

We Love pastry

Cake International 2021

WE WERE THERE
AND LOVED IT

Best In Show Winner

AN INTERVIEW WITH
SARAH CARR

Are You Ready For Pasta Top?

SUGARPASTE THAT WILL
NEVER LET YOU DOWN

Cake & Coffee

CLAUDIA KAPERS SHARES
HER STORY WITH US

It Can be You

WIN HAMPER OF
SARACINO GOODIES
WORTH £50!



10

Exclusive Tutorials

DETAILED AND EASY TO
FOLLOW





PAOLO ZOLLA
DIRECTOR



In an essay called “Small Moral Talks”, GIACOMO LEOPARDI, one of the greatest Italian poets of the nineteenth century, expressed his reflections over the meaning of happiness through an imaginary meeting between an almanac seller and a passer-by:

Almanac seller: “Almanacs, new almanacs for sale. Do you need an almanac, sir?”

Passer-by: “Are those almanacs for the new year?”

Almanac seller: “Indeed they are, sir”

Passer-by: “Do you think this new year will be happy?”

Almanac seller: “Yes I do”

Passer-by: “Just like this past year?”

Almanac seller: “Happier, it will be happier than last year!”

Passer-by: “Just like next year then?”

Almanac seller: “No, it will be happier even than next year, sir!”

Here are our best wishes for 2022: we wish and hope that the Almanac seller was right and that 2022 will be way better and a happier year for us all than 2020 and 2021.

The pandemic is slowly coming to an end and normal life is fast approaching. We all have endured this couple of years differently, but united, and I believe that we all need to be grateful to the millions of citizens around the world who have decided to get vaccinated and have shown a great sense of collective and individual responsibility.

Thanks to these people, we at Saracino are getting back to our normal routine by attending International Cake Design fairs, organizing classes, demonstrations and meeting again with our beloved customers. Meeting you in person, it was, and it still is our greatest joy!

Last but not least we are finally motivated to experiment and to promote brand new products!

GRAZIE – thank you!





SYLWIA PRICE
EDITOR

the
BEST
IS YET TO
COME
HAPPY NEW
YEAR
2022

I hope everyone had a lovely holiday season, and as we all start a fresh New Year, I wanted to send you very happy New Year's wishes from everyone here at Saracino. We truly hope 2022 will be a fantastic year for you all.

There are always the New Year resolutions which are usually broken before we even reach February, but we all need to start somewhere! Once again, I will resolve to eat less, do more exercise, relax more often and try to master my fear of flying so I can travel more. Well, my year starts now.

Most of the time a New Year's resolution is about cutting back on things. This is not the case with our 'We Love Pastry' magazine. We may be able to reduce our coffee and biscuit intake while designing each issue, but we promise we want to give you more, create more content in the magazine and simply have fun. Our aim is to keep you entertained and provide an even better magazine than last year. Watch this space as there will be more and more to see each month.

In this issue you need to check out beautiful tutorials created by artists from around the globe. There is incredible work from each of them and they all try to share their knowledge and experience with you. And of course, as always this is totally free for you to download.

Everyone will find something for themselves. Don't forget to share your creations with us if you have given a tutorial a go! We love seeing your attempts.

You can read all about our November trip to Cake International Show in Birmingham, meet the team that ran the demonstrations at the stand (we thank you all as it could not be done without your smiles and enthusiasm) and you will also meet the 'Best in Show' winner Sarah Carr.

We hope you enjoyed 'We love Pastry' in 2021. We love this industry and I hope it shows on the pages of our magazine and on our Socials. Have a great 2022 all!

Sylwia

CONTACT US

SARACINO ITALY

info@saracinogelati.com

SARACINO UK

info@saracinodolci.co.uk

SARACINO USA

Saracino.usa@gmail.com

SARACINO SPAIN

espana@saracinogelati.com

SARACINO FRANCE

france@saracinogelati.com

SARACINO GERMANY

info@saracinodolci.de

SARACINO POLAND

saracino@wp.pl

SARACINO GREECE

gtrevisan@tebegreece.com



SUBSCRIBE ONLINE

www.saracinodolci.co.uk - ENGLISH

www.saracinodolci.com - ITALIAN

CONTRIBUTORS

Anna Taylor Dillon, Angelique Van Veenendaal, Romina Novellino, Anna Astashkina, Ralitsa Kamburova, Catia Guida, Carla Rodrigues, Mary Presicci, Carolin Moldashel, Jennifer Golton

WE LOVE PASTRY

JANUARY 2022 ISSUE

CONTENTS

TUTORIALS

06 Benji - The Dog by Anna Taylor Dillon

16 Art Deco Wedding Cake by Angelique Van Veenendaal

26 Countdown Girl by Romina Novellino

36 Ruffles and Bas Relief by Anna Astashkina



44 Romantic Beauty by Ralitsa Kamburova

62 Art Deco Sophistication by Catia Guida

74 Party Girl by Carla Rodrigues

82 Mini Tutorial by Mary Presicci

90 Cake Covering Technique Tips and Tricks by Carolin Moldaschel

100 New Year Elf by Jennifer Golton



74



86



62



100



16

NEWS

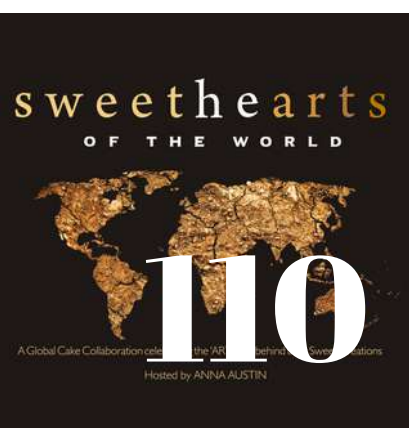
- 15 Check out which paste is most suitable for your next project
- 24 Meet December's winners and WIN Saracino products
- 34 Read With Cake - an interview with Maria Lechel
- 50 Cake International 2021 - Check out what was happening
- 53 An interview with the charity hamper winner - Zoe Campbell
- 70 Meet Sarah Carr - Best In Show Winner 2021



50



70



110

- 86 Cake & Coffee - Claudia Kapers' cake story
- 95 Pasta Top - all you need to know about our sugarpaste
- 98 Meet the winner of Saracino Community Group competition Deborah Edwards
- 105 Links To All Saracino 'We Love Pastry' Issues 2021
- 106 You made these - and we love them - inspirations that cannot be missed
- 110 Sweethearts Of The World - Collaboration by Anna Austin
- 118 Where to buy Saracino - check out where to find Saracino in your country

Benji - the dog



What you need:



CAKE DESIGNER
Anna Taylor Dillon

Hi my name is Anna Taylor Dillon and I am based in Glasgow, Scotland.

I have won several awards at Cake International, The Cake and Bake Show, The Ideal Home Show and Scot Hot. Also judged local baking competitions and gave live online tutorials on baking for the local community during Covid 19 lockdowns.

Then came the baking!! I wasn't very good at baking to begin with, but I did not let this get the better of me. Practice and more practice and changing recipes to get a better end result in what I baked until I felt I had mastered baking. I was quite happy with baking for a long time until I tried to use fondant icing to decorate. Since then, I have never looked back.

I am a self-taught baker and cake decorator, and I combined the two passions. I love to try different mediums to get different results and I always take joy in creating funny caricatures and busts of people. I have used different products but prefer Saracino due to their versatility and adaptability to create different shapes and textures.

The Saracino modelling paste range has given me more scope to push boundaries and widen horizons of creativity.



INGREDIENTS

- Saracino white Pasta Top
- Saracino white Modelling Chocolate
- Saracino Pasta Model : White, tiffany & brown
- Saracino gel colours : Black, brown, light skin, orange & pink
- Saracino Liquid Shiny - Confectioners glaze
- Saracino silver glitter
- Cake gel
- Madiera 6 inch sponge cakes x5
- Vanilla buttercream
- Rice Krispie Treat (RKT)
- White chocolate ganache
- MODELLING MIX : - Using Ratio 3:7 - 3% Saracino white modelling chocolate to 7% Saracino white Pasta Model

EQUIPMENT

- 16 inch cake board
- 12 inch long x 6mm dia. threaded rod
- 2 x 6mm Washers and Nuts
- Aluminium foil tape
- 1 x 13mm cake straw
- Number cutters
- Cellophane / Cling film
- Ball tool (different sizes)
- Modelling tools
- 1 x 20 gauge florist wire
- Artists brushes
- Rolling pins
- Paint palette
- Knives
- Pallete knives



Liquid Shiny - edible medium that gives a shiny effect to your creations





STEP 1 Drill a 6mm dia. hole in the cake board (off centered). On the underside hollow the board out to halfway to give room for the washer and nut to fit in. Place your threaded rod in the hole and secure with the nuts and washers. Cover the top nut and washer with aluminium foil tape then place the cake straw onto the threaded rod. Cover the board with Pasta Top.



STEP 4 Make your RKT mix and shape into a dogs head, set aside and leave to harden.



STEP 2 Cover the cake board with cling film. Stack and fill the sponges. Once stacked carve the cake to shape as shown.



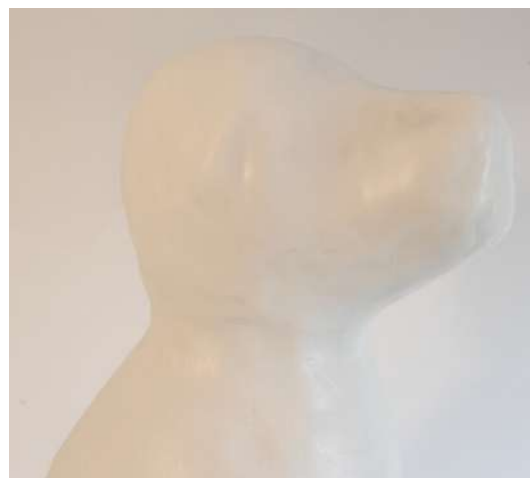
STEP 5 Use RKT to form a neck. Make a hole in the underside of the RKT head and place onto the top of the cake.



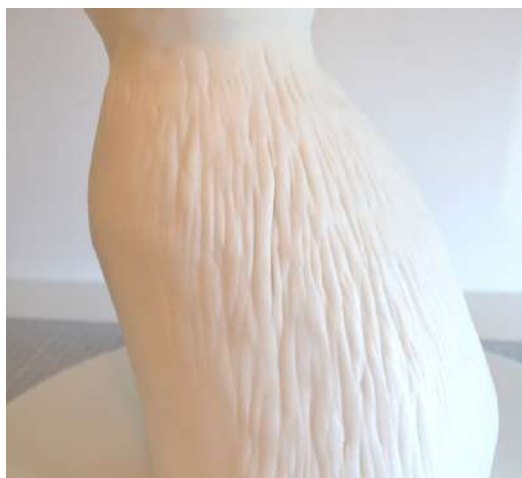
STEP 3 Cover the carved sponge with white chocolate ganache and leave to set. Add some softened marshmallow to the top of the support rod. This helps to secure the head.



STEP 6 Cover the head with white chocolate ganache, leave to set then give the cake a second coat of the ganache. Let this set and smooth down with a heated palette knife.



STEP 7 Roll 1kg of white Pasta Top and cover the head and body. Smoothing as you go.



STEP 8 Start marking hair like strands with a Dresden tool and continue till you have covered the body.



STEP 9 Using the 3:7 ratio modelling mix, roll the back legs to shape.



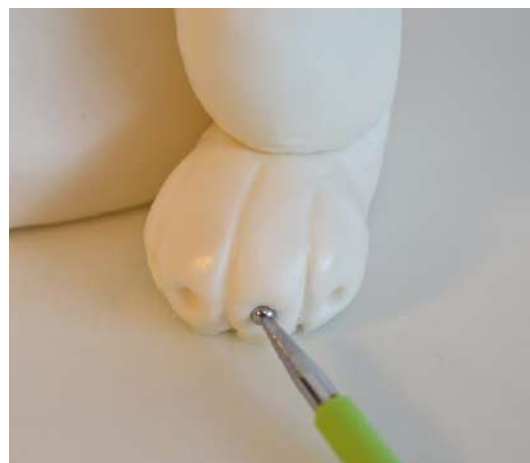
STEP 10 Bend to form the foot and smooth the thigh using your palm.



STEP 11 Attach the back leg to the body with edible glue and blend the joints.



STEP 12 Shape the foot and toes.



STEP 13 Using a ball tool make indents for the nails.



STEP 14 Roll small teardrop shapes and fix the nails.



STEP 15 Mark fine hair details onto the feet.



STEP 16 Mark fine hair details onto the legs.



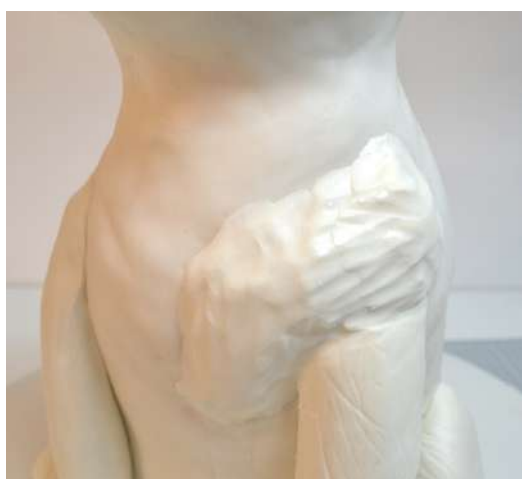
STEP 17 Roll the front legs to shape using the 3:7 modelling mix.



STEP 18 Place where the leg is to be fixed to measure length and cut off the excess to an angle.



STEP 19 Attach the leg and smooth the joint.



STEP 20 Add additional paste at the joint and over the chest and blend.



STEP 21 Smooth using spatula, modelling tools or fingers.



STEP 22 Continue adding additional paste to form the chest shape.



STEP 23 Roll more of the paste and use this for the bottom lip. Attach and blend in. Press in the neck shape.



STEP 24 To make the top lips, roll more of the paste and attach to either side.



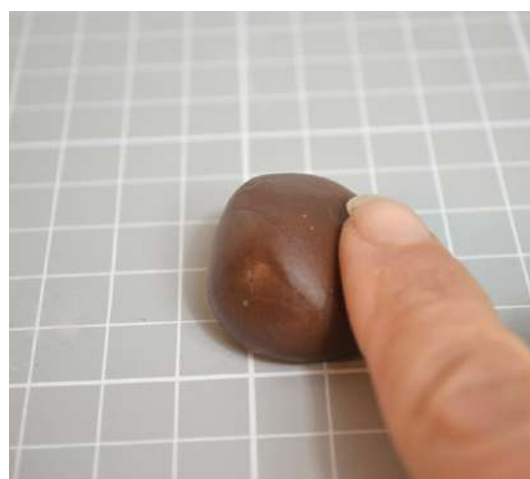
STEP 25 Smooth out the joints after each addition. Add more to achieve the required shape.



STEP 26 Form both sides to look like this.



STEP 27 For the nose roll a 1" ball of brown Pasta Model.



STEP 28 Shape and flatten with your finger.



STEP 29 Using a ball tool make the nostrils and shape them with Dresden tool.



STEP 30 Attach the nose and add additional paste mix to build up the area around the nose.



STEP 31 Roll a long piece and add around the nose.



STEP 32 Smooth to blend in.



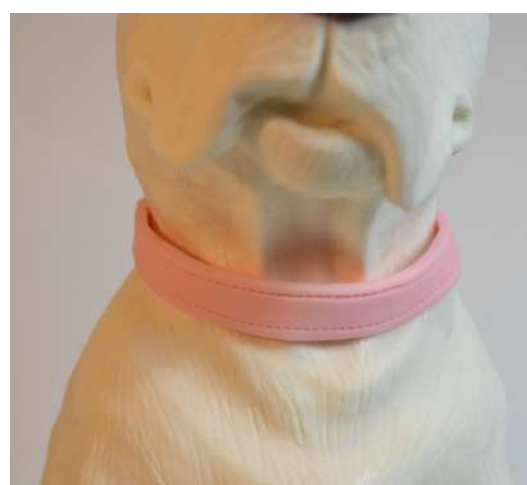
STEP 33 Lift the lip using the Dresden tool. Add hair effects to all the remaining surfaces.



STEP 34 Roll the tail and cut to size in proportion to the body. Curve the tail and leave to set.



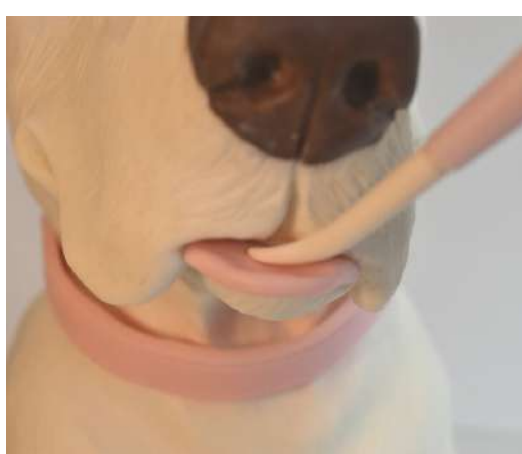
STEP 35 Using the pink Pasta Model, roll and cut using a ribbon cutter. Create stitching along both edges of the collar.



STEP 36 Cut to size and fix the collar around the neck.



STEP 37 For the tongue roll pink Pasta Model and cut to fit into the mouth.



STEP 38 Place the tongue into position and secure by pressing down. Model into the desired shape.



STEP 39 Attach the tail into position with edible glue, add fur texture and leave to set.



STEP 40 Using light skin tone gel colour diluted with water start painting the base coat and build up to a darker shade to the middle of the back.



STEP 41 Using black gel colour paint patches to give your trio colour. Remember to blot to give a matt finish.



STEP 42 With a darker shade of diluted pink gel colour paint the tongue and collar.



STEP 43 Use brown and black gel colours to paint around the nose and upper lip. Also the bottom lip and corners of the mouth. Use Saracino Liquid Shiny to give the gloss effect.



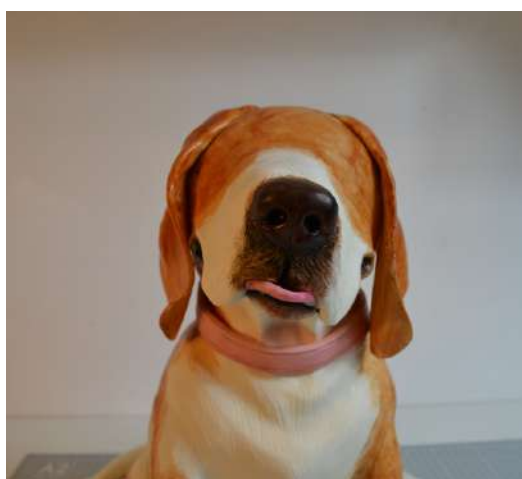
STEP 44 For the ears roll the model mix to around 2-3mm in thickness. Shape into an ear shape and add hair texture. Fold over the top edge.



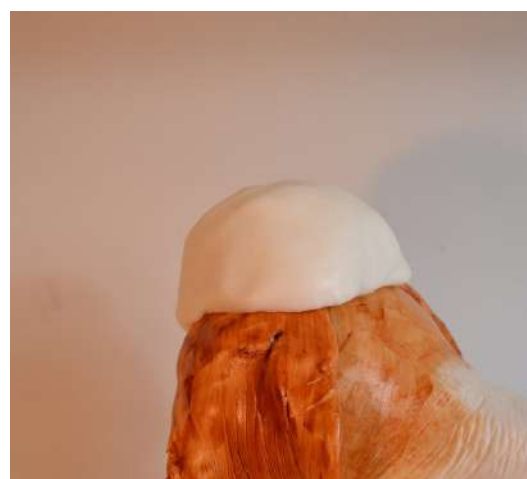
STEP 45 Fix in place with edible glue and push in the back edge to add form.



STEP 46 Once in place curl up the edge to resemble real ears and give movement. Allow to set.



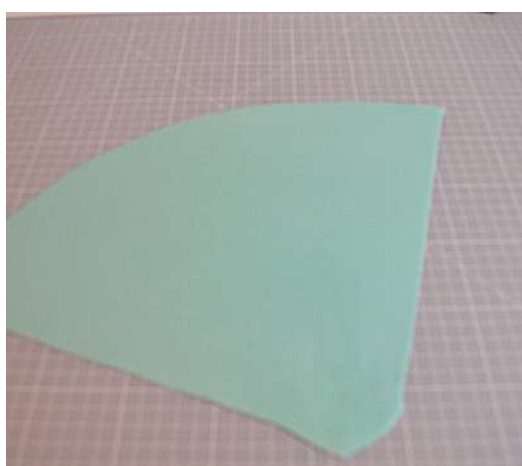
STEP 47 Colour the ears using the light skin gel colour starting from a light dilution and finishing with a dark solution.



STEP 48 To give some extra support for the hat, place an additional 200g of Pasta Top onto the top of the head.



STEP 49 For the hat use 250g of tiffany Pasta Model.



STEP 50 Roll to a quadrant shape.



STEP 51 Wrap around the head with the narrow end at the top. Secure and smooth down. Allow the tip to droop over.



STEP 52 Roughly roll some modelling mix keeping it slightly rounded for the fur trim.



STEP 53 Fix this in place with edible glue.



STEP 54 Using a small pair of scissors, snip to give a fur effect around the whole of the white band.



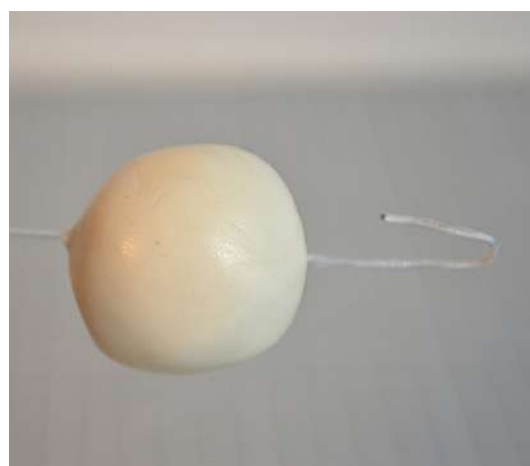
STEP 55 Roll white Pasta Model and use cutters to cut out 2022 and let them dry.



STEP 56 When the numbers are set place silver glitter onto a plate. Using edible glue coat the numbers and then dip them onto the glitter. Leave to dry.



STEP 57 Push the snipped fur parts up to give a more luxurious effect. Fix the numbers onto the hat with edible glue.



STEP 58 Using a gauge 22 flower wire bend and coat the end with edible glue. Thread through a 1" round ball of the modelling mix.



STEP 59 Use a small pair of scissors create the fur effect for the pom pom.



STEP 60 Dip the other end of the flower wire into edible glue and push into the tip of the hat. Smooth any joints.



STEP 61 For the snow leave some paste out to harden for a couple of days, covered with a tea towel. Then put it in a food processor to blitz down to create the snow.



STEP 62 Ready snow! Cover the cake board with edible glue and add the snow.



TA DA! Benji is ready.

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



Art Deco Wedding Cake



What you need:

INGREDIENTS

- Saracino black Pasta Top
- Saracino black & white Pasta Model
- Brown gel colour
- Bronze and pearl powder colour
- Powder colour: brown, peach & red
- Small pearls
- One bigger pearl
- Cake gel
- Three square cakes or dummies of different size
- Ganache and filling
- Cornflour for dusting
- Clear alcohol

EQUIPMENT

- Edible pen black
- Feather moulds
- Pearl mould
- Wooden skewers x4
- Sharp knife
- Smoothers
- Tools
- Stencil art deco pattern
- Crisco / Trex
- Brushes
- Cake drum
- Cakeboards
- Ribbon
- Colourshaper
- Dowels
- Silicone Brush



CAKE DESIGNER

Angelique Van Veenendaal

Hi, my name is Angelique and I live and work in Houten, Netherlands.

In 2013 I experienced cake decorating for the first time and the passion started. Cake decorating quickly became a new hobby. Since then, I am keen on developing new skills and experimenting with new techniques.

In 2015 I entered my first competition in the Netherlands and won 1st prize. My creations have won several Gold and Silver awards in competitions such as 'Cake&Bake' Netherlands, 'Cake&Bake' Essen, and Cake International, Birmingham.

In September 2018 started her own cake decorating business.



Cake Garden CAKEDESIGN



STEP 1 You will need black Pasta Top, a drum and two cake boards



STEP 2 Fill your cakes and cover with ganache. Allow to chill. When the cakes are cooled enough, cover your cakes with the black Pasta Model.



STEP 3 Push the fondant from the middle of the sides of the cake to the corners. Use your smoother to smooth the sides.



STEP 4 Use two smoothers for the corners, move the smoothers up and down pressing towards each other so the excess fondant will be 'cut off' by the smoothers. You will create nice sharp edges this way.



STEP 5 Smooth your cake and sharpen the edges.



STEP 6 Cut away the access fondant from around the base.



STEP 7 Cover the three different sized cakes the same way. Add cakeboards for the top two cakes.



STEP 8 Example for the flapper girl drawing. You can choose any picture or template.



STEP 9 Copy or trace the picture of the flapper girl onto a piece of paper.



STEP 10 Cut out the the flapper girl. Roll a piece of light skin colour Pasta Model to at least 3mm thick. Put some cornflour on the paste. Put the picture on the paste and use a sharp tool to copy the drawing onto the paste.



STEP 11 Use a sharp knife to cut out the outer edge of the flapper girl.



STEP 12 Remove the picture and re-mark the lines.



STEP 13 Cut out the eyes.



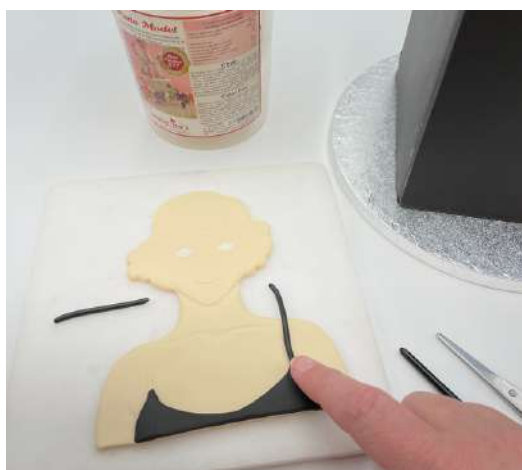
STEP 14 Add some white paste in the eyeholes and flatten.



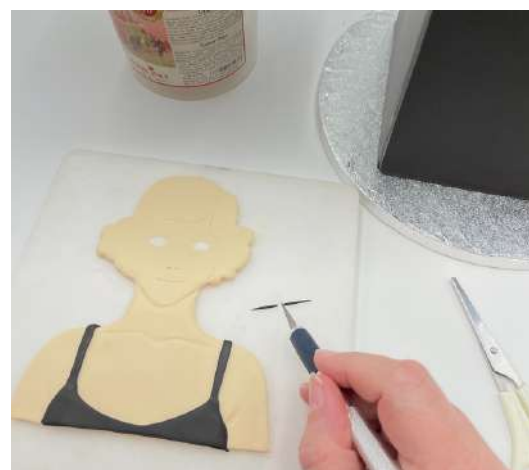
STEP 15 Cut the dress (without straps) out of the paper.



STEP 16 Use the template to cut the dress out of the paste.



STEP 17 Use cake gel to glue the dress onto the body. Add the straps to the dress using some black Pasta Model.



STEP 18 Roll two small eyebrows and fix in place.



STEP 19 For the hair colour white Pasta Model with brown gel colour. Cut out the top of the hair from the paper.



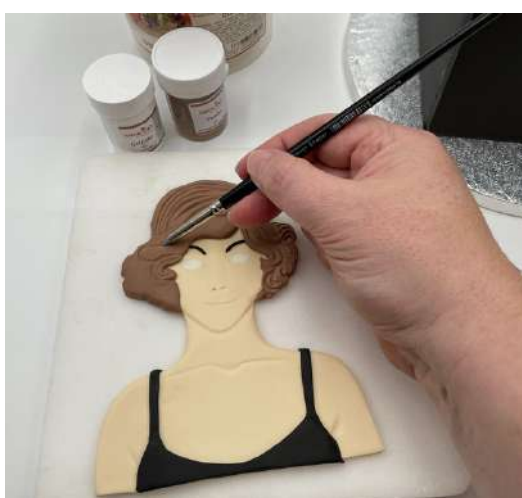
STEP 20 Use the template to cut out the top section of hair.



STEP 21 Glue the top hair onto the head. Use a modelling tool to add hair texture.



STEP 22 Cut out the other two parts of the hair from the paper. Use them as templates to cut the hair out of the brown Pasta Model.



STEP 23 Glue the hair onto the head and add texture.



STEP 24 Use a sharp tool to create a groove in the brown paste where the headband will be.



STEP 25 Roll black Pasta Model thinly and add for the hairband. Cut to length.



STEP 26 Dilute a little brown powder colour in clear alcohol.



STEP 27 You will need just a little bit of dust and a lot of alcohol. Paint thin layers each time, just to be sure the eyeshadow isn't too dark at once. Use the picture of the flapper girl as an example.



STEP 28 Add the iris with the brown paint.



STEP 29 Use an edible black pen to create the eyelashes (straight line). You can also use a little bit of black paste to create them if you prefer.



STEP 30 Use some peach powder colour mixed with clear alcohol to define the nose lines, repeat this over and over again until it is the right shade and colour.



STEP 31 Use the peach dust colour to paint the base of the lips.



STEP 32 Use the peach dust (without diluting in alcohol) to dust the body, cheeks, neck and arms.



STEP 33 Use a red powder mixed with alcohol to paint the lips.



STEP 34 Use a dark brown powder (without alcohol) to dust the hair. When ready leave the flapper girl to dry for a while.



STEP 35 Put Crisco / Trex on the whole side of the largest cake and put your stencil on it (repeat this on every side of the cake).



STEP 36 Use the bronze powder (without alcohol) to dust the pattern onto the cake (repeat this on every side of the cake). When one side is ready clean the stencil before using it on the next side.



STEP 37 Use brown Pasta Model and a pearl mould to create pearls.



STEP 38 Use cake gel to fix the pearls onto the edges of the cake (repeat for every side of the cake).



STEP 39 Mix bronze powder with clear alcohol and paint the pearls on the cake.



STEP 40 Use a feather mould to make a small feather for the band. Fix and add a small pearl at the base. Every side has pearls so you will see two sets of pearls on each edge. Put this cake in the refrigerator.



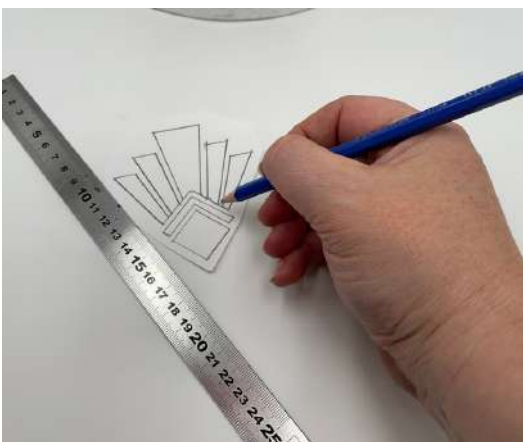
STEP 41 For the middle tier we are going to create a textured look. The cake is already covered with fondant. Roll a thin layer of black Pasta Model. Use a silicone brush to create the texture. Glue this onto each side of the cake. Cut off the excess paste when glued on the cake.



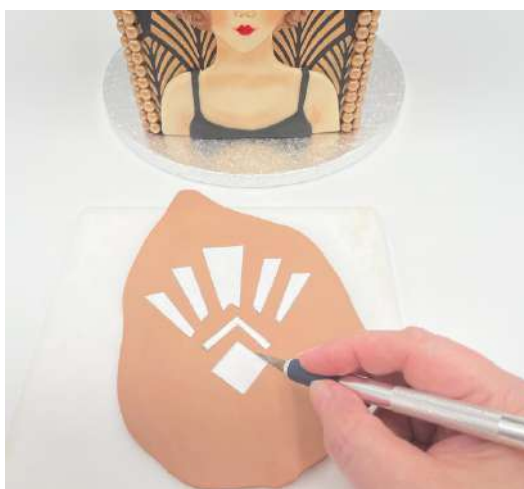
STEP 42 Place the middle cake and the top cake onto the bottom cake. Don't forget to add dowels in your cakes. Add brown pearls onto the corners of the second layer.



STEP 43 Paint the pearls with the bronze paint mix.



STEP 44 Draw, print or trace an art deco element to use on the top cake. Cut this out of the paper.



STEP 45 Roll brown Pasta Model thinly and cut out the art deco pattern. Allow the pattern to dry.



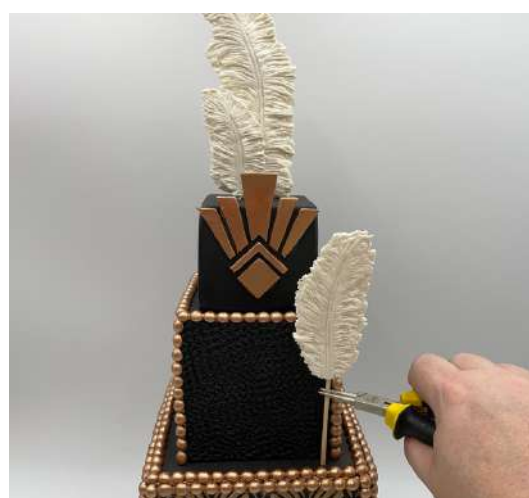
STEP 46 Glue the art deco element onto the top cake and paint it with the bronze paint.



STEP 47 Use a feather mould to create the feathers. We need two feathers of the same size to create one. Glue a wooden skewer between the feathers. Leave the feathers to dry before putting them on the cake.



STEP 48 Use a pearl powder to dust the feathers.



STEP 49 Put the feathers onto the cake. I used two on the top cake and two on the middle cake.



STEP 50 Use tweezers and a small ball tool to add the pearls for the necklace. Use a little cake gel to fix the pearls.



STEP 51 Roll black Pasta Top to cover the drum. Use the silicone brush to add texture to the paste. You can use the silicone brush for the joints of the overlapping pieces of fondant. Cut the excess fondant away. Add a black ribbon around your drum.
Your art deco cake is ready for the party!

Why I love Saracino Pasta Model?

When I started cake decorating in 2014, I was lucky enough to quickly discover Saracino Pasta Model. I fell in love with this paste from the very first moment I started modelling with it. Not knowing I would be a Saracino ambassador years later.

You can use this paste for very small items, a small dot or a fine line, but you can also use it for larger creations.

I find you can sculpt anything you want with this paste. It is easy to create texture effects, you can model your sugar pieces without a crack! You can smooth away small imperfections very easily and correct small mistakes immediately. Even the texture of the paste is great. As it contains cocoa butter it dries very slowly and this gives you time to model a perfect sugar piece.

Working with this top quality paste gives great results and your modelling skills will improve right away!



ANNOUNCING CHRISTMAS COMPETITION



CONGRATULATIONS!



Hannasha
Howells



Cristina
Arévalo



Joanna
Richardson



Would you like to win a Saracino Surprise Box Worth

To be in with a chance of winning a Saracino surprise box worth £50.00 all you need to do is find the one word from the list that is missing from the word search and email it to info@saracinodolci.co.uk including your full name and country you are from.

LUCKY WINNER will be introduced in our FEBRUARY issue.

Competition ends on midnight the 20th January 2022 and it's open worldwide!

£50!

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

JANUARY
FUN
BOOTS
GLOVES
PARTY
SARACINO
SCARF
SNOWFLAKE
COLD
PISTACHIO
SLEDGE
SPARKLE
ICE
STAR
LEMON
MIRACLE
WINTER
SUPREME
CHOCOLATE

Countdown Girl



What you need:



CAKE DESIGNER
Romina Novellino

My name is Romina Novellino and I live in the city of two seas, the beautiful Taranto, in Puglia.

Since I was a child, I have loved drawing and painting. In fact, this passion led me to take artistic studies.

By chance, through the internet, I got to know the world of decorated cakes and I fell in love with this other form of art.

Soon this passion turned into a career opportunity. And my desire to grow and improve led me to participate in various contests.

The most recent contest I participated in was the Cake Design Contest 2021 created by Cake Master Magazine, in the Celebrating Kelly Vincent category, winning the First Prize.



MR
ROMINA NOVELLINO
ARTIST

INGREDIENTS

- Saracino powder colours: gold, pink, white, orange, brown, red, black, yellow, pearl pink
- Saracino gel colours: white
- Pasta Model: white, light skin, tiffany, yellow, fuchsia, red, black, pink and brown
- Pasta Top: tiffany
- Sweet Lace: gold
- Sugar Plus Isomalt
- Royal icing
- Clear alcohol



EQUIPMENT

- Cakeboard 20cm x 15cm
- Dummy: 13cm x 15cm high and 10cm x 5cm high
- 4cm polystyrene sphere
- Metal and plastic cutters
- Rolling pin
- Embossing rolling pin
- Dresden tool
- Silicone brushes
- Brushes for painting
- Silicone mat for lace and decorations
- Smoother
- Silicone mould for round cakes diameter 10cm
- Flower wires from 20 gauge
- Toothpicks and skewers
- Piping bag and writing nozzle



Ready to use Saracino
Lace Paste available in
gold, silver and white
pearl colour.





STEP 1 For the face, cover a 4cm polystyrene sphere with light skin Pasta Model with the joint at the rear. Allow to set slightly.



STEP 2 With your fingers form the oval shape of the face and press the front to outline the eyes and nose.



STEP 3 With the Dresden tool slightly highlight the tip of the nose, giving it the desired shape.



STEP 4 With the silicone brush draw the eyes. Once the outline has been made, use the Dresden tool to press in the eye sockets. Repeat for the mouth.



STEP 5 Fill the eye sockets using white Pasta Model. Draw the outline of the iris.



STEP 6 Paint the iris with orange and brown powder colour diluted with clear alcohol.



STEP 7 With the diluted brown powder colour, draw the contour of the eyes, lashes and brows. Use white gel colour to create the points of light. Dust the cheeks and lips using the pink dry powder colour. Add a small pink tongue.



STEP 8 For the torso use light skin colour Pasta Model. Roll a cone shape, with one end a little wider than the other.



STEP 9 Use your fingers to press and create the waist.



STEP 10 Bend to give the bent back look.



STEP 11 Use your fingers to shape the neck and the shoulders. Use a modelling tool to form the breasts.



STEP 12 For the arms roll a thin cone shape.



STEP 13 Shape the hand and elbow area.



STEP 14 Flatten the hand and cut a small triangle to make the thumb. Cut four fingers.



STEP 15 Use your fingers to smooth the edges and shape to the hand and fingers.



STEP 16 For the thighs roll a cone shape from the modelling paste.



STEP 17 Fix the legs to the torso. Insert a skewer from the neck all the way through the left leg into the dummy. Connect the right leg to the torso with a small toothpick.



STEP 18 Insert a 20 gauge flower wire into the arms, wetting with a little water so that once inserted it sticks to the paste.



STEP 19 Fix the arms to the torso with some water. Blend the joints.



STEP 20 Fix the head on an angle with a little water.



STEP 21 Create the ears by cutting a small ball of the paste in half.



STEP 22 Fix the ears with water.



STEP 23 For the skirt roll a strip of red, tiffany and fuchsia paste. Each slightly narrower than the other.



STEP 24 Add a ruffle to each strip.



STEP 25 Fix each strip on the hips overlapping one on the other.



STEP 26 Spread the gold sweet lace on a silicone mat with a lace pattern to create decorations that will embellish the outfit. Put the mat in the oven and cook the lace at 120 degrees for 5-7 minutes. Then let it cool.



STEP 27 Roll white Pasta Model and trace the word "NEW" on it. You can choose any message you like at this point. You will also need "2022".



STEP 28 Use a sharp knife to cut out the individual letters and fix them with a little water onto a thin layer of light brown Pasta Model that has been dusted with dry gold powder colour. Use a small round cutter to punch around the outline of the letters.



STEP 29 Cut out the letters again and they will now have a thin gold outline.



STEP 30 For the bodice roll white Pasta Model and roll over an embossing rolling pin to make lines. Cut out the bodice shape.



STEP 31 Fix the bodice to the torso and bust area with a little water. Add pieces of the dry gold lace to complete the outfit. With a small rectangle of red Pasta Model create a small vest.



STEP 32 For the ribbons to the back of the dress roll red and fuchsia Pasta Model. Cut out two shapes with one smaller than the other. Fix them together with a little water as shown. Make four of these. Bend a flower wire to a shape that will serve as a support for the ribbons.



STEP 33 Fix the wire into the back at the height of the waist. Add water to the end of the wire before inserting. Add gold detailing to the vest.



STEP 34 Fix the ribbons on the wires with a little water and shape them as you like.



STEP 35 For the base of the hat roll tiffany Pasta Model and cut a small circle. Roll a small cone for the top of the hat.



STEP 36 For the hair roll yellow Pasta Model. Mark some random lines and cut out a circle to create the portion of hair that will cover the head.



STEP 37 Create a cone of the yellow Pasta Model. Flatten it slightly and mark some random lines. Roll it into a spiral shape to create a wavy pigtail.



STEP 38 Roll small cones to make the fringe and loose bits of hair. Draw random lines on each of them with a plastic cutter.



STEP 39 Fix the pigtails on the head with toothpicks and add the fringe with a little water. Add gold details to the hat and fix in place. Add white cuffs to the wrists.



STEP 40 Cover the two dummies using tiffany Pasta Top.



STEP 41 Create random decorations on the dummy with royal icing applied with a metal spatula.



STEP 42 Colour the royal ice in the desired shades. I used pink, yellow and black and added random decorations with the palette knife.



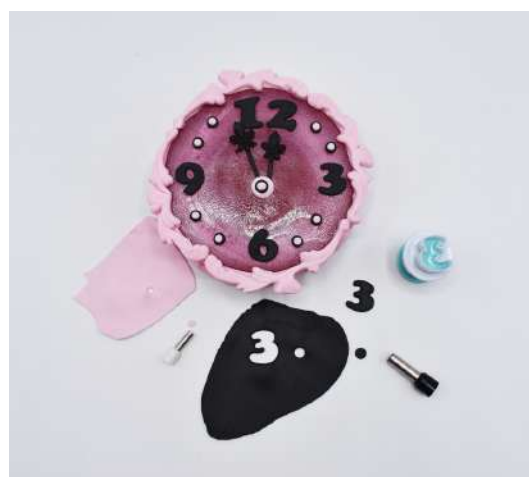
STEP 43 Colour some royal icing with black powder colour. Pipe the words 'Happy' and 'Year' on parchment paper. Allow to dry well. Cut out shapes from two Pasta Model colours. Fix the lettering onto the base with a little water.



STEP 44 For the clock. Melt some Sugar Plus Isomalt in a saucepan. Once dissolved, colour it with pink pearl powder colour. Let it rest for 5 minutes and then pour the isomalt into a round silicone mould. Allow to cool for a couple of hours.



STEP 45 Decorate the outside rim of the clock with a strip of pink Pasta Model. Use a mould to create shapes to decorate the clock.



STEP 46 Roll black Pasta Model and using number cutters create the clock numbers and other decorations to complete it.



STEP 47 Create a light pink isomalt by adding white gel colour to the left over pink isomalt we made for the clock. You can dissolve it again by melting in a microwave. Taking great care and protecting your hands with suitable gloves, make isomalt curls.



STEP 48 Roll yellow Pasta Model. Use a cutter to make stars and insert a small flower wire into each star.



STEP 49 Now that we have all the decorations, let's assemble the work. Use royal icing to fix the letters and writing onto the front of the largest dummy.



STEP 50 Fix the clock on the bottom tier with royal icing. Insert wooden skewers behind the clock to give support for the smaller dummy. Hide the skewers with the yellow stars.



STEP 51 Fix the "2022" with a little royal icing.



STEP 52 Fix "Miss Countdown" to the top tier.



STEP 53 Add the isomalt curls and the stars near the clock.



STEP 54 Place the cake onto a cake drum covered with fuchsia paste. Finish off with a pink ribbon!



Read With Cake



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

MARIA LECHER

INTERVIEW BY SARACINO

WHEN DID YOU START YOUR CAKE JOURNEY?

I started baking on maternity leave to make my daughter happy and give her a cake made of natural ingredients.

HOW WOULD YOU DESCRIBE YOUR CAKE STYLE IN 5 WORDS?

Stylish, colourful, elegant, tasty, delicious.

TELL US ABOUT YOUR CAKES AND DESIGN INSPIRATION.

I am inspired by the surroundings, I always try to make my cakes with reference to the current season of the year, I like making cakes in spring and autumn the most because they are my favourite seasons. It's already a tradition that spring and autumn cakes appear on my profile. Even though baking is my livelihood, I always find time to make an extra home cake for my girls.

WHAT IS YOUR MOST RECOGNISED CAKE?

My most recognizable cake is the purple wedding cake that has been shown on various sites around the world.

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

What I like most is spending time with my family, getting a good night's sleep and taking a walk.

HAVE YOU HAD ANY BIG DISASTERS?

Actually, I once had a nightmare putting a two tier cake together. Luckily everything ended well.



WHAT HAS BEEN YOUR MOST DIFFICULT CREATION TO DATE?

The most difficult job so far is the entry for the Expo Sweet 2020 competition. My work won a silver medal there

WHO MAKES YOUR BIRTHDAY CAKE?

I make a birthday cake for myself. Well, in honesty I make it for my younger daughter as she was born on the same day as me and for three years it has been more of her birthday.

WHAT IS YOUR FAVOURITE SARACINO PRODUCT TO WORK WITH AND WHY?

My favourite Saracino product is the Pasta Model modelling paste. In addition, I like the powder colours and lace, which I always have at hand.

WHAT IS YOUR BEST ADVICE FOR ALL OTHER CAKE MAKERS?

The main thing is to keep going and exercise as much as possible, make cakes for the family for every possible occasion.



Ruffles and Bas Relief



What you need:

INGREDIENTS

- Saracino wafer paper (0.27mm)
- Saracino powder silver pearl
- Saracino powder pink
- Saracino silver glitter
- Saracino Pasta Top
- PME pearls blush 2mm
- Confectionery arts jewel dust white
- Piping gel
- Corn flour

EQUIPMENT

- Sharp scissors
- Dresden tool
- Ruler
- Tweezers
- Variety of brushes
- Soft makeup brush
- Small mixing bowls/palette
- Flower Medallions 1 mould by First Impressions Moulds



CAKE DESIGNER

Anna Astashkina

Hi, I am Anna Astashkina and I am an award-winning Cake Artist and Instructor, based in Chicago, Illinois. I am known for my elegant, modern wedding cakes featuring nature-inspired floral arrangements created in edible wafer paper.

I am an experienced tutor and demonstrator and my cakes have been featured in magazines, TV commercials, and online publications worldwide.

I was born and raised in Russia and worked as a Mechanical Engineer, but shortly after moving to the United States, I discovered the art of cake decorating and developed my baking hobby into a successful business.

Today, I dedicate most of my time teaching wafer paper classes and group workshops and sharing my passion for this delicate craft.



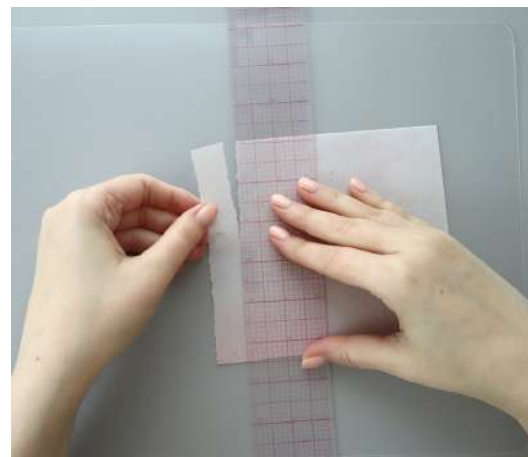
ASTASHKINA
Cakes



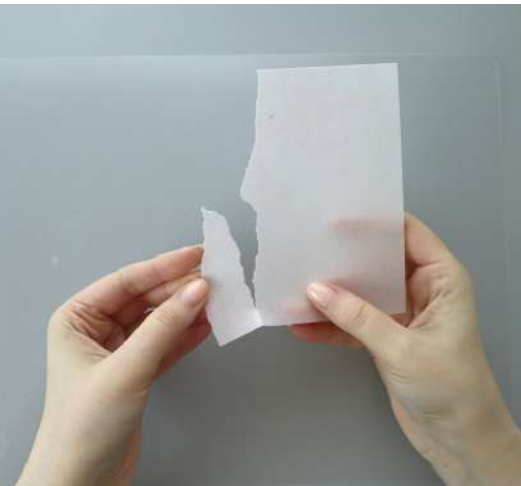
STEP 1 Start by colouring wafer paper. With a large fluffy brush, dust both sides of Saracino wafer paper with Saracino powder pearl.



STEP 2 Using the same brush, colour more wafer paper with Saracino powder pink. You will need about 5 sheets of wafer paper to create a two-tier design.



STEP 3 Creating ruffles: Using a ruler as a guide, tear wafer paper into 1.5cm strips.



STEP 4 Alternatively, you can create more random shapes if it suits your design.



STEP 5 Prepare wafer paper strips in a variety of colours.



STEP 6 To attach a wafer paper ruffle, lightly brush half of the strip lengthways with a little water.



STEP 7 Press the wafer paper ruffle onto the cake, starting from the top.



STEP 8 Add another strip, overlapping the first one by half.



STEP 9 Alternate smooth and bumpy sides of wafer paper and continue assembling the design.



STEP 10 Make sure to place your ruffles in an overlapping pattern to make the design flow. We don't want to see joints lining up.



STEP 11 Continue attaching wafer paper strips until the full cake is covered. Let dry for 30 minutes.



STEP 12 Making Bas Relief: Roll Saracino Pasta Top into small balls (in a variety of sizes).



STEP 13 Prepare the silicone mould by generously dusting with corn flour using a fluffy brush.



STEP 14 Place a piece of Saracino Pasta Top into the mould and gently press with your fingers.



STEP 15 For a more delicate bas relief look, do not fill the mould to the top.



STEP 16 To release the decoration, turn the mould upside down and gently push. This will help to maintain the shape of the bas relief.



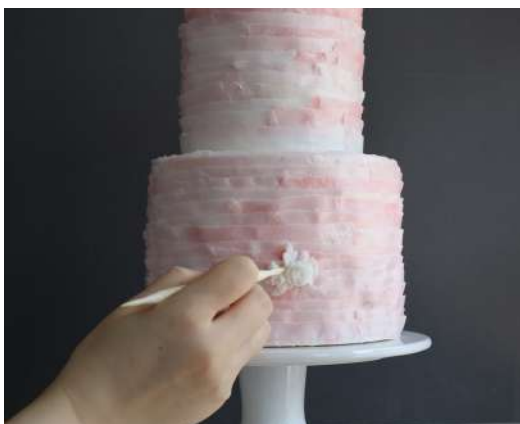
STEP 17 Create pieces in different sizes by using smaller balls of Saracino Pasta Top and filling out different parts of the mould.



STEP 18 Allow the decorations to harden for 10-15 minutes before fixing them to the cake.



STEP 19 Apply a thin layer of piping gel on the back of the bas relief with a flat brush.



STEP 20 Attach the decoration onto the wafer paper ruffles. Use a Dresden tool to help with the placement.



STEP 21 Choose a different design and add another moulded piece.



STEP 22 You can use smaller bas relief decorations separately, not all pieces should be connected. This will create some visual interest.



STEP 23 Add as many decorative pieces as you like to create movement and a focal point.



STEP 24 Embellishing the design: Add a small amount of piping gel on a flat brush. Dip the brush into Saracino Silver glitter. Add to the decorations on the cake.



STEP 25 To create depth brush the jewel dust over the Saracino silver glitter once dried.



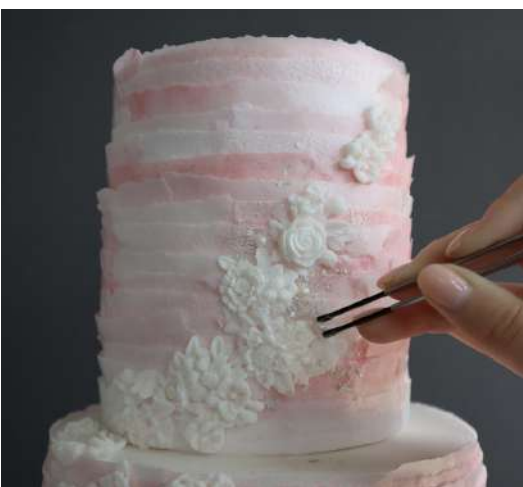
STEP 26 Put some Saracino powder pearl onto your finger.



STEP 27 Rub gently over the bas relief pieces. This will illuminate the tops of the flower decorations.



STEP 28 Also, to highlight, you can mix Saracino powder pearl with Saracino pink powder to create a more cohesive look.



STEP 29 To finish the design, add PME Blush Sugar Pearls with piping gel in between bas relief pieces.



STEP 30 Continue creating the design by mixing these techniques and colours.

Wafer Paper ACADEMY

WAFER FLOWERS FOR MODERN CAKES WITH ANNA ASTASHKINA

Learn how to create lifelike Wafer Paper Flowers, so you can design bespoke Wedding Cakes high-end couples want to book.

Wafer Paper Academy is for you if you want to learn how to:

- Create Instagram-worthy wafer paper flowers for wedding cakes
- Feel confident in your ability to create modern flowers and charge premium prices for your cake designs
- Practice time-efficient techniques, so you can save time making these flowers
- Amaze your customers with trendy flowers all year round!



Anna Astashkina is an award-winning Cake Artist and Wafer Paper Instructor. She is known for her modern wedding cakes and lifelike flowers featuring edible wafer paper (also known as rice paper).

Anna is an experienced tutor and demonstrator, and her cakes have been featured in magazines, TV commercials, and online publications worldwide.

   AstashkinaCakes

WaferPaperAcademy.com

SUBSCRIBE TODAY! ALL ISSUES FOR FREE





SUBSCRIBERS BENEFITS



**BRILLIANT
OPPORTUNITY** - learn
for free from Artists
around the globe



EVERY ISSUE
delivered direct to your
email



NEVER miss an issue



**Get a FREE
digital subscription
of your favourite
monthly magazine**

SUBSCRIBE NOW - IT'S FOR FREE!



English version - www.saracinodolci.co.uk/saracino-magazines



Italian version - <https://www.saracinodolci.com/rivista>

Romantic Beauty





CAKE DESIGNER *Ralitsa Kamburova*

My name is Ralitsa 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.



You will need:

INGREDIENTS

- Saracino white Pasta Top
- Saracino Pasta Bouquet
- Saracino cake gel
- Saracino wafer paper 0.27mm
- Saracino silver ready to use lace paste
- Mother of pearl liquid airbrush colour (optional)
- Sugar pearls and dragees in different colours and sizes

EQUIPMENT

- Cake or dummies as shown - round separator 5" dia. x 2" deep / hexagon tier 8" deep, angle to angle 7" / round tier 6" dia. x 5" deep / round tier 4.5" dia. x 5" deep
- Crochet lace mat
- Feather lace mat
- PME small flower plunger cutter
- Chain mould
- Gem mould
- Small oval cutter
- 26 gauge floral wire
- 20 gauge floral wire
- Airbrush (optional)
- Rolling pin
- Fondant smoothers
- Exacto knife
- Ruler
- Clean brushes
- Water pen



Don't be afraid to experiment with colours. This cake would also look amazing using gold or white lace paste.





STEP 1 Cover your cakes / dummies with Saracino white Pasta Top. For the hexagonal tier I also used Pasta Top and panelling method. This method helps you achieve sharp edges.



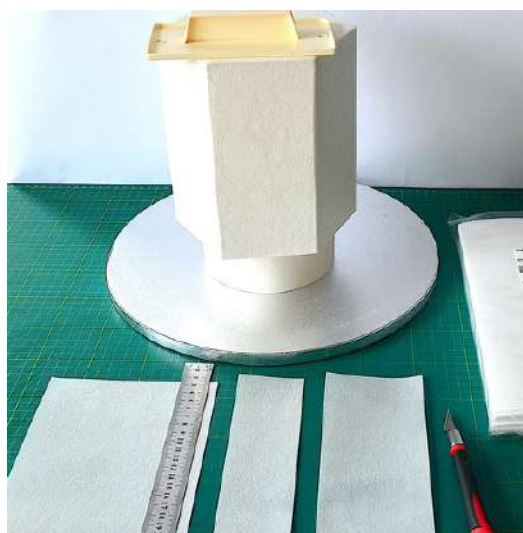
STEP 2 Use a ruler, exacto knife and 0.27mm Saracino wafer paper and measure the length and height of each side of the hexagonal tier. Cut 6 rectangles. One for each of the sides.



STEP 3 Turn the wafer paper to show the shiny side up and with a clean brush apply Saracino cake gel. Be aware at the edges as the wafer paper starts to curl after brushing with the gel.



STEP 4 Add a rectangle to one of the sides and use a fondant smoother to press it. Repeat for all the sides of the hexagonal tier.



STEP 5 Prepare the strips for the quilted texture by cutting one sheet of wafer paper to different size rectangles.



STEP 6 From the rectangles cut strips, 1.2 - 1.3cm wide.



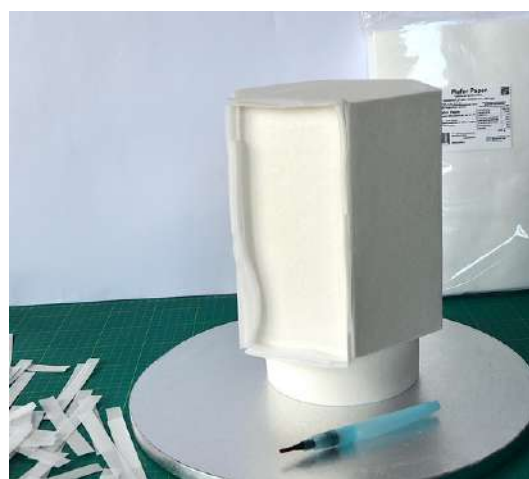
STEP 7 Start creating the texture by attaching the strips to the sides of the hexagonal tier. Work one by one on each side. Use a water pen or clean brush and water but be careful not to make it too wet. Wafer paper needs just a tiny bit of moisture to stick.



STEP 8 Start outlining one of the hexagonal sides. No pattern is needed and no exact measurements.



STEP 9 I prefer starting vertically which is usually the longer side. Add more than one strip.



STEP 10 Add as many strips as you like to outline the rectangle.



STEP 11 When finished the outline frame start dividing the inside using different lengths of paper.



STEP 12 Start filling the inside pattern. Put strips really close to each other to create the quilted effect. Remember to gently moisten just the edge of the strip only.



STEP 13 Keep adding strips until you are happy with the look. Try to leave larger empty spots randomly.



STEP 14 When you are happy with the first side, start outlining the second. Remember these patterns are totally random.



STEP 15 Divide the inside again.



STEP 16 Add strips to create the texture. Repeat the process until all six sides are textured.



STEP 17 Prepare the decorations for the lace tiers.



STEP 18 Roll a piece of Saracino Pasta Bouquet to approximately 5mm thickness. Use a flower plunger cutters to cut different size flowers. Prepare different sized and coloured dragees and pearls. Use tweezers to place the pearls onto the flowers.



STEP 19 Add the pearls and dragees to the flowers with tweezers and a little cake gel. Leave overnight to set.



STEP 20 Prepare some cake lace of your choice using Saracino silver ready to use lace paste. For my design I used a crochet lace mat and a feather lace mat for the feather flower.



STEP 21 Brush your cake with a little water and attach the first piece of lace.



STEP 22 Also brush the top edge of your cake with water and press the lace over to cover the edge. Cover the bottom 2" deep tier and the second tier with lace.



STEP 23 To decorate the lace take the flowers we created the day before and prepare different sizes and colours of the dragees / pearls.



STEP 24 Randomly add the decoration using Saracino cake gel. Do not fix too many at first, we can always add more later if needed.



STEP 25 Use the lace pattern and brush some lines with cake gel. Using a small brush take dragees and add them to the cake. I used 1mm dia. white small pearls and random silver.



STEP 26 Keep adding dragees until you are happy with the look. Repeat the process for the bottom tier.



STEP 27 Making the "petals" of the flower. Each petal will need two dried cake lace feathers.



STEP 28 Brush one of your lace feathers with cake gel, place a 26 gauge wire in the centre, brush the other lace feather and press it on top of the first one. Leave aside for a couple of hours to dry. Some of the feathers are slightly curved. Try to bend the wire in order to match the centre curve.



STEP 29 After the petals have set, bend the wire as shown.



STEP 30 Prepare the center for the flower. You will need 20 gauge wire with a bend at the top, oval cutter, gem mould and 4mm silver dragees. Make a gem and fix silver dragees around the outside.



STEP 31 To fix the wire use a candle or lighter. Heat the end of the wire until hot and place it in the middle of the back of the gem. The heat will melt the fondant instantly but soon after it will harden. I use this method rather than using edible glue because setting is much faster.



STEP 32 Assemble the flower by adding petals one by one to the flower center. Start with the smaller petals first.



STEP 33 Keep adding petals. The complete flower should look similar to this.



STEP 34 To decorate the top tier we need a chain mould, 8mm white dragees and Saracino cake gel.



STEP 35 Brush the back of the chain with cake gel and fix around the top tier. In each hole of the chain place a pearl as shown.



STEP 36 As an optional extra you can prepare your airbrush and add some shimmer to your cake using mother of pearl liquid airbrush colour. Spray only the top tier and the wafer paper tier. Place the feather flower onto the top tier.

Cake

Est. 1994

INTERNATIONAL

What a show it was!

by Sylwia Price

None of us knew what to expect after such a long break from live shows but believe me it was a thrill and a great pleasure to be at the NEC on those famous pink carpets again!

The excitement of arriving at the venue and entering the hall, seeing friends and familiar faces, and finally preparing our stand for you to visit us. Our hearts were full of positivity, and we could not wait to finally meet all the amazing artists who agreed to demonstrate at the stand. And even more exciting was getting ready to meet YOU! We would not be there without the public support for the show.

As always, the whole weekend was crazy, tiring, fun, noisy and hectic - but all in a positive way of course. It was lovely to see how the artists at our stand chatted with you and shared their knowledge during the demonstrations. Great to say hello to all of you who popped over to buy raffle tickets to help the Hope House charity, and fantastic to see the buzzing crowd at Zoe Fancy Cakes' stand who had their busy team trying to provide you with as quick service as possible when you wanted to purchase Saracino products. It was a blast. All working again as a team to put on as good a show as possible. I always say, "teamwork makes the dream work" and I will always stand by this as I love working with all of you.



So many smiles when the children came to get a biscuit and a Saracino balloon from us, whilst the parents were watching demonstrations or tasting our food flavourings. I still cannot believe we sold out of pistachio, coffee and banana flavourings on the first day. I don't think I have ever heard so many compliments about our flavourings, particularly how smooth and beautiful the pistachio flavour is. You have no idea how happy we are with your positive feedback – thank you.

We also received many, many compliments about the free 'We Love Pastry' monthly magazine. Your comments and kind words of encouragement keep us wanting to improve even more. We are here for you! So, thank you for all your support. We would not be where we are without it.

I would like to thank and applaud all the demonstrators who gave up their time to demonstrate at the stand. Having you all at the stand over the weekend was something extremely amazing. We had so much fun, and seeing different skills, hearing different suggestions and feedback helps us to understand your needs which will help us continue to improve. You all did an AMAZING job out there and we hope you all enjoyed it as much as we did.

As always, we walked around the competition area to view all the incredible pieces made by you. The skills and imagination blew us away again. I don't want to even start to try and imagine how much work was put into creating all of them. You all deserve medals for your creativity and courage to enter the biggest and best cake show in the world.



As you may be aware, each year at the show we organize a prize hamper filled with cake decorating equipment and Saracino products. Thank you to all the generous sponsors who joined us by donating products. This year's hamper was worth over £800. Over the weekend lots of you purchased raffle tickets with all of the money collected being donated to our chosen charity - Hope House children's hospice. Thanks to you all we raised

£549

We think this is wonderful! We were lucky to hand the prize in person on Sunday to the lucky winner Zoe Campbell. You can read a quick interview with Zoe later on. Such a pleasure to meet Zoe in person!

Thank you





On Sunday we were invited by Cake International to be present at the Awards. We were extremely excited about this as it is the second show that we have sponsored the main prize for the highly prestigious 'Best in Show' award. This year the winner received a cheque for £2500.00. The 'Best in Show' 2021 prize went to the very talented artist Sarah Carr. We have an interview with Sarah in this issue so don't miss it. Sarah's handbag and shoes piece was stunning. It made us extremely proud when Sarah told us she had used Saracino products for her piece. The 'Best in Show' in the two most recent live shows (2019 and 2021) both used Saracino for their pieces! How wonderful.

Back in 2019 the 'Best in Show' winner Tafadzwa Chigudu from TafaCakes used Pasta Model to create her piece (read all about it [HERE](#)). We are very proud of both winners and thrilled to be part of their amazing achievements.

Another highlight for us was to meet three fabulous contestants from this year's 'Bake Off' TV show. It was a pleasure to welcome them at our stand. We had a lovely chat with Chigs and Rochica. It made our day that they both absolutely loved our food flavourings. We hope you saw them too and had a chance to say hello.

This was definitely a different show to previous years at the NEC which was to be expected for the first live show back after the enforced break. But lots was very familiar. You could see the excitement in people's eyes, smiles, laughs...and even lots of hugs. Definitely a show not to miss next year so put it in your calendar!

We are already planning how to surprise you in 2022. We will be there, and we cannot wait to meet you!



Thank you

to our amazing demonstrators:

Jennifer Golton, Patricia Alonso, Anna Taylor Dillon, Sarah Bray, Katarzyna Rarok, Tanya Ross, Goda Laivyte, Kelly Jane, Catia Guida, Shereen Van Ballegooyen, Radoslava Kirilova, Dionis Iarovoi, Lisa Courtney-Rigby, Bintcy Sujesh, Carla Puig, Enrique Rojas, Debbie Lock, Barbara Burzynska, Zoe Fancy Cakes and her team!

ZOE CAMPBELL

CHARITY WINNER



LET'S CELEBRATE!



HAVE YOU BEEN AT CAKE INTERNATIONAL SHOW BEFORE?

Yes! I try and go every year, it's such a great place to buy new items, see product demos and meet other sugar craft enthusiasts as well.

WHAT MADE YOU BUY A RAFFLE TICKET AT THE SARACINO STAND?

It was such a lovely cause to donate to, so it was an easy decision to make.

HAVE YOU WON ANYTHING BEFORE?

No, I've never won anything like this before.



Cakes by Zoe

Facebook - @CakesByZoeLincoln
Instagram - @cakesbyzoelincoln
Website - <http://www.cakesbyzoelincoln.co.uk>

HOW DID YOU FEEL WHEN YOU FOUND OUT YOU'RE THE WINNER?

I'm still in shock, I'm so glad I was still at the show when I found out I had won the raffle. I couldn't believe how many items had been donated, I had only noticed the Saracino items on the top at first but there was a lot of other items hidden behind them.

WOULD YOU ENTER THE CHARITY COMPETITION AGAIN?

Yes definitely. I was more than happy to just donate the money to the Hope House children's hospice.

DO YOU HAVE PLANS WHAT ARE YOU GOING TO USE ALL THE GOODIES FOR?

I am looking to enter the Cake International competition next year so I will be putting some of my new items to use then. I will also use them every day in my business.

Congratulations Zoe!

Cake

Est. 1994

INTERNATIONAL Showcase

Proudly sharing all the creations sent to us by artists who used Saracino products.
Huge congratulations everyone!



Angela used Pasta Model, Pasta Top, Isomalt Sugarplus, Shiny Effect Confectioners Glaze, Wafer Paper, Powder Colours and Cake gel glue
Facebook: AngelaPentaCakes



Andreea used Saracino Modelling Paste, Saracino Pasta Scultura, Saracino Pasta Bouquet and Saracino Cocoa Butter
Facebook: sweetlucakes



Claudia used Saracino Pasta Model, Pasta Top and Saracino Wafer Paper
Facebook: claudiasugarsweet



Aurelia used Saracino Pasta Model, Pasta Top and Saracino Wafer Paper and Powder Colours
Facebook: aureliascake



Urszula used Saracino Pasta Model, Pasta Scultura and Wafer Paper
Facebook: SugarAtelierUrszulaMaczkaCakeArtist



Anna used Saracino Pasta Model and Pasta Scultura
Facebook: annaelizabethcakedesign





Barbara used Saracino Pasta Bouquet and Pasta Model
 Facebook: [CakeLandByBasia](#)



Catia used Saracino Pasta Bouquet and Pasta Model and Royal Icing
 Facebook: [catia.guida](#)



Daisy-Mae Stewart is only 12! She used Saracino Pasta Model



Aurelie used Pasta Model and Pasta Scultura
 Facebook: [cakesbyaurelie](#)



Kelly used Saracino Pasta Model for both her pieces
 Facebook: [D'licious Cakes](#)



Lou used Saracino Pasta Model,
 Facebook: [baketothefuturebylou](#)



Sarah used Saracino Pasta Model and Isomalt
 Facebook: [cakeitsouk](#)



Gina used Pasta Model
 Facebook: [ginacakes.co.uk](#)



Tania used Saracino Pasta Model and Pasta Scultura
Facebook: *tortichkasladka*

Daca used Saracino Pasta Model and Pasta Top
Facebook: *vd.slatki.ukras*



Tania used Saracino Pasta Model, Pasta Scultura, Isomalt and Royal Icing
Facebook: *tortichkasladka*

Emma used Saracino Pasta Model and Modelling Chocolate
Facebook: *thecakeillustrator*



Mo used Saracino Pasta Model



Elaine used Saracino Pasta Model to create both her pieces
Facebook: *gingercatcakery*

Ellen used Saracino Pasta Model, Modelling Chocolate and Isomalt
Instagram: *sugarninjaellen*



Andrea used Saracino Pasta Model and Modelling Chocolate
Facebook: EveryonesFavouriteBakes



Jo used Saracino Pasta Model, Modelling Chocolate, Pasta Scultura and Pasta Top
Facebook: Luxecakes



Emma used Saracino Pasta Model
Facebook: Happiness Factor Cakes



Holly who is only 16 used Saracino Pasta Model
Instagram: Hollysbakesandtreats



Kelley used Saracino Pasta Model and Pasta Bouquet
Facebook: Neat & Sweet by Kelley



Katalin used Saracino Pasta Model, Pasta Bouquet and Powder Colours
Facebook: KB Cake Design



Sandra used Saracino Pasta Model, Saracino Modelling Chocolate, Saracino Wafer Paper and colour powders
Facebook: Sandra Monni Zuncheddu



Magda used Saracino Wafer Paper, Saracino Liquid Shiny, Saracino Modelling Chocolate, Saracino cake gel, Saracino black powder, Saracino Pasta Top and Saracino Pasta Model

Facebook: [magdascakes.birtley](https://www.facebook.com/magdascakes.birtley)

Lyanda used Saracino Pasta Model to create all 4 of her creations!

Instagram: [Sugarboo.sweet.stuff](https://www.instagram.com/Sugarboo.sweet.stuff)



Sammie used Saracino Pasta Model, Pasta Top, Cake gel and Powder colours

Facebook: [gubbysammi](https://www.facebook.com/gubbysammi)



Graeme used Saracino Pasta Model

Facebook: [stickysponge](https://www.facebook.com/stickysponge)



Michael used Saracino Pasta Model and Modelling Chocolate

Facebook: [micakery57](https://www.facebook.com/micakery57)



Tracey used Saracino Pasta Model and Modelling Chocolate

Facebook: [The Cake Sculptress](https://www.facebook.com/TheCakeSculptress)



Magda used Saracino Pasta Model and Pasta Top

Facebook: [Sweet Magic Way](https://www.facebook.com/SweetMagicWay)





Robert, how did you feel about the awards?

After competing for 7 years and having experienced the highs (and the lows) I've learnt not to have any expectations in the awards. Regardless of the results I knew I had given my best and believed in what I was capable of, so to get Golds becomes an exciting achievement, then to be placed is an added bonus.

How long did it take to complete both projects?

Not many will know this, but my pieces changed from what I was planning to do. The shoes and handbag were specifically in memory of my friend Jennifer Lofthouse who sadly passed away in February. I was out my comfort zone making shoes, but all 3 pieces took over 14 days to make.

What advice would you give to anyone who would like to compete in the future?

My main advice for anyone wanting to compete is, not to worry about what anyone else is or has done. You are only competing against yourself, don't go in with high expectations just do your best, think outside the box and enjoy it.

You have mentioned to us, that you used Saracino Pasta Model. How did you find working with this product?

This was my first time using Saracino on comp pieces, having trialled many other brands this has become my favourite to work with, smooth, holds great shape and has been fantastic to paint on.

Will you compete again?

Yes, I will definitely be competing again. Cake is my life and I have ambition to hopefully come away with 'best in show' one day.



Robert used Saracino Pasta Model
Facebook: *Cake Castle Marsh*



Hend used Saracino Pasta Model
Facebook: *HodziCakes*



Nivia used Saracino Pasta Model and Modelling Chocolate
Facebook: *Cake Land by Nivia*



When The Magic Happens...

Louise Haythornthwaite, Karolina Andreasova and Joanne Blake entered the 'Decorative Collaboration' category at Cake International, Birmingham 2021. Collectively they represent as 'The Sugar Chronicles'.

They made and submitted a piece in homage to the book and film 'The NeverEnding Story'.

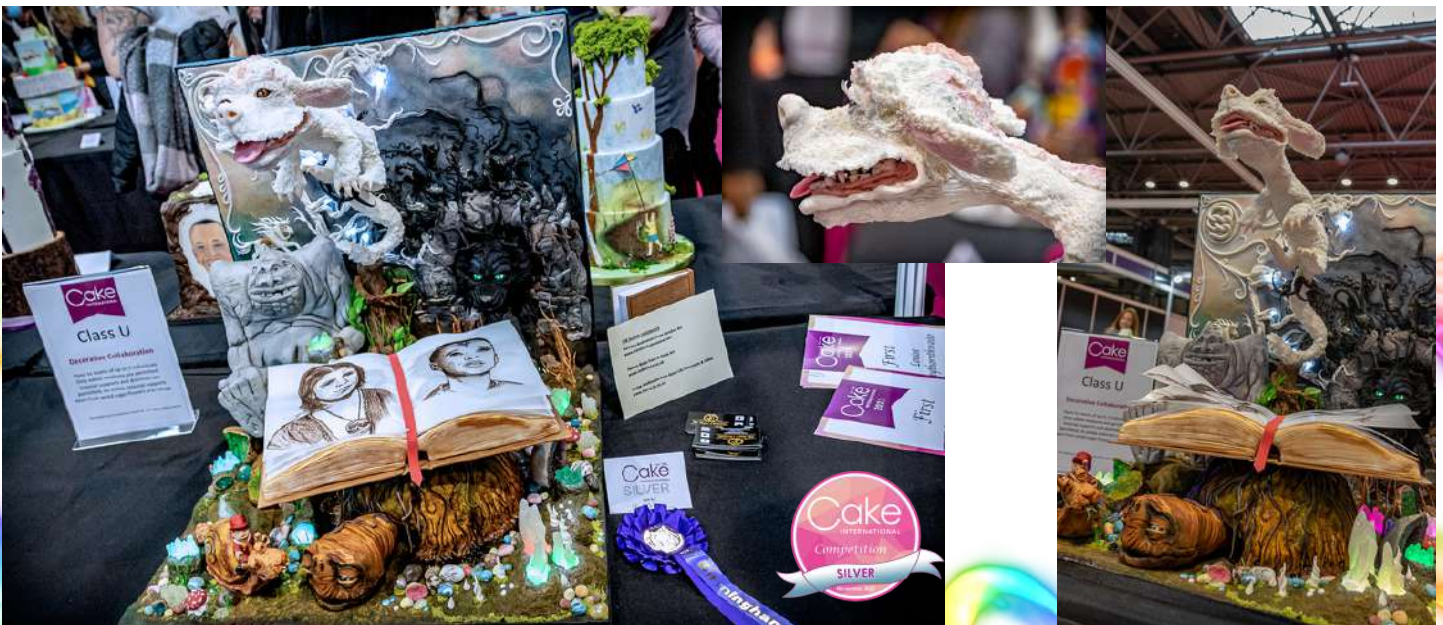
They were awarded a Silver and placed 1st in category.

Louise is the only one of the team who currently still works in the field of cakes through her business Alanalilychocolatesandcakes. Karolina has been awarded Golds and 1st place at Cake International in the past, but now concentrates on her photography, drawing and all aspects of Art www.karolinaandreasova.com. This was the first time that Jo had ever touched fondant, she is actually an accomplished illustrator/author/sculptor, she had used clay before. You can find her work here: www.joblakeart.co.uk.

This amazing creation was sculpted using Saracino Pasta Model modelling paste, they predominantly used the black to create the wolf 'Gmork' and the white for the fur of 'Falcor' the flying luck dragon, the book and the head of 'Morla' (the tortoise) which was then airbrushed. 'Rockbiter' was a mixture of the black and white and dusted using cornflour mixed with Saracino black powder colour. The backdrop, board, trees, rocks and smaller details are covered using Saracino Pasta Top.

Karolina created the backdrop, board, Gmork (wolf) and Morla (tortoise), Jo created Falcor and the snail and rider, Louise created Rockbiter (Stone giant) and the book.

The most fascinating thing is about this beautiful creation is that they worked apart and brought the whole thing together on the morning of Cake international, adding the structure to make Falcor fly over the book on site and blending all the parts together.





Modelling

RAINBOW



BEST

for your
models



Art Deco Sophistication



What you need:

INGREDIENTS

- White and black Saracino Pasta Model
- Saracino Pasta Bouquet
- Saracino dust colours: green, blue, red, light skin tone, black
- Saracino powder colours: silver and gold
- Saracino cake gel
- Clear alcohol or dipping solution
- Saracino wafer paper 0.27mm
- Cornflour
- Saracino royal icing mix
- Pearl effect dragees

EQUIPMENT

- 4 cakes or dummies: 30cm dia. x 5cm, 20cm dia. x 15cm; 15cm dia. x 5cm; 10cm dia. x 10cm
- Rose floral mould
- Rolling pin
- Knife
- Large brush, soft brush and fine tip brush
- No. 1.5 piping nozzle
- Petal cutter or feather template
- Baking paper
- Food safe pencil
- Scalpel
- Jewel mould and pearl necklace mould
- Small scissors
- 2.5cm dia. circle cutter
- Foam pad
- Flower rolling board (grooved)
- Ball tools
- Wire cutter
- Angled tweezers
- 28 gauge florist wire
- Green florist tape
- Rose petal cutters
- Leaf cutters
- Leaf and rose petal veiner
- Plastic spoons
- Sponge for flowers
- Polystyrene or sugar paste bud with 20 gauge wire
- Kitchen towel
- Picture of your choice downloaded



CAKE DESIGNER
Catia Guida

Hi, I am Catia Guida. I am a painter and sculptor. I have been a pastry chef for 20 years and a professional cake designer for 7 years. I am also a member of the FIPGC cake designer team of excellence.

I am a multi award winner. I achieved podium position at Puglia cake 2019; gold medal and painting award at FIPGC 2020 with "Raphael's Eternal Love "; Saracino special prize with my piece called "DAMA VELATA" in April 2020 and podium position at Puglia cake on air 2020 with the work "la Rinascita" and Gold Award at Cake International 2021.

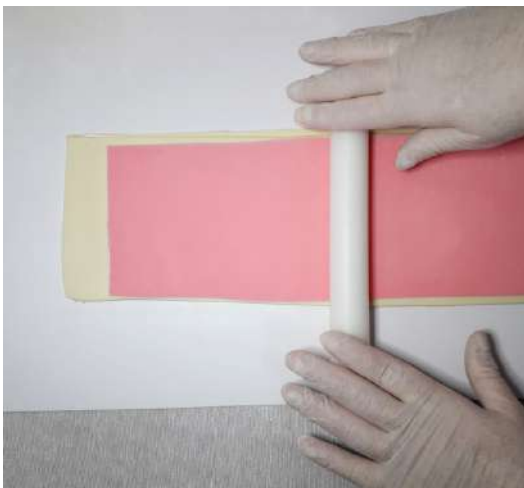
I have participated in various collaborations, and have organized (hosted) the following -

"Raffaello contest on air" in 2020; "Dante International contest on air 2021" and the International collaboration "Homage painting to Elizabeth Taylor 2021". I am an Administrator for the International online group "Sugar Art Decor".





STEP 1 Colour the white Saracino Pasta Model with gold powder. Mix well.



STEP 2 Roll a 10 - 15cm wide strip of the paste and with a rolling pin transfer a floral design with the silicone mat.



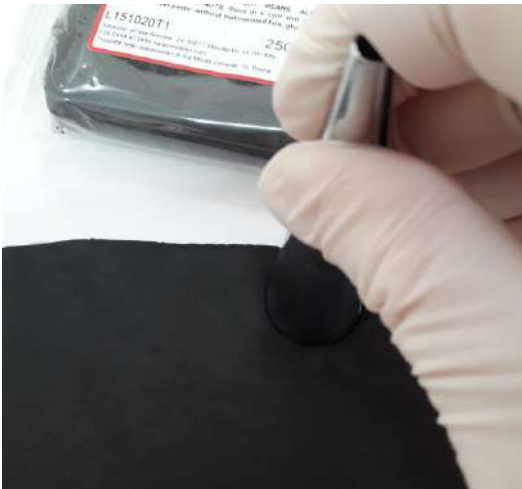
STEP 3 Fix the decorated paste strip onto the dummy.



STEP 4 Repeat for all three larger dia. dummies. With Saracino gold power pearl colour mixed with clear alcohol paint all the dummies with a large brush. Apply the colour 2 - 3 times to give good coverage.



STEP 5 Cover the top tier with black Saracino Pasta Model decorated with the flower pattern like the other dummies and fix it on top.



STEP 6 Roll a strip of black Pasta Model and cut out 9 circles with a 2.5cm diameter tip.



STEP 7 Use the tip to remove two sections from the circle.



STEP 8 Paint the lines using Saracino gold powder pearl colour mixed with clear alcohol.



STEP 9 Repeat for all 9 circles and fix them to the first dummy as shown. Create a pyramid. Repeat the pyramid design around the entire circumference of the dummy (finish at the back of the cake).



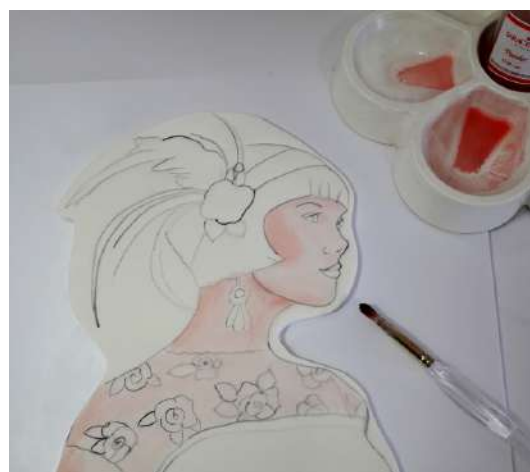
STEP 10 Transfer the template to be painted onto both sides of a sheet of baking paper using a food safe pencil (there is plenty of various pictures available online).



STEP 11 Roll a sheet of white Pasta Model and transfer the picture to the surface of the paste.



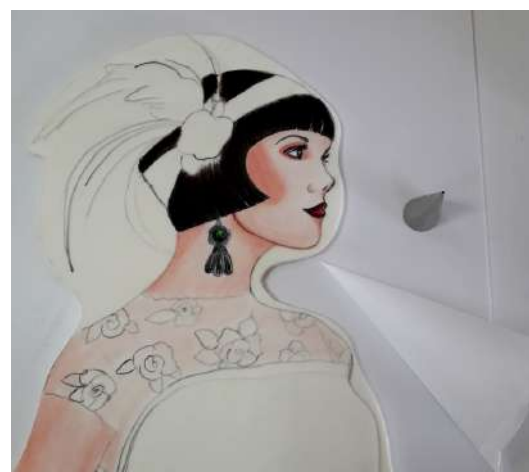
STEP 12 Using a fine brush paint the outlines with black powder colour mixed with a little clear alcohol.



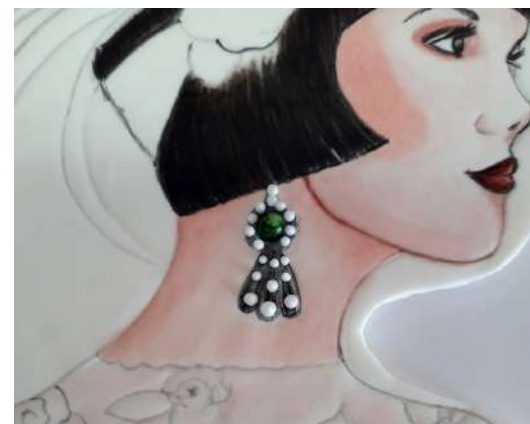
STEP 13 Paint the face, neck and shoulders with pink and red powder colour diluted well in clear alcohol. Use a wide-tipped brush to blend.



STEP 14 Paint the hair with brown colour and then with black colour. Use a medium sized brush. Use a fine brush to paint the eyes and lips.



STEP 15 Paint the earring. Prepare a piping bag with no. 1.5 piping nozzle for the pearls of the earring. Mix Saracino royal icing.



STEP 16 Pipe small balls similar to pearls.



STEP 17 Paint the lace flowers of the dress with a fine tip brush and blend with the black colour.



STEP 18 Continue to paint the top of the dress and the headband. Cut out the back of head shape. Allow the plaque to dry.



STEP 19 When dry fix the plaque using a little edible glue to the central dummy.



STEP 20 Add small sugar pearls around the base of the dummies with angled tweezers.



STEP 21 Using Pasta Bouquet make a small rose with a mould and dust with red powder colour. Make 3 or 4 green leaves.



STEP 22 Fix the rose with the leaves to the headband.



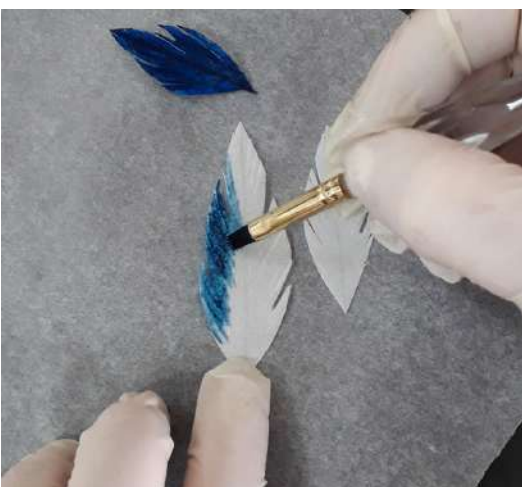
STEP 23 For the feather design use Saracino 0.27mm wafer paper and cut strips of various sizes with the scalpel. Paint them using blue and red powder colour mixed with clear alcohol.



STEP 24 Cut out the leaf shapes with the scalpel. One of 8cm and two smaller ones of 6cm.



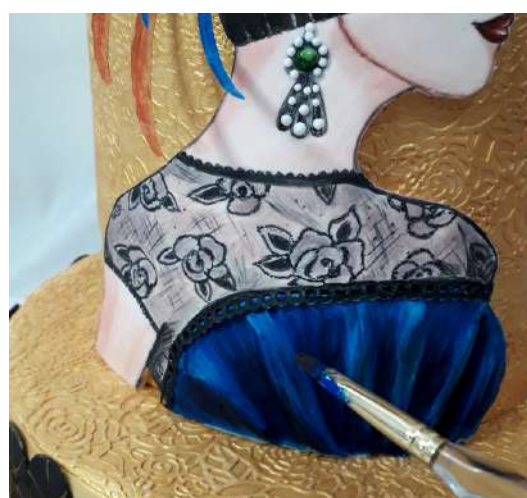
STEP 25 Cut strips with small angled scissors to make the feather.



STEP 26 Colour the feathers with blue powder colour mixed with clear alcohol.



STEP 27 Fix the feathers with a little edible glue on the back of the head as shown.



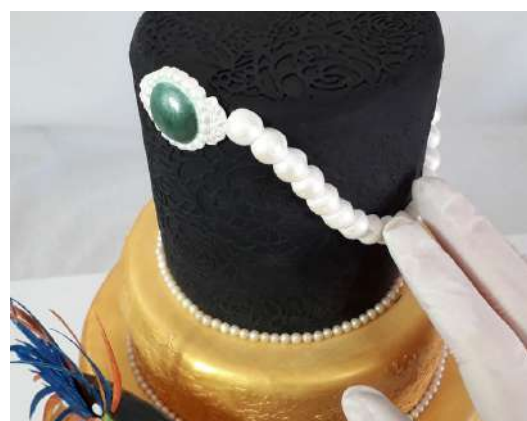
STEP 28 To give a 3D effect to the front of the dress roll a strip of white Saracino Pasta Model and fix to the dress. Paint shades of blue. Blend with black powder colour to add more shade.



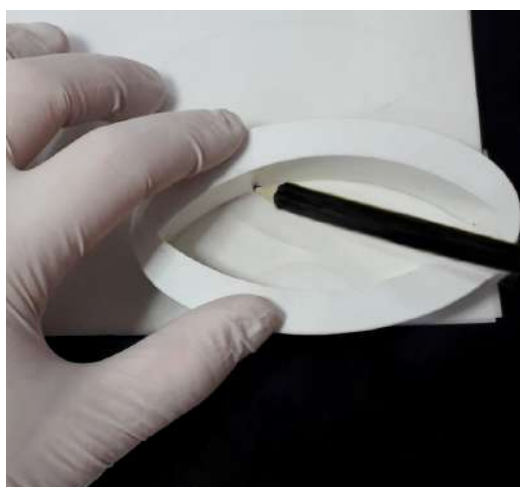
STEP 29 For the top tier make the jewel with Pasta Model using a mould.



STEP 30 Use a mould to make the pearl necklace. Paint the emerald with the Saracino green powder colour. Paint the pearl necklace with the Saracino silver powder pearl.



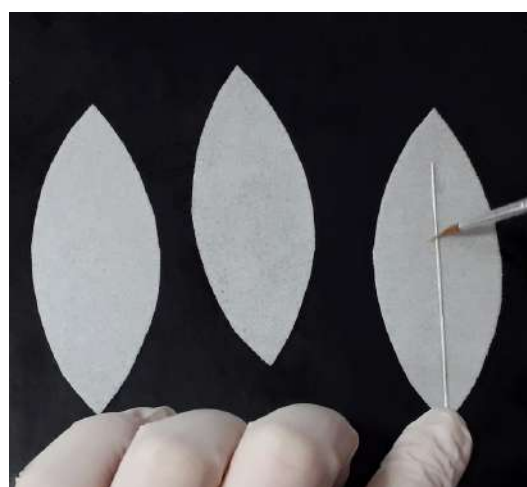
STEP 31 Fix the necklace and the jewel to the top tier with a little edible glue.



STEP 32 For the top feathers layer 3 dry sheets of Saracino 0.27 mm waper paper. Draw 3 shapes using a petal cutter or feather template. Make one large feather and two small.



STEP 33 Cut out through the 3 layers with small scissors.



STEP 34 Glue the 28 gauge florist wire in the center of one cut out shape.



STEP 35 Add the other two shapes with a little edible glue down each centre.



STEP 36 Make small cuts with angled scissors to create the feather.



STEP 37 Repeat to make the two smaller feathers. Paint with Saracino white powder pearl colour and paint the edges of the feathers with the Saracino gold powder pearl.



STEP 38 Fix the feathers in a fan shape above the jewel on the top tier.



STEP 39 Roll Saracino Pasta Bouquet on a board to give a central groove. Use the largest petal cutter. We need 6 large petals.



STEP 40 Insert 28 gauge flower wire into the center of each of the petals.



STEP 41 Insert the petal into the veiner and press.



STEP 42 Place the petal on the foam pad and press the ball tool around the edge.



STEP 43 Place the petal on a spoon and shape it.



STEP 44 When the 6 large petals have dried on the spoon hang them upside down. Roll Pasta Bouquet and cut out petals with the smallest cutter.



STEP 45 Add a little edible glue on the sides of the petals.



STEP 46 Add edible glue to the centre bud and roll the petal around closing it well at the top. Fix the three petals around the bud.



STEP 47 Use a medium cutter to cut out 6 petals without wires, vein and dry them on spoons. Take the first three, put a little bit of edible glue on the bottom of the petals. Fix them a little open on the bud.



STEP 48 Fix 3 more petals.



STEP 49 Fold the wires on the large petals.



STEP 50 Fix the petals one at a time around the rose.



STEP 51 Colour Pasta Bouquet with green colouring and roll. Cut out two leaves, one with the large cutter and one with the smaller cutter. Insert 28 gauge wire. Vein the leaves in the veiner.



STEP 52 Allow to dry and dust the leaves with Saracino green powder colour. Fix them together using green florist tape.



STEP 53 Dust the rose with the white Saracino powder pearl and use gold powder pearl at the edge of the petals.



STEP 54 Fix the leaves to the rose with green florist tape. Add the rose next to the painted plaque. Your cake is complete.

And the Best In Show Winner Is **SARAH CARR**

AKA SARAH CARR'S SPECIALITY
CAKES



AN INTERVIEW WITH SARAH CARR

BY SARACINO



We must say we are extremely proud to have the possibility of having an interview with you Sarah. Your piece was simply AMAZING and made us stop to have a closer view of the details.

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

My first decorated cake was for my sons 2nd birthday, 28 years ago. A friend then asked me to make her wedding cake. As I had no idea how to do this, I went to the library to lend some books on cake decorating. Life before the internet! I had well and truly caught the cake decorating bug. I made friends and family cakes for practice for a long time before I began selling cakes. As I had a young family I needed a 'proper job' for some years. I eventually came back to my passion for cake decorating. I relocated from Wales to Basingstoke, England and after a few years was able to start my cake decorating business. Initially I worked part time at a local bakery as a confectioner, the rest of my time was spent on my cake business and I now run my business full time.

Do you specialise in a specific kind of cake art?

My cakes are designed to meet/complete the designs, desires and expectations of my customers which can be rather diverse. I currently do not specialise in one particular area.

Is this your first time entering Cake International?

This isn't my first entry into C.I I entered the wedding cake category at Excel, London in 2014 where I received a Silver award. The next time I entered was 2016 again to the wedding category where I was thrilled to receive a Gold. I entered again in 2017 (wedding cake) and received a Bronze award. My next entry was 2019 and I thought I would try a different category, I was pleased to receive a Bronze award for my entry into the small exhibit category.

Besides C.I, I have entered the Northern Ireland Sugarcraft show in 2019, where I received Silver. In February 2020 I entered the Dublin Sugarcraft Show (miniature cake) and received a Gold.





What inspired your design?

The bag was inspired by one I found on the internet, I changed the original design and colours to fit with my vision. The sliders (shoes) came from my imagination. I didn't want them to exactly match the style of the bag but for the colours to rhyme. The Saracino paste worked wonderfully for the woven technique on the shoes as well as the bag.

How long did it take you to complete?

Once the bag shape was made and covered, I spent 3 long days/nights working on the piece to complete.

How did you feel on the first morning of the competition?

I was extremely excited to be back at C.I. Happy to get my entry there in one piece and thrilled to be able to see friends and all that C.I has to offer.



Have you won other awards?

My first ever competition piece was an entry into the Squires Kitchen Sugarcraft Show, that entry received no award. Over subsequent years, and with numerous lessons learnt along the way, I have been delighted and grateful to receive a number of awards at Squires Kitchen Shows.

What made you want to enter?

I love to enter competitions to better myself as a cake decorator. In addition, I love the freedom I have to create whatever I wish (within brief and rules) as opposed to sticking to customers' requirements. I get a huge sense of achievement from managing to get an entry on the black cloth, anything after that is a bonus.

What category did you enter?

I entered the Shoe's and Handbag category in memory of Jennifer Lofthouse. I used Saracino modelling paste, it was fantastic to use as it is so versatile and gives you time to work without drying out.

Tell us about your award, how did you feel?

The award of Best in Show was something I could only ever dream of. Never in my lifetime did I think this was achievable. I am so completely thrilled, overwhelmed and amazed that I won this award. The standard of entries as always was completely mind blowing.

What did you enjoy the most at the show?

I enjoyed seeing all the wonderful show pieces, Medusa by Emma Jayne cake design was incredible, the David Attenborough display was amazing and so relevant. I was honoured to be part of the Art and Sole Sugar Shoe collaboration organised by the Sugar Junkies and also the flower arch by the lovely Natalie Porter from Immaculate Confections.

Will you enter again?

I am always learning and I like to challenge myself, I want to improve my skills in a variety of areas. I will definitely enter again. Just for fun!

What advice would you give to anyone thinking of entering?

I would say to use different techniques on your entry and its great if you can think up something the judges may have not seen before. Try to do something you love and enjoy making. You are only competing against yourself.





What cake tool can't you live without?

The cake tool I can't live without would be my small cranked palette knife (first tool I bought).

Who inspires you – who's your favourite cake/ sugarcraft artist?

I am inspired by so many cake artists – Laura Miller (SugarSpice Cakes), Corinna Maguire, Miriam Pearson, Natalie Porter to name a few.

What is your favourite Saracino product and why?

My favorite Saracino product is the modelling paste as it allows you to work with it for some time without drying.

What movie title best describes your life?

Mission Impossible – keep striving forward and what may seem unachievable, out of your grasp or like a 'mission impossible' is possible.

What's your best advice in 5 words or less?

Keep striving forward!



<https://www.instagram.com/sarahcarrsspecialitycakes/>

Party Girl



What you need:



CAKE DESIGNER
Carla Rodrigues

Cake designer and professional chocolatier who is passionate about sculpture, modelling, airbrushing and chocolates design. She stands out for human realism and steampunk style.

Her biggest passion is teaching and her favourite materials to use are chocolate and modelling chocolate. She also has a crush on colours, colours are never too much.

Awarded many times in national and international competitions.

Hostess and organizer of the award winning collaboration "Steam Cakes - Steampunk collaboration".



INGREDIENTS

- Round cake 7cm diameter x 5cm high
- Ganache to fill and coat the cake
- Saracino Pasta Top: white
- Saracino Pasta Model: light skin tone, black, white, tiffany, fuchsia, pink
- Gel colour: pink, black, blue, white, brown, red
- Powder colour: black, pink, light skin tone
- Clear alcohol
- Saracino Royal Icing
- Unicorn Mix Sprinkles
- Saracino Pump-Powder pearl

EQUIPMENT

- Round cake drum 14cm diameter
- Serrated knife
- Spatulas
- Rolling pin
- Smoothers
- Scalpel
- Water brush
- Silicone brush
- Silicone tool with hard point
- Variety of brushes
- Cocktail sticks
- Toothpicks
- Circle cutter 3cm diameter





STEP 1 Bake your favourite cake and fill it with your favourite filling. Using a serrated knife, slightly round the top of the cake. Coat the cake with ganache and chill.



STEP 2 Cover the drum with white Pasta Top and the cake with light rose Pasta Top (1 drop of pink gel colour for each 200g of white sugar paste).

TIP: You can use pre-coloured pink or fuchsia Pasta Model instead.



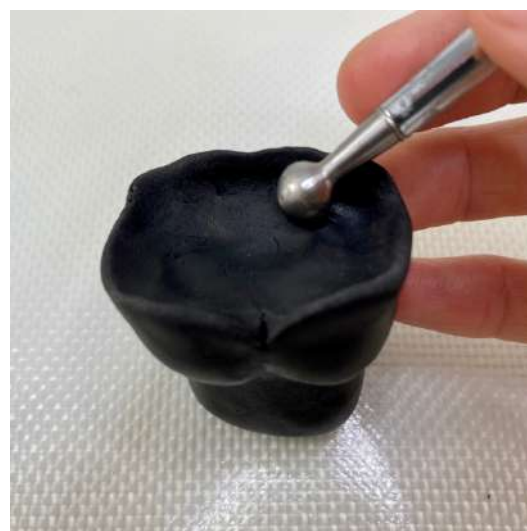
STEP 3 For the body roll a cylindrical shape using 40g black Pasta Model. Press slightly in the middle to shape the waist.



STEP 4 Flatten the upper chest part slightly and use a silicone tool to shape the breast.



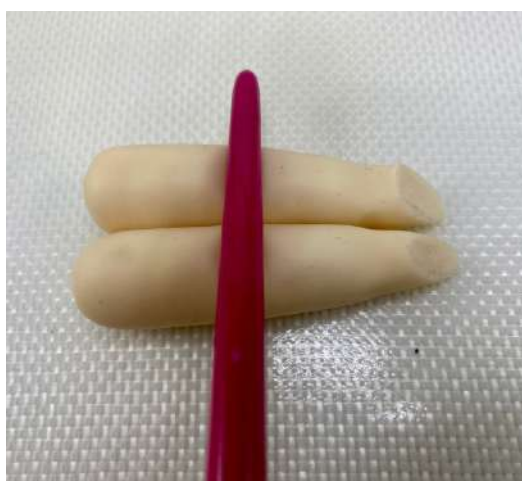
STEP 5 Cut across the top with the scalpel so that the neckline is heart-shaped. Smooth the cut with your fingers.



STEP 6 Using a ball tool, form a shallow socket to fit the top of the body.



STEP 7 For the legs roll a 12cm long sausage shape of light skin tone Pasta Model (24g), leaving it thinner in the middle. Cut in half at a 45 degree angle.



STEP 8 With a round tool handle mark the knee in the center and the ankle just above the diagonal cut.



STEP 9 Roll the paste between your fingers to shape the leg at the knee and ankle.



STEP 10 Roll a thick sausage using 10g light skin tone Pasta Model to fit the body and pinch the paste with your fingers to create the neck.



STEP 11 Fix to the dress and pinch both sides to create the shoulders and the upper part of the arms.



STEP 12 Cut the back of the dress to make it straight and smooth the cut with your fingers.



STEP 13 Use the silicone tool to define the neck and chest.



STEP 14 For the head, use 20g light skin tone Pasta Model and roll a ball. Flatten it gently on the sides and press it in the middle with a round tool handle.



STEP 15 Use the ball tool to make the eye sockets.



STEP 16 To make the nose, gently push the paste up with your finger.



STEP 17 Use a sharp silicone tool to make the nostrils and the soft tool to define the shape of the nose.



STEP 18 For the mouth, make a straight cut in the middle between the nose and the chin, slightly wider than the nose. Pull the upper lip out using the scalpel at a 45 degree angle.



STEP 19 Smooth the cut with your finger at an angle to shape the lip and use the silicone tool to make the indentation over the lip.



STEP 20 For the lower lip, make a semi circular movement with the silicone tool. Smooth any marks with your finger. Push the corners of the mouth slightly inwards with the tool.



STEP 21 Form a triangular shape for the chin, pressing the paste lightly with your fingers.



STEP 22 Roll two small balls of white Pasta Model and flatten them slightly into the eye sockets.



STEP 23 Using a thin brush, paint the eyes using blue gel colour diluted with a small amount of clear alcohol. Paint the eye pupils with black gel colour also diluted in alcohol. Add depth by painting black lines on the irises. Add light into the eyes with a small speck of white gel colour in each eye.

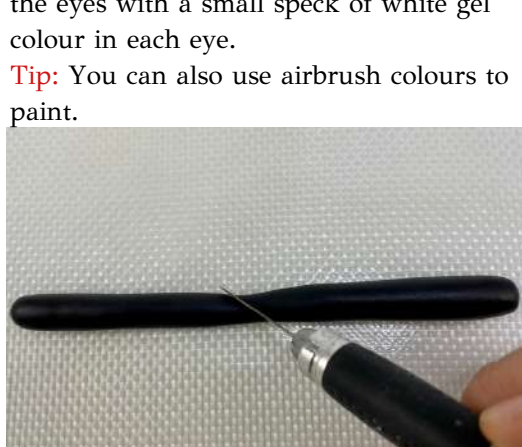
Tip: You can also use airbrush colours to paint.



STEP 24 Form the eye lids with two thin small sausage shapes of light skin tone Pasta Model.



STEP 25 Paint eyebrows and eyelashes using brown and black gel colour diluted with alcohol. Paint the lips with red gel colour.



STEP 26 For the arms roll a thin sausage shape using black Pasta Model, leaving it thinner in the middle. Cut in half at a 45 degree angle.



STEP 27 With a round tool handle mark the wrist just above the diagonal cut. Roll the paste between your fingers to shape the wrist. Flatten the tip.



STEP 28 Cut fingers and a thumb from the flattened area. Smooth the fingers and thumb by rolling them carefully between your fingers.



STEP 29 Adjust the arm length to suit the body proportions and using a ball tool form a shallow socket to fit the top of the arms.



STEP 30 Carefully, insert a cocktail stick in the body and into each leg (one the full leg length and the other one just to the knee and bend this leg slightly). Place the pieces on the cake making the girl look seated with both legs up.



STEP 31 Paint legs with black powder colour to mid-thigh and paint a wide bar at the top for the stocking with black gel colour diluted in alcohol.

Tip: To avoid staining the cake you can protect it with cling film or just take out the legs and place them again after painting.



STEP 32 Bend and pinch the arms in the middle to form the elbows. Attach them to the body with toothpicks.



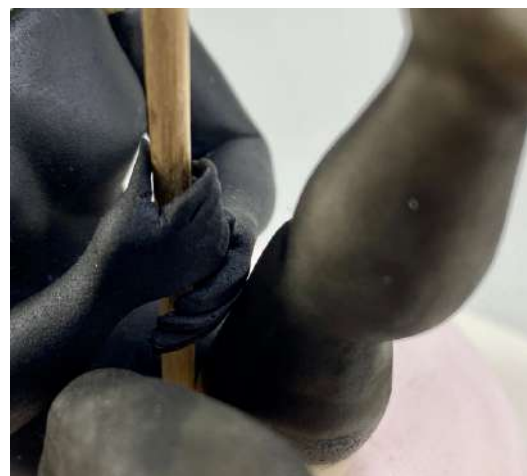
STEP 33 Adjust the neck length and attach the head to the body.



STEP 34 For the hair, roll 15g tiffany Pasta Model into a ball shape and roll to 2mm thickness. Use a Dresden tool to draw lines down the length of the paste. Fix to the back of the head, making sure the hair completely covers the top, back and sides.



STEP 35 Roll two long teardrop shapes of tiffany Pasta Model, flatten them and use the Dresden tool to draw lines. Attach them to the head, one to each side, to complete the hairstyle.



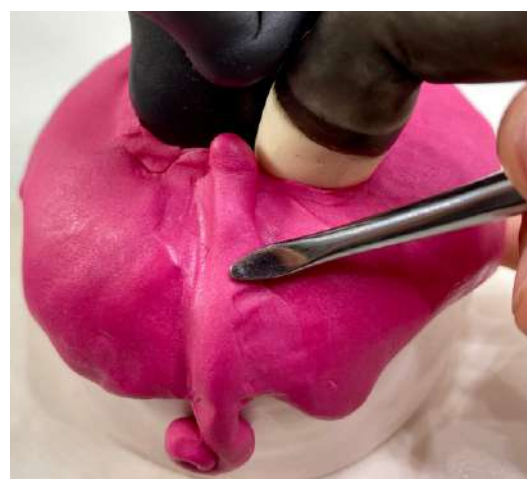
STEP 36 Cut a skewer to 8cm length and place as if the girl is holding it, adjusting the position of the hands and arms.



STEP 37 Roll a 50g ball of fuchsia Pasta Model. Roll to a thickness of 3mm and cut a wavy shape all around.



STEP 38 Smooth the edges with your fingers and use a circle cutter to cut the center. Make a straight cut with the scalpel on one side. Attach to the cake around the girl as if she is sinking into the icing on the cake.



STEP 39 Roll a long thin sausage of fuchsia Pasta Model, curl one end and fix it over the cut line. Use the Dresden tool to smooth the joints and blend together.



STEP 40 For the shoes, roll two 1g sausages of black Pasta Model to the same length as the feet and use the Dresden tool to make an indentation.



STEP 41 Trim the feet to an angle, adjust the shoes to the feet and make the high heels out of two small pieces of black Pasta Model.



STEP 42 Make different size drops to the shape of a meringue kiss using pink, white and tiffany Pasta Model. Attach them around the girl and on the board mixing sizes and colours. Dust the joints to the arms, neck and nose with light skin tone powder colour. Dust the eye lids and the cheeks with pink powder colour. Dust the tips of the meringues with pink powder. Glue unicorn mix sprinkles all around the bottom of the cake, around the meringues and over the girl.



STEP 43 Cut two small slices of cake from the bottom. Leave one on the board and stick the other one on the end of the skewer the girl is holding.



STEP 44 Finish by adding shine with Saracino Pump-Powder pearl.



BRUSH UP YOUR MODELLING
SKILLS WITH

Pasta Model

Perfect For
Modelling

Blends
Perfectly

Gluten
FREE

No
Hydrogenated
Fats



@bestproductaward

Mini Tutorial

Painting with Royal Icing



Mary Presicci
Sugar Art









Your customers will be

Supreme Surprised



Strawberry



Raspberry



Lemon



Forest
Fruits



Peanut



Hazelnuts



Pistachio



Chocolate
& Nuts



Coconut



Zabaione



Tiramisu



Vanilla



highly
concentrated tastes
delicious





photo by Nick Kist

Claudia Kapers

Social media Facebook:

<https://www.facebook.com/capricakes.claudiakapers>

Instagram: https://www.instagram.com/claudia_kapers/

Pinterest: <https://nl.pinterest.com/capricakes/>

Cakesdecor: <https://cakesdecor.com/capricakes/>

Capri Cakes
CLAUDIA KAPERS CAKEDSIGN

My name is Claudia Kapers, I am 39 years old and I am the face behind Carpi Cakes. I am the proud mother of two children, and live in the Netherlands with my partner.

My creative aptitude was visible from an early age. I was always busy making fun and versatile creative things. I liked to draw, but also making spatial creations was a must. After my HAVO education, I followed a 4-year education to become a window dresser. I completed this creative education with very good results. Unfortunately, I lost my job during a period of economic crisis and it was very difficult for me to find a permanent job in the window display world.

As it was difficult for me to sit still and the creative urge continued to itch, I followed an interior architecture course. In the period after that I have been active in the retail trade in the field of home accessories and furnishing for several years. Unfortunately, due to pregnancy, I lost my job in this sector in 2012.

In March 2012, my first child was born and we had a difficult start. My child was sick a lot and we were therefore often in the hospital. This hurt my heart and that's why I decided not to return to society full-time.

Unfortunately, a part-time job in the window display/retail trade was not easy at the time. I went looking for new challenges. While roaming the internet I came across images of cakes and that is when, in 2013, my passion for all things related to making cakes and sugar decorations started.

I spent a lot of time developing my knowledge in the field of cake decorations, as well as raising my family.

The first cake shows were visited and my knowledge mainly came from the internet and then I started pushing myself.... again and again, over and over ... keeping practicing. In addition, I followed a number of workshops for basic techniques and modelling skills.

In the early years I made everything from marzipan, but in 2015 I discovered the possibilities with fondant and SARACINO Pasta Model modelling paste. Their modelling chocolate and Pasta Bouquet flower paste also came to my attention. Enough new products to gain more knowledge about and to deepen and develop myself further.

In 2015 I won my first prize with a sugar piece made from Saracino! The following year in 2016 I participated in the "Cake Games" during the Mjantaart Cake & Bake Experience fair in Rijswijk and came first!

Still, it took until May 2018 before I entered my first big cake competition during the Cake and Bake Essen in Germany. I never could have dreamed.... I was awarded 1st in my category and "Best in Show". I was so proud and what a boost that gave me in what I had achieved so far.



At the end of 2018 my first exhibition where I was invited to demonstrate SARACINO stand.



From 2019 I have officially been SARACINO ambassador for the Netherlands, of which I am very very proud. My highlight as an ambassador so far has been the demonstration moments during “Cake International Birmingham” in 2019 and entering my contest sugarpiece for which I recieved SILVER!

What a super great experience that was!

I am also proud of the “Crazy Shoe Collaboration” that I organized in 2019 together with a colleague. With 15 great Dutch sugar artists we created an incredibly beautiful collaboration that has gone viral worldwide and was published in various national and international trade magazines



In addition, I have already participated in dozens of national and international collaborations. My confectionery pieces have been featured in various national and international cake decorating trade magazines



I like to express my creativity in my sugar creations, I try to improve myself time and time again and discover new things. It is relaxation for me and every cake or sugar art work is a new challenge. I can't imagine a life without this creativity which is helped using Saracino products!

My Motto:

DON'T GIVE UP!



Best advice for others in 5 words?

Practice and NEVER give up!

Stay up all night to finish or get up early to finish?

I prefer to work late into the night. Ready is ready and gives satisfaction. I usually plan all my work carefully so that I can finish on time. As a mother of a young family, planning is essential. My family also requires a lot of attention and because of that I can't work full time with my sugar art at the moment.

Favourite Saracino product?

Absolutely modelling chocolate! But to be honest, also the Pasta Model! I use both products a lot. Each in its own consistency, but also often mixed together in various proportions. I love that I can work on my sugar pieces over several days. The modelling chocolate (and Pasta Scultura) allows this. You can endlessly add or remove seamless details without the quality of your piece diminishing.

What do I want to develop even more in?

I believe you keep developing yourself continuously. Products are being improved and new products are coming onto the market. Trends also change continuously, so you have enough material to focus on again. But I would like to learn more about the Saracino isomalt.

Favourite cake tools?

Without doubt the cake tools from Cerart Milano! I can't have enough. Which tools are still on my wish list? The brush set "Jewel" and the 4-piece brush set from Mary Presicci.

Idols?

I have a lot of cake artists that I aspire to! Too many to list them all. I love to see that so many different creations come from 1 shared passion! But I have a lot of admiration for Emma Jayne, Carla Puig, Javier Azocar and Daniel Dieguez.

Cake Covering Technique Tips and Tricks



What you need:

INGREDINETS:

- Saracino white Top Paste
- Water
- Cornflour

EQUIPMENT:

- Dekofee silicone working mat extra large
- Large rolling pin
- Sharp knife
- Pizza cutter
- Tape measure
- Soft brush
- Microwave
- Smoothers

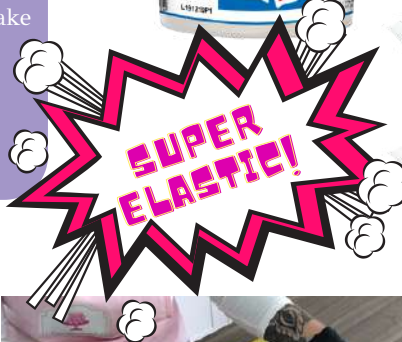


CAKE DESIGNER
Carolin Moldaschel

Hi I'm Carolin, 40 years old who live with her family in beautiful Bavaria, Germany. 8 years ago I turned my passion for baking and decorating cakes into my profession.

I am internationally successful with my basic, drip-cake and ganache classes.

I have entered show competitions and my talent was awarded silver in Vienna in 2015. In 2017, 2018 and 2019 I received gold medals at the "Cake & Bake" show in Germany.



STEP 1 You need 300 – 500 grams Saracino Pasta Top. The amount always depends on the size of your cake and how thick or thin you roll out the sugarpaste.



STEP 2 Before you start to work on the Pasta Top, Using a little water moisten the ganache on your cake (in this tutorial I am using a dummy). DO NOT moisten the top! Moistening helps to fix the Pasta Top to the cake when it is covered.



STEP 3 Use a sharp knife to cut the amount of fondant you need. You will find the Pasta Top firm at first and this is totally normal as it becomes soft when it is worked.



STEP 4 In order to be able to knead the sugarpaste better, I always recommend to heat the fondant for 10 seconds in the microwave (700 watts).



STEP 5 After you have warmed up the fondant a little, you will be able to work with it easily. It can now be kneaded without being too firm.



STEP 6 It is really important to knead it really well. The kneading will pay off when you come to cover the cake.



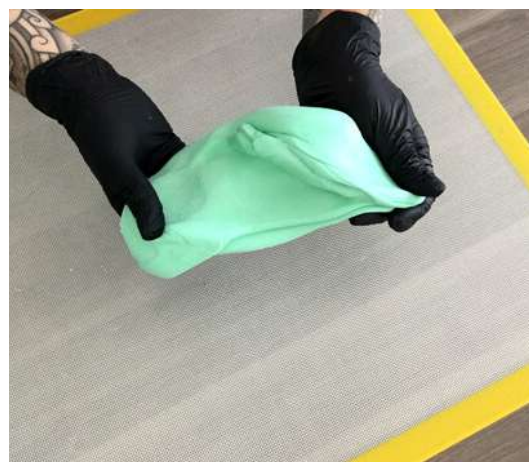
STEP 7 The kneading and the warmth from your hands will make the fondant soft and very supple.



STEP 8 Now you can colour the Pasta Top using your Gel Colour.



STEP 9 Work the gel colour into the paste. Blending the colour also helps to make the paste even more pliable.



STEP 10 Keep blending and kneading until you get this kind of appearance and the paste is stretchy and soft.



STEP 11 PERFECT!



STEP 12 You can use the fondant immediately but I have found that coloured paste works really well if you leave the fondant in cling film for 24 hours after colouring.

TIP: I only cover my cakes after 24 hours.



STEP 13 Put the tape measure over the top of your cake and down each side. This way you can see what diameter of Pasta Top you need to roll out for covering.



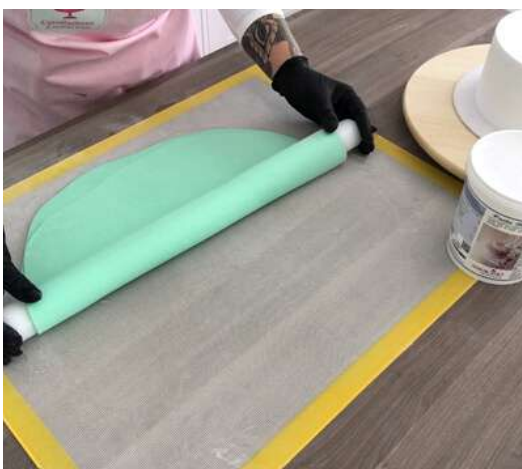
STEP 14 If required lightly dust your work surface with cornflour to prevent possible sticking.



STEP 15 Place the Pasta Top on your work surface and roll the fondant out evenly.



STEP 16 Keep rolling until you reach the required diameter for the cake



STEP 17 Fold the rolled out paste over your rolling pin.



STEP 18 Place it gently over your cake using a rolling motion.



STEP 19 Using a smoother press down lightly on the top to remove any air bubbles and make smooth.



STEP 20 Press around the top edge first.



STEP 21 Gently work the fondant downwards with your hands. Do not over stretch as the paste is very pliable and will smooth out to remove any creases.



STEP 22 Use a pizza cutter or a sharp knife remove the excess paste



STEP 23 Lift the excess away from the cake carefully



STEP 24 Using your smoother start to work around the outside removing any bumps and air bubbles.



STEP 25 Using flexible acetate smoothers work the top surface to give a smooth finish.



STEP 26 You are now finished to decorate your cake as required.



ARE YOU READY TO USE THE TOP?

Sugar paste for covering your cakes by Saracino



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



Covered with Perfection

BY ALVISE ZOLLA

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

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

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

The paste may feel hard and difficult to knead in cold weather so it can be slightly warmed up in a microwave (5/10 seconds at 700W should be enough) prior to kneading.

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

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

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

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

Cake covering with Pasta Top cannot be easier.

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

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

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

Saracino Pasta Top is:

ECONOMIC

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

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

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

And let's face it, time is money!

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

HIGH QUALITY

Saracino Pasta Top is definitely a special sugar paste.

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

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

Yes, you read correctly:

PALM OIL FREE

GLUTEN FREE

VEGAN
FRIENDLY

NO
HYDROGENATED
FATS

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

This is due to a number of reasons –

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

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

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

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

ELASTIC



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

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

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

How to choose the right thickener?

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

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

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

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

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

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

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

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

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

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

WHAT BRINGS THEM
TO THIS CONCLUSION?

We can reveal the secret:

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





CONGRATS!

Debbie



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

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!

JOIN



Fast forward to 2015 - I was suffering with a significant illness and decided I wanted to do something for myself, something therapeutic and I'd always wanted to learn Sugarcraft. I embarked on a few cake classes and worked through tutorials in cake magazines. A couple of years later, in February 2017, after brain surgery for my illness I decided to leave my Engineering role. From a young age I had wanted to run my own business, so I saw this time in my life as a good opportunity to do it, I decided life was too short not to. So, at the beginning of 2018 I set up Deborah's Cakes and Sugarcraft.



My name is Deborah Edwards and I'm a Cake Artist living in Derby, England. I've been running my cake business for nearly four years but prior to that I was an Engineer for 26 years. From an early age I knew I had a passion for creating things and when I left school, I was torn between going to Catering College and going into Engineering. I wasn't encouraged to go onto further education and so I chose an Engineering Apprenticeship route.

Following my Apprenticeship, I went on to study with the Open University and did a degree in Computing and Mathematical Sciences. After my degree I worked on Aero Engine Control Systems and Submarine Sonar Systems and had some very interesting roles. I still use my degree today and find it very useful in my cake business.



I love what can be created from edible form and I have tried to push myself over these four years. I have won two Silver awards at Cake International, in 2019 and 2021, in the Wedding Cake categories and I'm also a Cake Duchess Instructor. I also love taking part in Cake Collaborations and have had some of my pieces featured in several cake magazines.

I am also an active Cakeflix Pro member and have been asked by Cakeflix to turn my Woodland Wedding cake into a full-length video tutorial, I'm looking forward to seeing the tutorial released in Spring 2022 and also to see what the rest of 2022 brings in my cake business.



@debscakesandsugarcraft



@deborahscakesandsugarcraft/

Email: debscakes.sugarcraft@gmail.com

Web: www.deborahscakes.co.uk



New Year Elf



You will need:

INGREDIENTS

Pasta Model:

- Pasta Model: 60g brown, 15g light brown (mix white and brown paste 50:50), 100g light skin tone, 20g white, 5g dark green, 150g black, 5g yellow for flowers
- Dust powders: grey, pink, light skin tone, brown
- White glitter dust
- Black airbrush colour
- Pink edible paint for eyeshadow
- 6cm polystyrene ball
- 5cm long polystyrene egg
- Circle cutters: 1.5, 3.5 and 4 inches

- Cling film
- 8g rice krispie treat
- 1 wooden skewer
- Snowdrop / flower cutters
- Trex
- Edible glue
- Cornflour for dusting and a former for the head
- A cartoon image of a face to fit your sugar head
- Baking paper and a pencil

EQUIPMENT

- Knife
- Shell tool
- Rolling pin
- Bradawl tool
- Cake smoother
- Veining tool
- Flower making pad
- Polymer clay blade
- Craft knife
- Ball tool
- Scriber
- Dusting brushes
- Glue brush
- Mini palette knife
- Scissors
- Dresden tool



CAKE DESIGNER

Jennifer Gotton

Hello, I'm Jenny and I am 'Sweet Sugar Makes'. I have been teaching sugarcraft professionally for fifteen years. Teaching is my full-time occupation. I travel regularly across the Yorkshire area, mainly teaching local community classes, but I also offer private classes from home.

I named my business 'Sweet Sugar Makes' after my love for all things sweet, cute and colourful. I have loved my craft for over 30 years and my ongoing desire to achieve at the highest level has helped lead to winning many gold awards at the Cake International Show.

Alongside my passion for the craft, I really do love teaching. I have had the privilege of seeing two of my students awarded 'City and Guilds' Medals for Excellence for their Level 2 qualifications for Certificates in Sugarpaste and Royal Icing.



Sweet Sugar Makes





STEP 1 For the tree stump, cut 1cm off each end of a 5cm long polystyrene egg. This base should be 1.5" tall.



STEP 2 Roll 60g brown paste to approx. 3.75" dia. circle x 6mm thick. Cover the polystyrene base with Trex. Lay the circle of paste over and use the natural creases that form to create the roots at the base of the stump. Cut a 1.5" dia. circle from the top of the stump and remove the paste. Gently apply texture to the side of the stump using a shell tool.



STEP 3 Roll 15g light brown paste approx. 5mm thick. Cut out a circle of paste and inset the circle into the top of the stump. Lightly texture in a circular pattern with the shell tool.



STEP 4 For the body shape the rice krispie treat as shown. For the head take the polystyrene ball and insert the bradawl or sharp tool all the way through the centre.



STEP 5 Roll 15g light skin tone, and use this to wrap the body. Moulding a neck, approx. 1cm high. The body should be like a bottle shape. The body and neck are approx. 5cm long. Insert half of a wooden skewer through the top of the neck, all the way down into the base of the stump. TIP – Use the bradawl or sharp tool to make a hole down into the stump if this is difficult.



STEP 6 For the legs, roll two simple legs from 2 x 5g pieces of light skin tone. They should be 2.5 inches long x 6mm wide. Cut an angle at the top of each leg so that they will fit better against the body. Glue both legs to the body. TIP – Use a smoother to roll out the legs on your board, this will keep them even.



STEP 7 Place the legs as shown.



STEP 8 For the skirt thinly roll white paste and cut out flower shapes. I used a snowdrop cutter, but any shape can be used. Vein the petals on a flower making pad and fix to the bottom of the body to form the 'skirt'.



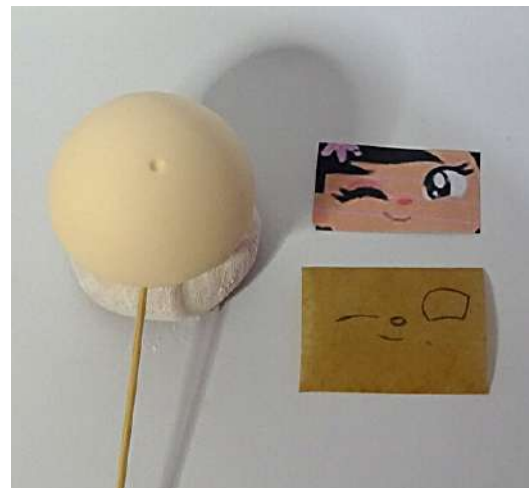
STEP 9 Continue to fix flower shapes all around the body. Roll a green strip and fix this around the top of the body. TIP – Use Trex as glue whenever possible, this way you can easily peel away or reposition pieces if you do not like them.



STEP 10 For the arms roll 2 x 2g pieces of light skin tone. The arms are very straight with a flattened hand at the end. Fix them into position on the knee. Fill any gaps on the skirt with more flowers.



STEP 11 For the head cover half the polystyrene ball with Trex. Roll 70g light skin tone paste to 4mm thick, cut out a circle of paste using a 3.5" circle cutter. Carefully apply the piece, but leave the hole that you made earlier exposed so the head can easily be fixed into position later.



STEP 12 Lay the half-coated head in a cornflour former. Insert the other half of the wooden skewer into the hole. TIP – I do this because your eye will focus on a straight head. Mark a nose position at the centre of the face. Using an image of a cartoon face, trace over the main eye shapes. Just trace the very basic outlines.



STEP 13 I used a cutter for the winking eye as my cutter followed the curve exactly. However, I did also lightly mark in the curve of the eye using a scribe on top of the baking paper.



STEP 14 Take your time tracing this kind of face. Use the nose as your focus point. I used a ball tool to carefully outline and then flatten the open eye area. TIP – Try to get the open eye area as flat as possible as the white will not sit in accurately and will look wrong if you don't. My depth for the eye socket was approx. 3mm deep, before I put the white in.



STEP 15 Shape a small piece of white paste for the eye. Test the piece will fit flat and then remove and re-shape. Use grey dust to dust the eye socket. Drop the pre-flattened eye shape into the cavity and use your fingertip to level as much as possible.



STEP 16 Once the white of the eye is in place, use black airbrush colour to paint an iris. Follow any diagrams that you have very carefully so you do not lose sight of the positioning at any point. Finely roll out black paste to form the eyelashes. Paint pink eyeshadow on one eye only.



STEP 17 Using pink and light skin tone dust, carefully highlight the cheeks and add some shading to the edges of the face. Place the head on the body.



STEP 18 For the hair roll 80g black paste to approx. 5mm thick. Cut out a circle using a 4" cutter. Apply Trex to the back of the head. Fix the circle of paste so it overlaps slightly at the front. You will be able to see polystyrene gaps at the side (these will be covered later). You will need to remove the head from the body to do this.



STEP 20 Photo shows hair in position



STEP 21 The hair can be textured at the back using a Dresden tool. For the left side of the hair roll 25g of paste into a long cone shape, flatten using a cake smoother and then texture with a Dresden tool. Apply Trex to fix the hair piece to the side of the head, covering the exposed polystyrene gap.



STEP 22 Repeat the hair making process for both sides of the head, but this time I cut a little section of the length. The fringe was made with 10g paste, pulling down with the Dresden tool to open up and cut the paste. A small piece of sponge can be used to support any curls while the paste sets a little.



STEP 23 For the elf ears roll 5g piece of light skin tone paste and cut out two 3mm thick, long triangle shapes. Using a little glue, fix the ears to the side of the head.



STEP 24 Finish the model by adding flower decoration to her hair and to top of the dress.



STEP 25 Your Elfet is ready for mischief!

Pasta Model



GLUTEN FREE

WOW!!!

BLENDS PERFECTLY

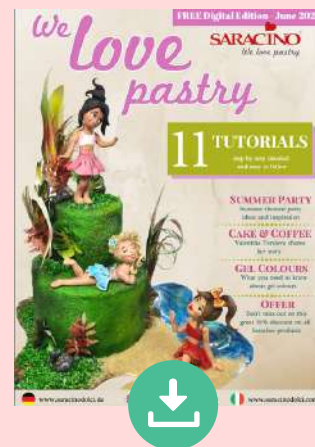
BEST PRODUCT

NO HYDROGENATED FATS

DON'T MISS ANY
ISSUES OF SARACINO
FREE MAGAZINE
WE LOVE PASTRY



Download
All Issues





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 THE CAKE SCULPTRESS
using PastaTop & Wafer Paper



BY MARA STELLA
using Pasta Model, Pasta Top & Pasta Bouquet



BY SVETLANA PRESTON
using Pasta Model & Isomalt



BY JAYNE MACHIN
using Pasta Model & Modelling Chocolate



BY SULTANA RAJIA NAZNIN
using Saracino Wafer Paper 0.27 & Pasta Model



BY TAMI MARSLAND
using Pasta Model



BY CLÁUDIA OLIVEIRA
using Pasta Model, Modelling Chocolate & Pasta Top



BY NOLLIES NADENE
using Pasta Model, Modelling Chocolate & Pasta Scultura



BY AURELIASCAKE
using Pasta Model & Pasta Top



BY DUTCH CAKES
using Saracino
Pasta Model



BY KONSTANTINA KARAMELA
using Pasta Model



BY YUMMYCREATIONSLEEDS
using Pasta Model



BY DODO CAKE NABQ
using Pasta Model



BY SWEET-LUCAKES-
using Pasta
Bouquet & Pasta Model



BY MARA STELLA BAKERY
using Pasta Model
& Modelling
Chocolate



BY EMILIA BOBEŃCZYK
using Pasta Model



BY KÁČA BRANDOVÁ
using Pasta Model



BY TRACEY MCKAY
using Pasta Model



BY SOFIA FRANTZESKAKI
using Saracino Pasta Model
and Pasta Top



BY SŁODKO ZAKRĘCONA
using Pasta Model



BY OTHONAS GEORGE CHATZIDAKIS
using Pasta Model
& Pasta Top



BY JDHCAKEART
using Pasta Model
& Pasta Bouquet



BY MELLISTORTENZAUBER
using Pasta Model & Modelling
Chocolate



BY SUZIE BUNNER
using Pasta Model



BY TORT.LOVE.KRAKOW
using Pasta Model, Wafer,
Powder Colours



BY SAM OSBORNE
using Pasta Model & Pasta
Top



BY ATHANASIOU MYRIAM
using Pasta Model & Pasta Top



BY LISA DAVIES
using Pasta Model



BY GENIE ANN JACKSON
using Pasta Model



BY JUSTYNA KOWAL
using Saracino Pasta Model, Pasta Top, Pasta Bouquet, Wafer Paper



BY BOGUSŁAWA-BRONKOWSKA-HOBBY-CAKE-
using Saracino Pasta Model, Wafer Paper



BY ALEKSANDRA NATKANIEC
using Pasta Model



BY RUMIANA LAZAROVA
using Pasta Model



BY SWEET BAKERY IOANNINA
using Saracino Pasta Model & Pasta Bouquet



BY LITTLE CAKES OF ART
using Pasta Bouquet



BY BEATA SIEDLECKA
using Pasta Model & Modelling Chocolate



BY SWEET EM'S CAKES & PASTRIES
using Pasta Model & Pasta Bouquet



BY ATHANASIOU MYRIAM
using Pasta Bouquet & Pasta Model



BY STEPHANIE WOULD
using Pasta Model



BY GABRIELA GREGORCZYK
using Pasta Model



BY ASIA GOLA
using Saracino Wafer Paper and Pasta Model

Collaboration by Anna Austin

SWEETHEARTS OF THE WORLD



ZEE CHIK



ARATI MIRJI



CRISTINA SBUELZ



EVA KLINC



SWEETHEARTS OF THE WORLD



LINDA KNOP



RODICA BUNEA



MARY PRESICCI

SWEETHEARTS

A Global Cake Collaboration celebrating the 'ARTISTS' behind their Sweet Creations.

Organiser and Host: Anna Austin, Cake Canvas - happiness in a box, India
Social Media Links

Facebook Collab Page:

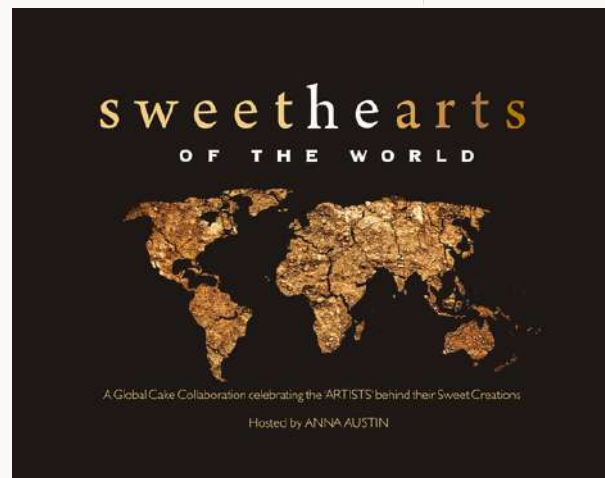
<https://www.facebook.com/sweetheartsoftheworld>

Instagram:

@sweetheartsoftheworld

Website

www.sweetheartsoftheworld.in



TANYA ROSS



SACHIKO WINDBIEL



DANIEL DIEGUEZ



SEBASTIEN HARAMENDY



SILVIA DE DIEGO



FILOMENA TAVANO



CAROLIN MOLDASCHEL



KHAMPHET CHE-BUI



DANIELA DYULGEROVA



HRISTINA DANDAROVA



NATHALIE QUIQUEMPOIS



SVETLA IVANOVA



ENRIQUE ROJAS



SILVIA MANCINI



PAUL WILLIAMS



GALIA GAROVA-MIHAYLOVA



ANGELIQUE VAN VEENENDAAL



TANYA SHENGAROVA

In next month's issue

@saracinodolci



coming



soon

*tutorials. interviews. news columns. and much
more...*

Find out where you can purchase Saracino products



CLICK HERE



Become a Reseller

CLICK HERE

