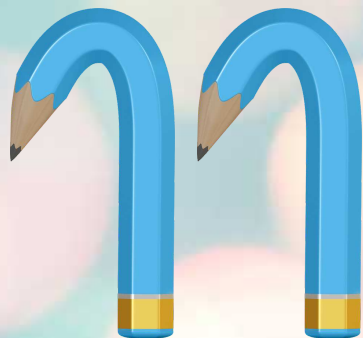


We Love Pastry

FREE Digital Edition - August

2021 
SARACINO[®]
We love pastry



TUTORIALS

DETAILED AND EASY TO
FOLLOW

CAKE & COFFEE

MEET ANJALI TAMBDE AND READ
HER CAKE JOURNEY

PAINT YOUR CAKE

NO MORE CONFUSION WHICH
BRUSH TO USE

FEATURES

4 AMAZING CAKE COLLABORATIONS
SHOWCASING PIECES MADE USING
SARACINO PRODUCTS

WIN WIN WIN

IT CAN BE YOU! WE WILL
CHOOSE 3 LUCKY WINNERS.



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PAOLO ZOLLA
DIRECTOR

After everything we
have all been through
since we last met we
can't wait to meet you
there!

WELCOME

Less than a month and our children will be 'BACK TO SCHOOL' and to their good old day-to-day routine: meeting their school friends and teachers and commuting to school. Some of them might not find it the most pleasant activity but still they got used to it and even a little sentimental about it. They seem to share the same mixed feeling we have towards the grumpiest old aunt living upstairs.

There might be some anxiety related to this new "beginning" but deep inside I am sure they are looking forward to improving their social, learning and team-working skills that one develops and evolves during the informative school years.

Years have gone by, but I still happily remember the first connections and friendships I made at school. In particular, the first days of school being so much fun as we exchanged our summer stories and experiences. All of us were full of new projects and curiosity towards the future.

Sometimes I wonder whether the same experiences and emotions are present in the cake design sector at this particular time of the year, and I've reached the conclusion that yes, they do.

By talking to several cake designers and pastry chef's I have perceived the same vital energy and enthusiasm I used to have as a teenager during the first days of return to school.

After the summer break, and in particular after COVID restrictions, pastry schools are finally reopening all around Europe, many amazing cake designers are developing new projects and classes. Within the industry plans are ongoing for the launch and study of new products that will help cake decoration become an even more pleasant activity than it is now.

After almost two years of enforced closure, tradeshow's will be finally back on track this autumn and Saracino will attend the 'Italy International Cake Show' in Rome, Italy from 24th to 26th September and 'Cake International' in Birmingham, UK from 5th to 7th November 2021.

Soon our social media outlets will promote a very interesting opportunity for you to receive FREE tickets for both shows! Stay tuned and follow our Facebook accounts!

After everything we have all been through since we last met we can't wait to meet you there!



SYLWIA PRICE
EDITOR

Welcome to the August issue of 'We Love Pastry'. This month it is dedicated to children and their return back to school. August is the last month of their summer break and whilst we are still enjoying a little occasional sunshine, it is also time to think about going back to school, new school uniforms, new shoes, new pencils, books and school bags for their new adventure.

Of course there are other themes in the magazine and you will find modelling tutorials by Tami Gilbert Brown and Georgia Ampelakiotou where they show you how to make a little hamster and a mouse! Are these not animals that our children take care of in school? Or look after during the school holidays?

When you start browsing this month's issue you will find brilliant modelling tutorials from Zuly Xiomara, Zee Chik, Patricia Alonso, Tina Scott Parashar and Claire DS. Joane Chopard, Xenia Xenaki and Patricia Alonso will show you how to make very effective cakes that will surprise everyone. People will look and think is that really a cake? Yanira Anglada will share her knowledge how to create beautiful sunflowers which can be used to decorate your cakes, and Justyna Kowal will help you create delicious ice creams at home!

We proudly share Anjali Tambde's story where she will tell you all about her cake journey so far. Angelika Chwyc shares her knowledge of different brushes which could help take your cake painting skills to the next level.

Last but certainly not least we are bursting with pride to share some amazing Collaborations with you! Even more proud knowing that all the amazing creations you will see were made using a wide variety of Saracino products. We thank all for choosing Saracino and we cannot wait to share more of your amazing creations.

We will see you all next month.

CONTRIBUTORS

Zuly Xiomara, Xenia Xenaki, Zee Chik, Patricia Alonso, Tina Scott Parashar, Justyna Kowal, Joane Chopard, Claire DS, Yanira Anglada, Georgia Ampelakiotou, Angelika Chwyc, Anjali Tambde

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Llama goes
Back To
SCHOOL





CAKE DESIGNER
Zuly Xiomara

My name is Zuly Xiomara. I was born in Colombia, but I have lived in Mantova, Italy since 2008.

I studied Fashion Design in Colombia and worked in the design department in children's clothing factories where I designed the collections and graphics. I chose this career as from a very young age I was passionate about art, drawing and painting.

I love everything that has colour, texture and shape and this career allowed me to learn different techniques and form my own style that I now apply to sugar paste using brushes and food colours.

My cake journey started in spring 2016. I attended basic courses in Milan, and these gave me the opportunity to learn the essential tools and techniques needed. I created an exhibition cake for an event held in October 2016 and applied techniques such as painting, creating figures and modelling. I achieved first place in my category.

I have not studied pastry professionally. I simply practice, research, study, document and put this knowledge to use both in the kitchen and in my workplace.



SWEET ART PAINTING

You will need

INGREDIENTS:

- Saracino Pasta Model: white, light green, violet, tiffany, orange, pink, fuchsia, yellow, brown and black
- Saracino white Pasta Top
- Saracino powder colours: pink, violet
- Saracino Liquid Shiny confectioners glaze
- Saracino gel colours: black and light skin
- Icing sugar
- Edible markers: black, brown, red, blue and pink
- Clear alcohol
- Cornstarch

EQUIPMENT:

- Dummy or edible cake
- Oval cookie cutters
- Ball tools of different sizes
- Flower and heart plunger cutters
- Modelling tools
- Scalpel
- Digital scales
- Knife
- Baking paper
- Small scissors
- Pencil
- Snips for cutting
- Small rolling pin
- Letter plunger cutters
- Oval plunger cutter
- Small teardrop cutter
- Plastic knife
- Artists brushes
- Silicone tip brush
- Silicone bow mould
- Piping nozzles: 1.8cm, 1.5cm, 1cm, 7mm, 5mm, 1mm, 2mm, 4mm
- Cocktail stick
- Bamboo stick 20cm long





STEP 1 Using 400g of white Saracino Pasta Model knead and form a ball. Modelling with your hands shape the body of the Llama and cut off the excess at the neck.



STEP 2 Bend at the neck and cut off more excess diagonally to get the top of the neck.



STEP 3 Your body and neck shape should look like this from the side.



STEP 4 Cut a piece of greaseproof paper to the same diameter as your dummy.



STEP 5 Place the body on the base and add a little glue or water in the back crease of the neck.



STEP 6 Moisten the bamboo skewer with water. Insert it through the center of the neck and into the polystyrene base. Cut the skewer using snips so you have approximately 4cm projecting for the head.



STEP 7 Join several toothpicks with an elastic band or with adhesive tape and add the texture of the wool.



STEP 8 Take 110g of white Pasta Model and roll a ball to create the head.



STEP 9 Position the head on the skewer without adding glue.



STEP 10 Use your finger to press a dent across the face in the eye location.



STEP 11 Remove the head and create the wool effect on the back with our cocktail stick tool. Using a little glue or water fix the head to the neck.



STEP 12 Using a 7mm diameter piping nozzle mark the eyes.



STEP 13 For the mouth and nose area mix a little light skin and pink colour Pasta Model. Roll into a ball and flatten the back face. Use a 1.8cm diameter piping nozzle to cut out the mouth and nose area. Fix to the face and add the nostrils using a silicone pointed tool.



STEP 14 Using a small ball tool add the mouth.



STEP 15 Using a modelling tool or knife mark the central division that joins the nose and mouth.



STEP 16 Dilute a little pink powder colour with clear alcohol and using a fine brush paint the nose in the shape of a triangle. Dilute a little black gel colour with a little water and use a fine brush to paint the shape of the nose.



STEP 17 Roll a little black Pasta Model until it is 1mm thick. Cut two circles with the 4mm diameter piping nozzle and glue them to the inside of the eyes.



STEP 18 Dilute a little purple powder colour with clear alcohol.



STEP 19 Use a fine brush to paint the eyelid area.



STEP 20 Using black paint the eye lashes with a thinner brush.



STEP 21 For the hair on the top of our Llama's head roll white Pasta Model to a thickness of 0.5cm. Use a large flower cutter to cut out the required shape.



STEP 22 Use a little glue to fix the hair into place and add the wool texture. Using white Pasta Model cut two circles with the 1mm diameter piping nozzle and stick them on the black eye circles.



STEP 23 For the ears roll a little pink and white Pasta Model. the white needs to be thicker than the pink. Use the oval plunger cutter to cut out two oval shapes from each colour.



STEP 24 Fold the pink pieces at the end and cut off the excess.



STEP 25 Fix the pink to the white as shown.



STEP 26 Fix both ears using a little glue (if required you can add a small piece of cocktail stick into each ear to help secure). Using pink Pasta Model cut two circles and fix to the cheeks.



STEP 27 For the eyebrows mix white and brown Pasta Model and roll small teardrop shapes. Fix to the head. Using your 1mm diameter piping nozzle create two small white circles and fix to the pink cheeks.



STEP 28 For the flower and leaves mix a small amount of violet and light green Pasta Model with white to achieve pastel colours. Cut out the flower and small leaves.



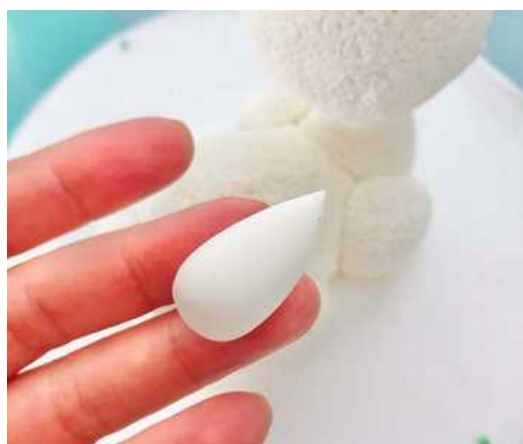
STEP 29 Use a little glue to fix to the head. Add a small ball of yellow to the centre.



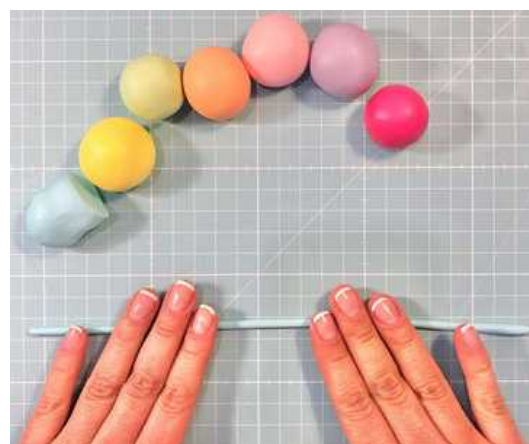
STEP 30 To form the legs roll white Pasta Model to a sausage shape as shown in the photo. Each leg will weigh approximately 13g. Bend approximately in the middle to give the shape of the leg.



STEP 31 Repeat this step for all the legs (the front legs should be slightly smaller). Create the wool texture effect on all of them. Do not add texture to the hoof area as we will paint this later.



STEP 32 For the tail roll a teardrop shape of white Pasta Model. Fix to the Llama and add the wool effect.



STEP 33 For the necklace collar prepare pastel colors using Pasta Model: light blue, yellow, green, orange, pink, lilac (adding a little white paste to each colour) and fuchsia which does not need white adding. Roll the light blue paste until it forms a long thin sausage.



STEP 34 Fix the light blue around the Llama's neck. Using a ball tool create the holes where the pompoms will go.



STEP 35 Take a small equal part of each colour. Roll the balls using your index finger on the palm of the hand. Glue the balls into place.



STEP 36 Repeat the steps to create another necklace.



STEP 37 Using the letter plunger cutters cut out the letters you would like using your required colours. Leave aside.



STEP 38 For the blanket use a large oval cutter to cut out a thinly rolled piece of white Pasta Model. Use the same cutter to cut a thin piece of light blue paste. Use a smaller cutter to cut out the centre of the blue. Use the same smaller cutter to cut out a thin piece of pink paste and add to the centre of the blue. Cut out a circle from the centre of the pink. Use the same circle cutter to cut out a thin piece of fuchsia paste. Add the fuchsia circle to the centre of the pink.



STEP 39 Fix the blanket to the Llama's back.



STEP 40 Use a silicone bow mould to make a small yellow bow. Add a little corn flour to the mould to prevent the paste from sticking. Use a flower plunger cutter to make a small flower. Cut out circles and triangles using colours of your choice.



STEP 41 Add the decorations as shown using a little glue if required.



STEP 42 Attach the flower to the centre of the blanket and the bow to the back of the neck.



STEP 43 For the tassels roll light purple coloured paste thinly and cut a long 1cm wide strip. Use a scalpel to cut small strands.



STEP 44 Cut in equal lengths and roll up as shown.



STEP 45 Make as many as you require. Cut off the excess paste from the end.



STEP 46 Using a little glue or water fix the tassels around the edge of the blanket.



STEP 47 Dilute black colour with clear alcohol. Use a small brush to paint the hoof on each leg.



STEP 48 For the school bag – Roll lilac coloured Pasta Model to approximately 2cm thickness. Cut out the bag shape using a large oval cutter.



STEP 49 Using various shaped cutters and coloured Pasta Model decorate the front of the bag. Use the same colour as the bag add a rectangle shape for the front pocket.



STEP 50 For the bag zip roll purple Pasta Model thinly and cut into strips. Fix to the bag. Repeat using a thinner strip for the zip to the front pocket. For the fastener cut out two triangle shapes. Use a thin piping nozzle to add the centre circle. We will need strips cut ready for the straps to the bag.



STEP 51 Use a stitching tool to add a zipper effect as shown. Fix the triangle fasteners. Add two small light blue circles to the top of the fasteners. Use a little glue to add the straps and the bag handle.



STEP 52 Using edible pens paint the eyes and lips.



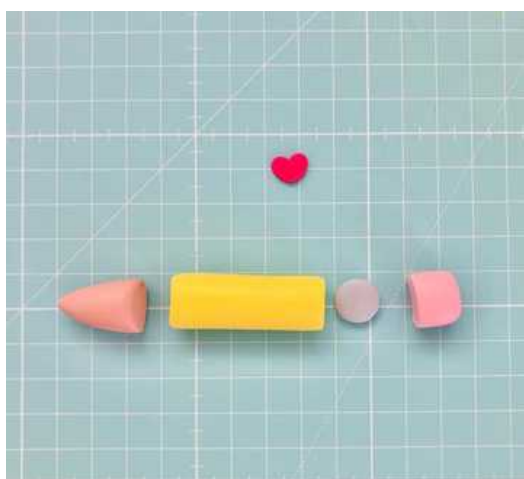
STEP 53 The straps should be fixed as shown.



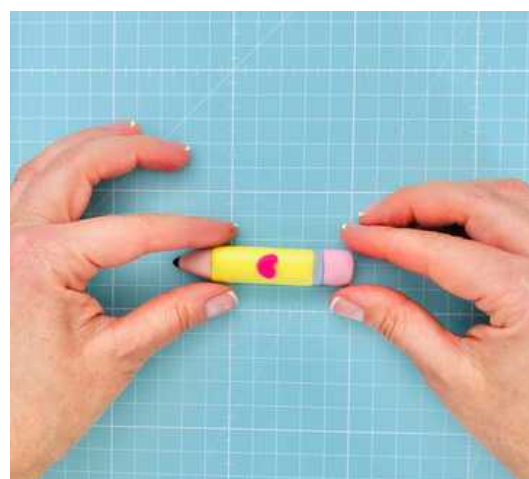
STEP 54 To create our notebook cut a rectangle 7cm x 5cm using fuchsia Pasta Model and mark a line down the centre. Cut all the pieces and decoration needed for the book.



STEP 55 Glue each of the pieces and decoration. Using the edible pens draw the lines of the page and add the text.



STEP 56 For the pencil roll a small 4cm long cylinder using yellow Pasta Model and model the other parts using grey, beige, pink and fuchsia.



STEP 57 Glue the pieces together as shown. Paint the end tip of the pencil using black colour.



STEP 58 Using a small ball tool add texture to the pompoms.



STEP 59 Paint the hooves using Liquid Shiny.



STEP 60 Cover your cake using Pasta Top. Add the decorations as required to the cake.

MISSED ANY OF OUR PREVIOUS ISSUES?

Don't worry!

You can download them at any time.



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



A Tale As Old As Time





CAKE DESIGNER

Xenia Xenaki

My name is Xenia Tzani and I am from Igoumenitsa, Greece.

I am a self-taught home baker/cake artist. Cake art has been my hobby for the last 3 years.

In May 2020 I took part in a competition organized by Cake Masters Magazine and Karen Davies Sugarcraft. I was the people's choice winner with my Swan themed cake.

In August of 2020 Katy Sue Designs chose one of my creations to assist with the promotion of one of her mould's as she was impressed with my work.

You can find me on social media as 'Xenia Xenaki' or 'Sweet Anarchy by Xenia'



SWEET ANARCHY BY XENIA

You will need

INGREDIENTS:

- Saracino Pasta Top: white, black, green
- Saracino gel colours: light skin, brown
- Saracino powder colours: red, brown, white
- Saracino powder pearl colours: light gold, bronze
- Saracino Wafer paper 0.27mm
- Cake gel
- Clear alcohol

EQUIPMENT:

- Cake or dummy 20x15cm
- Cake board
- Silicone mat
- Silicone mould
- Plastic mould
- Knife
- Stamp
- Rolling pin
- Toothpicks
- Brushes
- Modelling tools
- Smoother
- Measuring tape
- Painting palette
- Scissors
- Paper towel



STEP 1 Cover your rectangle cake with ganache and allow to set.

STEP 2 Roll out white Pasta Top and cover three sides (top, right side and bottom).

STEP 3 Mix white Pasta Top with brown gel colour until you achieve the colour you need. You can also use pre-coloured brown Pasta Top.



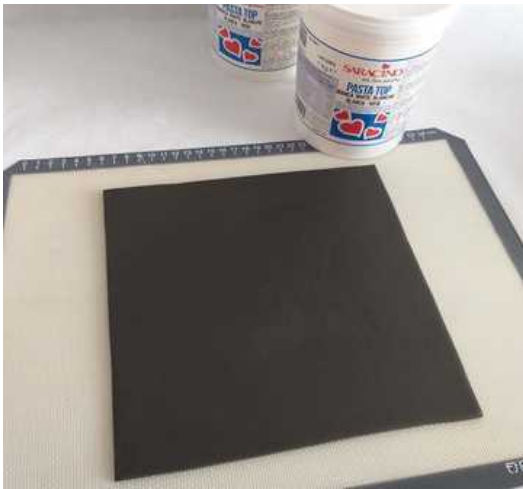
STEP 4 Add black Pasta Top a little at a time to the brown paste until you achieve the darker colour you need for the look of the book cover.



STEP 5 You should have a shade similar to this.



STEP 6 Measure the left hand side and cover. This will assist with rolling the paste to the correct size.



STEP 7 Roll the coloured paste to the required size and cut to make neat edges. Remember to add 1cm for each side to create the extension of the book cover.



STEP 8 Cover your cake as shown leaving the overhang.



STEP 9 Using a modelling tool mark the spine of the book.



STEP 10 Use your fingers to press all around the edge of the book cover to give a damaged and worn look.



STEP 11 Roll long strips of the coloured paste and cut to 1cm width. Add them to create the edge of the back cover of the book.



STEP 12 Use a Dresden tool to mark and add 'damage' to the back cover of the book.



STEP 13 Mix white powder colour with clear alcohol. Use a wide brush to roughly paint all the dark surfaces of your book.



STEP 14 Before the paint dries take a textured paper towel and press it on your book cover.



STEP 15 Pull off the paper towel to remove the excess colour and achieve the textured paper towel effect.

TIP: Repeat the process if the paint dries out. Continue until you achieve the required look.



STEP 16 Using the coloured paste roll two 2cm strips and 'damage' with your fingers. They will be used to make the spine binders.



STEP 17 Fix them to the spine of the book and use the paint technique shown earlier to add texture.



STEP 18 Mix 100g green Pasta Top with 70g brown Pasta Top to create an olive colour.



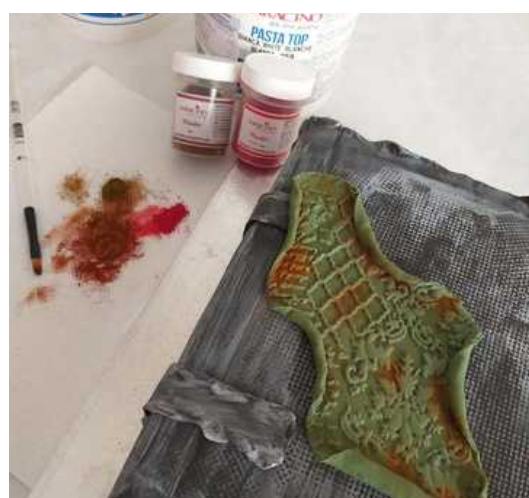
STEP 19 Roll the olive green paste on an impression mat to add the desired pattern.



STEP 20 Use a knife to cut a piece and add shape with your fingers by curling up the edges.



STEP 21 Use edible glue to fix to the cover of the book.



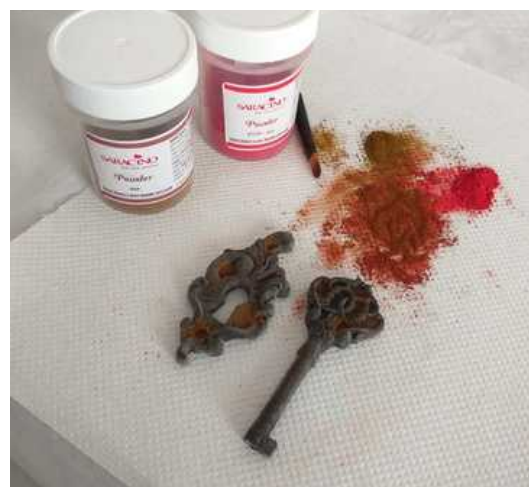
STEP 22 Mix brown and red powder colours to make a rust colour. Use a soft brush to dust different parts.



STEP 23 Using a soft brush and brown powder colour dust the remainder of the cover and spine to give a weathered and aged look.



STEP 24 Use a silicone mould and the coloured Pasta Top to make a key and a lock.



STEP 25 Dust the key and the lock using the rust coloured powder.



STEP 26 Mix white powder colour with clear alcohol. Use a fine brush to add highlight to the key and lock details.



STEP 27 Mix bronze powder colour with clear alcohol. Use a fine brush to add highlight to the key and lock details.



STEP 28 When they are completely dry mix bronze powder colour with clear alcohol and further highlight the key and lock details. Repeat on the cover.



STEP 29 Mix light gold powder pearl color with clear alcohol and paint it on your text stamp.



STEP 30 Press the stamp on the book cover. The impression does not have to be perfect as we want an old and aged effect.



STEP 31 Use edible glue to fix the key and lock to the book.



STEP 32 Using 0.27 Wafer Paper cut 1cm wide strips to the length and width of the book.



STEP 33 Mix light skin gel colour with clear alcohol and paint both sides of each strip. The brush cannot be too wet otherwise it may damage the wafer paper.



STEP 34 Paint each strip and fix it immediately to the book. We need to fix immediately one by one to avoid drying of the strip. If it is allowed to dry it will be difficult to fix to the book. Use a little water to fix the strips to the book. Insert toothpicks between each strip so they don't stick together.



STEP 35 Remove the toothpicks when the strips are completely dry.



STEP 36 Mix brown gel colour with clear alcohol and gently paint the edges of the strips.



STEP 37 The pages should look as shown.



STEP 38 Cover your cake board with the olive coloured Pasta Top. Add paint to the board to give the aged effect.



STEP 39 Your historic book is ready!

SARACINO SURPRISE BOXES
GO TO...



*Martina
Černáková*

Fee Edden

*Dee
Boyles*

CONGRATULATIONS!



MONTHLY COMPETITION
WINNERS

WIN

SARACINO

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

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 SEPTEMBER issue.

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



SCHOOL
FUN
ERASER
PENCIL
READING
HISTORY
TEACHER
BOOK
LIBRARY
ANIMALS
NOTEBOOK
ACADEMIC
PRINTER
LESSON
BLACKBOARD
COMPUTER

Bed Time Story



You will need

INGREDIENTS:

- Saracino Pasta Model: black, white, brown, red, pink, light skin
- Saracino black gel colour
- Saracino pink powder colour
- Dragees: black, pink



EQUIPMENT:

- Polystyrene foam
- Knife
- Dresden tool
- Tapered cone tool
- Quilting tool
- 24 gauge wire
- Cocktail sticks



CAKE DESIGNER

Zee Chik

My name is Zee Chik and I am a multi Award winning cake artist and innovative sugarcraft equipment designer.

Zee Chik Designs was founded in 2014 and were recognised for their extraordinary depth of detail with moulds and the innovative easy to use cake scrapers.

I was trained as an Architect and I used to design ladies clothing, so I have a real eye for detail and creating beautiful things.

I really enjoy teaching and also make free weekly YouTube videos.



ZEE CHIK DESIGNS



STEP 1 For the rug roll a rectangle of pink modelling paste and use a Dresden tool to mark lines on both ends of the rectangle. Set aside to dry.



STEP 2 For the cushions roll a large ball of light pink modelling paste then slightly flatten it using your hands. Use the tapered cone tool to indent the centre of the flattened circle.



STEP 3 Use a Dresden tool to mark some short and long lines from the centre outwards.



STEP 4 Roll out a tiny ball and put some edible glue or water and stick it to the centre.



STEP 5 Use the same method to make a small cushion using red modelling paste and fix it to the front of the pink cushion. Use a quilting tool to add stitch lines on both cushions.



STEP 6 Insert a cocktail stick through the pink rectangular paste rug into the polystyrene foam base then push the cushions onto the cocktail stick.



STEP 7 For the pyjama bottom mix brown and white modelling paste to give the required colour then roll out a sausage shape slightly thicker in the centre. Bend both ends / legs towards each other.



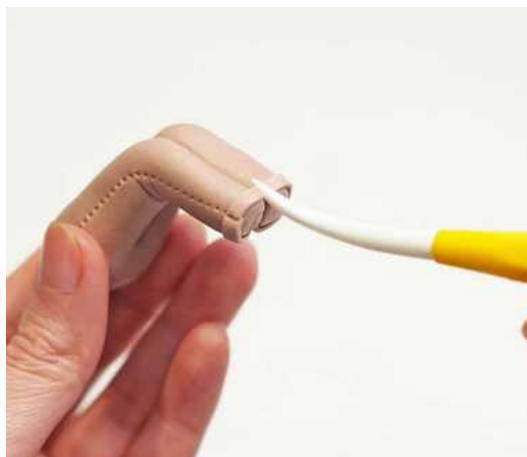
STEP 8 On the back use a Dresden tool to form lines at the back of the knee.



STEP 9 Bend both legs and set aside to dry in that position.



STEP 10 For the pyjama cuffs roll out a thin strip of paste and fix it around the end of the legs as shown.



STEP 11 Use a Dresden tool to shape the cuff line and add some stitching detail to the side of each leg.



STEP 12 Use the end of a paint brush to indent the end of each leg.



STEP 13 For the feet and ankles use some light skin colour modelling paste and roll out a small sausage shape. Press on one end and bend it forward.



STEP 14 Using a sharp knife cut four lines for the toes.



STEP 15 Use the same method to make the other foot and round off all the edges. Remember to make a left and right foot!



STEP 16 Insert a short length of 24 gauge flower wire into the bottom of each leg and fix the feet. Set aside to dry.



STEP 17 For the body use the same colour paste as the trousers. Roll out a sausage shape as wide as the waist of the pyjama bottoms and flatten one of the ends for the shoulders.



STEP 18 Cut it to length. Use the back of a paint brush to add an indent for the neck. Add some stitching and fix some small pink dragees for buttons.



STEP 19 Insert a cocktail stick through the bottom into the foam base then attach the body.



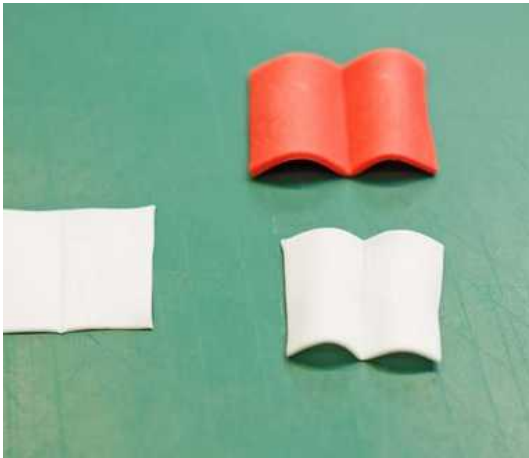
STEP 20 For the neck roll a small light skin colour sausage shape and add into the neck indent.



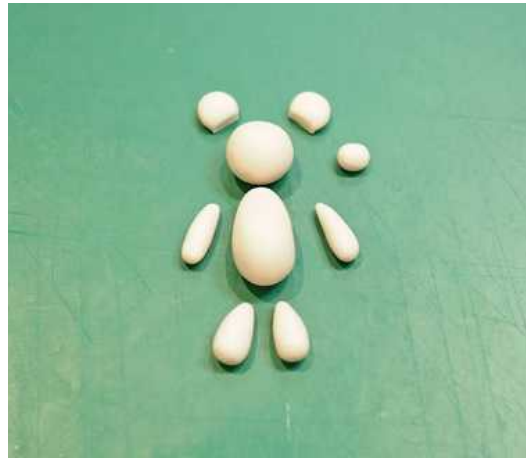
STEP 21 For the arms roll out two sausage shapes. Using the back of a paint brush or your Dresden tool indent the sleeves and mark lines for creases. Bend both arms to shape.



STEP 22 Attach both arms to the body using a little edible glue if required.



STEP 23 For the book cut out 2 rectangular pieces of white modelling paste and one larger red rectangle. Mark a line in the centre and shape them like a letter 'M'. Fix them on top of each other.



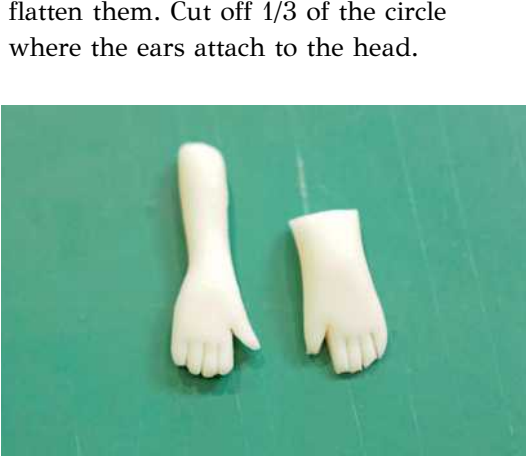
STEP 24 For the bear use a lighter brown modelling paste. Roll one large ball for the head, a small oval for the nose, a large teardrop shape for the body, 4 small teardrops for the arms and legs. For the ears, roll out two small balls and slightly flatten them. Cut off 1/3 of the circle where the ears attach to the head.



STEP 25 Fix them together using a little glue. Add two small black dragees for the eyes and one small black dragee for the nose.



STEP 26 Flatten the top of the bear body and stick it in between the arm and leg.



STEP 27 For the hands and wrists roll out a sausage shape and flatten the palm. Cut four lines for the fingers and round off all the edges.



STEP 28 Fix the hands into the sleeves. Fix the book onto the hands.



STEP 29 For the head roll a light skin colour ball and indent across with the back of a paint brush.



STEP 30 Use your little fingers or ball tools to indent the eyes and to form the bridge of the nose.



STEP 31 Use the Dresden tool to press down at the end of the nose and push up slightly to form the raised nose.



STEP 32 Use the smile tool to indent the eyes and mouth then use black edible paint and a fine brush to paint the eye lashes and eyebrows.



STEP 33 Lightly dust the cheeks using pink powder and a soft brush. Fix the head onto the neck at your chosen angle.



STEP 34 For the hair use the brown modelling paste and roll thinly. Cut out two shapes. One for the fringe and one for the longer hair. Use a Dresden tool to mark lines for the hair.



STEP 35 Fix the larger piece around the head and gather the paste in the centre of the head. Cut off any excess paste and add the smaller fringe piece onto the front of the head.



STEP 36 For the hood use the same colour paste as the pyjamas. Roll thinly and cut into shape.



STEP 37 Fix the hood to the back of the head and to the shoulders. Press the joint with your Dresden tool to attach well to the shoulders.



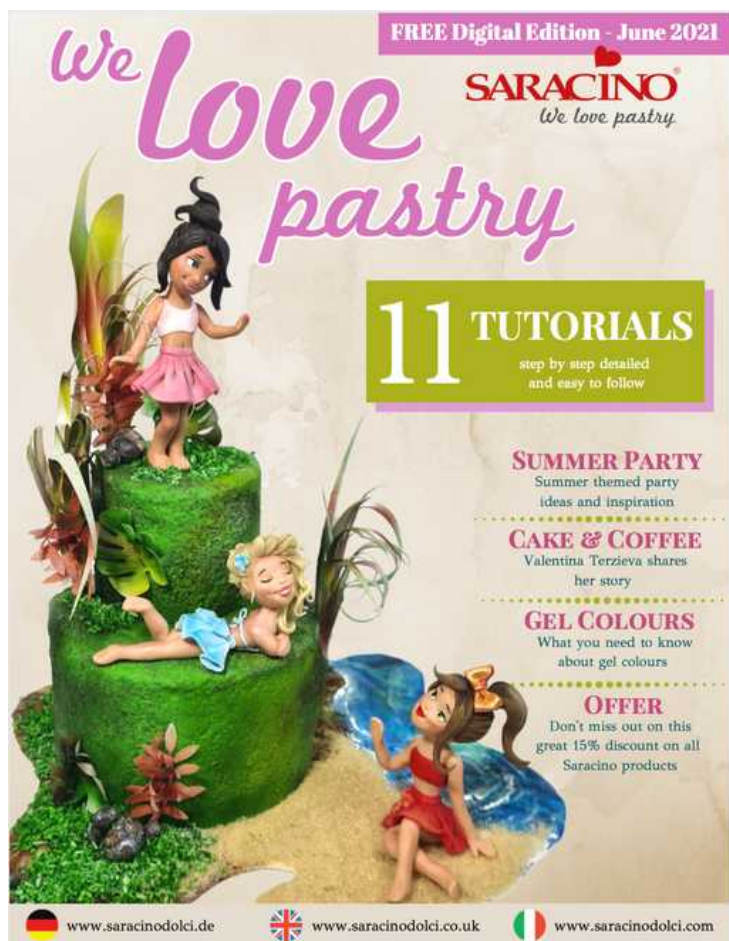
STEP 38 Gather the excess paste at the top centre of the head and cut off the excess.



STEP 39 For the hood trim roll a thin sausage shape and flatten. Fix it to the edge of the hood and cut off any spare length. For the hood ears roll two balls and slightly flatten them. Cut off 1/3 and fix to the hood.

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*Make your own
trainer cake!*





CAKE DESIGNER

Patricia Alonso

Born in Barcelona, my life, by family tradition, has always been linked to the world of art and cookery, although I completed my degree in Pedagogy.

For that reason, I decided to train with great international professionals in the pastry and sugar craft industry and in this way combining both of my passions.

Currently, I teach sugar craft courses at numerous pastry schools in Spain. At the same time, and for more than 10 years, I have worked as a cake decorator and pastry consultant in different bakeries.

I love pastry and cake decorating... I enjoy any of its variants: piping bags, modelling, 3D cakes, sculpture chocolate... modern or traditional pastry!

In 2013 I won a special recognition prize at BCNandcake exhibition, and in 2015 I was the first Spaniard to win a gold medal and 1st prize at the Squires Kitchen exhibition. In 2016 I won a silver medal and 2nd prize at the Squires Kitchen exhibition.



LA GALETERIA

You will need

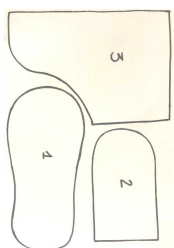
INGREDIENTS:

- Saracino Supreme - flavour of your choice
- Buttercream - flavour of your choice
- Saracino Cake Gel
- Saracino white and red Pasta Top
- Saracino black Pasta Model
- Saracino silver powder pearl colour
- Saracino white Pasta Bouquet
- Saracino gel colour black and red
- Saracino CMC
- Sponge cake 20x30cm
- Saracino chocolate drops dark
- Double cream
- Clear alcohol

EQUIPMENT:

- Small ball tool
- Set of round cutters
- Knife
- Smoother
- Steel spatula
- Ruler
- Fine brushes
- Small star cutter
- Stitch marker roller
- Roller
- Grater
- Serrated knife
- 12mm nozzle or circle cutter

DOWNLOAD TEMPLATE



STEP 1 Create a ganache by melting your dark chocolate drops with cream.



STEP 2 Bake a cake 20x30cm and trim to 3cm deep. Use your favourite Supreme flavour in the sponge.



STEP 3 Cut the sponge into 3 equal rectangles.



STEP 4 Make the buttercream. Add to the first layer of sponge.



STEP 5 Add the second layer of sponge and carve the two layers using template.



STEP 6 Divide the remaining piece of sponge cake into two parts as seen in the photo. Add buttercream. Use the template to carve.



STEP 7 Fix the two parts together and chill the cake.



STEP 8 Carve the shoe shape using template provided.



STEP 9 Use a grater to round the edges and remove the corners.



STEP 10 Continue until you have a nice rounded shoe shape.



STEP 11 Cover the cake with ganache and chill in the fridge to set.



STEP 12 Roll black Pasta Model and cut a 8cm circle.



STEP 13 Fix to the top as shown.



STEP 14 Roll red Pasta Top. Cut it using the template provided.



STEP 15 Fix to the cake leaving the rounded end higher than the shoe.



STEP 16 Roll white Pasta Top and cut a 15cm diameter semi circle.



STEP 17 Fix to the front of the cake and cut the excess paste.



STEP 18 Roll red Pasta Top and cut using the template provided.



STEP 19 Fix to the side of the cake with the top higher than the shoe.



STEP 20 From behind cut the paste centrally to the shoe.



STEP 21 Turn the template over and repeat for the other side of the shoe.



STEP 22 Roll red Pasta Top and cut a strip 2cm wide.



STEP 23 Fix the strip over the joint to the rear of the shoe. Use a stitching tool to mark stitching.



STEP 24 Use the stitching tool to mark all lines of stitching.



STEP 25 For the eyelets mix a little black paste with white to achieve a grey colour.



STEP 26 Cut 12mm diameter circles from the grey paste. Fix them in position on the shoe and use a ball tool to press the middle in to form the hole.



STEP 27 Mix powder pearl Silver with clear alcohol and use a small brush to paint the eyelets.



STEP 28 Mix white Pasta Top with CMC. Cut a strip 3cm wide.



STEP 29 Fix around the base of the cake.



STEP 30 Roll a second strip 2.5cm wide and also fix it around the base as shown.



STEP 31 Roll another strip 27mm wide and mark crossed lines by gently pressing with a knife edge.



STEP 32 Fix to the front of the shoe. Roll black Pasta Model and cut 2 long strips 2mm wide.



STEP 33 Fix them around the base of the shoe as shown.



STEP 34 For the laces roll white Pasta Bouquet and cut strips 5mm wide.



STEP 35 Fix the first strip in the position shown. Press the end of the lace into the eyelet.



STEP 36 Continue applying the lace strips in the order shown.



STEP 37 Once completed make two longer strips to hang from the top eyelets. Narrow the end.



STEP 38 Create a logo of your choice.



STEP 39 Fix to the cake. Ta Da, your shoe cake is ready.

Adventure Time





CAKE DESIGNER

Tina Scott Parashar

I am a multi-award-winning cake artist and has been named in the Top 10 Cake Artists in India for two years consecutively in 2017 and 2018 by Cake Masters Magazine, UK. This program recognises the top talent and awards the best artists in cake decorating and sugar craft every year.

I also won several other awards including Gold in Cake International, Birmingham 2016, Gold and 2nd prize in Cake International, London 2015 and Gold and 2nd place in the World Orchid Conference, Johannesburg 2014. I was also a finalist at the Cake Masters Awards 2018 in the Collaboration category for 'Incredible India'. I am also the Official India Representative for Cake International.

I have been invited to judge international competitions including for Cakeflix by Paul Bradford, Serdar Yener's Pastillage competition, India's Top 100 bakers, Saracino international competitions. I was also invited to Poland to be a member of the Jury Board of Polish Cake Designers Championship In 2019 by Expo Sweet, Poland.



TINA SCOTT PARASHAR'S
CAKE DESIGN

You will need

INGREDIENTS:

- Saracino Pasta Model: blue, red, brown, white
- White gel colour
- Powder colours – gold, black, dark blue, red and brown
- Liquid Shiny confectioner's glaze

EQUIPMENT:

- Dresden tool
- Exacto knife
- Rolling pin
- Stitch tool
- Pointed modelling tool
- Ball tool
- Paint and dusting brushes
- Texture mat



STEP 1 Mix blue and white Pasta Model and form the basic bag shape – create a teardrop and cut off the top. Flatten it narrower at the top.



STEP 2 Using a Dresden tool, press a line along the bottom of the bag. This will form the base. Mark two lines on the side of the bag for the joints.



STEP 3 Use the Dresden tool to mark an upside down 'V' on both sides of the bag.



STEP 4 For the front pocket use the Pasta Model and cut out a small rectangle to the correct size to suit your bag. Curve the bottom edges and taper the top a little using an exacto knife. Fix to the front of the bag using a little water if needed.



STEP 5 Cut a strip of the blue Pasta Model and curve the two bottom corners. This will be the flap of the pocket. Fix it on top of the pocket and lift the centre a little so that it doesn't sit flush.



STEP 6 Repeat to make the side pockets and flaps. These will be a little smaller than the front pocket.



STEP 7 Attach the side pockets. Using a stitching tool mark the stitch lines on the pockets and flaps.



STEP 8 On the side pockets, mark a line in the centre using the Dresden tool. Also mark the crease under the pocket.



STEP 9 For the straps cut 2 thick strips of the blue Pasta Model. Using a sharp straight edge or ruler mark a line down the centre of each strip.



STEP 10 Bend the top of both straps as shown.



STEP 11 For the handle use a thin strip and fold it over twice.



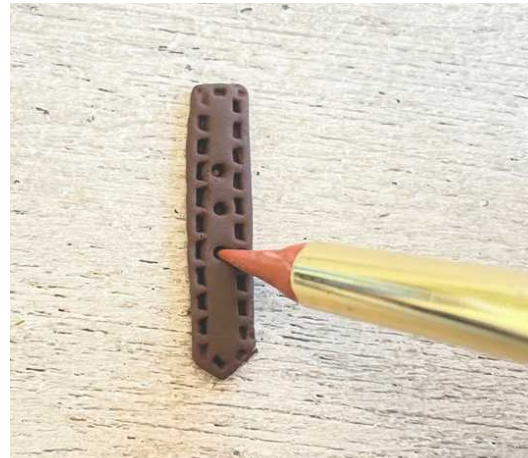
STEP 12 Fix the handle and the straps to the bag using a little water if required.



STEP 13 Cut out a strip. Fix to the top and sides of the bag for the flap over the zip. Mark a stitch line on one side.



STEP 14 Using a soft brush and blue powder colour dust the bag to give the denim effect.



STEP 15 For the strap use brown Pasta Model and cut out the shape as shown. Using a stitching tool mark the edges. Use a pointed modelling tool to mark the holes on the strap.



STEP 16 For the buckle roll a small piece of Pasta Model to fit around the strap in an upside down 'U'. shape. Take a small piece of the paste and shape the piece to fit into the hole. Paint the buckle pieces using gold powder colour mixed with clear alcohol.



STEP 17 Use a small piece of brown Pasta Model to form the belt loop and fix.



STEP 18 Fix the strap to the bag. Make two more straps and fix to both side pockets.



STEP 19 For the flower, roll a thin red strip of Pasta Model. Using a Dresden tool or ball tool, pull out the paste on top to form ridges. It is easier to do this on a foam pad.



STEP 20 Now start rolling the petal from one corner to the other and keep adjusting the petals the way you want it.



STEP 21 When rolled the edges don't need to be perfect and can have a little rough look. Pinch the excess at the base and remove. Use a soft brush and a darker shade of red or a little black powder colour to dust the centre.



STEP 22 For the bow take another thin strip, tapering at the edges and thicker towards the middle. Use a ball tool to thin the edges if needed.



STEP 23 This will also give a little curl effect to the edges. Fold loosely in half.



STEP 24 Fold it over so that one side hangs lower than the other.



STEP 25 Take a smaller strip of red and cut it into a long rectangle. Fold over both sides to meet in the middle. Use a modelling tool to shape the bow.



STEP 26 Using a Dresden tool, mark two small dents near the knot for the fabric folds. Fix to the bow tails.



STEP 27 Dilute white powder colour with clear alcohol and paint small dots with a fine brush.



STEP 28 Now fix the rose in front and put the bow on top of the rose and hide the joint. You could add a little confectioners glaze to the scarf so that it shines to give a silk look.



STEP 29 For the pair of trainers. Roll a cylinder shape from white Pasta Model and cut in half.



STEP 30 Using your fingers form the basic shape of each shoe. Taper the front of the shoe and pinch in the centre.



STEP 31 Flatten slightly at one end. From the middle to the front press down to a slight slope.



STEP 32 Using a small ball tool form the holes for the feet.



STEP 33 Roll red Pasta Model thinly and give texture using your texture mat. Place over each shoe.



STEP 34 Trim the excess from around the base. Using the exacto knife cut open the hole so that the white is visible underneath.



STEP 35 Roll a thin strip of white Pasta Model and fix over the seam between the white and red. Trim any excess.



STEP 36 Roll a circle of white Pasta Model and use a texture mat to give the appearance shown. Cut in half. Fix to the toe of each shoe.



STEP 37 Cut a thin strip of white Pasta Model and fix around the base of each shoe. Mark a stripe using an exacto knife.



STEP 38 Cut a small rectangle of the white Pasta Model and fix for the lace area. Roll a thin strip and fix as shown for the white stripe detail. Use a sharp tool to mark the lace holes.



STEP 39 Roll a thin strip of white paste for the laces. Cut into small lengths and fix into the lace holes. Your tiny shoes topper is ready!



HOMAGE PAINTING TO *Elizabeth Taylor* an international cake collaboration *Art Gallery*



2011-2021

HOSTED BY CATIA GUIDA CAKE DESIGNER

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"Homage painting to Elizabeth Taylor" an
international cake collaboration.

[VIEW ALL](#)

Dedicated to Elizabeth Taylor



Daniela Agosta



Lyuba Zvonkovska



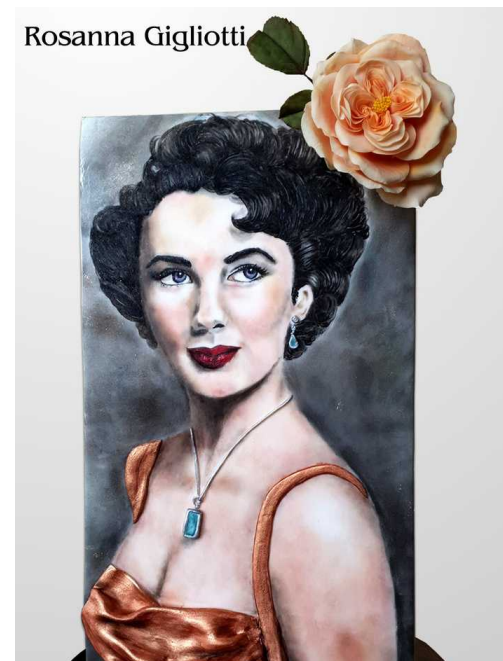
Romina Novellino



Zuzana Kmecova



Sonia De Angelis



Rosanna Gigliotti



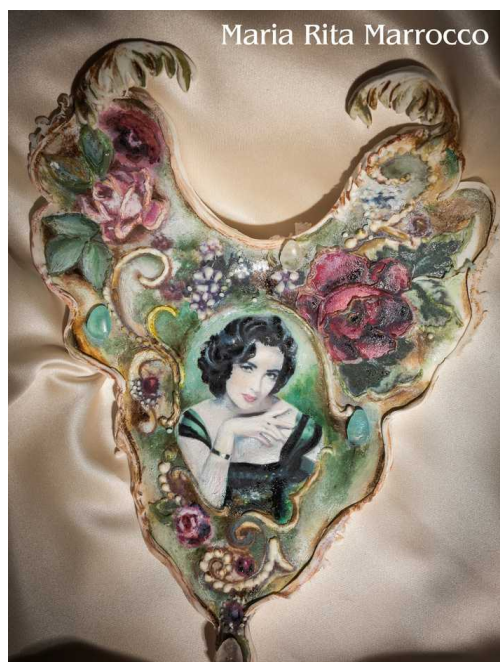
Nicole Veloso



Maria Rosa Azzariti



Lucia Valentina Passaniti



Maria Rita Marrocco



Iveta Košíková



Lucia Ricci

Filomena Tavano



Catia Guida



Arianna Sperandio



Angela Natale

Linda Biancardi



Francesca Melito

Debora Ugolini



Simonetta Carta



Nicoletta Robiolio Bose



Manuela Taddeo e Barbara Borghi



Ninfa Tripudio



Saracino Dream Ice Cream



You will need

INGREDIENTS:

- 800ml warm milk
- 300ml cream (30-36%)
- 230g sugar
- 150g Saracino Base Gelato ice cream base
- Saracino Le Supreme flavouring – vanilla, raspberry and strawberry
- 200g fresh strawberries
- 100g fresh lychee (can be tinned)
- 160g fresh blueberries
- 150g fresh blackberries
- 2 tablespoons of lemon juice
- 1 heaped tablespoon cornflour dissolved in 4 tablespoons of cold water
- 1 tablespoon sugar



CAKE DESIGNER

Justyna Kowal

I am a lover of confectionery, passionate about sweet French cuisine, especially macarons. I love creating original desserts and inventing original recipes.

I draw the most pleasure from creating cakes for children and their joy gives me satisfaction and is the driving force for my actions and hard work. I create a homemade spirit – my sweets are real sweets – full of fruit, butter and cream.

I also claim that we 'eat with the eyes', which is why the taste and aesthetic decoration of the desserts should be equally attractive.



NIE BEDE TEGO JESC



STEP 1 Prepare all your ingredients.



STEP 2 Prepare the ingredients for the ice cream mixture – warm milk, Base Gelato, cream, sugar and Le Supreme vanilla flavouring.



STEP 3 Put the warm milk, cream, sugar and Base Gelato in a frozen ice cream making bowl (alternatively use a plain metal or glass bowl).



STEP 4 Add 2 tablespoons of Le Supreme vanilla flavouring.



STEP 5 Using a whisk, mix the ingredients thoroughly until the sugar is fully dissolved. If you are using a bowl from an ice cream maker – place it in the machine and mix until it freezes to the desired creamy consistency. When ready put it in the freezer. If you are not using an ice cream maker, after mixing thoroughly, put the mixture in the freezer. After 20 minutes take it out and mix it with a fork to break down the ice crystals that are forming and make the mixture a creamy consistency. Continue mixing every 20 minutes until you get the consistency of ice cream. Place in the freezer.



STEP 6 Prepare the ingredients for the lychee sauce – you will need the lychees, strawberries, 1 tablespoon of lemon juice and the strawberry and raspberry Le Supreme flavouring.



STEP 7 Place the fruit in the blender.



STEP 8 Add the lemon juice and one teaspoon of each flavouring.



STEP 9 Blend thoroughly.



STEP 10 Using a metal sieve and a spoon, push the blended fruit through the sieve into a bowl to give a smooth puree.



STEP 11 Put the puree into a ceramic bowl and place in the refrigerator.



STEP 12 Prepare the ingredients for the forest fruit sauce – blackberries, blueberries, 1 tablespoon of lemon juice, cornflour dissolved in water, raspberry Le Supreme flavouring and a tablespoon of sugar.



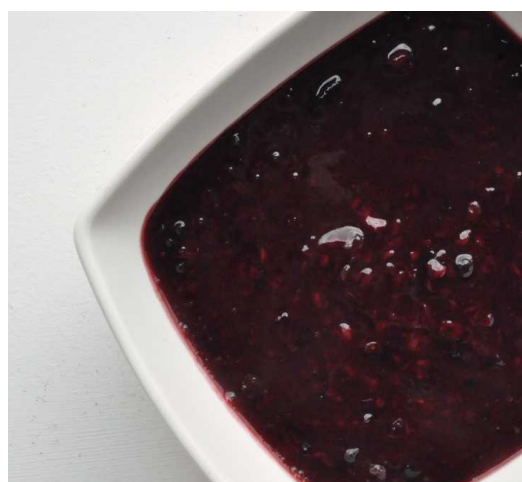
STEP 13 Put fruit, lemon juice and sugar in a pan and mix.



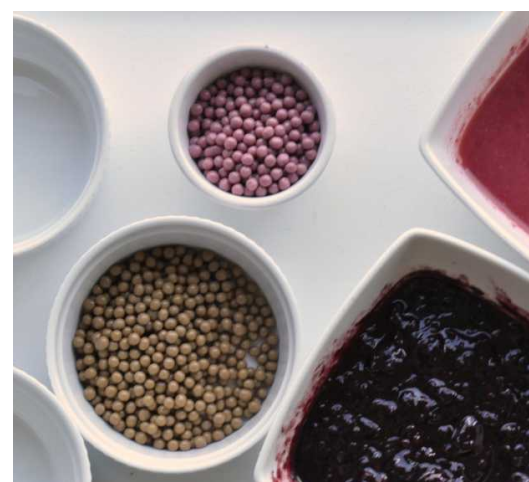
STEP 14 Add 1 teaspoon of raspberry Le Supreme food flavouring, mix and bring to the boil. The fruit should not fall apart completely.



STEP 15 Remove the pan from the heat and pour in the cornflour mixed with water. Bring to the boil.



STEP 16 Transfer to a ceramic bowl, allow to cool and place in the refrigerator.



STEP 17 Prepare serving bowls for ice cream or waffles, a scoop for ice cream and boiling water.



STEP 18 Take the ice cream from the freezer, take out the sauces from the fridge, prepare side dishes such as fresh fruit, sprinkles, meringues, chocolate. Use a hot spoon to scoop ice cream into bowls or wafer cones.



STEP 19 Serve the ice cream in a bowl with the toppings and sauce of your choice.



STEP 20 Or alternatively serve in the cone.

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and
we love them!**

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Thank you for choosing to work with Saracino products.

Keep tagging us so we can see more!



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BY SŁODKIE_WYPIEKI
using Pasta Model



BY #SABRINAPLACENTINO
using Pasta Model



BY #THE_CAKE_CRAZE
using Pasta Model



BY #ALISONELLEEDIBLEART
using Pasta Model



BY AIMÉE FORD
using Saracino Wafer Paper



BY SĽADKÉ POKUŠENIE
using Pasta Model and
Pasta Bouquet



BY SAW YEN YEE
using Pasta Model



BY ZUZANA BEZAKOVA
using Saracino
Pasta Model, Wafer
Paper and Isomalt



BY PERSONALISED CAKE TOPPERS
using Pasta Model



BY ALLI MOFFAT
using Pasta Model



BY ELIŠKA ČEREŠŇOVÁ
using Saracino Pasta Model &
Isomalt



BY LUCIE CHARVÁTOVÁ
using Pasta Model



BY DIONIS IAROVOI
using Pasta Model



BY EASHA ANN
using Pasta Model



BY ZUZANA KMECOVÁ
using Pasta
Bouquet



BY OTHONAS GEORGE CHATZIDAKIS
using Pasta Model



BY KOMUŚ SIĘ UPIECZE
using Pasta Model



BY JUDIT'S CAKES
using Pasta Scultura
and Pasta Model

Anjali Tambde



EVERY ARTIST HAS A TALE
TO TELL AND I AM
NO DIFFERENT

Global Cake Toppers is now known for its premium quality cake toppers and has delivered thousands of handmade personalised cake toppers all over the world.

I became the first Indian origin and Irish based artist to win the competition and my name is included in the hall of fame on the Cake International website



My name is Anjali Tambde and I was born in India to an artist mother. From an early age I was naturally drawn to several forms of art and craft. My mother inspired me since childhood to such an extent that I created my first painting at the age of 3 when other children of my age managed only to scribble. My love for art and craft grew with my age.

I entered all the drawing competitions in school, at state level and later at national level where I won various awards and titles. In the process I learned to respect every win and strive to become better.

I also qualified with A Grades in my Elementary and Intermediate Exams. These have 6 different exams each time that are related to art and geometry and are considered essential for entering art related fields such as commercial arts, architecture etc.

Along with art and craft I was strong in maths and science and scored very high marks in my board exams. After much thinking about what I would love as my career I opted for Fashion Design.

I qualified in Fashion Design at Nirmala Niketan College in Mumbai. During this period, I won 'Best Designed Saree Award', 'Best Casual Wear' and 'Best Designed Flower Fairy' which were awarded by Leo - Mattel toys company and other renowned designers from Bollywood. I worked as a designer in the fashion industry for a few years and later took up a teaching job at the same college. Little did I know that my real struggles were waiting to begin...

Following marriage, I had to leave my Job and re-located to London with my husband and my 3 month old baby.

Raising a baby and managing the house in a new country with no friends or family and absolutely no domestic help was the toughest task I had faced. It was the most difficult year as any new country brings its own set of challenges when you are on your own.

However, I managed to enhance my skills in my free time and kept myself occupied with miniature craft, sugar craft, painting and a few other ideas, most importantly being a mother to my child and witnessing every moment of his happiness. This made me realise that I wanted to work from home permanently to spend more time with my kids.

This was a turning point for me as it was going to turn out something bigger and better in future.

I started making miniature human figurines for my friends and family. For a few years I kept working on different techniques for creating miniature figurines using the knowledge I had in painting, sculpting and even fashion design.

In 2009 I moved to Ireland and kept working on making miniatures, flowers, sugar craft and novelty cakes. I made miniatures of humans, animals, monuments, and other different objects. I enjoyed baking and experimenting with various unique ingredients.

Having spent months adjusting to my new lifestyle I decided to open my own business in Ireland to sell handmade figurines for weddings and other occasions that would last as a keepsake, Global Cake Toppers is one of the first Irish companies that sold handmade cake toppers.

It turned out to be a good decision as in less than one year I started receiving orders not only from Ireland but from the UK, France, Germany, Australia, U.S.A., Dubai, India and several other countries.

Global Cake Toppers is now known for its premium quality cake toppers and has delivered thousands of handmade personalised cake toppers all over the world.

Becoming an entrepreneur and making uniquely beautiful creations to bring smiles and joy to thousands of people was a dream come true but there was still something missing.

The commercial aspect of my work was secondary to me as I wanted to explore and challenge my skills more and being on my second maternity break, I decided to use it to do something for myself.

I discovered the Irish Sugarcraft Show which is a national competition for cake decorating art where artists from all over Ireland and other countries compete.

In 2016 I entered five different categories at the show and won an Award in all of them. In doing so one of my entries was unanimously judged as 'Best in Show' from over 400 entries. This was my first international win and in my first ever competition!

After six months I entered the world's largest cake show "Cake International" in Birmingham. My entry "Fantasy Flowers" won 'Best in Show' beating more than 1400 entries from all over the world among 30 different categories.

It was an ecstatic feeling as this was my first competition at world stage and I had won the World's biggest and most prestigious competition.

I became the first Indian origin and Irish based artist to win the competition and my name is included in the hall of fame on the Cake International website.

I also participated in the Cake International Show held at Alexandra Palace, London and in my Category won '1st place' and Gold Medal for my butterfly fairy theme that was made using one of my signature styles of rolling patterns, slicing and then creating some unique pieces with them.

Following this I won my next Category '1st place' and Gold Medal at Cake International, Birmingham 2017 for my imaginative piece called Underwater Fanta-sea.

Since then, I have entered competitions as and when I get time and work with themes that push me to try something new.

My Shakespeare themed cake won 'Best in Class' award in the advanced master class category at the Cork Sugarcraft Show in 2017.

I started exploring and participating in competitions in various other countries and this time I won gold award at the Cake and Bake Show, Germany 2018 for my wafer paper flowers.

Following this I won three 1st place Gold Medals and 'Best in Class' once again in the Irish Sugarcraft Show 2018 for my miniature monkey with her baby, Mother Nature cake topper and novelty wedding cake.

After a short break from competitions, in 2019 I participated in the Irish Sugarcraft Show once again in February 2020 (just before the pandemic arrived) and won not only three 1st place Gold Medals but was also 'Best in Show' for my hand painted miniature cake. As my third time winning 'Best in Show' this got me my HAT TRICK. Winning awards around the world is really special to me, I believe in competing for myself with myself as that helps me think out of the box.

In 2017 I achieved another milestone and became a Brand Ambassador for one of the best sugar paste making companies in the world, Saracino. Based in Italy the Company make sugar paste and other cake decorating / baking and pastry industry products that are used and recognised worldwide.

'HONOURY PME FIVE STAR SUGAR ARTIST' MEDAL

PME are one of the largest manufacturers of cake decorating tools in the world and they decided to commission a very special Award, complete with a Coat of Arms, sugar artist pin and blue ribbon to attach the five gold stars Award. All presented in a beautiful blue and gold box lined with satin / velvet and manufactured by 'Toye, Kenning & Spencer Ltd' a company that carries 'By Appointment to Her Majesty the Queen'. The Award is given to only 20 artists in the world and I am one of them.

They now run my course for fantasy flowers which is a big honour for me.



Meeting new people and sharing my knowledge is my passion. I love to travel across the globe sharing my knowledge and skills and helping the new rising bakers and guiding them in various forms. I have set up a small studio where I conduct my classes and I also create online free and paid tutorials.

Writing in various cake decorating magazines has been a frequent affair to encourage fellow bakers and cake decorators. I have blogs and demonstrate at various shows, talking and discussing how people can cope with various problems when starting their careers in the baking industry, including pricing their products and increasing sales.

I feel really satisfied when I use my knowledge to build confidence in people who are beginning their life in this field. This is now my renewed passion to keep sharing knowledge across the globe and travel as far as possible as long as I am able.

I also teach on several other online platforms and organisations such as Cakeflix, Bakedemy and some on my own website, this has helped me connect with people from all over the world.



Participating in the various competitions encouraged me to tread unknown waters and meet different but like-minded creative people across the globe. Winning the prestigious awards created an international identity for me and for my craft. The craft that I learnt from my mother at childhood and from the teachers back in India has now made me an international recognised artist. The hard work without fear of losing is still the best old method for success and as an Indian it is a value that is deeply instilled in us from the early life.

Life has come full circle as I am now an official Judge for Cake International - UK, Cakeology - India, Homebakers Show and I can guide the upcoming artists to achieve the perfection they are striving for. I will miss participating in the competitions as now I am a judge and not a competitor. But I am connected to this beautiful world of creativity where all are equal regardless of gender, religion, nationality etc. and only creativity and perfection wins.



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

Aim for excellence, success follows.

• **FONDANT CAKES OR PASTRIES ON YOUR BIRTHDAY:**

I love pastries and fresh cream cakes.

• **CAKE DELIVERY?**

Always assemble on arrival, I will go well before time and travel safely.

• **ONLINE OR IN PERSON TUTORIALS:**

Both have pros and cons and I love meeting my friends and family but in current situations I am loving online meet ups and tutorials as many of my students are now people who have always wanted to learn from me but could not travel.

• **WHO IS YOUR INSPIRATION?**

My inspirations are the real life heroes, I adore people who work hard and help others and I have met so many people who teach me the Art of Living!

Kawaii Pencil Holder Cake





CAKE DESIGNER *Joane Chopard*

My name is Joane aka "Mademoiselle fait des gâteaux" and I live in Switzerland.

I am a mother of two, a nurse by profession and a cake designer by passion!

Self-taught and passionate about cake. I have taken classes with many of the famous names in Cake design and I like to try to stand out through precise and detailed work, especially with my character models. When modelling I like to give a retro style and love to give them character and expression. I always look to try new techniques with my work.

Three and a half years ago, I stopped working as a psychiatric nurse and devoted myself to Cake Design. I was then able to offer more training workshops in modelling. I also offer online, live, replay or video tutorial training via online platforms.

I have won several medals and awards. These include at shows such as Expogato 2016, Cake International 2016, 2017 and 2019 as well as 'Best in Show' at Expogato 2016. I also have had the honour to judge several cake design competitions.



**MADemoiselle FAIT DES
GÂTEAUX**

You will need

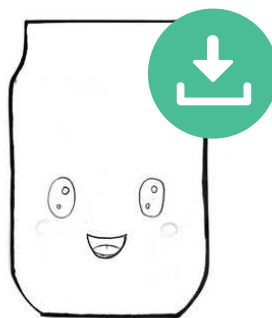
FOR THE CAKE BOARD:

- Cake board 20x20cm
- 200g Saracino white Pasta Top
- Edible glue – Saracino Cake Gel
- Big brush
- PDF print on Saracino wafer paper or icing sheet – download [HERE](#)

FOR THE CAKE:

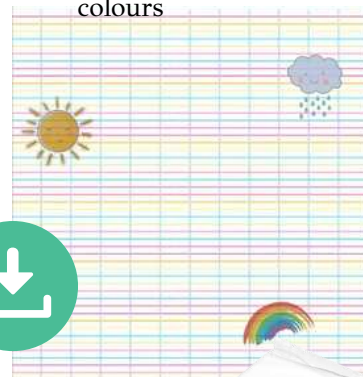
- Print the template – download [HERE](#)
- Two cakes of 15cm wide and 8cm deep minimum
- 600g of chocolate ganache
- A knife and a cake leveler
- Two large round cookie cutters 10cm and 8cm each
- Saracino Pasta Top sugar paste: 500g pastel yellow (mix 250g yellow with 250g white), 200g dark pink, 100g black

Gabarit Kawaii pencil holder



TO MAKE PENCILS:

- Saracino Pasta Model: 20g of each following colour: purple (dark), mauve (mix purple with a little white), yellow, orange, green, 50g blue and 50g pink (for pastel colors, always mix the colors with a bit of white), 50g beige (mix a little brown with white, and make two different beiges)
- Modelling tools
- Extruder
- Rolling pin
- Small circle 2cm and oval 2cm cookie cutters
- Piping nozzles No. 5 and No. 3
- 5 flower wires #18
- Black marker
- Dark pink powder colour and gold colour
- Clear alcohol for mixing powder colours



SARACINO
We love pastry



STEP 1 Bake two cakes of 15cm (12cm is fine too!) by 8cm deep and prepare a chocolate ganache the day before.



STEP 2 Cut the cakes into 2cm deep layers, then using the round cutters, cut 6 disks 10cm wide and 1 disk 8cm wide.



STEP 3 Assemble the cake by layering with ganache. The small disk is to be on top.



STEP 4 Ganache the cake roughly to the shape of the template.



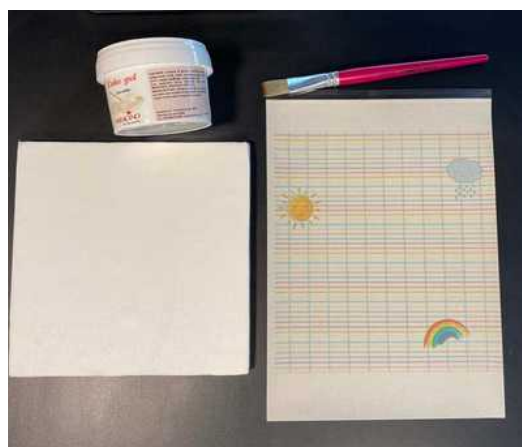
STEP 5 Cut the top and bottom edge of the cake at an angle. Mix the scraps of the cake with ganache to make a “dough” which we will use to shape the rounded edges of the pot (at its base and at the top). Sculpt the cake until you get the desired shape (use the template). Be careful not to cut too much. Once you have the right shape, let the cake set in the fridge for at least 1 hour.



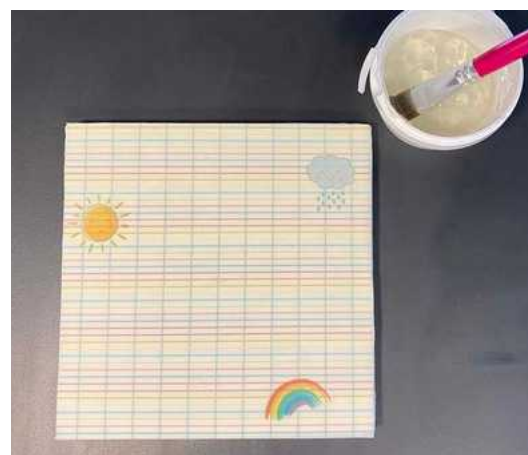
STEP 6 When it has set cut off the top. Using a knife hollow out the top of the cake to approximately 1.5cm deep. The circle needs to be approx. 6cm diameter.



STEP 7 Cover with ganache and put back in the fridge for about 30 minutes.



STEP 8 Print the PDF for the cake board on a wafer paper sheet or on an icing sheet and cover a 20×20 cm cake board with white Pasta Top.



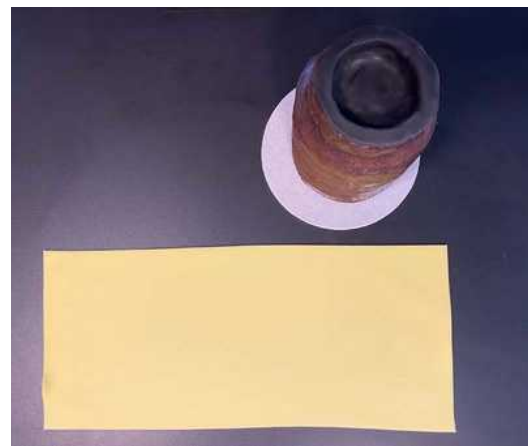
STEP 9 Cut the printed sheet to the correct size. Use edible glue to fix the wafer paper or icing sheet to the cakeboard. Be careful to distribute the glue over the entire surface of the cakeboard without using too much. Let the cakeboard dry for about 15 minutes before placing the cake onto it.



STEP 10 For the inside top of the jar roll the black Pasta Top and cut out a circle of 10cm diameter.



STEP 11 Place the black circle on top of the cake. Fix well following the shape of the pot. Smooth as much as possible.



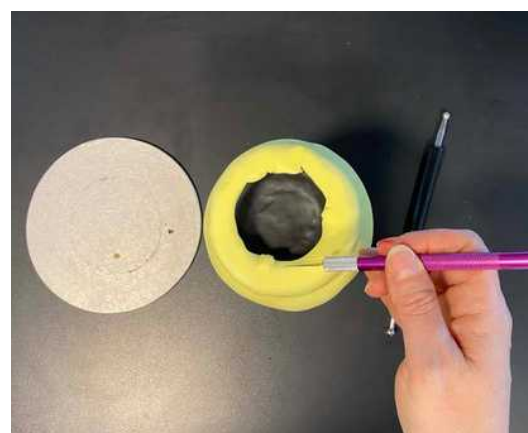
STEP 12 Roll the yellow Pasta Top and cut a strip 38cm long by 16.5cm wide.



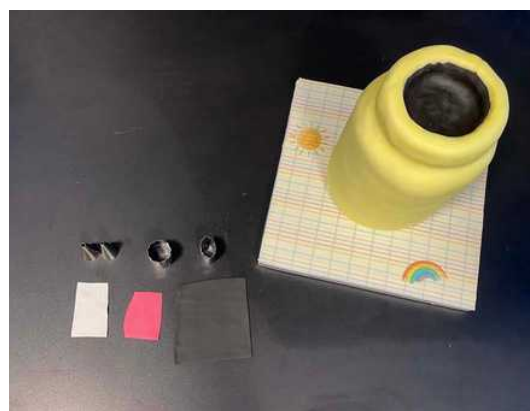
STEP 13 Cover the sides of the cake making sure the paste adheres well. It is important to keep the shape of the cake with rounded edges top and bottom.



STEP 14 Once the cake is covered and the excess paste has been removed turn the cake over to form the base. I used a modelling tool to roll the paste to the inside for a neat finish.



STEP 15 Sculpt and smooth the cake until you are satisfied. Turn the cake the right side up. Cut and finish the top of the pot removing any irregularities in the paste.



STEP 16 For the mouth and eyes roll black, white and pink Pasta Top to small squares.



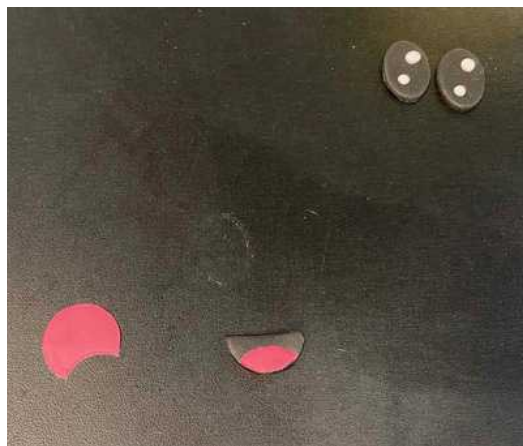
STEP 17 Using the cookie cutters cut two black ovals, one black circle and one pink circle. Using the round piping nozzles cut two white circles of each size.



STEP 18 With a little water fix the small circles to the black ovals.



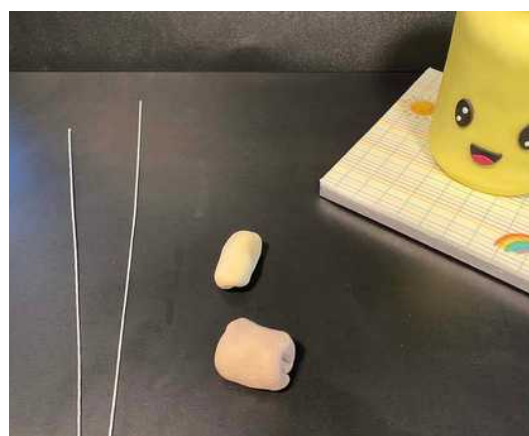
STEP 19 Cut the black circle in half.



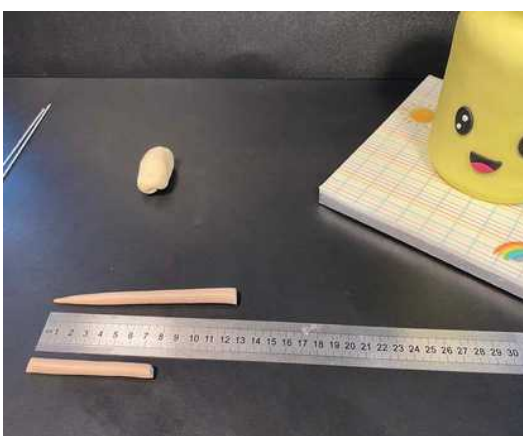
STEP 20 With the circular cookie cutter cut a small pink crescent. Fix to the black half circle as shown.



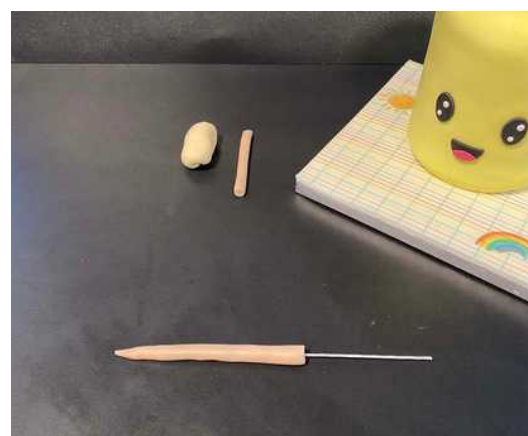
STEP 21 Use a little water to fix the eyes and the mouth to the jar. Use the template to place them in the correct position.



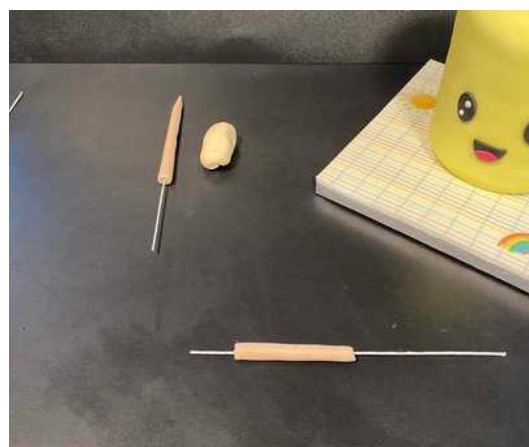
STEP 22 For the brushes prepare two shades of beige (by mixing dark brown and white). You will need two 18 gauge wires.



STEP 23 Roll a long sausage shape to approximately 12cm. Roll to give a point on one end. Roll a smaller sausage shape to 8cm.



STEP 24 Insert a wire into each sausage.



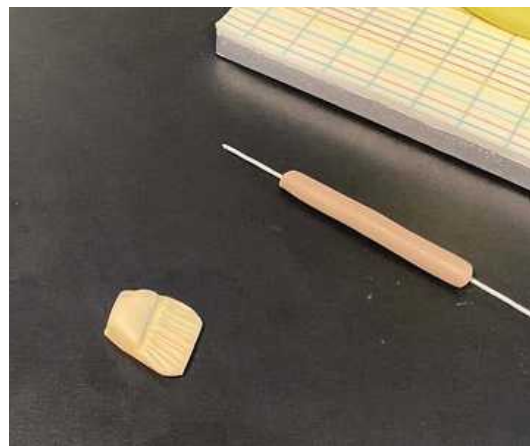
STEP 25 In the shorter sausage the wire needs to project approximately 2cm.



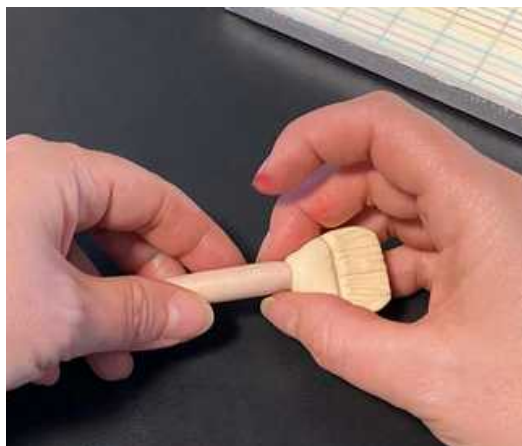
STEP 26 Using the lighter beige roll a ball and flatten it on one side. Use a modelling tool to mark the bristles on the flat end.



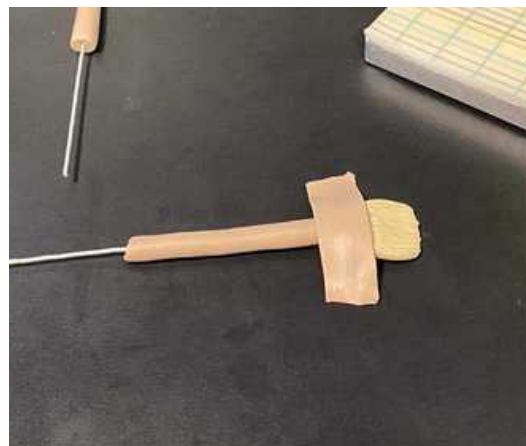
STEP 27 Model the bristles of the brush.



STEP 28 Cut off the top and flatten a bit if necessary where it will connect to the handle.



STEP 29 Press the top of the brush onto the wire of the handle. Model to make sure it fits well with the handle.



STEP 30 Cut a small beige strip of paste and cover the joint.



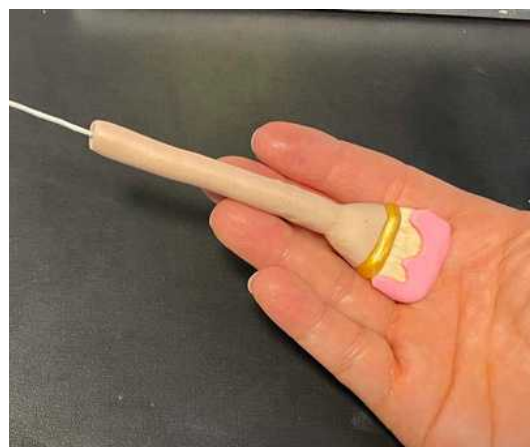
STEP 31 Smooth and blend well to hide the joint. Using a Dresden tool mark a groove around the brush.



STEP 32 Using gold powder mixed with clear alcohol paint the edge of the brush.



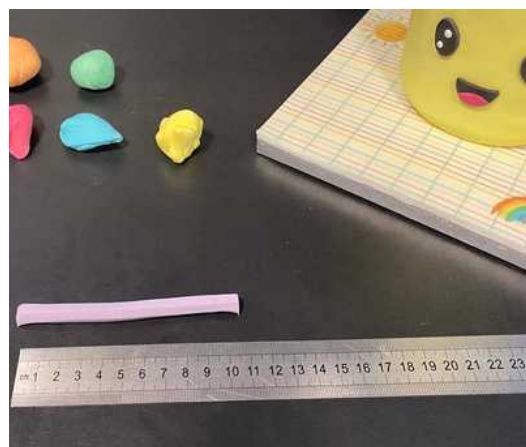
STEP 33 Roll a little pink paste and cut out paint drips.



STEP 34 Using a little water fix the drips on the bristles of the brush.



STEP 35 For the pencils prepare 7 different colours and the extruder. You can use a circle or hexagon shape. Insert a little coloured paste into the extruder and press. Cut a length approximately 10-12cm long.



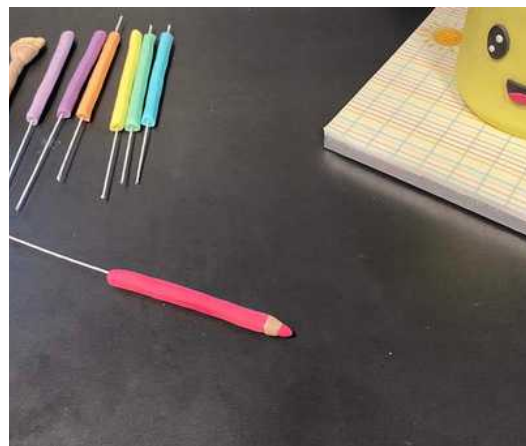
STEP 36 Insert a wire in the center.



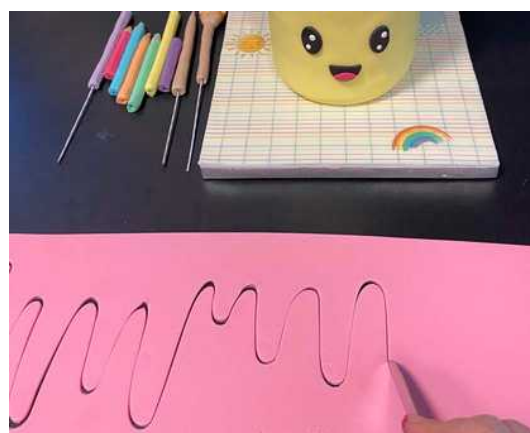
STEP 37 Repeat for the 7 colours. Some wires need to be inserted all the way through.



STEP 38 Using the beige and pink paste roll pointed cones. Cut a small pink point from the pink cone. Cut off the same length from the beige cone. Use a little water to fix the coloured tip to the beige part.



STEP 39 Cut the wide end of the beige tip to give a flat end and fix it to the pencil of the same colour. Repeat using 3 or 4 different colours.



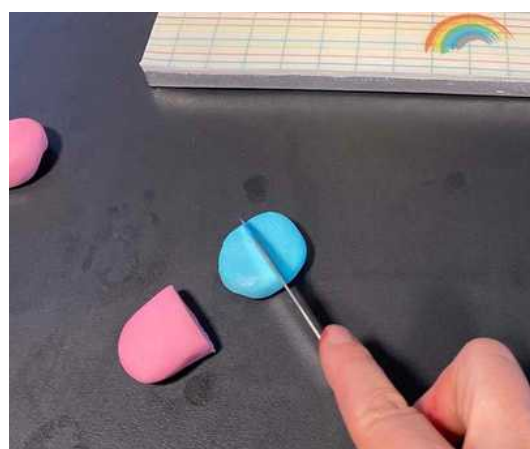
STEP 40 Roll a pink strip approximately 38cm long by 12cm high. Use a sharp knife to cut the drips.



STEP 41 Using a soft brush and dark pink powder dust the edge of the drips.



STEP 42 Use a little water to fix the drips to the top of the jar. Make sure the drips fix well and cut the excess from the top of the pot. Using the same pink paste roll a teardrop shape and fix for more drips. Using a soft brush and pink powder colour dust the cheeks.



STEP 43 Roll an oval shape from each colour. Cut the pink oval in half and the blue slightly smaller.



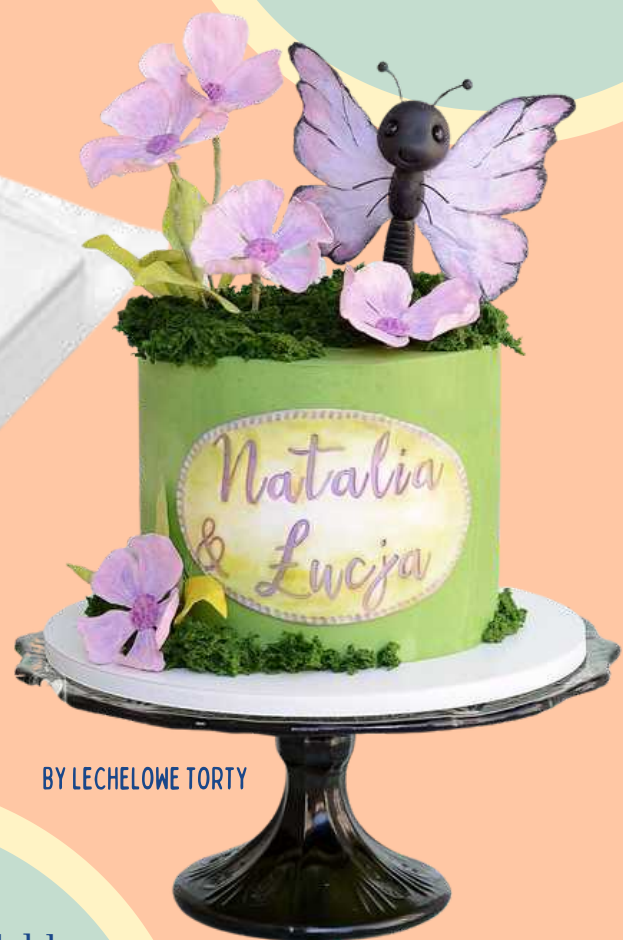
STEP 44 Using a little water fix the two parts together. With a black marker draw the eyes and the smiling mouth.



STEP 45 Insert the pencils and brushes into the top of the pot. If necessary shorten some pencils so that they are not all the same height. Fix the eraser and a small pencil to the cakeboard. Use the black marker to draw the eyebrows. You can add a little white highlighting to the brush, the paint drop and on the eraser for a cute look.

SARACINO WAFER PAPER 0.27 & 0.60

**GLUTEN FREE
VEGAN FRIENDLY**



BY LECHELOWE TORTY

Wafer paper is available
in 2 thicknesses
(0.60 and 0.27)

Wafer paper is the ultra quick way to
make stunning creations in the form of
flowers, leaves and other shapes.

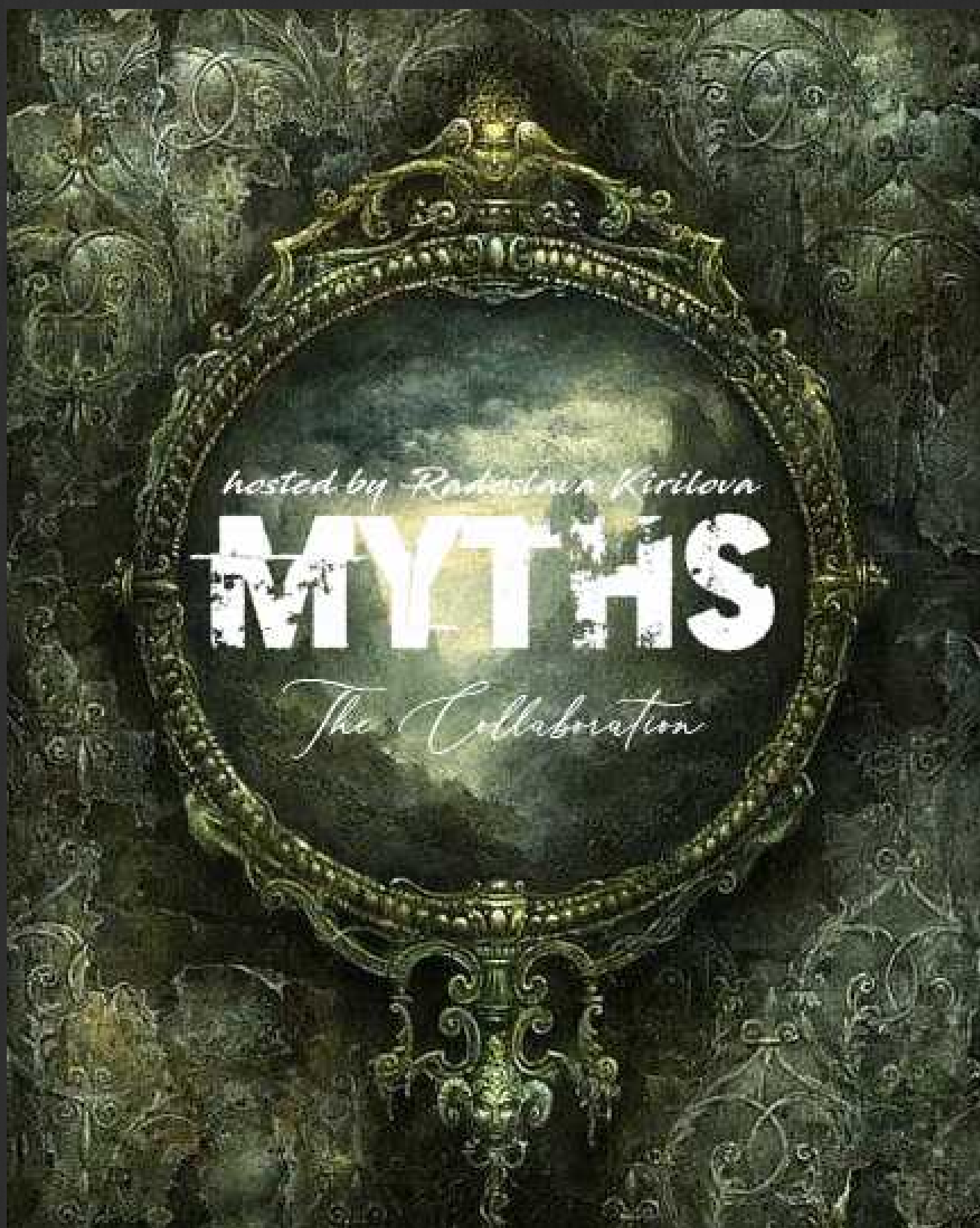
Edible, flexible and durable. Suitable
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The Collaboration

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Radoslava Kirilova



Silvia Koleva



New Cakes



Natalia Oparina



Ina Dandarova



Galia Garova- Mihaylova



Gabriela Doroghy



Claudia Kapers



Angela Penta



Claire DS



Angelique Van Veenendaal



Albena Petrova



Albena Nacheva



Hend Teha



Milena Bencheva



Iveta Kosikova



Goda Laivyte



Dani Aleksova



Paul Williams



Stephanie Would



Biljana Donevska

School Girl





CAKE DESIGNER

Claire DS

My name is Claire and I have been a French Ambassador for Saracino since 2018. I am a Cake Artist, Pastry Chef and Teacher living in the Paris Region near Disneyland.

I have a clean and very distinct design style. I have been creating models from a young age using clay. After qualifying with a Masters in Psychology, I worked for many years in Parisian horse racing. Following a restructuring, I decided to change career path and to follow my passion.

In 2016, I won many prizes including Double Gold AWARD with a second place at Cake International BIRMINGHAM.

I was voted into the Top 10 CAKE ARTISTS OF FRANCE 2018 by the Cake Masters Magazine.

Gold Medal Expogato 2016 February Marseille, Gold Medal Sugar Paris March 2016, Silver AWARD at the London Cake International April 2016 and Gold AWARD Cake International 2017.



CLAIRE DS CREATIONS

You will need

INGREDIENTS:

- 50g of light blue pasta model
- 95g of pink pasta model
- 90g of yellow pasta model
- 5g of red pasta model
- 2g of black pasta model
- 2g of white pasta model
- 55g of dark blue pasta model
- 15g of brown pasta model
- Powder colours: black, white, dark blue, pink, light skin, brown
- Silver pearl powder colour
- White colouring gel
- Cake gel
- Liquid shiny
- Clear alcohol

EQUIPMENT:

- 2 skewers
- 1 flower wire 20 gauge
- 1 flower wire 18 gauge
- 1 polystyrene ball 4cm in diameter
- 1 Dresden tool
- 1 toothbrush
- Paint brushes
- Ball tools
- Knife
- Smoother
- Rolling pin
- Stitching tool



STEP 1 Prepare 50g of light blue modelling paste and 75g of pink modelling paste.

STEP 2 Attach 2 colours together and make the shape of an eraser.

STEP 3 Using Dresden tool, make two horizontal lines, then paint the gap between with the white gel colour.



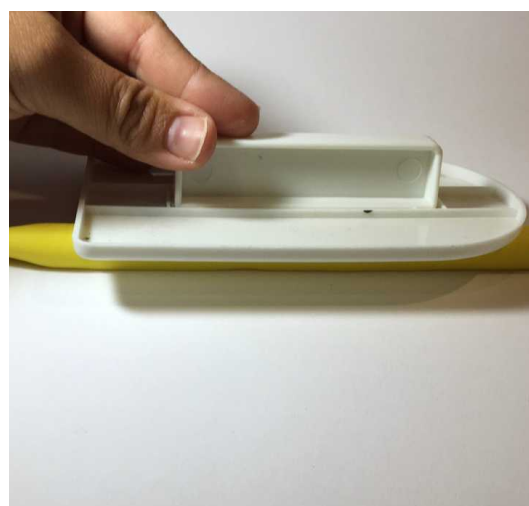
STEP 4 Apply black and white powder with a painting brush.



STEP 5 Using toothbrush, pat on the eraser to give texture.



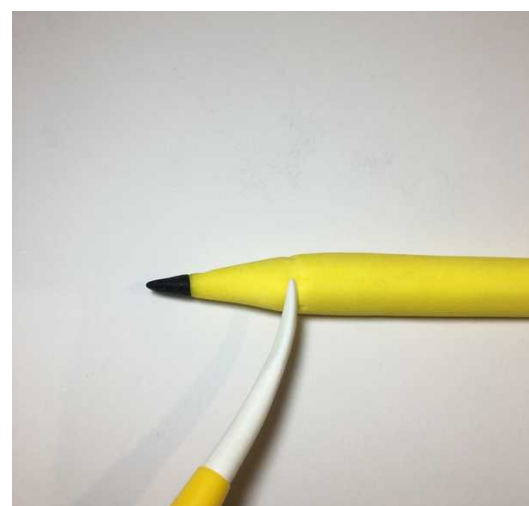
STEP 6 Roll 75g of yellow modelling paste and wrap a skewer to create a giant pencil.



STEP 7 With a smoother, flatten the angles to give the hexagonal sides to the pencil and sharpen one end.



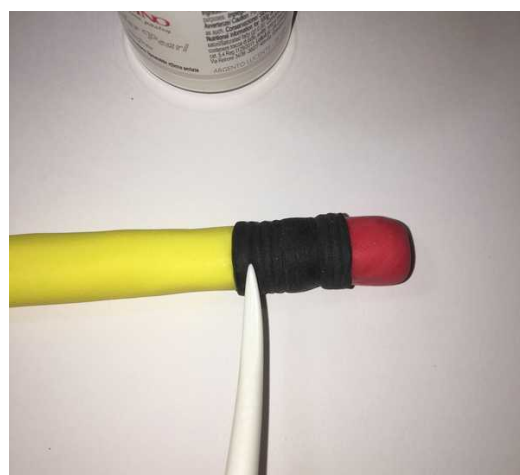
STEP 9 You will need these shown in the picture to finish your pencil.



STEP 9 Using black paste, create the pointed tip and with the Dresden make a line around so it looks like a sharpened pencil.



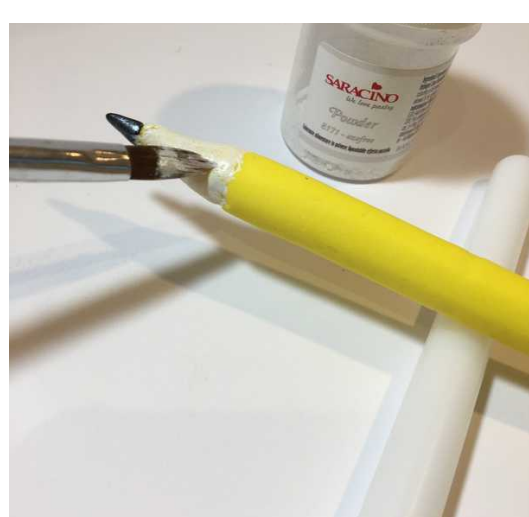
STEP 10 Using the red paste make the eraser and glue on to the end of the pencil. Roll 2g of black paste and surround the top of the pencil (below the eraser).



STEP 11 With Dresden tool create grooves as shown.



STEP 12 Dilute silver powder in a small amount of clear alcohol and paint the black band.



STEP 13 Dilute white powder in clear alcohol and paint the pencil between the tip and the yellow.



STEP 14 To create head take 55g of skin modelling paste and a 4cm diameter polystyrene ball. Cover the ball with the paste and smooth to blend all joints.



STEP 15 Use the ends of your fingers to form the eye sockets.



STEP 16 Use your fingers in a triangle shape to form the nose shape.



STEP 17 With a sharp tool, make the holes for the nostrils and mark the corners of the lips



STEP 18 Use a sharp tool to open the mouth. Use a small ball tool to add definition as shown.



STEP 19 Using the wide end of the Dresden tool form the dents in the eyes as shown.



STEP 20 With the small ball tool, dig and smooth to form the eyes.



STEP 21 Place 2 small balls of white modelling paste onto the eyes and smooth.



STEP 22 Draw eyelids with the Dresden tool and mark eyebrows with the scalpel.



STEP 23 Apply pink and light skin powder on the lips and eyelids.



STEP 24 Paint the eyes, the iris in blue, the pupil in black, the eyelashes and eyebrows in brown.



STEP 25 Add 2 dots of white gel colour to bring the light point to the eyes.



STEP 26 Using 30g of light skin coloured modelling paste, form into sausage shape and cut halfway to a 45 degree angle, roll with your finger to create the foot and ankle.



STEP 27 Mark the arch of the foot with the Dresden tool.



STEP 28 Using your finger press to form the back of the knee.



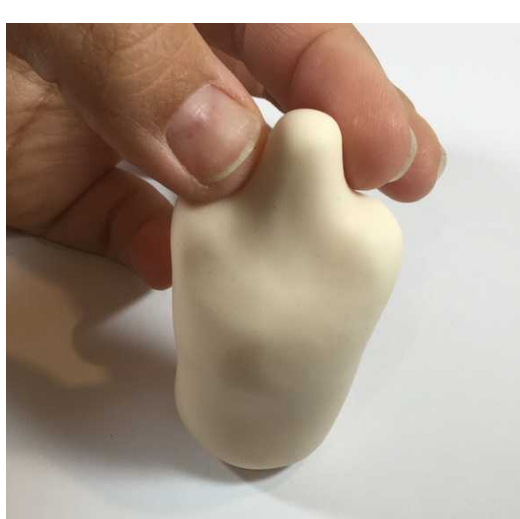
STEP 29 Using wire in one leg stick it to the top of the eraser. Insert a skewer into the other leg.



STEP 30 With 40g of skin coloured modelling paste, roll to form the torso.



STEP 31 Using a small rolling pin press down at the top to form the taper for the chest.



STEP 32 Refine the top to form the neck.



STEP 33 With 30g dark blue modelling paste, roll a sausage shape and cut halfway to a 45 degree angle to create the shorts.



STEP 34 Place on the legs.



STEP 35 Make sure the legs for the shorts meet at the top as shown. Using florist tape wrap the wire to the skewer. Using 10g of dark blue modelling paste, make a ball and form a dent either side to fit onto the shorts.



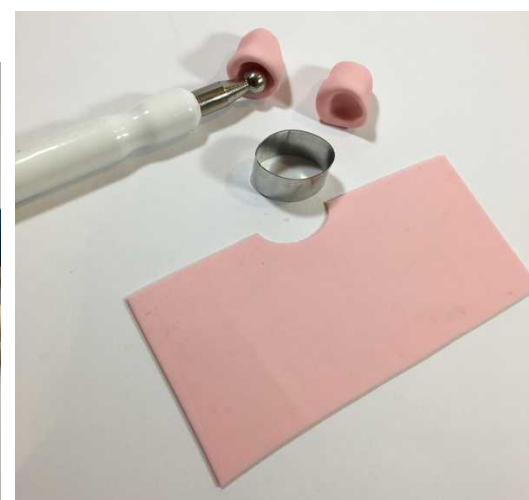
STEP 36 Place the ball onto the skewer and join to the two short legs.



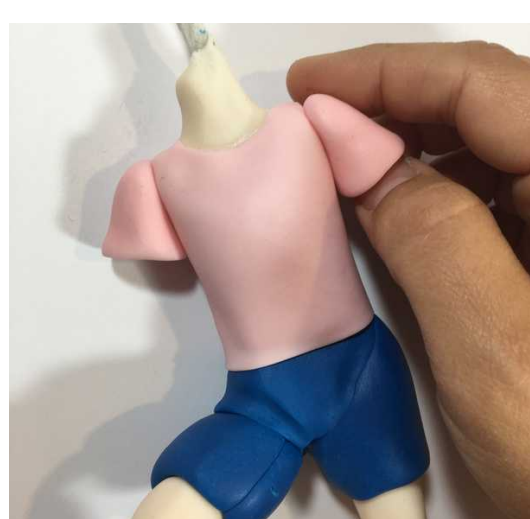
STEP 37 Place the torso on to the skewer.



STEP 38 Using 20g of pink modelling paste, roll a strip for the T-shirt and make a sausage shape for the sleeves.



STEP 39 With a small oval cutter, form the neckline of the T-shirt. Cut the sausage in 2 and hollow with a ball tool.



STEP 40 Place the rolled sheet on to the torso to create the t-shirt and stick the rolls to the shoulders to make the sleeves.



STEP 41 With 20g of skin modelling paste, roll a thin sausage shape.



STEP 42 Cut to 45 degree.



STEP 43 Cut to form the thumb of the hands.



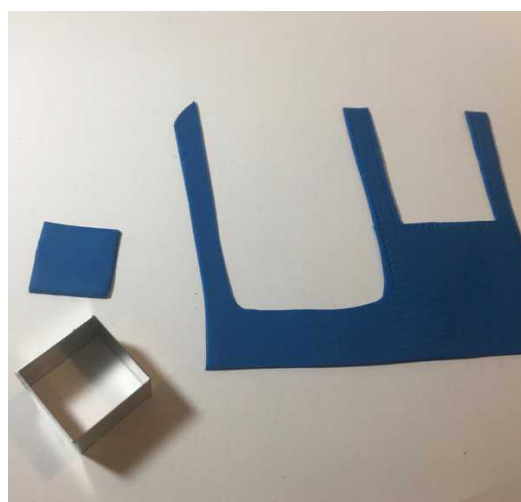
STEP 44 Using your fingers roll to form the wrist.



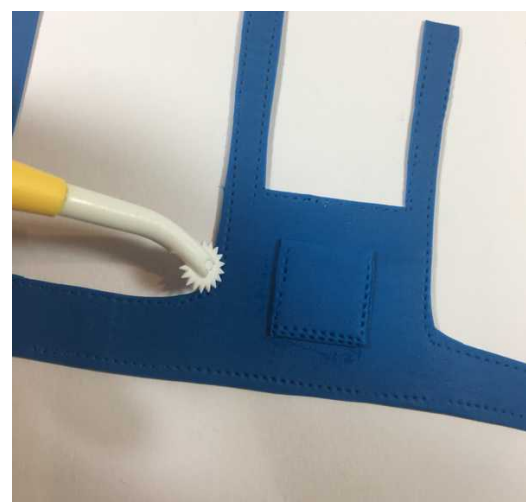
STEP 45 Stick the arm into the sleeve.



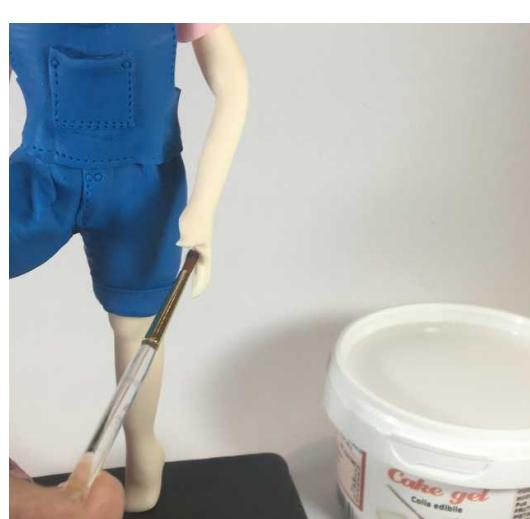
STEP 46 Roll 15g of dark blue modelling paste and cut out to create the top of the dungarees.



STEP 47 With a square cutter, make a pocket to the front of the dungarees.



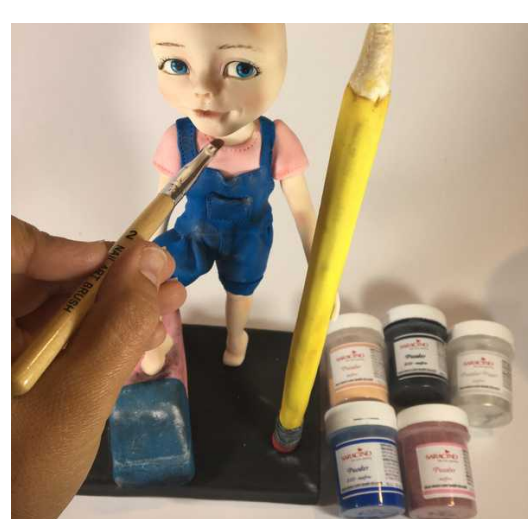
STEP 48 Using the stitching roller tool, create the topstitching of the dungarees.



STEP 49 Put a 20 gauge flower wire into the 2nd arm and form a bend. Put some cake gel on the hand.



STEP 50 Place the pencil into the hand with the cake gel and secure.



STEP 51 Place the head on the skewer. Dust the dungarees with dark blue and black powder colours. Dust the body and T shirt with pink powder colour.



STEP 52 Mix 15g of yellow paste and 15g of brown paste together to make the hair. Roll out thin strands of the coloured paste and roll them up.



STEP 53 Fix to the head to make curls.



STEP 54 Roll out carrot shapes and flatten them. Mark lines with the Dresden tool.



STEP 55 Fix onto the head to make the fringe



STEP 56 Using the left over paste from the hair roll out and cut 2 strips for the shoes. Wrap around the feet and fix to create shoes.



STEP 57 Using shiny liquid, varnish the eyes with a small brush.



Angelika Chwyc - Multi Awarded Cake Artist



Angelika Chwyc - Sugarart -
Artystyczne dekoracje cukiernicze

This month I will discuss the different types of brushes that I use to create decorations.

In addition to our modelling tools, each decorator should have a good set of suitable brushes. My experience has found that it is definitely worthwhile having a wide range of various brushes which are suitable for many applications.

Your collection should contain contour brushes and various other brushes of different widths that will help to precisely finish any decoration. Depending on what I need to use them for, I reach for brushes with a different finish and density.

My best advice and I believe the most important criterion is 'quality' - I choose the best and highest quality and I would recommend you purchase the best you can afford. The main reason for this is that good quality brushes very rarely "lose" their bristles, as opposed to poorly made cheap brushes which constantly lose the bristles. It is extremely hard and sometimes damaging to our work trying to remove bristles from the finished decoration.

You have to take care of your brushes. If they are well looked after, they will last a very long time. Whilst working, I use different brushes for different colours. After the work is done, I wash and dry them thoroughly.

5 MINUTES WITH ANGELIKA CHWYC

WORKING WITH BRUSHES



Soft and larger brushes are used to dust and shade larger surfaces, facial and body features. The shape and finish are important, as they allow the powder colours to be blended naturally. A straight-ended brush can create unnecessary lines that are difficult to remove. Therefore, brushes with a rounded tip will be the best solution for dusting.





Contour brushes should be stiff enough to make a precise line. They should also be flexible so as not to "scratch" the delicate surface of the pastes. They are most often used to finish the smallest elements of the figure's make-up and to paint patterns / ornaments.



For finishes such as a sparkle in the eye or on the lips, I usually use a gel colour and this requires a separate set of brushes. Depending on the product I apply, I use different brushes. You should remember that some products, such as high gloss varnishes, confectioners glaze, etc. can change the structure of the bristles. After each use, they should be washed and cleaned immediately so that they can be used for further work. Some products need to be cleaned with specialist cleaners as soap and warm water is not enough. If these products are used, you should clean your brushes as recommended by the product manufacturer.

Cute Little Hamster



You will need

INGREDIENTS:

- Saracino white Pasta Model
- Gel colours: light skin tone and paprika
- Brown powder colour
- Cake Gel
- 2 x 7mm black sugar pearls

EQUIPMENT:

- Brush
- Knife
- Silicone tipped modelling tools
- Dresden tool
- Small ball tools



CAKE DESIGNER

Tami Gilbert Brown

I am a full-time nurse and part time cake designer based in Lincolnshire UK.

I have a special interest in modelling, and I am never afraid to try new things with my cake designs.

Being self-taught, I started by only making cakes for family however, in 2019 I began making cakes professionally. I love to create highly detailed children's cakes but also enjoy exploring more unusual and 'out of the box' designs.

So far, I have not entered any professional cake competitions but this is something I am excited to do in the future.



BUMBLES CAKE EMPORIUM



STEP 1 Take approx 90g white or ivory coloured Pasta Model and create a soft domed shape.



STEP 2 Push your little finger or tool into the centre to create the beginning of two legs.



STEP 3 Flatten the top of the dome shape and define the two legs further.



STEP 4 Use two small balls of Pasta Model of approx 5g each and roll into teardrop shapes for the arms.



STEP 5 Using a tiny amount of edible glue, attach the thick end of the two arms to the body and blend the joints using a silicone tipped tool.



STEP 6 Use a Dresden tool to mark lines to create a simple fur effect.



STEP 7 Use your fingers to carefully pull out and shape the back base of the body to a soft point to make the hamsters tail.



STEP 8 Take a piece of Pasta Model approx 60g and roll into a ball. Use your fingers to create a soft dome on the top. The dome will be the top of the head and the wider section will be the face and cheeks.



STEP 9 Using your fingers or a silicone tool, carefully form and shape a snout that projects further than the cheeks.



STEP 10 Using a fine modelling tool, mark a triangle shape to form the nose shape. Flatten the bottom of the head.



STEP 11 Push a Dresden tool in below the nose and push it downwards to create an open mouth shape. Use the modelling tools to define the features of the face.



STEP 12 Using a Dresden tool, mark fur lines. Use a ball tool to create the eye sockets.



STEP 13 Attach the head to the body using a little edible glue. If further stability is required, you can insert a cocktail stick into the centre of the body before adding the head.



STEP 14 Fix two 7mm black sugar pearls into the eye sockets. Roll a tiny sausage shape of Pasta Model and fix this around the sugar pearl to create tiny eyelids and to soften the appearance of the hamsters eyes.



STEP 15 For the ears use two small balls of Pasta Model and place on your hand, press a ball tool into the centre to create a curved ear shape.



STEP 16 Attach the ears using a little edible glue and blend the joints to the head using a modelling tool.



STEP 17 Using a soft brush and pink powder colour dust the nose and ears. Push a small ball tool into the ends of the arms and legs ready to attach the paws.



STEP 18 Take four 6g balls of Pasta Model coloured with paprika gel colouring and shape to form the paws as shown. Use the end of your Dresden tool to create the small nail indentations.



STEP 19 Attach the feet using a small amount of edible glue.



STEP 20 To make the peanut roll a 4g piece of pale brown Pasta Model to form the peanut shape. Using a Dresden tool mark lines on the peanut. Use the sharp end of the tool to push soft dots to resemble a monkey nut.



STEP 21 Use a soft brush and brown powder colour to dust the peanut. Fix the peanut to the hamsters body and fix the hands holding the peanut. Using a soft brush and powder colour dust the hamsters fur to the shade you prefer. Your adorable little hamster is ready!



‘Portugal Wonders in Sugar’ is a collaboration project entirely dedicated to Portugal’s rich history, culture and traditions. My name is Elisabete Caseiro from Betsugarland - Cake Design by Elisabete Caseiro and I organised the collaboration.

74 cake and sugar artists were involved, representing 30 countries from 5 continents, presenting 75 fabulous edible pieces. It was revealed on the 10th of June 2021 to celebrate ‘National Portugal Day’.

After organizing several international collaborations, such as ‘Sport Cakes for Peace’, the two editions of ‘Music Around the World’ or ‘Dalí in Sugar’, I felt that something was missing and I came up with an idea to arrange a collaboration dedicated to my beautiful country, Portugal. A little country in a corner of Europe with almost 900 years of history, full of culture and traditions, combined with a Mediterranean climate and fantastic beaches and natural wonders, which makes it a tourist destination par excellence.

There is a great diversity of themes represented. We have pieces based on the Portuguese Discoveries when Portugal was a huge imperial nation, to “Fado” part of the UNESCO Intangible Cultural Heritage, the great poets Camões and Fernando Pessoa, Portuguese football with Luís Figo, personalities from music, tv and cinema such as Mariza or Diogo Morgado, to the work of several Portuguese sculptures, painters and artists like Amadeu de Souza-Cardoso, João Cutileiro or Joana Vasconcelos, as well as street artists like Bordalo II.

We also have traditional Portuguese tiles, present in several pieces, the ceramics of Rafael Bordalo Pinheiro and the typical costumes from several regions of Portugal. We have animals like the Iberic Linx and the Portuguese Water Dog. We also have monuments, flowers, food and beaches. I personally think it is a very representative collection of Portugal’s richness, although much more remains to be told. Maybe the adventure will continue in the near future!?

To all the artists who accepted this challenge and were with me on this adventure I can only give my sincere congratulations for the excellent work presented and say thank you to each one of them. Each of them dedicated their time to discover and represent a little of the richness of this country, even those who, for various reasons, were unable to finish their pieces.

I would finally like to dedicate this project, to the lovely artist Jennifer Lofthouse, who was in our team but tragically lost her fight to Covid-19 on the way.

[VIEW ALL](#)



Angela Penta



Beata Mielcarek



Linda Biancardi



Linda Knop



Marisa Kemp



Marzena Michalczuk



Elisabete Caseiro



Carla Rodrigues



Claudia Oliveira





Anna Kowalik



Khamphet Che-Bui



Elisabete Caseiro



Angelique Van Veenendaal



Rafaela Carrasco-Hurtado



Rosalinda Mangiapane



Silvia De Diego



Raquel Garcia



Svetla Ivanova



Zuzana Kmecova



Seema Tyagi



Tasnuta Alam



Lilian Morales



Milene Habib



Cholys Guillen Requena



Sofia Silva



Galia Garova- Mihaylova



Iveta Kosikova



Iria Jordan



Linda Hackett

Sunflowers



You will need

INGREDIENTS:

- Saracino Pasta Bouquet
- Gel colours: yellow, black, white, green
- Powder colours: yellow, red, brown

EQUIPMENT:

- Petal cutter and veiner
- Sunflower center mould
- Grooved work board
- 26 gauge flower wire
- Wire cutter
- Small rolling pin
- Foam board
- Edible glue
- Spoons or petal former
- Soft brushes for dusting
- Pointed tool



CAKE DESIGNER

Yanira Anglada

I live in Puerto Rico with my family, where I juggle being a wife, a mother and my passion for cake decorating, sugar modelling and sugar flowers.

As the mother of two boys making birthday cakes for them is what started my journey as a cake decorator.

I am a clinical psychologist and found my stress relief in the wonders of sweets and fondant. I fell in love with cake decorating in 2011 and my company 'Cake Therapy' was formed soon after in 2012.

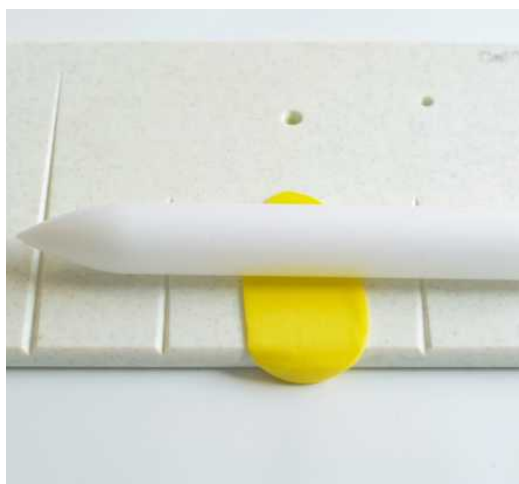
I currently specialize in making contemporary wedding cakes and teaching cake decorating.



CAKE THERAPY



STEP 1 Colour your Pasta Bouquet using yellow and black gel colour.



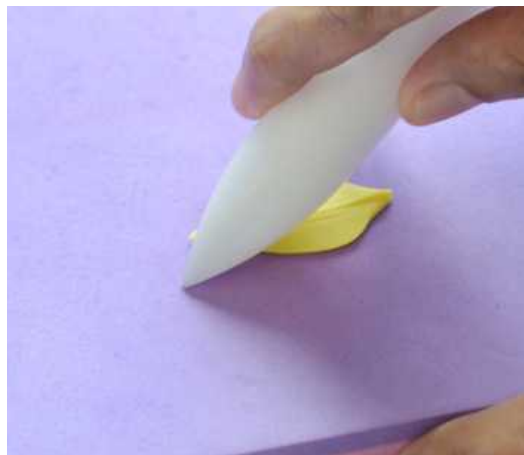
STEP 2 Take a small amount of the yellow Pasta Bouquet and roll it over a groove on your board until the paste is thin.



STEP 3 Once the paste is rolled thinly turn the petal over to show the vein for the flower wire.



STEP 4 Place the petal cutter in line with the center vein and cut the petal.



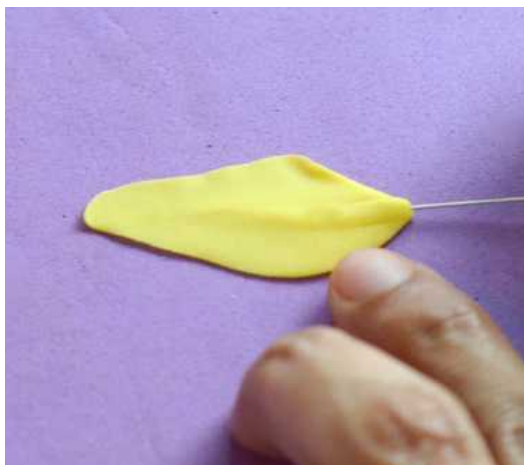
STEP 5 Place the petal on a foam mat and using the end of a rolling pin or ball tool gently press around the outside of the petal to thin the edge.



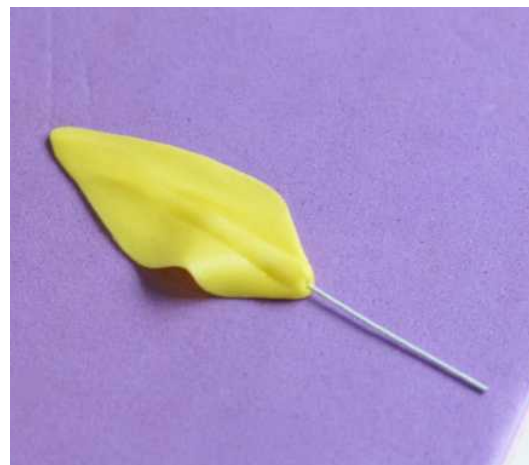
STEP 6 Do not thin around the bottom of the petal. If you press too firmly at the bottom you will lose the paste needed for wiring.



STEP 7 Use a small wire cutter to cut the 26 gauge wire into shorter lengths. Two inches (5cm) should be long enough. Moisten the tip of the wire with edible glue or a small amount of water. This will provide a secure attachment once dried.



STEP 8 Gently insert the wire into the grooved, thicker area of the petal. Twist when inserting to make it easier.



STEP 9 Make sure the wire is not visible through the petal.



STEP 10 Place the wired petal into the petal veiner.



STEP 11 Carefully remove the petal and slightly press at the base.



STEP 12 Bend the tip of the petal as well.



STEP 13 Use your fingers to delicately give form and movement to the petal.



STEP 14 You can use spoons to aid with petal forming and allow to dry until the next day or at least a couple of hours.



STEP 15 Once the petals are dry they are ready for dusting. Use a combination of yellow and red powder colour and mix to create the desired shade of orange. Starting applying the orange tone at the base of the petal and use lighter colours towards the tip of the petal to give a nice blend and transition of colour.



STEP 16 Don't forget to colour the back and tip of the petal.



STEP 17 The petal should look darker at the bottom, lighter at the center and with just a slight shade of orange at the tip.



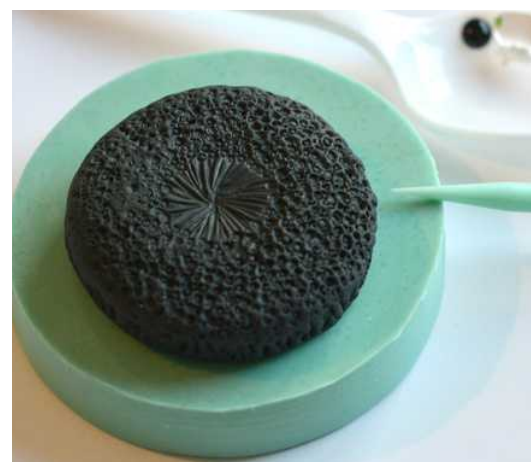
STEP 18 Prepare brown powder colour and a smaller soft brush.



STEP 19 Dust the brown colour at the base of the petal next to the wire.



STEP 20 This picture shows the transition in the dusting process. Repeat the steps to make at least 38-40 petals for this size centre. It is always a good idea to make spares.



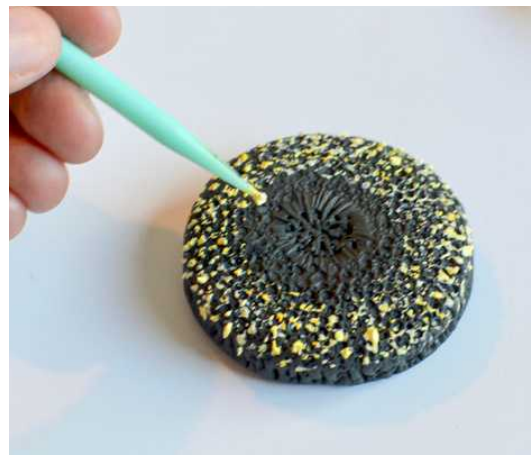
STEP 21 Using approximately 30g black coloured Pasta Bouquet, press into the sunflower centre mould. Make sure to press evenly so the impression is uniform around the center. You will need a modelling tool with a pointed tip or a tooth pick to add paint to the center of the flower.



STEP 22 You can use a spoon as a small paint palette to prepare green, white and yellow gel colours.



STEP 23 Starting with the yellow make small dots with the end of the pointed tool.



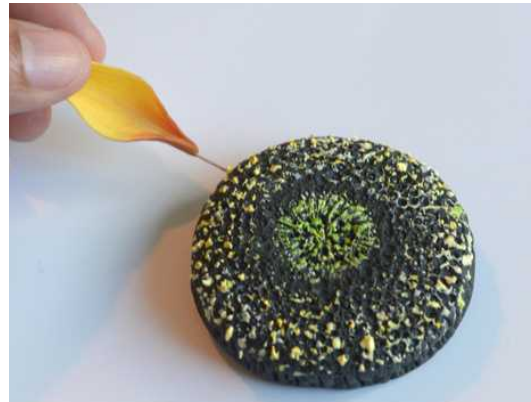
STEP 24 Move around the outer part of the centre and inwards to the centre making smaller spots as you move towards the inner centre.



STEP 25 Then follow a similar procedure with the green colour to the inner center of the flower. Allow for drying time.



STEP 26 Trim the wire excess from each petal if needed.



STEP 27 Dip the tip of the wire into edible glue and insert the petals into the flower center.



STEP 28 Continue around the side making sure you leave the same amount of space between each petal.



STEP 29 Once you have finished the bottom layer, start inserting a second layer of petals starting in the space between the petals of the first layer below.



STEP 30 Continue around the centre leaving the same gap between each petal until you finish the upper layer. Your sunflower is now ready to add sunshine to your cake!



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Watch The Trap!



You will need

INGREDIENTS:

- Saracino Pasta Model: white, light skin, black, pink and yellow
- Saracino powder colours: white, red and black

EQUIPMENT:

- Dresden tool
- Large brush
- Exacto knife
- Rolling pin
- Small silicone brush
- Blade
- Small petal cutter
- Edible glue
- Wooden skewer
- Ball tool



CAKE DESIGNER

Georgia Ampelakiotou

I started cake decorating in December 2012, starting with my daughter's birthday cake.

I soon realised that I loved cake topper figure modelling. I taught at my first modelling workshop in Athens, Greece in December 2014. Since then, have travelled the world including Europe, United Arab Emirates and Philippines, hosting modelling workshops and participating in collaborations and creating show pieces.

In 2018 I became Greek Ambassador for the 'Best Product' Award Winner Saracino.

Competitions & Awards

1. Cake International Birmingham November 2016 – Gold award in the International category
2. Cake International Birmingham March 2017 – First place, Gold award and BEST IN SHOW INTERNATIONAL for her exhibit in the International category
3. Cake International Birmingham November 2017 – Gold award in the collaboration category



GEORGIA'S CAKES – ΤΟΥΡΤΕΣ ΓΕΩΡΓΙΑΣ



STEP 1 For the mouse use 100g white Saracino Pasta Model and colour it grey using a little black colour.



STEP 2 Roll it into a shape thinner at the head and wider at the bottom.



STEP 3 Stand it up and gently bend the thinner end as shown.



STEP 4 Use a modelling tool or the back of a brush to form a dent either side of the base for the legs.



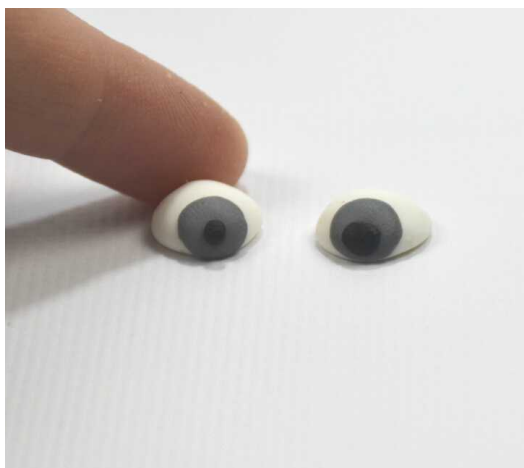
STEP 5 Use a Dresden tool to mark the mouth area.



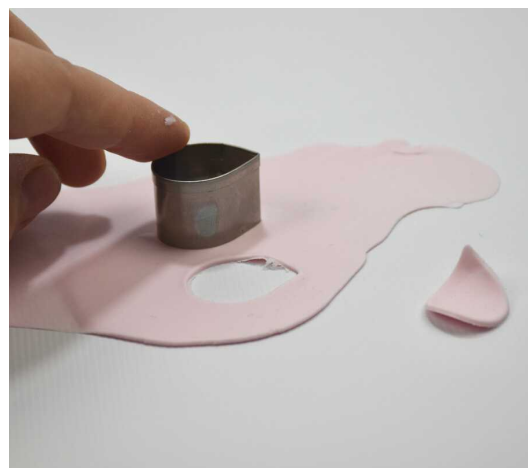
STEP 6 For the eyes roll two small white balls. Press with your finger to achieve the shape shown.



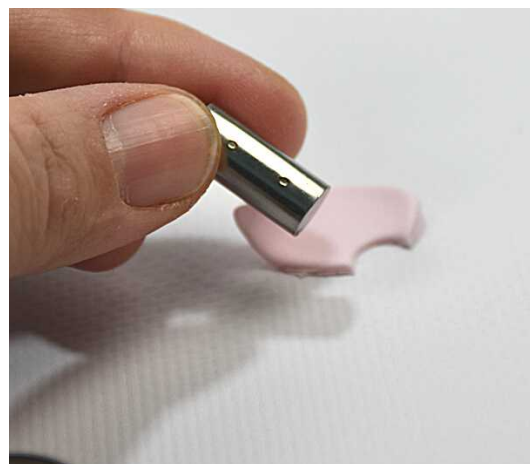
STEP 7 Roll dark grey Pasta Model and cut out 2 small circles. Fix them to the eyes.



STEP 8 Add a small black dot to the center of each eye.



STEP 9 For the ears roll light pink Pasta Model and use a petal cutter to cut out two ears.



STEP 10 Use a small circle cutter to remove a small piece from each ear.



STEP 11 Fix the eyes on the top of the head.



STEP 12 Fold the pink ears and fix them behind the eyes.



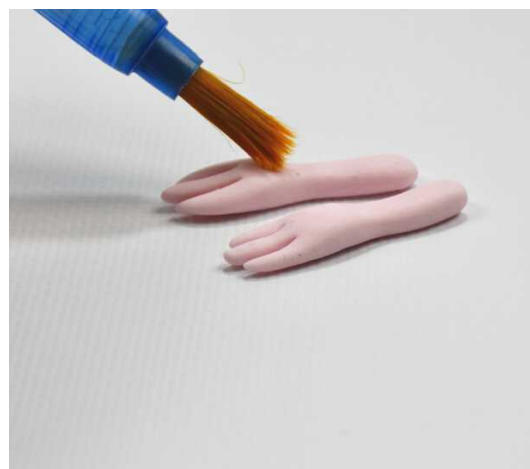
STEP 13 For the nose roll a small amount of pink to a teardrop shape. Flatten with your finger.



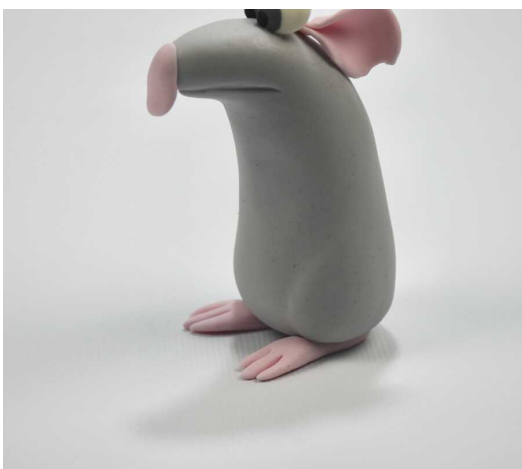
STEP 14 Fix the nose to the end of the face.



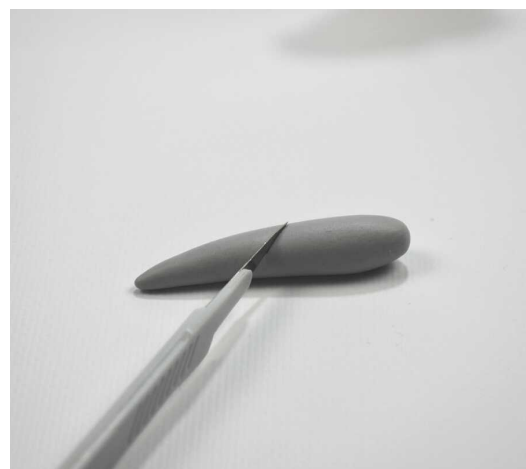
STEP 15 For the feet use a small amount of pink sugar paste and roll it into a long carrot shape. Use your finger to flatten the wider end. Use a sharp knife to cut 3 fingers.



STEP 16 Repeat for the other leg and add a little edible glue to the top where they will be fixed to the body.



STEP 17 Place under the body.



STEP 18 Roll a small piece of the grey paste into a carrot shape and cut to an angle as shown. We will need the thin end for each arm.



STEP 19 Repeat to make two thin arms. Fix them to the body. Use a modelling tool to smooth the joint.



STEP 20 Use the Dresden tool to shape the belly.



STEP 21 Use a soft brush and white powder colour to dust the belly area.



STEP 22 Use black powder colour to dust the rest of the body to make it darker.



STEP 23 For the hands roll a small piece of pink fondant into a sausage shape. Cut 3 fingers.



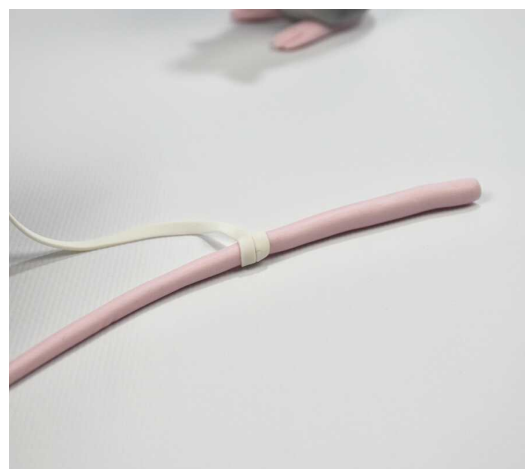
STEP 24 Bend the fingers.



STEP 25 Use your fingers to roll it thinner at the wrist. Cut with an exacto knife.



STEP 26 Fix each hand to the arms.



STEP 27 For the tail roll a thin, long piece of pink Pasta Model. For the bandage roll a white strip and wrap the tail.



STEP 28 Place the tail to the back of the body and into the hands. Use a little edible glue to fix.



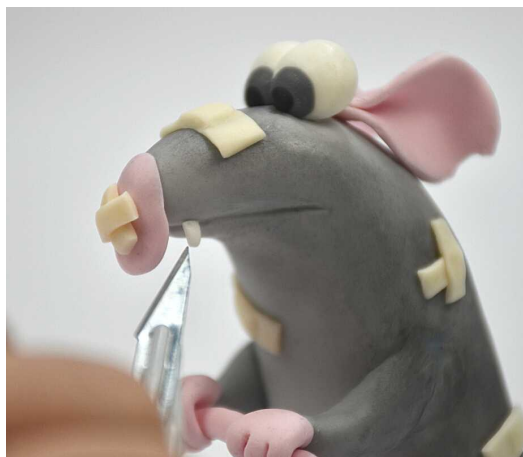
STEP 29 For the plasters cut a small strip of light skin colour Pasta Model. Flatten the edges.



STEP 30 Fix to the top of the nose. Cut two more strips and place them in an X shape on the end of the nose.



STEP 31 Use the Dresden tool to make some marks around the edge of the belly.



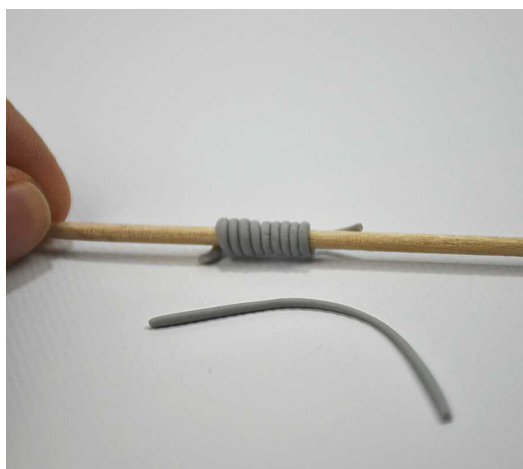
STEP 32 Add more plasters to different places of the body. Cut a tiny piece of white paste and place it in the side of the mouth for a tooth.



STEP 33 Using white gel colour add small dots to the eyes.



STEP 34 Using a soft brush and red powder colour dust the pink areas.



STEP 35 For the trap spring, roll a very thin strip and wrap it around a wooden skewer. Allow to dry.



STEP 36 For the wood effect mix brown and light beige colour Pasta Model. Do not mix too well to give the wood effect. For the base cut it into a rectangle shape.



STEP 37 Use a circle cutter to cut the dents from the sides of the trap.



STEP 38 Roll some more thin grey strips to the same diameter as the wooden skewer. Take one strip and pass it through the centre of the spring. Fix the rest of them as shown.



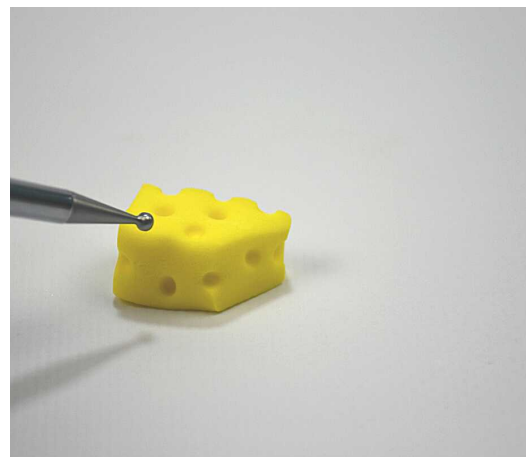
STEP 39 Fix the length with the spring to the centre. Cut the excess ends. Add one more larger piece of grey paste in the centre of the trap.



STEP 40 Using silver powder mixed with clear alcohol paint the grey areas to look like metal.



STEP 41 For the cheese use a small amount of yellow Pasta Model. With a blade cut into a random 'cheese' shape.



STEP 42 Use a small ball tool to press some holes to make it look like cheese.



STEP 44 Fix the cheese on the trap. Our hero mouse is ready!

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the globe



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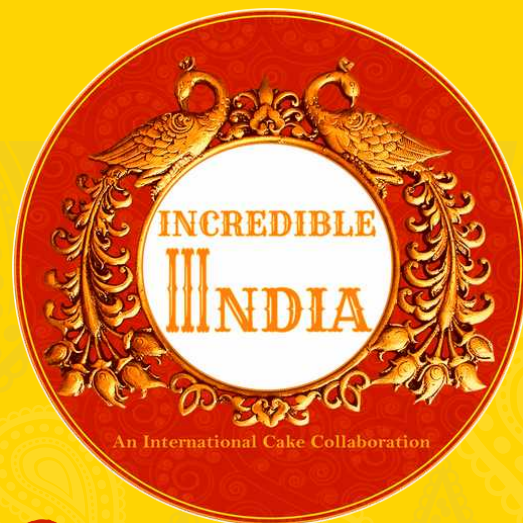
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Collaboration



This is the third year of the Incredible India Cake Collaboration and is hosted by Tina Scott Parashar. It has been done successfully for 2 years and we are very pleased to do this third and final year of the collab. There are a total of 158 participants this year from all over the world including our recipe contributors.

This theme “Incredible India” is very close to my heart. India is a huge country of 1.35 billion with many different cultures, customs and stories that provided an excellent dashboard of ideas. India is a land of so much diversity, so many different cultures, costumes, religions that coexist in a single country. There is more than enough to inspire any cake artist.

The idea behind starting this collaboration initially was to bring together well- known international artists and Indian artists together on the same platform. The collab also provided an amazing opportunity for new and upcoming artists in India to showcase their work and to be featured alongside some of their cake idols. As the collaboration grew in size, it has been our privilege to host some of the best from both India and across the world.

In both the previous years we tied our collaboration to a social cause and all sponsorship money was donated to the national disaster relief funds which is responsible for providing essential services to people during times of natural calamities. We will also be revealing the Incredible India collab specific magazine/book at the time of reveal of the collab, just like the previous years.

[VIEW ALL](#)



Cristina Sbuelz



Daniel Diéguez Cake Artist



Angela Penta Cakes



I'm a cake too



Mary Presicci Sugar Art



Torty Zeiko



Angelika Chwyc Sugar Art



Design-My-Cake by Archana Mascarenhas



Gary Pollard



La Belle Aurore



Tutti Patootie Cakes



Michael Lewis-Anderson



Shweta Bhargava Creations



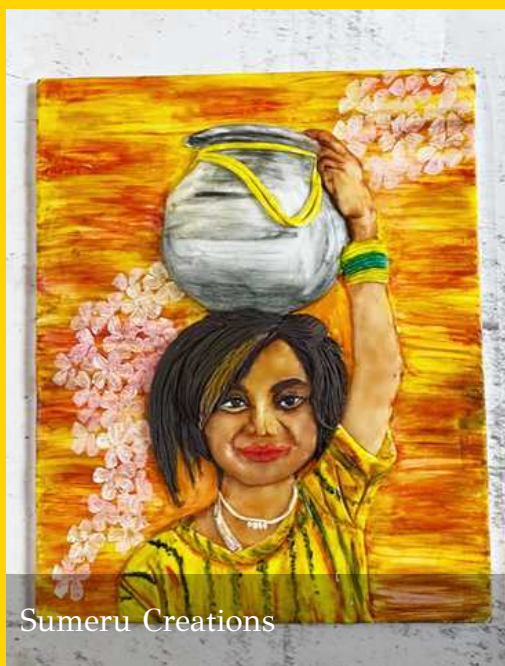
Ruchi Gupta Cookery Classes



VS Cakes



Sherry Berry Cakes



Sumeru Creations



Catia Guida



Tasnuta Alam



Cake Me Over-
Bake stories by Gitika



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