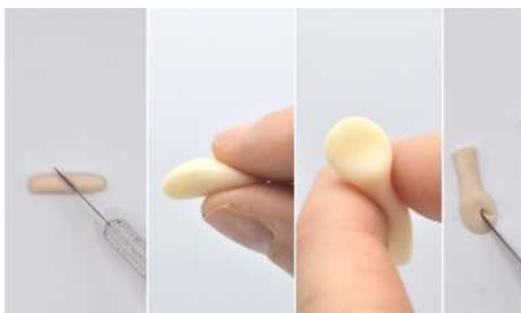
STEP 14 To create a neck fix a small piece of skin tone paste around the wooden skewer.



STEP 15 Cut out a small strip for a collar and taper each end.



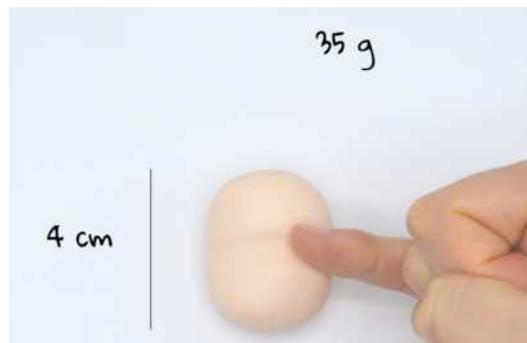
STEP 16 Attach it around the neck.



STEP 17 For the hands roll a very small piece of skin tone paste into a sausage shape (0.5mm diameter). Cut in half diagonally, flatten the palm area, create the wrist by rolling gently, cut to form the thumbs.



STEP 18 Place the hands to the arms on top of each other.



STEP 19 Roll an oval shape as smooth as possible using 35g of skin tone paste. Roll the little finger (or the handle of a tool if your fingers are too large) in the middle of the oval, from side to side.



STEP 20 Round-off the corner of the upper side to model the forehead.



STEP 21 Push your fingers either side of the nose area to form the nose.



STEP 22 Use a big ball tool to define the eye socket.



STEP 23 Go on shaping the point of the nose using the handle of a tool or the Dresden.



STEP 24 Put the Easy Eyes tool right in the middle of the nose.



STEP 25 Push it gently.



STEP 26 Define the eyebrows using the Dresden tool.



STEP 27 Adjust all the borders.



STEP 28 Cut a smile.



STEP 29 Remove the paste from inside the mouth.



STEP 30 Replace with a small quantity of white paste.



STEP 31 Smooth the upper lip.



STEP 32 Define the lower lip.



STEP 33 Mark edges of the mouth.



STEP 34 Form the teeth with a sharp knife.



STEP 35 Cut the excess paste from the chin.



STEP 36 Shape the head with the fingers. Pay attention to round off and smooth all the straight sides and edges.



STEP 37 Put a piece of paste on the top of the head.



STEP 38 Paint the eyes first using the white gel colour.



STEP 39 Paint the eyebrows.



STEP 40 Cut out two small light blue circles using a straw and stick them on the eyes.



STEP 41 Cut out two black pupils using a no. 5 piping nozzle.



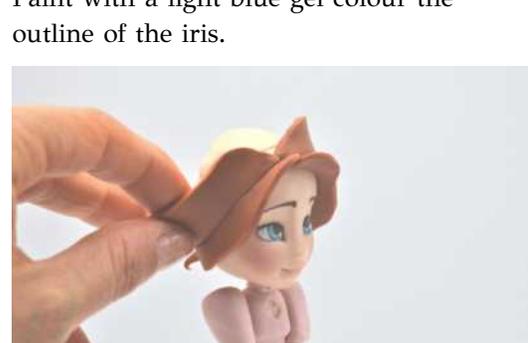
STEP 42 Create the eyelashes using a very small roll of black paste, paint some more eyelashes just on the outside of the eyes. Paint with a light blue gel colour the outline of the iris.



STEP 43 Dust the lips and the face using a pink powder colour and a soft brush. Add definition / highlights.



STEP 44 Cut out several strips of different sizes, wavy on one edge and straight on the other.



STEP 45 Mark edges of the mouth.



STEP 46 The aim is to form the hair so it looks like a rose on the back of her head. Your bride is now ready.

TIP:

To achieve the light pink colour I add a drop of pink gel colour (actually half drop because it needs a really small quantity) to the skin tone modelling paste.

To achieve the brick colour I add a bit of white sugar paste to the brown, then I put a drop of red gel colour and a drop of orange (the proportion depends if you want a colour tending to the red or to the orange).

Soutache Paradise



STONES

To add an amazing touch to your cake

SOUTACHE

For a perfect styled glamorous wedding

PEARLS

To add a little sophistication



CAKE DESIGNER

Urszula Maczka

My love for sugarcraft started in 2012, with a simple birthday cake I made for my daughter. From that day my passion for cake decorating grew and I've started to learn new techniques and pushed myself the extra mile with every design. Very quickly friends and family realised I have natural talent and started asking me to make specific cake designs for various occasions!

My confidence grew and in 2014 I entered my first International Cake Competition in London. I've won silver award in Wedding Cake category. I was proud of myself and learned so much in preparation! I couldn't wait to participate in the next competition.

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.

Last year was very busy for me. I started strong with my appearance at International Salon Culinaire in London. I have worked very hard for weeks and achieved the best result in my career so far! I won Bronze award in Decorative Cupcakes, Gold award for my miniature exhibit and another Gold award for my "Mr Rabbit" figure in small decorative exhibit. The Rabbit also won Best in Class award, Chairman of the Judges Award – Sugarcraft and Best Senior Exhibit! Later that year I returned to Cake International in Birmingham and came back with Silver award for my decorative exhibit.

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.



SUGAR ATELIER

My wedding cake was inspired by beautiful Soutache technique that combines intricate loops of braid and gemstones or mineral stones.

This technique can be used to create different styles of the cake, from white bride delicate design to more gothic look cake.



YOU WILL NEED

INGREDIENTS:

- Saracino Black Pasta Top
- Saracino Skin Tone Pasta Model
- Saracino Yellow Pasta Model
- Saracino Black Pasta Model
- Saracino Gold Dust
- Gold Airbrush Colour
- Saracino Cake Gel
- Saracino Liquid Shiny
- Trex

EQUIPMENT:

- Rolling pin
- Paint brushes
- Long blade or knife
- Scalpel
- Three dummy cakes 5 and 7 inch cakes (8 inch high)
- 9 inch cake (5 inch high)
- Work mat
- Rolling mat
- Cake smoothers
- Cake drum





STEP 1 Cover your cakes using Saracino black Pasta Top.



STEP 2 Stack your tiers. When using real cake remember to use support between the tiers. Airbrush the top and the bottom of the cake with gold airbrush colour.



STEP 3 Take a piece of black pasta model and an equal amount of skin tone and yellow to the proportions shown.



STEP 4 Mix colours together. You can use your fingers to move and stretch the modelling paste so the colours will slightly blend.



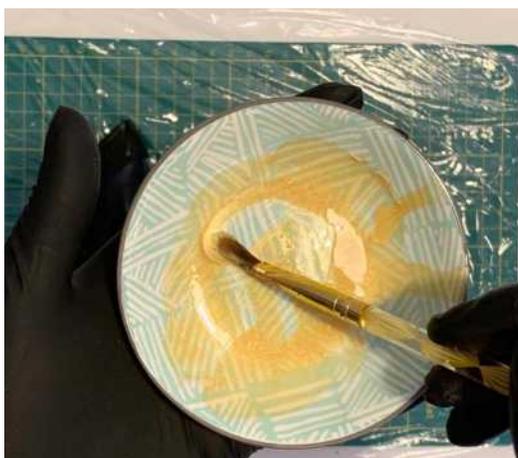
STEP 5 Smooth the modelling paste and create an oval shape. Place the oval shape on the mat and squeeze the bottom to create a tear drop shape. Smooth the edges with your fingers.



STEP 6 Repeat to create smaller tear drop and circular shapes. You will need one large tear drop. One large oval. One medium circle. Five small tear drop. 2 small circles. Two smaller circles. See the picture at the end of the tutorial to check for sizes.



STEP 7 Cover your work surface with cling film. Using Saracino Liquid Shiny Glaze add a shine to the 'stones'. Paint your stones with glaze (Afterwards use an alcohol to clean your brush).



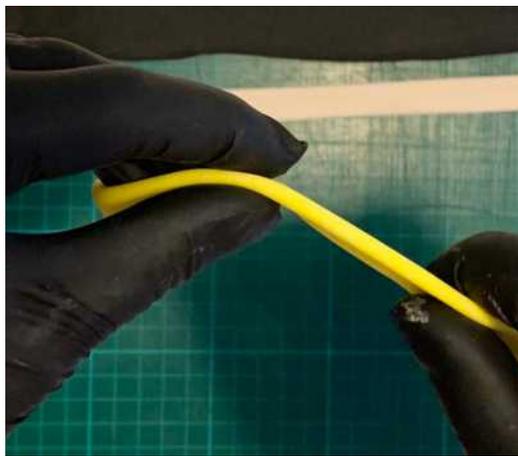
STEP 8 Prepare Saracino gold dust. Mix gold dust with a little glaze.



STEP 9 Using fine brush paint irregular lines on the stones.



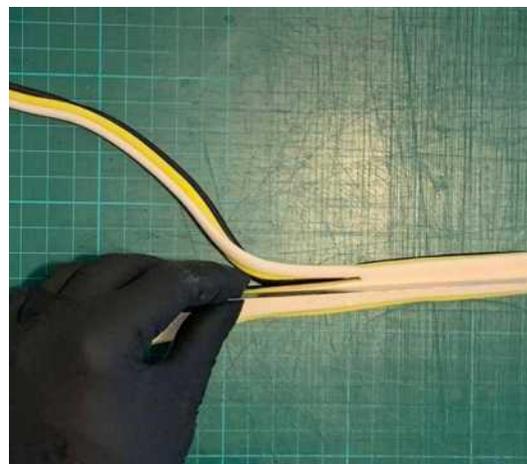
STEP 10 Roll out the skin tone, yellow and black modelling paste, approximately 1mm thickness. Cut the paste into long strips.



STEP 11 Fold the strips of Saracino modelling paste in half lengthways. Use Saracino cake gel to stick the modelling paste together.



STEP 12 Layer the three colours as shown. Apply a little cake gel between each layer to stick together. This way you will achieve the three colour combination.



STEP 13 Using a sharp knife cut a strip off the top of the three coloured modelling paste.



STEP 14 You need to achieve coloured strips, round on the top and flat on the bottom.



STEP 15 Place the largest tear drop stone and brush the sides with a little cake gel. Place the strip around the outside of the tear drop. Fix it all the way around the outside of the stone. Leave a short length which we will curl. Cut the excess.



STEP 16 Curl both ends, you can use the end of a brush and place it in the middle to twist around. Use a long blade to lift it up off the mat.



STEP 17 Make more strips of the three colour modelling paste. Fix it around the previous strip as shown.



STEP 18 Curl the ends of the second strip on both ends. Place both ends over the first strip and onto the stone. Fix another strip of the modelling paste.



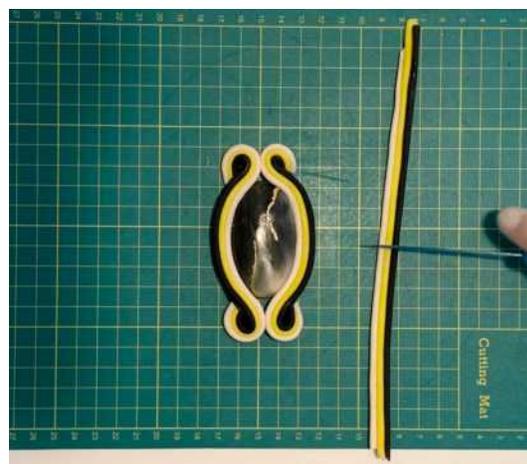
STEP 19 Curl both ends and place two of the previously prepared small circles inside the curl. Fix smaller tear drops on the top and bottom of the design.



STEP 20 Place an oval shaped stone on your mat and fix two of the coloured strips. Trim the excess leaving a length as shown.



STEP 21 Curl the ends at the top and bottom of the stone.



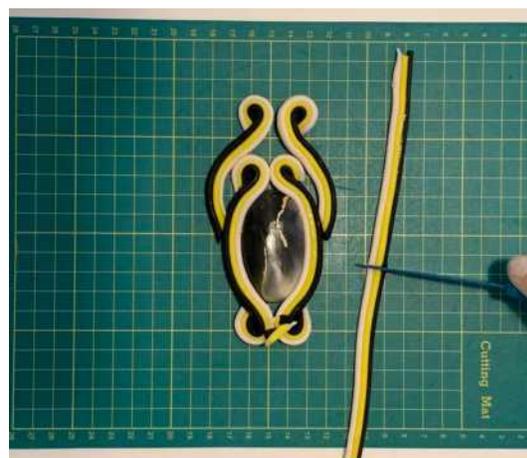
STEP 22 Take one of the strips and cut in half.



STEP 23 Curl to create the round ends.



STEP 24 Make two identical strips, make sure the skin colour is inside on both sides.



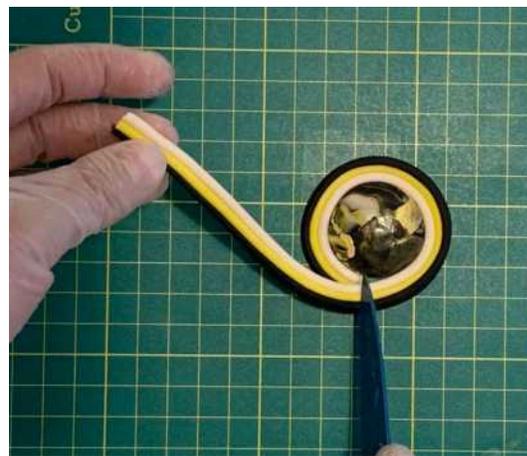
STEP 25 Place the two strips on the top of design and prepare another two.



STEP 26 Place strips on the bottom and trim the excess to the length required.



STEP 27 Using two small tear drop shapes place them at the top and the bottom. Do not stick them just yet, we will fix them directly onto the cake.



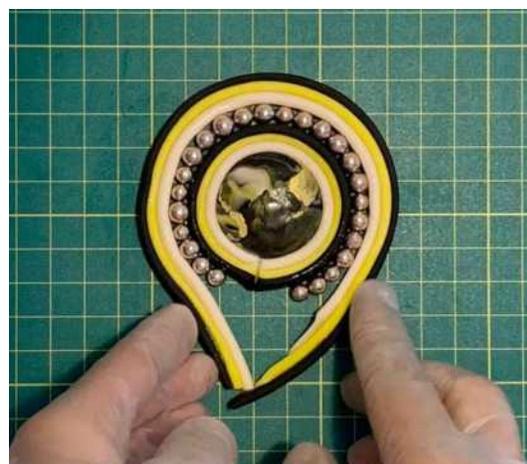
STEP 28 Using a round stone wrap a strip of the modelling paste around it. Trim the excess.



STEP 29 You will need 3mm – 4mm sugar pearls.



STEP 30 Use cake gel to brush the side. Fix sugar pearls around the perimeter.



STEP 31 Apply a little glue to another strip. Wrap it around the pearls.



STEP 32 Using a small tear drop stone wrap another three coloured strip around the outside.



STEP 33 Fix it together at the top. Place it on top of the round stone design already made. Curl the top.



STEP 34 Place two small round stones at the bottom of the design.



STEP 35 Mix black modelling paste with Trex and knead well. Use an extruder with small holes. Push out the paste. Cut to length and repeat the process.



STEP 36 Create the tassel by fixing together at the end.



STEP 37 Place it on the bottom of our design. Do not fix yet.



STEP 38 Our three edible jewels are ready to fix to the cake.



STEP 39 Use Saracino glaze and gold dust, mix them together. Paint the yellow lines on all three designs.



STEP 40 Brush the back of your jewels with cake gel.



STEP 41 For the middle tier fix two tear drop stones. One on the top and one on the bottom.



STEP 42 Fix the top tier jewel.



STEP 43 Fix the bottom tier jewel and add some pearls to the design.



STEP 44 Add a little glue ready to fix sugar pearls inside the curls on the middle and top tier.



STEP 45 Fix the pearls inside the curls. Fix the tassel and ball to the lower jewel. Place the final sugar pearl just above the tassel.

"I love black because it affirms, designs and styles"

— Yves Saint Laurent



by

Tea Tsiklauri
using Pasta Top,
Pasta Model,
Pasta Bouquet
and Isomalt

by

Sugar Art of Lincoln
using Pasta Top,
Pasta Model,



Apple Blossoms

PETALS

So realistic

ARRANGEMENT

Create stunning arrangements to suit your style of wedding cake

FLOWER

Choose your flower to follow the theme of the wedding



CAKE DESIGNER
Nicky Lamprinou

Nicky Lamprinou is a professional sugar artist and cake designer based in Athens, Greece.

She has been involved with sugar art since 2002. It all started as a hobby but it gradually became a profession.

In 2007 she created the blog <https://www.sugarflowerscreations.com> which soon became popular for her fresh design ideas and her unique recipes. From 2011 until 2014 she cooperated with a popular monthly Greek pastry magazine where she has presented several decorating themes with step by step instructions.

Since 2011 she has been teaching sugar art and cake decorating seminars for both beginners and advanced students. Most of her students are professionals who seek further specialisation.



SUGAR FLOWERS CREATIONS -
NICKY LAMPRINO



YOU WILL NEED

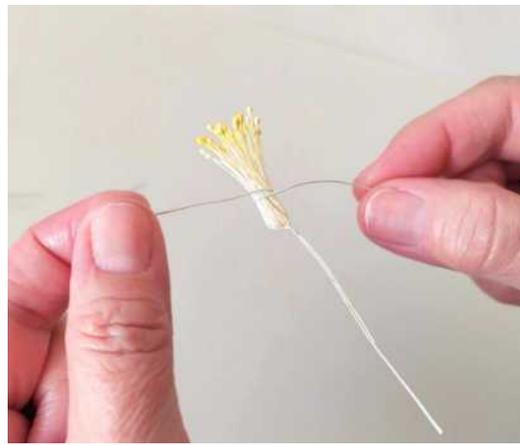
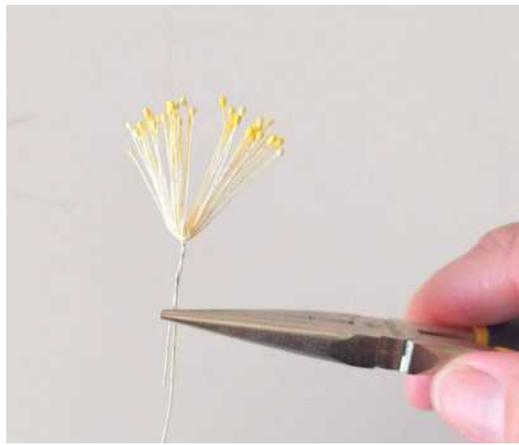
INGREDIENTS:

- Flower Paste Saracino – Pasta Bouquet
- Corn flour for dusting
- Saracino Green Gel Colour
- Saracino Powder Colours: Green – Pink – Yellow
- Edible Glue

EQUIPMENT:

- Non stick board
- Small rolling pin
- Ball tool
- Foam pad
- Groove board
- Petal cutter and veiner
- Leaf cutter and veiner
- White flower wire gauge 28
- Green flower wire gauge 26
- Flower tape green – brown
- Small head stamens
- Wire cutter
- Paint brushes
- Kitchen paper





STEP 1 To make the centre of the blossom take about 12 small head stamens and twist a 28 gauge wire to secure at the centre.

STEP 2 Lift the two sides up and twist the wire firmly with the wire cutter to keep the sides in shape.

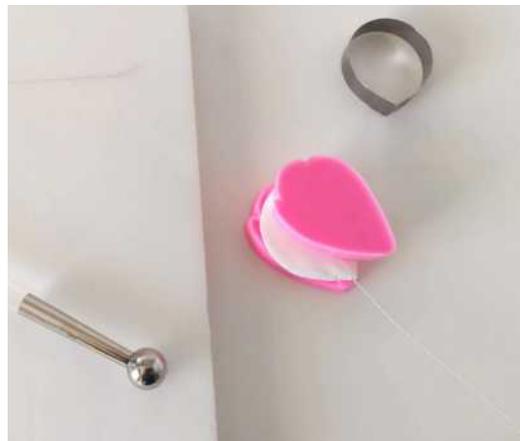
STEP 3 Take another small length of wire and wrap around the stamens as it is shown in the picture.



STEP 4 Wrap the stamens and the wire with green florists tape.

STEP 5 To make the petals dust the board with a small amount of corn flour. Roll out the flower paste with a rolling pin on the board over one of the grooves.

STEP 6 Cut out 5 petals for each flower with a leaf cutter.



STEP 7 Add some edible glue at the end of the 28 gauge wire. Insert the wire into the groove. Pinch the bottom of the petal gently to secure it to the wire.

STEP 8 Move the petal onto a foam pad and thin the edges of the petal with a ball veiner.

STEP 9 Press each petal firmly into the veiner to form the veiner pattern.



STEP 10 By using the corner of your cutter cut a small notch at the top of the petal.



STEP 11 Let the petals dry overnight on a former to give definition and shape (we do not want flat petals).



STEP 12 To make the leaves roll out a small amount of green flower paste on the groove board.



STEP 13 Cut out leaves using the leaf cutter in two different sizes.



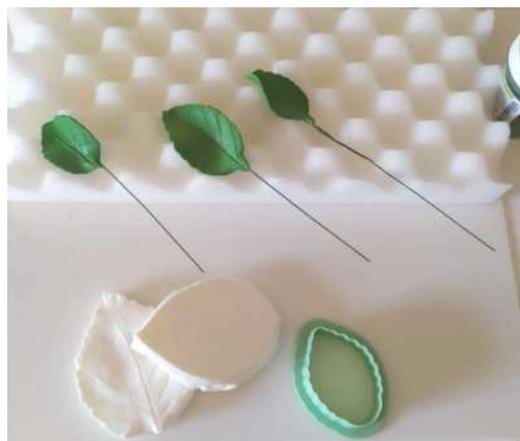
STEP 14 Add some edible glue at the end of the wire insert into the groove of the leaf.



STEP 15 Move the leaf onto a foam pad and thin the edges with the ball tool.



STEP 16 Move the leaf onto the veiner and press firmly to shape the pattern



STEP 17 Let them dry on a foam. If you wish you can also dust the leaves with Saracino green powder or you can use confectioner glaze, to shine the leaves.



STEP 18 To make the buds take a 24 gauge wire and make a small hook at one end. Roll a small ball of white paste and form a cone shape to create the bud. Add some edible glue to the hook and insert it into the bud. Press the bud onto the wire to secure it



STEP 19 For the 'blooming' flowers roll out white flower paste and cut out 3 small and 3 large petals for each bud.



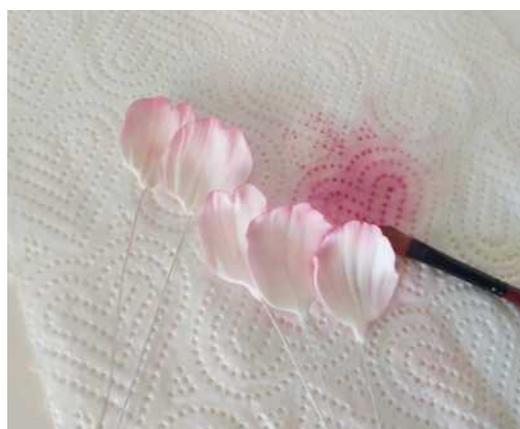
STEP 20 Thin the edges with the ball tool.



STEP 21 Press the petals into the veiner and let them dry and form for 10 minutes.



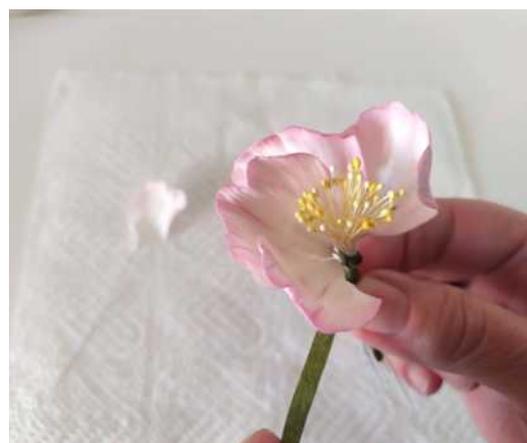
STEP 20 Fix the 3 small petals around the bud and then the 3 large ones over the smaller petals. Use a little edible glue on each petal.



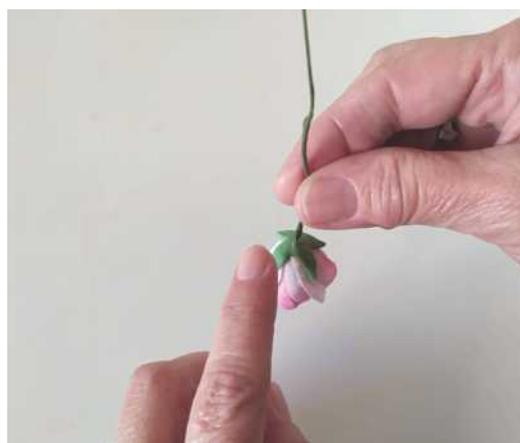
STEP 21 For the flowers already 'bloomed' dust the petals using pink powder colour and a soft brush.



STEP 22 Using green florist tape attach 2 petals to the stamens.



STEP 23 Add the other 3 petals around and bind them one by one.



STEP 24 For the 'Blooming' bud dust with pink powder colour and a small soft brush. Add a small green calyx onto the base of the bud.



STEP 25 Tape one blossom with a bud and one leaf or more, using green tape. Add the rest of the leaves and flowers.



www.cerartmilano.com



416/KPA



416/KSET/300



416/KPB



416/KSB



416/KB85 - 416/KB90



416/KP591



416/KSET/TF5



416/KSET/CP



416/K6025

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