

FREE Digital Edition - July 2021

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We Love Pastry



TUTORIALS

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Story

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Cake Gallery With a WOW
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COCOA BUTTER
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PAOLO ZOLLA
DIRECTOR

“Working with sugar paste is like going through some sort of natural therapy. It helps me clear negative thoughts from my mind, by taking me to a parallel world ruled by serendipity, peace and joy”

-Maria Zienna

WELCOME

Can Cake Design be considered some sort of therapy?

Recently, I spoke with a cake designer who told me “Working with sugar paste is like going through some sort of natural therapy. It helps me clear negative thoughts from my mind, by taking me to a parallel world ruled by serendipity, peace and joy” (Maria Zienna).

It is not the first time that I have heard this kind of thought relating to cake design, and I also hear similar thoughts during other creativity fairs. Observing artists working on their ideas, wherever these ideas are developing, either on an embroidery design or an origami/wafer paper creation, or while kneading some sugar paste, it has always given me the impression that these activities would create a perfect internal balance.

It is as if the artists’ hands are connected to their hearts.

It feels as if artisanal activities, whether it is painting, playing a musical instrument or modelling sugar paste, transfer positive vibrations to one’s soul. Consequently, by receiving attention and affirmation, the soul brightens up and creates happiness.

There is an old Italian saying that goes like “everything handmade is made with the heart”, and I sincerely believe this is the case.

Hands and heart are strictly connected, and I believe that expressing passion through cake design might also be therapeutical.

All in all, artistic expression has been playing an active part in the healing process of deep psychological disorders for a very long time.

I’ve received thousands of photos from cake designers all over Europe and the rest of the World, and all of these photos share the same high level of creativity and skills that cake designers apply to their creations and I perceive that behind this creativity there is a great amount of internal peace.

Can we say then that cake design is some sort of therapy? I do not have any scientific evidence on my side to prove this but I’m sure that this activity can surely lead to relaxation and personal wellness.

Of course, in order to obtain the most benefit from this “cake design therapy”, we strongly suggest that you use high-quality products that won’t give any trouble whilst using them, which will help you express what your heart is storing. These products are of course Saracino’s.



SYLWIA PRICE
EDITOR

Hello again! How nice to see you flicking through our 7th edition of 'We love Pastry'. It is just unbelievable how time has flown. It only seems like yesterday we were publishing our 1st edition.

We are growing stronger each month and we would like to thank you for your support and all the beautiful messages we keep receiving from you. I am proud to say that so far, our May Edition has been downloaded over 23,000 times and this number keeps growing and growing.

We are extremely happy to see that, together with the Artists from around the world who contribute to the magazine, we can help you become better and learn new skills and techniques.

This issue is dedicated to colours and children. Children are after all a rainbow in our lives bringing lots of colour!

You will find 11 amazing tutorials for beginners to advanced. You will learn modelling tips, how to paint with cocoa butter and to make delicious cheesecakes using Saracino natural food flavourings.

As always, all the Artists have put in lots of effort and time to create something for you that we hope is interesting and easy to follow.

You can read Carla Rodrigues' story and she will also show you how to have fun creating a sweet table with your children! Angelika Chwyc will share her knowledge on the secrets of Cocoa Butter. This is an amazing medium to use, and you really should give it a go!

Don't forget to check out last month's lucky winners and why not take part in our monthly word search where you can win Saracino products worth £25.00?

Grab yourself a drink, put your feet up in the sunshine and enjoy looking through beautiful collaborations and inspiration from various Artists from around the world. Have you spotted your cake in the issue? If so, contact us for a downloadable badge to share this great news with everyone!

Please enjoy and remember to share pictures with us if you have used any of the tutorials.

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Take care everyone and see you next month!

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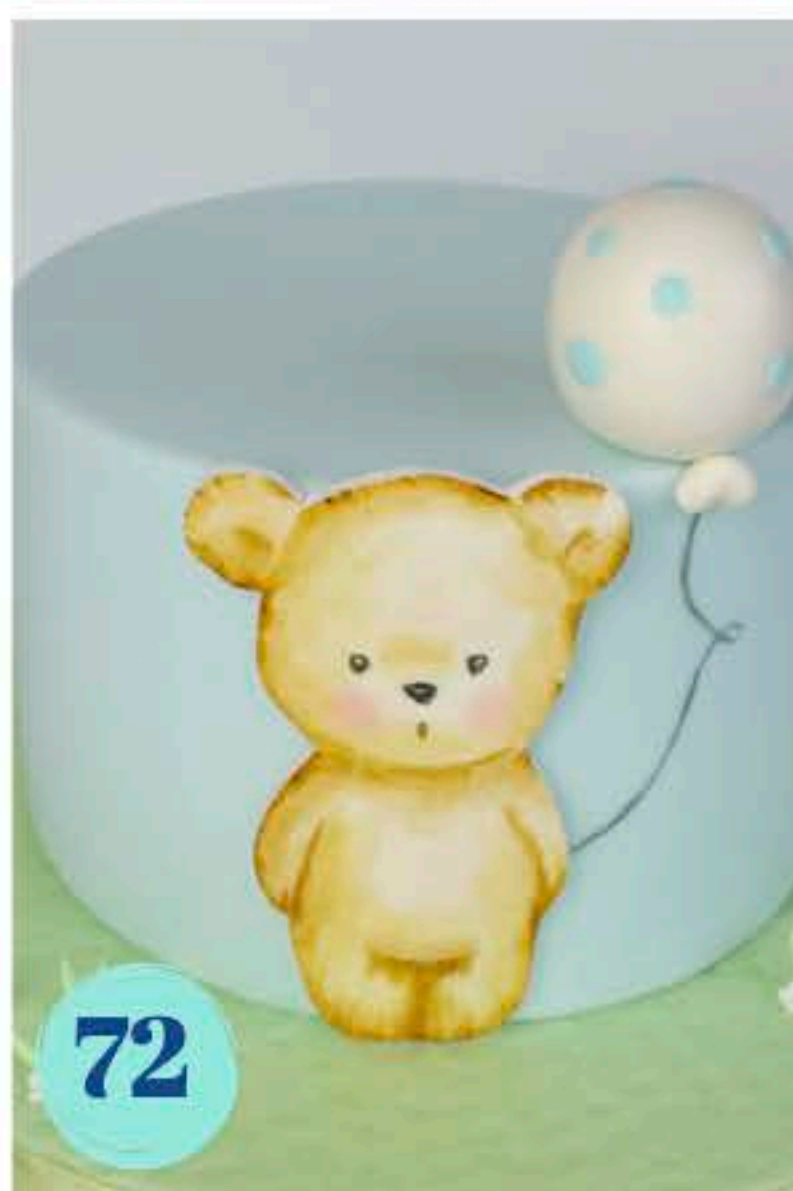
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Perfect paste for small to medium modelling projects



PASTA BOUQUET

Perfect for flower and foliage making



MODELLING CHOCOLATE - WHITE

Perfect for chocolate decorations and modelling



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Colourful Forest





CAKE DESIGNER
Valentina Bres

Borne in Transylvania, Romania and have lived in Grenoble, France for 19 years.

I started my Business "Rêves et Gâteaux" 10 years ago.

I share my passion and my cake design creations on my Facebook page and blog.

I like to participate in international collaborations and challenges. In 2016 I won a Cake Master Award with 'The French Cake Union Collective' and our project: The Cube.



[REVESETGATEAUX](https://www.facebook.com/REVESETGATEAUX)

You will need

INGREDIENTS:

- Cake tiers: 15cm diameter x 14cm high and a 10cm diameter x 10cm high
- White Pasta Top
- Gel colours: brown, green, red and blue
- Wafer Paper 0.27
- Cake Gel
- Powder colours: yellow, green, brown and blue
- Pasta Bouquet
- Isomalt
- White Pasta Model
- Liquid shiny
- Clear alcohol
- Almond flour
- White flour
- Eggs
- Sugar

EQUIPMENT:

- This cake does not require any other tools than the basic equipment.



STEP 1 Cover a 15cm diameter x 14cm high tier and a 10cm diameter x 10cm high tier with white Pasta Top.



STEP 2 Paint the cake with a brush, sponge or airbrush in shades of brown and meadow green.



STEP 3 For the bark, colour 100g of Pasta Top in shades of light brown and dark brown.



STEP 4 Roll the two brown pastes and a white paste to elongated sausage shapes and position side by side.



STEP 5 Mix the colors until you get a beautiful, well-marked marbling.



STEP 6 Roll out the sugar paste to a thickness of 3mm.



STEP 7 Cut out a 50x14cm rectangle. I worked in two parts of 25x14cm to make it easier.



STEP 8 Apply a thin layer of Cake Gel with a brush. Optionally you can mix CMC with water to make your own glue.



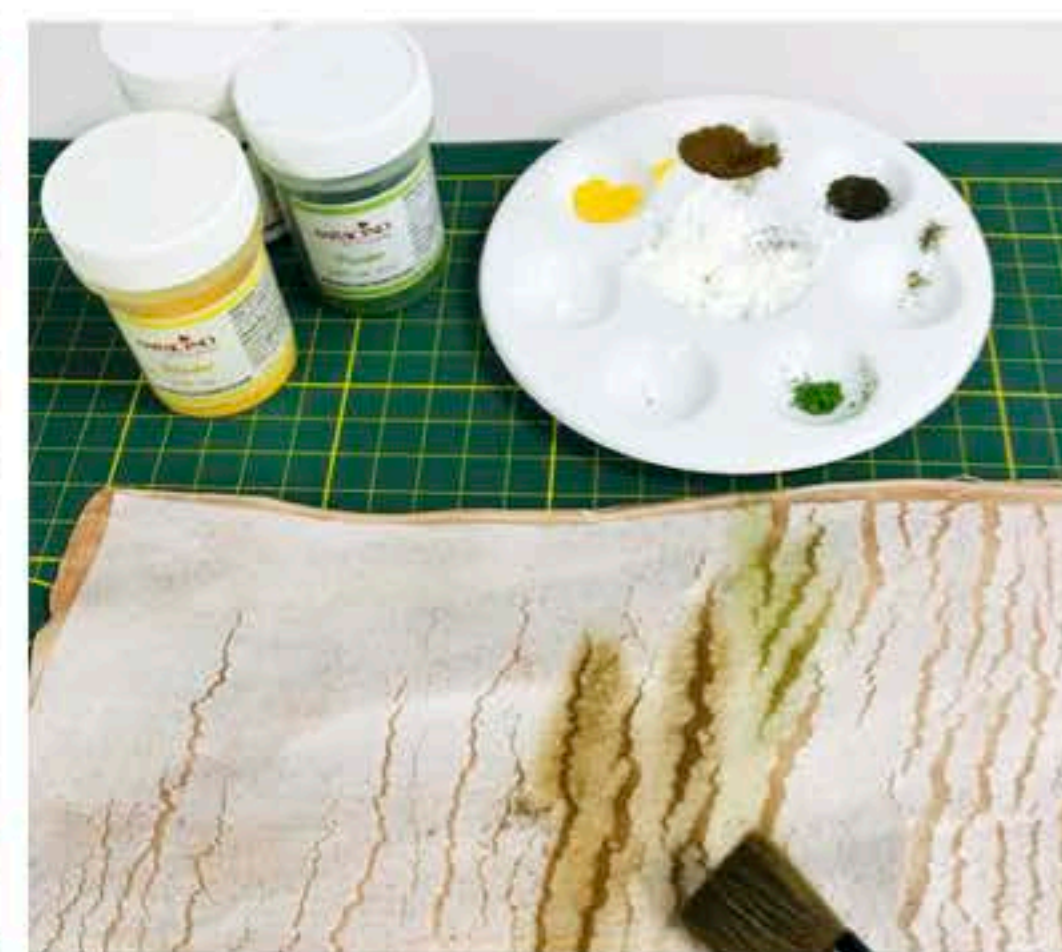
STEP 9 You will need 0.27 Saracino wafer paper sheets.



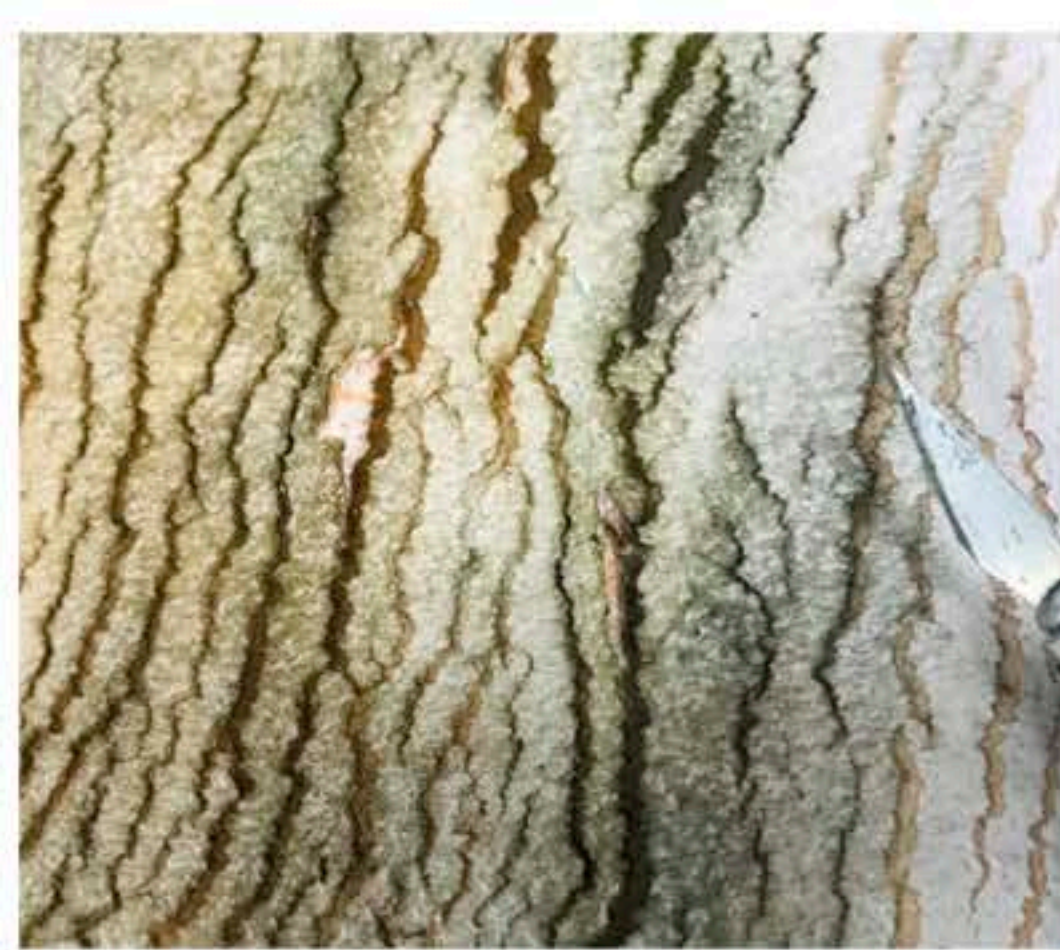
STEP 10 With a wafer paper sheet cover the strip of sugar paste. Be careful to put the rough side of the sheet facing up with the smooth side against the paste. Roll out in all directions.



STEP 11 As you roll the wafer paper will tear and you will get a wood bark effect. Continue to roll to exaggerate the cracks and get the look you want to achieve.



STEP 12 Using Saracino powder colours and a soft flat brush dust the cracks in shades of brown and green. The goal is to create a wood bark effect.



STEP 13 You can exaggerate the cracks and give a slight 3D look by lifting with a scalpel blade.



STEP 14 Emphasize the cracks with a darker shade of colour.



STEP 15 Trim the edges to return to the 50cmx14cm strip we had at the beginning.



STEP 16 Cut into strips approximately 4cm wide.



STEP 17 Roughly tear the top of the strips to a length of 2 – 3cm.



STEP 18 Using dark brown powder colour, dust the edges of the strips. Glue the strips to the cake using Cake Gel.



STEP 19 Prepare a small sponge cake with: 15g Saracino almond flour, 15g white flour, 15g sugar, 50g egg white and a little yellow and green powder colours.



STEP 20 Whisk the egg whites. Mix them to the rest of the ingredients. Microwave for approximately 3 – 5 minutes.



STEP 21 Allow the sponge to cool.



STEP 22 Crumble the sponge cake.



STEP 23 Fix the cake pieces onto the main cake using Cake Gel.



STEP 24 For the grass effect. Use a coffee grinder or blender to mix some Saracino almond flour with yellow and green powder colours.



STEP 25 Use this mixture to complete the "grass" look on the cake. Fix using a thin layer of Cake Gel.



STEP 26 For the mushrooms colour small amounts of Pasta Model with light brown, blue and red gel.



STEP 27 For the mushroom stems use the light brown coloured paste. First roll a ball and use your fingers to roll into a teardrop shape.



STEP 28 We will need three stems like this one. Make each of them slightly different size and shape.



STEP 29 Take a ball of the light brown Pasta Model. Use a ball tool to hollow out and form a mushroom cap.



STEP 30 Repeat for the three mushrooms. Fix the caps to the stems using a little glue. Allow to dry.



STEP 31 Use a soft bristle brush and brown powder colouring to dust shadows on the stems.



STEP 32 With brown gel colour diluted with clear alcohol paint the caps. Add layers of varying colour to give a velvet effect.



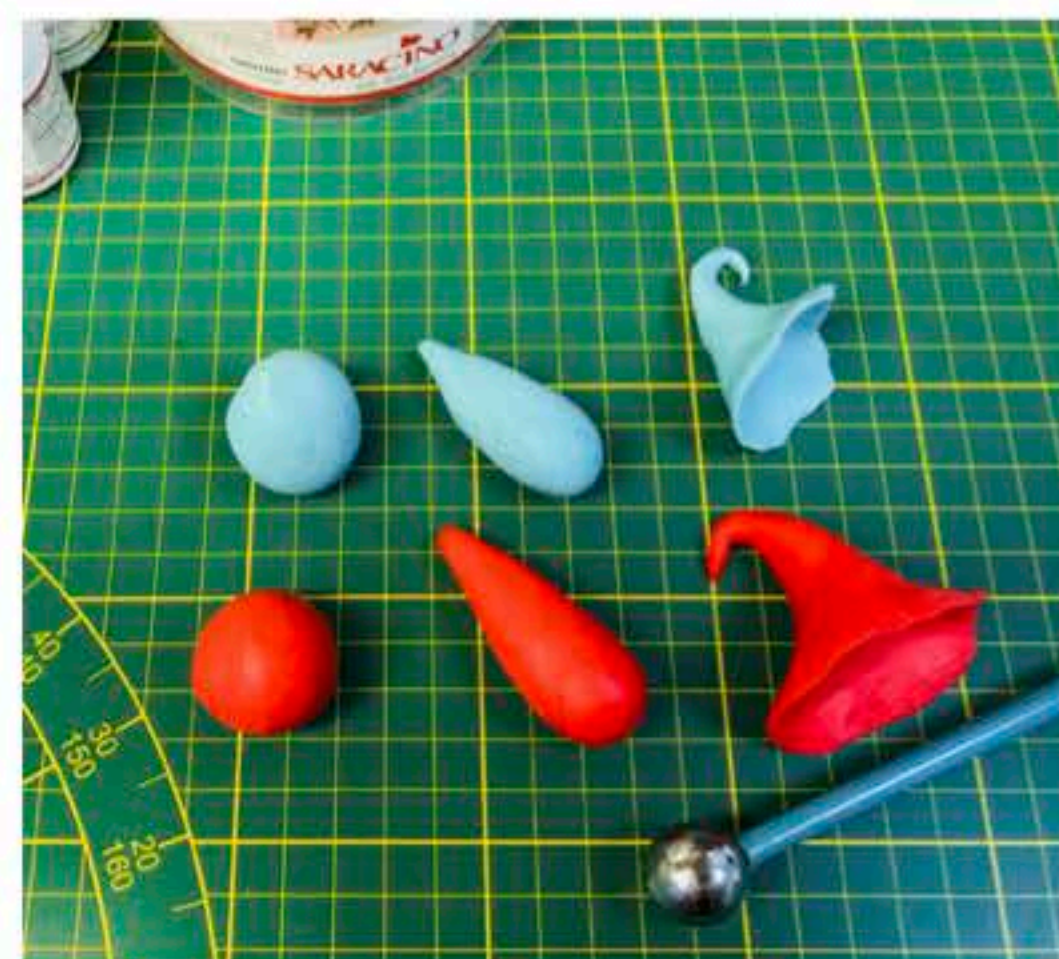
STEP 33 Allow to dry and fix the three mushrooms to the cake. For the shiny cap effect you can use Saracino Liquid Shiny.



STEP 34 For the coloured mushrooms: Use the coloured Pasta Model to create the mushroom stems. I find a Dresden tool helps at this stage.



STEP 35 You will need to make three or four stems depending on how many mushrooms you want on your cake.



STEP 36 As shown previously using a ball tool model the mushrooms caps using the red and blue Pasta Model.



STEP 37 Make in different shapes and sizes.



STEP 38 Paint the stems brown using Saracino brown colour gel diluted in clear alcohol.



STEP 39 Fix the caps to the stems with a little Cake Gel.



STEP 40 Paint the caps with blue and red gel colour.



STEP 41 Make small pieces of sugar paste for the mushroom "spots". They should not be circular and need to be irregular. Allow to dry.



STEP 42 Insert a cocktail stick into the stem of the mushrooms. Fix to the top of the cake.



STEP 43 Add the mushrooms wherever you would like them to be.



STEP 43 Make little daisies or other flowers with a little white and yellow Pasta Top. I used a silicone mould, but a cutter will suffice.



STEP 44 Print or paint butterflies on Saracino Wafer paper.



STEP 45 Cut out the butterflies and glue them to a thin layer of Pasta Bouquet coloured with pale pink.



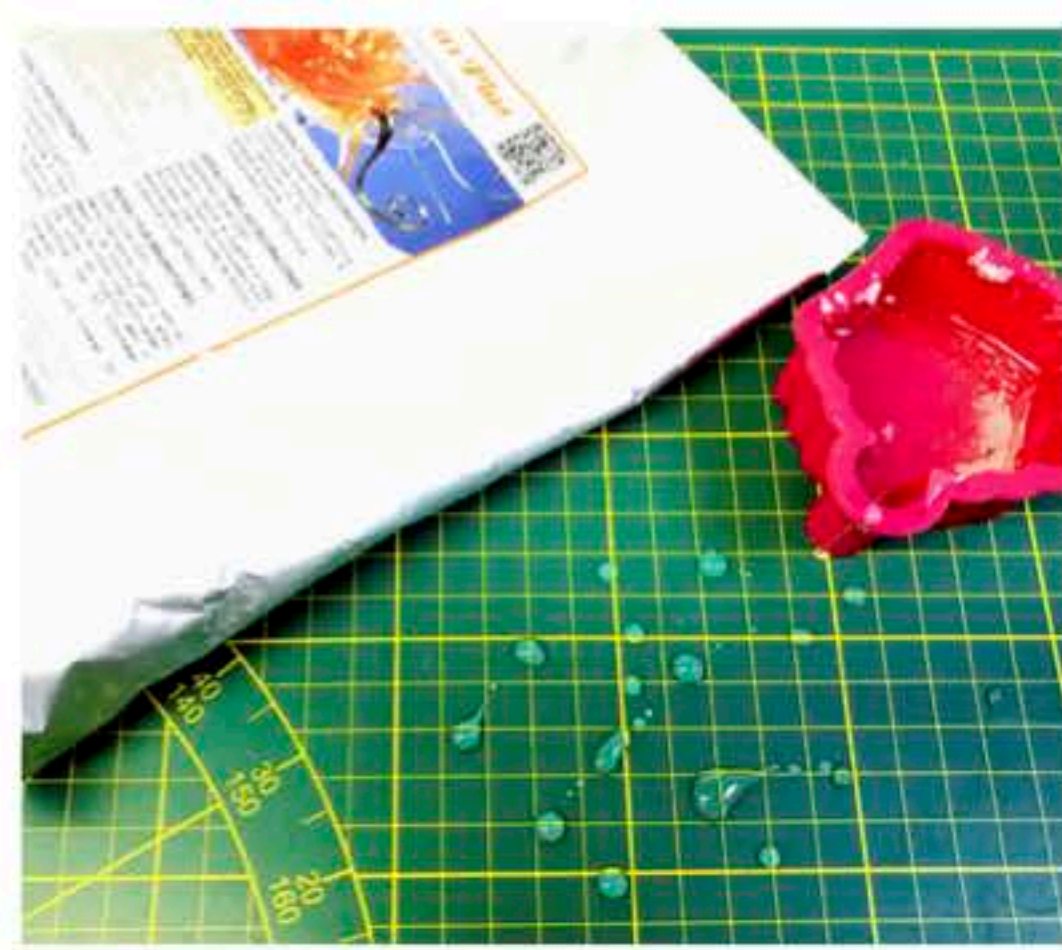
STEP 46 Using a sharp knife cut out the butterflies.



STEP 47 Smooth the edges to remove any rough cuts. Bend the butterflies at the centre and position to dry.



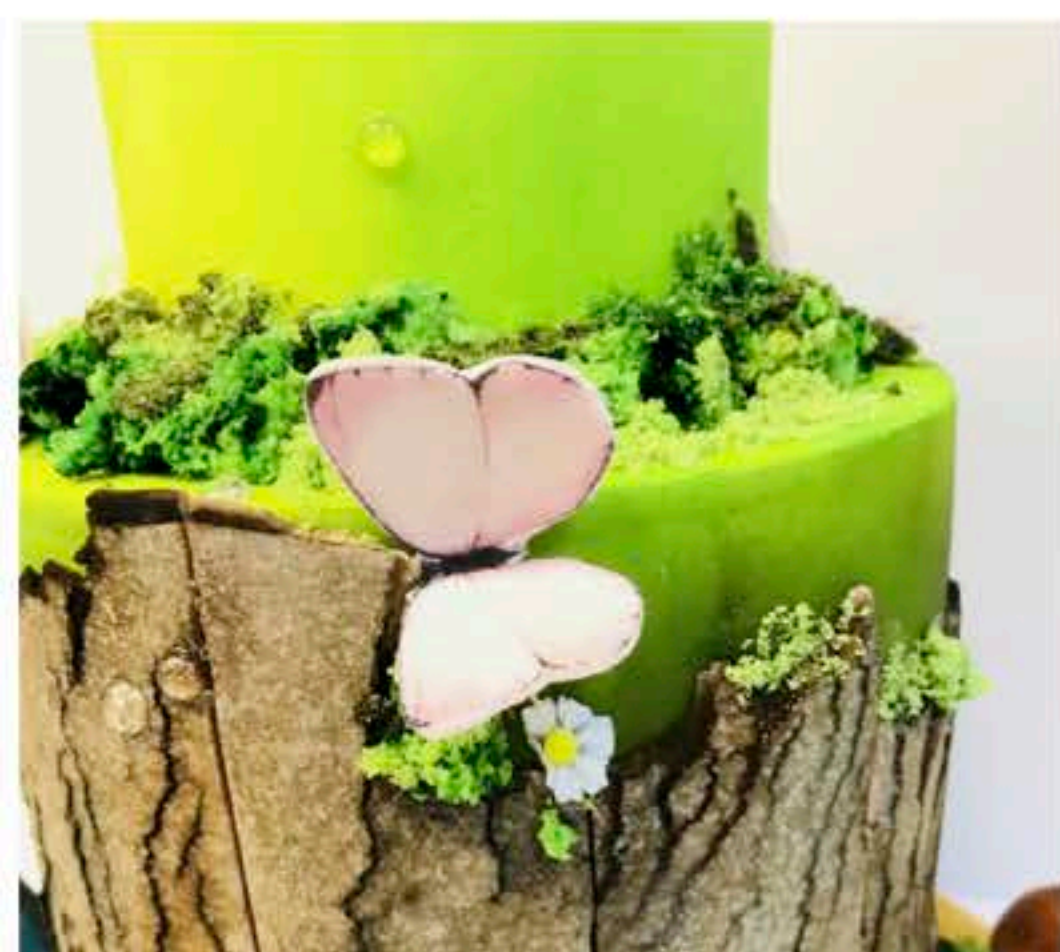
STEP 48 For the moisture drops add Saracino isomalt to a silicone mould.



STEP 49 Melt in a microwave and drip onto a silicone mat. Allow to harden.



STEP 50 Glue the butterflies to the cake. Add the dew drop isomalt pearls.



STEP 51 Apply more butterflies.



STEP 52 And more grass if you think it's needed.



Ta Da! Your cake is ready.

Learn

From artists around the globe



Practice

And practice to get better

Your amazing results with us



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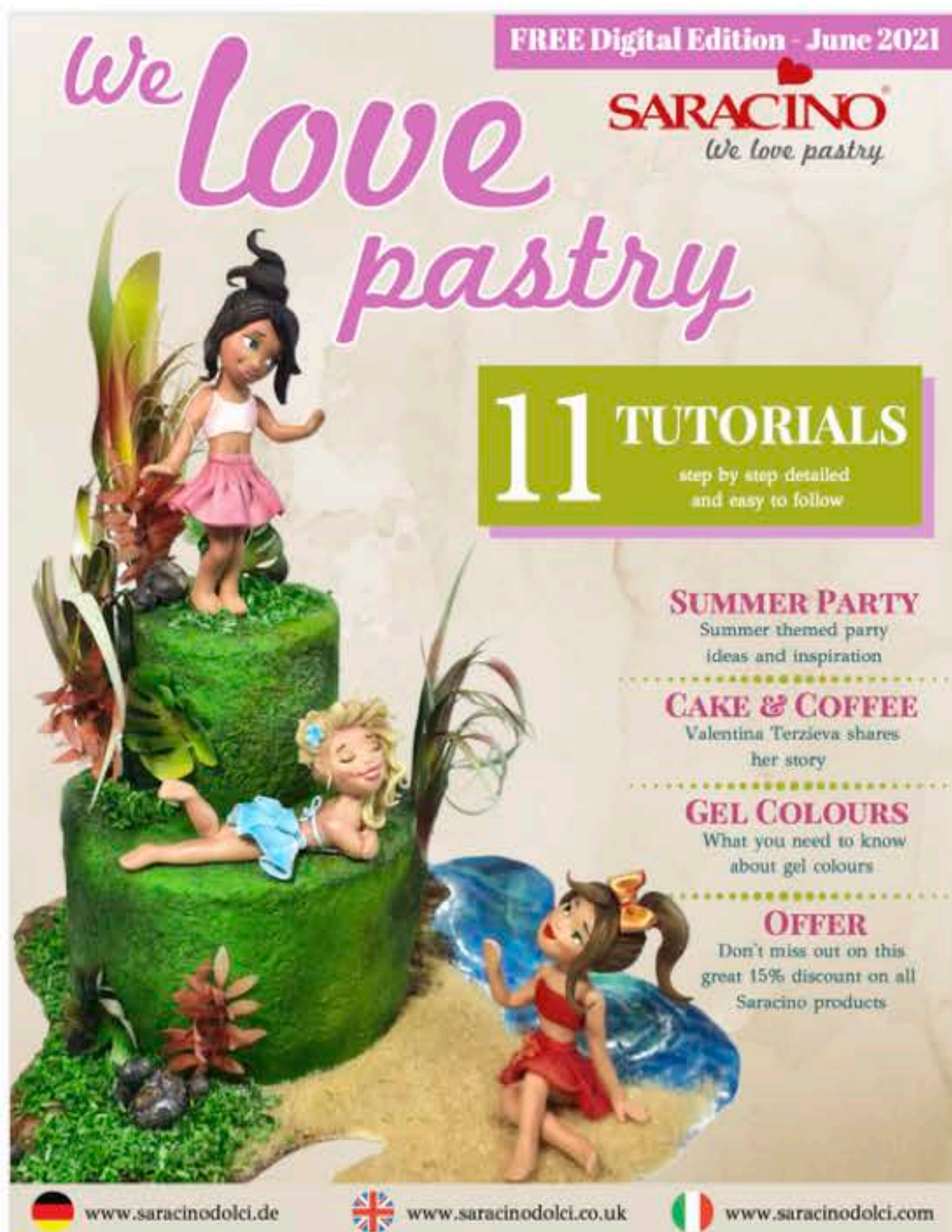
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Cute 1st
Birthday
Cake





CAKE DESIGNER

Magdalena Zimmerman

I began my journey with cake making 5 years ago.

I am self-taught, including learning new techniques and the art of modelling and sculpting. Each order I receive allows me to learn something new and this helps me to continuously grow and improve.

I put my whole heart into every order and these are individualised to contain my great attention to detail.

Cake making brings a lot of happiness into my life and with every order I cannot wait to see the final effect. By doing what I love to do I am able to put a smile on my Customers' faces and this gives me great satisfaction.



MAGDALENA ZIMMERMAN
CAKE ATELIER

You will need

INGREDIENTS:

- Saracino Pasta Model: white, light skin and black
- Saracino Pasta Bouquet
- Saracino white Pasta Top
- Saracino Sweet Lace white pearl
- Saracino powder colours: white, light skin tone, pink, brown and light gold
- Saracino gel colours: black, brown and pink

EQUIPMENT:

- 6 inch Cake Dummy
- 10 inch Cake Drum
- Rolling pin
- Sharp knife
- Dresden tool
- Small, medium and large ball tool
- Number 12 Piping Tip
- Skewers and wooden toothpick
- Green Floral Wire - 22 gauge
- Green Floral Tape
- Soft brushes
- Small paint brush
- Cake lace mould (I used Marvelous mould)
- Mini bows silicone mould
- Number 1 Cookie Cutter
- Edible glue
- Gold Washi Tape



PREPARE YOUR CAKE & CAKE BOARD:

Add 3 drops of pink gel colour and one drop of brown to Saracino Pasta Top. The colour can be deepened and modified by adding more colour. Cover the cake and cake board. Add a name if you wish. Attach the washi tape around the cake board. Set aside to dry.





STEP 1

PREPARE THE PASTE:

To the white Pasta Model, add a small amount of the pink gel colour and a little brown colour (this way you will get dusty pink). You will also need light skin tone, black and white paste. For the head knead a ball and roll it with your hand.

For the eyes:

- Using the tool with a small ball, form a half-circle for the eye sockets.
- Using the cutter, cut out small circles from the skin tone and cut off the bottom with a knife to give a flat edge.
- Place into the sockets of the eyes
- Using your fingers roll two thin sausage shapes with one pointed end and fix them over the eyes, then shape and blend them with the Dresden tool to form the eye lids.

STEP 2

TO CREATE THE FACE:

- Using light skin tone paste roll a long flat sausage shape for the cheeks and mouth area.
- Using a tool with a large ball, make a dent for the mouth
- Fix to the face and shape / blend it
- Shape the nose pieces and teeth, fix them to the mouth and make a line below the nose
- Prepare the details for the eyes and eyelashes. Fix oval eyes where shown, make a line on them with the Dresden tool and fix the black line eyelashes into the line.

STEP 3

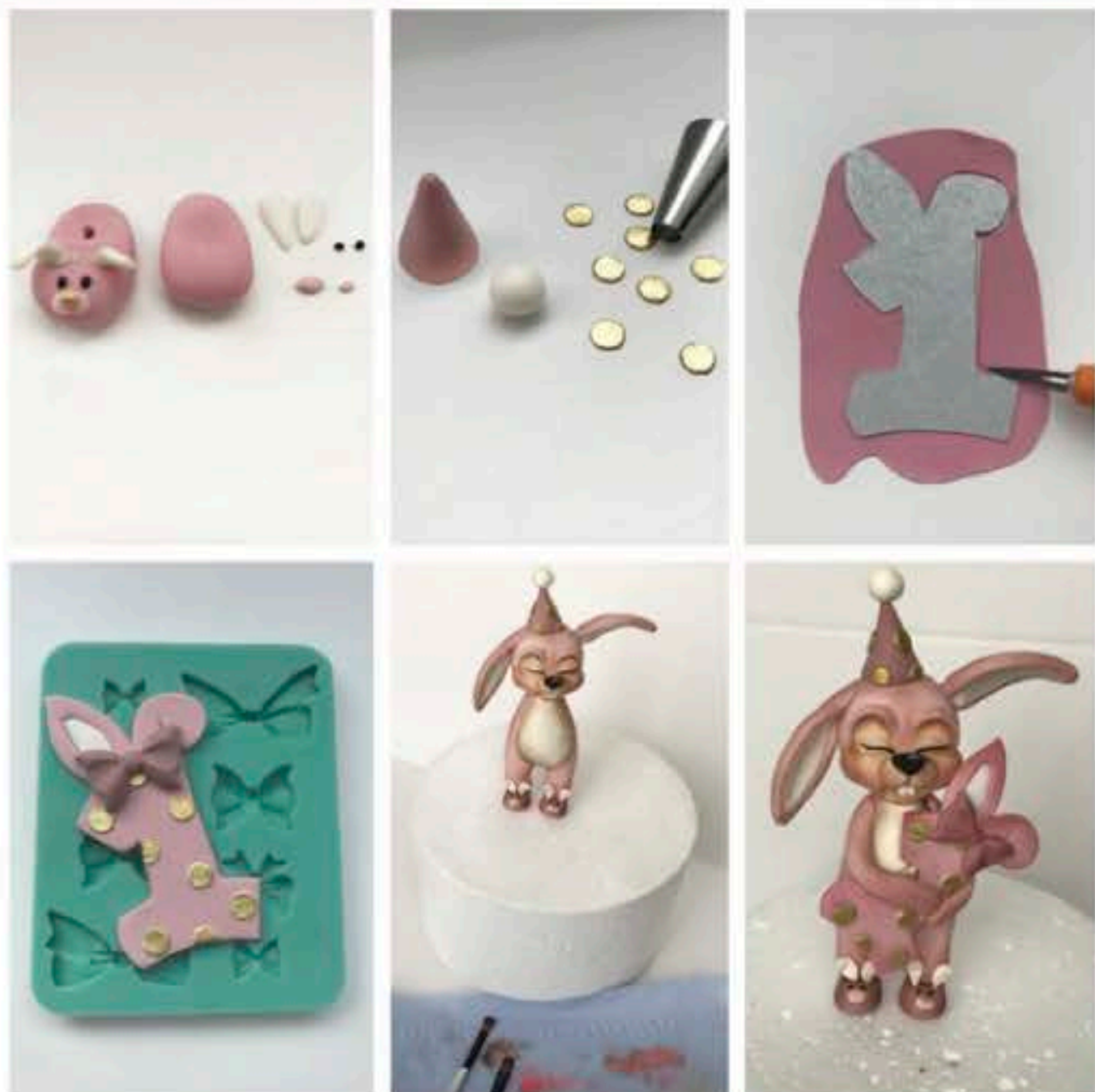
TO CREATE THE EARS, ARMS, TAIL & BODY:

- Use dusty pink to form the ears of the rabbit. For the arms roll the dusty pink colour into a long sausage shape. Cut diagonally into two equal parts. Roll a ball for the tail.
- Using a medium ball tool, shape the ears. Fill them with white paste.
- For the body form a large ball, roll it into a cone shape and flatten at the end. At the large bottom of the cone, make a dent in the centre with your finger and form the legs.
- Using white paste cut out a circle for the tummy
- Using the cocktail sticks as a tool, add texture to the tail.



STEP 4

Connect the head to the body using a cocktail stick, fix the ears to the required position, fix the white part of the tummy and the tail.



STEP 5

TO CREATE DETAILS:

- Prepare the slippers and a hat using the shapes shown in the pictures.
- Using Saracino Pasta Bouquet, cut a one shape (you can use a cutter for this) and decorate it. Your bow can be formed in a bow mould to the required size.
- Attach the bunny slippers and hat. Using a soft brush and powder colours add shade (I used brown and pink)
- Fix the rabbit's arms and fix the number one in them. Put on the cake!

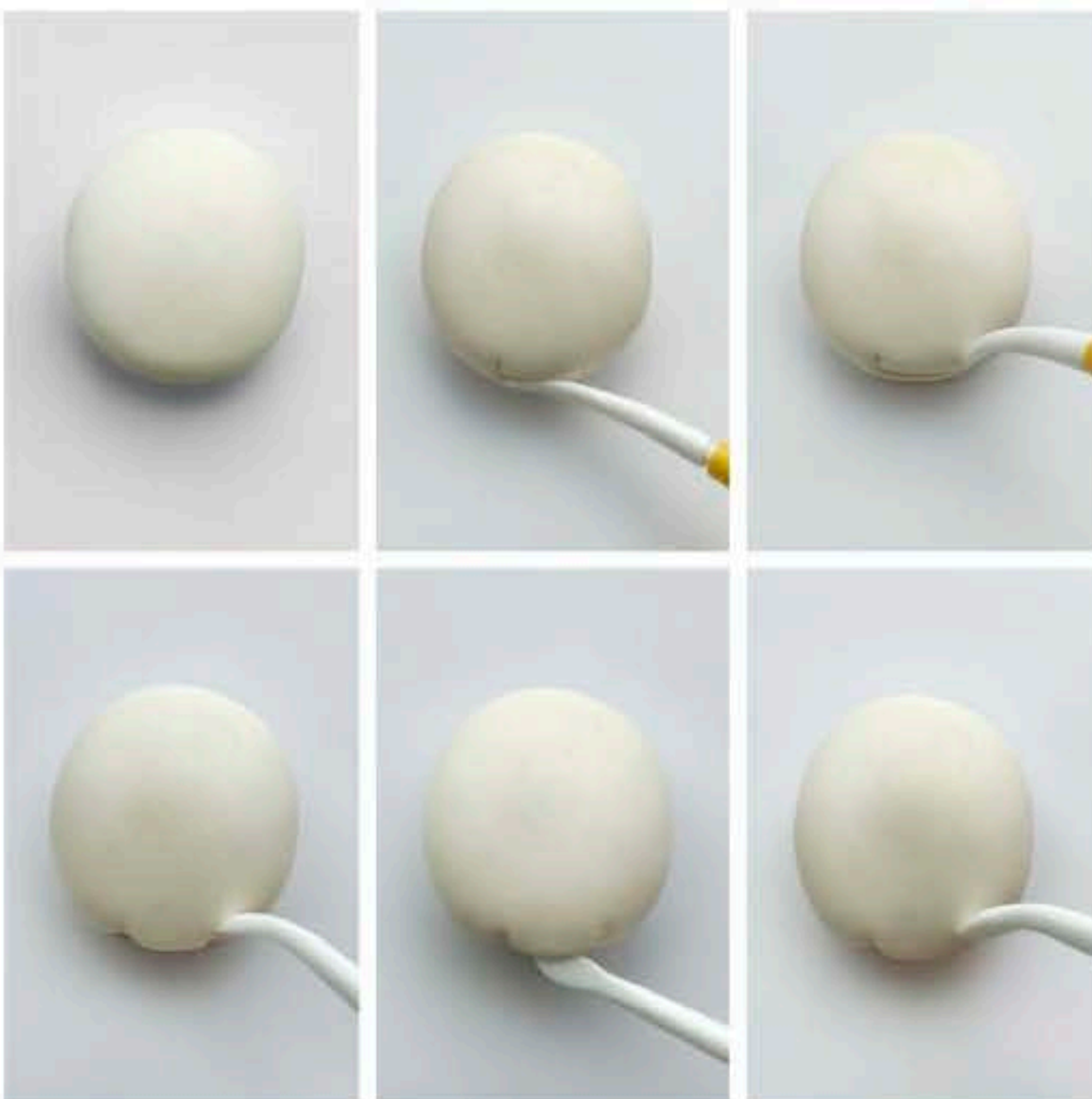
STEP 6

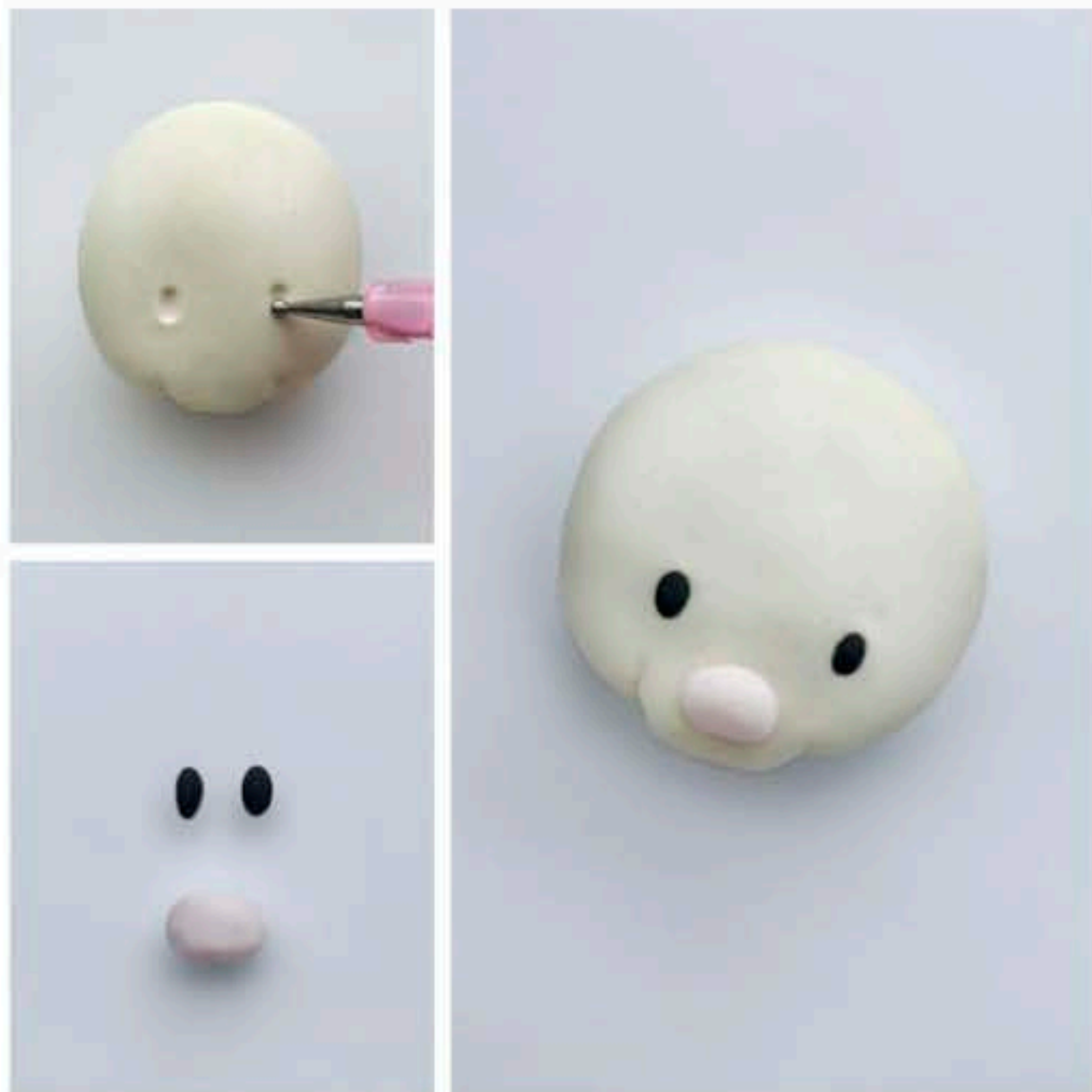
FOR THE SIDE BUNNY DECORATION:

Prepare the paste: Add a small amount of light skin tone to the white Pasta Model. You will also need black paste and a small amount of pink for the nose

For the head:

- Form a ball and shape it with your hands.
- Using the Dresden tool, make an incision in the centre of the lower part of the head for the mouth, then on the sides to shape the rabbit's face.
- Gently pull out the mouth and shape / blend the side





STEP 7

EYES & NOSE:

- Using a small metal ball tool, form oblong indentations for the eye sockets
- Prepare black eyes and a pink nose from paste
- Fix the eyes and nose to the bunny's face



STEP 8

FOR THE BODY:

- Form a cone shape and round it at the top, then smooth it with your hand.
- For the tail roll a ball. Add texture using the cocktail sticks.
- Attach the head to the body and fix the tail
- Prepare the rabbit's ears, hands and feet as shown
- Make a dent in the ears using a medium-sized ball tool



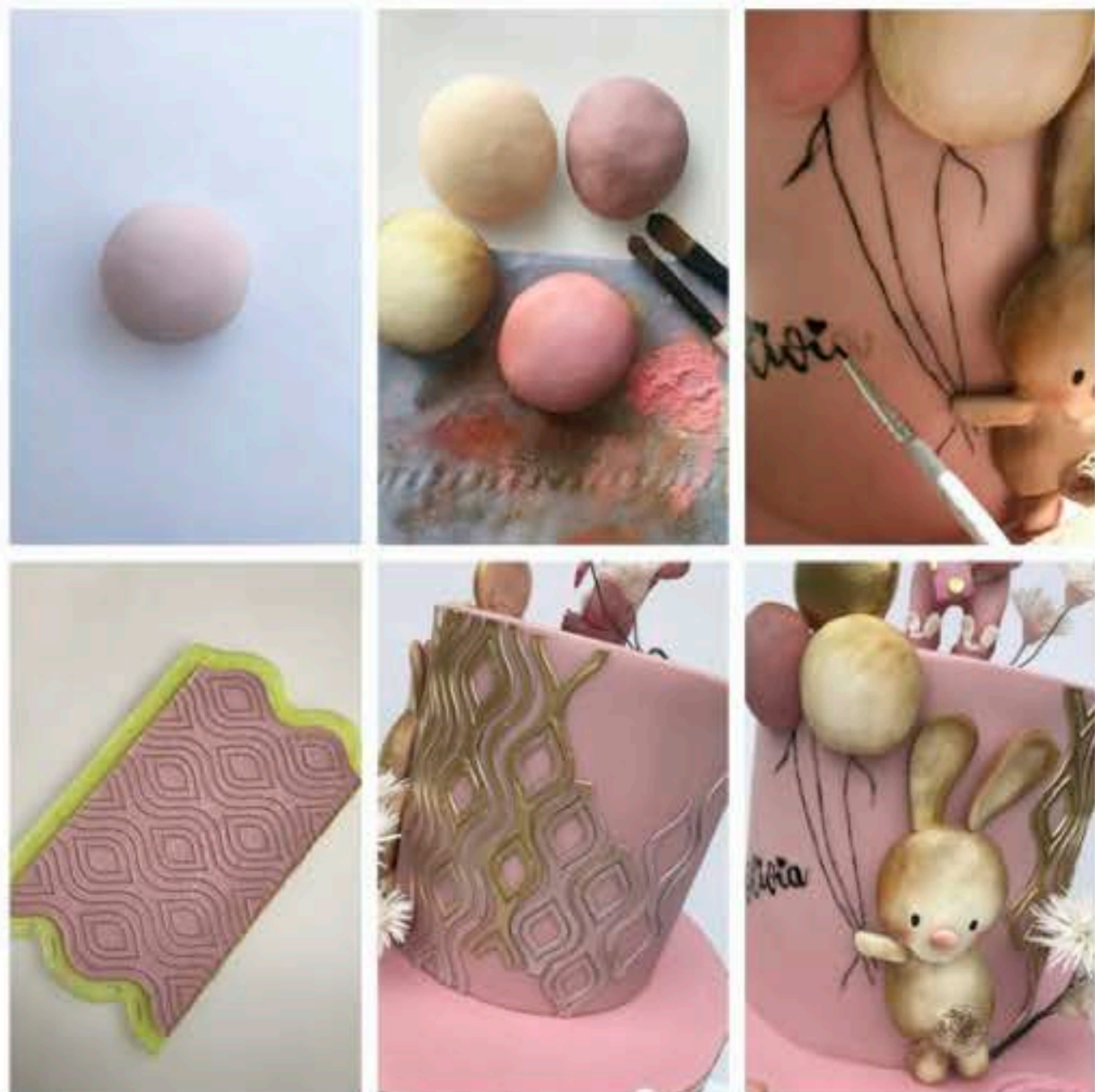
STEP 9 Fix the hands and feet. Using a soft brush and powder colours, shade the rabbit (I used brown, skin tone and pink). Use edible glue to attach the rabbit to the cake.



STEP 10

SUGAR FLOWERS:

- Using Pasta Bouquet roll out thinly.
- Using Pasta Bouquet fix a small ball to the end of a flower wire. Using your Dresden tool make lines on the ball and set aside to dry.
- Cut two strips 13cm long
- Use a knife to cut out narrow triangles in each strip
- Cut strips and fix around the flower centre.
- Allow to dry completely, then wrap the wire with floral tape and place on the cake. If inserting into the cake you will need a flower pick.



STEP 11

BALLOONS:

- Roll a Dusty pink ball and two light skin tone balls
- Flatten using your hand
- For two balloons – dusty pink and light skin tone, dust with Saracino powder colour (pink and brown)
- Paint the final balloon gold with Saracino light gold powder mixed with alcohol. Using edible glue, fix the balloons to the cake.

PATTERN:

- Add drops of pink and brown colours to the Saracino Sweet Lace Pearl. Mix.
- Place in the mould. You can use any Cake Lace mould (I used Marvelous mould)
- Let it dry completely. Due to the deep pattern my lace took 36 hours to dry completely.
- When the lace is dry, paint some parts gold and leave the rest in the Dusty pink colour
- Using edible glue, fix the lace on the cake

PAINTING THE NAME & THE BALLOON STRING:

- Use a pencil to make an inscription and add a string of balloons on the cake
- Using the Small paint brush, black gel dye mixed with clear alcohol, paint over the pencil details.



SARACINO SURPRISE BOXES
GO TO...



*Emma
Lewis*

*Margaret
Catriona
Carter*

*Tracey
Lewis*

CONGRATULATIONS!



MONTHLY COMPETITION
WINNERS

WIN

Would you like to win a Saracino Surprise Box Worth £25.00?

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To be in with a chance of winning a Saracino surprise box worth £25.00 all you need to do is find the one word from the list that is missing from the word search and email it to info@saracinodolci.co.uk including your full name and country you are from.

3 WINNERS will be introduced in our AUGUST issue.

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

R	O	C	H	O	C	O	L	A	T	E	U	I	S
F	M	Y	S	F	I	I	S	O	M	A	L	T	C
L	O	A	O	I	C	A	K	E	G	E	L	L	U
O	D	R	R	E	P	P	O	C	C	I	T	P	L
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A	N	I	Q	U	A	O	T	T	E	L	R	E	M
S	G	C	U	S	M	E	G	A	C	E	L	C	R
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E	E	N	B	L	S	L	C	O	I	A	L	S	M
R	G	G	U	L	U	O	I	P	C	L	W	L	T
U	N	Y	E	Z	A	L	G	W	C	L	S	A	I

- ISOMALT
- LESUPREME
- SCULTURA
- ROYALICING
- GLAZE
- PASTATOP
- MODELLING
- TIRAMISU
- CAKEGEL
- FLOWERPASTE
- COPPER
- SARACINO
- LACE
- CHOCOLATE
- MERLETTO
- FONDANT

*Rainbow
Unicorn Girl*





CAKE DESIGNER *Barbara Luraschi*

Barbara Luraschi, AKA Sweet Janis was born and lives in Como, Italy.

She discovered her passion for cake decorating in 2011. Her cakes distinctively tend to use pastel colours with modelling being a passion.

Her work has been featured in many international magazines. One of her pieces was featured in a Maya the Bee children's book. She travels the world to teach modelling classes and she is an online guest tutor for Pretty Witty Cakes. She was also a Saracino brand Ambassador.

Awarded Gold at the London Cake International Show in March 2015 and at the Birmingham Cake International Show in November 2015. Nominated finalist in the 'Modelling Excellence' Category at the Cake Masters Awards in November 2015.

She has taught in many shows around the world, including Cake International in Birmingham and London, American Cake Fair in Orlando, Soflo in Miami, Queensland Cake Expo in Brisbane, Australia, Cake Expo ICES, Nevada, USA and Cake expo ICES, Texas, USA.



[SWEET JANIS](#)

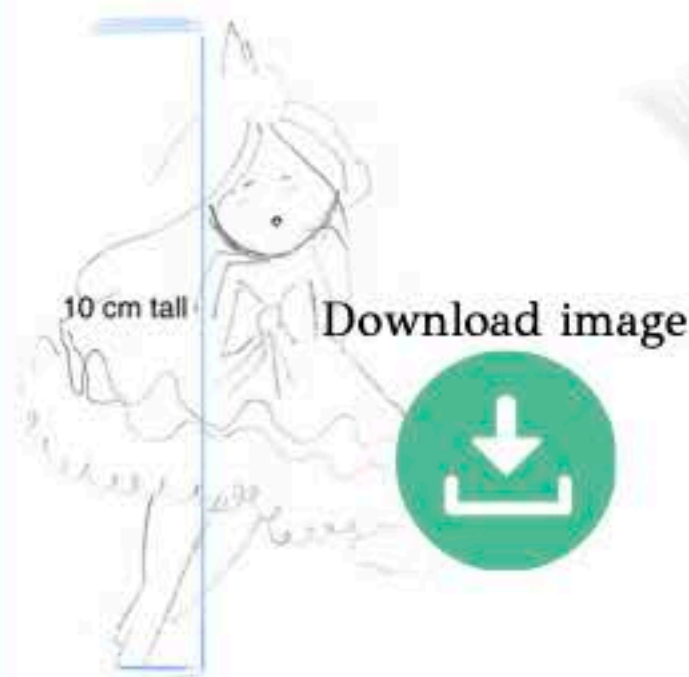
You will need

INGREDIENTS:

- Saracino white Pasta Top 500g
- Saracino Pasta Model:
 - white 100g
 - light green 100g
 - pink 100g
 - orange 100g
 - yellow 100g
 - tiffany 100g
 - fuchsia 100g
 - violet 100g
 - black 100g
 - light skin 15g
- Saracino gold powder
- Saracino Cake Gel
- Clear alcohol
- Saracino dust colours: light blue, brown and pink

EQUIPMENT:

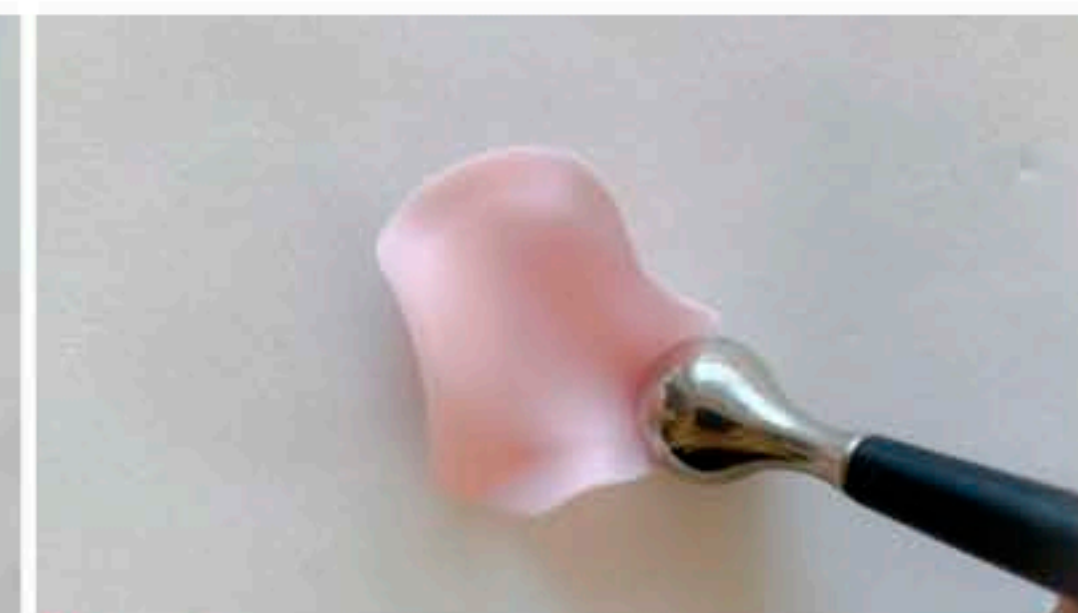
- Cake 15cm diameter x 13cm tall
- Cake board 20cm diameter x 2.5cm tall
- 3cm circle cutter
- Ball tool
- Modelling tools
- Rolling pin
- Brushes
- Cloud cutter
- Foam mat
- Exacto knife and Dresden tool
- Silicone brush
- Piping nozzles #3 #2
- Small oval cutter



STEP 1 Cover the cake and the board using white fondant Pasta Top.



STEP 2 Roll out some pink modelling paste quite thin. Cut some circles using the circle cutter.



STEP 3 Place the circles on a foam mat and thin the edges using the ball tool, pressing half on the edge of the circle and half on the mat.



STEP 4 Repeat for each circle and fold them like an “S” shape as in the picture. Leave them dry on the mat for few minutes before positioning them on the board.



STEP 5 Take one “petal” ruffle and stick to the side of the board, starting from the top, placing the other above slightly to the left. I used 4 petal ruffles of each colour. Use Saracino cake gel to help it stick.



STEP 6 Prepare the other petal ruffles in different colours. Fix next to the one previously fixed.



STEP 7 Repeat with all the colours keeping to the same sequence as you work around the board.



STEP 8 Cover the entire side of the board as in the picture.



STEP 9 Roll a 5g sausage shape of white Pasta Model. Use your fingers to shape the ankle and flatten the end for the foot.



STEP 10 Position the leg on the template to check you have the correct size. Model the other leg using the template as a guide. Use a sharp tool to mark the slipper outline.



STEP 11 Roll approximately 20g of white Pasta Model thickly and cut a cloud using the “cloud” cutter.



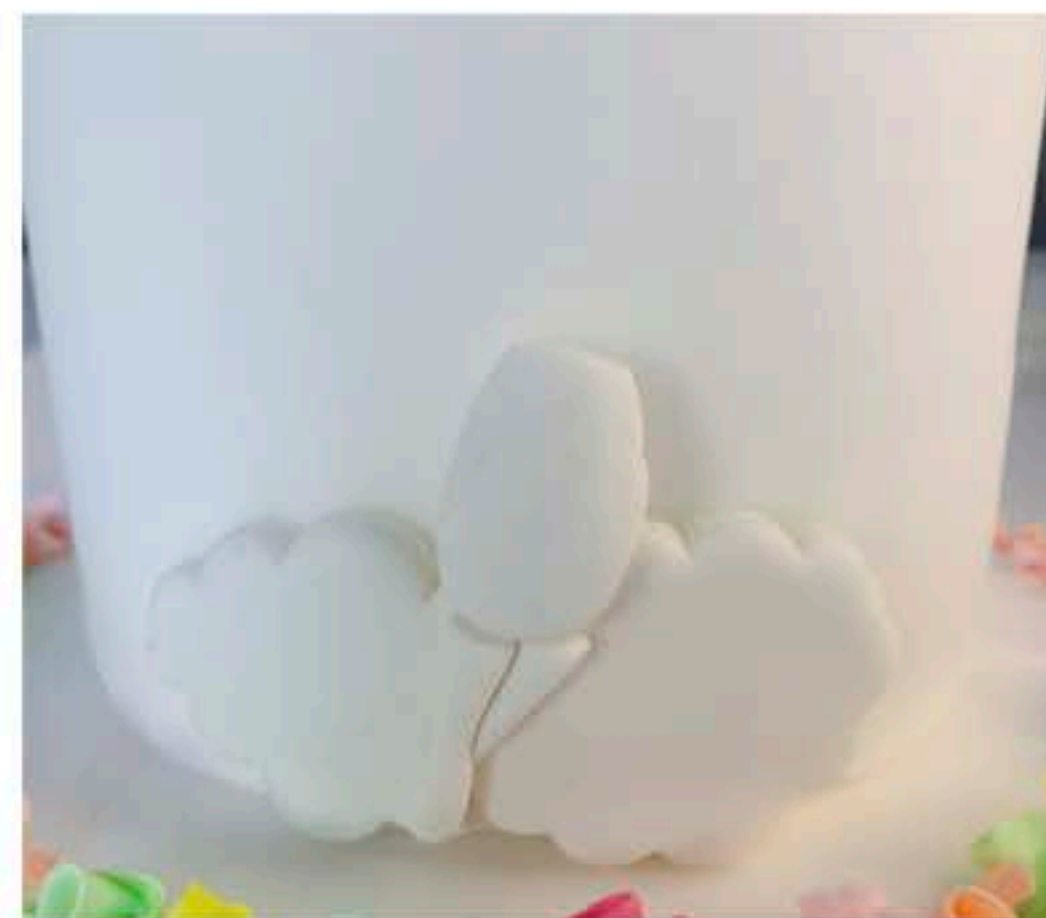
STEP 12 Make another cloud and fix them on the bottom of the cake side. Use a little cake gel to help them stick.



STEP 13 Position the legs we made previously on the clouds as shown.



STEP 14 Roll approximately 7g of white Pasta Model into a teardrop shape. Use the template as a size guide.



STEP 15 Position and fix the body onto the cake following the design of the template.



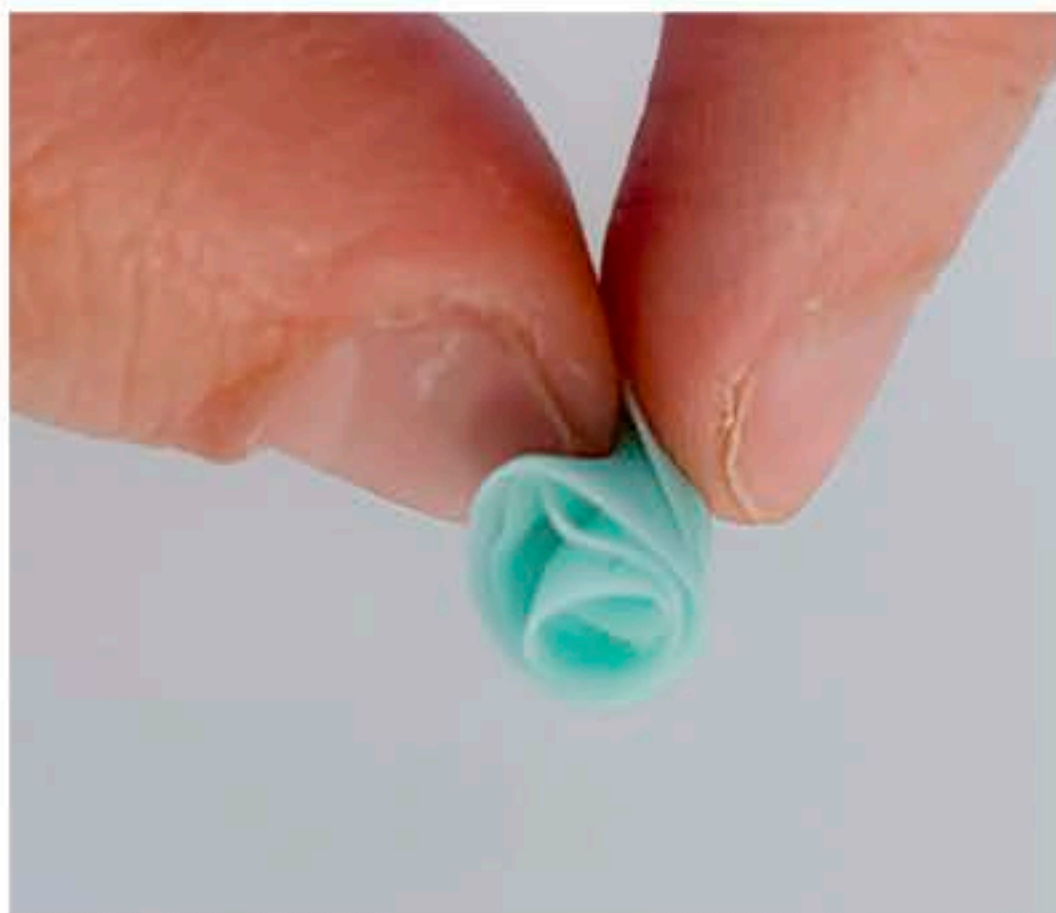
STEP 16 For the skirt roll approximately 5g of white Pasta Model thinly and cut a strip. Fold it as shown in the picture to make the pleats.



STEP 17 Position and attach the skirt to the body.



STEP 18 For the flowers on the dress roll a small amount of tiffany Pasta Model and cut a small strip.



STEP 19 Roll and fold the strip to make a small rose.



STEP 20 Make 3 flowers and fix them at the bottom of the skirt.



STEP 21 Repeat the same with different colours and continue until you decorate the entire bottom of the skirt.



STEP 22 Roll 5g of white Pasta Model and cut another strip. Fold it as you did before to make pleats and position it as a “second layer” over the first one and above the roses.

STEP 23 Roll a 6g ball of light skin Pasta Model using the template as a guide for the size needed.

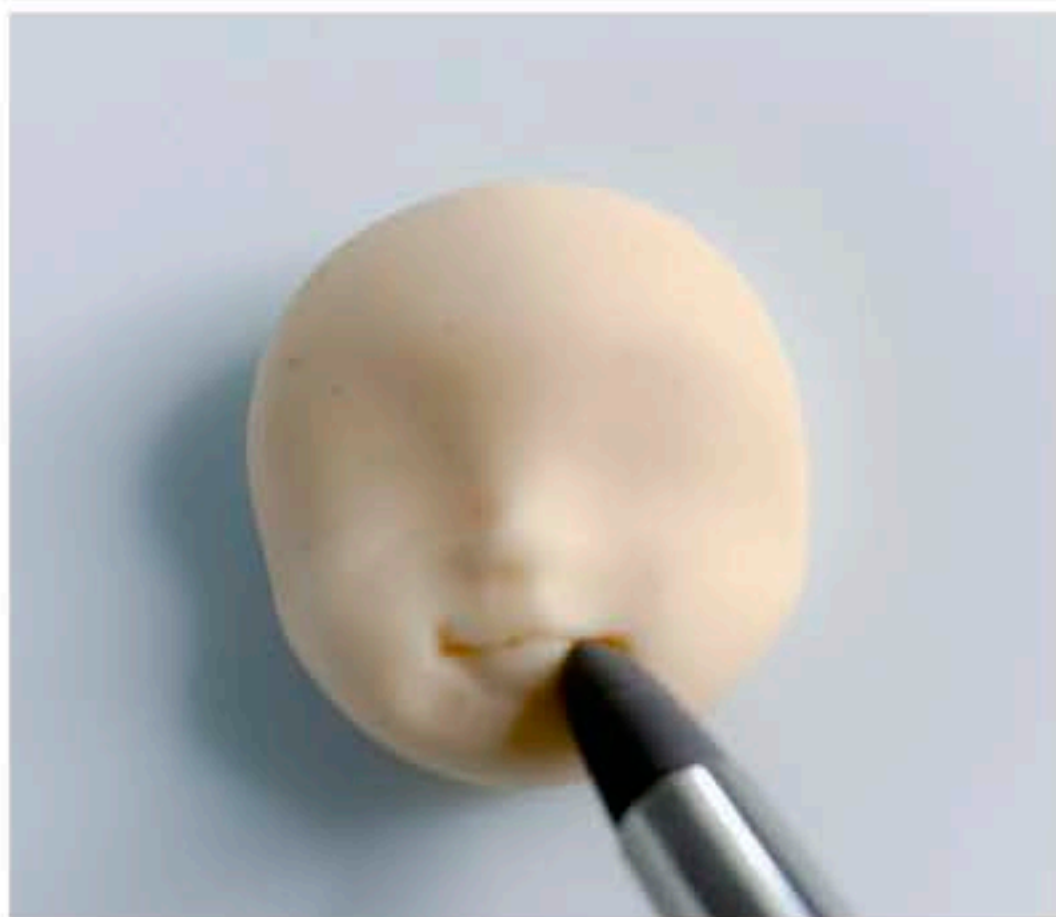
STEP 24 Flatten the ball slightly and using your fingers start to shape the eye sockets and the nose.



STEP 25 Use a silicone tool to mark the 2 points at the end of the mouth as shown.

STEP 26 Mark a line between the 2 points with the modelling tool and cut it using the craft knife.

STEP 27 Mark the upper and the bottom lips using the Dresden tool. Push the paste towards the mouth for the upper lip and just mark the shape of the lower lip.



STEP 28 Smooth around the lips using the silicone tool.

STEP 29 Make the eye sockets using a small ball tool.

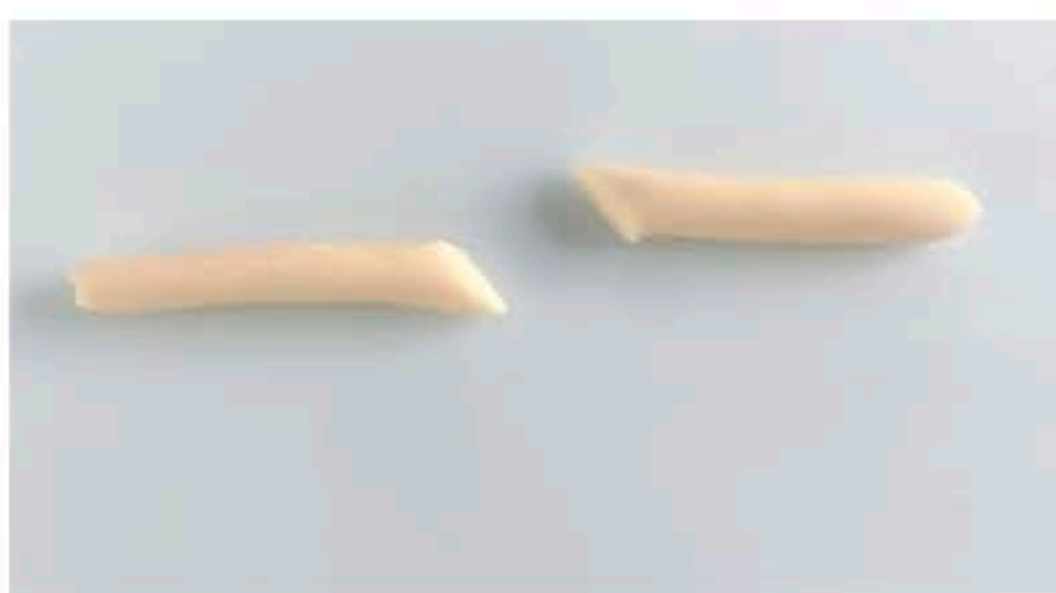
STEP 30 Fill the eye sockets with 2 small balls of white Pasta Model.



STEP 31 Paint the eyes: use light blue colour for the iris. Using the end of the number 3 piping nozzle cut 2 small circles of black Pasta Model and fix them in the center. Add 2 small dots of white Pasta Model for the highlights. Roll 2 small lines of black paste for the eye liner and fix. Using brown colour paint the eyelashes and eyebrows. Dust the cheeks and lips using pink powder.

STEP 32 Roll a sausage of about 5g of light skin Pasta Model and pinch in the middle to shape the neck.

STEP 33 Position the neck on the body and cut to the right shoulder width. Fix using cake gel. Use the silicone tool to shape the neck. Position the face using cake gel to help it stick.



STEP 34 For the arms roll a small sausage of light skin Pasta Model (about 1g) and cut in half.

STEP 35 Flatten the hand end and cut out the thumb shape.

STEP 36 Bend the hands and fix them in place as shown.



STEP 37 For the bow roll a small amount of white Pasta Model and cut 2 oval shapes.

STEP 38 Fold them joining the ends and position them on the dress. Add 2 strips of white paste for the ribbon.

STEP 39 For the hair cut strips of yellow paste. They should be different sizes and different shapes. Fix them on the head.



STEP 40 Continue until you cover the entire head. Use smaller strips for the fringe.



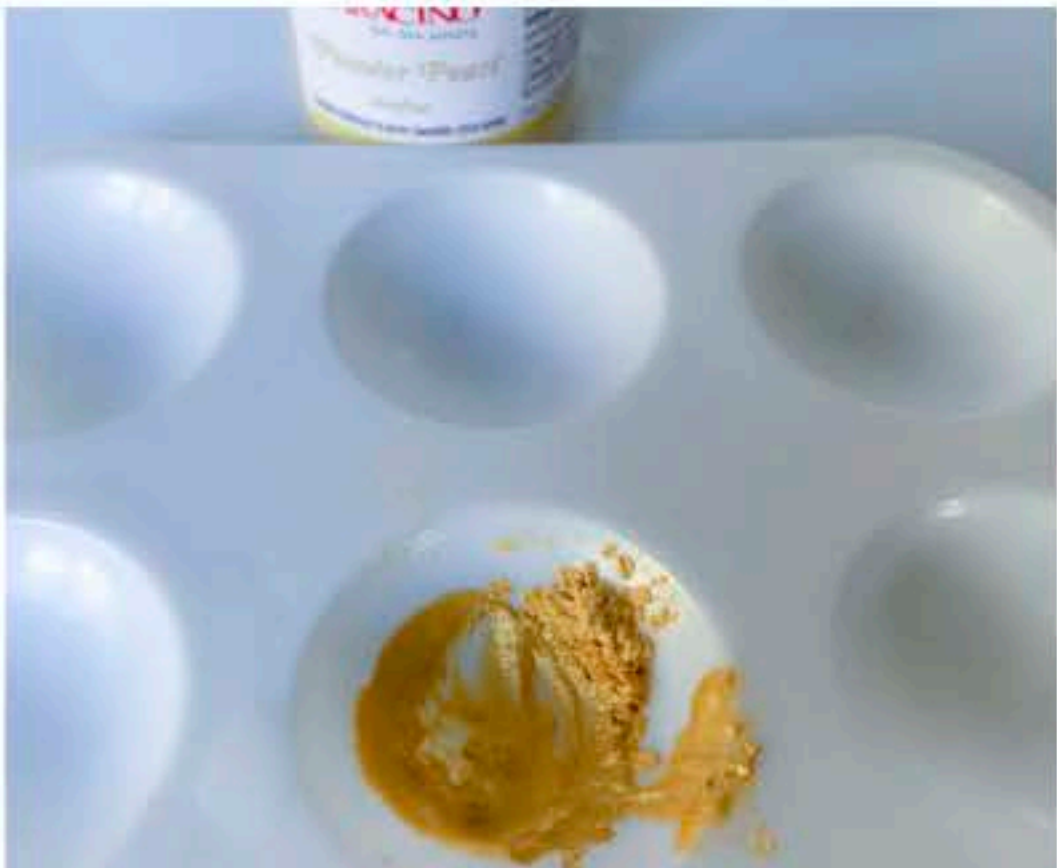
STEP 41 For the unicorn horn roll 2 small cylinders of white paste to a point at the end.



STEP 42 Twist them together as shown.



STEP 43 Fix the unicorn horn on the head and add 3 small flowers (made the same as the flowers on the dress).



STEP 44 Dilute some Saracino gold powder with clear alcohol.



STEP 45 Paint the bow, the unicorn horn and the slipper with the gold colour.



STEP 46 Using a large flat brush paint the top edge and around the bottom of the cake with the gold colour.



STEP 47 Make some coloured petal ruffles in the same way you made the ones for decorating the board.



STEP 48 Make 2 decorations by fixing the petal ruffles together. Fix them to the top of the cake on the right hand side. Your cake is done!

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Sleepy Teddies



You will need

INGREDIENTS:

- Saracino Pasta Top : white
- Saracino Pasta Model : white, brown, yellow and black
- Saracino powder colours : white, blue, yellow and red
- Saracino powder : light gold
- Saracino Liquid Shiny confectioners glaze
- Saracino Wafer paper 0.27
- Saracino cake gel
- Brown edible food pen
- Water

EQUIPMENT:

- Round cake with a diameter of about 18cm
- Silicone pad
- Roller
- Craft knife
- Ball and other modelling tools
- Round cutters
- Round nozzle
- Paint brushes
- Scissors
- White florist wires



CAKE DESIGNER

Michaela Rencés

I am originally from Slovakia and now living in Austria.

I baked my first cake for my goddaughter about 9 years ago. Baking has become my great hobby and my preferred way to relax.

I have always loved the arts and my cake making is totally self-taught. I love to be creative and am very happy to spend time painting my cakes. Creating pieces using sugar paste fills me with joy. It is beautiful to create something special that fills people with joy and happiness.

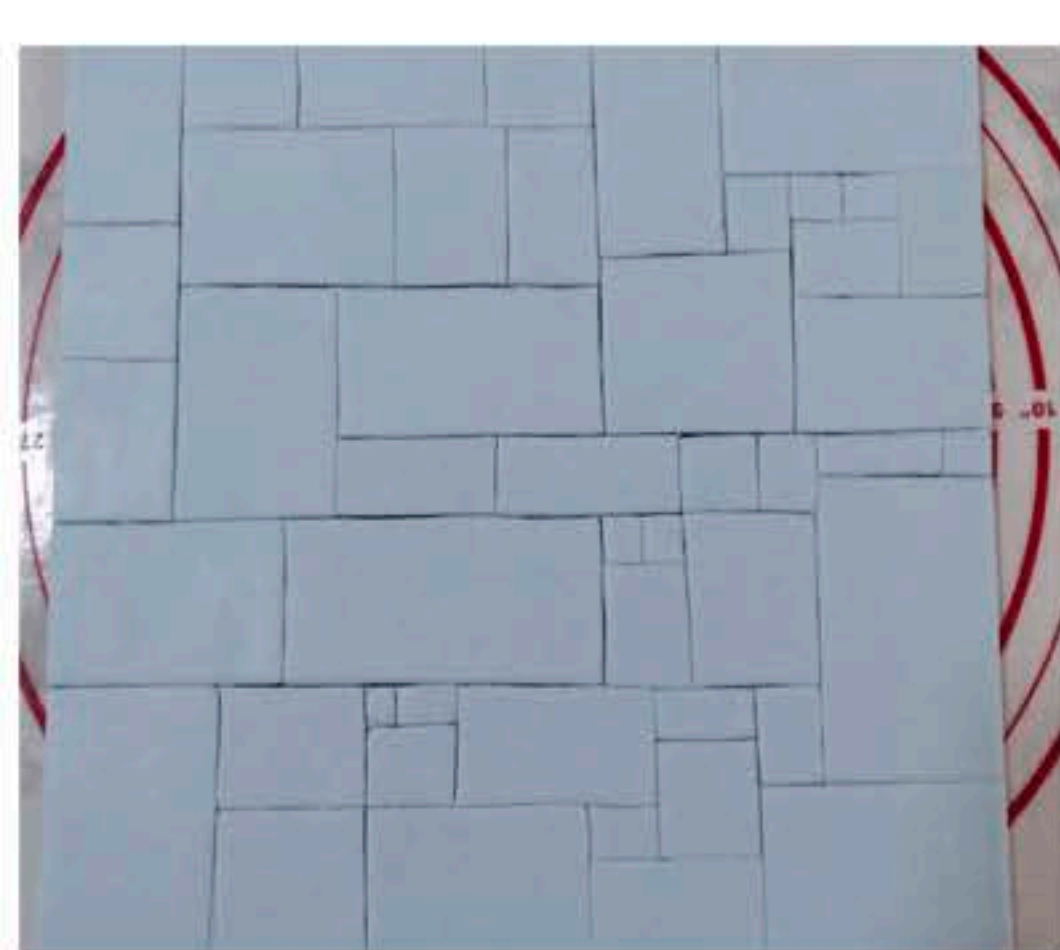
I have won first place in many competitions on the Slovakian web page tortyodmamy.sme.sk. My Christmas gingerbreads and my cakes have been Editor's choice on cakesdecor.com. I have also been featured several times in magazines and have provided tutorials to Slovakian magazine - Torty od Mamy and Cake Masters.



CAKES BY MISCHELL



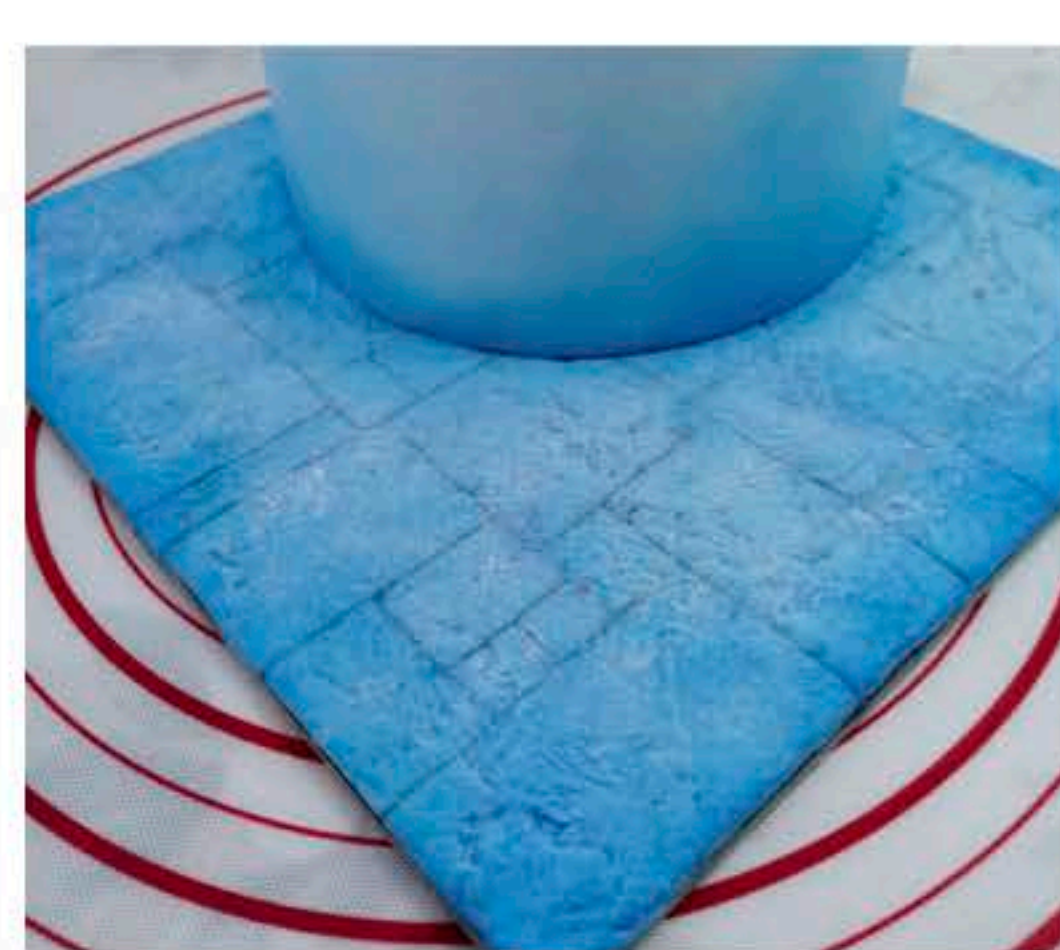
SARACINO
We love pastry



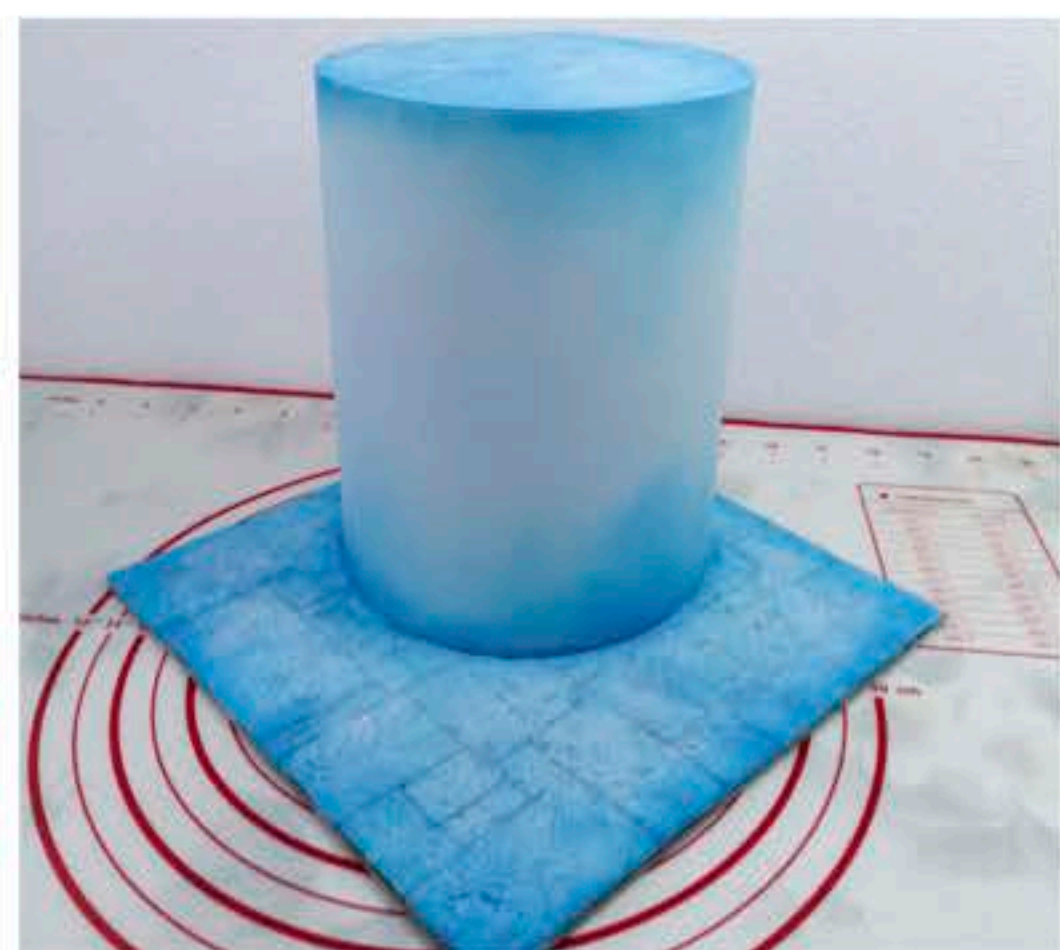
STEP 1 For covering the board and the cake, mix blue and white Saracino Pasta Top together. For the board roll out thinly and cut into strips and squares of different sizes. Fix randomly on the board to cover the entire area with 'paving'.



STEP 2 Using a bunched up piece of aluminum foil add texture to the board.



STEP 3 Using soft brush dust the board with Saracino blue powder colour. Add areas of white using white powder colour.



STEP 4 Dust the top and bottom of the cake using the blue powder colour.



STEP 5 For the teddy bear, mix brown and white Pasta Model. Roll a teardrop shape for the body. Flatten the back.



STEP 6 Use a sharp pair of scissors to cut the fur texture.



STEP 7 Use the brown Pasta Model that we used for the body to roll the head and model the ears. Use a light brown for the nose.



STEP 8 Texture the head and ears with scissors. Add light brown paste into the ears. Use a ball tool to form eye sockets. Mark the mouth and nose using a modelling tool.



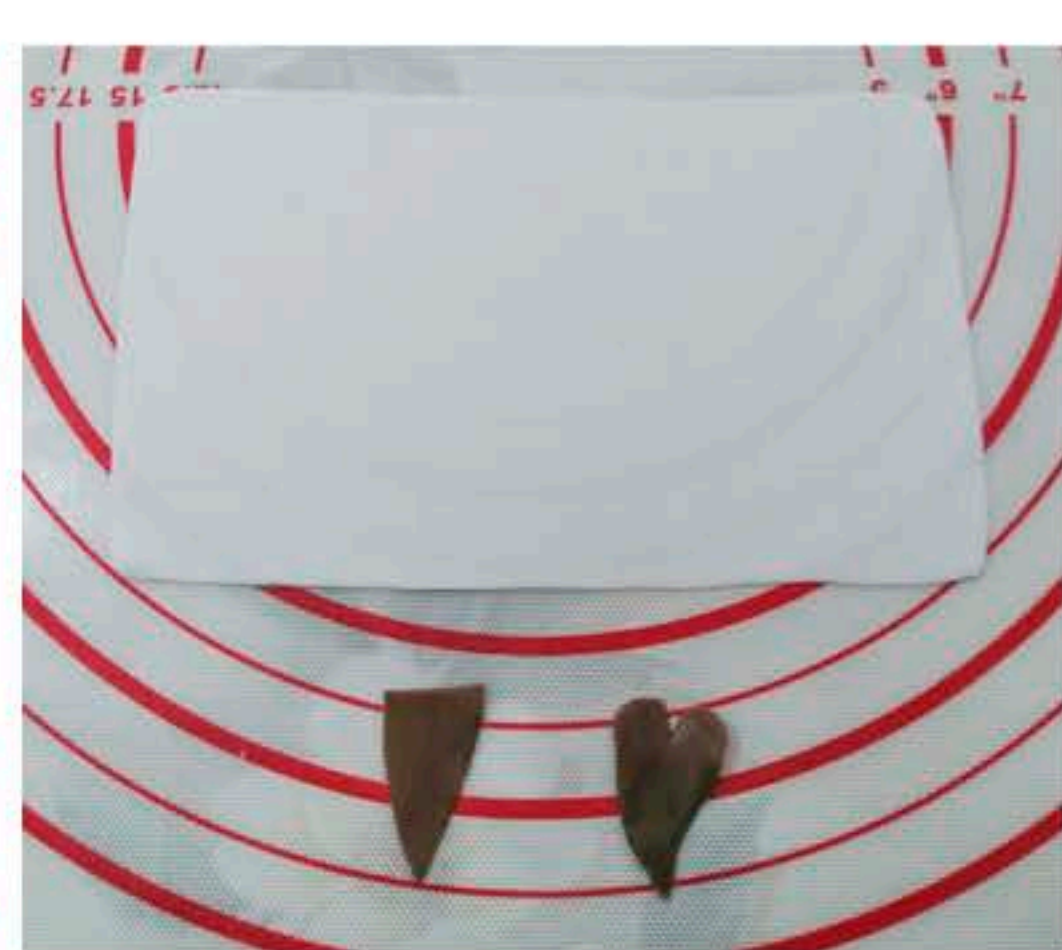
STEP 9 Use black Pasta Model for the eyes and nose.



STEP 10 Using the dark brown paste model the bear's legs and arms.



STEP 11 Add the fur texture using the sharp scissors. Fix the arms and legs to the bear.



STEP 12 For the blanket roll a rectangular shape of white Pasta Model. For the patchwork pieces cut out shapes using brown paste.



STEP 13 Fix the brown "patches" to the blanket. Cut out small strips of white paste and fix as shown to give the stitching look.



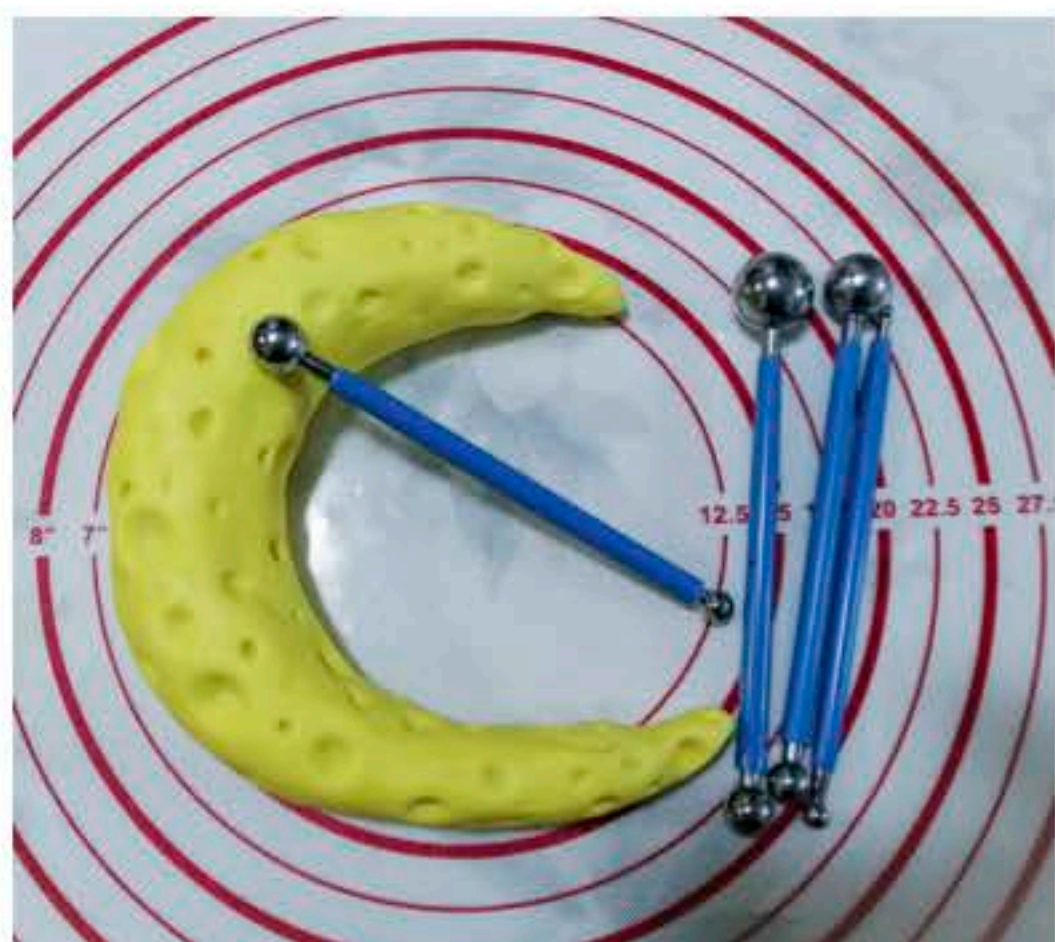
STEP 14 Add a stitching look to the blanket by painting around the edges with a brown edible food pen.



STEP 15 Fix the bear to the cake. Add the blanket into the bears arms. Fix small pieces of brown paste to the bears feet then add small pieces of white paste to give the stitching look. Dust the bear to add shade using brown powder colour. Paint small white highlights to the eyes and nose using white powder mixed with Liquid Shiny confectioners glaze.



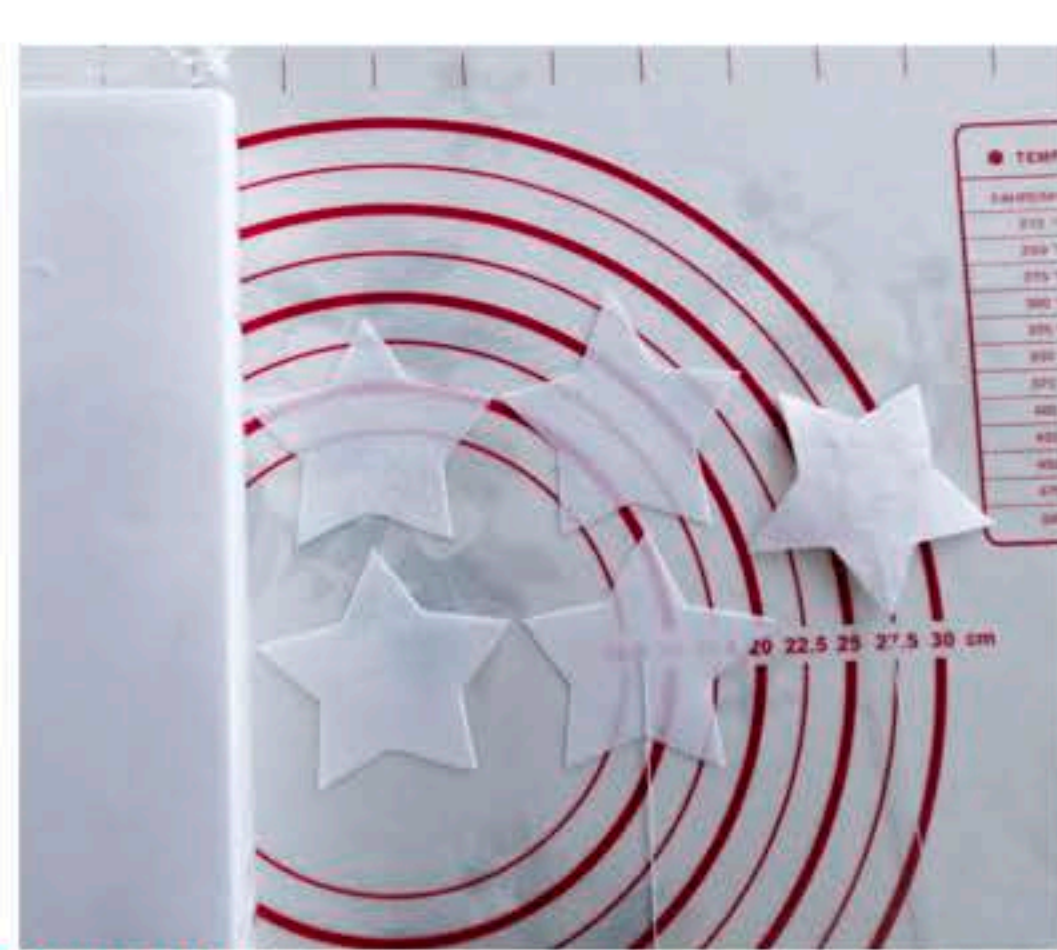
STEP 16 For the crescent moon mix yellow and white Pasta Model. Roll out and shape the crescent.



STEP 17 Using ball tools of differing sizes add holes to the moon surface. Allow to dry.



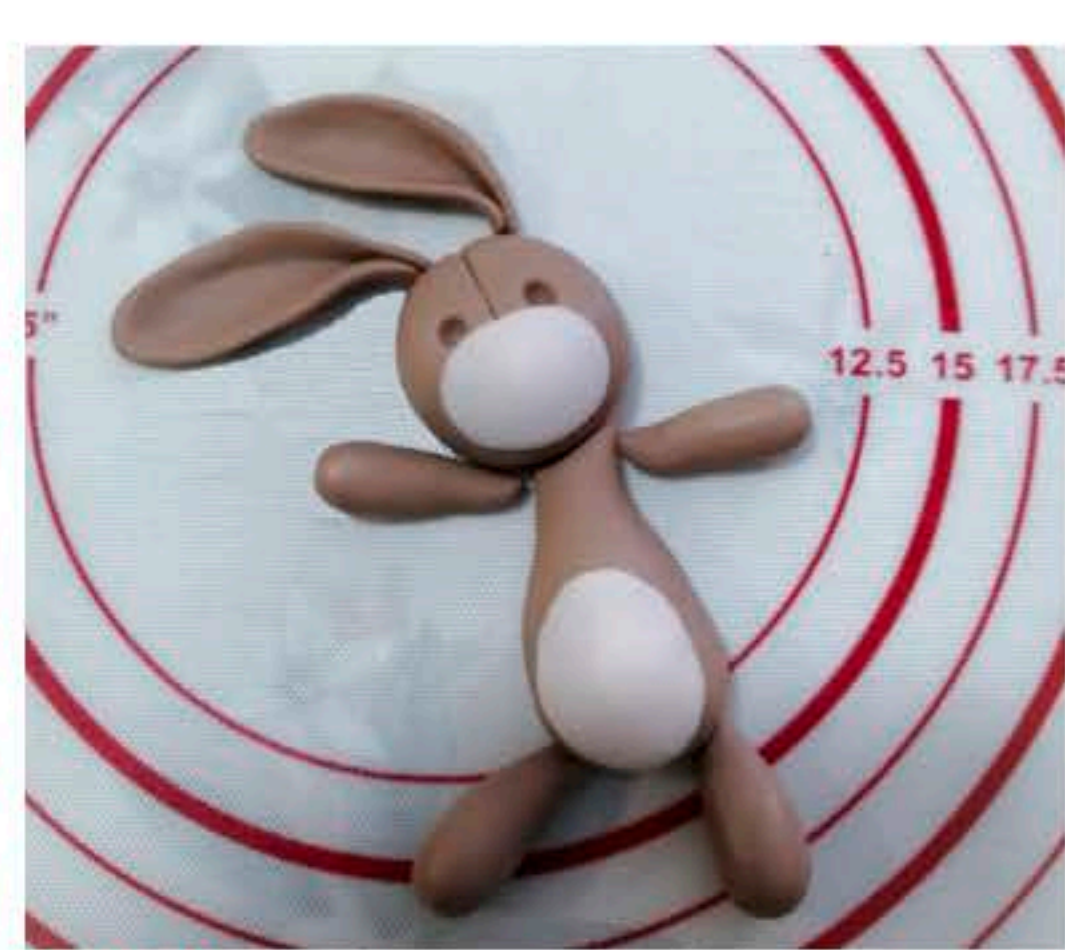
STEP 18 Fix the moon to the top of the cake. Insert a toothpick to add additional support. Dust the edges of the moon with orange powder colour. Paint the moon surface with light gold powder mixed with Liquid Shiny glaze.



STEP 19 Cut out large stars from wafer paper. Paint one side of a star with a little water. Add a flower wire to the star and press another star shape over. you will need some stars without the wire.



STEP 20 Mix yellow powder colour with Liquid Shiny confectioners glaze. Paint both sides of the star and allow to dry. Mix white powder colour with Liquid Shiny confectioners glaze and paint white dots on the stars. Place wired stars to the back of the cake. If you are using a real cake use posy picks or straws. Fix a few stars to the front of the cake.



STEP 21 Mix brown and white Pasta Model for the rabbit. Model the rabbit in a similar way as the bear. Do not texture the fur and make the rabbit's ears longer. Use light brown Pasta Model for the nose and tummy. Add eye sockets using a ball tool. Use a sharp tool to draw the line on the head.



STEP 22 Add black Pasta Model for the eyes and nose. Draw the mouth and tummy lines with a modelling tool.



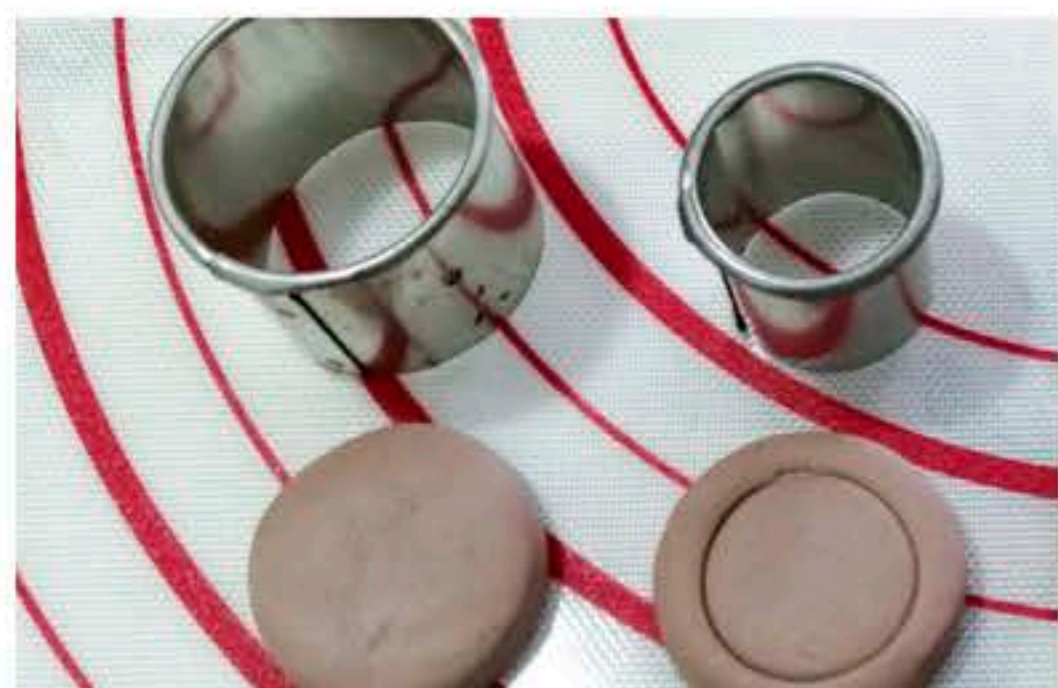
STEP 23 Dust the rabbits ears and cheeks using pink powder colour. Fix the rabbit to the moon. Mix white powder colour with Liquid Shiny confectioners glaze and paint white dots in the eyes and nose of the rabbit. Use a sharp tool to add the mouth and tummy button.



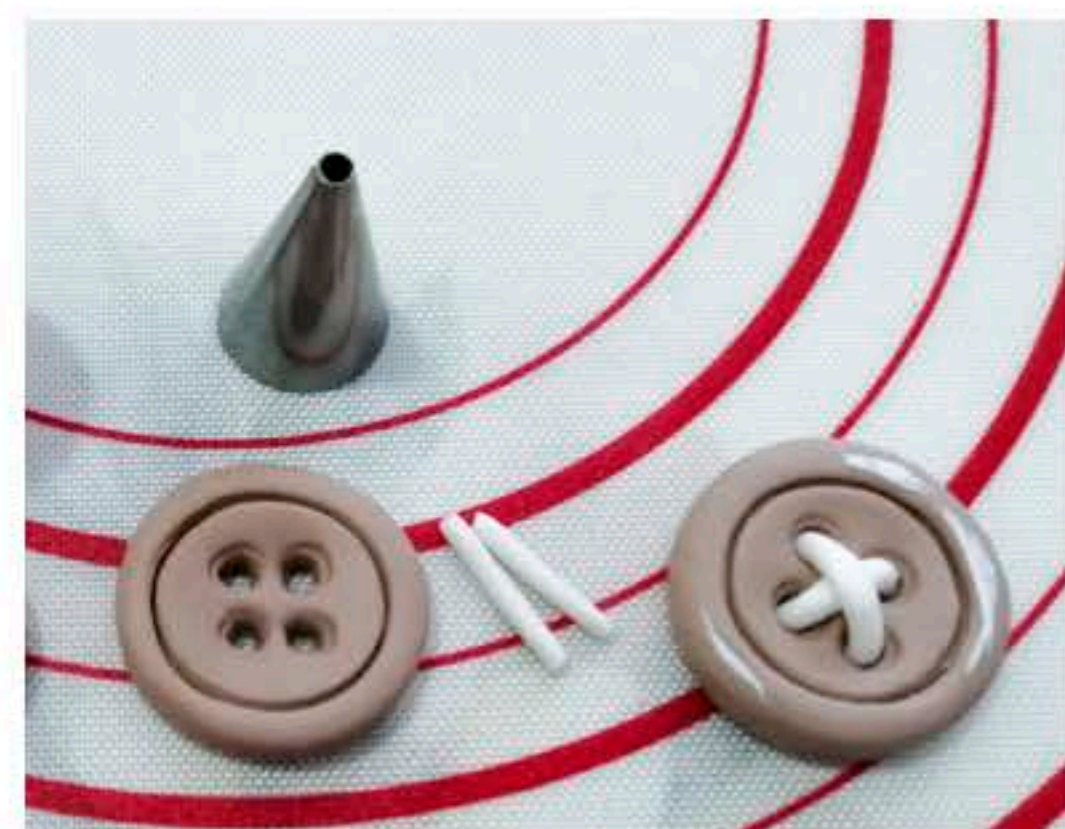
STEP 24 Use red Pasta Model to make three heart shapes.



STEP 25 Mix white powder colour with Liquid Shiny confectioners glaze. Add white dots and lines on the side of the hearts. Fix one heart to the rabbit's paw and two hearts on the cake board.



STEP 26 For the buttons cut out a disk using light brown Pasta Model. Use a smaller cutter to mark the outline of the button.



STEP 27 Using the end of a piping nozzle cut 4 holes in the centre of the buttons. Roll two white strips of white Pasta Model and insert them into the holes of the button for a stitching look. Mix white powder with Liquid Shiny confectioners glaze and paint white dashes on the side of the buttons.

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Peanut Buttercream



AND BANANA

Mini Pistachio Cheesecakes





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](#)

You will need

INGREDIENTS:

TO PREPARE BOTTOM FOR THE CHEESECAKES:

- 200g plain digestive biscuits
- 60g butter

TO PREPARE CHEESE FOR THE CAKE:

- 600g full-fat cream cheese (you can use Philadelphia cream cheese instead)
- 250g drained ricotta cheese
- 500g condensed sweetened milk
- 2 eggs (about 60g one egg)
- 2 egg yolks
- 100g pistachio (unsalted)
- 1 tsp Saracino Pistachio food flavouring
- 1 tsp rose water
- 1 tsp ground cardamom

TO PREPARE ORANGE AND CARAMEL SAUCE:

- 200g light brown sugar
- 150g fresh orange juice
- 1 tsp soft butter (optional)

FOR DECORATION YOU WILL NEED:

- handful of ground pistachio
- rose petals
- pistachio macaron (optional)



Our flavour pastes for cakes and ice-creams come in 1kg buckets and the new range of 200g airtight glass jars. Professionals and amateur designers can all enjoy the same high quality when making mousses, bavarois, ice-creams and semifreddos.

The product concentration gives excellent results with 80/100g of flavour per 1kg of mix or cream.



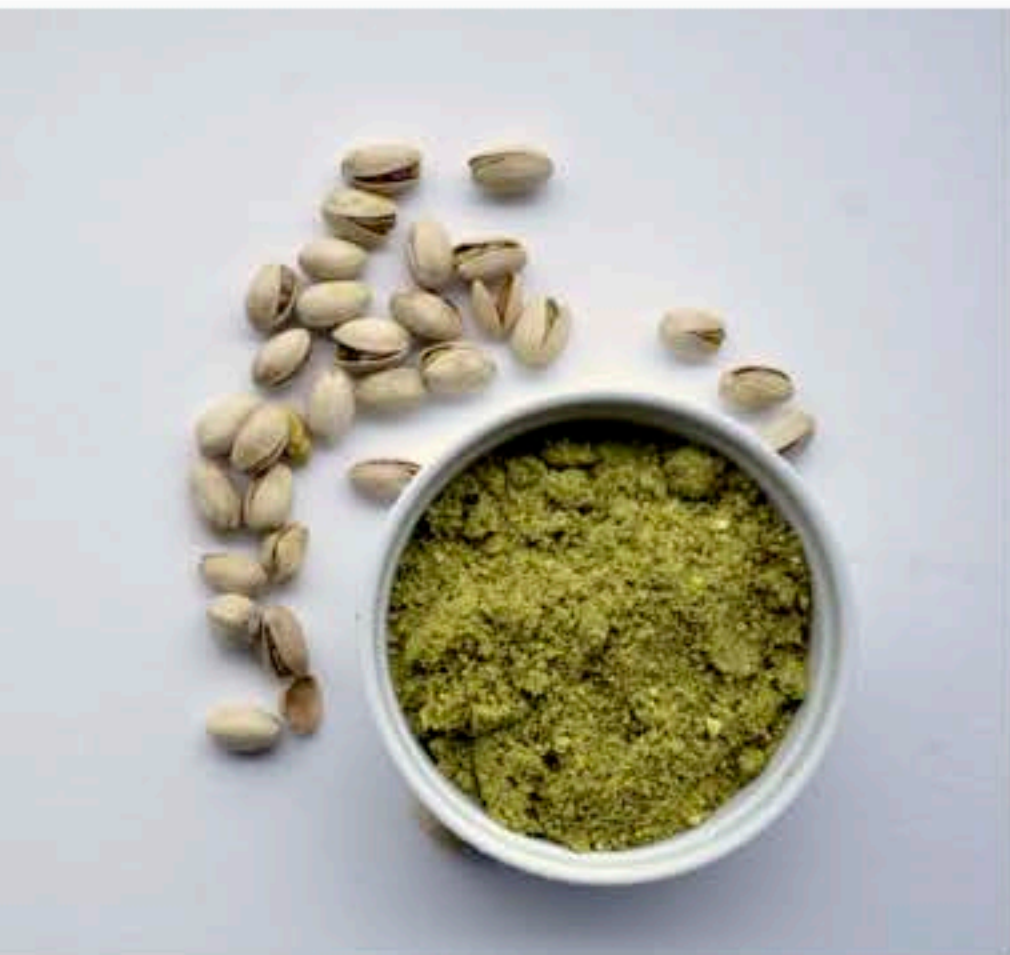
STEP 1 Bring all the ingredients to room temperature.



STEP 2 Melt the butter in a pan and let it cool down a little bit. Blend biscuits in the mixer.



STEP 3 Mix melted butter with the crushed biscuits. Fill the the bottom of the paper cases with prepared mixture.



STEP 4 Mix the pistachio in the blender. Be careful as they can be over blended as you may end up with a paste / butter.



STEP 5 Place soft cheese, ricotta cheese, condensed milk and two eggs in a large bowl.



STEP 6 Add two egg yolks, rose water and cardamom.



STEP 7 Add the ground pistachio.



STEP 8 Add 1tsp of Saracino Pistachio food flavouring.



STEP 9 On a lower speed mix all the ingredients until combined completely.



STEP 10 Now blend all the ingredients to achieve smooth consistency.



STEP 11 Fill the paper cases with prepared cheesecake mixture. Bake in the preheated oven on 150°C (with no fan) for about 20-25 minutes. Remove from the oven and let them cool down.



STEP 12 Add sugar to the pan. Prepare the fresh orange juice.



STEP 13 Melt the sugar until caramel is achieved.



STEP 14 When sugar is ready (dark brown colour and NOT burnt) carefully pour in the orange juice and cook for a few minutes until it becomes stiff stirring the mixture with a spoon. You can also add butter (optional).



STEP 15 Get your cheesecakes, sauce, mixed pistachio, rose petals and macarons (optional) ready.



STEP 16 Pour the sauce over the cheesecakes, sprinkle with ground pistachio and decorate with the rose petals. Add a macaron (optional).



YOUR YUMMY DESSERTS ARE READY TO BE SERVED.

Quilling Cake Video Tutorial



CAKE DESIGNER

Anjali Tambde



GLOBAL CAKE TOPPER



Online Tutorial with Anjali Tambde– Paint a Portrait On a Cake

This tutorial will show all key techniques on how to paint a portrait on a cake. This is a very detailed step by step tutorial containing nine videos. In this video, you will learn:

- How to paint on cakes
- Right colours to choose to go perfectly on cakes
- Transferring designs on cakes
- Mixing colours in proportions and getting the right consistency
- Blending them smoothly
- Creating realistic portraits, flowers and butterfly
- All finer details simplified so that a beginner can also paint like a pro

BOOK
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Online Workshop – Hand Painting - Roses on Cakes

BOOK
NOW

Learn the art of free-hand painting on cakes using cocoa butter and blending colours to give that wow factor to your cakes, this class is suitable from beginners to intermediate.

We have designed the class in such a way that you will learn to paint realistic roses in different stages from buds to semi-open flowers to fully grown roses plus getting the right shades on leaves and creating a 3D look in your painting.

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

Thank you for choosing to work with Saracino products.

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BY FABULOUSLY FONDANT
using Pasta Model &
Modelling Chocolate



BY MICHAELA WOLF
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BY KASIA BRAILSFORD
using Saracino
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using Pasta Model



BY #DIANNASWEETEVENETS
using Pasta Model



BY PODIVJANI MUFFIN
using Pasta Model
& Pasta Top



BY GINA MADI
using
Modelling Chocolate
& Pasta Model



BY TERESA CARRANO
using Pasta Model



BY ĎURČEKOVA MARTINA
using Pasta Top,
Pasta Model and
Pasta Bouquet



BY AGNIESZKA PYTEL
using Pasta Model



CARLA
RODRIGUES



I'm Carla Rodrigues and I am the person behind the name 'Pepper Posh - Sugar Artist'.

Being in the artistic world of cakes and pastry was an idea that never crossed my mind. My entire academic and professional career is far away from pastry and the arts.

After trying an engineering course (which I disliked), I ended up graduating in Biotechnology and working in a laboratory at a technological institute of chemistry and biology near Lisbon.

As I had finished my studies I did not want to continue to depend on my parents, but I was still considered an intern and I did not earn enough to pay my living expenses (food, clothes, rented room, car expenses, etc). I looked for a job that would allow me to have the much desired independence and ended up working for an insurance company in automobile accident management.

Between 2001 and 2015 I worked in this area not only for insurance companies but also for brokers and fleet management companies.

During this period, I became a mother, I got married (I was a mother before I got married because getting married was never in my plans), got divorced and ended up in a downward spiral that led to advanced depression in the Summer of 2013.

By that time I had a new boyfriend, my actual and lovely husband, and he was the one who started telling me to try a cake design class just to clear my mind. I had two cousins who worked at a store in Lisbon that had a cake design school and my Facebook feed was always flooded with ads for classes, pictures of cakes, cookies, cupcakes, etc. So, after a few months I decided to take a class and made my first cake covered and decorated with sugar paste. Still without any huge passion for the area, I took some training and developed skills and techniques for almost 1 year.

2015 came and I found myself working less and less in an office, so I decided it was time to seriously test myself. I signed up for the Cake International London competition and in April I travelled to the UK with 2 pieces for the competition: I obtained a Certificate of Merit (for my Cristiano Ronaldo, which unfortunately was damaged in transit) and Silver Award (for my Steampunk Girl).

Back in Portugal, two weeks later, I achieved second place at "Cake by Night" competition with a lot of personal 'firsts': my first structured cake, my first time using isomalt and my first time including lights on a cake.

I was over the moon. I finally discovered a passion that allowed me to change career and work on something I really liked. And more importantly, it is never too late to turn your life around and embrace what makes you happy (I was 39 years old by that time).

For a while, I made cakes from home and had partnerships with stores. I was attending cake shows, entering competitions, trying new tools and materials, trying new skills and techniques, acquiring knowledge using chocolate and pastry. During this time I found my passion for realistic human modelling. I started to teach the basics of Cake Design and modelling to small groups and I was invited to teach in pastry shops and abroad.

SINCE I STARTED MY CAKE JOURNEY, STEAMPUNK HAS BEEN MY SIGNATURE STYLE.

As a regular participant in cake collaborations it became very difficult to make my pieces in this style. I wanted a collaboration where I could create something steampunk themed without restrictions.

IN 2017 I DECIDED TO LAUNCH 'STEAM CAKES' COLLABORATION BASED ON "GO WILD, DO WHATEVER YOU WANT, JUST DO IT IN STEAMPUNK STYLE".

We had three editions, the first two we were finalists for "Best Collaboration Award", winning the award in the second edition. I was truly shocked and humbled. I just could not believe it. You can take a look at my pieces for the three editions, 2017, 2018 and 2020.

To my cake design I added a passion for chocolate, namely chocolate bonbons with contemporary designs, as you can see in the photos. In May 2018 I was invited to be a trainer at the Training Center for the Food Sector of Lisbon, where I teach Cake Design, Modelling and Decoration in Pastry, Chocolate Bonbons, Development of Gastronomic Products, Artistic Pastry, and, Festive Pastry. What I love the most is sharing my knowledge. I just love to teach!



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

Practice leads to perfection. So my five words would be "Practice and never give up".

• YOUR OWN BIRTHDAY CAKE – MAKE IT YOURSELF OR HAVE THE WEEK OFF?

In the beginning I was proud and happy of making my own birthday cake, now I just allow myself to have a day off.

• STAY UP ALL NIGHT TO FINISH OR GET UP EARLY TO FINISH?

It depends on my mood.

• WHAT CAKE TOOL CAN'T YOU LIVE WITHOUT?

Scalpel.

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

I have a long list and could no way choose just one.

Carla, what is your favourite Saracino product and why?

“

Modelling chocolate with no doubt.

It's the most versatile, can be combined with Pasta Model or Pasta Top to achieve different structures, density and flexibility.

”



Colourful Children's Party Table

Something for the large and the small cake makers.
Involve your children in the decorations and let them
unveil their imagination.





CAKE DESIGNER

Carla Rodrigues



PEPPER POSH - SUGAR ARTIST

Although it may appear like it there is not a lot needed from the descriptions on the right, these are the tools and equipment that you usually have available in the kitchen anyway.

For almost every treat in this tutorial you will need to temper and colour chocolate.

Colouring and tempering white chocolate:

Heat 3/4 of the chocolate in the microwave, in 30-second increments. Stir after every 30 seconds, and heat and stir until the chocolate is entirely melted and smooth.

Once the chocolate is melted, take the temperature with a chocolate thermometer. If it is not at 45°C heat it in short bursts until it reaches that temperature.

Add the powder colour of your choice and use a blender to mix thoroughly and evenly.

Add the remaining chocolate and stir gently.

Continue to stir the chocolate while it cools, until you reach 28-29°C.

Keep your chocolate ready to make the decorations for your treats at this temperature using a water bath or a temper machine or anything else you have which allows you to keep the temperature.

“TIP: If you are not using Saracino colours, make sure you use fat soluble colouring”

You will need

Donuts:

Ingredients	Decoration	Tools and equipment
220g white flour 1g baking soda 180g granulated white sugar 2 eggs 100ml milk 1 tablespoon Pasta Supreme Vanilla 1 tablespoon Pasta Supreme Banana	White chocolate drops Powder colours of your choice Sprinkles of your choice Pump-powder colours of your choice	Stand mixer with paddle attachment Kitchen Scale Rubber Spatula Piping bags Bowl Donut baking machine or donut baking pan and oven Thermometer for chocolate Spoons Skewer sticks

Fudge:

Ingredients	Decoration	Tools and equipment
500g white chocolate drops 1 can sweetened condensed milk 14g butter 1 teaspoon Pasta Supreme Vanilla	Sprinkles of your choice Saracino colours of your choice (gel or powder)	Baking pan 20 x 20 cm Aluminium foil Saucepan Bowls Sharp knife Cutting board

Popcorns:

Ingredients	Decoration	Tools and equipment
Popped popcorns	White chocolate drops Powder colours of your choice Sprinkles of your choice Mini marshmallows	Baking sheet Piping bags Bowls

Ice cream:

Ingredients	Decoration	Tools and equipment
Cake leftovers 50g double cream 100g white chocolate drops 2 tablespoon Pasta Supreme Raspberry Ice cream cones in size and colours of your choice	White Chocolate Cocoa butter Powder colours of your choice Sprinkles of your choice Pump-powder colours of your choice	Food processor Piping bags Bowls Kitchen scale Microwave Chocolate thermometer

Cookie Pops:

Ingredients	Decoration	Tools and equipment
Any cookies Oreo style, size of your choice	White Chocolate Powder colours of your choice Sprinkles, sugar crystals, pearls of your choice Pump-powder colours of your choice	Ice cream sticks Bowls Chocolate thermometer Piping bags Baking paper

Meringues:

“Tip: Make sure nothing oil-based goes in as this will deflate your meringue.”

Ingredients	Decoration	Tools and Equipment
3 cold egg whites 120 g granulated sugar 60 g icing sugar 1 teaspoon Pasta Supreme Vanilla	Gel colors Small sprinkles of your choice	Stand mixer with whisk attachment Oven Rubber spatula Piping bags Piping tips of your choice Baking tray Baking paper Bowls Spoons Paper Straws Kitchen scale Paint brushes



STEP 1 DONUTS -

Pre-heat your oven to 160°C or turn on your donut baking machine (I've used a donut baking machine).

Cream the butter and the sugar. Add the eggs one at the time. Mix the batter and gradually add the flour with the baking soda. Keep mixing at medium speed and add the milk. Do not over mix.



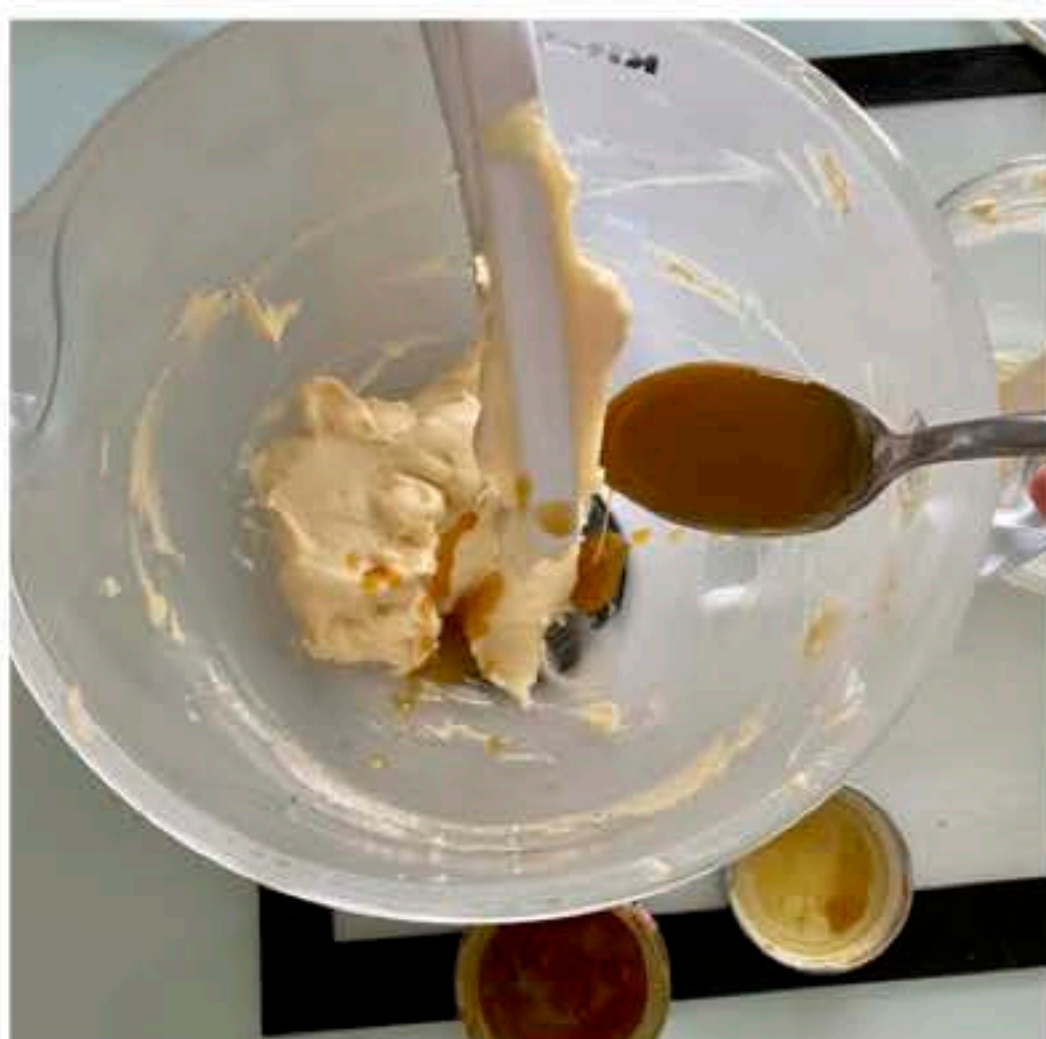
STEP 4 Fill the donut maker mould. Close the lid and wait a few minutes or place in the oven for approximately 10-12 minutes.



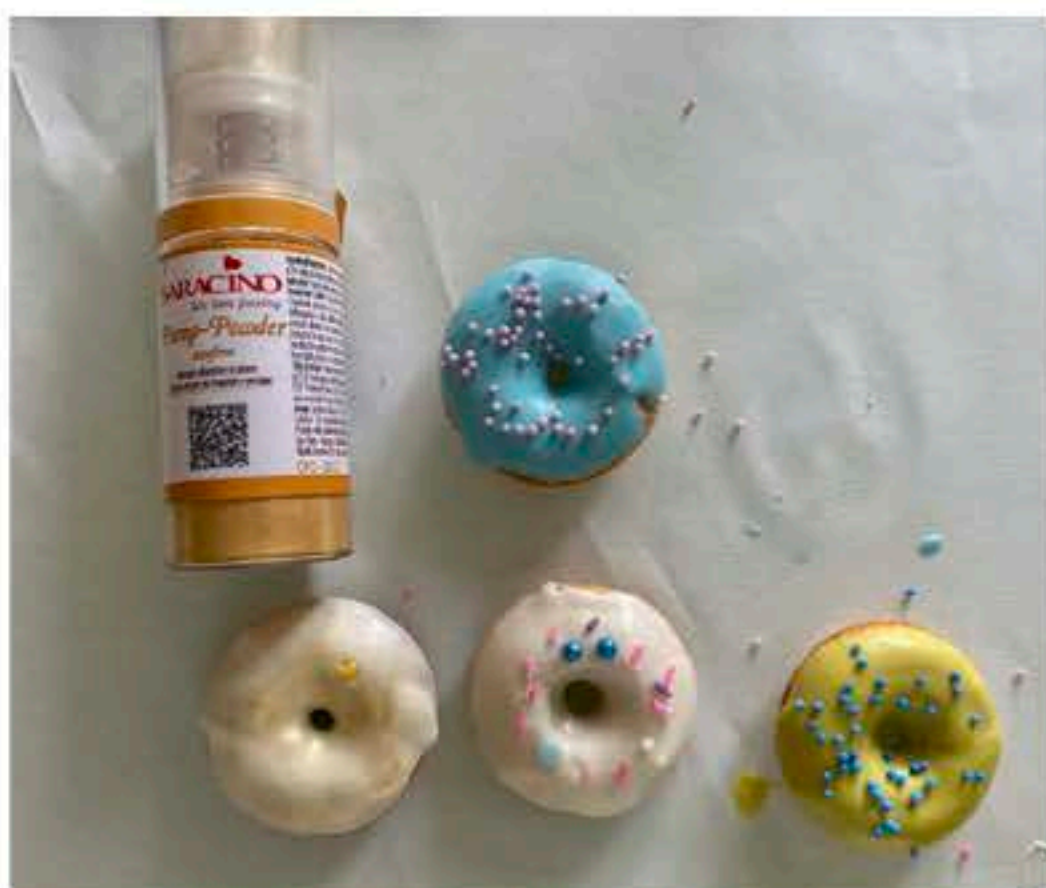
STEP 7 Dip the donuts into the coloured tempered chocolate and allow it to set for a few minutes.



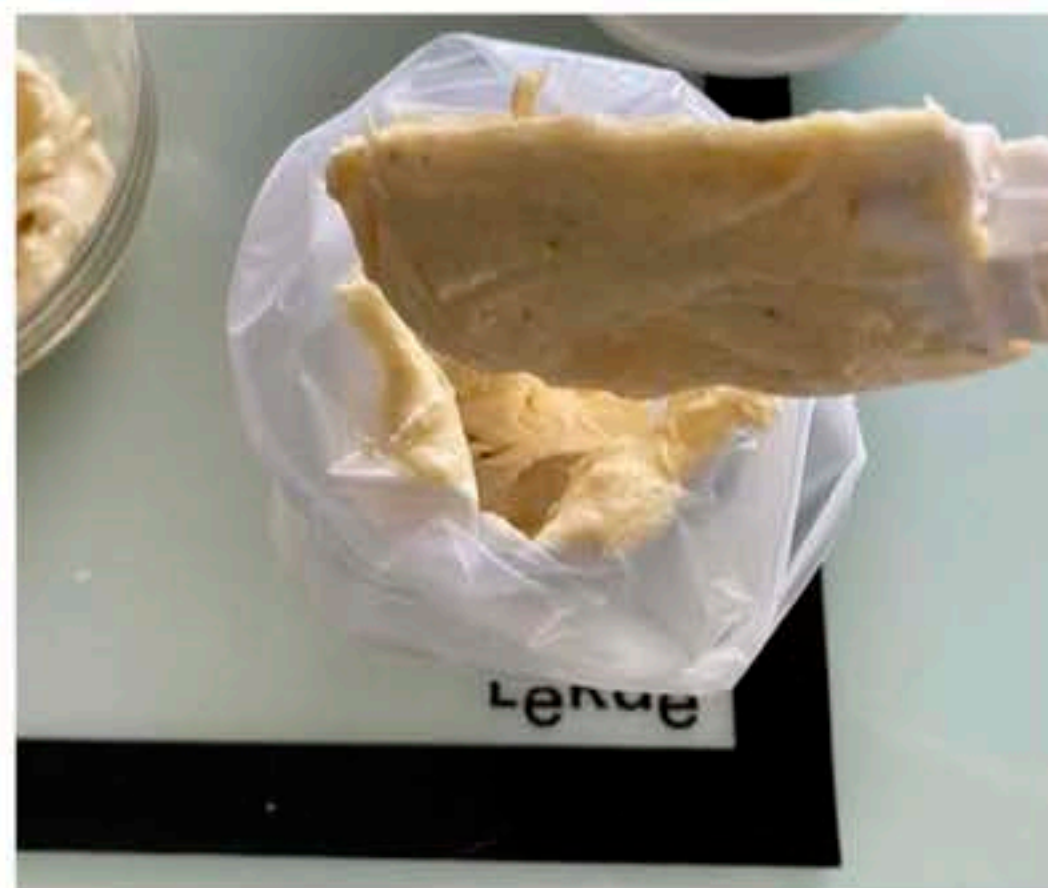
STEP 2 Remove half of the dough from the bowl and add a tablespoon of Saracino Supreme vanilla. Mix to incorporate the flavour.



STEP 5 Meanwhile, place the other half of the dough into the mixing bowl and incorporate a tablespoon of Saracino Supreme banana paste. Proceed as before, transferring the dough to a piping bag to fill the mould and bake.



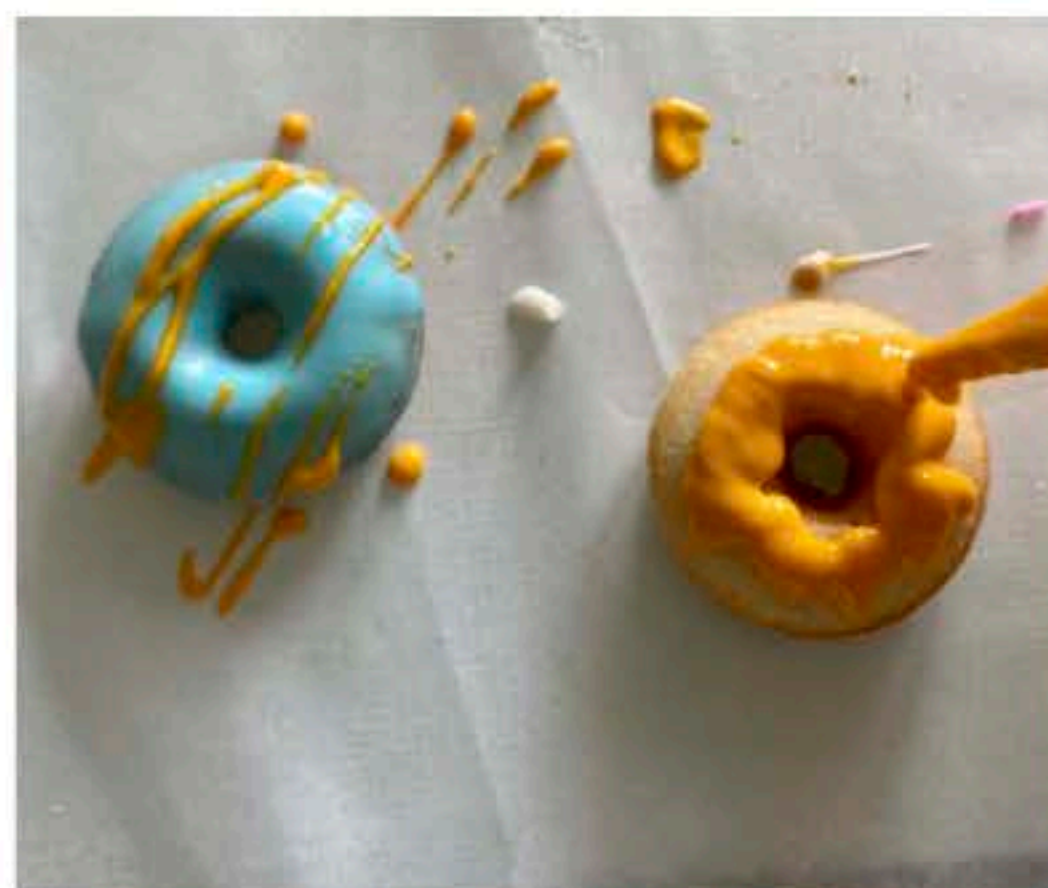
STEP 8 Before the chocolate sets completely, decorate with sprinkles and pump-powder colour of your choice.



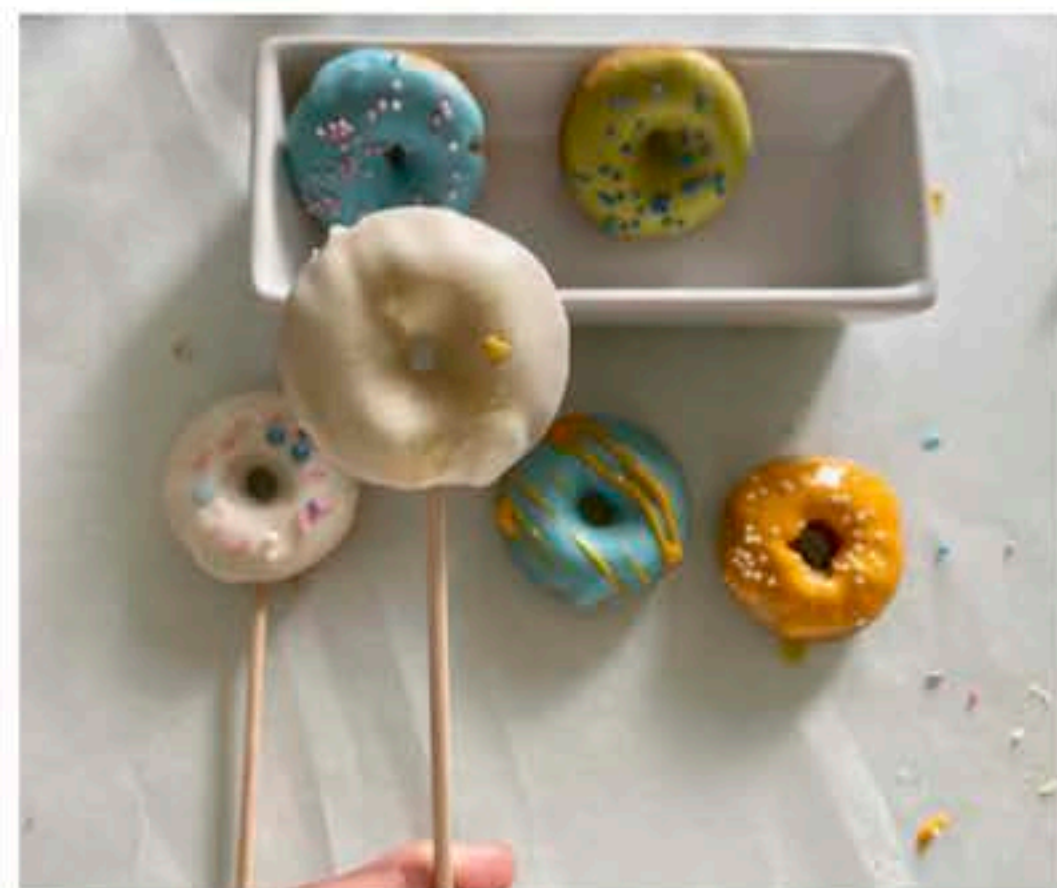
STEP 3 Transfer the dough to a piping bag.



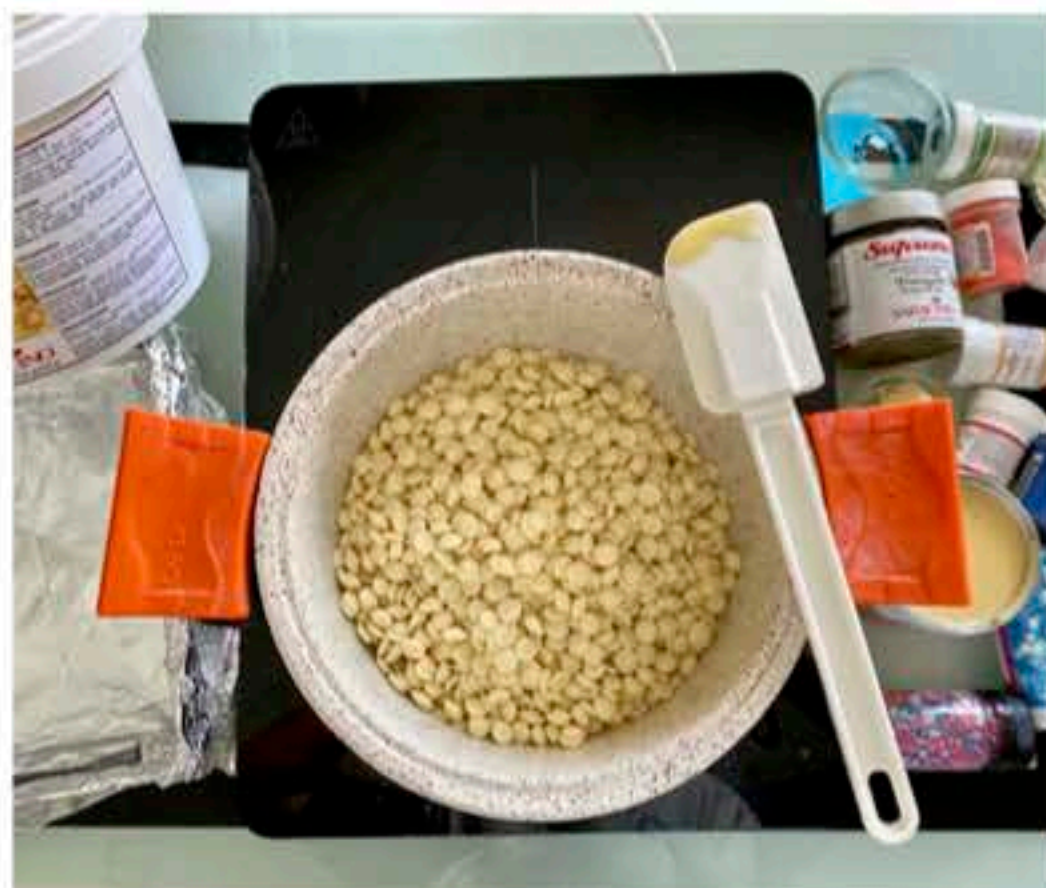
STEP 6 The donuts are ready when they are as shown. Remove the donuts and put them on a cooling rack. When cold proceed with decoration.



STEP 9 You can also make stripes and drips using royal icing in piping bags.



STEP 10 For a different look insert skewers into some donuts.



STEP 11 FUDGE -

Line a square 20x20cm baking tin with foil. Spray with non stick cooking spray and set aside.

Add chocolate drops and sweetened condensed milk to a saucepan and heat over a medium-low heat until the drops are almost melted.



STEP 12 Stir in the butter and Saracino Supreme vanilla paste and continue to stir until completely melted and combined.



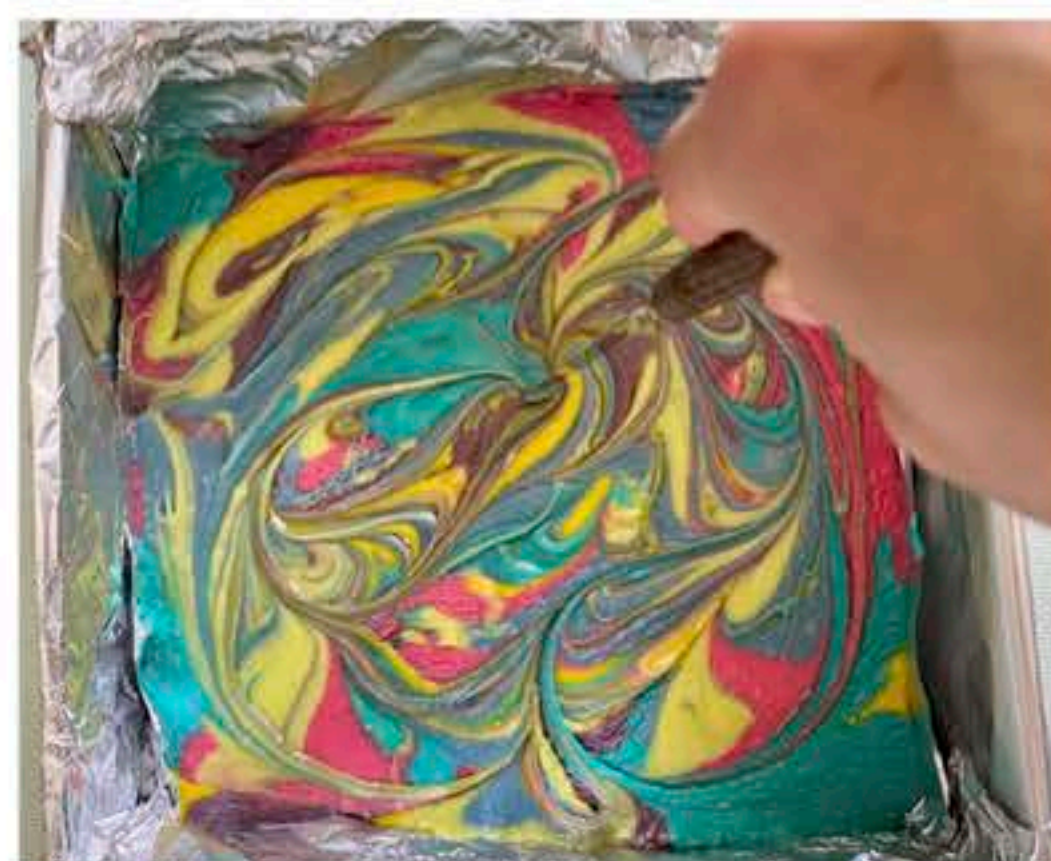
STEP 13 Divide the mixture into bowls and add colour to each bowl with gel or powder colours of your choice.

TIP: If the chocolate hardens, simply microwave it to soften before colouring.

TIP: Remember you can combine colours to achieve the colour you want.



STEP 14 Pour the fudge into the prepared pan, adding random scoops all around.



STEP 15 Swirl all the colours. Gently tap the pan on a surface to remove any air bubbles.



STEP 16 Top with sprinkles and refrigerate until the fudge is firm.



STEP 17 Remove the fudge from the pan. Place on a large cutting board and cut into squares using a sharp knife.



STEP 18 POPCORN -

Make popcorn however you prefer (I made it in the microwave). Divide the popcorn in half. Place half of the popcorn onto a baking sheet and spread in an even layer.



STEP 19 Pour the coloured tempered chocolate into piping bags.



STEP 20 Drizzle the chocolate over the popcorn on the baking sheet.



STEP 21 Continue adding different colours. Allow to set.



STEP 22 When set break apart the coloured popcorn and mix with the reserved plain popcorn.



STEP 23 Add the marshmallows and mix well.



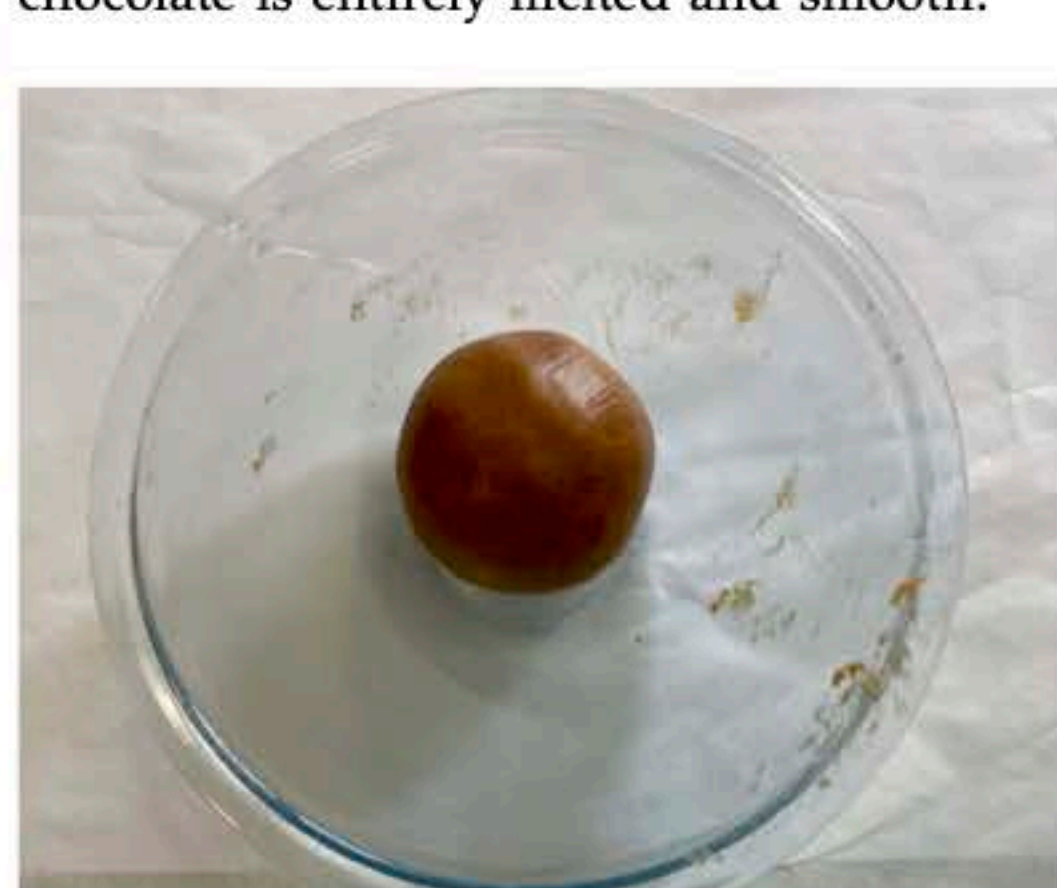
STEP 24 ICE CREAM CONES - Make a white chocolate ganache by adding the double cream to the chocolate and heat it in the microwave in 30 seconds increments. Heat and stir until the chocolate is entirely melted and smooth.



STEP 25 Flavour the ganache with Saracino Supreme raspberry flavour. Allow to cool.



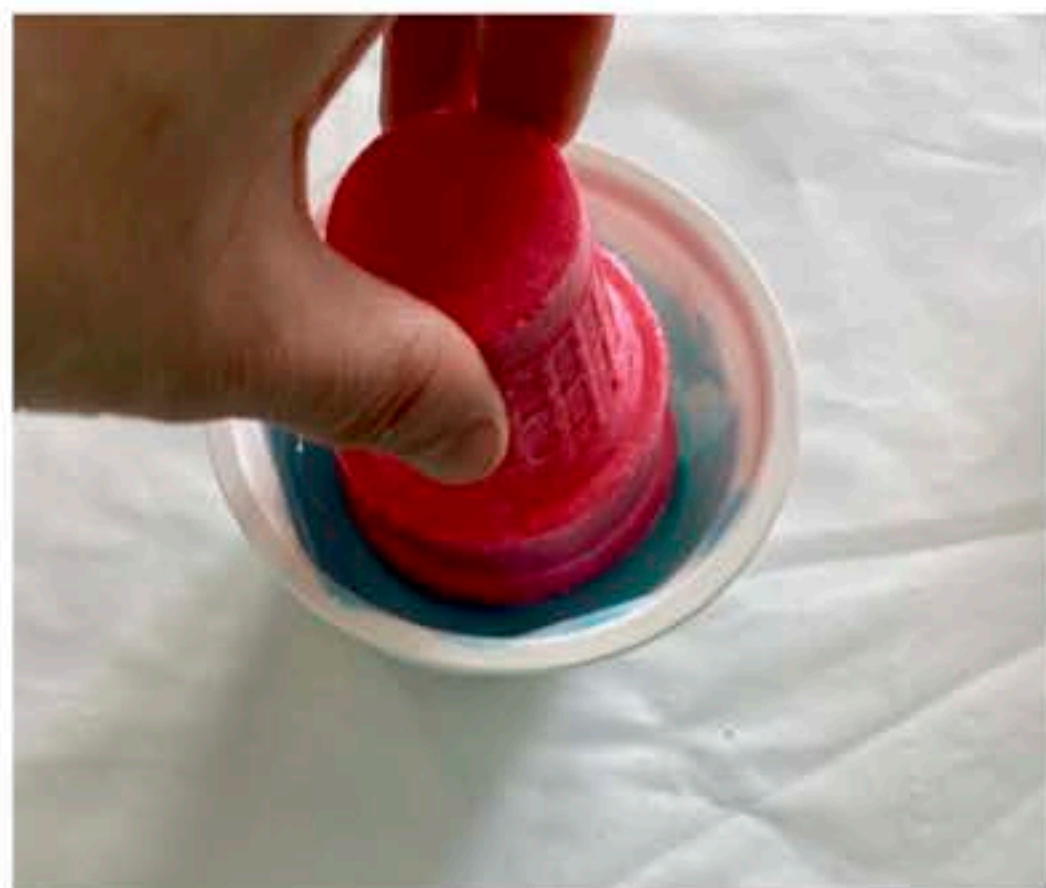
STEP 26 Blend the cake leftovers to crumbs by using a food processor. Make the cake pop dough by adding small amounts of the raspberry ganache to the crumbs.



STEP 27 Continue to add small amounts of ganache until it forms a dough that does not stick to the walls of the bowl. **TIP:** The quantity of ganache needed will depend on the characteristics of the cake used, a moist cake will need less ganache.



STEP 28 Divide the dough into smaller balls according to the size of the ice cream cones you are using (I made 25g balls).



STEP 29 Dip the top of the cones into the tempered chocolate. This will act as a glue for the next stage.



STEP 30 Attach the balls of dough into the cones and allow it to set.



STEP 31 Dip the cake pops into the chosen colours and allow them to set.



STEP 32 Before the chocolate sets completely, add sprinkles of your choice.

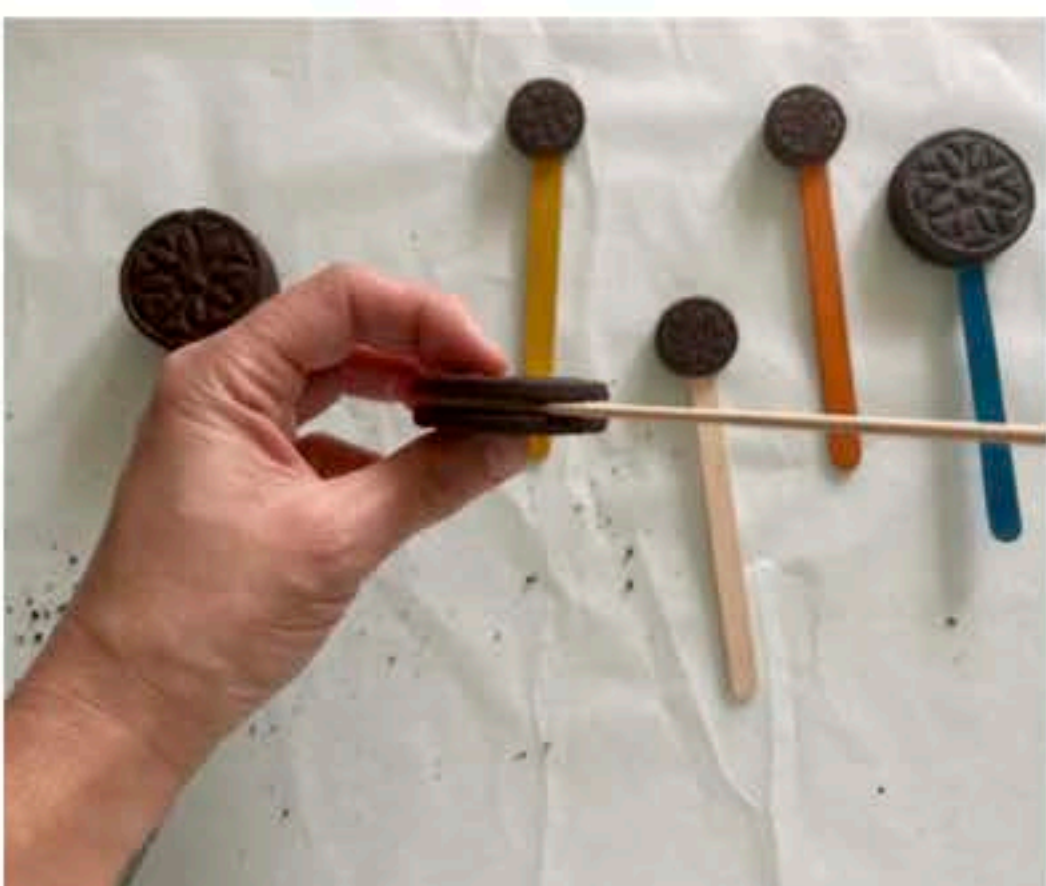


STEP 33 You can add drips using a piping bag and a different colour chocolate.



STEP 34 To give the appearance of a dripping topping use coloured and tempered cocoa butter instead of the chocolate. You can add more sparkle using pump-powder in any colour of your choice.

TIP: Prepare the cocoa butter the same way as the white chocolate.



STEP 35 COOKIE POPS - Carefully insert an ice cream stick into the cream of each cookie.



STEP 36 Dip the cookies into the chosen colours of tempered chocolate and allow them to set for a while on baking paper.



STEP 37 Before the chocolate sets completely, use sprinkles, sugar crystals, pearls and pump-powders of your choice to decorate. You can also just dip the cookie partially to give a striped look.



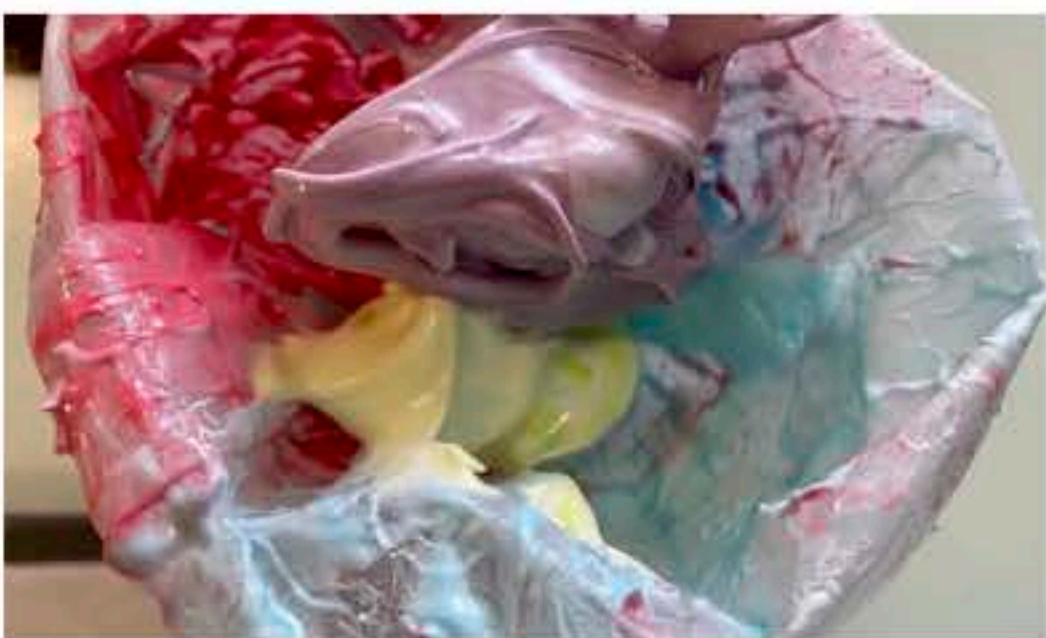
STEP 38 MERINGUE KISSES - Preheat your oven to 100°C with no fan. Whisk the egg whites. When it starts to foam add the granulated sugar little by little. We need a stiff peak consistency. When the meringue is stiff peak and shiny, remove from the mixer and mix in the icing sugar using a rubber spatula. Incorporate the Saracino Supreme vanilla paste.



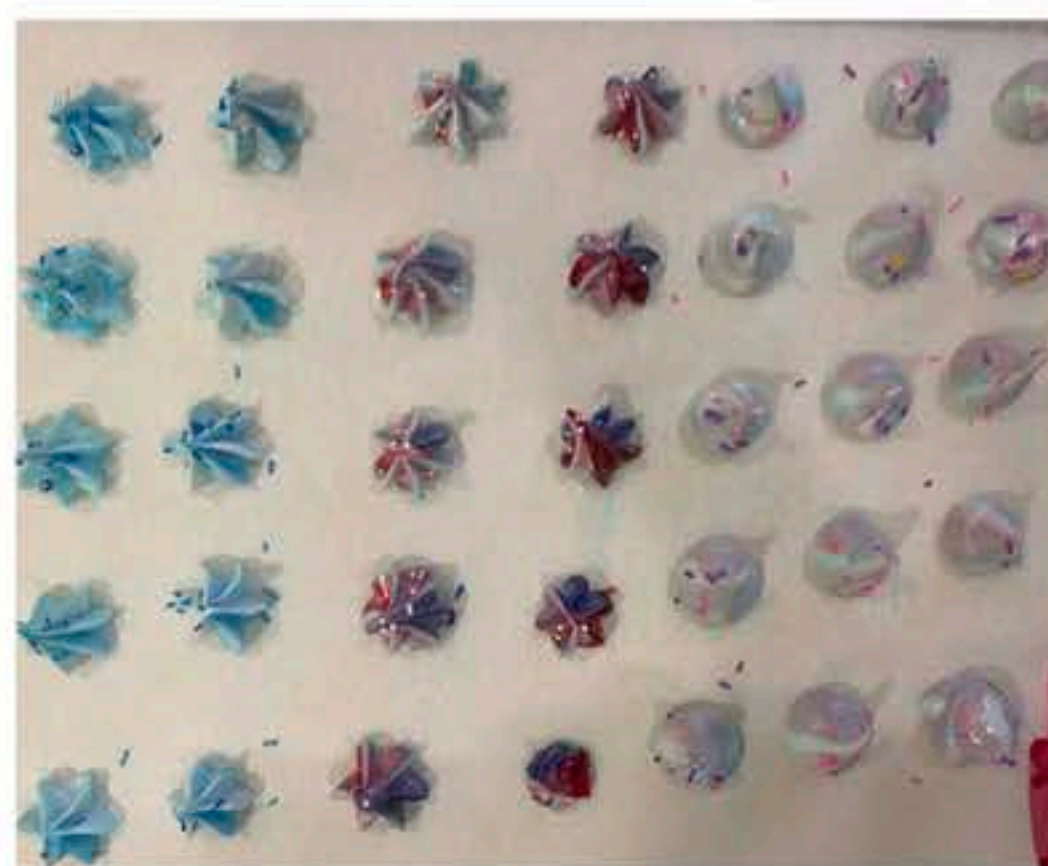
STEP 39 For striped effect kisses, add your choice of tip to the piping bag. Use a paintbrush to paint stripes of gel colouring inside the bag. Be as random as you like.



STEP 40 For two-tone kisses, place some meringue into 2 bowls and gently fold in your choice of 2 colours. Fit your piping bag with your tip of choice and fill keeping the colours divided in 2 by gently spreading your first colour up one side, then the other on the other side.

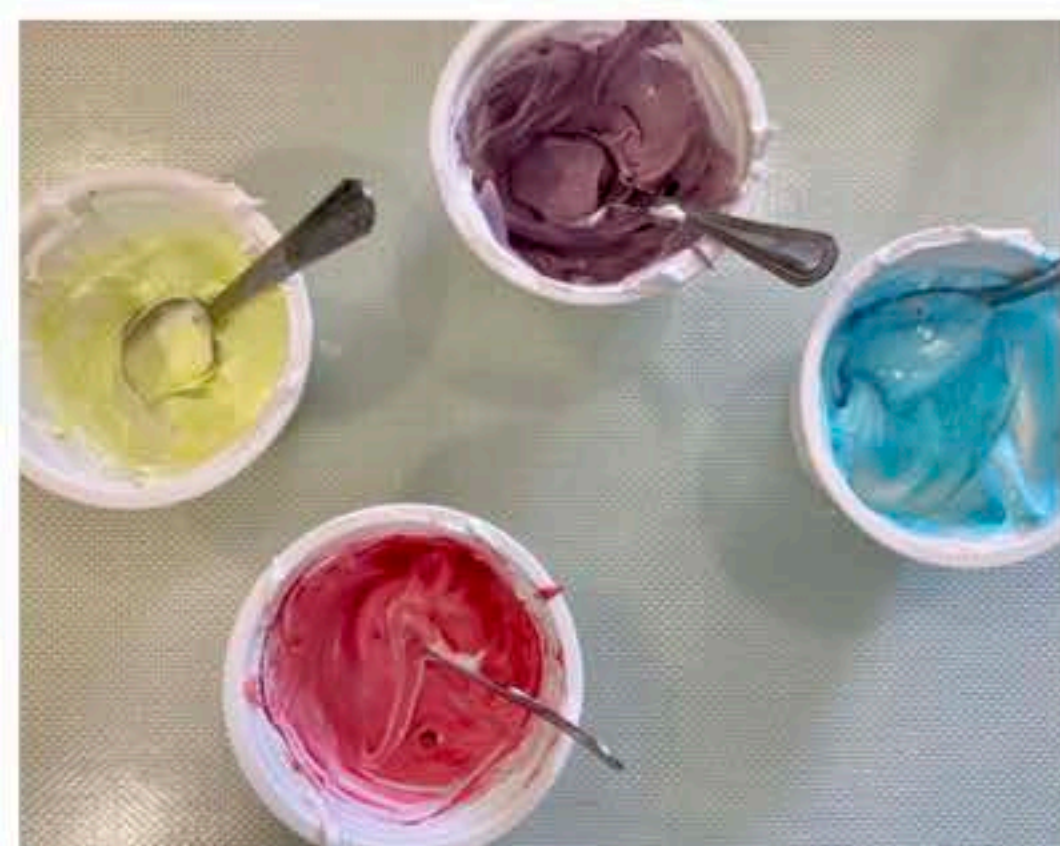


STEP 41 For marbled kisses, divide your meringue into the number of bowls that you wish to have as colours and gently fold in your gel colours. Fit your piping bag with your choice of tip and fill with spoonfulls of the meringue in alternating colours.



STEP 42 Pipe kisses onto parchment lined baking trays and decorate with any optional decorations.

TIP: For a swirled effect turn your piping bag slightly as you pipe your kiss. Bake the kisses and the pops for 50 to 60 minutes. Once time has elapsed turn the oven off, but leave your meringues inside until the oven has cooled – your meringues should peel easily off the baking paper.



STEP 43 MERINGUE POPS - For meringue pops, divide your meringue into the number of bowls that you wish to have as colours and gently fold in your gel colouring.



STEP 44 Fit your piping bags with your piping nozzles and fill with your meringue. Pipe a short line of meringue (any colour will do) onto a parchment lined baking sheet and place your straw on top of it.

Continue piping your meringue pop over and around the stick, alternating piping bags as you go to create your the look you require.

TIP: The piping bags with the largest sized nozzles will be the most prominent in your design.

TIP: Start with your largest piping tips, piping those shapes first, and then fill in the gaps with the smaller tips.



No Hydrogenated Fats



Gluten FREE



Vegan Friendly



Palm Oil FREE



- Ready to use paste for cake covering
- Does not dry out
- Very elastic, no elephant skin, no tearing
- Easy to colour and perfect for painting
- Copes well with temperature change
- Tolerates temperatures above 35C

Pasta Top

Saracino TOP Paste (known as Pasta Top) is a ready-made fondant created by Saracino for cake coverage. It is suitable for vegans and does not contain gluten, hydrogenated fats or palm oil.

Pasta TOP guarantees maximum elasticity at temperatures between 25-28°.

We recommend working the paste before using it for at least two minutes in order to make it elastic and resistant. If this is not enough, we recommend heating it briefly in a microwave oven (700 WATT) for max 10 seconds.

In this way, the cocoa butter inside will melt and make the dough soft and easy to work. One of its main ingredients is tragacanth, a natural product that makes our Pasta TOP extremely elastic and easy to roll with a rolling pin or with a sheeter up to 1 mm thick. In this way, it will be perfect to cover cakes guaranteeing a great aesthetic effect.

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

It easily supports temperature changes without exuding humidity or cracking.

Pasta TOP can also be used for decoration on cold desserts (refrigeration does not affect our fondant) and it can be colored with powdered, gel or airbrush food colorants. The delicate vanilla aroma is not invasive and it perfectly merges with the flavor of your cake.

Our white Pasta TOP is available either in 5kg buckets or 1kg tubs and our colored Pasta TOP is available in practical 500g packages in the following colours: orange, blue, light blue, baby blue, fuchsia, yellow, lilac, black, pink, red, tiffany, light green, green.

FAQ – PASTA TOP

WHAT CAN I FILL THE CAKE WITH?

We suggest a light butter cream or a white chocolate ganache to avoid transparency on the covering paste. Remember that cake fillings with high water content (such as whipped cream) risk dissolving the sugar paste.

HOW CAN I MAKE THE PASTA TOP ADHERE TO THE DUMMIES?

Just use Saracino Cake Gel, our edible glue, or sprinkle some water on the dummies.

WHAT IS THE IDEAL THICKNESS FOR THE PASTA TOP?

We suggest rolling it to a thickness between 1mm to 3mm (max). We recommend keeping to these limits so that the paste does not become invasive (if too thick) nor breaks (if too thin)

WHAT CAN I DO WITH VERY HIGH CAKES?

Thanks to its elasticity, our Pasta TOP allows you to cover very high cakes without breaking.

CAN I USE SARACINO PASTA TOP FOR MODELLING?

We recommend using Saracino Modelling Paste for modelling. As an alternative, it is possible to add 5% of CMC to the Pasta TOP to make it firmer and more resistant.

DOES SARACINO PASTA TOP COME IN DIFFERENT COLOURS?

Yes, it does. Our Pasta TOP is available in 14 colours: Light blue - baby blue - yellow - orange - red - pink - green - light green - purple - tiffany - black - fuchsia - white.

CAN I PAINT THE PASTA TOP?

Of course, you can use clear alcohol or oil mixed dyes that provided quick drying but need a precise design. You can also use water-mixed dyes which need longer drying times but create pleasant shades. Finally, it is possible to use the airbrush technique.

CAN I USE SARACINO PASTA TOP TO COVER CAKES TO BE STORED IN THE REFRIGERATOR?

Yes, with the only warning of carefully evaluating the type of cake and filling for the cake. Our Pasta TOP is not affected by the thermal shock between the temperature of inside the fridge and outside.

IF I MAKE A MISTAKE WHILE COVERING A CAKE, CAN I MEND IT?

Yes, one of the main ingredients of our Pasta TOP is cocoa butter, which makes our paste extremely elastic. So, if you make a mistake while covering your cake, you just need to add a small amount of Pasta TOP and gently smooth it with your hand or with the smoother. You won't notice any imperfections or joints once blended.

DOES IT DRY FAST?

No, our Pasta TOP remains soft and perfect to cut even a few hours after use.

**PASTA
BOUQUET**
use to achieve realistic
looking flowers

PASTA TOP
use Saracino
sugarpaste to achieve
this fabulous finish

Amazing Cake
Created by
Have Some Cake



Cute Baby Raccoons



Inspired by Tanyi Bonya

You will need



CAKE DESIGNER
Magdalena Koszyk

I am trained and qualified as an Architect by profession. I never considered myself as a confectioner or cake maker. For many years I taught drawing and painting to architecture students in Warsaw. After a while I decided that Architecture and office work was not what I enjoyed or wanted to pursue.

My adventure with cakes began 8 years ago when I started looking for my own wedding cake. Before that cake making never really interested me. After extensive market research, many tastings and two trial mini cakes, I decided to commission a pastry shop that agreed to prepare my wedding cake to my requirements. Unfortunately, on the happy day of my wedding the cake was visually a complete disappointment. It tasted good, but this was a turning point for me.

For 5 years I have been preparing confectionery decorations. I also teach modelling figurines and decoration of cakes. I have to say sharing my knowledge and skills gives me great pleasure. I particularly enjoy modelling decorations for children's cakes.

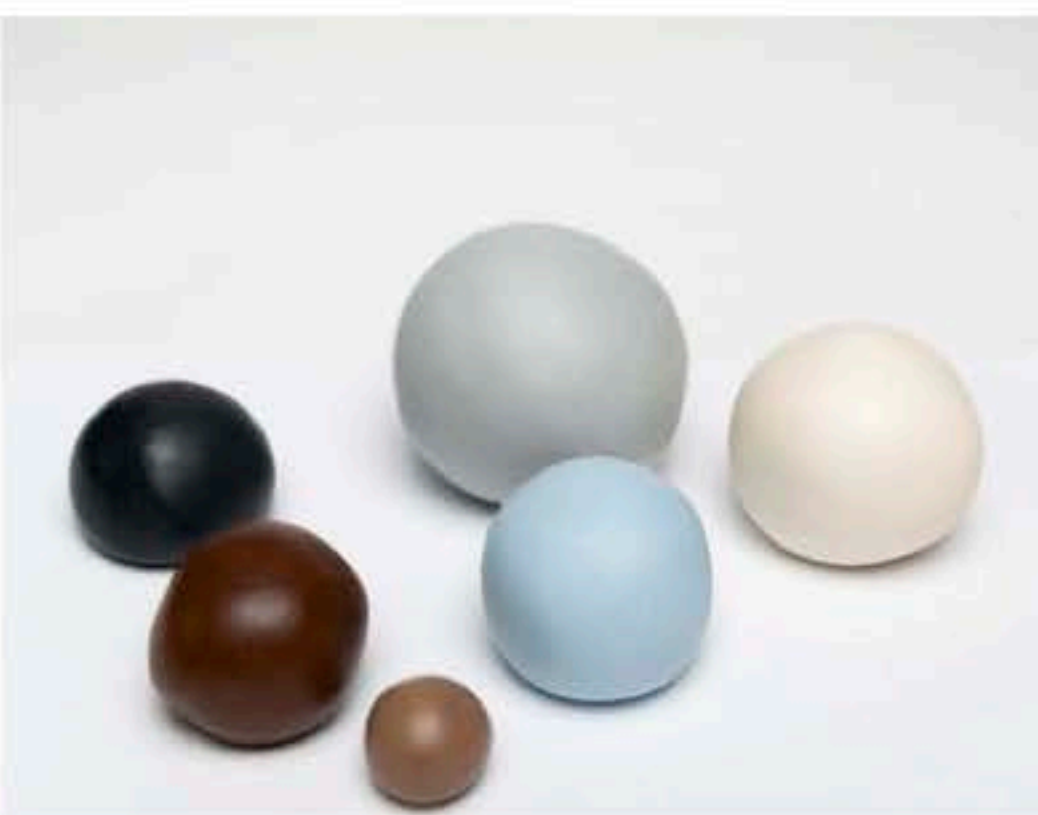
 #MADZIWKA

INGREDIENTS:

- Saracino Pasta Model: white, black, light blue, pink, yellow, violet, light green, brown
- Saracino white Pasta Top
- Saracino baby blue Pasta Top
- Saracino powder colour: light gold, black, sky blue, pink, light skin tone
- Saracino Liquid Shiny confectioners glaze

EQUIPMENT:

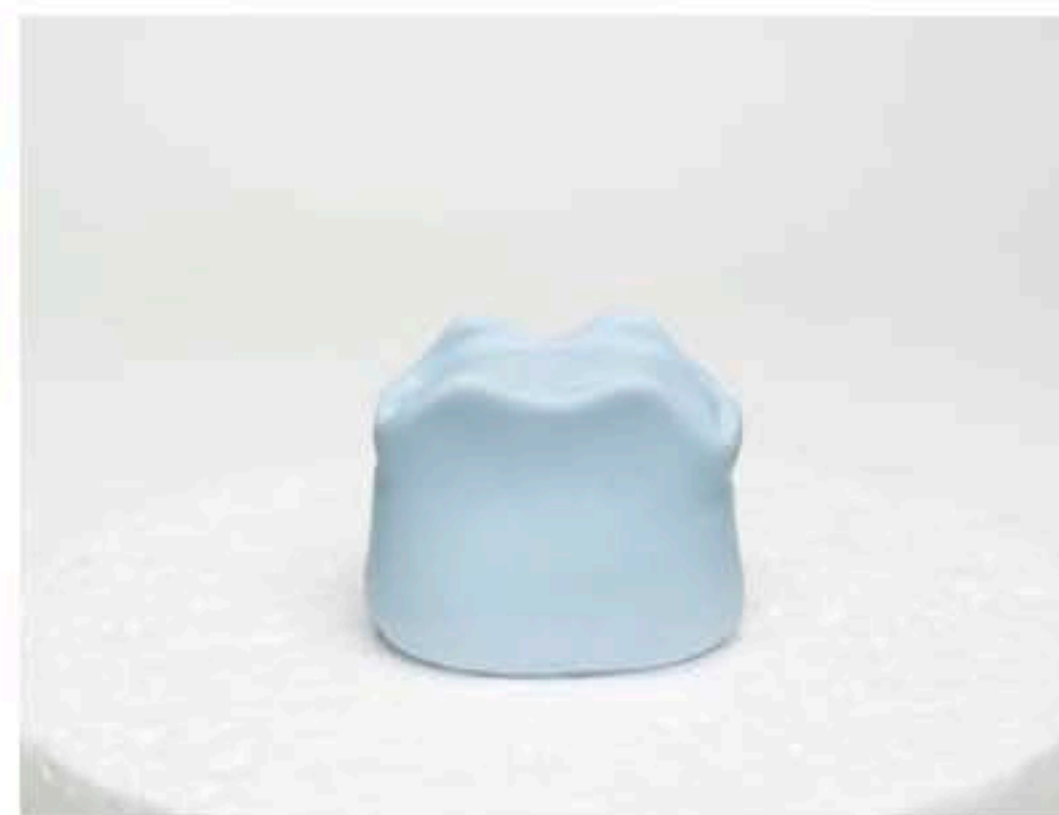
- Polystyrene balls: 1 x 6cm in diameter, 4 x 4cm in diameter, 7 x 2cm in diameter
- Dummy cake or cake
- Clear alcohol
- Dresden tool
- Ball tool
- Rolling pin
- Brushes
- Fondant smoother
- Cake drum
- Toothpicks
- Circle cutters



STEP 1 Start by working the pastes to make them soft. You can start working right away with the pre-coloured pastes. For a soft and “dusty” sky blue, mix light blue Pasta Model with white and a little brown. Don't be afraid to experiment until you get the colour you like.



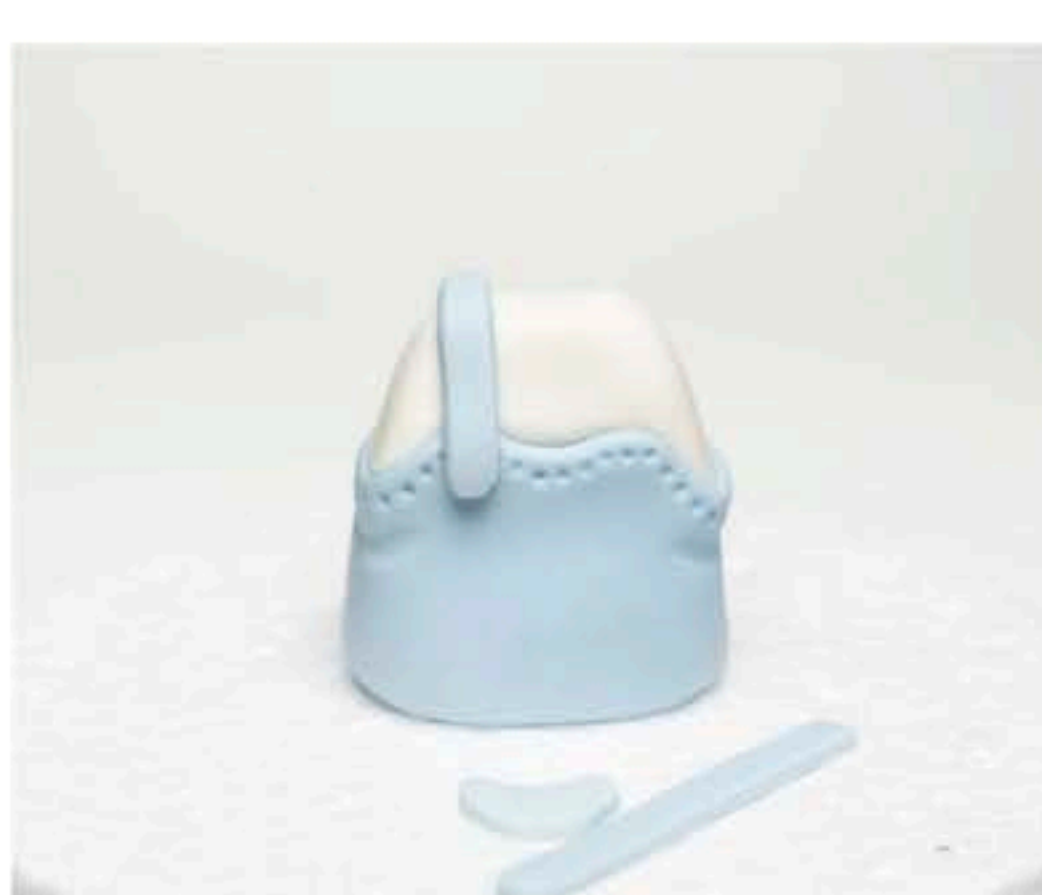
STEP 2 For the body roll and form the paste into a cylinder shape. Use the Dresden tool to shape into overalls.



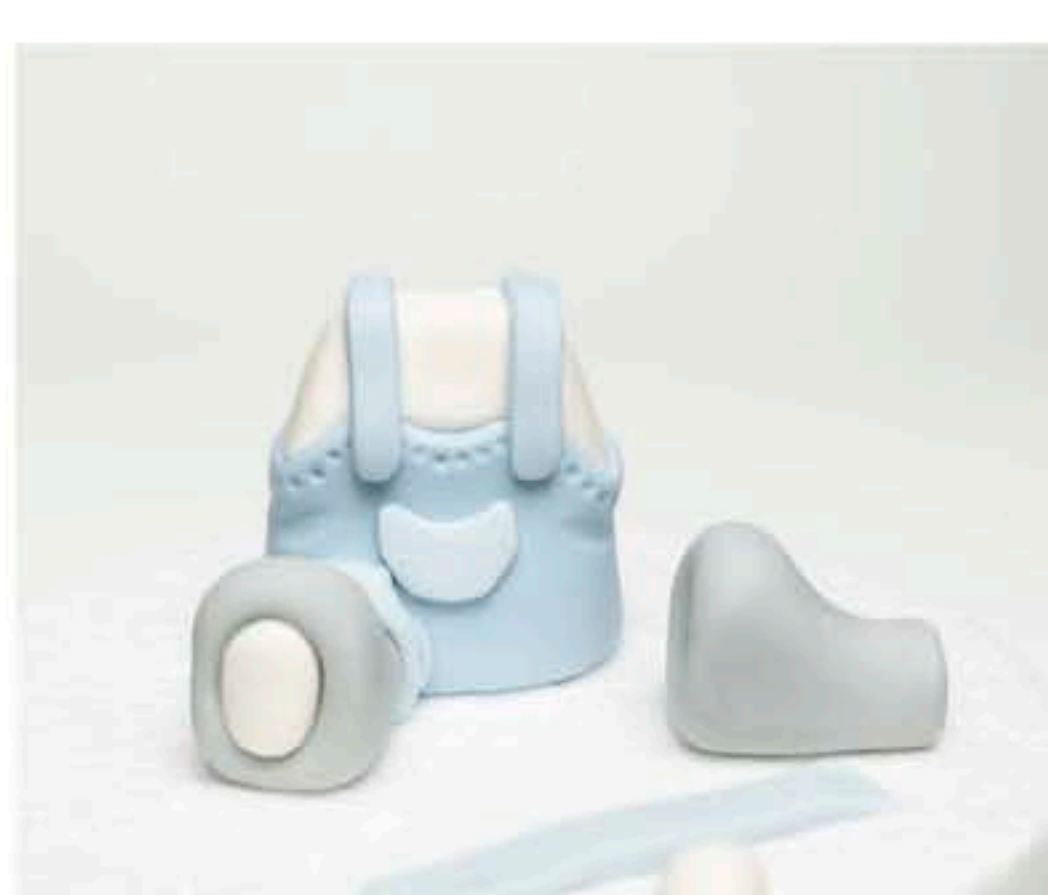
STEP 3 Place on a dummy and allow to dry slightly.



STEP 4 Using white Pasta Model add the upper part of the torso inside the overalls. Using a ball tool add stitching to the edge of the dungarees and creases below the armpit areas.



STEP 5 Using light blue paste roll two strips and round at each end for the straps. Cut out a small circle and cut out a semi circle – this will be a pocket.



STEP 6 Fix the straps and pocket. Use the grey paste to model two legs as shown. Roll two strips of blue icing for the trouser legs. Roll two oval shapes from the white paste and attach to the soles of the feet.



STEP 7 Fix the legs to the shorts and then wrap the trousers around the top of each leg. Use the Dresden tool to add creases to the trousers. Insert a short toothpick into the torso at the neck.



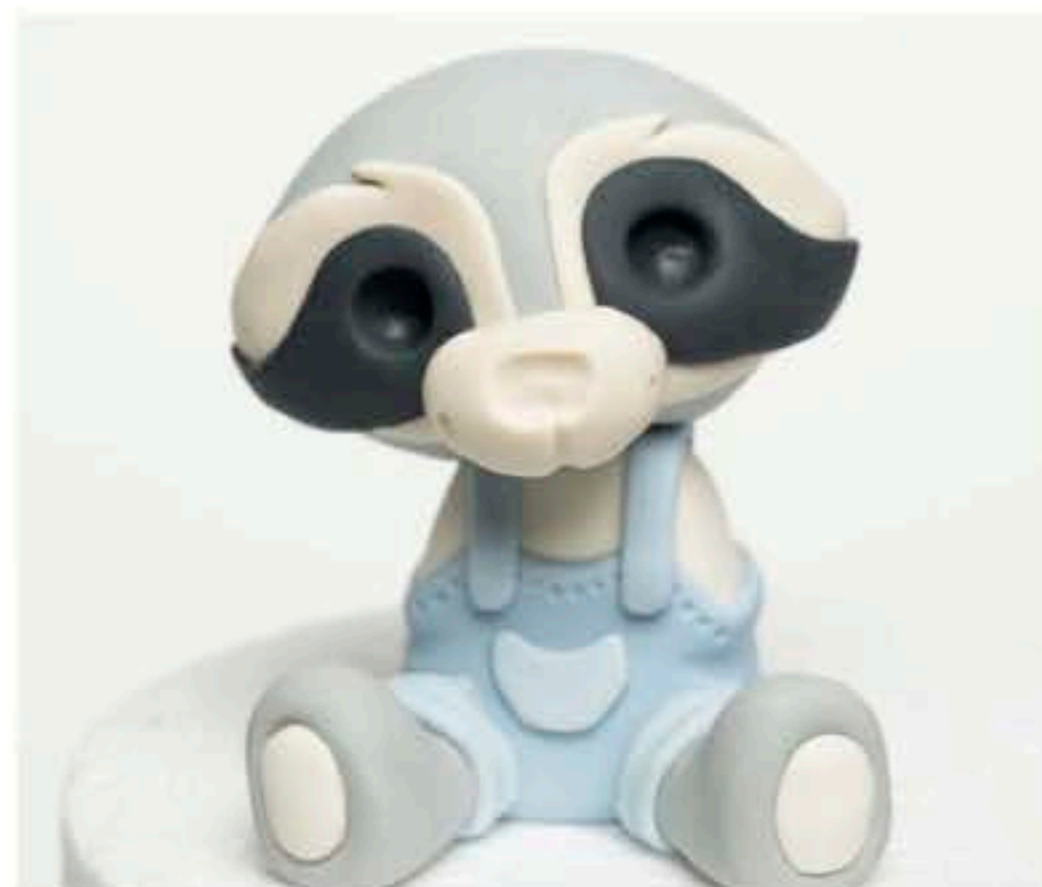
STEP 8 For the head roll the shape shown. Use your index fingers or a ball tool to make two recesses for the eyes leaving a gap between them.



STEP 9 Using white paste cut out teardrop shapes similar size to the eye sockets. Use a knife or scalpel to cut off the small triangles at the top – they will look like fur. Glue both into the previously prepared recesses.



STEP 10 Using a dark grey paste prepare elongated teardrop shapes, thinner on one side. Fix to the head and use the ball tool to make sockets for the eyes.



STEP 11 Place your head onto the torso by sticking it onto the toothpick. Add a flattened oval shape as a snout. Mark the nose and add a smile.



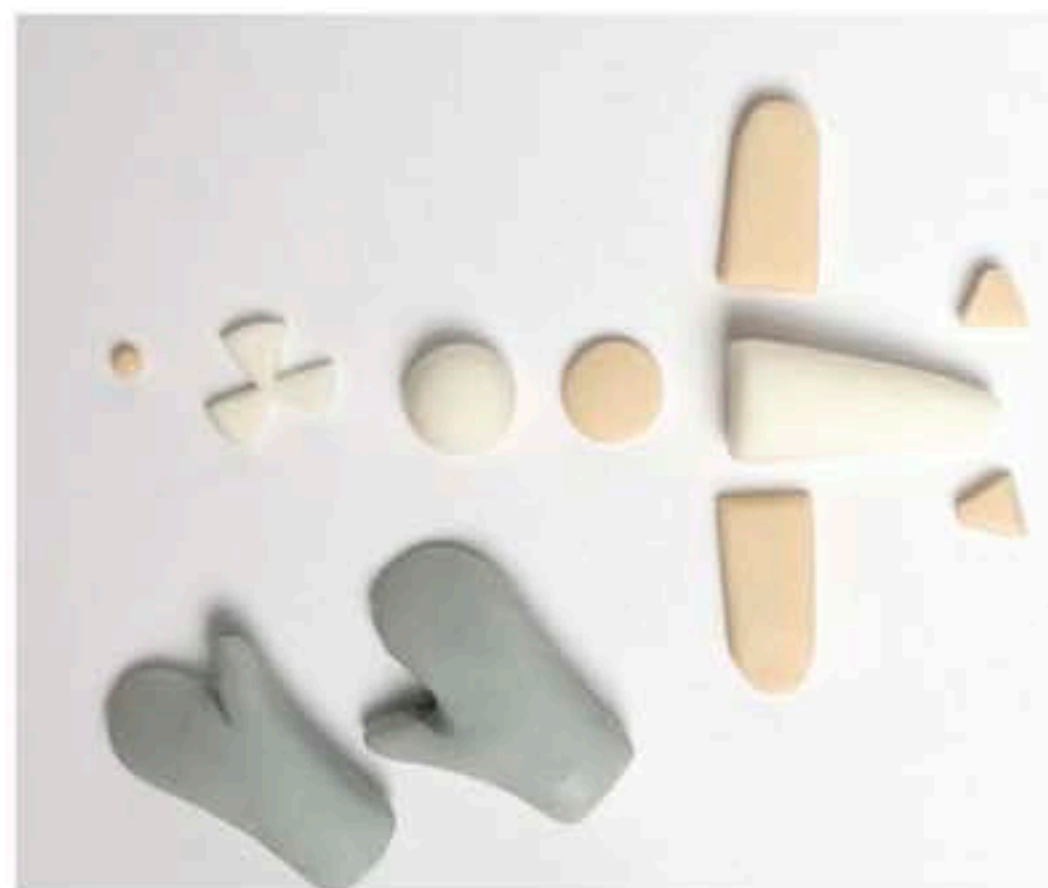
STEP 12 Using the dark grey paste cut out a shape as shown for the dark fur on the raccoon's head. Prepare two white balls for the eyes, two blue balls for the irises, and two smaller black balls for the pupils.



STEP 13 Roll out some brown paste and using a scalpel cut out the shape as shown to form the pilot cap. Prepare a strip of beige color and two circles with holes in the center. Gently flatten the circles into an egg shape. These elements will make the goggles.



STEP 14 Add the eyes. Use tiny white beads to add a "sparkle" to each eye. Add the grey 'fur' piece. Add a black nose with a white 'sparkle'. Fix the brown paste 'helmet' to the raccoon's head. Add the elements to form the goggles. Add two sleeves using white paste.



STEP 15 Prepare two paws from the dark grey paste as shown. Model small elements that will create the toy airplane. Let them set slightly and then glue together.



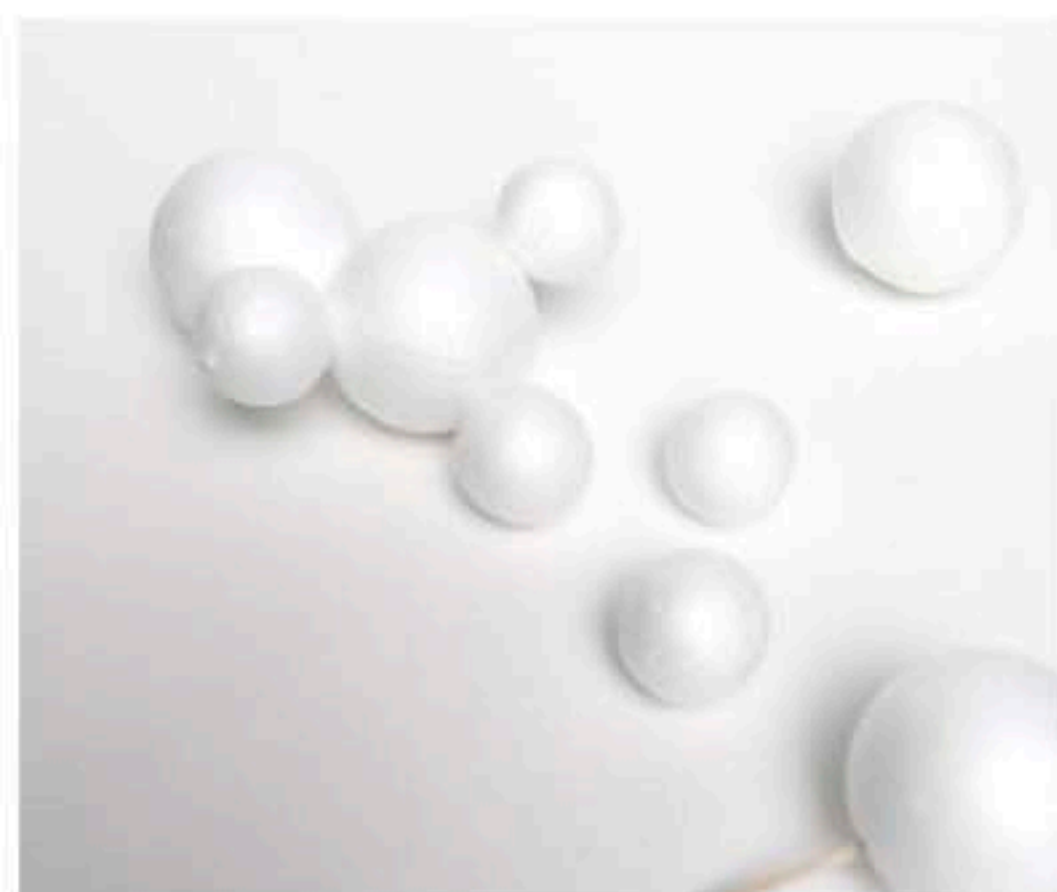
STEP 16 Fix both paws to the arms. Add the toy airplane to the right paw.



STEP 17 Form the shape of the ears from the black paste, stick the white centers to them (the same shape, only smaller).



STEP 18 Place the ears on the raccoon's head, gently bend them with your fingers to give character and form.



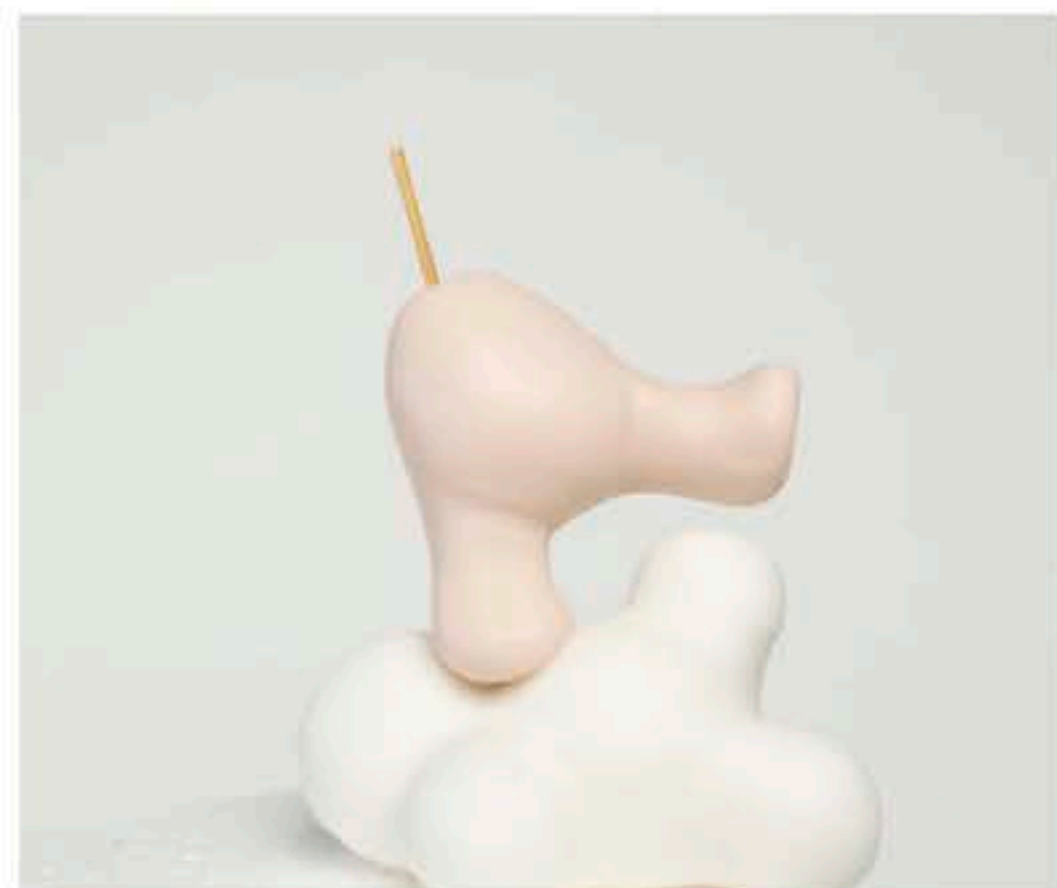
STEP 19 For the cloud prepare polystyrene balls connected together with toothpicks.



STEP 20 Roll out the white paste and put it over the balls. To help the paste stick you can moisten the polystyrene with a little water and a brush.



STEP 21 Gently press down and pull the paste to cover the ball structure.



STEP 22 Combine light pink paste with white paste, add a little brown for a soft colour. You can of course use the pre-coloured pastes if you wish. Model the shape of the tummy with the legs. Attach it to the cloud with a toothpick. If the raised leg is not set enough and drops you can insert a toothpick into it to keep it straight.



STEP 23 Prepare a slightly darker shade of paste. Make a thin strap, a pocket shape and a mini heart. Using the lighter colour paste make a pocket shape. Fix the elements on the character's tummy with a little glue if required.



STEP 24 As with the previous racoon use grey paste to form the shape of the head. Use your finger or a ball tool to form recesses. Fill the recesses with lighter pieces of paste cut into a tear drop shape.



STEP 25 Using a dark grey paste prepare an elongated teardrop shape flattened on one side. Fix to the face. Use a ball tool to make eye sockets.



STEP 26 For the dark fur on the racoons head roll out a mid grey and cut out to the pattern shown. Roll two balls of white paste for the eyes. Using white paste shape the mouth area.



STEP 27 Fix the dark fur on the head and cut to length by the nose. Add the mouth, nose, light blue irises and ears as before. Use a Dresden tool to form the mouth and snout.



STEP 28 Attach the head to the torso using a cocktail stick if required. Add two sausage shapes for the arms. Using the darker pink roll two small balls and press to a cuff shape. Fix to the end of the arms. Use a ball tool to form a recess in each cuff ready to fix the hands. Apply two small dots of white paste to each eye.



STEP 29 Prepare balls of dark grey and cream paste. 3 different sized pieces of each colour. Arrange from the smallest to the largest alternately. Carefully press them together to form a roll shape.



STEP 30 Roll the tail to give a point at each end.



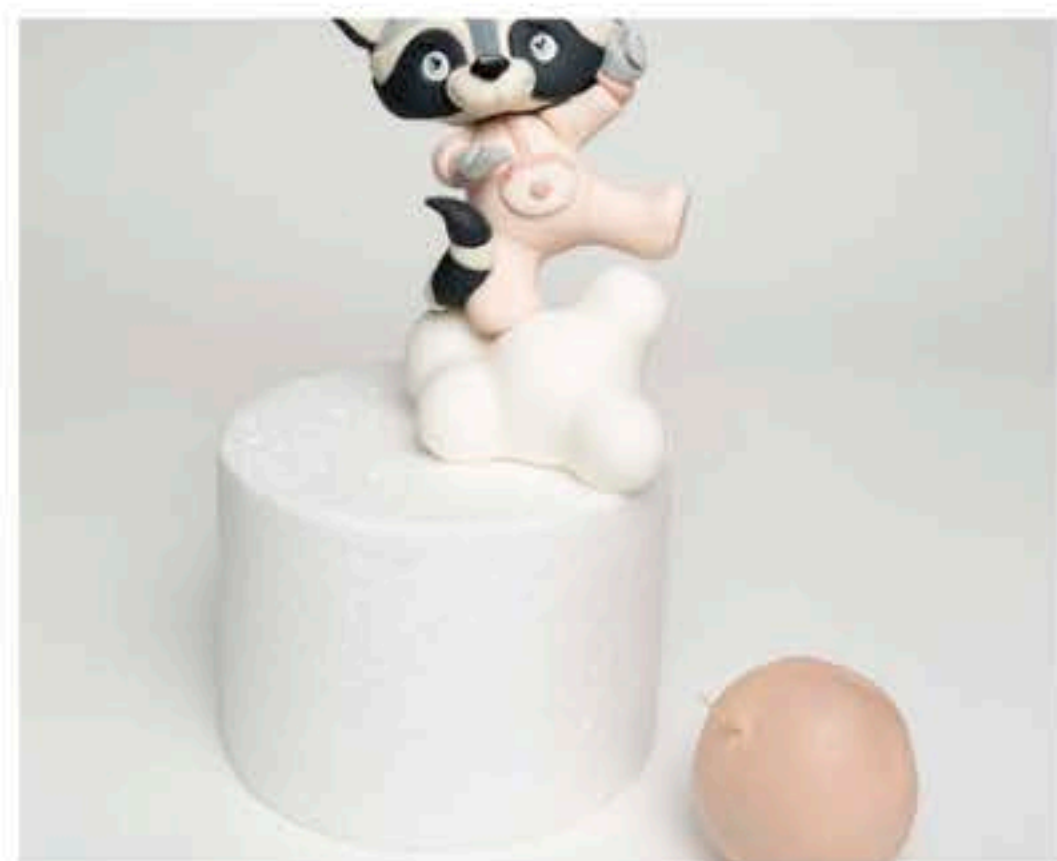
STEP 31 Fix the tail with a little glue. Model the hands and fix to each cuff.



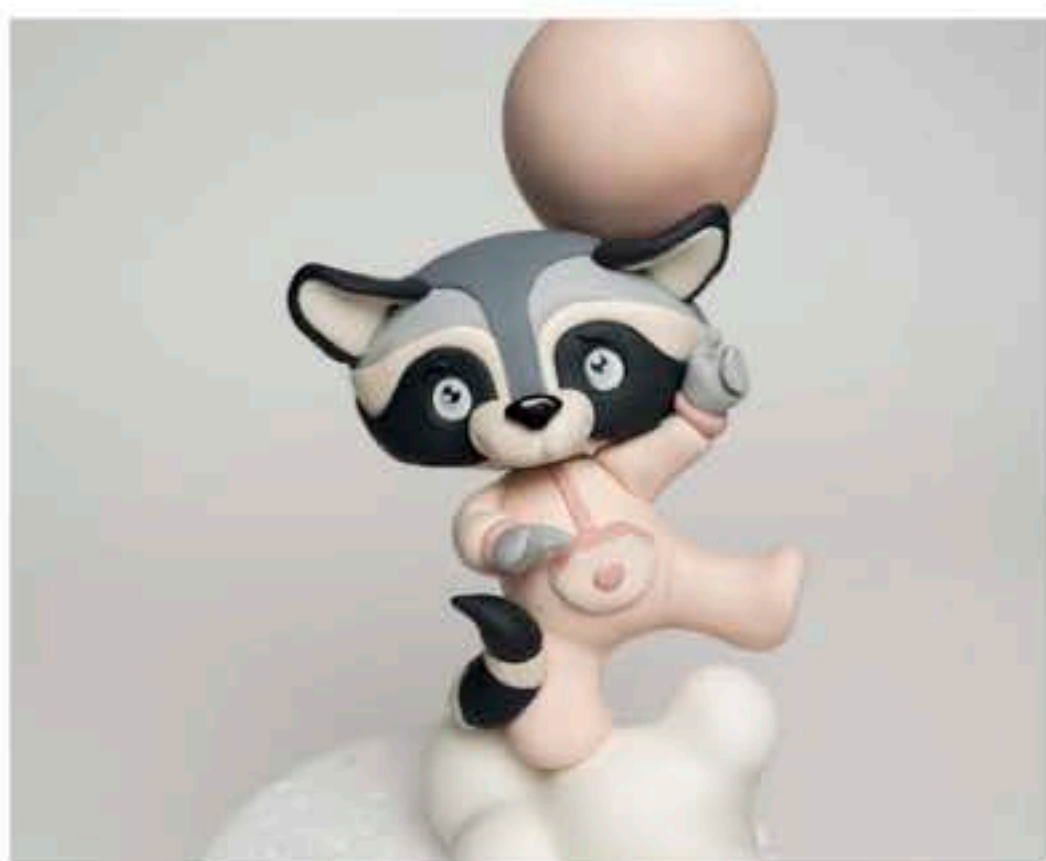
STEP 32 Apply a little water to the 6cm polystyrene ball.



STEP 33 Roll out the dusty pink paste. Carefully cover the ball and smooth.



STEP 34 Stick a toothpick into the ball.



STEP 35 When the figurine is set and firm stick the toothpick into the top of the raccoon's head. Take your time with this step as if the figurine is not firm enough the ball maybe too heavy.



STEP 36 For the end piece of the balloon model a small cone shape. Prepare thin strips of the dusty pink paste. Two longer ones for the ribbons and two shorter ones for the bow. Fold in half and join them together as shown. Wrap a fifth piece around the end piece of the balloon.



STEP 37 Fix to the balloon. Add a thin white strand of paste and place it in the raccoon's hands. To obtain the effect of ribbons blowing in the wind use a construction of skewers and toothpicks as I have shown. Support the ribbons off the structure until they are set. Carefully remove the sticks checking that the ribbons are holding their shape.



STEP 38 Finish off the characters by painting the eyes and noses with the Liquid Shiny confectioners glaze.

Using a soft brush and the powder colours lightly dust the figures. Black for fur, blue for dungarees and the combination of pink and skin tone for the balloon and girl's jumpsuit. To make the figures even cuter add a slight blush to the faces. Remember to control the amount of powder on the brush, apply the dust each time and then wipe the excess off the brush onto a paper towel.



STEP 39 Prepare and work the purple, sky blue, green, yellow, powder pink and very light brown colour pastes. Add white paste to the pre-coloured paste to make the softer shades. Roll a long sausage shape of each colour and shape them into a rainbow. Trim the ends with a knife. Leave to set.



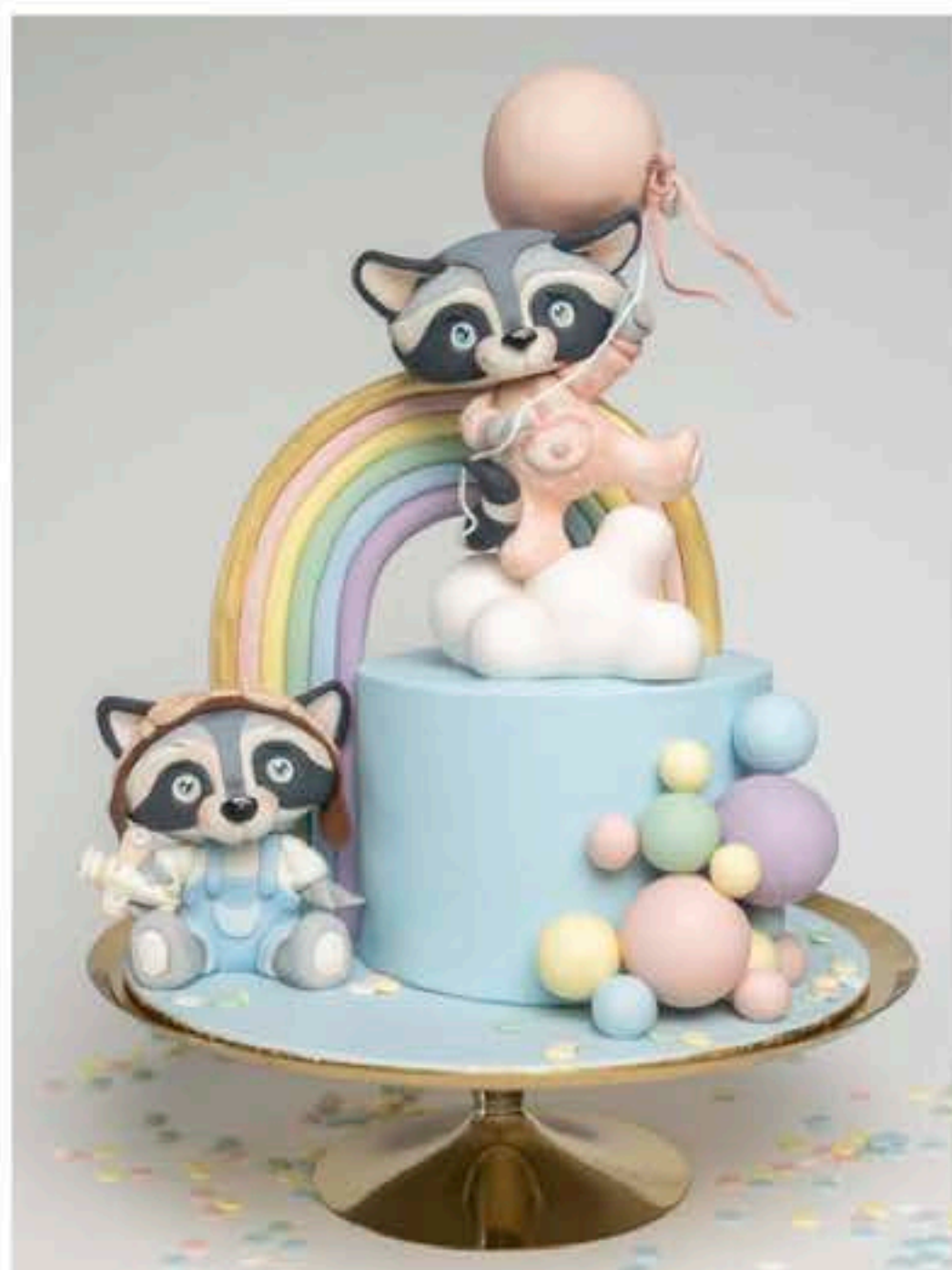
STEP 40 Using Light Gold powder pearl colour mixed with clear alcohol carefully paint the light brown colour. Painting the gold over the brown makes coverage easier.



STEP 41 Using baby blue Pasta Top cover the dummy or the finished cake.



STEP 42 Glue the rainbow to the side of the cake and to the top. Optionally add white dots on the pink rainbow strip.



STEP 43 Place the boy raccoon on the cake board and the girl raccoon on top of the cake. You may want to add additional decoration to the cake such as sprinkles or hand-cut confetti. On the side of the cake you can add paste covered polystyrene balls (these can also be cake pops or chocolate balls depending on your skills).



cocoa

butter





5 MINUTES WITH ANGELIKA CHWYC

PAINTING WITH COCOA BUTTER

Angelika Chwyc - Multi Awarded Cake Artist



Angelika Chwyc - Sugarart -
Artystyczne dekaracje cukiernicze

Cocoa Butter is a product that is an ideal solution for edible decoration painting techniques. It is no doubt one of the leaders amongst the various painting techniques available. It is extremely easy to use and colour.

Saracino Cocoa Butter is 100% natural and is made with oil extracted from African Cocoa beans. Modern extraction techniques extract oil without any impurities. It is vegan and gluten free.

One of its biggest advantages is the fact that it does not absorb moisture. Unlike other painting methods, it allows you to paint and build up in layers. After adding powder colours, cocoa butter dries much faster and it is ready to apply another layer of colour in a short period of time.

When painting in layers we can achieve an effect matching oil painting style as the melted butter in combination with the powder colour allows us to create structure and visible brush strokes. It is therefore a great solution for anyone painting on cakes, cookies or any other decoration.

Before cocoa butter became readily available to purchase, I used to use powder colour diluted in water to paint the surface of my piece. Powder colours dissolved in water are fine for surfaces that are dry, but they are not suitable for chocolate and coverings that contain fat, as the watery dye condenses on application and creates uneven finishes. To paint on modelling chocolate I would use, for example, oil and / or clear alcohol, which evaporates quickly, and it is much easier to create a painted decoration. However, sometimes if too much alcohol was added this would dry out the outer layer of the chocolate.

Cocoa Butter is an ideal solution, especially when painting chocolate when we need to cover the intense colour of the chocolate. As shown in photo 4 you will see that the coloured cocoa butter covers the light and dark parts in exactly the same way. This would not be possible if we had diluted the colour with water or clear alcohol.



It really is simple to start painting with cocoa butter. Prepare a bowl of hot water and place a plate on it. Add the cocoa butter to the plate and the heat will melt it. Then mix in the required colour as shown in pictures.

Another great solution as an alternative to using hot water (which tends to cool down quickly) is placing your plate over something containing a heat source (such as a tea light or candle burner) as this helps to maintain a higher temperature for a longer period of time. This is a preferred method when we have a large surface of the cake to paint. The cocoa butter needs to be at a temperature of about 34-38°C to dissolve. Use powder colours and mix with the melted cocoa butter over the heat (taking care not to overheat or burn yourself).

By painting with cocoa butter with a little bit of added colour, you can achieve a delicate, semi-transparent effect. However, when you add white powder colour, your "paint" becomes opaque and even takes on a chalky effect. In addition, the white powder colour helps to thicken the melted butter which adds to the effect of a brush stroke finish, as shown in photo below.

REMEMBER:

- Store the cocoa butter in a cool, dry place and do not expose it to direct sunlight.
- Use a separate brush for each colour and during use place the brushes on the warm plate. If set aside without warmth the butter on the brush will quickly set at room temperature.
- Choose the best quality brushes that do not shed bristles. It should be remembered that with layered painting, hair from a poor-quality brush can remain hidden under the paint and we do not want this on an edible piece.

Photo showing a piece of 'jewellery' made from gingerbread, covered with a coloured layer of modelling chocolate with a rosette created using Pasta Model modelling paste. The chocolate has been painted using cocoa butter coloured with Saracino powder dyes.



*Painted Baby Bear
Cake Topper*





CAKE DESIGNER
Sarah Bray

I have enjoyed cake decorating for a number of years and have been running Daisy Cakes since 2012 making novelty cakes and cupcakes.

In 2014 I entered my first cupcake competition and that was probably when my love of cupcakes, and in particular miniatures, began.

I now have a slight obsession with making all things tiny in particular miniatures of full sized cakes and wedding cakes. I also really enjoy making little food to fit on toppers for miniature cupcakes. This love of miniatures combined with a background as a primary school teacher led me to begin teaching cupcake classes in 2016. Since then I have also written tutorials for blogs and Cake Masters magazine.

Since 2014 I have entered many competitions in the cupcake and miniature wedding cake category winning a number of golds, silvers and being placed several times. I was also a finalist in the 2018 Cake Master Awards in the cupcake category.



DAISY CAKES BY SARAH

You will need

INGREDIENTS:

- White Saracino Pasta Model approx. 100g
- 6" cake (or dummy) covered in pale blue Saracino Pasta Top (white coloured using blue edible gel colour)
- Boiling water
- Saracino cocoa butter
- Saracino edible dusts in white, light skin tone, brown, yellow, black, pink
- Cake Gel

EQUIPMENT:

- Bear image: Download
- Sharp scissors
- Dusting pouch
- Cutting mat
- Rolling pin
- Craft knife
- Small ball tool
- Washing up/kitchen brush
- Small cup
- Small plate
- Paintbrush (flat, size 6 is ideal)
- Fine paintbrush
- Soft brush





STEP 1 Print off the bear image so that it is just over 4" in height (If your cake is taller or shorter adjust the image accordingly) Cut bear out using a sharp pair of scissors.



STEP 2 Dust cutting mat very lightly with cornflour dusting pouch. Roll out modelling paste to approx. 3-4mm in thickness using a rolling pin. Make sure it is big enough to lay the image on top. Remove the image and let the paste firm up for a few minutes. This makes it much easier to cut cleanly and without the paste dragging as you cut.



STEP 3 Put image back on top and carefully cut around using a craft knife trying not to move the paste or distort the shape.



STEP 4 Using a small ball tool gently mark where the eyes, nose, mouth, the bottom of his head, arms and legs are.



STEP 5 This will provide guidelines for painting later on. If possible leave overnight as then painting will be easier.



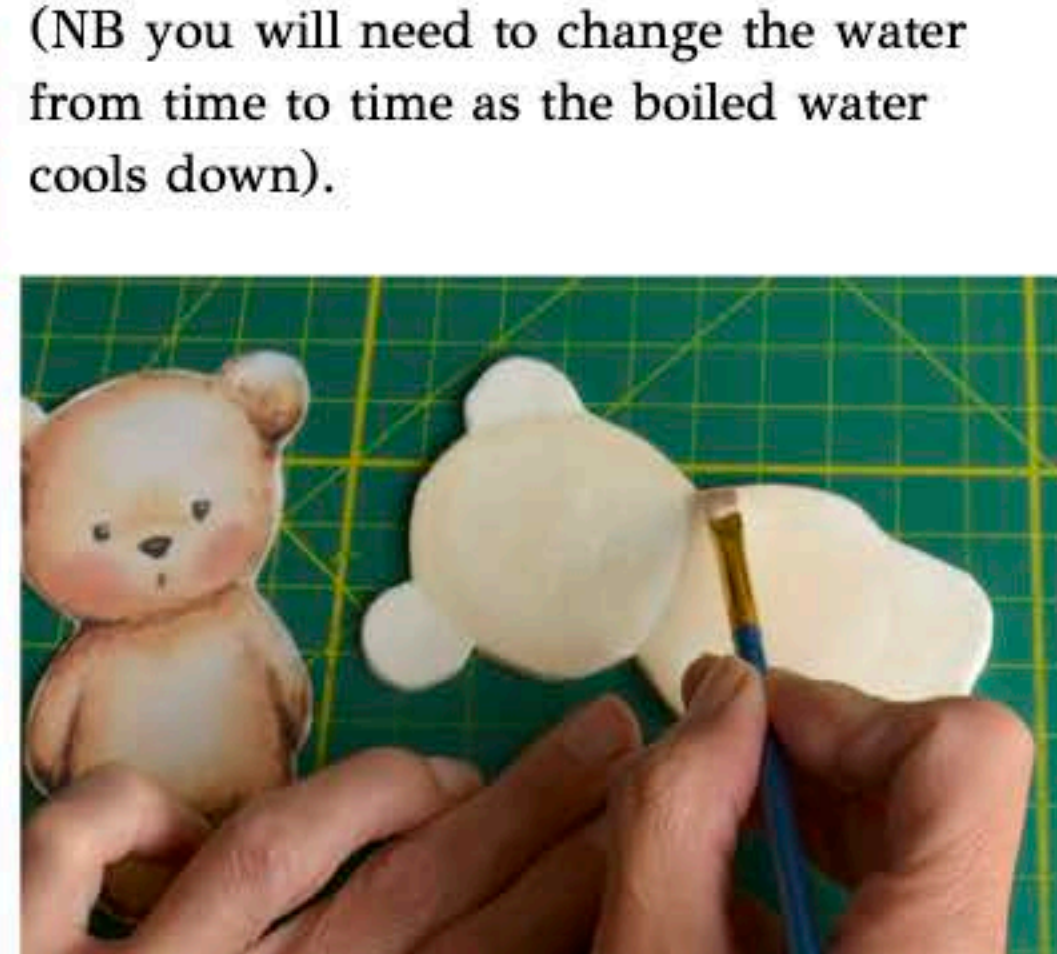
STEP 6 To paint the image you will need a small bowl or cup of boiling water and a plate on top. Add a small amount of cocoa butter to the centre of the plate and some skin tone, brown, yellow and white edible dust around the outside. (NB you will need to change the water from time to time as the boiled water cools down).



STEP 7 Start by mixing the skin colour dust with white and a tiny speck of brown with the melted cocoa butter. Paint this light colour as a base over the head, tummy and top of the bears legs. In all the lighter areas of the bear.



STEP 8 Add a bit more skin colour dust and a speck of brown if necessary to create a slightly darker tone and paint underneath the chin along the line in small downward brush strokes, blending into the lighter colour as you go.



STEP 9 Use this darker colour to paint inwards strokes around the edges of the bear.



STEP 10 Continue painting in the line between his legs and arms in short horizontal strokes and then on the line where his tummy is. Don't worry about getting it completely even as this is the style of the bear.



STEP 11 Continue adding this darker shade on his arms and ears. When you paint the ears try to leave a small section of the ear on the right unpainted where it is lighter on the picture.



STEP 12 Add a bit more yellow dust (a tiny bit at a time) and a speck of brown to get a straw colour and use this to build up the colour on his face, tummy and legs.



STEP 13 Following the line over his nose use this same straw colour to add in the shading. Place the tip of the brush on the top of the line and using short upward strokes to add this shading in. Build up the colour on the bears ears too.



STEP 14 Mix some yellow and brown dust with cocoa butter to create a darker yellowy brown. Use this to go around the edges of the bear. Try to catch the very edges of the bear in light flicky motions.



STEP 15 Using the side of the brush, add little flicks of colour in this darker brown shade to make the bear look a bit more furry. Continue to do this around the edge of the bear.



STEP 16 Mix a smaller amount of black dust and melted cocoa butter. Using a fine paintbrush paint in the eyes, nose and mouth. Be careful to leave a tiny speck of the eyes and nose unpainted as this makes them sparkle.



STEP 17 When the image is completely dry use a soft brush and some pink dust to add the cheeks. Be careful to remove the excess from your brush before dusting.



STEP 18 Use cake gel to attach the image to the front of the cake. As you have left it on the cutting mat whilst working on it, it should still be flexible enough to shape around the cake.

Be Happy!



You will need



CAKE DESIGNER *Sachiko Windbiel*

Sachiko Windbiel is the owner and creative force of mimicafe Union, a fondant skills resource, based in Santa Monica, California. Sachiko's specialty is Fondant Figure Modeling, creating fantastically life-like and expressive figures for cakes and cupcakes that become cherished keepsakes from life's most treasured celebrations.

Her artistic skills are inspired by her childhood fascination with Manga and Animation features, fueling her imagination and dreams. Sachiko likes to say that her mission is to "Spread Joy" and it's at her fondant workshops that she feels she's on the right path, meeting new people and working with them to develop their figure modelling skills and enjoy their own creativity.



[MIMICAFE UNION](#)

INGREDIENTS:

- Saracino Pasta Model brown (Total 6.4 oz - 180g) - Hair 1.0 oz (28g) & Back of head 0.5 oz (14g)
- Saracino Pasta Model light skin tone - Face 0.8 oz (22-23g), Hands & Legs 0.2 oz (5-6g)
- Saracino Pasta Model blue - Jeans 1.5 oz (42-43g)
- Saracino Pasta Model green - Belt 0.2 oz (5-6g)
- Saracino Pasta Model red - Shoes 0.2 oz (5-6g)
- Saracino Pasta Model white - Top 1.5 oz (42-43g)
- Saracino Pasta Model white - Body (Torso) 0.5 oz (14g)
- Gum Paste / Flower Paste Eyeballs 5mm (Eyeballs are made in advance)
- White gel colour
- Cake Gel / Corn syrup (or Glucose)

EQUIPMENT:

- Rolling pin
- Craft knife
- Flat modelling tool
- Dresden tool
- Silicon modelling tool
- Sharp tip brush
- Edible marker pens
- Toothpick
- Confectionery glaze
- Petal dust
- Brush for dusting

STRUCTURE MATERIALS

- Glue gun
- 2.5 inch diameter styrofoam ball
- 3 toothpicks
- 2 skewers (approx. 6 inches - 150mm long)



STEP 1 Prepare the Pasta Model as shown. **STEP 2** Prepare the tools we will need.

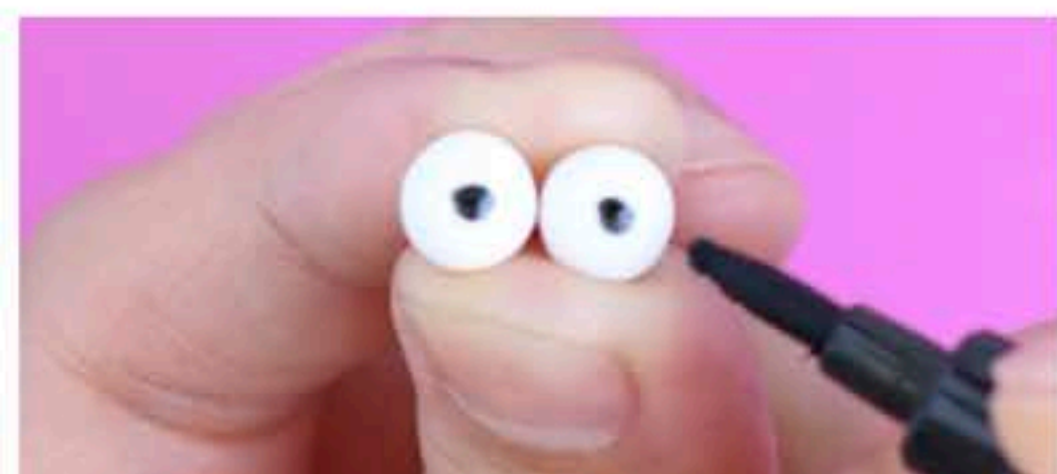
STEP 3 Prepare the glue gun, cocktail sticks, skewers and styrofoam ball.



STEP 4 Using your eye to judge the positioning, place the two skewer pieces into the styrofoam for the legs. One of the leg skewers should go all the way through the styrofoam ball.

Before inserting the leg skewers, add some hot glue from the glue gun and carefully insert into styrofoam.

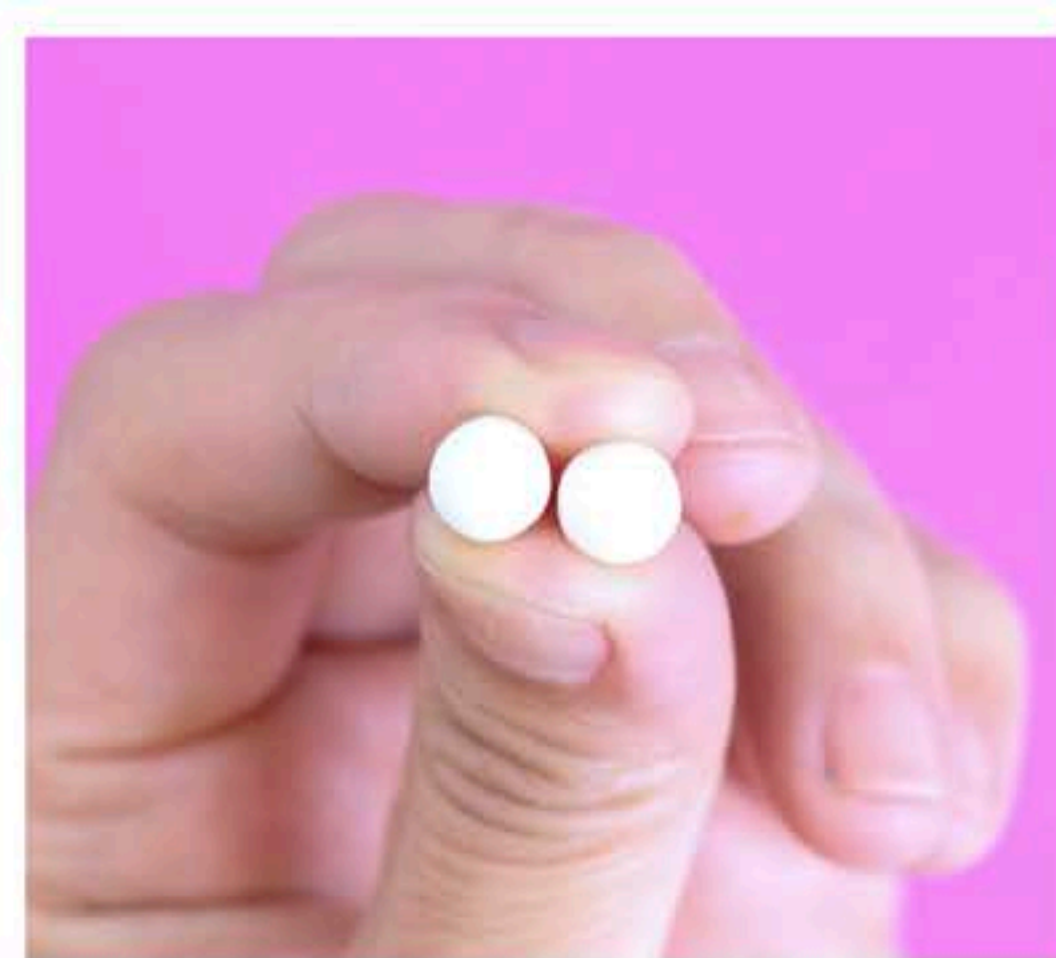
The hot glue may make the styrofoam melt slightly, but it will cool and dry quickly (Do not use the glue when inserting the arm toothpicks).



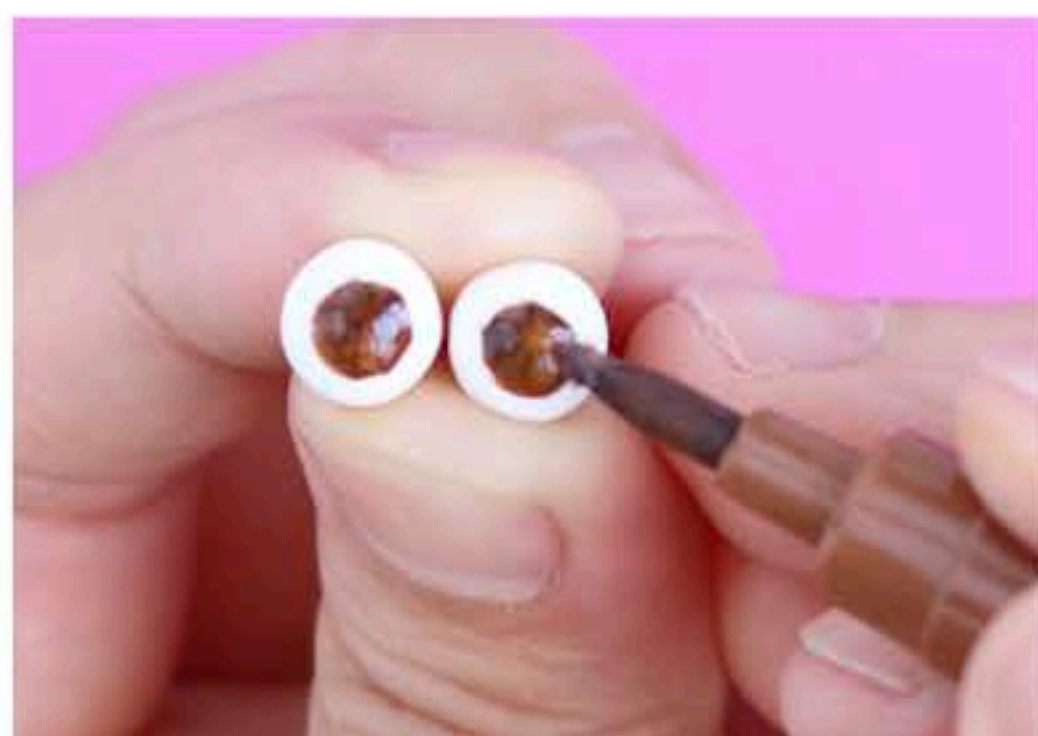
STEP 7 Draw dots on the eyeballs with the black edible marker.



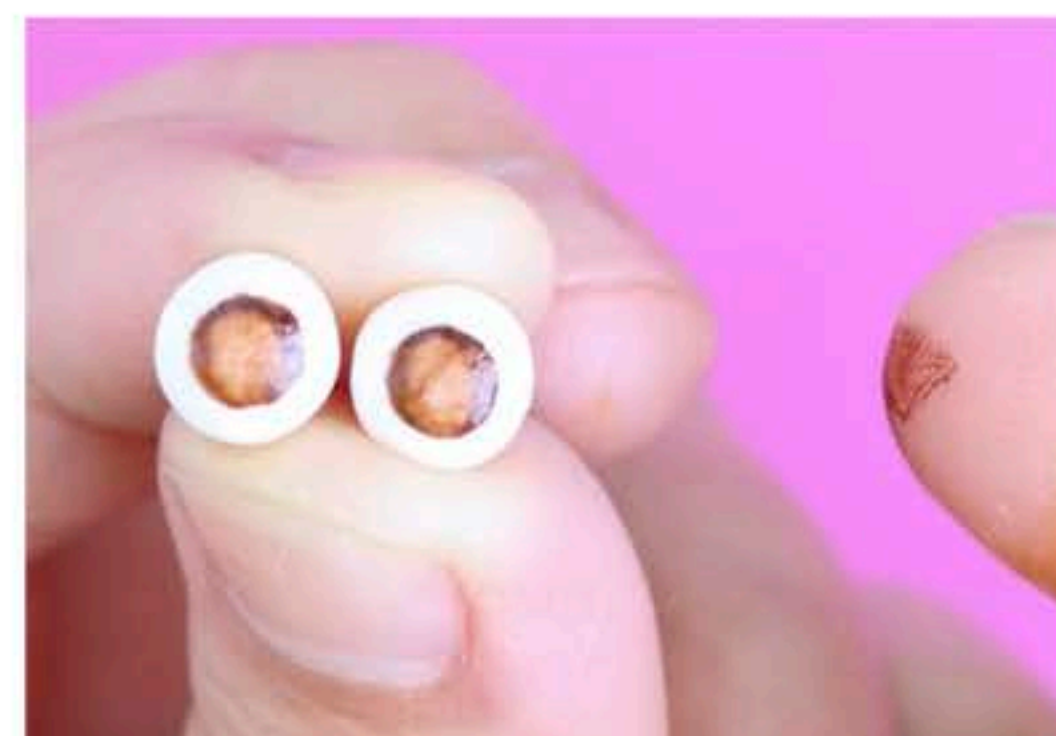
STEP 5 Draw a line marking where the blouse and the jeans will meet.



STEP 6 Painting eyeballs: Use the eyeballs made previously. Paint the eyes while holding them together in your fingers so that you can accurately compare them.



STEP 8 Use a brown edible pen to paint the eye colour over the black.



STEP 9 Remove excess colour using your finger or a little kitchen paper.



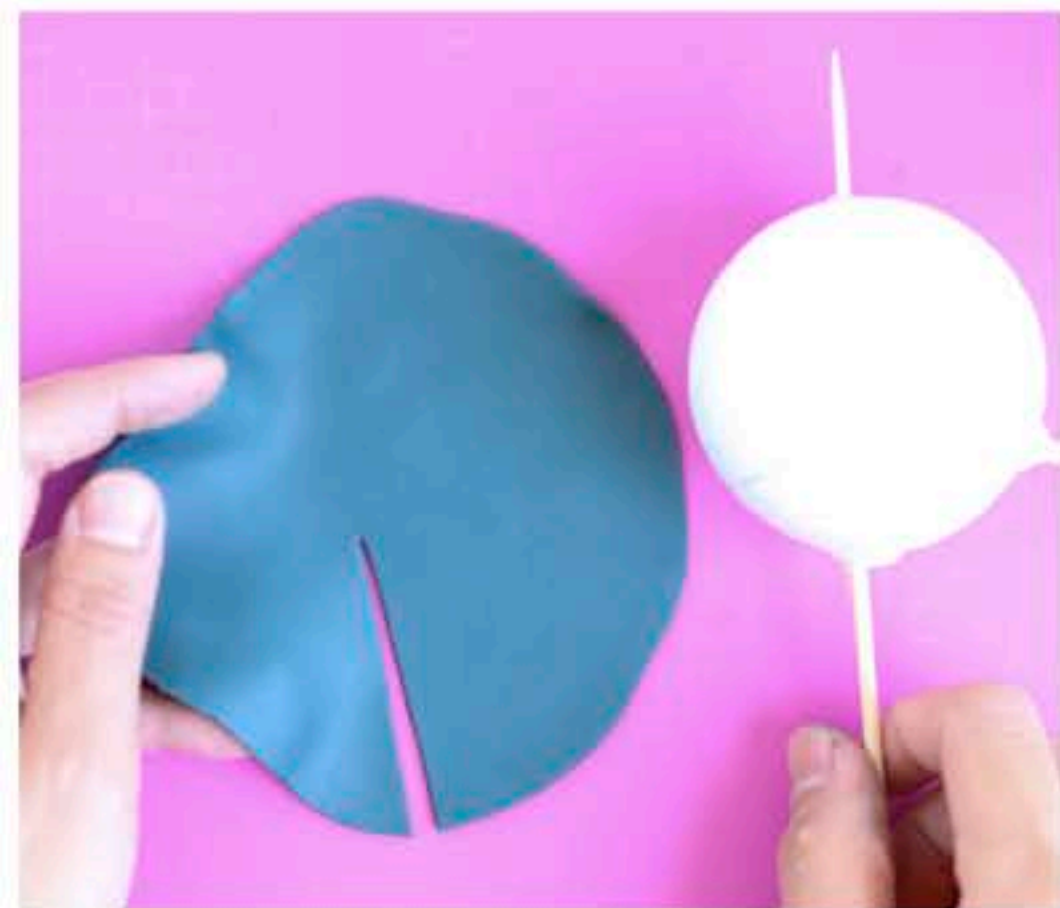
STEP 10 Paint over using a yellow edible pen colour.



STEP 11 Use a black edible pen to add the pupils.



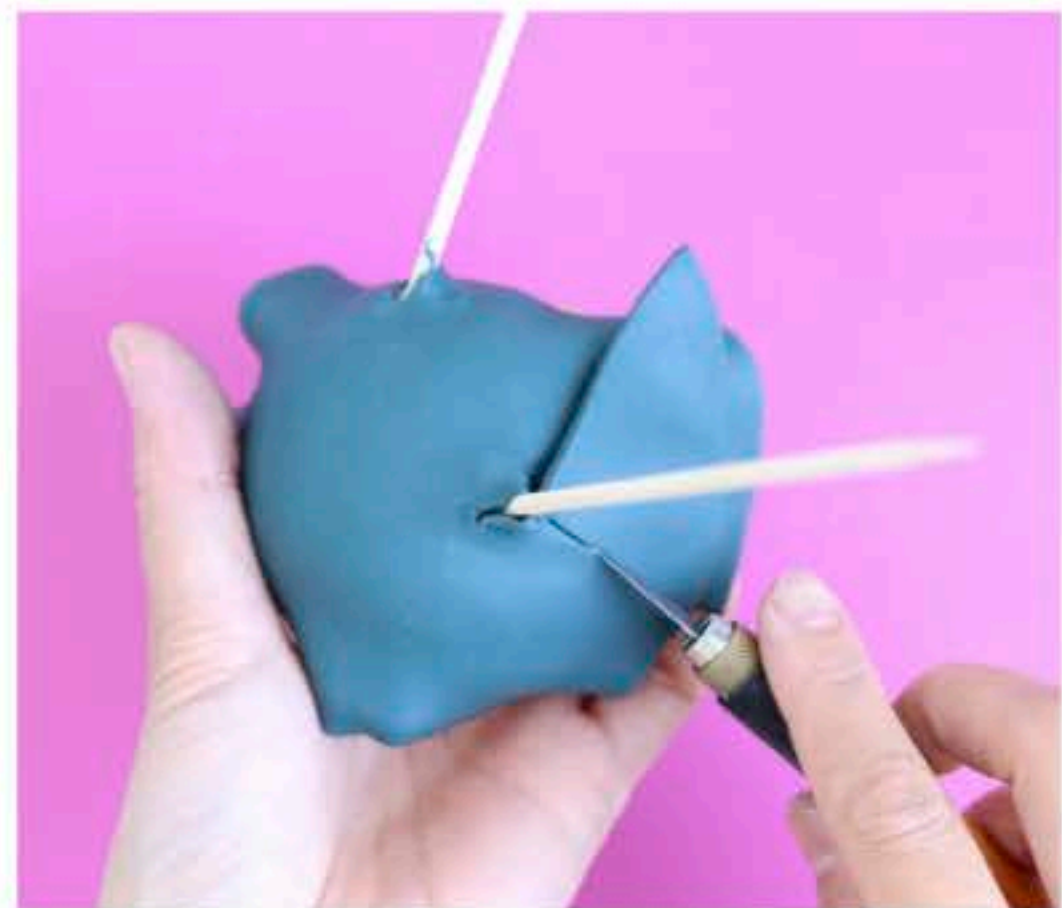
STEP 12 Paint the lower part of the styrofoam ball with cake gel or glucose/corn syrup. This is for fixing the jeans. Take care not to get any gel on the leg skewers.



STEP 13 Roll out the larger portion of blue jean coloured fondant into a disk approximately 4" in diameter. Make a cut as shown.



STEP 14 Place the rolled out Pasta Model on the corn syrup coated bottom half of the styrofoam ball with the cut placed around the skewer.



STEP 15 The cuts in the Pasta Model make it easier to apply the fondant around the skewer legs. Now smooth the fondant with your fingers.



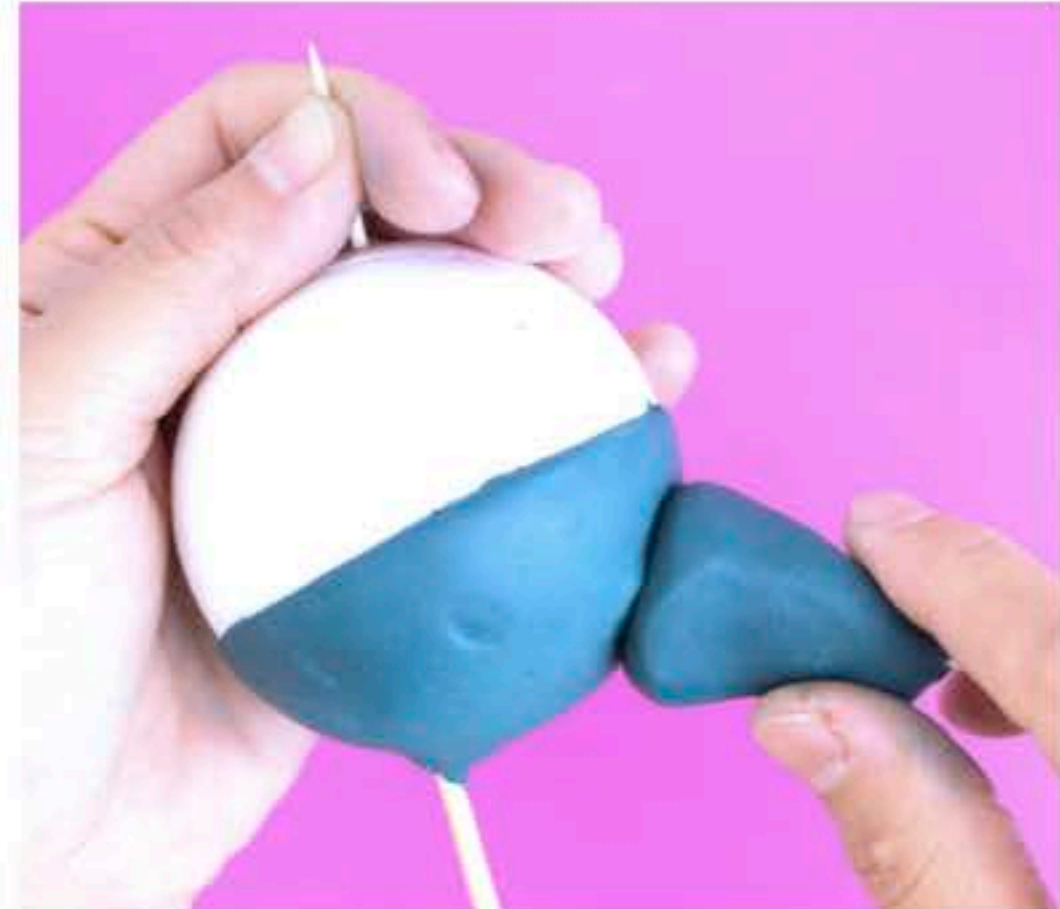
STEP 16 Use the craft knife to cut away the excess Pasta Model. This will also create a straight waistline fully around the styrofoam ball.



STEP 17 Use your fingers to apply a thin layer of cake gel or corn syrup to the leg skewers.



STEP 18 Shape the legs into a small sausage shape using the blue jean coloured Pasta Model. Use a toothpick to pierce a hole through each leg.



STEP 19 Slide the Pasta Model legs up the skewers until they meet the body.



STEP 20 Blend the joint between the leg and the body using a modelling tool. Shape the legs with your fingers.



STEP 21 Cut off excess with a craft knife.



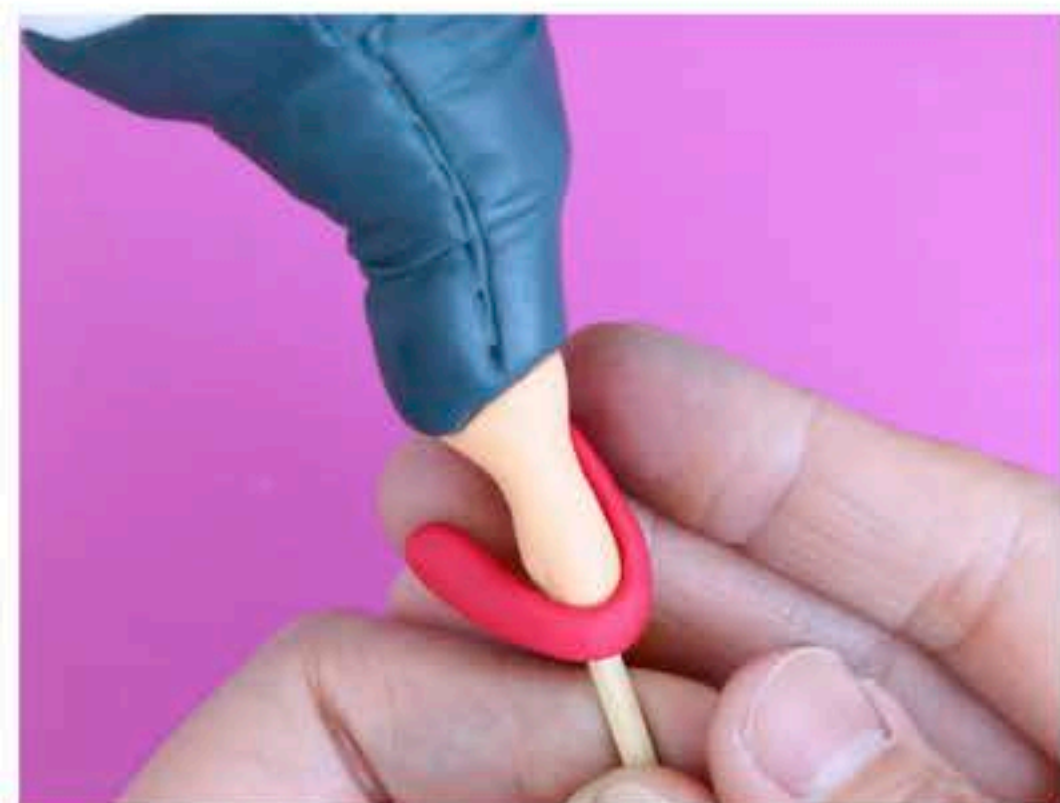
STEP 22 Use the tip of your tool to add detail to the jeans such as the belt line and zipper area.



STEP 23 Feet: Add a small portion of light skin tone Pasta Model just below each jean leg and use your fingers to shape the feet.



STEP 24 Use pliers or snips to cut away the end of the skewer of the kicked up leg.



STEP 25 Roll a small ribbon of red Pasta Model for the shoes and attach to the feet as shown. Smooth with a modelling tool.



STEP 26 Use a modelling tool to shape the heel.



STEP 27 Roll a short ribbon of blue jean coloured Pasta Model and fix to the cuff / hem of the jeans.



STEP 28 Roll a thin ribbon of green and blue jean Pasta Model. Use a sharp knife to cut the belt. Cut thin strips from the blue Pasta Model for the belt hoops and fix.



STEP 29 Add a buckle to the front. This is how you want the front to look.



STEP 30 This is how the rear should look.



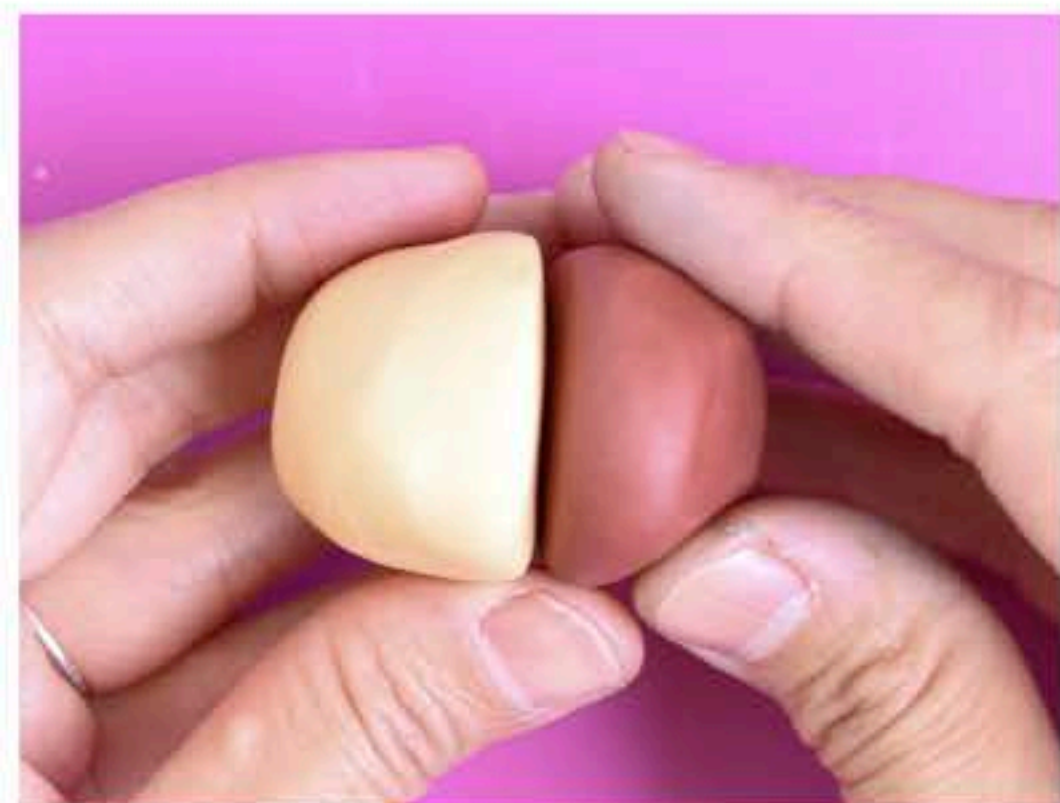
STEP 31 Coat the top of the styrofoam ball with cake gel or corn syrup. Cut a circle in half for the breasts and fix as shown to the ball.



STEP 32 Separate 3 portions of white Pasta Model. One piece for the blouse body, one for the collar and one for the arms. Roll the larger portion into a disk about 4" (100mm) in diameter for the blouse body.



STEP 33 Place the blouse on top of the styrofoam and the breasts. Use your tool to gently add ruffles around the bottom of the blouse.



STEP 34 For the head – Using your brown hair coloured Pasta Model, separate a portion of approx 0.5 oz (14g). Shape this into a half ball shape. Repeat with the face light skin tone Pasta Model and fix together using a little water if required.



STEP 35 Use your thumb to create an indentation across the face.



STEP 36 Use a modeling tool to mark facial features such as eyes and nose. Smooth the surface of the face with your fingers.



STEP 37 Use a ball tool to create the eye sockets. Use modelling tools to form the nose and smiling mouth.



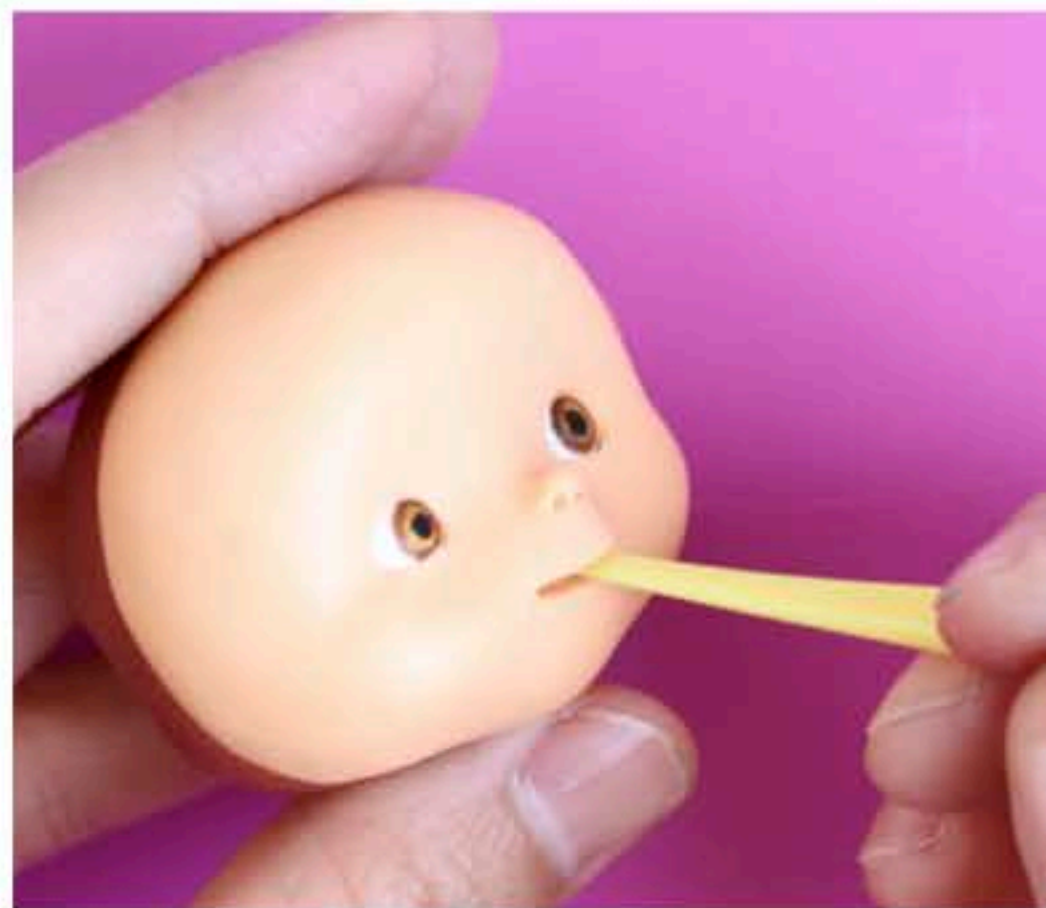
STEP 38 Position the eyeballs using a toothpick so they are looking in the same direction.



STEP 39 Use your fingers to push the cheeks up and the forehead area down to help define the face.



STEP 40 Smooth the surface with your fingers. Use a modelling tool to raise the nose and add nostrils with a toothpick.



STEP 41 Use a sharp knife to cut the mouth and use a Dresden tool to open the mouth and shape the lips.



STEP 42 With the Dresden tool shape the mouth and full lip definition with clean, smooth, round edges.



STEP 43 Insert a small amount of black Pasta Model into the mouth.



STEP 44 Add a small amount of white Pasta Model for the teeth.



STEP 45 For the eye line roll two tiny pieces of black Pasta Model very thinly.



STEP 46 Use a modelling tool to position and fix at the mid point of the upper eyelids to create eye line definition.



STEP 47 Use a sharp tipped paintbrush coated with edible marker pen ink to paint eyelashes and eyebrows. Use the pink powder dust and a soft brush to dust the cheeks. Take care not to over dust and test out the colour on your hand or paper before applying to the face.



STEP 48 This is the view from the side.



STEP 49 Fix a small piece of light skin tone Pasta Model on the skewer for the neck.
Roll white Pasta Model and cut out the collar. Fix around the neck line. Add the head fixing into place with a little cake gel.



STEP 50 Start building up the hair using brown Pasta Model. Cover the back and sides of the head.



STEP 51 The hair base should look similar to this. It does not have to be too tidy as we will be covering.



STEP 52 Roll brown Pasta Model into small sausage shapes. Flatten and use a modelling tool to add hair strands. Cut the bottom edges to give a rough effect.



STEP 53 Add the Strands to the head, gradually working from back to front.



STEP 54 Add curls to the hair ends using a toothpick. Your face should look like this from the front.



STEP 55 Insert cocktail sticks into the body at the required arm locations. Using white Pasta Model roll out two arm shapes. Insert a cocktail stick through the centre to form a hole. Apply a little cake gel or corn syrup to the arm cocktail sticks and add the arms. Shape the sleeves with your fingers and blend the joint where the arms meet the body.



STEP 56 Hands: Begin by rolling a small sausage shape. Press down to make a palm shape. Using a craft knife cut out a small piece to create a thumb. Cut four fingers. Open the fingers and smooth them to remove sharp edges. Add shape to the fingers. Push the thumb forward. Form a hole in the wrist for connection to the arm. Cut the arm cocktail sticks if they are too long. Apply a small amount of cake gel or corn syrup to the end of the sticks and place the hands at the end of each sleeve. Add white cuffs at the wrists.



STEP 57 Add a ribbon around the neck and hair accessories. If you are feeling confident you can paint a pattern on the blouse.

*Baby Colour
Splash Fun*





CAKE DESIGNER

Claire DS

Claire DS aka DS CREATIONS has been a French Ambassador for Saracino since 2018.

After qualifying from University with a Masters in Psychology, she worked for many years in Parisian horse racing. Following a restructuring, she decided to change career path and follow her passion.

In 2016, Claire won a number of prizes including Double Gold AWARD with a second place at Cake International Birmingham.

Voted in the Top 10 CAKE ARTISTS OF FRANCE 2018 by Cake Masters Magazine.

Gold Medal at Expogato, Marseille, 2016. Gold Medal at Sugar Paris, 2016. Silver AWARD at London Cake International 2016 and Gold AWARD at Birmingham Cake International 2017.



[CLAIRE DS CREATIONS](#)

You will need

INGREDIENTS:

- 130g Pasta Model light skin
- 20g Pasta Model white
- 30g Pasta Model green
- 5g Pasta Model black
- 20g Pasta Model red
- 20g Pasta Model yellow
- 10g Pasta Model blue
- 10g Pasta Model brown
- Powder colour pink and brown
- Liquid Shiny

EQUIPMENT:

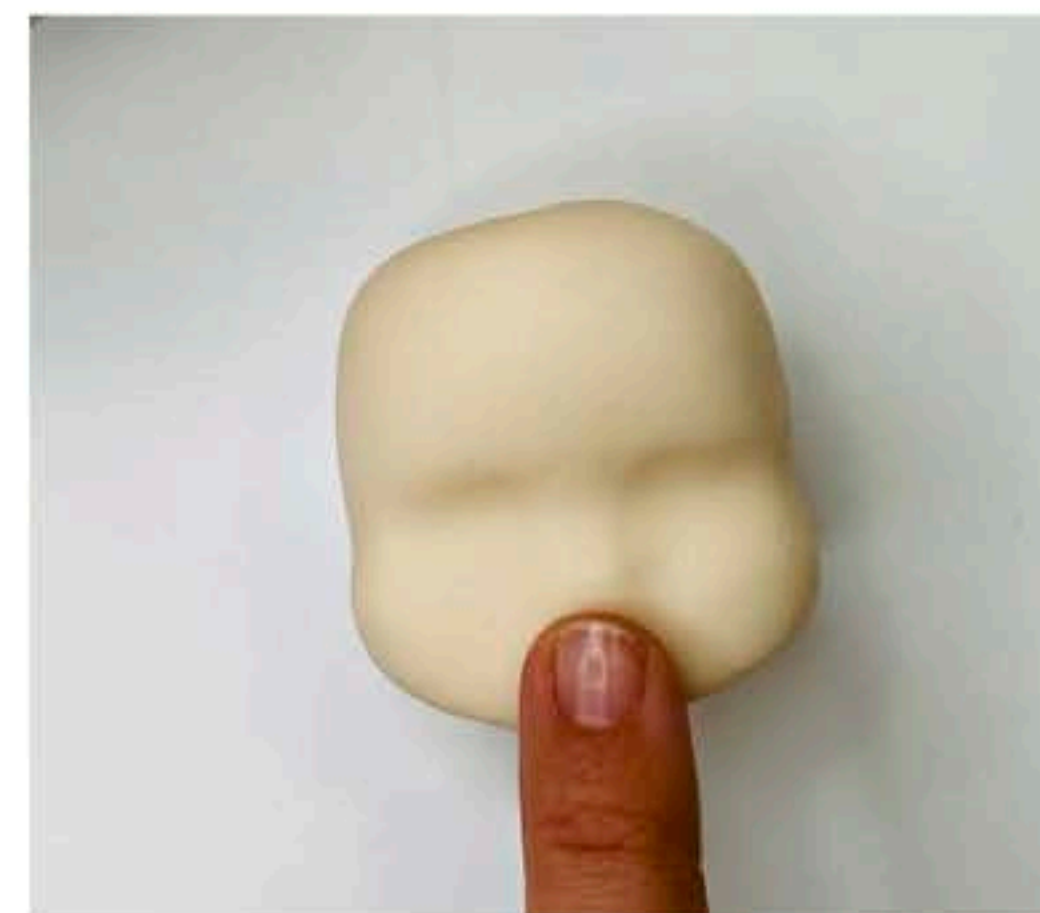
- Dresden modelling tool
- Fine brush and blush brush
- Small rolling pin
- Small and large ball tools
- A cutter or scalpel
- Circle cutter 2.5/1.3/1/0.6cm
- Wood skewer
- 4cm polystyrene ball



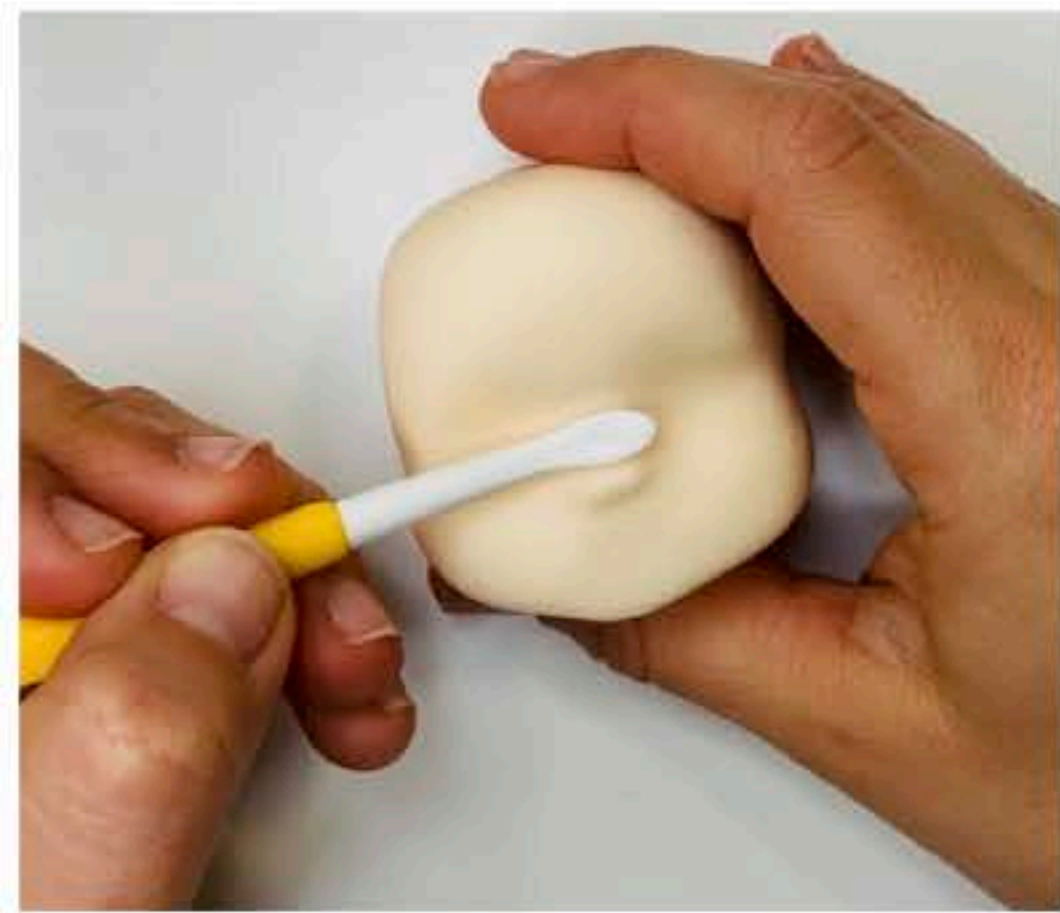
STEP 1 Head: Weigh 65g of light skin modelling paste and prepare a polystyrene ball 4cm in diameter.



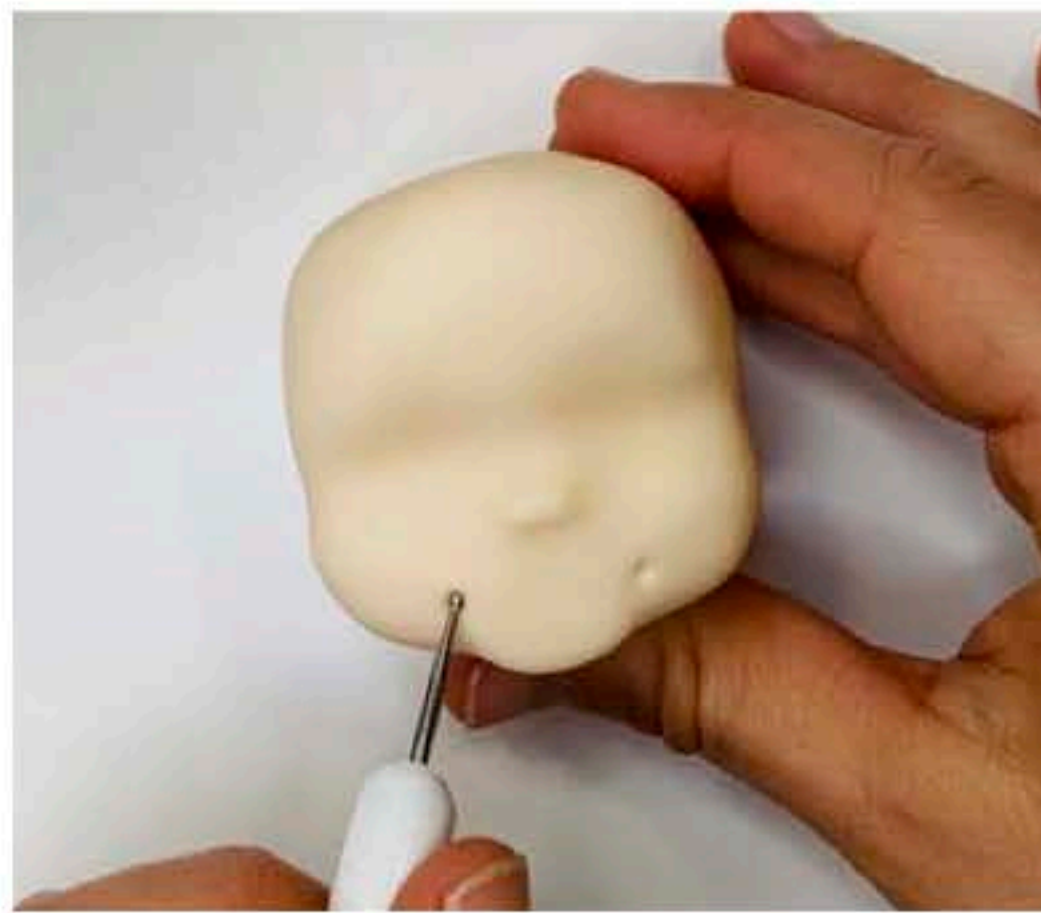
STEP 2 Roll the light skin paste into a ball. Push the polystyrene ball into the paste and fully cover. Smooth any joints. Using your finger or a small rolling pin make a dent across the eye line.



STEP 3 Push with your finger to create the tip of the nose.



STEP 4 With the Dresden tool form the curve of the nose.



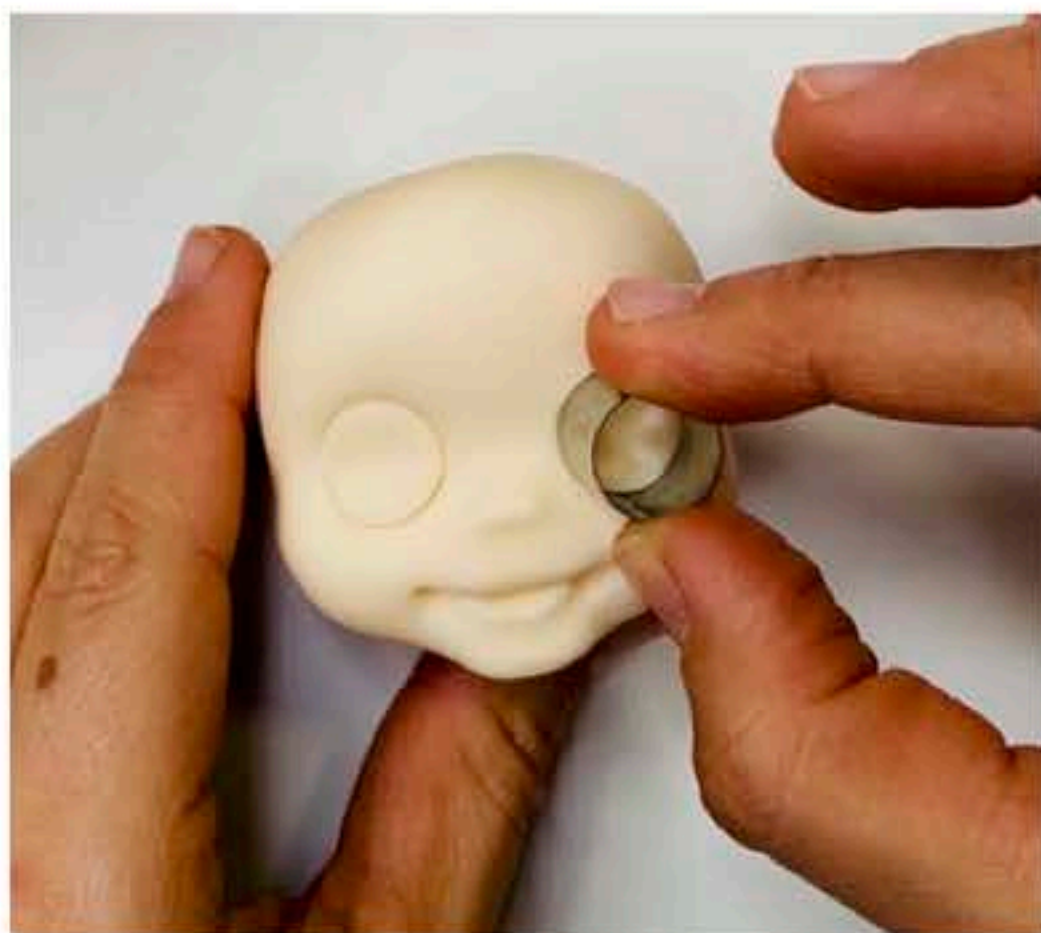
STEP 5 With a ball tool, mark the corners of the lips.



STEP 6 Connect the two dots with the Dresden tool forming a smile.



STEP 7 With a ball tool, hollow out the underside of the lip to form the chin.



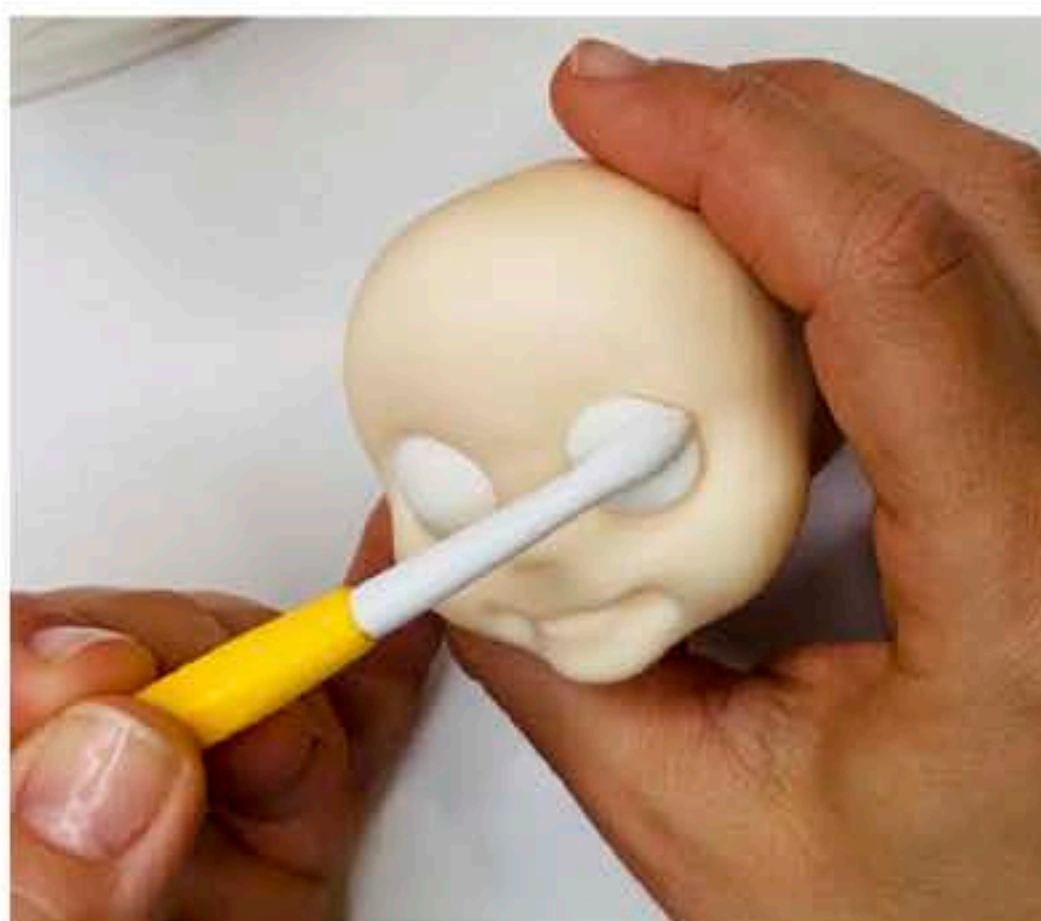
STEP 8 Using a circular cutter 1.3cm diameter mark the eyes.



STEP 9 With a ball tool, press to form eye sockets.



STEP 10 Cut out two thick circles of white Pasta Model using a 1.3cm diameter circle cutter.



STEP 11 Place the white circles to the eye sockets and press them in with the Dresden tool.



STEP 12 Use the Dresden tool to shape the eyelid.



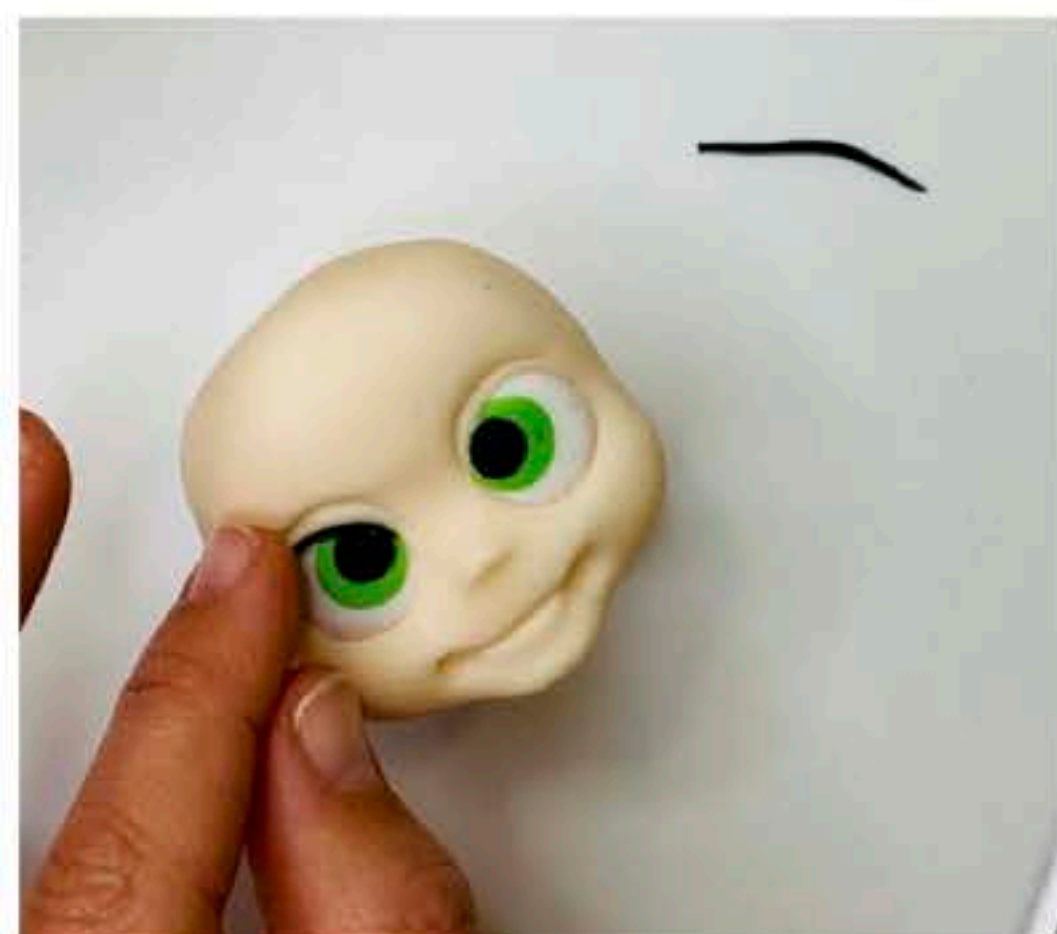
STEP 13 Roll the green Pasta Model thinly and cut out 2 circles with a 1cm diameter cutter.



STEP 14 Place the green circles to create the iris of the eyes. Cut the excess with a sharp knife.



STEP 15 Roll black Pasta Model thinly and cut two circles with a 0.6cm diameter cutter.



STEP 16 Add the black circles to the eyes. Using black Pasta Model roll a very fine sausage shape for the eyeliner on the edge of the eye lid.



STEP 17 Fix the eye liner. Using white Pasta Model roll two very small balls to create the light points of the eyes.



STEP 18 Using white Pasta Model roll a very thin sausage shape.



STEP 19 Add the thin white line to the eye for highlight. With a sharp knife make small notches for more realism and dimension.



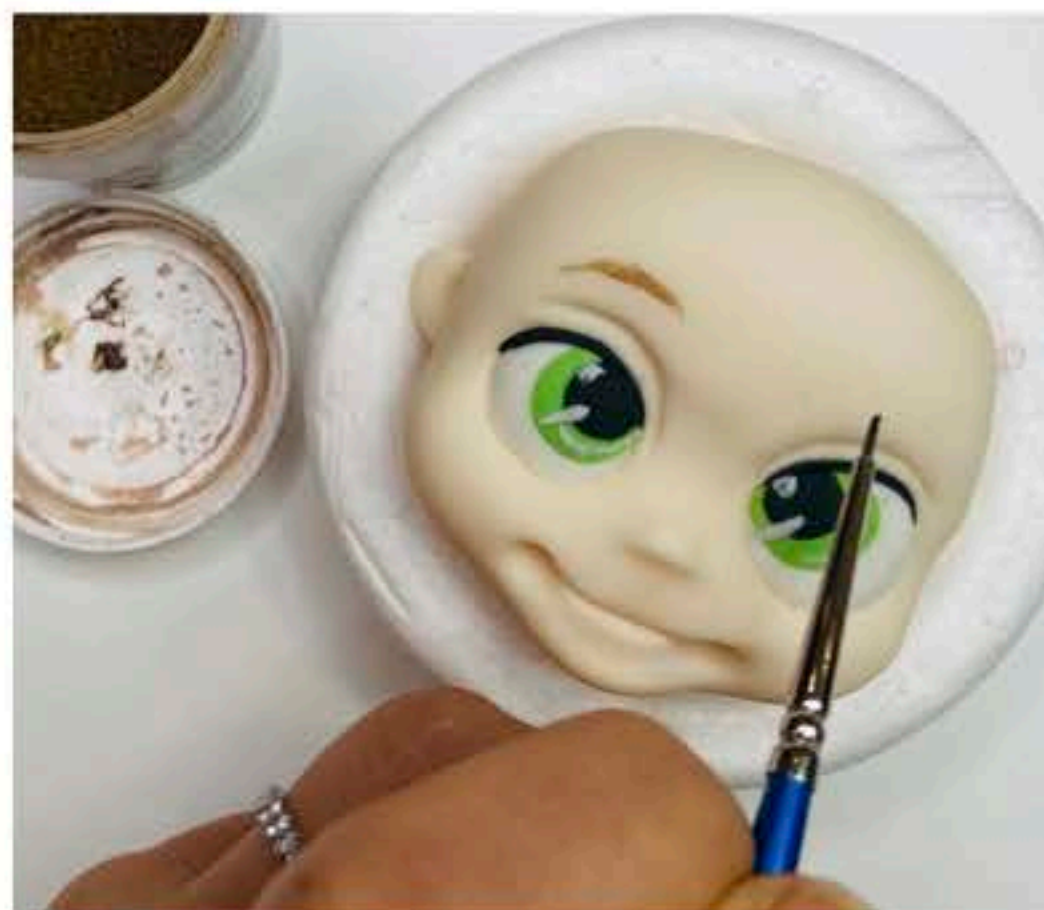
STEP 20 For the ears take a few grams of light skin Pasta Model. Roll a small ball and cut in half to create each ear.



STEP 21 Use a little glue to fix the ears each side of the face in the same alignment as the nose.



STEP 22 Prepare a fine brush with the pink and brown powder colours and a clear alcohol for diluting.



STEP 23 Dilute brown powder colour in a little clear alcohol (I use the lid). Paint two thin lines for the eyebrows.



STEP 24 Use a soft brush and pink powder colour to dust the cheeks, nose and lips.



STEP 25 Using the fine brush paint small brown dots for freckles.



STEP 26 Paint the eyes with liquid shiny to make them shine.



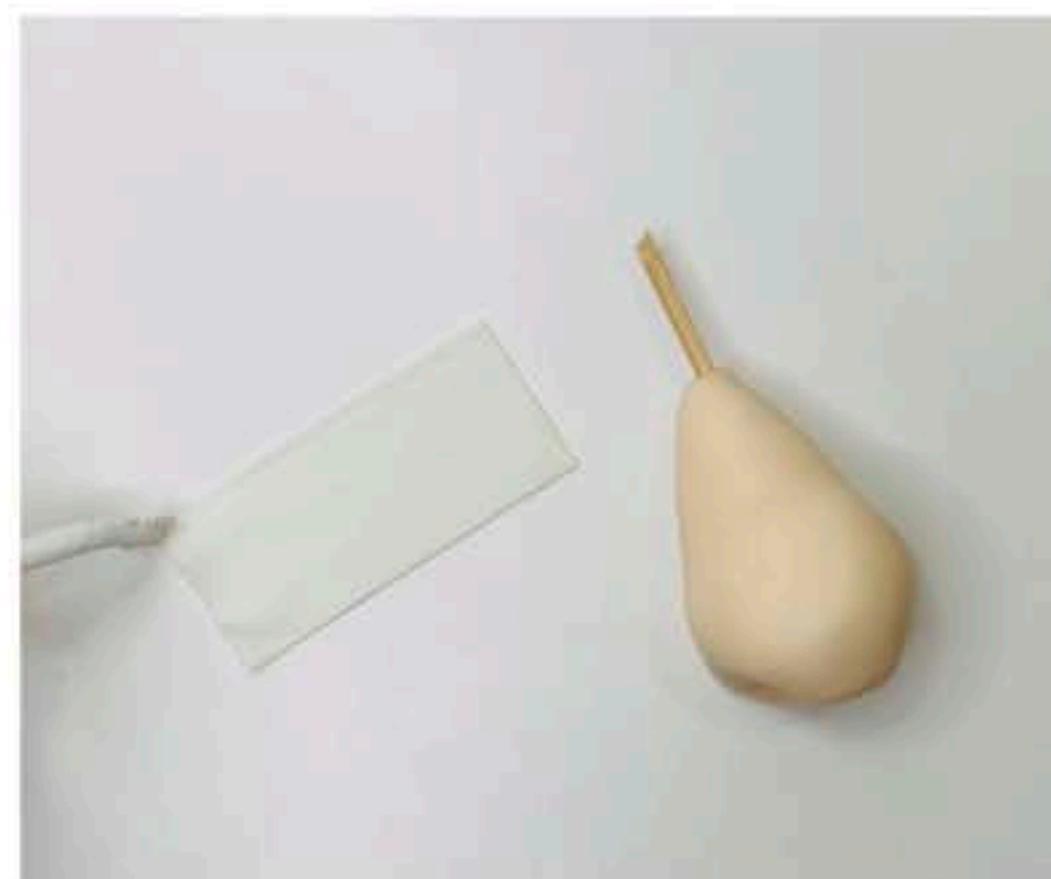
STEP 27 BODY: Take 35g of light skin Pasts Model and roll a pear shape with your hands.



STEP 28 Use your thumbs or fingers to press the sides of the wide part of the pear for the leg locations.



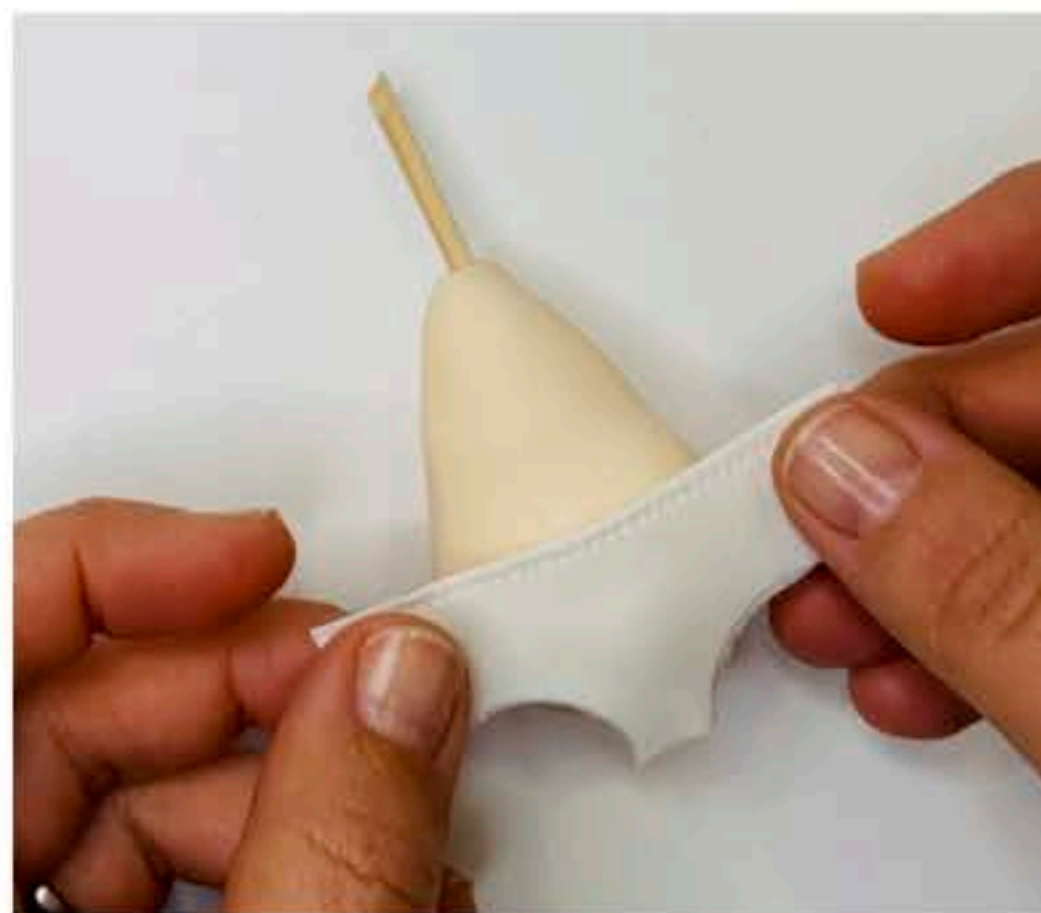
STEP 29 Model and shape the top of the pear gently with your fingers to form the baby's body. Insert a wooden skewer through the centre. Cut flush at the bottom and leave 2cm at the neck to fix the head.



STEP 30 For the nappy roll white Pasta Model thinly to approximately 2cm x 5cm. Use the stitching tool to mark around the nappy.



STEP 31 Use a 2.5cm diameter circle cutter to cut two half circles from the nappy.



STEP 32 Fix the nappy to the body using a little water if required. Repeat the nappy steps to make the back.



STEP 33 For the legs roll a sausage shape using 20g of light skin Pasta Model. Cut at an angle in the middle to create two legs.



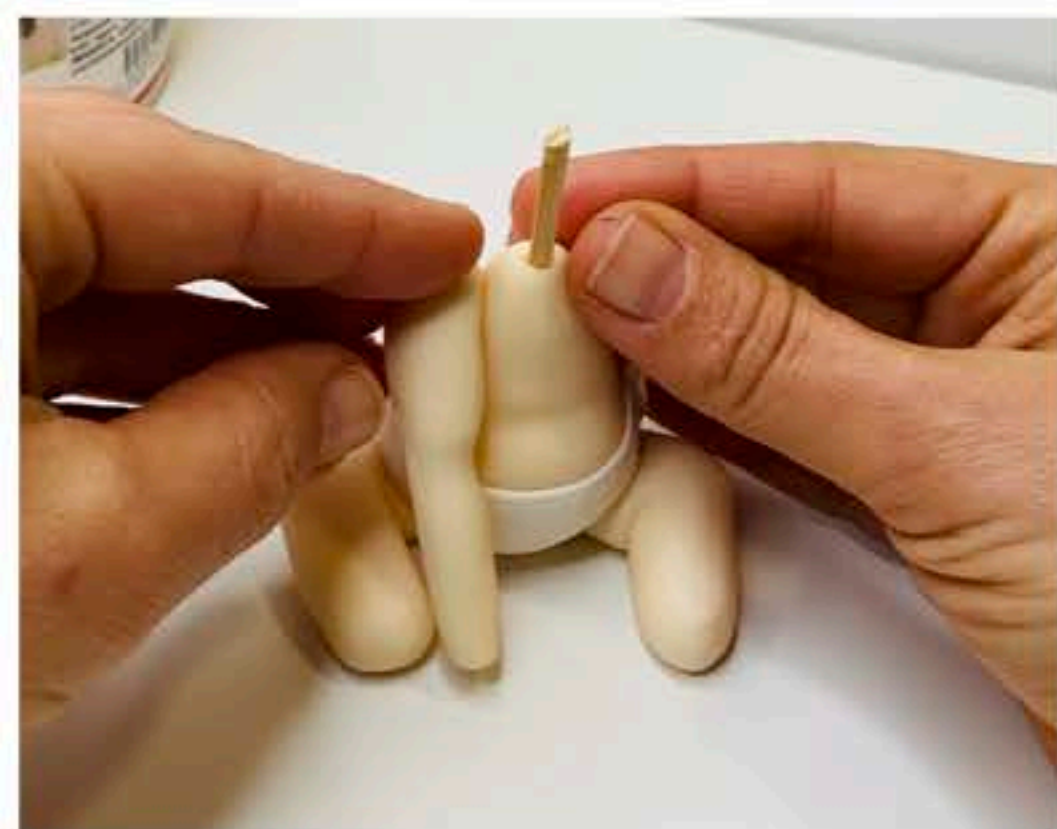
STEP 34 Use the Dresden tool to bend the leg and shape the knee area. Fix the legs to the body using a little water if required.



STEP 35 For the arms use 6g of light skin Pasta Model to roll two sausages. Use your finger in the middle of each sausage to create the bend of the elbow area.



STEP 36 Apply a little water to the shoulder area.



STEP 37 Attach the two arms.



STEP 38 Roll the paste and use a craft knife to cut out ink spots. Alternatively use a cloud-shaped cookie cutter. Use white Pasta Top to cover the board. Place the coloured spots onto the board.



STEP 39 Form a hollow in the centre with your fingers or a ball tool and place the baby's body. Roll small sausage shapes of green paste to create splashes.



STEP 40 Fix the green splashes. With a few grams of light skin Pasta Model roll a small pear shapes. Flatten slightly to create the baby's little feet.

STEP 41 Fix the feet to the legs using a little glue if required.

STEP 42 Using light skin modelling paste roll 10 balls for the toes. Each ball should be slightly smaller than the one next to it for each foot.



STEP 43 Fix the 10 toes using a little glue.

STEP 44 Using pink and light skin powder colour mix with a soft brush and dust the baby's body.

STEP 45 Place the baby's head on the wooden skewer using a little glue. Roll a few strands of brown Pasta Model for the hair. Apply a little water to the top of the head and fix the strands of the baby's hair.



STEP 46 Prepare green, red, blue and yellow powder colours on a piece of kitchen paper.

STEP 47 Dust the paint splashes to give more dimension.

STEP 48 Paint the splashes with the Liquid Shiny. Your model is now ready to place on the cake.

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SIR DAVID ATTENBOROUGH'S 95TH BIRTHDAY

Collaboration



Chameleons by
Debbie Lock

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An international sugar collaboration to celebrate Sir David Attenborough's 95th Birthday.

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Milena Bencheva



Doreen Zilske

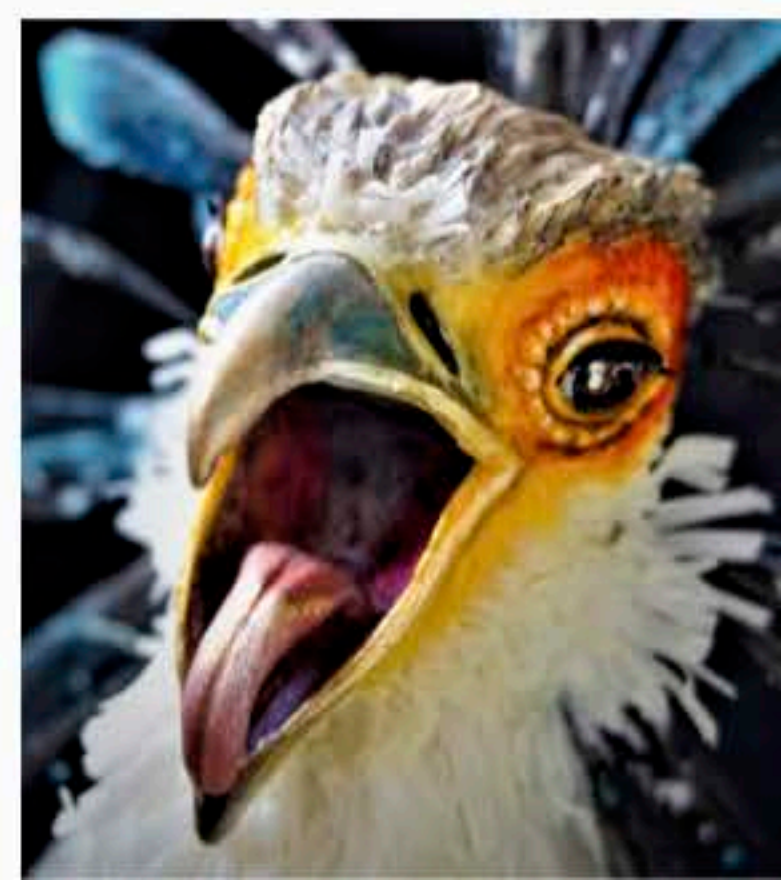
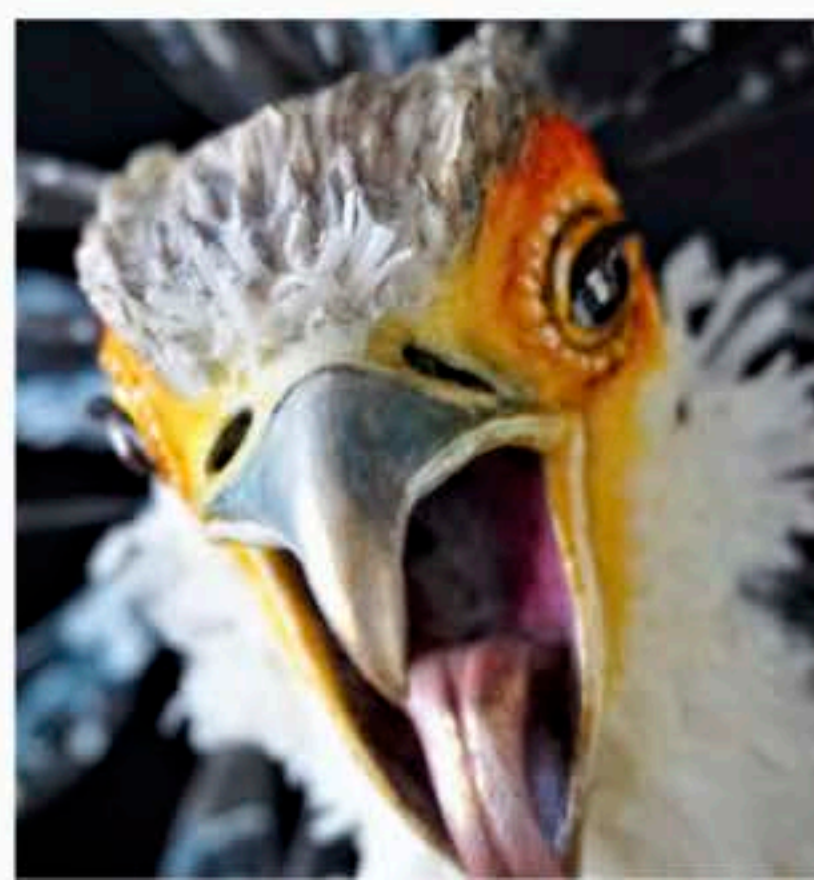


Angela Penta



Angelique van Veenendaal





Saracino Paste Range

Check out which paste is most suitable for your next project!

PASTA MODEL

Perfect paste for small to medium modelling projects



PASTA TOP

Perfect for cake covering in a wide range of temperatures and humidity



PASTA BOUQUET

Perfect for flower and foliage making



PASTA SCULTURA

Paste for sculpting similar to traditional clay making



MODELLING CHOCOLATE - WHITE

Perfect for chocolate decorations and modelling



MODELLING CHOCOLATE - DARK

Perfect for chocolate decorations and modelling



*We love
this cake*

Created by

Romina Novellino

OUR SHOPPING LIST

- **PASTA MODEL**
for a soft and smooth finish in your cake decorations. The paste will keep the shape and allow you correct the project for hours.
- **SARACINO ISOMALT**
to support your cake tier in an elegant and edible way.



Dante

700

INTERNATIONAL CONTEST ON AIR

2021

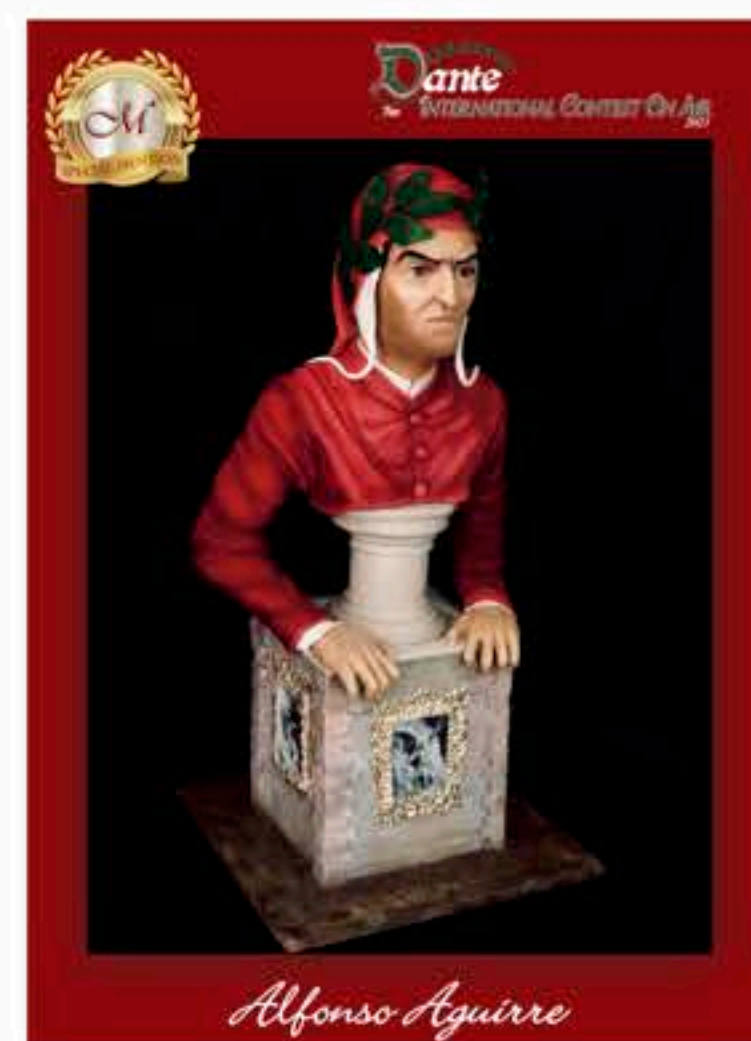
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collaboration

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Each selected artist has chosen their own inspiration to create their work using Saracino products.

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