FREE Digital Edition - December 2021

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TUTORIALS

DETAILED AND EASY TO FOLLOW

Cake & Coffee

MEET RAQUEL GARCIA AND READ HER CAKE JOURNEY

Italy Cake Show

INTERVIEW WITH ARIANNA SPERANDIO BEST IN SHOW WINNER



THIS HAS NEVER
HAPPENED BEFORE.
CHECK OUT THE
SURPRISE OUR ELVES
HAVE FOR YOU!

Glitter

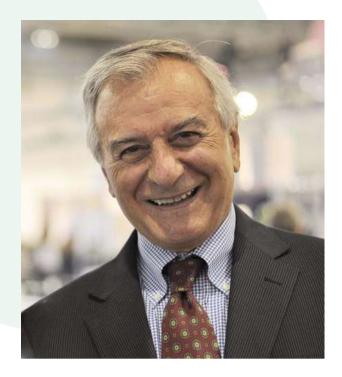
FIND OUT HOW TO ADD SPARKLE TO YOUR CREATIONS

cake by Lisa Courtney Rigby

















Christmas is almost a worldwide festivity that has seemed to cheer up humanity since the beginning of time. But when and where did it originate?

Before the birth of Christianity,
December 25th was celebrated in the
Roman Empire as the day Winter
Solstice took place. In Latin, this day
was called "Sol Invictus" – literally
"Unconquered Sun"- and it was
dedicated to the celebration of the
sun.

When Christianity started to gain importance in the Latin Empire, people thought it was easier to link the new religion's festivities to what was traditionally already celebrated and that is why now many people celebrate Christ's birth as Christmas, the same day Romans used to celebrate the sun.

Celebration days were not the only thing Christians adopted to their beliefs: when missionaries started to introduce Christianity among Germanic people, they picked up what was traditionally related to paganism and its celebration and adapted it to celebrate the new festivity. Christmas trees, mistletoe and what we now call Christmas holly are all pagan symbols.

But Christmas cannot be considered exclusively a religious holiday any longer: December 25th is now considered worldwide as the day to celebrate solidarity, family or more generally speaking the celebration of spending quality time with people you love. For this reason, people usually choose to exchange gifts that they can either buy or make themselves.

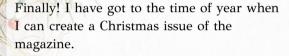
For obvious reasons, we in Saracino love handmade gifts and we love to give you tips on how to make your very own! Flick through our Christmas issue of "We Love Pastry" and find out how to make your Christmas even more special by creating decorations for your Christmas table or to create the best edible heartfelt gift ever!

BUON NATALE – Merry Christmas from all of us at Saracino!





SYLWIA PRICE EDITOR



I have to admit I absolutely adore this time of year and I simply cannot wait to decorate my Christmas tree and put up all the other decorations around the house.

The little lights, candles, mulled wine, smell of baked ginger cookies and cinnamon in the kitchen makes me dizzy with festiveness and joy. I just love this season and for this issue of 'We Love Pastry' have decided to create something truly magical.

Over the years we have seen many collaborations with amazing pieces made by gifted artists from around the world. We have decided to create one as well, but we like to think this one has a bit of a twist which will hopefully make it stand out from others. You definitely need to check out inside the magazine to see what it is all about. I promise you will not regret it. You can be a part of something magical.

I truly believe Christmas time 2021 will be much better for us all than last year. We will all hopefully be able to gather with families and relax. I cannot wait to see my family this Christmas who live many miles away.

This issue is bursting with Christmas spirit, and we hope it will get you all in festive moods.



by Milene Habib

Starting with this super cute cake on our front page made by Lisa Courtney–Rigby. Inside Lisa shows you how to make the cake in a detailed step by step guide. Sachiko Windbiel will help you to model a Santa that can be used to decorate your cake. Mary Presicci and Diana Aluas will share their knowledge and present how to create a Majorette and an Elf.

You need to try the tutorial by Alia Waligórska-Wochal to create a gorgeous Christmas house cake. Lucie Charvatova has created a step-by-step guide how to make a sleepy winter tree, that beautifully presents on the cake. You may want to try your hand at a Christmas Wreath topper by Carmen Montero or a fabulous ginger man cake by Sarah Bray. And Ralitsa Kamburowa shares her way to create a beautiful white and gold wedding cake.

We have also added two mini tutorials you can follow from Sugar Sugar by SSmiley and Torty Zeiko.

Angelika Chwyć shares her knowledge on various ways how to use glitter to add bling and sparkle to your creations. You will also find lots of interesting interviews and advice.

I really hope you will enjoy reading our December issue. Wishing everyone a very Happy Christmas and a Happy New Year, filled with love and good health.

See you all in 2022!

Sylwia

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DECEMBER ISSUE

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CHECK out HOW



COLLABORATION WHERE 44 ELVES DECIDED

TO CREATE MAGIC...CHECK OUT THEIR

AMAZING WORK













ANGELIQUE VAN VEENEDAAL CAKE GARDEN



<u>Cake Garden</u>



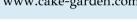
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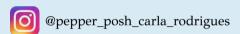






CARLA RODRIGUES
PEPPER POSH-SUGAR ARTIST

Pepper Posh - Sugar Artis















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DE UN BOCADO AND SWEETIT ACADEMY















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<u>LecheLove Torty</u>



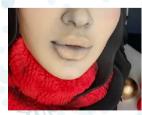
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Sachiko Windbiel is the owner and creative force of Mimicafe Union, a fondant skills resource, based in Santa Monica, California. Sachiko's specialty is Fondant Figure Modeling, creating fantastically lifelike and expressive figures for cakes and cupcakes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

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



MIMICAFE UNION



You will need

BOX CAKE (6cm x 6cm x 7cm high)

- Box lid 20g black Saracino Pasta Model
- Box panels 80g red Saracino Pasta Model
- White dots 8g white Saracino Pasta Model
- Bow & ribbon 30g white Saracino Pasta Model with ivory gel colour
- Tissue 20g light green and 20g tiffany Saracino Pasta Model
- 25g sugar pearls & sprinkles
- Cake or dummy

SANTA OUTFIT

- Rice Krispie Cereal Bar –
 66.5g (3 blocks)
- 17cm long wooden skewer & cake dummy (any size, to use while working)
- Base coat for Rice Krispie
 Cereal surface 25g red
 Saracino Pasta Model
- Outfit red Saracino Pasta Model – Front 40g, back 40g, hat 20g
- Belt 3g black Saracino Pasta Model. Gold colour
- Fur White Saracino Pasta Model – Front 4g, cuffs 7g, hat 11g

SANTA FACE AND HANDS

- Face Light skin tone Saracino Pasta Model – Face (front) 20g, head (back) 20g
- Hands 10g light skin tone Saracino Pasta Model
- Hair & Beard 15g white Saracino Pasta Model
- Eyeline small amount black Saracino Pasta Model (take some from the box lid)
- Eyeballs 6mm balls Saracino Pasta Bouquet (made in advance)















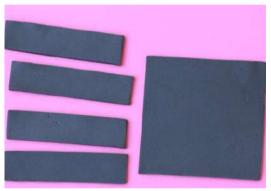
STEP 1 Prepare your ingredients – Black 23g, ivory (white with ivory colour added) 30g, white 45g, red 205g, light skin tone 50g, light green 20g, tiffany 20g, sprinkles 25g, rice krispie cereal bar 66.5g. You will also need: Saracino Liquid Shiny Confectionery Glaze for shiny eyes, dust colours for cheeks & lips, brushes and glitter dust for the ribbon.



STEP 2 Prepare the tools – Piping nozzle 1.5cm diameter, rolling pin, silicon modelling tools, Dresden Tool, flat modelling tool, craft knife, ball tool, edible markers (black & brown), toothpick, ruler.



STEP 3 Start by cutting the cake into a box shape. This is going to be the gift box. It's size is 6cm x 6cm x 7cm high. You can make any size of cake or you can use a cake dummy like me.



STEP 4 Lid for the gift box – Roll Saracino black Pasta Model (1- 2mm thick) and cut a 6cm x 6cm square lid top. Cut out the 4 lid side pieces measuring 1.5cm x 6cm.



STEP 5 Cut diagonal bevel edges on the pieces so that they fit together well. Apply a tiny bit of water and attach each piece to the lid. Allow to dry.



STEP 6 For the gift box – Roll Saracino red Pasta Model to a thickness of approximately 1-2mm thick. Cut 4 pieces at 6cm x 9cm. Also cut 4 supporting pieces at 1.5cm x 9cm each. Using a piping tip, cut out small white circles from the white paste. You can arrange and design the box in any style you like with any pattern.



STEP 7 Attach the red panels to the cake surface using a little water. Fix the white dots to the panels. Neatly bend the support pieces over where the panel edges meet. Wrap the box in cling film or place into a container and put into the refrigerator. The lid stay can stay at room temperature so that it continues to dry.

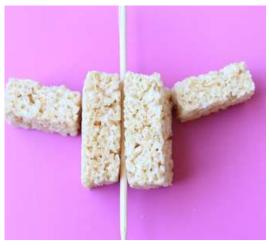


STEP 8 For the eyeballs – Prepare the balls one or two days in advance to allow them to dry before you paint on the pupils and irises.

Hold them together in your fingers so that you can clearly compare they are the same size.



STEP 9 Draw a circle on each eyeball with the brown edible marker. Add black pupils. Make sure they are the same size.



STEP 10 Cut and arrange the Rice Krispie cereal bar around the wooden skewer as shown.



STEP 11 Firmly press the Rice Krispie bar tightly to the skewers and shape the torso and arms. Try to make it fit within the 6cm x 6cm space. Don't be concerned about shaping these items perfectly as they will be covered with Pasta Model.



STEP 12 Roll a layer of Saracino Red Pasta Model and apply it to all the Rice Krispie surfaces. This is a base coat and just to cover the Krispie bar surface so does not have to be perfect.



STEP 13 Santa's Outfit – Roll a thin layer of Saracino Red Pasta Model and cut out front and rear pieces. Try to make them the same size.



STEP 14 Cover the front of the figure and cut away the excess edges. Repeat for the back. Completely cover the surface and smooth / blend all the edges.



STEP 15 Add some wrinkles and creases to the outfit. Flatten around the waist in preparation for the belt.



STEP 16 Add a strip of white Pasta Model to the front as shown. Use a modelling tool to create the fur effect. Add a black belt around the waist. Add small red loops. Use gold colour to paint the buckle.



STEP 17 Hands – Begin by rolling a small sausage shape. Press down on the end to make a 'wooden spoon' shape.



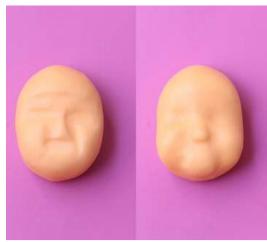
STEP 18 Use a craft knife to remove a triangle piece for the thumb area and form into a mitten shape. Then cut fingers.



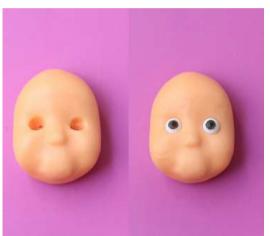
STEP 19 Open the fingers and gently twist each finger slightly. Push the thumb forward and shape the palm.



STEP 20 Prepare a socket on the arm in which to attach the hand. Fix the hands to the sleeves. Add white cuffs around the wrists and give a fur texture.



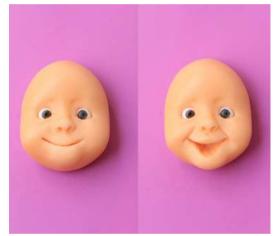
STEP 21 Face – Roll an oval shape of light skin Pasta Model. Use modelling tools to form facial features. Smooth the surface with your fingers.



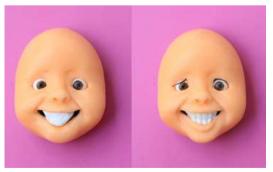
STEP 22 Use a craft knife to cut out the eye line then use a Dresden Tool to open up the eye sockets. Fit the eyeballs into each socket.



STEP 23 Push the cheeks up and lightly push down the forehead, this helps to add definition to the face. Smooth the surface with your fingers. Raise the nose area with a tool and create nostrils with a toothpick.



STEP 24 Cut the mouth with a craft knife and use the Dresden tool to open the mouth and shape the lips into a smile.



STEP 25 Push black Saracino Pasta Model into the back of the mouth and smooth with a tool. Add white Saracino Pasta Model for the teeth. Indent lines of teeth with a tool. Add definition around the eyes. Roll two tiny pieces of black Pasta Model very thinly. Attach these pieces at the middle point of each of the upper eyelids and push into place with a tool.



STEP 26 Add a little dust definition to the face using a soft brush. Test the dust on your hand BEFORE applying as removing dust colour off Modeling Paste is almost impossible. Mix white Pasta Model with a little black to give grey for eyebrows and moustache. Fix in place to the face. Add a little Liquid Shiny Confectionary Glaze to the eyes to create shiny eyes.



STEP 27 Prepare the back part of the head to match the front shape.



STEP 28 Attach the two halves of the head on the skewer as shown. Apply a little water to fix together.



STEP 29 The back of the head may be too large. Adjust by pinching away the excess paste and cut away the excess. Then carefully smooth the area with your fingers. This area will actually be covered with Santa's hair and collar.



STEP 30 Use two small pieces of light skin Pasta Model to shape ears. Fix to the head. Fix white Pasta Model for the hair to the back and side of the head.



STEP 31 Add texture to the hair with your STEP 32 Prepare a collar using white tools.



Saracino Pasta Model and add fur texture with your tools. Gently wrap and fix the collar around the neck.



STEP 33 Connect the fur collar to the front fur.



STEP 34 For the beard shape white Saracino Pasta Model into a triangle shape. beard. Connect the beard to the hair on Then roll long thin teardrop shapes. Fix to each side of the head. the beard as shown. Add texture to the beard with the modelling tools.



STEP 35 Use a little water to attach the



STEP 36 Look at the big Santa smile.



STEP 37 Use red Pasta Model to shape a hat. Use white paste for the fur trim.



STEP 38 Fix the hat on top of Santa's head, spreading the Pasta Model with your hat and a little white pompom to the end. fingers to cover the back of the head.



STEP 39 Add fur around the edges of the Add more fur texture to these surfaces with the tools. If you like you can add isomalt eye glasses to finish the look.



STEP 40 Back view should look like this. Place Santa on the cake. If the Santa, outfit and beard are connected together well, you can carefully remove the center skewer. If you leave the skewer in it could pop up through the hat as shown in the photo.



STEP 41 Tissue Paper for the Gift Box – Roll light green Pasta Model and tiffany Pasta Model thinly and layer on top of each other as shown. Cut again and layer. Repeat until you have approximately 14 alternating stripes.



STEP 42 Cut into small pieces and roll them out very thinly.



STEP 43 Fill the gap between the box and Santa with the sugar pearls and sprinkles.



STEP 44 Hide the pearls & sprinkles by fixing the sugar tissue paper over them.



STEP 45 Make bow and fix the on top of the box lid and position the lid on Santa's head supported by his arm. Finished! I have shown a simple decorating style, you can always add more decoration! I recommend having some space between Santa and the box sides so that you can add more sprinkles and sugar pearls so that when you cut the cake, lots of sprinkles & pearls are popping out everywhere as a surprise! Another option: instead of a Gift Box, you can have Santa Claus coming out of a chimney. Whatever you choose, it's a cute and fun Christmas Surprise!









ROYAL ICING

Design your Christmas cookies with Saracino Royal Icing











CONGRATULATIONS



TO
NOVEMBER'S
COMPETITION
WINNERS





SYLVIE POIGNANT

PINK & GOLD CAKES & BAKES







The art of pastry is probably in my blood, I come from a family of pastry chefs, but my very first experience with sugar paste dates back to June 2009.

Since then, I have not stopped developing my passion. I spend hours and hours glued to the computer, devouring videos and tips and making amazing cakes for friends and friends of friends. I like to think that each cake is more beautiful than the last. Aroused by curiosity I attended courses with two pioneers of sugar art in Italy, from which I received numerous compliments.

In February 2014 a gold medal at the Italian Cake Design Championship and in November 2015 Gold Medal at Cake International, Birmingham. In October 2016 recognition at the Cake Festival in Milan "Awards 2016 best teacher of the sector". Cake International 2016 Birmingham I received "2nd Place International Class Gold Medal" award. Gold Medal at Cake International Show 2017 in Birmingham.



MARY PRESICCI SUGAR ART

You will need

INGREDIENTS:

- 60g red Pasta Model
- 70g white Pasta Model
- 50g yellow Pasta Model
- 100g light skin tone Pasta Model
- Cake gel
- Gel colours: blue, black and red
- Pink powder colour
- Clear alcohol
- Cornflour

EQUIPMENT:

- Cocktail sticks
- Modelling tools
- Circle cutters
- Small rolling pin
- Brushes in various sizes
- Strip cutter
- Rounded tip cutter













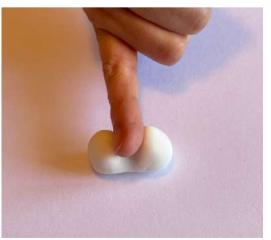








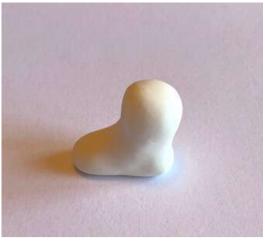
STEP 1 For the boots use white Pasta Model and roll two balls 10g each.



STEP 2 Roll to a sausage shape and press in the centre with your little finger.



STEP 3 Use your fingers to shape the heel.



STEP 4 Position the boot upright on a board



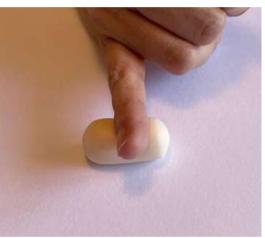
STEP 5 Make a hollow at the top of the boot with a ball tool.



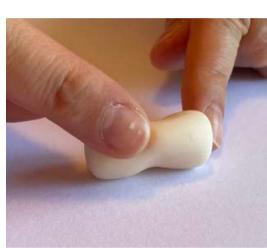
STEP 6 Make a cut front and rear and round the ends.



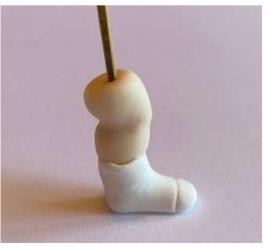
STEP 7 Using light skin colour Pasta Model roll two balls 20g each for the legs. Roll to a sausage shape.



STEP 8 With your little finger press a dent in the middle of the roll at the back of the knee.



STEP 9 Use your fingers to model the leg and shape the knee.



STEP 10 Attach the leg to the boot. Insert a wooden skewer ready for the body and head. Make another leg.



STEP 11 One of the legs should be slightly bent.



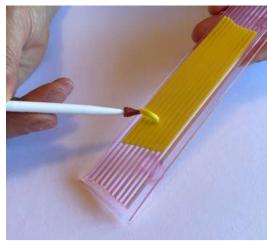
STEP 12 For the underskirt roll a 50g ball of white Pasta Model and shape it into a cone.



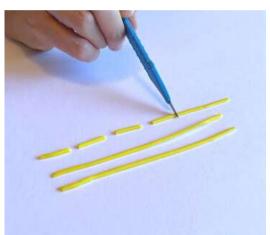
STEP 13 Cut the top off the cone to form the underskirt.



STEP 14 For the skirt roll red Pasta Model thinly and using the circle cutters make the skirt to fit over the white underskirt.



STEP 15 For ribbons roll a little yellow Pasta Model thinly. Use a cutter to create thin strips.



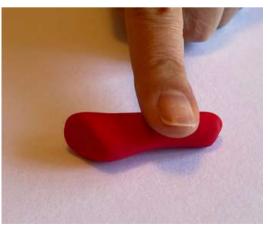
STEP 16 Cut to length to add a ribbon around the waist.



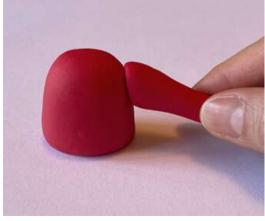
STEP 17 Fix the red and white skirt onto the legs inserting the skewer through the body. Fix the yellow line details.



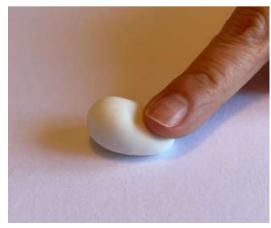
STEP 18 For the body roll 30g red Pasta Model to an oval shape and flatten at one end.



STEP 19 Use 6g red Pasta Model to roll the sleeves of the jacket.



STEP 20 Fix the sleeves to the jacket body STEP 21 For the gloved hands roll a 5g with edible glue or cake gel.



ball of white Pasta Model. Press one end of the ball to flatten for the finger area.



STEP 22 Cut out a triangle to form the thumb.



STEP 23 Use a sharp knife to cut the fingers of the glove.



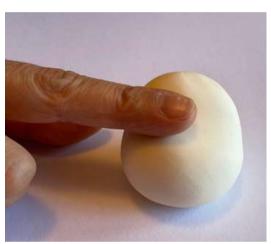
STEP 24 Use your fingers to round off the square edges.



STEP 25 Use a Dresden tool to shape the folds and creases of the glove.



STEP 26 Fix the jacket onto the skirt using a little cake gel if required. Add a cocktail stick for the head. Add the yellow ribbon stripes across the body. Using red Pasta Model shape a collar and add to the top of the body.



STEP 27 Roll a 80g ball of light skin colour Pasta Model. Use your finger to press across the centre of the ball.



STEP 28 Using a Dresden tool shape the nose.



STEP 29 Press two holes to mark the sides of the mouth with a silicone tipped brush.



STEP 30 With the Dresden tool mark between the two holes with a curve for the smile.



STEP 31 Hollow out the mouth slightly. Using a pointed tool draw the eyes.



STEP 32 Form the upper lips with the Dresden tool. Hollow out the eye socket.



STEP 33 Using the silicon tip brush shape the lower lip.



STEP 34 Roll a small teardrop shape of white Pasta Model.



STEP 35 Insert the white teardrop into the eye socket. Use a modelling tool to give it a rounded shape.



STEP 36 With the blue gel colour paint the iris with a thin brush.



STEP 37 Clean the brush and using a little STEP 38 Paint the pupil and eyelid with clear alcohol blend the colour.



the black gel colour.



STEP 39 Using the black gel paint the edge of the eye and the eyelashes.



STEP 40 Using red gel colours paint the lips. Repeat the steps to make the other eye.



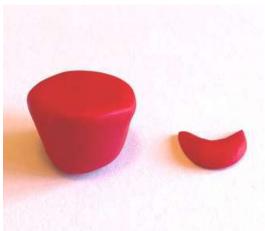
STEP 41 Roll yellow Pasta Model and form a circular shape with a diameter of approximately 10cm.



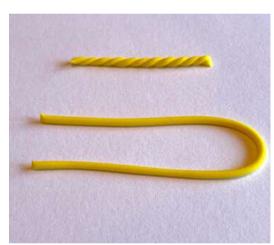
STEP 42 Fix the circle to the head.



STEP 43 Using yellow Pasta Model roll two strands to form the fringe.



STEP 44 Using 20g of red Pasta Model shape the hat and rim.



STEP 45 Roll a thin string with the yellow Pasta Model. Fold in half and twist to form the cord.



STEP 46 Attach the cord around the hat with the cake gel or edible glue.



STEP 47 Fix the hat to the head using a toothpick to secure in place.



STEP 48 Fix the head to the collar. Your figurine is ready to use on the cake.

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











CAKE DESIGNER Alia Waligorska-Wochal

I am 32 years old and I come from Poznań, Poland. I am a mother of two wonderful girls.

I made my first cake 4 years ago for my daughter's birthday and since then I have loved cake making with all my heart.

For me creating cakes and decorations from sugar has become not only a passion but also a way of life. I am a disabled person, I do not have a left forearm, however this does not interfere with my self-realization and certainly motivates me to continue to exceed my limits.



ALIA IN CAKE LAND

You will need

INGREDIENTS:

- Saracino white Pasta Model
- Saracino white Pasta Top
- Saracino powder colours: brown, pink, purple, black
- Saracino gel colours: blue, purple, black, white and green
- · Saracino cake gel
- Saracino isomalt
- Icing sugar
- · Plain biscuits

EQUIPMENT:

- Cake in shape of barrel ganached on the cake board
- Dresden tool and other modelling tools
- Brushes
- Rolling pin
- Aluminium foil
- Flower plunger cutter
- Circle cutter
- Knife
- Bowls
- Sieve





















STEP 1 Trim the finished cake into a barrel shape and cover with butter cream or ganache. Chill in the fridge.



STEP 2 Knead the Pasta Top. It is usual for it to be very hard to start with but you can place it in the microwave for few seconds to soften.



STEP 3 Roll the white Pasta Top to a large piece, approximately 0.3cm thick, create grooves on the entire surface with a sharp tool.



STEP 4 Create random patterns on the entire surface of the paste with a scrunched and cover the cake with the prepared up aluminum foil ball.



STEP 5 Remove the cake from the fridge paste.



STEP 6 Dust the grooves and patterns on the cake with the Saracino brown powder colour.



STEP 7 Colour the white Pasta Model with STEP 8 Roll and cut a circle for the door. blue and purple gel colours.





STEP 9 Add a wood texture with a sharp tool or an embossing mat.



STEP 10 Add a little black gel colour to the white Pasta Model and mix well to give of the cake and fix the grey pieces next to a grey. Roll to a narrow strip and cut out 'brick' pieces.



STEP 11 Glue the door below the middle each other in a circle



STEP 12 Arrange the remaining grey pieces around the bottom of the cake and form two larger steps up to the door.





STEP 13 For the roof tiles roll teardrop shapes of the blue paste and press them in the middle with a finger.



STEP 14 You want to achieve lots of tiles this shape.



STEP 15 Form a firm cone shape from aluminium foil and cover with the 'tiles'. Place them closely against each other all the way around the cone.



STEP 16 Dust the tiles using pink and purple powder colours.



STEP 17 Prepare the white gel colour and a flat brush.



STEP 18 Paint the tiles randomly to give a snow effect.



STEP 19 Use black powder colour to dust the grey bricks and steps. Dust the door using pink and purple powders.



STEP 20 Add white gel colour to the door and grey bricks. Dust the sides of the cake with pink powder colour.



STEP 21 Insert two long wooden skewers through the cake for fixing the roof.



STEP 22 Crush the biscuits into a bowl.



STEP 23 Colour the crumbed biscuits with STEP 24 Put some isomalt into a bowl. green and black gel colours.



Do not melt.



STEP 25 Add flowers to the sides of the house. Glue undissolved isomalt to the steps and to the frame around the door. Add two small hinges and a handle to the door.



STEP 26 Press the roof onto the wooden skewers. Add a small chimney. Sprinkle with icing sugar. Add icicles to some of the tiles by rolling white paste to long teardrop shapes.



STEP 27 Add the coloured cookie crumbs around the cake to give the moss effect. Sprinkle again with icing sugar.











My Christmas Baking List

Glitter to give my creations sparkle



Food flavourings to add the best natural flavour to my cakes



Royal Icing for my Christmas cookies



Vegan and gluten free sugarpaste



Modelling chocolate to create delicious toppers



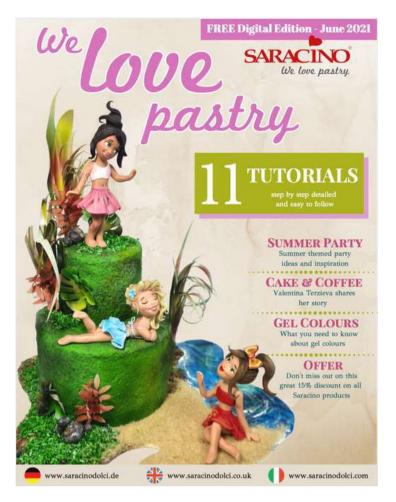
Shiny Mirror Glaze for the desserts





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Snow Friends





I'm Lisa Courtney-Rigby and I've been a cake maker and sugar artist for over 16 years. I initially attended college to learn how to create cakes for my 3 little children. I found a love for modelling that I've been lucky enough to develop over the years whilst running my own cake business.

I like to specialise in creating cakes for children, as it's a vast, amazing world full of enchanting creatures and themes, where the imagination can run free.

Each cake is a window into a magical world which is brought to life with all the wonderful edible models and sugar craft.



SARACINO

PASTA MODEL

250ge

250g e

THE ENCHANTED CAKE ARTIST















You will need

INGREDIENTS:

- White Pasta Top
- Baby Blue Pasta Top
- Fuchsia Pasta Model mixed with white to give 3 shades
- Pasta Model: light skin tone, light green, light blue, white, brown, black and orange
- Cake gel
- Saracino Royal Icing powder (once made, slightly let down with water to allow slight drip)
- Rice Krispie treat
- Powder colouring: white and pink

SARACINO

PASTA MODEL

250ge

Clear alcohol



- Smoother
- Knife
- Scalpel
- Dresden tool
- Bone or ball tool
- Stitching tool
- Small rolling pin
- Thin rolling pin or Cel stick
- Non-stick boards
- Various brushes
- 26g silver wire cut into 18cm lengths
- Wire cutters
- Snowflake cutters
- Circle cutters
- Star cutters
- Piping bag
- Hollow tube or posy pick
- Lolly stick or a skewer



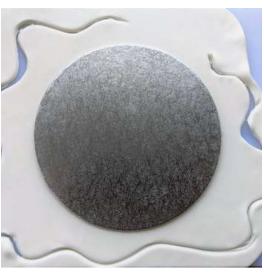


STEP 1 Knead 500g of white Pasta Top with 500g of baby blue Pasta Top to give a paler blue. Roll out to approximately 5mm thick. Cover cake and smooth over. I like to have a coating of chocolate ganache on my sponge, which sets to give a firm base to cover.

To cover board, roll out a thin strip of white Pasta Top and cut one side to give a straight edge. Fix to board with cool boiled water, with straight edge against the cake. Smooth over and trim.



STEP 2 For the snowy hills – Roll a strip of white Pasta Top 2-3mm thick, cut one edge with an undulating line and the other straight. Soften the curved edge with your fingers and attach the strip to the cake with a little cooled boiled water. Do three overlapping layers to create rolling hills.



STEP 3 For the snowy cake top, roll more of the white Pasta Top to about 5mm thick. As my cake is 6" diameter, I use a 6" board as a reference. Cut out a wavy line around the board leaving at least 1cm from the board edge.



STEP 4 Attach to top of cake with a little cooled boiled water. Smooth onto cake with smoother and soften edges gently with side of hand.



STEP 5 For snowflakes. Roll white Pasta Model 1mm thick. Cut out various sizes of snowflakes using cutters. I cut 1 large, 4 medium and 5 small using PME cutters. Add extra details using ends of piping nozzles, little star cutters, or anything you have available in your tool kit.



STEP 6 Holding the snowflake between thumb and forefinger, insert a length of straight 26g silver florist wire through the end prong of the snowflake, and gently push through the flake stopping 10mm or so from the top tip. Leave to dry. I've used 18cm long wires.





STEP 7 Take one wired snowflake and attach florist tape 2cm from the base of the wire, pulling tight to activate the glue. Secure equal sized flakes in pairs going down the length of the initial wire. Take care with this as the snowflakes are delicate. Leave aside until needed.



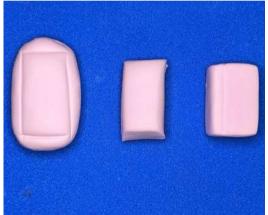
STEP 8 Insert a hollow dowel into the full length of the cake and trim level with the top. This is to insert the snowflake spray in. This will keep wires and tape away from the sponge. The snowflake spray will be placed into position when the models are finished and in position to avoid damage.



STEP 9 For trees roll light green Pasta Model approximately 2mm thick. Cut strips of various depths, then cut into triangles. Make little cuts at equal increments down the side, mirroring on the other side. Make angled cuts from inner edge of cut above, to outer edge of cut below.



STEP 10 Fix the trees into position on the snowy hills with some cake gel.



STEP 11 For the present slightly flatten a ball of pink Pasta Model (I use fuchsia mixed with white). Cut out rectangles or squares and flatten sides by pressing onto board with smoother. Repeat for each side.



STEP 12 Make a bow by cutting 2 equal sized strips of paste. Fold each piece over to create a loop. Pinch corners together. Overlap pinched side of each loop and press together. Add centre strip to finish off.



STEP 13 Indent lines into the box with back of a knife to represent wrapping folds. Cut thin strips of paste and attach to look like ribbon and add a bow.



STEP 14 For the sign mix a small amount of brown Pasta model with white, to give a pale brown. Roll to 4mm thick and cut into strips (3 strips 25mm depth and 2 strips 10mm depth). Mark a wood grain effect using the thin end of a Dresden tool.



STEP 15 Roll grey Pasta Model (white mixed with a touch of black). Cut out message with letter cutters. Any style is ok, just cut your planks deeper and longer if needed. Position letters and cut length to size. Don't stick down yet. Cut out little ridges at edges to give a rough look.



STEP 16 Mix white powder colour with clear alcohol so it's quite runny and brush over the planks. When dry, fix the letters in place and paint them silver.



STEP 17 Mix the Royal Icing and pipe onto the trees. Start from the edge and drag the tip in.



STEP 18 Stick the thin lengths of the sign vertically to the front of the cake then add each message plank. I like the look of them slightly angled. Pipe royal icing along the top edge of each plank. Adding more pressure in places to give a longer drip. Take care not to go too heavy above lettering to avoid dripping onto letters.



STEP 19 I like to use Rice Krispie Treat (RKT) for my bulkier models to keep them a lighter weight. There are lots of recipes available to make your own or you can buy ready made. I've used 90g to make the snowman's body.

Mould into a rounded pear shape by moulding with your hands.



STEP 20 Cover with a thin layer of white Pasta Top and smooth the surface with a smoother. Let this dry for a few hours, before covering with another layer of paste. Smooth over and position onto centre left top of cake. Insert a long lolly stick or skewer through into the cake to anchor into position and to support the head.



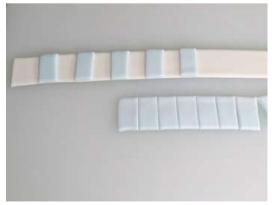
STEP 21 For the snowman's head roll 180g of white Pasta Model into a ball. Gently press horizontally across the middle to indent the eye area. Mark in eye holes with a bone tool and a big smile with the Dresden tool.



STEP 22 Roll a ball of orange Pasta Model into a cone shape for the nose. Mark in lines horizontally to create a carrot look.



STEP 23 Roll 2 black balls for the eyes and insert into the holes. Add a little white highlight with some white paint, or tiny balls of paste. Position head onto body and fix the carrot nose. Thinly roll some pale pink paste and cut out 2 circles. Attach to side of mouth as cheeks.



STEP 24 For the scarf roll a strip of baby blue and pale baby blue Pasta Model. Cut the baby blue into equal width pieces, and position to create uniform stripes along the pale blue strip.



STEP 25 Cut a section of the scarf and cut tassels at the end using a knife. Fix to snowman's body hanging down. Fix the rest of the scarf around the neck.



STEP 26 Roll fuchsia Pasta Model about 10mm thick. Cut out a heart shape and using the ball of your thumb, soften the edge to give a more curved profile. Highlight the centre with white powder colour. Always wear a mask when working with dusts.



STEP 27 Fix the heart to the body. Roll 2 10g sausages of white Pasta Model. Fix the arms to the snowman's body so he looks like he is holding the heart.



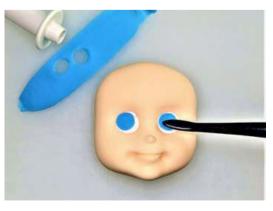
STEP 28 For the little girl's head. Roll 50g of light skin tone Pasta Model into a ball. Indent the centre by gently pressing horizontally across with your finger. This gives the area for the eyes as well as creating cheeks.



STEP 29 Indent eye sockets with a bone tool and make 2 marks coming down from inner part of each eye using the neck part of the tool.



STEP 30 Soften the indentations by stroking with your thumb. You should have 2 chubby cheeks now. Mark the mouth using the thin end of the Dresden tool. Using a small end of a bone tool make an indent in each corner of mouth. Then, halfway between mouth and bottom of face make another indent. Glide your ball tool gently joining each indentation to give the bottom lip and chin. Soften your markings and pinch the chin out a little. Roll a tiny ball of light skin tone paste and add a nose.



STEP 31 Fill the eye sockets with equally sized balls of white paste, press into the sockets to flatten. Thinly roll out blue paste and cut out with circle cutter. Position onto the eye and smooth over.



STEP 32 Add a pupil using a smaller circle of black paste. Add highlights with either white paint or small balls of white paste. Using brown Pasta Model roll thin sausages and place as eyelashes and eyebrows. Dust the cheeks, lips, and nose with pink powder.



STEP 33 For the hat roll 50g of pale fuchsia paste into a cone shape. Flatten the wide end and pinch out with fingers.



STEP 34 Fix flat end to back of the head and using a thin rolling pin roll the edge onto the head.



STEP 35 Create a textured knitted effect by running a stitching tool over the hat.



STEP 36 Roll and flatten a strip of white paste for the fur trim and wrap around the head. Roll a little ball and fix to the tip to create a bobble hat.



STEP 37 Pinch the paste with tweezers to give a fur effect.



STEP 38 For the body, roll a 30g ball of white Pasta Model into a pear shape. Pinch the base into a v shape.



STEP 39 To make legs, roll two 8g balls of paste into sausages. Indent and roll with little finger approximately 10mm in from end to form an ankle.



STEP 40 Pinch out the front to give a basic foot shape.



STEP 41 Cut tops of legs at angles. Carefully insert a lolly or cocktail stick into the right leg and re-shape the leg. Roll pink paste and cut into strips. Fix around legs to give stripy tights look. You can let the leg dry slightly and remove the stick to make the following steps easier if needed.



STEP 42 For the boots, roll pink paste to about 1mm thick and carefully wrap around the foot. Smooth and trim off excess.



STEP 43 Roll a thin sausage of white paste and cut into 2 pieces. Wrap each piece around the base of the boots. Gently smooth to slightly flatten them to the side of the boot.



STEP 44 Roll a slightly thicker white sausage and cut into 2 pieces. Wrap around the top of the boots. Pinch with tweezers to give a fur effect.



STEP 45 Add a little glue to the stick and insert into leg and through torso. Leave slightly less than 1" out the top to attach head to later. The rest of the stick coming out bottom of foot to anchor model onto cake.



STEP 46 For the coat roll pale pink paste to about 1mm thick. Lay the body over the paste to mark shape to cut. Cut out a curved strip, reposition body and wrap paste around. Trim sides if needed so join is central.



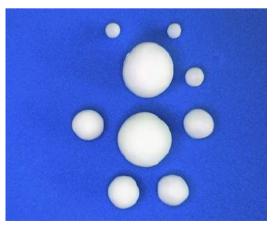
STEP 47 Position the girl onto the cake next to the snowman by inserting the dowel. Add a little glue to bottom of the boots to secure. Add details to coat by cutting two little rectangles for pockets and add a stitched line down the centre with a stitching tool.



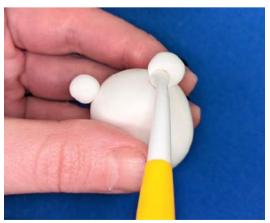
STEP 48 For the gloves, roll 2 small balls of pink paste into short cones and flatten. Indent into one side to create a thumb. Soften the edges and slightly curve the finger area. Add a knitted texture with the stitching tool.



STEP 49 Using the same pale pink paste as the coat, roll a long sausage for the arms. Cut in half at an angle. Cut the other end of each piece flat and fix the mittens.



STEP 50 For the little teddy, roll 2 balls weighing 6g each. Roll 4 smaller for arms and legs, 1 smaller for the muzzle and 2 smaller for the ears.



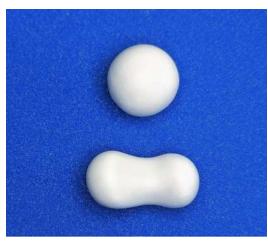
STEP 51 Head is made by indenting one of the 6g balls horizontally in the middle with a finger. Position 2 small balls either side of head for the ears. Push a bone tool into the centre of each ball and press onto head.



STEP 52 Mark a central vertical seam with the stitching tool.



STEP 53 Flatten a ball onto the bottom half of the face to form the muzzle. Indent 2 holes for eyes. Fill eyes with 2 small balls of grey paste and fix a ball of grey for the nose.



STEP 54 For legs, press finger into centre of ball and roll.



STEP 55 Form a foot by pinching out one wider end to the front. Press other wider end at an angle to attach to the bears body.



STEP 56 To make arms. Roll a ball into a sausage. Form a thumb and pinch out.



STEP 57 For the body, roll the other 6g ball into a pear shape and mark a central line with stitching tool.



STEP 58 Attach the girl's head. Attach the teddy's body to the girl leaving off one arm. Add the girl's arm to the body with the mitten positioned on the bear, then fix the bear's remaining arm to hang over the girl's arm. Attach the girl's other arm around the snowman's back.



STEP 59 Add some strands of brown paste for little tufts of hair. Attach 2 little flattened cones for the coat collar. Now add the teddy's head. I've added a cute blue bow to finish off the model.



STEP 60 Now we attach the snowflake spray. Fill the hollow tube that was previously inserted in the cake with a thin sausage of paste so the spray is held in place. Once inserted, gently open out the spray by holding the snowflakes between finger and thumb to bend into place. Give the silver pieces a second coat of silver paint and add ribbon to the board to complete your cake.



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tiramisu

I believe in love at first sight between a person and tiramisu





vanilla cheesecake

Life always tastes better with vanilla cheesecake





pistachio heaven

I will just have one pistachio! Said No One ever.





lemon drizzle

When life gives you lemons make lemon drizzle cake



Have a piece of cake and a cuppa. Sit down and relax while reading our little chat.

Have a piece of cake with

SHEREEN VAN BALLEGOOYEN

INTERVIEW BY SARACINO

WHEN DID YOU START YOUR CAKE JOURNEY?

I officially started my cake journey in January 2010. I had always intended to make cakes for my kids, the way my mom had always made ours. In 2009, I made my eldest daughter's 3rd birthday cake and just loved every minute of it. I then started making some cupcakes and looking for ideas and buying cutters etc. People then started asking me if I could make them cakes. I resigned my job in December 2009 and in January 2010, 3 months pregnant with our 2nd daughter I started my self employed business and it has just grown from there. So from wanting to be a mom making cakes I have ended up with a very busy cake business and it's enabled me to work and earn money from home while our girls grow up which I'm so grateful for.

WHAT IS YOUR FAVOURITE THING TO DO WHEN YOU ARE NOT MAKING CAKES?

I love cooking for friends! I also love building puzzles.

WHO INSPIRES YOU?

It's really hard to choose just 1. I absolutely love all the work by Little Cherry Cake Company, her style, her insane creativity and her colours. I actually ordered my 40th birthday cake from her, it felt so nice to treat myself to a special cake for a change and she didn't disappoint! I love the unique modelling work of Agnes from Crumb Avenue too and the perfectly detailed miniatures by Daisy Cakes







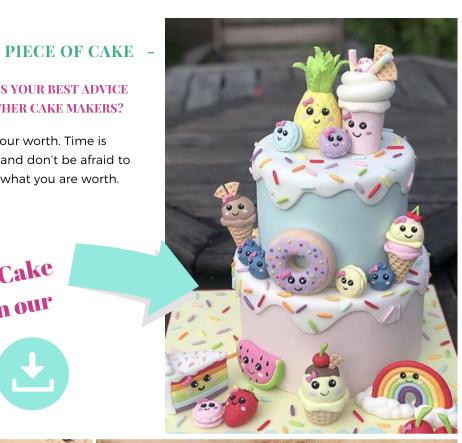
WHAT IS YOUR FAVOURITE **SARACINO PRODUCT?**

I love the Pasta Model. It's beautiful to work with, colours well and I feel confident making characters abs decorations from it and the shapes hold so well and set perfectly.

WHAT IS YOUR BEST ADVICE FOR OTHER CAKE MAKERS?

Know your worth. Time is money and don't be afraid to charge what you are worth.













<u>SHEREENSCAKESANDBAKES</u>



@ShereensCakes



https://www.shereenscakesandbakes.co.uk/

Sleepy Tree



CAKE DESIGNER Lucie Chawatova

I originally studied promotional art, but after college was unable to find employment.

For a while, I worked at a Zoo with venomous snakes and crocodiles and during this time I started watching an American TV cake show. Baking caught my heart at that moment I knew this was something I wanted to be involved with.

I was never tempted to bake simple and basic things. I was attracted to the unusual and non-traditional cakes I saw being made on TV.

I went back to college and trained as a pastry chef. At the same time, I gained practice and experience in confectioneries and hotels.

I feel I gained the most feedback and experience at Czech and other foreign competitions.

I truly believe that cakes should not only look good, but also taste great.



CRAZY CAKES

You will need

INGREDIENTS:

- White Pasta Top
- Brown Pasta Model
- Powder colour: Black
- Light blue and dark blue airbrush colours
- Cake gel

EQUIPMENT:

- Large dowel
- Brushes fine and flat
- Modelling tools
- Clear alcohol
- Flower wires
- Flower tape
- Scalpel
- Airbrush





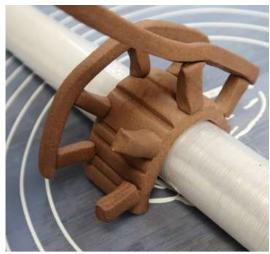
STEP 1 Cover the cake usingwhite Pasta Top. Insert wooden dowel in the middle.



STEP 2 For the bridge roll a thick strip of brown Pasta Model and cut out a long rectangle. Add notches across the rectangle with the edge of a ruler to form planks of the bridge. Place the rectangle prepared on anything with a curve to help form the arch of the bridge.



STEP 3 Cut short lengths of the brown paste for the bridge railings. Fix to the arched bridge with a little water.



STEP 4 Cut two longer pieces and attach them to the top of the railings.



STEP 5 Using the brown Pasta Model cut the pieces needed to make a house. Apart from the roof, mark lines on all pieces with a ruler.



STEP 6 Using un-kneaded white Pasta Top break up a little to make snow.



STEP 7 Attach to the roof of the house with a little water. Fix the house components together using cake gel or a little water.



STEP 8 Cut a large circle of white Pasta Top and temporarily secure to the front of the cake. We will need to remove this later.



STEP 9 Airbrush the cake using a blue colour.



STEP 10 Spray again using dark blue. Do not spray the circle.



STEP 11 Remove the circle.



STEP 12 Using black powder colours to dust or black colour in an airbrush add shadows and craters on the moon. For the tree structure fix flower wires with florist tape to the central dowel.



STEP 13 Roll thin lengths of brown Pasta Model and add bark texture using a Dresden tool.



STEP 14 Cover all of the central dowel and branches with the brown paste. Adding bark texture to give the wooden tree look. Add the roots to the top of the cake.



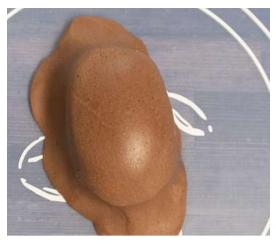
STEP 15 For the branches I find it easier to cut the long strip down the middle.



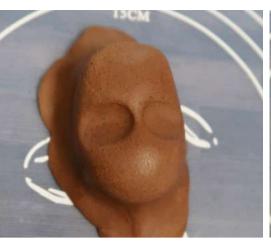
STEP 16 Then press onto the wire.

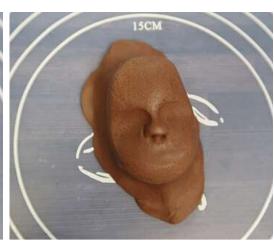


STEP 17 Continue building up the trunk and branches to form the tree.

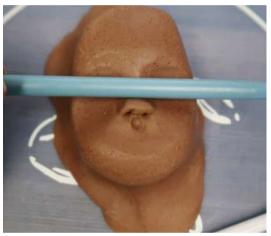


STEP 18 For the head roll an egg shape of STEP 19 Use your fingers to form eye the brown Pasta Model. Lay down on your sockets. work surface.





STEP 20 Use your fingers and modelling tools form the nose. Add nostrils using the sharp end of a tool. Mark the mouth location.



STEP 21 Indent across the eye area using the handle of a tool.



STEP 22 Use a scalpel to form the mouth.



STEP 23 Use a Dresden tool to model the upper lip.



lip.



STEP 24 Shape the chin, cheeks and lower STEP 25 Use a ball tool to indent between the chin and bottom lip.



STEP 26 Lift the chin area and form a neck area.



STEP 27 Form the eyes using the scalpel.



STEP 28 Shape the eye lids using a silicone tool. Lift the head from the board and shape the back to form the complete head.



STEP 29 Attach the head to the top of the tree.



STEP 30 Add snow using the same technique we used for the house roof.



STEP 31 Mix black powder colour with clear alcohol and paint hills and trees around the base of the cake.



STEP 32 Using black powder colour lightly dust the tree, house and bridge.



STEP 33 Add the bridge and house to the board. Add snow around the base of the tree.



STEP 34 Add a light blue strip of paste for the river beneath the bridge. Add snow to cover the whole of the board. Add highlighting using a light blue colour and airbrush.



STEP 35 Your cake is ready!

You have made these and we love them!

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

Thank you for choosing to work with Saracino products.

Keep tagging us so we can see more!



@saracinodolci



@saracinouk



BY ALEX'S CAKES AND SWEETS using Pasta Model



BY CAKES BY CAROL using Pasta Model and Pasta Top



BY SWEET LUCAKES using Pasta Model



BY CAKES BY 2020 using Pasta Model



BY BOGUSŁAWA BRONKOWSKA HOBBY CAKE using Pasta Model, Saracino Wafer Paper, Isomalt. Powder Colours



BY RADOSLAVA KIRILOVAusing Pasta Model, Pasta
Bouquet & Powder Colours



BY JUSTYNA BOROWSKA using Pasta Model



BY CAKES YURUKOV using Saracino Pasta Model, Saracino Modelling Chocolate Isomalt



BY MICAKERY57 using Pasta Model, Modelling Chocolate and Vanilla Supreme food flavouring



BY LITTLE BARN CAKES
using Pasta Model, Pasta
Model, Modelling Chocolate &
Powder Colours



BY TRACEY MCKAY using Saracino Pasta Model & Pasta Top



BY SWEET ANARCHY BY XENIA using Pasta Model & Pasta Top



BY SHORT & SWEET using Pasta Model



BY BASIA2002 using Pasta Model & Pasta Bouquet



BYCAKE HARMONY using Pasta Top



BY LA BELLE AURORE using Pasta Model



BY KÁČA BRANDOVÁ using Pasta Model



BY NIKČA JIRKOV using Pasta Model



BY DREAM CAKES MONIKA using Pasta Model



BY RUMIANA LAZAROVA using Saracino Pasta Model, Wafer Paper and Pump Powder



BY ANGIE DAYTON using Pasta Model



BY OTHONAS GEORGE CHATZIDAKIS using Pasta Model



BY JUST CAKES PLEASE using Saracino Pasta Model & Pasta Scultura



BY INTO THE WOODS using Pasta Model



BY ZOE CAMPBELL using Pasta Model



BY SARAH CULVERHOUSE using Pasta Model



BY TORTY ZEIKO using Pasta Model, Pasta Scultura & WaferPaper



BY BENNY'S CAKES using Pasta Bouquet



BY SWEET POOH 84 using Pasta Model



BY THE WILLOW CAKERY using Pasta Top and Pasta Model



BY WIOLETTA ADAMSKA using Pasta Model



BY MANUELA TADDEO using Saracino Royal Icing



BY AS DREAM CAKE using Pasta Model



BY DOMI JULIA using Pasta Model and colours



BY ANDREA LAYLA ALDIRY using Saracino Pasta Model & Pasta Scultura



BY PEACHY CAKES using Pasta Model



BY CLARE BOLTS BESPOKE CAKES using Pasta Model & Pasta Top



CONFECTIONERYusing Saracino Modelling
Chocolate



BY CHOLYS GUILLEN REQUENA using Pasta Bouquet & Pasta Model



BY MARTHA'S FANCY KAKER using Pasta Model & Powder Colours



BY AIMEE FORD LTD using Saracino Wafer Paper



BY NICKY MCNAMARA using Pasta Model

Raquel Garcia



mistakes...







My name is Raquel García, I was born in Spain (Tarragona) 42 years ago. I consider myself a lover of modelling and art in general since I was very young.

When I was in my first years of school, my favourite subject was "Plastic arts and drawing", each and every one of the projects I was sent were real challenges for me. I would spend hours until they were perfect. I was passionate about creating, drawing and giving shape to a simple block of plasticine.

When I was older, I used to spend my free time, the time we all need to disconnect from the world, painting marble figures. When my eldest son was born, I had to put my hobby to one side, because between work, the house and the child I didn't have much free time. I used to spend the free time I did have reading; I am passionate about suspense and horror books.

When my eldest son turned 5, he came to ask me to please make him an "Angry birds" cake with all the little birds. I took a deep breath, because I had absolutely no idea how to handle fondant, nor any modelling tools. Without thinking twice, I got down to work and when it was time for the party and I saw my son's face it gave me an indescribable injection of energy.

That's when it all began, in this sweet world two of my favourite hobbies, baking and art, merged. I started making cakes for family and friends and giving small modelling courses. I decided to participate in cake shows in 2015 and 2016, winning silver medal both years. That encouraged me to continue practising and perfecting my work.

I kept trying and experimenting with different materials, I made a thousand mistakes, I still make them today, until one day I discovered what I was really passionate about; sculpting with modelling chocolate. As I have always said to my friends who have asked me, "you can't cover the sun with one finger", everything has its own process and has to be polished little by little. My advice has always been not to despair. Try first to get to know the material you have in your hands and then, figure by figure, perfect it in different areas. The important thing is that they know the technique, then it's all about time and patience.

I consider myself to be quite a "perfectionist", I have even thrown away busts that were almost finished because I was not happy with the work and I have started all over again until I got the result I wanted.

Completely self-taught, I have learned from my own mistakes. I love clean and polished work. I have worked on a piece for almost a month and still I always find a flaw. My husband says I'm "Crazy" hahaha. I don't like to rush when I make a piece, I prefer to rest during the process.

When I'm nervous or stressed, I start modelling and I just disconnect from the world, it's like I'm transported to another place.

When I give a course or talk to friends, I always tell them not to get discouraged, that they always have to find a reason not to throw in the towel and keep going if they really like it.

I had in my mind a phrase by Paolo Coelhlo that has stayed with me in my life... and two years ago when one of my dreams came true, I decided to get it tattooed on my right arm.

"Only one thing that makes a dream impossible... the fear of failure!

I have won two online competitions for a well-known brand of bakery products.

I have participated in the last four years in multiple collaborations, directing 4 of them.

I have been appointed official ambassador of the "Italy International Cake Show".

Official judge of the "Italy International Cake Show" on-site competition.

I have had the honour of being published in several magazines of great prestige in the sweet world, with different works and with some "step by step" tutorials.

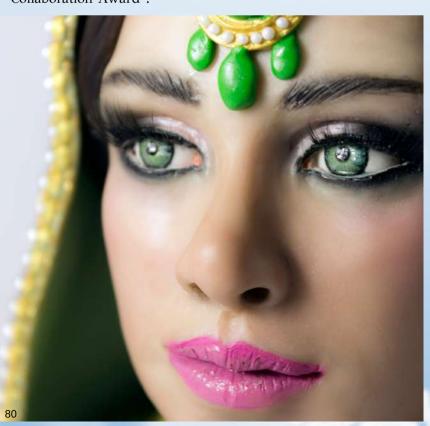
Also been a judge in different online contest:

- Indian Culture Online Competition Group
- Global BD Sugar Artist Guild
- Dante- International Contest On Air.

I won gold medals in the modelling category at the "Cake International Birmingham" 2018 and 2019.

I had the honour of participating in Nigeria's "The Lekki Cake", online, in 2017 and 2018.

I was a finalist in the Cake Master Awards in two categories in 2019: Best Artist in "Sculpted Cake Award" and "The best Collaboration Award".















Curious?

Saracino: Who inspires you? Who is your favorite cake / sugar craft Artist?

Raquel: My biggest inspiration in this art is undoubtedly Karen Marie Portaleo, she is an incredible and exceptional artist in the world of Cake design but besides that, she is accompanied by an incredible personality and humility that for me make her an unparalleled artist.

Saracino: What is your favorite Saracino product and why?

Raquel: I have two "favourite" Saracino products... I couldn't choose one of them because both of them ALWAYS accompany me in my work. It is the White Modelling Chocolate and the Pasta Model modelling paste. So far I haven't found any other brand that has convinced me more than this one.

Saracino: What movie title best describes your life?

Raquel: Million Dollar Baby. When I saw this film for the first time, I felt identified in many aspects of my life. I'm not going to specify the reasons, but I see great similarities in moments when it would have been easy to throw in the towel and give up, and yet in spite of everything, I got up and went on.

Saracino: What is your best advice in 5 words or less?

Raquel: NEVER GIVE UP!

You always have to get up no matter how hard the blows are.

Facebook: RaquelGarciaCakeArt Instagram: @raquelgarciacakeart Pinterest: Raquel Garcia Martinez



Quick Questions

PLAN PROPERLY OR WING IT?

It depends, sometimes I plan and sometimes I improvise.

WHILST WORKING - LISTEN TO MUSIC OR WATCH TV?

When I'm working I like to put a TV series on the computer.

DO YOU PREFER BAKING THE CAKE OR DECORATING THE CAKE?

Undoubtedly decorate it. The journey from assembling the cake to decorating it, I admit, takes forever.

AIRBRUSH OR PAINT BY HAND?

I have no doubt, I prefer hand painting.

APRON OR CHEF WHITES?

Apron, when I'm at home I like to be comfortable. I wear a uniform when I teach a course.

CUSTOMER DESIGN OR FREE REIGN?

Free Reign of course!

I like to be given carte blanche, but I have to admit that many times the client asks for a cake like the one in the photo, but I try to change details in the decoration with the client's consent.

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

Normally I work at night making the pieces, during the day I am working and with the children and I have little free time. However, I am quite a night person, I like to go to bed very late when work allows it.

YOUR OWN BIRTHDAY CAKE - MAKE IT YOURSELF OR HAVE THE WEEK OF?

On my birthday my husband and my two children take care of my cake. They have always done it and I really like it to be a surprise on that day. I think that even if they put the candles in a doughnut, it would be special to come from what I love most in the world!



CAKE DESIGNER Diana Aluas

I am Diana Aluas, artist and sugar instructor, I am 52 years old, criminal lawyer, graduate of the University of Bucharest.

6 years ago, I felt that a new beginning was needed. Initially it was a hobby, since 2016 I took it as a business. I especially liked the part of modeling and fondant painting. I was very attracted to this field and I started to create unique cakes for different anniversaries, especially for children. Their smile charmed me and I decided to offer them a part of the world seen only by them.

I am a self-taught person, I have thousands of hours of work behind me. Since 2017, as an instructor I started teaching modeling and painting courses in

Romania.

CAKE DESIGN BY DIANA ALUAS



INGREDIENTS:

- Saracino Pasta Model (white. light skin tone, black, green, red, brown)
- Saracino Pasta Top
- Cake gel
- Powder colour: gold, pink, brown

EOUIPMENT:

- Cake covered like a Christmas present
- Brush tool with silicone tip
- Knife
- Scissors
- Cutter pliers
- Wood skewers
- Brushes tool
- Wheel tool
- Dresden tool
- Ball tools (medium and small)
- Daisy cutter













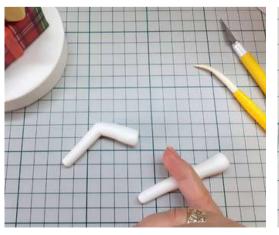




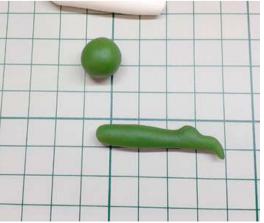




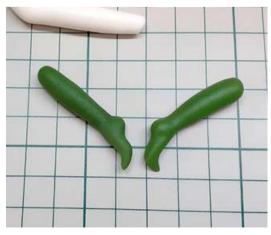




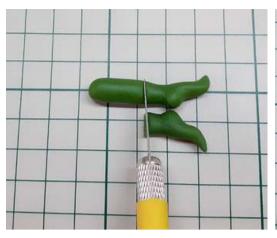
STEP 1 For the legs – Lengthen two balls of white Pasta Model into long teardrop shapes. We do not form the soles of the feet at this stage. Create the knees by rolling halfway. Bend the two legs at the knee.



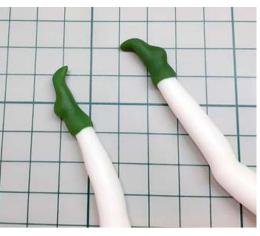
STEP 2 For the boots – Roll the green Pasta Model to a sausage shape. Model the foot section.



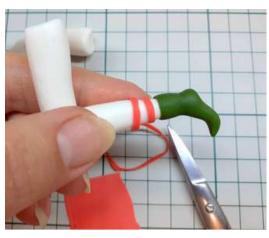
STEP 3 Create a point at the toe. Form a pronounced heel. Both boots are to be the same size.



STEP 4 Use a sharp knife to cut them to the same size.



STEP 5 Use a ball tool to indent the top of each boot. Use a little glue to fix the boot to each leg.



STEP 6 Using red Pasta Model cut thin strips. Fix around the shin area to give the stripy sock look.



STEP 7 For the shorts – Roll a rectangle of green Pasta Model thinly and cut in half. Wrinkle one edge.



STEP 8 Wrap each half around the top of each thigh. .



STEP 9 Fix the legs to the cake or base using a little glue. Add a thin hem around the base of each short.



STEP 10 For the trim around the top of the boots roll a thin strip of green Pasta Model and cut with a serrated wheel.



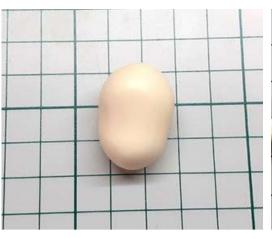
STEP 11 Fix around the top of each boot.



STEP 12 Using light skin tone Pasta Model shape the torso. Using a little glue fix to the top of the legs.



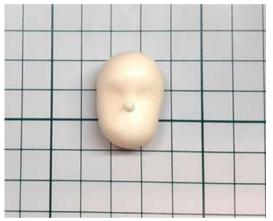
STEP 13 Insert a skewer through the body into the cake or base below. Using green Pasta Model roll a thin rectangle and complete the shorts up to the waist line. Blend the joints using a modelling tool.



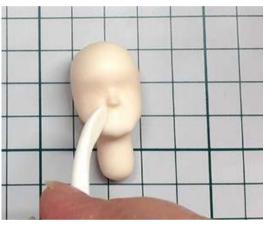
STEP 14 For the head roll a ball of light skin tone Pasta Model. Elongate slightly.



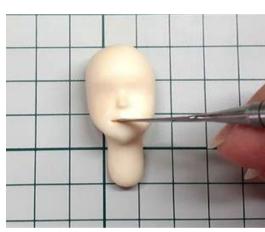
STEP 15 Using your Dresden tool press where the eyes are.



STEP 16 Add a small ball of paste for the nose and use a modelling tool to blend to the face.



STEP 17 Roll to form the neck. Add lines for the sides of the mouth.



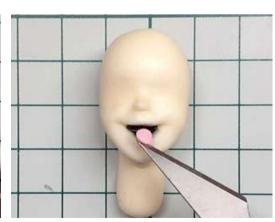
STEP 18 Use a sharp knife to create the mouth.



tool.

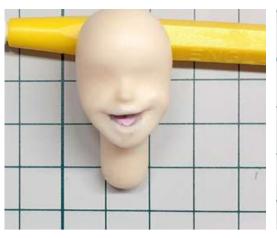


STEP 19 Open the mouth using a Dresden STEP 20 Use the Dresden tool to shape the lower lip.

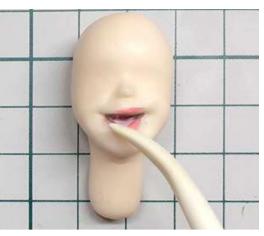


STEP 21 Add a small ball of black paste inside the mouth and smooth. Shape the chin. Add a small piece of pink paste for the tongue.

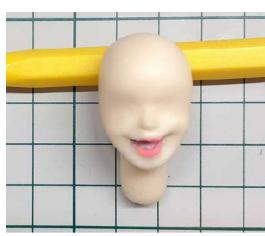




STEP 22 Push the left side of the mouth up to create a cheeky smile.



STEP 23 Use a little pink paste to add thin lips.



STEP 24 Your face should look similar to this.



STEP 25 Add two small balls of light skin tone Pasta Model for the closed eyes.



STEP 26 Use a pointed silicon tool to shape the eyelids.



STEP 27 Use the silicon tool to add shape to the eyelids.



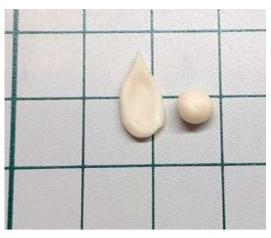
STEP 28 Add a thin line of black paste for the eye lashes. Dust the cheeks and eyelids using a little pink powder colour.



STEP 29 Fix the head to the neck adding a little glue. Use a modelling tool blend the head to the neck.



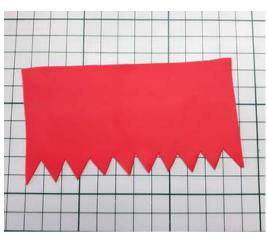
STEP 30 Add a little white paste for the teeth. Use a thin brush to paint the eye brows.



STEP 31 For the ears roll two balls and shape to a teardrop shape. Flatten and use a ball tool to shape the cavity.



STEP 32 Fix to the side of the head using a little glue. Take care that they are equal.



STEP 33 For the shirt roll a thin sheet of red Pasta Model. Cut a zig zag shape along the bottom.



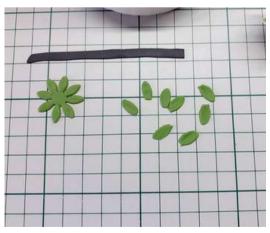
STEP 34 To create a waist fold pleats to the centre.



STEP 35 Fix around the torso using a little glue. The joint should be at the back and the pleated area around the waist.



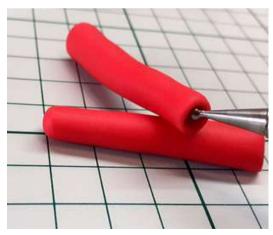
STEP 36 Cut the excess away from the shoulder area. Blend the joints using a modelling tool.



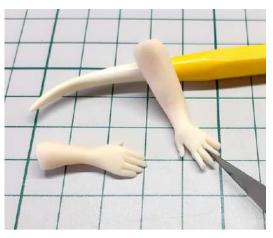
STEP 37 Use a daisy cutter to form the collar from green Pasta Model. Cut a thin strip of black Pasta Model for the belt.



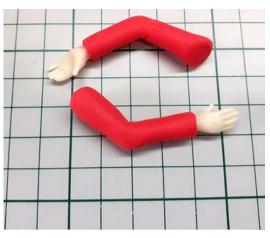
STEP 38 Using white paste add small balls to the hem points of the shirt. Add laces to the boots. Fix the petals around the neck for the collar. Fix the belt. Use a thin brush to paint the buckle.



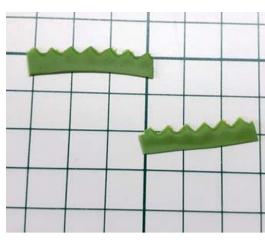
STEP 39 Use the red Pasta Model to roll two arms. Hollow out the wrist area using a ball tool.



STEP 40 Use light skin tone to roll two arms. Flatten the ends for the hands. Cut the fingers. Smooth the fingers to remove sharp edges.



STEP 41 Cut the hands from the wrists and fix into the ends of the arms. Bend each arm at the elbow.



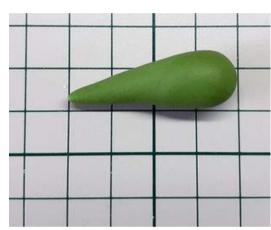
STEP 42 Roll green Pasta Model thinly and cut out two cuffs for the sleeves.



STEP 43 Fix the cuffs around the wrists using a little glue.



STEP 44 Using light brown Pasta Model (mix white with brown) create the hair from strips of paste. Glue to the head. Use a Dresden tool to add the hair texture.



STEP 45 Use green Pasta Model to form a teardrop shape. Flatten the thicker end. Add a twist to the thin end.



STEP 46 Fix to the head using a little glue. Add a small white ball for the pom pom.



STEP 47 Use gold paint to colour the detail on the shirt hem, the boot laces, the belt buckle and the hat pom pom.



STEP 48 Your cheeky elf is now finished and ready to cause mischief!



FONDANT













COVERING PASTE THAT WON'T LET YOU DOWN



Tolerates temperatures above 35°C



Very elastic, no elephant skin and no tearing



Copes well with temperature changes



Does not dry out











CONGRATS!



We recently held a fun competition on our Saracino Community Group and Karen is our lucky winner . Well done Karen!

As a result of this we promised to publish her story and share some of her beautiful creations for you all to see.

Join our community and share your creations, made using Saracino products, with us now so we never miss seeing your beautiful cakes!



My name is Karen and I'm the face behind Cup N Cakes A la C'ART. I am a mother of 6 wonderful kids, wife to an amazingly supportive husband, full time employee at a law firm during the weekdays, as well as a cake/sugar artist of my small cake business during the weekends. I am a general artist, and sugar art/sculpting is my medium of choice.

I was born in the Philippines to an extremely hard working, fiercely loving, confident, supportive mother.

At the age of 4, my preschool teacher instructed us to draw a train. I wasn't particularly thrilled about drawing a boring train. So instead, I gave it my own twist. My drawing was definitely not going to be like all the other 20 something students' drawings -Nope! When I was finished, my teacher asked why the train's wheels were on top of the train. I simply said, "because it is upside down!". Later my mom, grandparents, aunts, uncles all asked me why the train was upside down. I said, "because it derailed"! I wasn't trying to be dark or ominous. I simply wanted to create something different. That drawing was talked about for days, and I was absolutely elated! It sparked a passion to keep creating other proverbial derailed train drawings, and I knew then that this is what I wanted to do.

Being raised in Asia, however, we were taught that we had to be doctors, attorneys, engineers, or obtain any career that earned the greatest amount of income in order to survive the evergrowing poverty in the Philippines. So being an artist wasn't taken seriously and often frowned upon. My mom, on the other hand, lightyears ahead of her time and forward-thinking woman that she was, has always supported me and my sister.

At the age of 9, my resourceful mom and her fierce drive to give me and my sister the best life possible, obtained a job at a hospital in Riyadh, and our family moved to Saudi Arabia. There really was not much to do in Saudi Arabia so my sister and I took up needle stitching, embroidery, knitting, and crocheting to pass the time. It was also the first time we were introduced to Play-Doh. I remember spending most days sculpting flowers, animals, and figures. I fell in love with the art of sculpting!

When we moved to Anaheim, California, United States. I took every available art class my school could offer, where I learned to draw, paint, and use paper mache. My first paper mache sculpture was of an ostrich, which apparently was impressive enough to merit a Student of the Month recognition!





I honestly thought my ostrich sculpture looked like a moulting, poorly proportioned, deranged duck, but if the teachers liked it enough to give it the Student of the Month award - then art classes here were going to be a walk in the park!

Throughout middle school and high school, I took all the courses that had anything to do with art and creating. From drawing, painting, wood working, and even a choir class, which was the art of singing. I especially loved my ceramics class, and the art of sculpting. I would get lost creating my sculptures. What took hours to mould and sculpt only felt like minutes!

In 1999, the Y2K was a computer programming shortcut that was going to cause havoc as the year changed from 1999 to 2000. According to the news, the only employment that would be available in the vears to come was with computers. Well, I wasn't going to give up my love of art and go into the computer industry! So instead, I decided to study Computer Graphics and Graphic Design. Autumn 1999, I enrolled in College where I majored in Fine Arts in order to minor in Graphic Design. I took advantage of the variations of art and creative courses from graphic design classes that introduced various computer programmes, heat press printing, photography, design concept courses, still life drawing, painting, stippling, jewellery making, airbrushing and pottery - of course!

I wanted to further my education, bring my works of art into life, and study Animation. In 2004 I gave birth to my first beautiful baby girl and it wasn't long after that I was pregnant with my second daughter in 2005. I did manage to attend college for one semester to study Visual Art and Animation. However, having a full-time clerical job to pay for college, a 1-year-old daughter at home, while pregnant with another - taking evening courses proved to be extremely difficult.

I felt selfish pursuing my own interests, when I had a beautiful girl at home and another on the way. I finally made the excruciating decision to give up art and focus on my daughters instead. The dull clerical jobs that followed were torture, but I valued my family more. We moved from California to Arizona and I laid all my creativity on the back burner!



Follow Karen on Socials



In 2013 I gave birth to another beautiful girl. My first two daughters' cakes were all storebought because I was a young mother who's baking knowledge could fit into a thimble, but I wanted to do something extra special for my third's first birthday. My sister happened to have a cooking magazine that had a colour spread of beautifully decorated cupcakes. I was eager to design, create and decorate again! I managed to bake a batch of cupcakes, with my sister's help, without setting the house on fire. We decorated the cupcakes with an owl theme. The grin on my 1-yearold daughter's face as she tried to blow out her birthday candle was so gratifying. I thought, "edible art! I can do that without feeling guilty since they are for my kids!". My proverbial derailed truck drawing had resurfaced!

In 2014, I gave birth to my first beautiful boy. I bought my first Cake Magazine to look for ideas for his first birthday cake. It was through that cake magazine that I discovered the existence of fondant and gum paste.

Whoever invented these edible art mediums was a GENIUS! I was very enthusiastic to find an edible medium that would appease my need to sculpt!



WHAT'S YOUR BEST ADVICE IN 5 WORDS OF LESS?

Strive to stand out!

FONDANT CAKES OR PASTRIES ON YOUR BIRTHDAY?

I love to sculpt fondant figures just as much as I love pastries. So it's going to have to be both!

CAKE DELIVERY – ASSEMBLED AT HOME OR AT THE VENUE?

Depending on the size of the cake. I normally have everything assembled and ready for display.

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

I honestly do both. There are nights where I would stay up till 2AM, and there are days where I would wake up at 3AM to complete a cake project.

In 2016, I was blessed with a baby boy and with my husband's daughter makes for 6 kids. With six kids, and birthdays every other month, it wasn't long before I developed a skill for more complex cakes, cupcakes, and sugar sculptures. I am a completely self-taught sugar artist and have watched hours and hours of YouTube tutorials whenever I needed to learn a technique. I wanted to learn more and kept improving my skills. Absolutely nothing is more gratifying than capturing the awesome looks and smiles on my kids' faces when they first see their overthe-top cakes.

In 2018, one of my co-workers a the law firm saw my cake designs. By this time, I had a portfolio of birthday cakes, cupcakes, and sugar sculptures that I made for the kids and other family.

I was commissioned to create her son's graduation cake. Since then I decided to start an in-home cakery, to share my cake designs. And recently I've started participating in cake collaborations as well as competing in cake competitions.

My plan is to own a bakery, manage my cake business and be able to resign from my job at the law firm.



Christams Ureath



CAKE DESIGNER Carmen Montero

My name is Carmen Montero and I am the owner of De un Bocado. I was born 36 years ago in Badajoz (Spain).

I am an Agricultural Engineer specializing in food industries, and five years ago I changed the course of my life to devote my passion to a love I had been discovering slowly: the sugar craft world. It is then I decided to open my own cake making and sugar craft business.



DE UN BOCADO





INGREDIENTS:

- Saracino white Pasta Model
- Saracino red Pasta Model
- Saracino Royal icing
- Green food colouring
- Gold food colouring
- Cornflour
- Gold glitter sparkle
- Red glitter sparkle
- Candy cane sprinkles
- Clear alcohol





EQUIPMENT:

- Rolling pin
- Tweezers
- Cutter
- Scissors
- Holly leaf cutter
- · Lace cutter
- · Leaves sugar veil mat
- Bowl and spatula
- No. 2 piping nozzle
- Leaf nozzle
- Water
- Scraper
- Piping bag
- Brush







STEP 1 Bake a ring using your favorite cookie dough.



STEP 2 Prepare a thick green royal icing mix so that when applied with the nozzle, it does not lose its shape. The consistency should be thicker than toothpaste.



STEP 3 With a leaf nozzle, pipe small leaves around the outside edge of the cookie ring.



STEP 4 Cover the whole outer edge.



STEP 5 Pipe a second layer of leaves around the cookie ring.



STEP 6 Continue adding leaves until the entire cookie ring is covered.



STEP 7 Add a darker green colour to the royal icing.



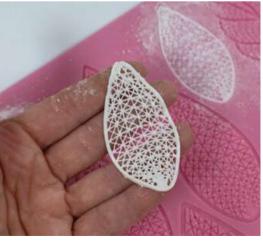
STEP 8 Pipe over the lighter green leaves to give a 3D raised effect.



STEP 9 This is a handy tip! If you don't have any cake lace mix, take a piece of Pasta Model and heat in the microwave. It should not melt completely but it must be very hot in order to stretch it.



STEP 10 Scrape onto the mat, pressing the paste well to spread it out. Be careful not to burn yourself with the hot paste!



STEP 11 Allow to cool completely. Before removing from the lace mat sprinkle with a little cornflour so that it does not stick to to cut out more than we need in case your fingers.



STEP 12 Roll white Pasta Model and cut out several holly leaves. It is a good idea another breaks.



STEP 13 Cut off the berries if they are on your cutter.



STEP 14 Put some gold powder colour into a small bowl and add clear alcohol to make a paint. Paint the leaves gold.



STEP 15 Also paint the leaves made with the cake lace mat.



STEP 16 Place the gold leaves on a large rolling pin and let them dry to the curved shape.



STEP 17 Add a little royal icing to fix the decoration.



STEP 18 Place the first hollly leaf being careful not to lose the curved shape.



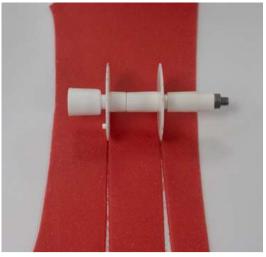
STEP 19 Fix the remaining leaves in a triangle shape.



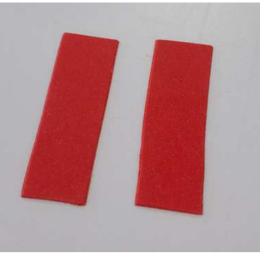
STEP 20 Fix the cake lace mat leaves alternately to the bottom layer.



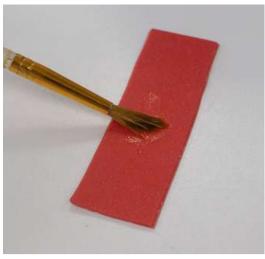
STEP 21 Use a little paste to roll a ball shape and cover with a piece of sugarveil leaf and fix it in the center of the flower.



STEP 22 For the bows roll a piece of red Pasta Model and cut long strips about 1.5cm wide.



STEP 23 Make at least 6 or 7 (we will use 6 but it is a good idea to have a spare just in case another breaks).



STEP 24 Moisten the strip with a little water.



STEP 25 Sprinkle the strip with edible red STEP 26 Use your fingers to make some glitter sparkle.



folds on the edge.



STEP 27 Fold the strip over itself to make the loop shape.



STEP 28 All the strips should be roughly the same size.



STEP 29 Add royal icing to fix the bows. STEP 30 Place the first folded strip.





STEP 31 Fix the rest in the shape of a "flower".



STEP 32 As with the leaves you can make the center with a paste ball but if you want to give it an original touch you can add a mini macaron or anything else you



STEP 33 Give it a golden touch with the paint we made previously.



STEP 34 Add more mini macarons to decorate.



STEP 35 With a small nozzle, apply some royal icing and fix the candy cane sprinkles.



STEP 36 Finally, add a final festive touch by sprinkling with edible gold glitter sparkle.





5 MINUTES WITH ANGELIKA CHWYC

Angelika Chwyc - Multi Awarded Cake Artist



<u>Angelika Chwyć - Sugarart 4</u> Artystyczne dekaracje cukiernicze

One of the most effective products that we can use in confectionery decorations is certainly glitter.

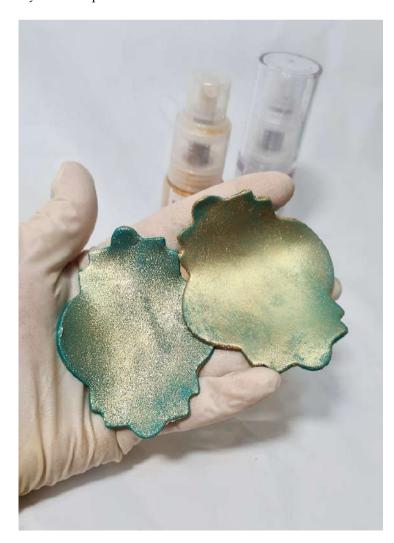
Shimmering gold and silver will perfectly complement matte surfaces by adding a beautiful glow effect. And let's face it, who does not like a bit of glitter and shine?

Based on the mermaid figurine I made, I would like to show you four ways in which I most often use Saracino pump glitter. It is a wonderful product that is so easy to use. It is also available in four colours: gold, silver, red and pink.

Spraying - this is what it is most often used for, and its originality lies in the fact that it sprays dry glitter, which creates a very delicate dry coating. Spraying the dry glitter will beautifully cover specific elements, and we do not have to worry about creating unsightly stains or adding extra moisture to your work. Since glitter sprays and covers very easily, remember to cover the surfaces where you do not plan to put it.



Glitter applied dry - I apply glitter using my fingers. It gives a much more intense look than when it is sprayed. The applied product will give a smooth surface with a more intense shade than when pump sprayed. If I want a really dense appearance, I sometimes apply the glitter twice. First, I add the glitter into the paste and then I apply a sprayed layer of the product



Glitter mixed with clear alcohol and water - after mixing the glitter with a little water and clear alcohol, we create a liquid paint that can be applied using brushes. The coated element will have a smooth finish and look like metallic paint.



of Cohe get

Glitter mixed with cake gel – this happens to be one of my favourite combinations because I often decorate my figurines using this technique. I use it to create jewellery pieces. This combination creates a thick consistency that allows me to make glitter patterns. Using this combination, we can create beautiful and slightly convex glitter patterns

To sum up, we have one product here that can be used in various ways and combinations, which gives us endless possibilities in decoration

Together with Saracino, I encourage you to try your own experiments.

Gingerman Christmas Cake





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

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

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

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



DAISY CAKES

You will need

INGREDIENTS:

- 6" cake covered in red Pasta Top on a 10" cake drum also covered with red Pasta Top
- 250g red Pasta Top (pretreated with a little CMC)
- 250g light green Pasta Top (pre-treated with a little CMC)
- 250g white pasta top (pretreated with a little CMC)
- Using Pasta Model mix 140g light skin tone, 50g brown and 15g yellow to make the brown colour for the gingerbread people (this colour will be referred to as brown paste in the tutorial)
- 20g yellow Pasta Model
- 50g white Pasta Model
- Using Pasta Model mix 20g green with 5g brown to make the green for the holly leaves
- 10g red Pasta Model
- 10g black Pasta Model
- Saracino cocoa butter
- Saracino white powder colour
- · Cake gel

EQUIPMENT:

- Rolling pin with guides rings
- Side stripe cutters (or a sharp knife and ruler)
- · Sponge mat
- Paintbrush
- · Sharp knife
- · Small ball tool
- Dresden tool
- Small dotting tool
- · Craft knife
- · Bulbous tool
- Ruler
- Small heart plunger cutter
- Teardop shape cutter (approximately 3cm)
- Small circle cutter (approximately 1cm)
- Heart cutter (approximately 3.5cm)
- Small holly leaf cutter (approximately 18mm-20mm)



























STEP 1 Cover a 6" x 4" deep cake and a 10" round cake drum in red Pasta Top. Leave to dry and fix the cake to the board using royal icing or ganache.



STEP 2 Roll red, green and white Pasta Top (pre-treated with CMC) using guides to ensure paste is all the same thickness. Cut stripes of different thicknesses using side stripe cutters.

Tip: When you have cut them if you leave them on a sponge mat to dry for a little while it makes handling them easier.



STEP 3 Start attaching the stripes to the side of the cake using edible glue. Try to vary the colour and width as you attach them. Cut off excess from top using a sharp knife.



STEP 4 For the body of the sitting gingerbread man roll 40g of brown paste into an egg shape and flatten slightly in the palm of your hand.



STEP 5 Stand the wider end onto a board and flatten the base slightly.



STEP 6 For the legs roll two 15g balls of brown paste in your hands. Use your thumb and index finger to roll the paste about a third of the way along to create the foot.



STEP 7 Elongate the other end to make the leg, again rolling with your fingers. Do this using both balls.



STEP 8 Use your thumb to press the base of each foot taking care to leave it chunky and not flatten too much.



STEP 9 Using a sharp knife, cut the top end of each leg off at an angle.



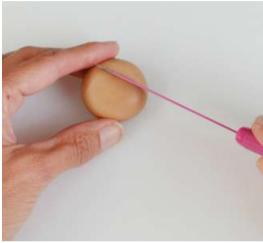
STEP 10 Push each leg onto the body of the gingerbread man securing with edible glue if necessary.



STEP 11 Mark three holes for buttons using a small ball tool.



STEP 12 Fill each hole with a small ball of equal size black paste.



STEP 13 For the head roll a large cherry tomato sized piece of brown paste into a ball and flatten slightly with the palm of your hands. Use a sharp knife to remove approximately a third of the top of the head (this is where the hat will sit)



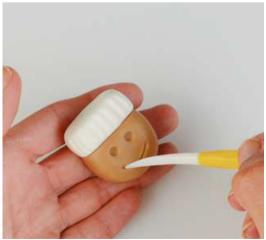
STEP 14 Roll a small cherry tomato size piece of white paste into a sausage about the same length as the top of the gingerbread man's head and press on with your fingers.



STEP 15 Use the thin end of a Dresden tool to make lines around this band.



STEP 16 Use a small ball tool to make two STEP 17 Mark on a smile using the thin indents for eyes.



end of the Dresden tool.



STEP 18 With the wide end of the Dresden tool, push into the middle of the smile and pull down slightly.



STEP 19 Use a small dotting tool to mark dimples on each end of the smile.



STEP 20 Add a little red ball of paste for the nose and two further little black balls for the eyes.



STEP 21 For the top of the hat roll a cherry tomato sized piece of white paste into an egg shape and flatten slightly.



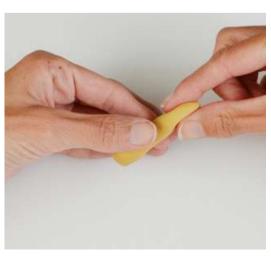
STEP 22 Push onto the band of the hat and use your fingers to create a bumpy look.



STEP 23 Stick the head onto the body using edible glue (a cocktail stick can be used here for support if necessary).



STEP 24 Mix 5g of the brown paste used for the gingerbread man with 5g of yellow paste to make a new colour for the wooden spoon. Roll into a ball. Use your fingers to roll the middle of the ball creating a sort of bone shape.



STEP 25 Flatten one end between your thumb and index finger to create the motion spoon, lengthening and flattening the other bigger. end to make the handle.



STEP 26 Use a ball tool in a circular motion on the spoon end to make it bigger.



STEP 27 For the arms roll two large marble sized balls of brown paste. Roll each one at one end so you have an arm and a larger hand on the end.



STEP 28 Flatten the hand gently between your fingers.



STEP 29 Use a sharp knife to cut the top of each arm diagonally.



STEP 30 Roll out a small piece of white paste and cut a wiggly line using a craft knife. Lay this piece over the end of the spoon.



STEP 31 Attach the spoon to the gingerbread man's tummy using edible glue.



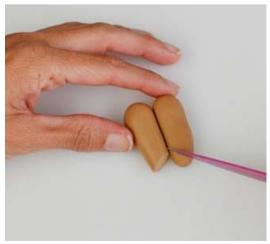
STEP 32 Wrap the arms around the body and spoon securing with edible glue if needed.



STEP 33 For the standing gingerbread lady roll two large marble sized pieces of brown paste and use your hands to roll one end of each.



STEP 34 Gently flatten onto the board with the palm of your hands.



STEP 35 Place them next to each other and cut a v-shape using a sharp knife.



STEP 36 Take a cherry tomato sized piece of brown paste and roll one end at an angle to create an egg shape.



STEP 37 Lay this at the top of the legs on the board and flatten the shape with your hands to create the body of the gingerbread lady.



STEP 38 Take a small sausage of red paste and roll with a rolling pin. Use a bulbous tool in little rocking motions to create the frilly edge of the apron.



STEP 39 Lay this over the legs and use a sharp knife to remove the excess by cutting at an angle.



STEP 40 Fix the legs onto the body using edible glue if necessary.



STEP 41 For the head roll a cherry tomato STEP 42 Check that the overall height is size ball of brown paste and flatten slightly about 4" as this is the depth of the cake. with fingers on the board.





STEP 43 Make two small indents for eyes using the small ball tool and fill with black paste balls as before. Add a small red nose.



STEP 44 Use the thin end of the Dresden tool to draw on a smile and a dotting tool to mark on dimples.



STEP 45 Use the larger end of the dresden tool to widen the centre of the mouth slightly by pulling downwards gently.



STEP 46 Use edible glue to attach the gingerbread lady to the front right hand side of the cake. The paste should still be soft enough to model her slightly if need be.



STEP 47 To make the bowl roll a small cherry tomato sized ball of white paste and flatten on the board. Cut in half horizontally.



STEP 48 Roll a small piece of red paste thinly and using a small heart plunger cutter, cut out a red heart and place on the front of the bowl



STEP 49 Mix a large marble sized piece of gingerbread man brown paste with a small piece of yellow paste to make the mixture for the bowl. Push onto the top of the bowl using the larger end of the Dresden tool to add texture.



STEP 50 Use edible glue to fix the bowl to STEP 51 To make the arms roll two the gingerbread lady's tummy.

STEP 50 Use edible glue to fix the bowl to STEP 51 To make the arms roll two marble sized pieces of brown paste.



STEP 51 To make the arms roll two marble sized pieces of brown paste. Roll one between the thumb and index finger to create a hand. Repeat for the second arm.



STEP 52 Slightly flatten each hand between your thumb and index finger. Elongate each arm slightly thinning out the narrow end so it fits neatly onto the gingerbread lady.



STEP 53 Use edible glue to secure the arms. Wrap each arm around the bowl.



STEP 54 Roll a piece of dark green paste and cut six teardrop shapes.



STEP 55 Using a small circle cutter cut away a jagged edge for the holly.



STEP 56 Mark on lines using a Dresden tool



STEP 57 Pinch the wider end together to shape the leaf.



STEP 58 Roll 9 small balls of red paste for the berries.



STEP 59 Roll a piece of brown paste and cut out two hearts.



STEP 60 Cut a further four little holly leaves using a small holly cutter.



STEP 61 Attach the holly, berries, and gingerbread hearts using edible glue. Attach the gingerbread man to the top of the cake.



STEP 62 Add two small holly leaves and three little balls of red paste to the hat of the gingerbread man and to the gingerbread lady's head.



STEP 63 Melt a little cocoa butter over a gentle heat (on a plate resting on a cup of boiling water) and add white powder colour. Use a fine brush to paint details onto the heart cookies, wiggly lines onto the gingerbread man and lady and finally a dot on each eye to highlight.

ITALY INTERNATIONAL CAKE SHOW

BEST IN SHOW WINNER



Arianna Sperandio, this year's 'Best in Show' winner at Italy International Cake Show tells us about her cake journey.

rianna Speriando is a cake artists who won 'Best in Show' award at the show in Italy.

We were lucky to be able to have a

We were lucky to be able to have a little chat with such an amazing and talented artists, Arianna is.

We also would like to congratulate Arianna on such an amazing award and wishing more successes in her life.

CONGRATULATIONS

Q: How did you begin your journey as a cake/sugarcraft artist? Is this your sole career?

I am always surprised to notice that in life there are seemingly accidental moments and events that direct you to occasions that you would never have spontaneously thought of, but that you immediately feel that they will be part of your future and your heart.

For cake design it was like that for me. My sister asked me to make a sugar paste cake for her birthday. I didn't even know what it was, but I really like challenges and I haven't pulled back. I made her one of the most hideous cakes I've ever seen. But I don't know why I fell in love with that material and started trying again. My first official commission was a blue Boeing F / A-18 Hornet. It was beautiful. I never stopped.

Cake design is not my only job, I am also an advertising graphic designer, together with my husband I manage a training school that organizes arts and craft courses, and I am the referent of FIPGC Cake Design in the Umbria region. In my free time I like to paint and work with clay.

Q: Do you specialise in a specific kind of cake art? E.g. Modelling, sculpted cakes, wedding etc?

I like to explore many different techniques, each embodying a beautiful journey made of challenges, failures, successes and emotions. I try never to limit myself to the use of a single technique or to the creation of a single kind of cake.

For the moment I specialise in modelling, sculpted cakes and painting, but I am also specialising in royal icing, realistic flowers and the use of wafer paper. For me the challenge is always open, whatever it contains.

Q: Is this your first time entering Italy International Cake Show?

Yes, it's my first time. It was exciting to be part of such an event. Seeing so many cake designers like me, passionate about their work, getting involved and showing everyone their talent is an unmissable spectacle.

Although it was a competition, there was an atmosphere of solidarity and friendship in the air,

of the desire to get to know each other and share a beautiful event together. This was the fantastic atmosphere of the Italy International Cake Show.

Q: Have you won any other awards?

It's been a short time since I launched into the world of competitions, but I've already received a lot of satisfaction. In 2020 I won the gold medal at the FIPGC Italian Cake Design Championships. Also in 2020 I came fourth in the "Dante International Contest" organized by Catia Guida.

In 2021 I won the award for best promotional video for Cerart Milano in the collaboration "Homage Painting to Elizabeth Taylor", also organized by Catia Guida and I won the silver medal at the International Contest "Tell me a story" organized by the FIPGC.

The Best in Show at the Italy International Cake Show 2021 was my latest award.

Q: What made you want to enter?

It is not long that the drive and the desire to get involved, the desire to share my work and my passion with others, the images that come from my imagination and my hands was born in me.

For a long time I worked silently in my small workshop, creating works that I have never been able to share with the world, partly because of my solitary nature, partly because of my shyness.

But then I told myself that there is nothing to be afraid of and things that come from the heart must be shared, otherwise they only live halfway.

For this reason, I decided to sign up for several contests, including the Italy International Cake Show.

I want to bring my works to life through the eyes and emotions of others, always different, always unique. I think it's the best way to honour what I do.

Q: What category did you enter and what was your piece? Which Saracino products did you use?

I participated in the Modelling Sugar Art category. My work is called "Magic in the head".

The protagonist is a character with ambiguous sexuality, there are those who see him as a boy and some as a girl. I liked the fact of leaving the task of deciding the identity to the imagination of others. He is absorbed in his own thoughts, in his own world made up of images, stories and emotions that intertwine with one another, creating what for me is the magic of creativity and imagination.

The input can come from a book you are reading, like the one our character has in his hands, or the opposite can happen, the input comes from other sources and then the stories are fixed through writing. I also deliberately left this passage in ambiguity: the character may be reading the book, or he may be writing it. To each the interpretation.





Arianna Sperandio SUGAR ART



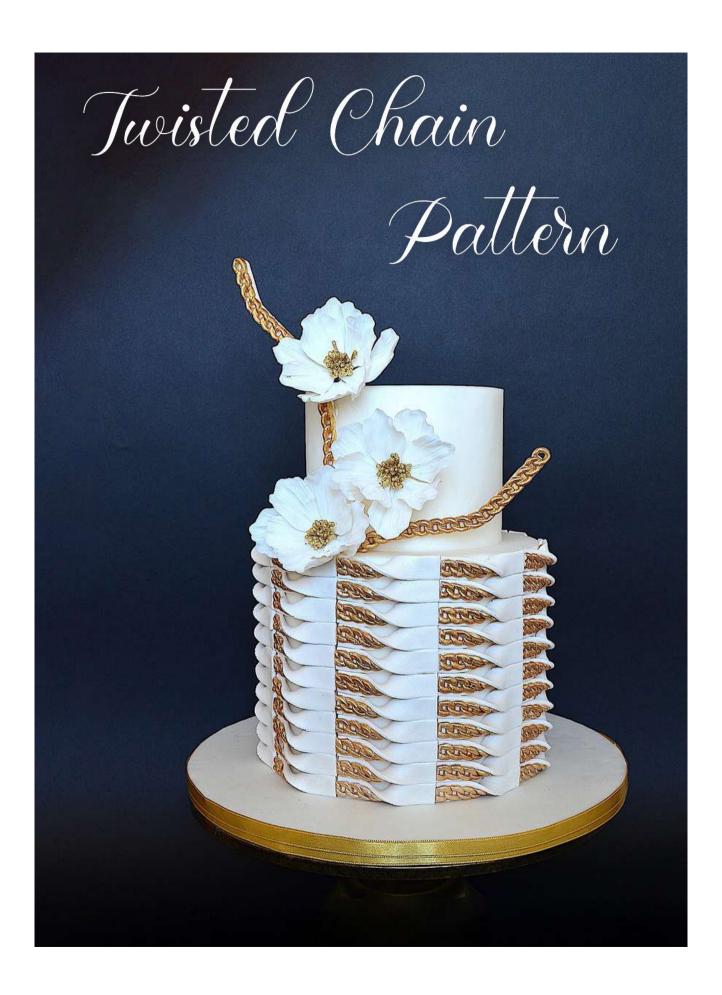












CAKE DESIGNER Ralitsa Kamburova

My name is Ralitsa Kamburova and I am from Varna, Bulgaria.

I started cake decorating five years ago with no artistic background. For the past five years I learnt a lot, improved my skills and found my style. I have a passion for all textures and textured cakes.

In 2016 one of my cakes was chosen for the cover of Cake Central magazine. I have made tutorials for Cake Masters magazine, American Cake Decorating magazine and Cake Decorating Heaven magazine. In 2018 my cake was a finalist at the Satin Ice and American Cake Decorating Cover star competition and achieved second place.

My biggest success came this year winning both of my Categories in Cake International on screen – 'Wedding Cake of three or more tiers' and 'Colourful Wedding Cake of three or more tiers'. My white wedding cake not only won the category but also won the 'Best in Show' audience vote.



DELICE

The Chart of Particular of Par

STEP 1 Cover your cakes using the white Pasta Top.

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

You will need

INGREDIENTS:

- Saracino white sugarpaste Pasta Top
- Saracino white flower paste –
 Pasta Bouquet
- Saracino gold spray powder
- Airbrush mother of pearl liquid colour
- Cake gel
- Lemon extract or few drops of clear alcohol

EOUIPMENT:

- Chain mould
- · Cutting wheel
- Ruler
- Tailor's measuring tape or piece of ribbon
- Rolling pin with spacers
- Exacto knife
- Clean brushes
- Fondant smoother
- 18 gauge wire
- Airbrush











STEP 2 Stack the cake and measure the diameter of your bottom tier with a piece of ribbon or tailor's measure.



STEP 3 Now you can calculate how long each piece will be in order to finish the design seamless. For example: If the circumference of the cake is 60cm, one section will be 6cm and you will have 10 sections.



STEP 4 Using a chain mould make a few lengths of chain. Bear in mind you cannot finish the design all at once because the pieces of fondant will dry out too much and it is possible they could break or tear. You can make 25-30 pieces each time, place them on the cake and repeat until the design is finished.



STEP 5 Roll some Saracino pasta top and cut some strips.



STEP 6 Leave them for about 30 min to dry a little bit.



STEP 7 For this cake we need to cut the strips to 6cm length. We already have calculated that one section of our design will be 6cm long. You should cut your strips to the length you require.



STEP 8 Leave your strips of fondant aside while you paint the chains in gold.



STEP 9 Use Saracino pump powder gold dust and mix it with some lemon extract or a few drops of clear alcohol.



STEP 10 Paint the chains with the mixture. For a more metallic colour, paint again after the alcohol evaporates. This time you can use the pump powder gold directly onto the chains.



STEP 11 Cut the gold chains to 6cm long pieces. You cut them to your required length.



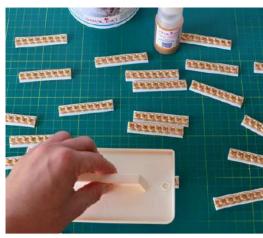
STEP 12 Brush a little bit of edible glue on the white fondant strips and place the fondant chain in the middle of the strip.



STEP 13 Finish all the pieces you have prepared. If you have some longer parts of chain, trim the excess.



STEP 14 Chain must be exactly the length of the fondant strip.



STEP 15 Use a fondant smoother and press each piece slightly over the chain.



STEP 16 Now you have flattened your strips for easier twisting.



STEP 17 Take one piece, approximately find the middle and put your left thumb on top (forefinger at the back) and right forefinger on top (thumb at the back).



STEP 18 Twist in opposite directions until your strip is half chain, half plain.



Continue to twist until you finish all parts you have cut. Remember you may need to prepare more later as we don't want to make too many just in case they dry out.



STEP 20 Start attaching the pieces to the cake. Take one piece and brush the back with edible glue (half plain, half chain) and attach to the cake. Repeat until you finish the first row.



STEP 21 Then start the second row by adding another piece making sure the chains line up from the row below.



STEP 22 Continue until all pieces are placed on the cake.



STEP 23 When you finish all the pieces you have prepared, repeat previous steps until you finish the design.



STEP 24 Your finished bottom tier should look like this.



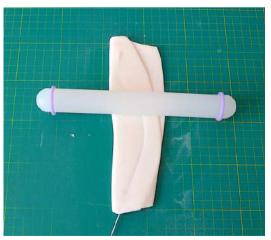
STEP 25 Bend 18-gauge wire to create the chain branches.



STEP 26 Roll some 50:50 mixture of Pasta bouquet and Pasta top or just Pasta top mixed with a little bit of tylo powder.



STEP 27 Brush the wire with some water or edible glue and place it onto the rolled fondant. Fold the fondant over the wire as shown.



STEP 28 Roll over with the rolling pin.

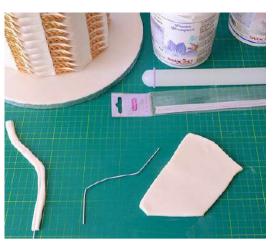


STEP 29 Use your exacto knife and cut along the length of the wire to a width of 1cm.



STEP 30 Now we have one branch.





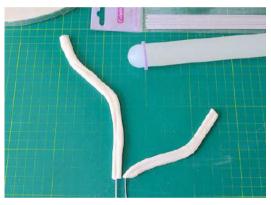
STEP 31 For the second branch using 18 gauge flower wire bend to the shape shown, this part will be shorter than the previous branch. Roll a mixture of pasta top and pasta bouquet or just pasta top mixed with tylo powder.



STEP 32 Brush the wire with some edible glue or water and place it onto the fondant. Fold the fondant over the wire.



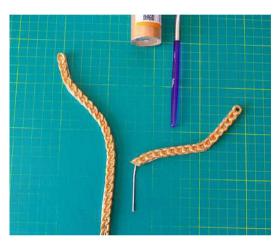
STEP 33 Roll over the fondant with the rolling pin.



the length of the wire again to give yourself a 1cm strip. Now we have the back for our branches.



STEP 34 Using your exacto knife cut along STEP 35 Again, using the chain mould and the Gold pump powder paint two pieces of chain in gold



STEP 36 Brush the branches with some edible glue and place the chain over the wired strip of fondant. Leave to dry overnight.



STEP 37 Prepare your airbrush and Saracino liquid airbrush mother of pearl food colour to add some shimmer to your cake.



STEP 38 Try to avoid overspray onto the gold chain as the gold colour may change.



STEP 39 Place the chain branches and arrange some flowers of your choice. TIP – If you are inserting flower wires into your cake you should always use a flower pick or something similar.





how it is done
by <u>Sugar Sugar by Smiley</u>





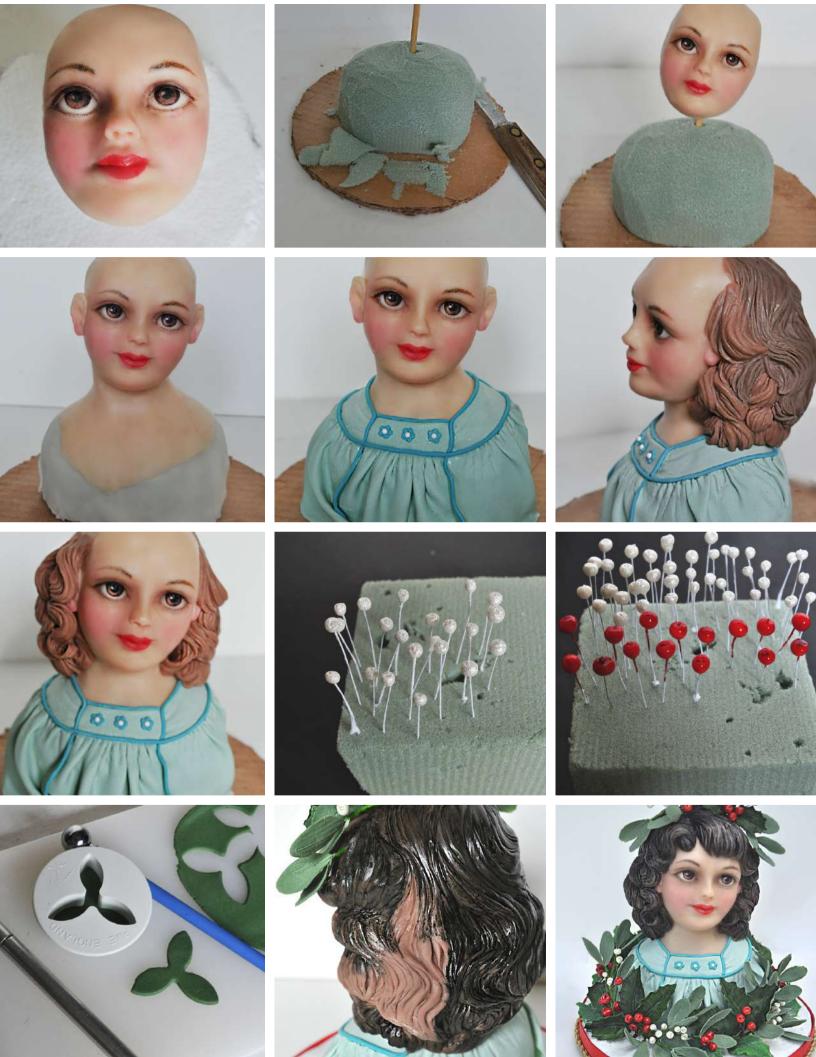














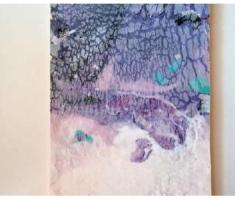


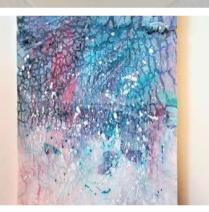
how it is done by <u>Torty Leiko</u>



























DID YOU ENTER CAKE INTERNATIONAL

CAKE COMPETITION 2021?



DID YOU USE SARACINO PRODUCTS?

WE WANT TO FEATURE YOUR CAKE IN OUR 'We Love Pastry' MAGAZINE

If you did please email the following to info@saracinodolci.co.uk

- High quality images of your cake (NO LOGO)
- Picture of you if you wish to be featured with the picture of your cake
- Tell us what award you achieved
- Links to your social media
- Tell us which Saracino products you used

The deadline to send all the above is **10th December 2021.**Make sure you share this with your friends so nobody misses out on this opportunity



In next months issue

@saracinodolci







coming



soon

New look. Tutorials. News from our visit to Cake International and much more

Find out where you can purchase Saracino products





Become a Reseller

CLICK HERE