

We Love pastry

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WHY CHOOSING
THE RIGHT
PRODUCT IS SO
IMPORTANT

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WEDDING CAKE
SAMPLE BOX

Cake & Coffee

SARAH BRAY
TALKING ABOUT
HER PASSION

It Can be You

WIN A HAMPER OF
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WORTH £50!



11

TUTORIALS

BEAUTIFUL
DETAILED
AND EASY TO
FOLLOW





PAOLO ZOLLA
DIRECTOR

“Matrimoni per amore, matrimoni per forza

Ne ho visti d’ogni tipo, di gente d’ogni sorta”

“Loving marriages, forced marriages
I’ve seen them all, I’ve seen people of all kinds”

This is the beginning of a beautiful song written by Fabrizio De Andrè, a famous Italian poet and song writer who has deeply influenced Italian music history during the second half of 20th century.

Marriage has progressively detached from its purely religious significance, and it has become an occasion of joy and celebration among relatives and friends. In Italy, the celebration’s highlight event is at lunch time and there cannot be a wedding lunch without a proper wedding cake!

We’ve seen every type of wedding cake: from the most modest handmade one to the most complex and finely decorated ones.

Italian wedding celebrations usually end with the cutting of the cake: this is the most important moment of the celebration, and it is important to impress – attendees usually judge a good wedding by the taste of the wedding cake.

Wedding cakes are always a challenge for pastry chefs: their creativity gets highly stimulated, and they usually want to express their finest skills and techniques during the creation of the cake.

Sometimes, with complex and usually large-sized cakes, it can be risky to carry or to move a wedding cake.

I clearly remember when pastry chef Emanuele Saracino and his team were carrying an extremely large cake and the cake dropped on the floor breaking into pieces.

After a few seconds of shocked silence, pastry chef said out loud: “Back to the pastry lab, we need to make a new one!”.

“Loving marriages,
forced marriages
I’ve seen them all,
I’ve seen people
of all kinds”



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SYLWIA PRICE
EDITOR

Welcome to the April issue of 'We Love Pastry'. We have dedicated this month to weddings.

If you follow our monthly magazine, you will know that this issue is my favourite (with Christmas very close behind!). I love all our issues, but wedding cakes have a special place in my heart. I really had fun this month as I named each of the tutorials and I really hope you like the names I chose. It was like choosing a name for each child. I really enjoyed it.

As usual you will find beautiful step by step tutorials by very talented artists from around the world with some amazing creations. I am sure there will be something for everyone to follow and enjoy!

One thing I would recommend is that it is always worth looking closer at the cake and tutorials. You may not like or want to follow the whole design BUT you may love just one or two techniques shown and use the ideas and tips in your own design. That is why I always encourage people to look through all the tutorials.

I believe the variety of work in this issue is truly incredible. As well as tutorials you will also find lots of ideas for wedding cakes. The artists have also provided details as to which Saracino products were used and why. This will hopefully give you a better idea of how products should be used and the different effects that can be achieved.

Fun interviews will allow you to meet some artists you probably already follow and some you may not know yet. In this month's 'Sweet Pastry Chat', Carol will talk about almond flour.

If you share your work online make sure you check if your work has been featured. If it has don't forget to claim your badge by sending an email to info@saracinodolci.co.uk.

Last and certainly not least, do not forget to check what Dionis Iarovi has prepared for next month's live demonstration.

Enjoy your romantic wedding read and speak soon!


Sylwia

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WE LOVE PASTRY

APRIL 2022 ISSUE

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ROSETTA



What you need:

INGREDIENTS

- Saracino Pasta Top: white
- Saracino Pasta Model: white
- Saracino gel colour: red, green
- Saracino powder pearl colour: light gold
- Saracino Liquid Shiny confectioners glaze
- Saracino cake gel
- Saracino royal icing
- Saracino isomalt
- Clear alcohol

EQUIPMENT

- White florist wires
- Frying pan
- Spoon
- Protective gloves for working with isomalt
- Silicone veiners
- Plastic shape mould
- Round cake with a diameter of about 12, 16 and 20cm
- Silicone pad
- Roller
- Craft knife
- Palette knife
- Brush
- Heart cookie cutters
- Stencil for royal icing
- Cling film

Recipe for moss:

- 1 egg
- 1 tbsp of sugar
- 1.5 tbsp of honey
- 2 tbsp flour
- 1 teaspoon of baking powder



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



CAKE DESIGNER
Michaela Rencs

I am originally from Slovakia and now living in Austria.

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

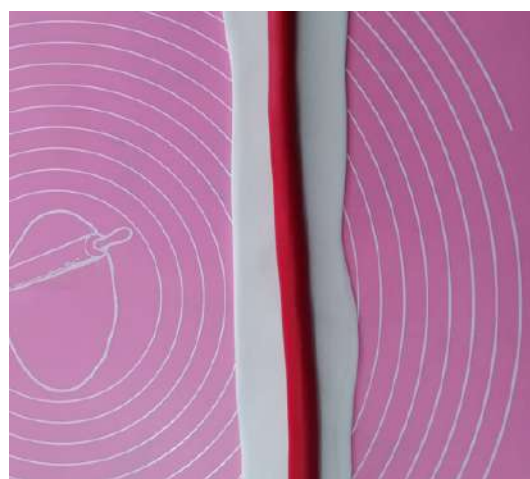
I have always loved the arts and my cake making is totally self-taught. I love to be creative and am very happy to spend time painting my cakes. Creating pieces using sugar paste fills me with joy. It is beautiful to create something special that fills people with joy and happiness.

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



[CAKES BY MISCELL](https://www.facebook.com/cakesbymischell)





STEP 1 Mix Saracino white Pasta Top with red gel colour. Roll to a long sausage shape. Roll white paste flat and place the red sausage on top.



STEP 2 Mix to achieve a marble effect.



STEP 3 Cover the three tiers with white Pasta Top. Roll the marbled paste thinly and cover the upper part of the bottom tier and the lower part of the top tier.



STEP 4 Prepare the royal icing according to the instructions on the packaging. Attach a stencil to the red part of the bottom tier and use a palette knife to apply the royal icing.



STEP 5 Smooth the royal icing to remove the excess.



STEP 6 Carefully remove the stencil.



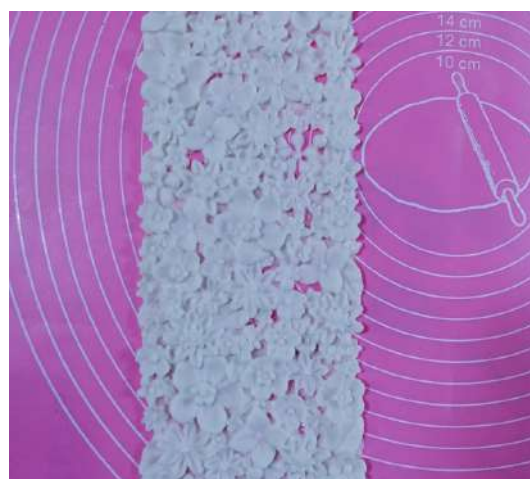
STEP 7 Add the royal iced stencil detail to the perimeter of the board. Mix the gold powder with a little clear alcohol and paint the edge of the red marbled paste.



STEP 8 For the texture on the middle tier roll white Saracino Pasta Top or Pasta Model. Add a little cornflour to your mould if you are worried about sticking.



STEP 9 Press the paste into the mould. Place the mould in the freezer for about 10-15 minutes.



STEP 10 Remove the paste from the mould.



STEP 11 Apply Saracino cake gel on the second tier and fix the patterned paste. Make the joint to the rear and blend.



STEP 12 Use heart shaped cookie cutters to cut two hearts from the front of the textured tier. These do not have to be perfect as we will be filling with the moss.



STEP 13 For the moss sponge mix the egg, sugar and honey.



STEP 14 Add green gel colour.



STEP 15 Finally fold in the flour with a spatula by hand.



STEP 16 Put the finished mixture into a microwavable bowl and cover with cling film. Cook in the microwave on full power for about 1.5 - 2 minutes.



STEP 17 Take the finished dough out of the bowl and allow to cool.



STEP 18 Cut out 2 hearts using the same cookie cutter.



STEP 19 Fix the hearts to the side of the cake using a little cake gel. Break up smaller pieces of the moss and add to the board around the bottom tier.



STEP 20 For the isomalt flowers without wires. Add the isomalt to a pan and heat until it melts.



STEP 21 At approximately 175-180 degrees celsius add red gel colour and mix well.



STEP 22 Coloured isomalt should look as shown.



STEP 23 Using a spoon carefully pour the finished isomalt into the veiner.



STEP 24 Press the other part of the veiner over and let it set for a while.



STEP 25 Remove the petal from the mould. Shape to the required look and allow to set until nearly hard.



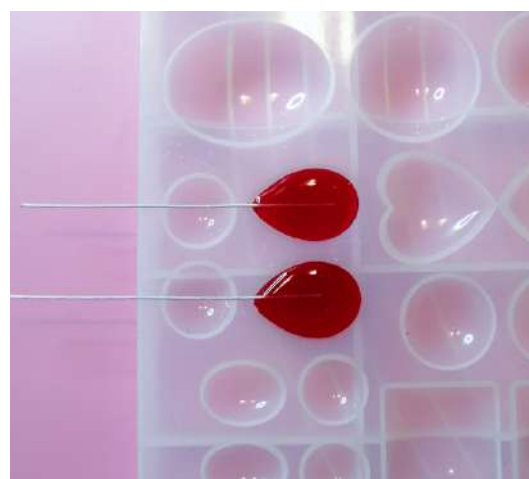
STEP 26 You will need about 8 finished petals.



STEP 27 Using a teaspoon, add a little isomalt onto a silicone pad and glue the individual leaves together to a flower shape before the isomalt is completely hard. Add a small ball to the centre.



STEP 28 Paint the center of the flower and the edges of the petals with gold powder paint mixed with clear alcohol. Place the flower on the cake. While working with the isomalt leave the pan over a low heat so that the isomalt does not solidify.



STEP 29 For the wired flowers add isomalt into the mould and before it sets add white florist wire as shown. Allow to set then remove from the mould.



STEP 30 Make a circular centre on a flower wire for the centre of the flower. Bend the wire on the petals and start adding to the centre using white florist tape.



STEP 31 Continue to add petals.



STEP 32 A finished flower should look as shown.



STEP 33 Paint the centre and edges with gold powder colour mixed with clear alcohol. Glaze the flowers to give the shiny effect.



STEP 34 Continue making isomalt flowers in red, white and pink. Spray with gold or silver.



STEP 35 Fix the flowers together using tape and position your bouquet on top of the cake. Your cake is finished and ready to WOW!

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



Cupid's Moon



@SaracinoUK

11th April 2022
at 7pm (UK time)



WITH
DIONIS IAROVOI



Pasta Top

'The products I used for the cake were yellow and orange Saracino Pasta Top and then I added tiny amount of brown gel to achieve this colour.

The letter and detailing around was achieved using Pasta Model.'

Debbie Lock





by Carol Smith

This cake was my entry in the colourful wedding cake category at cake international 2019 where I was awarded Gold. I wanted to create something that was different from my normal style of wedding cakes, something that hadn't been seen before and would grab the judges attention.

Keeping the main colour a dark navy blue with bright colours popping out, creating new techniques and textures.

The cake travelled to Birmingham in two parts and assembled at the NEC with very nervous hands. It's always a relief to get it onto the table in one piece.

This for me, was one of my most difficult cakes to make especially with it being a competition piece, as for me everything had to be absolutely perfect.

It is also one of my favourite competition pieces

Pasta Model

Using Saracino Pasta model allowed me to create the gorgeous ruffle heart topper, delicate ruffle tier and the tiled looking bottom tier.

Powder Colours

I also used Saracino powder dusts so that the colour of the flowers would match the painted detail on the cake.

BLANCA



What you need:

INGREDIENTS

- Saracino Pasta Top: white
- Saracino Pasta Bouquet
- Saracino white modelling chocolate
- Powder colours: light green, green, violet, burgundy, gold
- Cake gel
- Clear alcohol
- Gel colours: light green, green, dark green, violet, rose
- White chocolate ganache (3:1 ratio chocolate/cream)
- Saracino isomalt

EQUIPMENT

- 18cm diameter x 15cm high dummy or cake
- 20cm diameter x 4cm high dummy or cake
- 13cm diameter x 8cm high dummy or cake
- 10cm diameter x 10cm max high dummy with top cut at an angle
- Acetate sheet
- Engraving tool
- Craft knife
- Smoother
- Leaf cutter
- Leaf veiner
- Green flower tape
- Soft brushes
- Modelling tools
- Non stick mat
- Rolling pins: large and small
- Flower wires: gauge 20, 24, 26
- 5 gold wires: gauge 24
- Ball tool
- Circle cutters
- Flower former
- Cake drum 25cm diameter
- Circle cutters
- Royal icing stencil



CAKE DESIGNER
Cecilia Campana

Cecilia Campana is a professional cake designer and sugar art instructor specializing in Wedding Cakes.

The passion for fashion and refinement in shapes and materials, are elements that can be found throughout her creative career, finding the highest expression in the activity of Cake Designer to which she has been passionate since 2010. After obtaining a degree in Advertising Communication, she moved to England for a 2-year Master in Arts, where she learnt about colours and habits of very different ethnic groups. That's where comes the passion for the reinterpretation of elements and geometries, which can be widely found in her Wedding Cakes.

The thoroughness, accuracy, taste for beautiful things and the balance of colours, mark her unmistakable style, thanks to which she has collected important international awards and prizes in the Wedding Cakes Category.



CECILIA CAMPANA
CAKE ART



STEP 1 Start preparing the 3D texture for the bottom tier by rolling white Pasta Top to a thickness of 3mm. Cut lots of 6cm dia. circles. Let them dry an hour.

STEP 2 Cut 3 semi circles away from the paste circle using a 4cm diameter circle cutter. I recommend that you prepare a template from parchment paper, so that you can use it as a guide for each cut.

STEP 3 Prepare a sheet of acetate and draw the perimeter of the bottom tier. Place the first 3 pieces around a 4cm dia. circle cutter. Place the pieces slightly outside the drawn perimeter line.



STEP 4 Continue adding pieces by fitting them as shown in the figure. Use the 4cm cutter to position them correctly.



STEP 5 Cover the entire surface of the acetate rectangle. This is the back of your design. Cover the bottom tier with white ganache and allow to set in the fridge. Using the acetate sheet as support add the pattern around the circumference of the bottom tier.



STEP 6 Cover the top of the 13cm cake with white Pasta Top. Roll a 42x10cm strip of paste. Lay it on an acetate sheet and place a stencil over the central part. Mix the royal icing and apply over the stencil with a spatula.



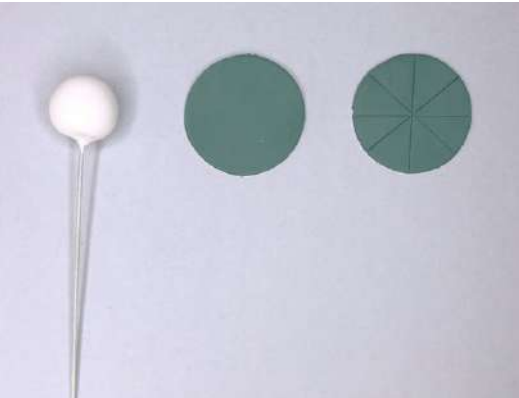
STEP 7 With a wider spatula, spread a thin layer of royal icing to cover the entire stencil design. Remove all excess royal icing.



STEP 8 Check that you have not left any excess royal icing on the stencil and then slowly remove it to not deform the design.



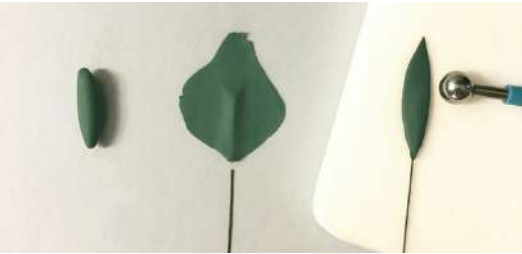
STEP 9 Let the royal icing dry and then trim the rectangle to size 42x8cm. Turn the sugar paste over onto another acetate sheet which will help you roll it onto the side of the tier.



STEP 10 Roll a 1cm ball of Pasta Bouquet. Insert a 20 gauge wire with a little cake gel and allow to dry overnight. Colour Pasta Bouquet with dark green gel. Cut 2 circles of 3cm diameter. Cut 8 wedges from one and 6 from the other.



STEP 11 Cover the tip of the centre ball with green paste. Fix the 8 wedges first, leaving them slightly raised and then fix the 6 wedges, opening and curving them outwards.



STEP 12 To make the petals follow these steps: 1. Roll a teardrop (left) 2. Starting from the center thin the edges with a small rolling pin and insert a 26 gauge wire with a little cake gel and press the paste to the wire 3. Thin the central part with your fingers 4. Using a craft knife shape the petals 5. Use a balltool to thin the edges 6. Allow the petals to dry on curved shapes. Remember that each petal must be different, that's why we cut them by hand!



STEP 13 With a soft brush and the burgundy powder colour dust the tips of the petals and the centre of the flower.



STEP 14 Join the petals using green flower tape starting from the 6 smallest in the center and then one by one add the other 12. Steam the flower to fix the colours of your petals.



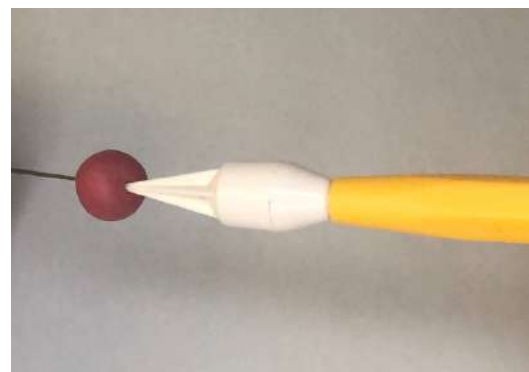
STEP 15 For the leaves colour Pasta Bouquet with pale green gel. Follow steps 1 to 3 of step 12 to create 10 leaves. Cut them with a leaf cutter, use a balltool to thin the edges and press it in the veiner. Leave the leaves to dry giving a natural movement to the edges.



STEP 16 With a small brush and green powder colour dust the edges and the centre of the leaf. Join the leaves one by one onto a 20 gauge wire with the green tape. Steam to fix the colours of your leaves.



STEP 17 For the berries colour Pasta Bouquet with violet and rose gel. Roll balls of about 7mm dia.



STEP 18 Fix them on a 24 gauge wire and with the tip of the star modelling tool indent the top. Let them dry.



STEP 19 Dust the top with the violet powder colour. Join the berries one by one onto a 20 gauge wire with the green tape. Steam to fix the colours.



STEP 20 Use dark green Pasta Bouquet and follow steps 1 to 3 of step 12 to create 34 leaves. Cut the shape with a leaf cutter.



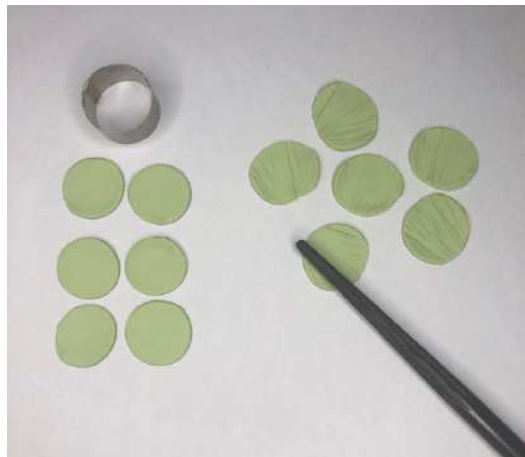
STEP 21 Use a ball tool to thin the edges and press into the veiner. Leave the leaves to dry giving a natural movement to the edges.



STEP 22 With a small brush and the dark green powder colour dust the edges and the centre of the leaf. Join the leaves one by one onto a 20 gauge wire with the green tape. Steam to fix the colours of your leaves.



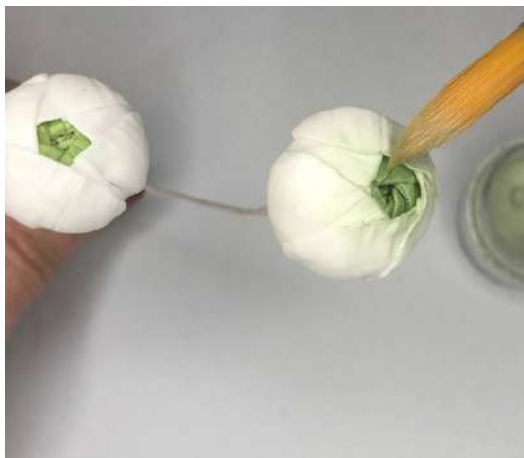
STEP 23 Roll 2 x 1.8cm dia. balls of Pasta Bouquet and fix with cake gel to 20 gauge wire and allow to dry overnight. With the pale green paste cover the top of the sphere and use sharp scissors to create the pistil texture.



STEP 24 Using Pasta Bouquet coloured with a drop of green gel create 6 small circles. Use the veiner tool to vein the 6 circles to create the centre petals. Start from the center of the circle towards the outer edge to give the effect of the petal.



STEP 25 Fix the petals one by one with cake gel leaving a small central part of the pistils uncovered. Let it dry. With a brush dust the center with a darker green powder.



STEP 26 Using white Pasta Bouquet create another 5 circles and follow the same procedure as steps 24 and 25. With a brush dust the centre with a pale green powder.



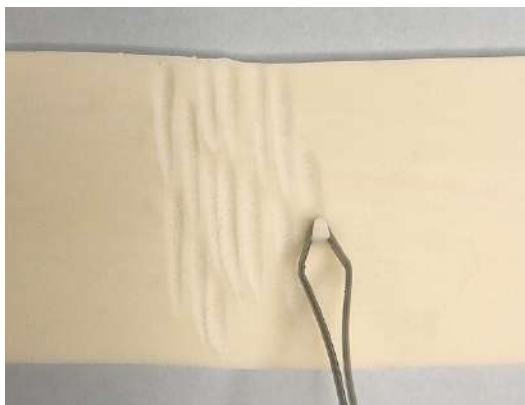
STEP 27 Repeat to create 5 circles for each new layer of petals increasing the size of circles. Use the veiner tool on each petal. Let them dry (not completely) on a curved mould. Fix the petals one by one using cake gel on the bottom and side of each petal.



STEP 28 Add layers until you achieve the desired size. At each layer keep the petals more and more open.



STEP 29 Cover the top of the 13cm diameter tier with a 3mm layer of white modelling chocolate. Roll a strip 64cm long x 4.5cm wide.



STEP 30 With the engraving tool scrape out small strips along the entire length. When the whole strip has been textured fix to the side of the tier.



STEP 31 Add clear alcohol to the gold powder colour and paint the whole tier side with a medium brush.



STEP 32 Melt the isomalt in a glass container. Prepare a curved surface (glass bowl). Cover it with a high temperature resistant silicone mat as shown.



STEP 33 Pour the isomalt from the top of the slope in small irregular streaks. Allow to harden.



STEP 34 As soon as they harden, paint them with the gold dust diluted in clear alcohol.



STEP 35 Stack your tiers, positioning the angled top slightly turned so that the shape can also be seen from the front. Compose the bouquet starting with the ranunculus and the green flower. Then add the branches and finally distribute the berries to achieve the desired look. Use posy picks to insert your flowers into an edible cake. Wires should never touch edible cake.



STEP 36 Insert 3 gold wires in the posy picks of the flowers and leaves. Secure the final part of each wire by crossing them on the back in different positions with mini posy picks.



STEP 37 Use 2 gold wires to create two arches to the right side of the cake following the procedure in step 36. Your beautiful cake is finished!



ANNOUNCING OUR MONTHLY COMPETITION



CONGRATULATIONS!
Helena Beards





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 MAY issue.

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

£50?

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AURORA
CRUELLA
LINNEA
MAGENTA
BRIDE
CHOCOLATE
WEDDING
SUGARPASTE
OMBRE
PASTATOP
MARIGOLD
LOVE
BLANKA
ROSETTA
LILY
BOUQUET
VIOLETA

CRUELLA



What you need:

INGREDIENTS

- Saracino Pasta Top: white and black
- Saracino Pasta Bouquet
- Saracino cake gel
- Tylo powder
- Edible glaze spray

EQUIPMENT

- Square cake/dummy 8" x 8"
- Square cake separator 4" x 2"
- Square cake/dummy 6" x 8"
- Square cake/dummy 4" x 4"
- Rolling pin
- Smoothers
- Craft knife
- PME square multicutter
- Fondant extruder
- Chain mould
- Black 8mm dragees
- Border cutter
- Cutting mat

For the edible glitter:

- Gelatine - 2 packs
- Cold water - 3-4 tablespoons
- Airbrush colour: Black
- Pearl dust
- Acetate sheet to spread the mixture



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.



[DELICE](#)



I use Saracino Pasta Top for covering all of my cakes. At first, it is a solid hard but after a few seconds in the microwave the fondant becomes soft and it is easy to knead and achieve a really smooth texture.

There is also pre-colored fondant in hard-to-achieve at home shades.

Pasta Top is very easy to roll. The softness of the fondant allows to settle with more folds and drapes but because it is not sticky it is easy to smooth.



Ralitsa Kamburova



STEP 1 Cover the cakes/dummies with the Pasta Top. Cover the top cube cake/dummy and the cake separator with black. Also use black on the top of the bottom tier.



STEP 2 Mix white Pasta top with Tylo powder or Saracino Pasta Bouquet. Roll to 1.2 - 1.3cm thick. Smooth the top with a smoother to flatten the surface.



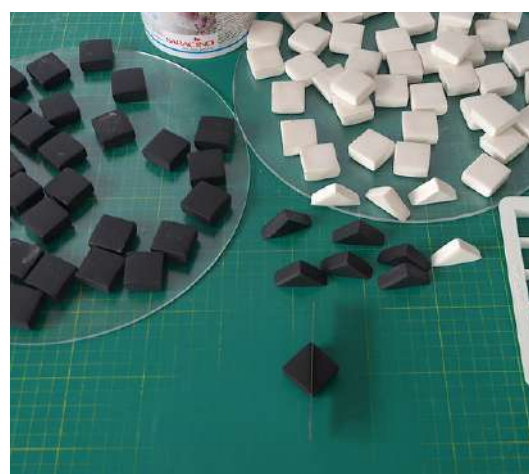
STEP 3 Using the PME multicutter cut out squares.



STEP 4 Repeat the process with the black fondant.



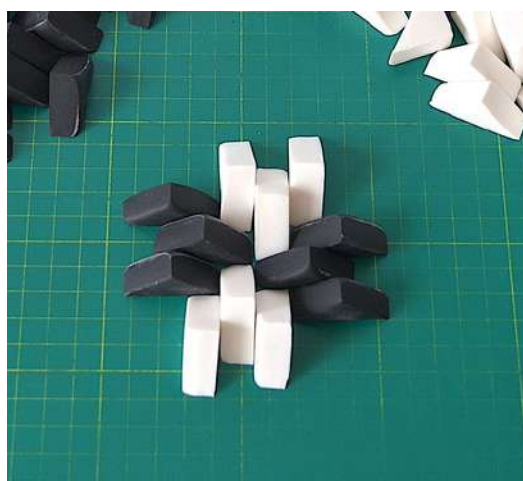
STEP 5 To cover the whole tier you will need to make a lot of squares.



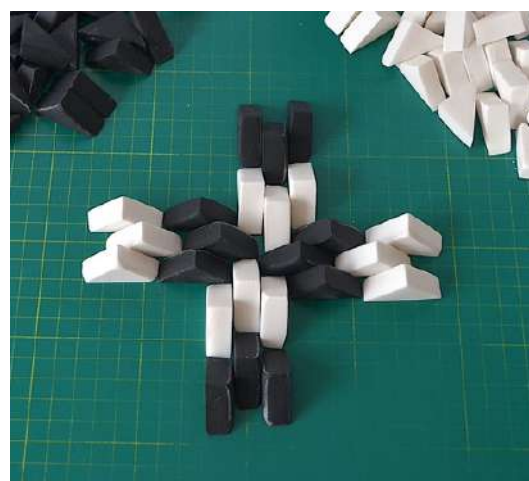
STEP 6 Using a craft knife cut the squares into triangles. Be careful to keep the straight lines and not to lose their geometric shape.



STEP 7 Prepare the pattern on your cutting mat. Start placing the triangles as shown.



STEP 8 Continue to build the pattern as shown.



STEP 9 Keep adding triangles alternating the black and white. Behind each white triangle should be a black and behind each black triangle should be a white.



STEP 10 Continue to build the pattern. Decide if you like it or not. We can always start again with a different process to give another look.



STEP 11 You can try different patterns on the mat.



STEP 12 This is how the finished design will look if we continue with Step 11.



STEP 13 Using a Dresden tool or skewer indent the diagonals of the bottom tier from corner to corner to give us a guide.



STEP 14 Start adding the triangles working out from the centre point. Fix them with a little cake gel.



STEP 15 Keep following the pattern and add fondant triangles as shown.



STEP 16 When you have covered the whole of the front, cut the triangles carefully to give sharp edges to the bottom, sides and top.



STEP 17 This is how two sides of the cake/dummy will look after finishing. Continue to cover all four faces of the tier.



STEP 18 For the waved tier: measure the height and length of the cake. Using the fondant extruder make ropes approximately 1cm in diameter. For this design, I chose quite a large wave pattern so each side of the cake will have 7 ropes. The first and the seventh are on the corners.



STEP 19 Using cake gel fix a rope on each vertical corner and one in the middle.



STEP 20 Now divide each section with two more ropes. We should have 7 ropes dividing each side into six sections as shown.



STEP 21 Measure the length between the first and the third rope, overlapping the second. Mix white Pasta Top with tylo powder or Pasta Bouquet and roll to 3-4mm thick. Using the guide lines on the cutting mat cut rectangles (in this case 5x4 cm). You can adjust the size of the squares as you prefer.



STEP 22 Repeat the process for the black squares. Tip: cut the squares a little bit longer as there might be a difference in the distance between the two ropes and on the corner we will need longer pieces.



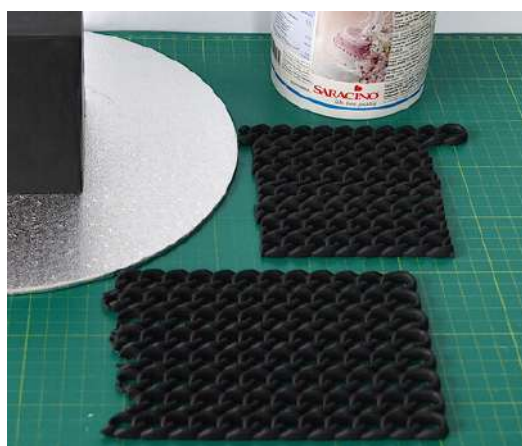
STEP 23 Brush the squares with cake gel and sprinkle with black edible glitter. Leave aside to dry.



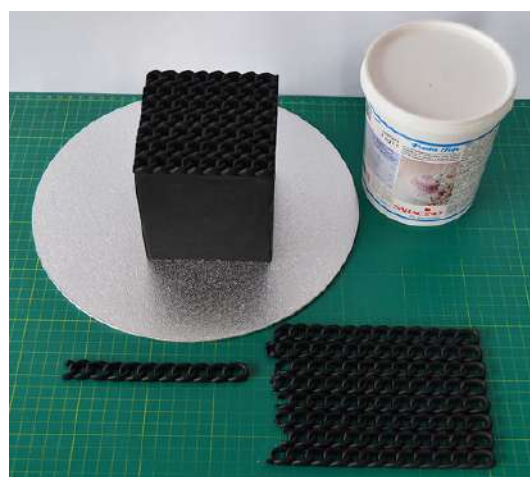
STEP 24 When all pieces are done and have dried start the pattern. Slightly bend one of the pieces and apply a small amount of edible glue in the middle of the back and on the edges. Place it between the first and the third rope over the second. Take the other color square, bend it slightly, brush it with edible glue and place it between the third and fifth rope, over the fourth.



STEP 25 For the next row start from the second rope, over the third. Repeat to build the pattern alternating between black and white.



STEP 26 For the top tier and the tier separator make large chains using a chain mould and black paste.



STEP 27 Measure the length of the tier and cut the chains as required. Start from the top of the cake. Try to line up the holes of the chains.



STEP 28 In each hole of the chains fix a black 8mm dragee. Use Saracino cake gel and tweezers to place the dragees.



STEP 29 Using a border cutter and white and black Pasta Top rolled thinly cut strips. We will use these to cover the edges so we have nice clean lines.



STEP 30 Leave the strips to firm a little and place the black ones on the edges of the bottom tier.



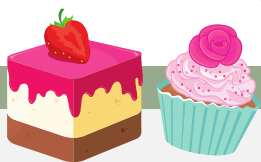
STEP 31 Use the white pieces to place over the ropes of the waved tier. Decorate with flowers of your choice.



STEP 32 Optional: You can spray the whole cake with edible glaze to give a shiny effect.

Your elegant geometrical cake is ready to wow!





Read With Cake



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



Magdalena
Koszyk

INTERVIEW BY SARACINO

TELL US ABOUT YOUR BACKGROUND.

I am an M.Sc. Eng. Architect. Privately, I am a wife and mother of a happy boy, less than one year old. I live in Warsaw, Poland, where for almost 6 years I ran a confectionery studio with my partner. Currently, I am finishing my maternity leave and at the beginning of April I plan to focus only on training in confectionery decorations.

HOW DID YOUR CAKE JOURNEY START

As a student of architecture, throughout my studies, I conducted drawing and painting classes for high school students applying to study in the same field of study as me. Interestingly, after graduating, I only worked in the profession for six months, despite the fact that I managed to get an internship at one of the most renowned architectural offices in Poland. I quickly realized that this was not a career for me. I then worked for a while as an illustrator, creating book covers, newsletter illustrations and advertising story boards. I found this work much more interesting and diverse, but still - it was not for me.

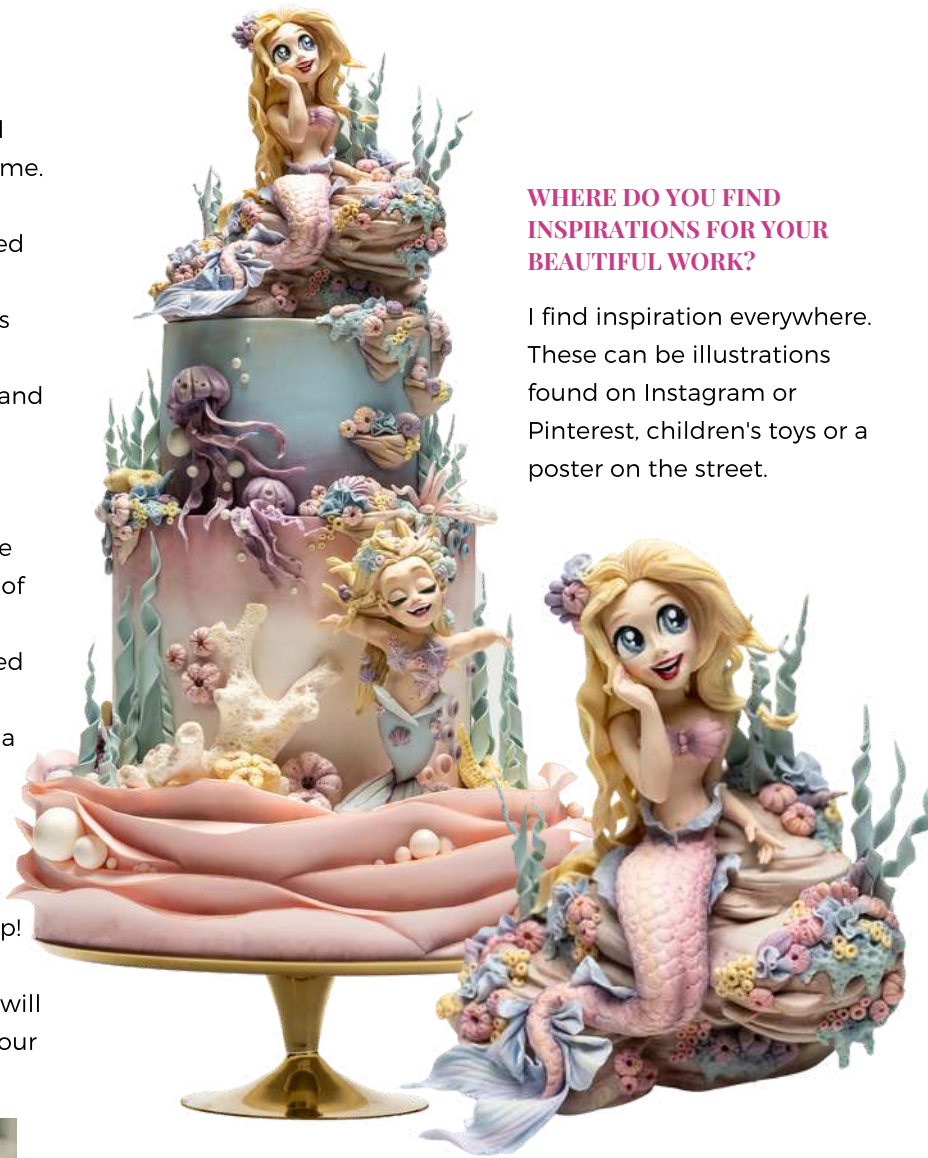
In the meantime, I was planning my wedding, where the cake was supposed to be one of the biggest attractions of the evening. I found that nothing lived up to my expectations. While many confectioners in Poland offered tasty cakes, none of them were able to make my dream cake come true. Finally, the cake was ordered based on a small-scale trial cake, in reality the actual wedding cake was a sad disappointment.

It was then that my witness and I came up with a crazy plan - we will open a proprietary confectionery workshop! After graduation, I already had experience in designing, sculpture, painting - after all, these are all the skills that will allow me to create unique and exceptional projects for our clients.



ONCE YOU HAVE CHOSEN AN INSPIRATION, WHAT IS THE MOST CREATIVE PROCESS FOR YOU?

I start the design process by making a series of sketches. This is by far the most creative moment. I am currently working on a cake project for my son. Working for myself is the most difficult for me, because without a limited budget or a voice of common sense in the form of limited time to prepare a cake, you can really lose yourself in it. Then I move on to choosing the colours and thinking about details. However, it often happens that what I designed requires minor corrections while working on the final cake.



WHERE DO YOU FIND INSPIRATIONS FOR YOUR BEAUTIFUL WORK?

I find inspiration everywhere. These can be illustrations found on Instagram or Pinterest, children's toys or a poster on the street.

WHAT TIPS CAN YOU GIVE TO OTHER ARTISTS WHEN THEY ARE MAKING CAKES?

When you are working on a cake design, even when you start and are strongly inspired by the work of another cake maker, try to look for your own style, individual and unique. It is thanks to this that you will be able to reach an increasing number of recipients and customers, and over time you will become an inspiration for others instead of a person imitating the style of others.

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

I use the full range of Saracino products. From the pastes, chocolates, colours to CMC. However, when it comes to modelling, I most often work with the Pasta Model paste or a mixture of it in the right proportion with modelling chocolate. This is definitely my favourite paste because of its properties and the convenience of working with it. It holds shapes perfectly, perfectly absorbs colours, which greatly speeds up the work and improves its comfort.

DO YOU HAVE A FAVOURITE CREATION YOU HAVE MADE TO DATE? CAN YOU TELL US MORE ABOUT IT?

My favourite cake so far is definitely the one that I prepared for my son's six months. It's special, mainly because it was the first cake I made for my own son. At work, every week I prepared a lot of decorations for children, but for the children of my clients. At the same time, dreaming about a baby myself.

Additionally, it is special for me, because it was created despite everything. Currently, I am a full-time mother, so the decorations and the cake itself were made at night, interrupted by a teething baby! Unlike before, when I could calmly escape to my studio with my favourite audiobook and work in peace and concentration. It was crazy!

And thirdly, it's my first cake that has inspired other Instagrammers. Since the party took place in October, I decided to prepare a forest cake with cute rabbit figurines. Pumpkins, mushrooms, leaves spinning in the wind and an obligatory "door to the forest". I opted for warm, pastel colours of beige, brown, sage and white. In the composition I mainly used decorations made using Saracino Pasta Model, but also added spatial elements made of wafer paper and dried plants.



WHAT ARE THE TOOLS YOU CANNOT DO WITHOUT WHEN CREATING YOUR MODELS?

I invariably believe that my own hands are the best modelling tools, but the Dresden tool and metal ball tools come in handy for almost every character I make.

WHAT DO YOU DO IN YOUR SPARE TIME? HOW DO YOU RELAX?

This may seem quite unusual, but I love comics! My favourite is the Thor series - Viking comics. I love history, fantasy and sci-fi, so books, movies and series on this subject make me happy with the small amount of free time I have at my disposal. Board games are the perfect idea for me to spend time with my family and, of course, travel.

IF YOU HAD A CHANCE TO SIT DOWN AND HAVE A CAFE AND COFFEE WITH SOMEONE FAMOUS, WHO WOULD IT BE AND WHY?

As a motor racing Formula 1 fan, I would love to drink coffee with Max Verstappen, whom I support and whose career I have been following for a long time.



Follow Magda on socials



#madziowska

DO YOU HAVE ANY EXCITING PLANS FOR UPCOMING MONTHS?

I have many plans for the coming months. They are mainly related to training in Poland, but not just that! Unfortunately, I can't talk about most of them yet, but I encourage you to follow my Instagram account, so you will be up to date with them!

WHO IN THE CAKE WORLD INSPIRES YOU? DO YOU HAVE A FAVOURITE ARTIST?

There are so many creators I admire and love! It's so hard to name one person here! Carlos Lischetti was undoubtedly the artist who had the greatest impact on me at the beginning of my decorating path, but I must also mention Ana's cake studio and Zoe Fancy Cakes, whom I admire very much for their styles and uniqueness.



MAGENTA



You will need:

INGREDIENTS

- Saracino wafer paper (0.27mm)
- Saracino powder colour: Silver pearl
- Saracino powder colour: pink, green
- Saracino Pasta Top: Pink, green
- Saracino Pasta Bouquet
- Saracino royal icing mix
- Piping gel
- Clear alcohol or rejuvenator

EQUIPMENT

- Sharp scissors
- Ball tool
- Variety of brushes
- Hexagonal and circular cakes / dummies
- Piping bags
- 2.5 and small star piping nozzles
- Flower wire and tape
- Cake drum / ribbon



CAKE DESIGNER

Bintcy Davies

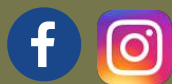
I'm Bintcy Davis, from Chikz Patisserie.

I am a multi-award winning cake artist from London.

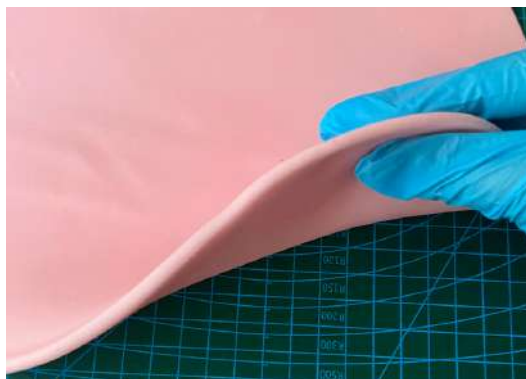
I am a Solicitor by profession and a cake artist by passion. I've always had a flare for art and design which does not come as a surprise as my dad was quite an artist in his prime.

In 2018, I decided to embrace my passion and took it to the next level by qualifying as a Pâtissier. In my first professional cake competition, I won gold and a 3rd prize at the Cake International 2019 show and a silver in the colourful wedding cake category.

I have also won second prize in the Cake Masters competition in the rainbow category. This year I represented UK in one of the international cake competitions and was placed first.



[CHIKZ PATISSERIE](#)



STEP 1 For the top tier cracked effect. Roll pink Pasta Top to a thick sheet approximately 2/3 the size usually required to cover the cake tier as we will be re-rolling.

STEP 2 Mix Saracino green powder colour with the silver and clear alcohol / rejuvenator to create a glossy paint mixture. Paint the rolled pink Pasta Top.

STEP 3 Use a blow torch to gently heat the entire surface of the Pasta Top. Take great care not to burn the surface (or yourself!).



STEP 4 Wait for a few minutes for it to cool down a little and roll the Pasta Top again to get the cracked effect.



STEP 5 Cut into panels. This makes it easier to apply onto the cake using cake gel. Using panels is ideal as you can choose the pieces with the best cracked effect.



STEP 6 For the rough texture effect mix Saracino pink powder colour with clear alcohol / rejuvenator to create an edible paint. Paint both sides of the Saracino wafer paper (let one side dry completely before painting on the other side).



STEP 7 Once the wafer paper has dried, break it into pieces



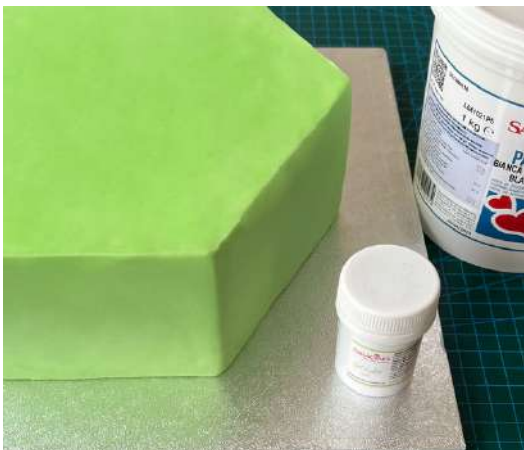
STEP 8 Use a blender to grind it into a coarse powder consistency.



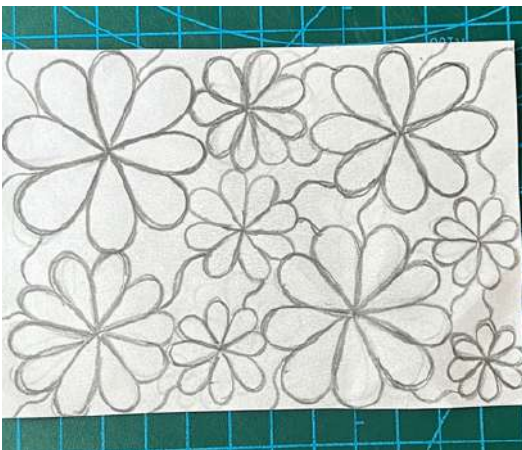
STEP 9 Cover the tier with pink Pasta Top and use a large brush to apply cake gel all over the cake.



STEP 10 Sprinkle and pat on the blended wafer paper mix on to the cake (use gloves). Make sure all areas are covered.



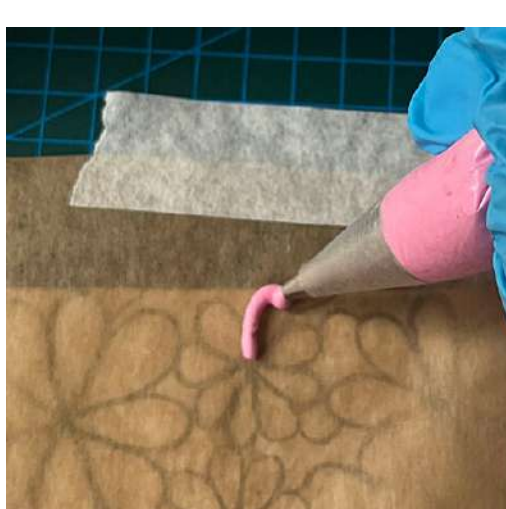
STEP 11 For the royal iced piped panel tier cover the hexagonal tier with green Pasta Top.



STEP 12 Measure the sides and draw a template of the design.



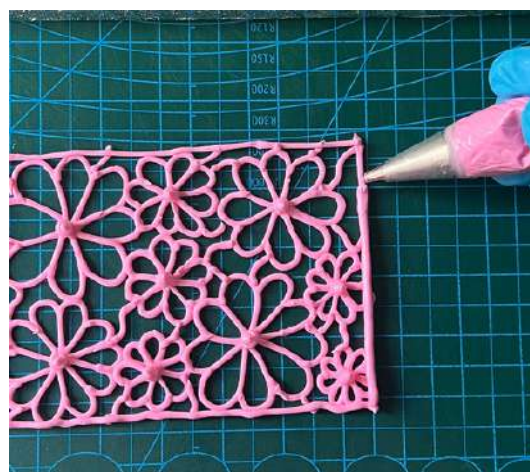
STEP 13 Place a piece of baking paper over the design and secure it with a tape.



STEP 14 Prepare the Saracino royal icing and colour it with pink gel colour. Start tracing the design using a piping bag with a 2.5 size piping nozzle.



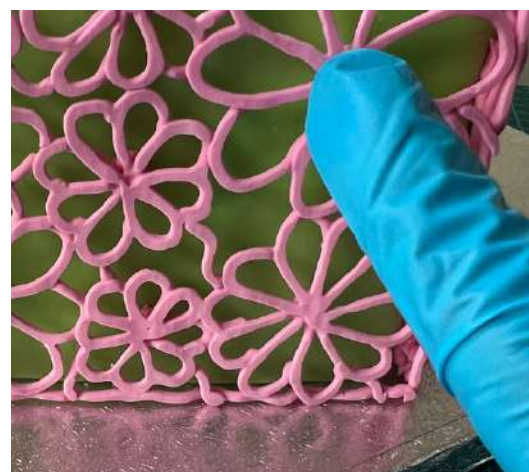
STEP 15 Pipe a border on the design and make sure the pattern is connected to each other and to the border.



STEP 16 Once it is dry remove carefully from the paper and pipe over the border again.



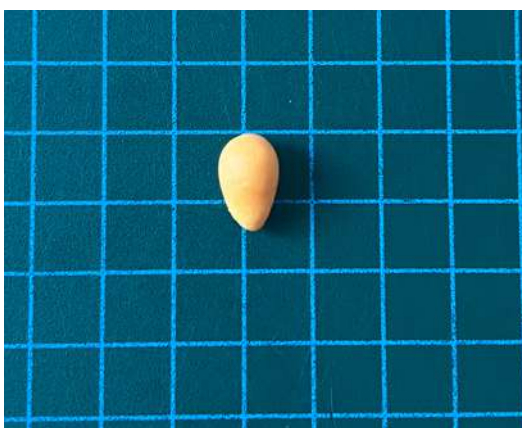
STEP 17 Pipe the raised patterns on the design.



STEP 18 Carefully place it on the cake, be very gentle when you hold it as this can easily break. Fix with royal icing. You may want to make one or two spare panels in case of breakages.



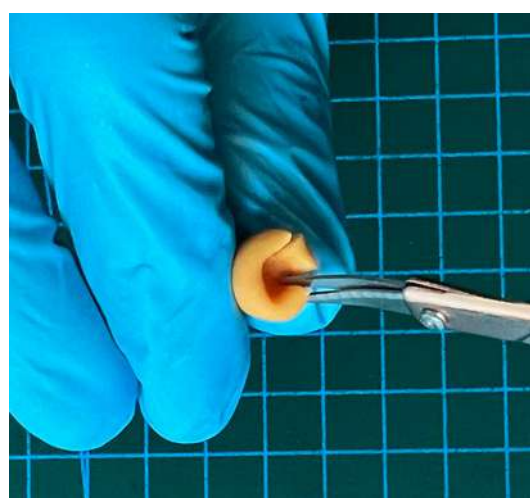
STEP 19 Use a star nozzle to finish the borders and to attach each of the panels on the sides.



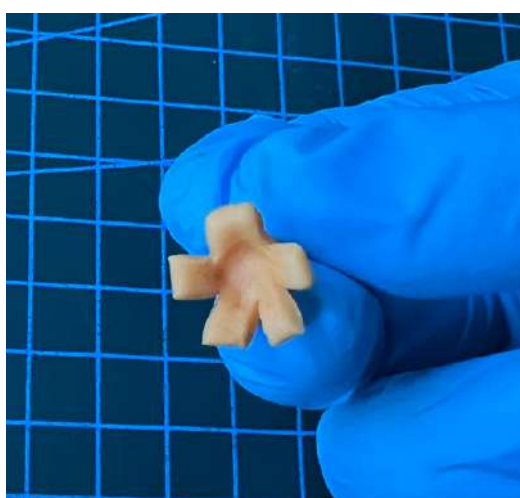
STEP 20 For the flowers use Saracino gel colours to give the Pasta Bouquet the desired shades. Roll a teardrop shape.



STEP 21 Push a small hole in the middle using the smaller side of the ball tool.



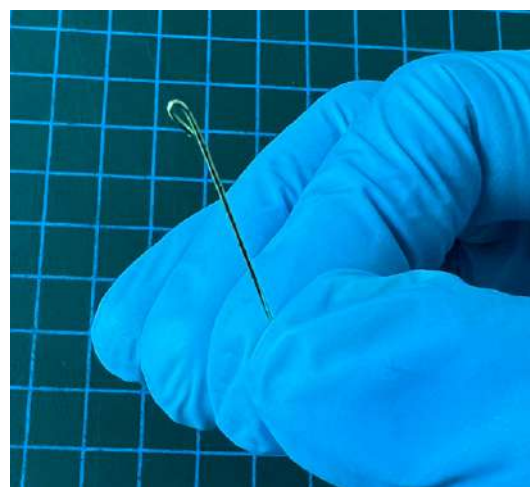
STEP 22 Use a scissors to cut five petals as shown.



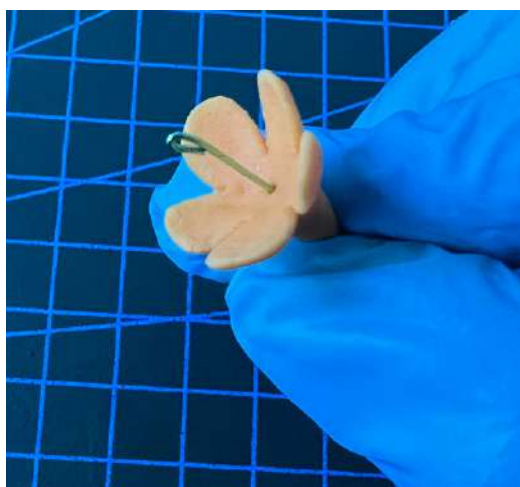
STEP 23 Round the edges with your finger tips.



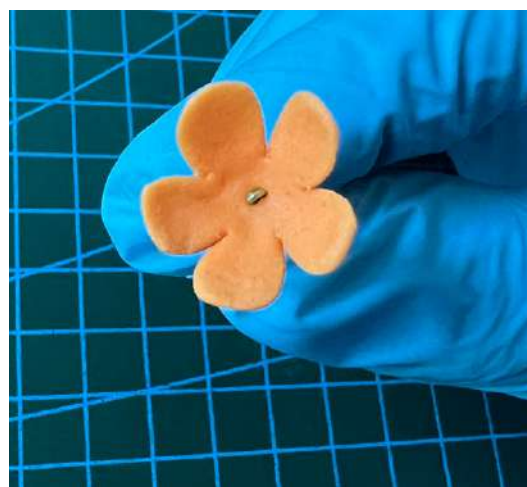
STEP 24 Place it on a foam pad and flatten each petal using the ball tool.



STEP 25 Use a flower wire and bend over one end.



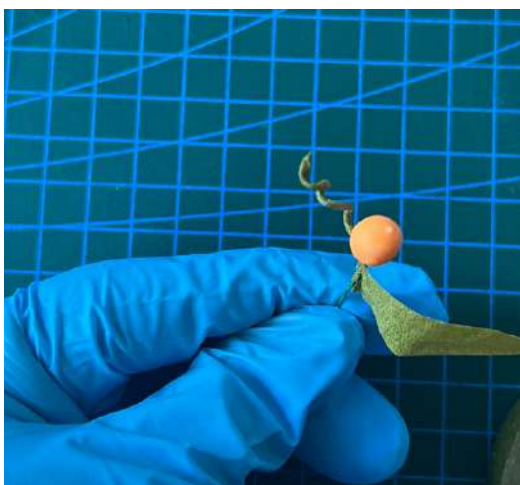
STEP 26 Insert it down the middle of the flower and gently pull it from the other end.



STEP 27 Allow to dry. Make as many flowers as you like in a variety of colours.



STEP 28 When the flowers are dry tape together using florist tape. Repeat the process with the other colours.



STEP 29 Roll small round balls for the berries. Insert the flower wire in a way that it does not come out the other end. Use the floral tape and floral wire to make a small curled vine.



STEP 30 Continue with the other berries. Repeat the same process using other colours. Make various colours and fix them around the second tier with the flowers.

Layer the tiers. Your cake is ready!

KEEP YOURSELF HAPPY

Choosing the perfect products to work with on your wedding cake helps create project without being worried something will go wrong. Peace of mind is crucial.



by Tårtateljje Anna



by Ellie gently Made



by Angela Natale

Since I started my cake business 7 years ago I have tried a few different modelling pastes and different brands.

Then I came across Saracino Pasta Model 4 years ago on a live class with Zoe's Fancy Cakes.

I immediately fell in love with Pasta Model's quality. It is easy to model and at the same time it holds its shape. It doesn't sink under pressure when building figures. I can make it look smooth and give it a perfect surface finish, something that is crucial when making things such as human faces.

Many other modelling pastes are crumbly to work with, sink under pressure and very hard to work with.

I use Saracino Pasta Model for making figurines simply because it is the best modelling paste I have tried, I don't want to work with any other modelling paste and will continue to use Pasta Model for my figures in the future.

When running a small business like ours we rely on high quality products for our clients.

Saracino Pasta Bouquet flower paste and Pasta Model modelling paste are my preferred products used for my Elegantly Made cakes and bakes.

All the Saracino products I use, across the range are easy to work with, dependable and consistently good which makes them a pleasure to work with.

Cake design has been one of my greatest passions for several years now.

For my cake I chose to use a combination of Saracino products. I used Pasta Top, Pasta Model, Wafer Paper and ready to mix Royal Icing.

Both the Pasta Top and Pasta Model soften easily and are easy to handle. The Pasta Model paste dries quickly to keep shape but allow re-working and the creations are well defined and really resistant.

The Saracino Wafer Paper sheets were used to recreate the bark effect on the base and on the top for the tree trunk.

I also used the Pasta Model to make the flowers, while small details were created with the Saracino ready to mix Royal Icing.

As an added bonus the cake released a truly wonderful scent of vanilla ... this too helped to add an extra touch of magic to a special day!

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Sweet Pastry Chat



Carol Smith, former Army chef, is a cake artist known for her love of ruffles. She has won many awards for Wedding cakes with different styles.

Also contributor of the famous creation ‘The Dog Eating the Wedding Cake’ cake that not only won Gold award but also best in class at Cake International.

FOLLOW CAROL



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



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

Hello there and welcome to this month's 'Sweet Pastry Chat'.

If you are new to Saracino and their products, you are most probably only aware of their 'Pasta Model' modelling paste, and 'Pasta Top' covering paste along with their powdered colours (like I was when I first starting using them). Saracino are continually adding new products to their ever-growing list.

Go to their website to see the full range of products. I think you will be amazed – www.saracinodolci.co.uk

In this month's 'Sweet Pastry Chat' I am talking about Saracino's Almond Flour.

If, like myself, you like to bake, and I mean not just cakes for your customers, you like to try out new recipes or just bake at home for the family, then you will most probably at some stage use ground almonds in your cakes and bakes.

You may think that almond flour is the same as ground almonds, however, it isn't. So, let me explain the difference.

Almond flour has a smooth light-coloured texture very similar to regular flour, where the almonds are blanched to remove the skin before being ground to almost a white powdery consistency. Whereas ground almonds are raw almonds, blanched then ground. You will notice that the texture is not as fine as that of the almond flour and clearly see the difference in texture in your finished baked goodies



Almond flour is the main ingredient in French macarons, and as I mentioned before can be used in cakes, cookies and even breads. It is also a great alternative for cooking and baking for those who are gluten or wheat intolerant and for those with low carbohydrate diets.





I also tried the almond flour in sponge and biscuit mixes. The almond flour was added to the cake mix once all the other ingredients were mixed in and baked the way you that you would normally bake your cakes.

This flavour I made was the classic 'Cherry Bakewell', so I also added some warm cherry jam and gently stirred it in, before pouring the mix into the cake tin.

Tip: if you find the mixture a little stiff (as the almond flour may do this) add a little milk, a tablespoon should be enough

Once baked and cooled down, I made some almond flavoured icing (it is delicious and doesn't last long in this house!)

I also made some 'Almond and raspberry jam drops' (you can find recipes online for these). These again are a firm favourite in our house with them being very easy and quick to make.

Once you have weighed all of your ingredients, remove a tablespoon of the flour and replace this with the Almond flour.

Mix together, roll into balls, flatten, make a dent in the centre and place a tiny amount of jam in the hole. Bake as usual. I am sure you will love them with a cup of tea once they are cooled down!



yum,
yum



Why not try using the almond flour in your cakes and bakes and see how you get on, we would love to see your yummy goodies. Who knows we may even publish our favourites in this magazine!

I hope you have lots of fun experimenting and cannot wait to see your results.

Carol xx

MASTER CLASS

30th April 2022

WITH
DIONIS IAROVOI

If you are a beginner pastry chef and want to learn how to sculpt simple figures, then this master class is for you.

This master class composition is titled 'Circus'.

The price of the class is £180.00

Course duration 7pm - 9pm

The master class is held in
'Di Cake Studio', Studio
Number 6, Neals Corner 2,
Hounslow Central,
UK, TW3 3HJ.

To find out more or book your
place on the master class,
contact Dionis on
WhatsApp 07727235863

Be quick as places are limited to
7 people only.



PEA



What you need:

INGREDIENTS

- Saracino Pasta Top: White
- Saracino Pasta Bouquet
- Saracino cake gel
- Saracino Powder Colour: Green
- Saracino gel colour: Light green, green
- Saracino Powder Pearl: Gold
- Ready to use sweet lace: Silver
- Saracino royal icing
- Three tier cake / dummies

EQUIPMENT

- Claire Bowman Sequins cake lace mat
- Cake lace knife
- Paintbrush
- Piping tip number 1
- Piping bag
- Small plunge blossom cutter
- Small rolling pin
- Foam pad
- Ball tool
- Small teardrop cutter
- Cake drum / ribbon



CAKE DESIGNER
Charlotte Tyson

Hi, I'm Charlotte. In 2011, I established Sugar Ruffles and began creating bespoke wedding cakes for clients in the Lake District and surrounding areas.

In 2020, I began teaching students from around the world with my online sugar flower classes. This is as well as my signature course - Sugar Rose Artistry - A masterclass in creating and colouring sugar roses and the art of pricing sugar flowers.

You can check out my online classes here - <https://sugarruffles.com/classes>

And my free Lovelace rose workshop here - <https://sugarruffles.com/lovelace>

  [SUGAR RUFFLES](https://sugarruffles.com)

Sugar Ruffles ♥



When working with dummies use Cake Gel. It will perfectly seal the sugarpaste.



STEP 1 Cover your cake / dummies with white Pasta Top and assemble, finishing with satin ribbon.



STEP 2 Place a small amount of silver ready to use sweet lace into two small bowls.



STEP 3 Add a small amount of light green gel colour to one bowl and green to the other using a cocktail stick.



STEP 4 Mix the gel colour into the lace until combined completely.



STEP 5 Spread the light green lace mix over one half of the smallest sequins on the sequin cake lace mat.



STEP 6 Spread the green lace mix over the other half of the smallest sequins on the sequin cake lace mat.



STEP 7 Put the sequin cake lace mat into the oven at 80 degrees C for 12 mins, then remove and leave to cool.



STEP 8 Carefully remove each of the sequins from the cake lace mat.



STEP 9 Colour Pasta Bouquet using light green and green gel colours.



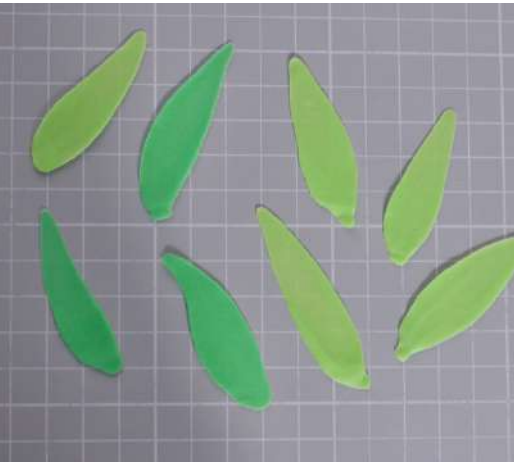
STEP 10 Use a small rolling pin to thinly roll some of the green flower paste.



STEP 11 Using a small teardrop shaped cutter, cut out some small leaf shapes from the paste.



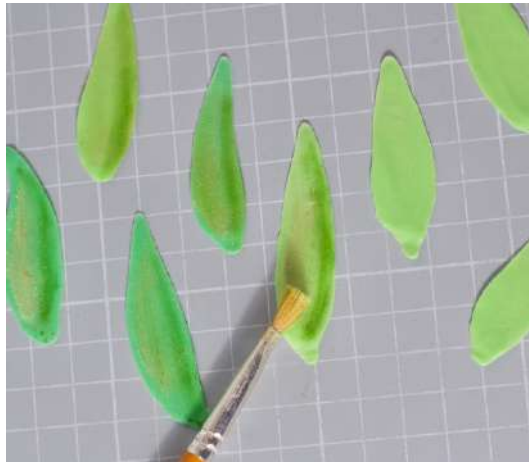
STEP 12 Place the leaf shapes onto a foam pad and using a ball tool thin the edges and stretch out the shape slightly.



STEP 13 Repeat this process for both colours of flower paste. You will need at least 40 leaves for your design.



STEP 14 Dust one half side of each leaf using a soft brush and green powder colour.



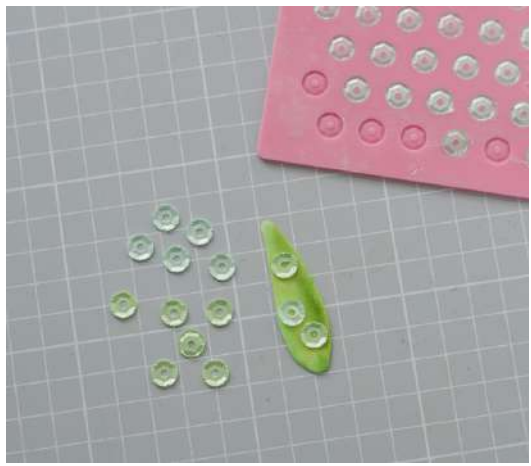
STEP 15 Brush gold Powder Pearl on to the other half of each leaf to give a shimmer effect.



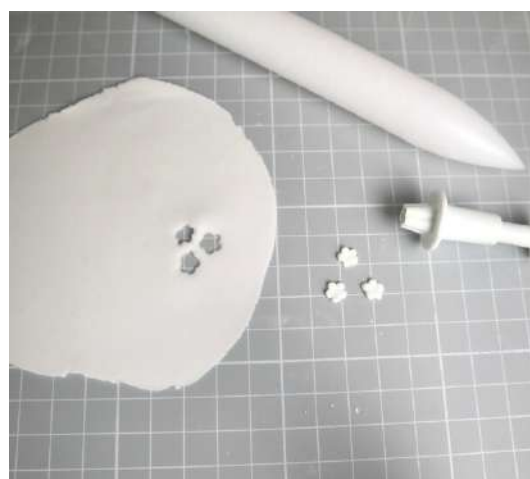
STEP 16 Repeat this process for each of your leaves.



STEP 17 Brush a little cake gel down the centre of each leaf.



STEP 18 Add three sequins to each leaf.



STEP 19 Thinly roll Pasta Bouquet and cut out some small blossoms using a plunger cutter.



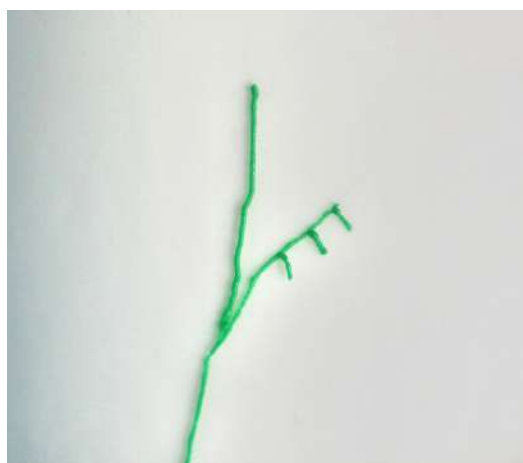
STEP 20 Roll Pasta Bouquet into small balls.



STEP 21 Using cake gel fix each of the little blossoms to the top of each ball to create the Lily of the Valley flowers. You will need lots of these for your cake design (at least 80).



STEP 22 Mix the royal icing and colour it using green gel colour.



STEP 23 Add the green royal icing into a piping bag with a number 1 tip. Start to pipe some small branches on to your cake.



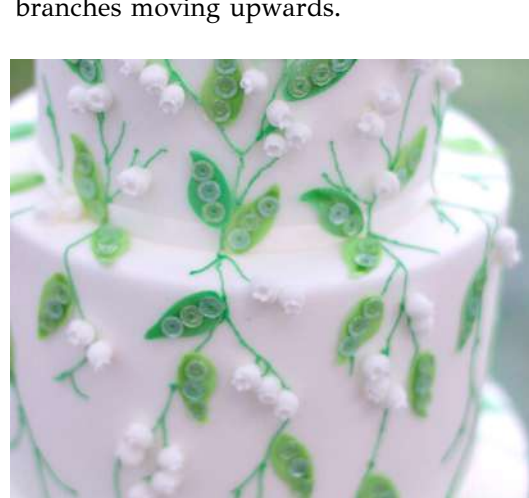
STEP 24 Use royal icing to fix your leaves and Lily of the Valley flowers on to the branches. The placement should be more densely spaced on the top tier with the branches moving upwards.



STEP 25 The placement of branches, leaves and flowers should be more densely spaced towards the top of the second tier. The bottom tier should have more space between each branch.



STEP 26 Continue to add leaves and flowers until you are happy with the overall placement on the cake.



STEP 27 Your pretty Lily of the Valley cake is ready to serve.

WEDDING CAKE MENU

- Lemon cake with lemon curd and fresh strawberries
- Vanilla cake with raspberry filling
- Chocolate cake with coffee caramel

Dessert Bar

CAKES



*Caramel Cake with Banana
topping*



Vanilla and Lemon Cake



Peanuts and Chocolate Cake



*Pistachio, Egnog, Coffee and Coconut
Macarons*



Raspberry Cupcakes



Lemon Cupcakes



WOW!

Check
Out
This Cake



by Raicu Madalina Gina

Tell us a little bit about your background.

My name is Raicu Madalina Gina, I originate from Romania and am now living on Belgium. A mother of three children. I am a hobby baker who is self-taught with no training (I actually studied economics). My sweet adventure began in 2015 when I wanted to make a cake for my daughter, and I discovered this fabulous sweet world. Everything that I know today is the result of many trials, failures and successes. I like to paint on cakes and cookies and to model figurines.



What was the reason and story behind this fabulous cake?

In 2020 I participated in an online competition 'Sculpted Bust Category'. It was my first sculpted bust, I had never done such a thing before, it was really challenging.

Did you know straight away how you wanted the cake to look?

No, I can't say that I did. I had some ideas, but none of them attracted me.

Where have you found your inspiration?

In movies and video games with Vikings. I like costumes, hairstyles and accessories.

How much time did you spend making all the decorations?

More than I expected. This is because I had never done a bust before, it was also very hot at home in July when I was working, and I wanted a good result. Everything is handmade except for the earrings and lace for which I used silicone moulds.

Did you struggle with any of the decorations?

I wanted my hair to be realistic and I thought about what material I could use. I wasted some time here because I wasn't happy, it wasn't what I wanted. Eventually I thought about corn silk and decided to use it.

Follow

FB: <https://www.facebook.com/Les.gateaux.de.Madi>
Instagram: <https://www.instagram.com/gina.raicu/>





Which Saracino products did you use to create the cake and why?

I used Saracino modelling chocolate and Pasta Model. I thought about trying modelling chocolate for this bust, it was my first experience with chocolate, and it was really a pleasure to work with.

I already knew about Pasta Model which is an excellent product that I have been using for some time, so the next step it was to try the modelling chocolate and I was not disappointed. I find you can spend more time modelling and you can repair and blend without leaving traces.

If you had a chance to make this cake again, would you change anything??

Ah, always after I finish a piece, I see something that could have been done better or differently, but that only depends on the details, there are always new ideas and materials for a more realistic result.

Most important, did you enjoy making it?

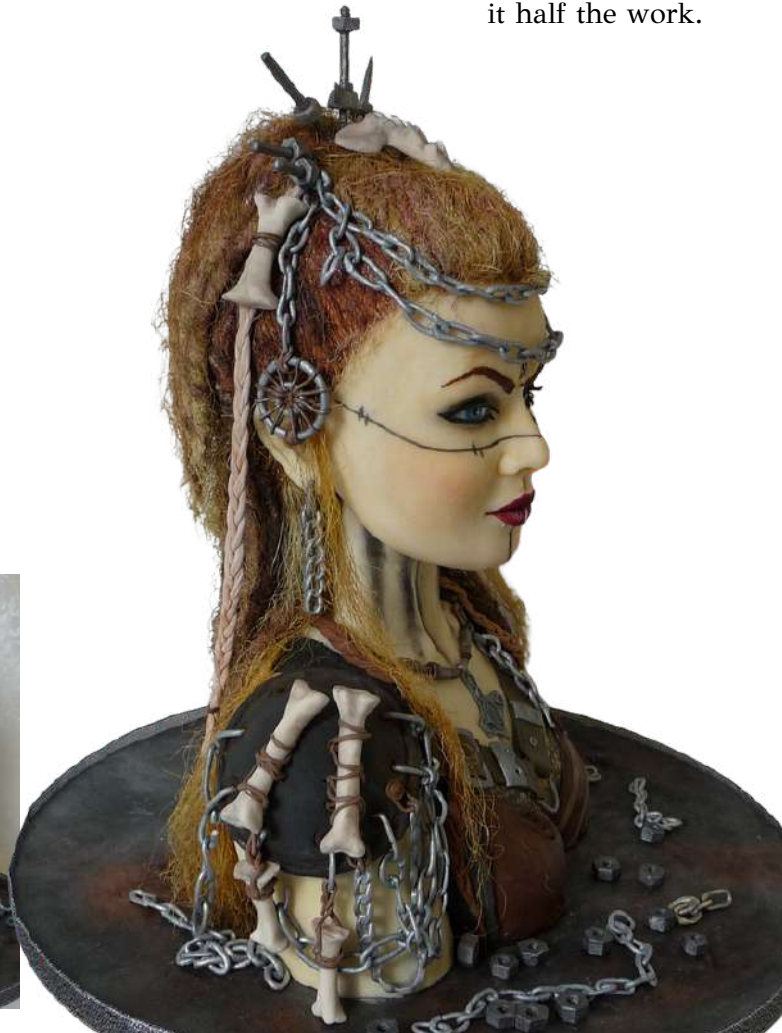
Very much. I liked the model, the material was excellent, I worked very well with it and that makes it half the work.

What was your families reaction when they saw the cake?

My eldest liked it, the middle one said "it's ok", the little one said it was scary when it's not light.

What tips can you give to other artists when they are making cakes?

Well, I can say that it is important to know the material you are working with and to use the right material depending on the result you want.



Milene Habib says

PASTA MODEL IS MY BEST FRIEND

WHY HAVE I CHOSEN TO DECORATE MY CAKES WITH PASTA MODEL?

- You can blend the joints beautifully by simply smoothing the surface with your fingers or modelling tool.
- It maintains its form and you can work on the project for hours
- It gives my models smooth finish
- Is extremely elastic and strong. It can be modelled without cracking



MODELLING CHOCOLATE

Saracino white and dark Modelling Chocolate has been developed with the help of well-known confectioners and cake designers, meaning you can make flowers, ribbons and bows with a delicious chocolate flavour.

Modelling Chocolate is ideal for a wide variety of creations.

www.saracinodolci.co.uk

SARACINO
We love pastry.



by Diana Aluas



by Milene Habib



by Zlatina Lewis

LINNEA



What you need:

INGREDIENTS

- Three tier cake covered with Pasta Top (fuchsia and white, mixed in different proportions to give differing shades)
- Powder colours: white, blue, green, violet
- Saracino cocoa butter
- Saracino Pasta Bouquet
- Cornflour

EQUIPMENT

- Brush
- Bowl for hot water and plate to fit on top
- Large flower and petal cutters
- Silicone mould for Eryngium, Gardenia flower and Gardenia leaf
- 4cm - 6cm cutter
- Gauge 26 flower wires
- White florist tape
- Grooved rolling board
- Rolling pin
- Sponge pad for drying flowers
- Plastic spoons for shaping flowers



CAKE DESIGNER
Katarzyna Koczorowska

For many years I have been baking cake, I like it a lot, but I've never dreamt of being a confectioner, rather my love for floristry. That's why four years ago I discovered sugar flowers, it became my great passion. I am a gardener by profession and I love flowers in every form.

My greatest advantage is creativity. I'm willing to share my ideas and tips in tutorials on my Katarzynka Sztuka Cukrowa website. I have contributed tutorials to Cake Masters Magazine. In my actions I always have support from my Husband and Son.



[KATARZYNYKA SZTUKA
CUKROWA](https://www.facebook.com/katarzynka.sztuka.cukrowa)



Painting with cocoa butter will help you achieve deeper colours. Your painting skills will move to the next level.





STEP 1 Melt cocoa butter on a plate over the bowl of hot water (you can also use a tealight candle burner).



STEP 2 When the cocoa butter is melted mix a little with white powder colour.



STEP 3 Paint the edges of a large flower cutter with a brush.



STEP 4 Gently mark the outline of the flowers on the side of the cake.



STEP 5 The shape and outline does not have to be perfect. We are just setting out the arrangement of the flowers.



STEP 6 Add a large flower using a large flower petal cutter to form the shape.



STEP 7 Add the flower pattern to the other tiers of the cake.



STEP 8 Start painting the flowers from the edge inwards. The powder colour must be well mixed with the cocoa butter with no lumps.



STEP 9 Fill every flower with the first coat of painting.



STEP 10 The first coat will have a different effect on the darker and lighter backgrounds.



STEP 11 Apply a second coat of colour from the edge to the center of the petal, gently brushing it so that there are no large streaks.



STEP 12 You can paint with the cocoa butter as long as the plate is hot enough to keep the butter liquid. When the water cools down, you need to replace it with hot.



STEP 13 On darker and coloured sugar paste I find it is best to use a stronger mix of colour to create the additional shadows as shown.



STEP 14 You can apply several layers of paint. I made the front flowers stronger and kept the flowers behind lighter to give a subtle 3D effect.



STEP 15 For the sugar flowers work the Pasta Bouquet really well until it is elastic and stretchy.



STEP 16 Roll the paste on a board over a groove. Use a large cutter to cut out a petal with the groove in the centre.



STEP 17 Turn the petal over so the groove faces up. Insert a flower wire by twisting into the groove upto half way into the petal.



STEP 18 As these are fantasy flowers I used a gardenia flower veiner (you can use a different one, e.g. magnolia). Sprinkle the veiner with cornflour before using.



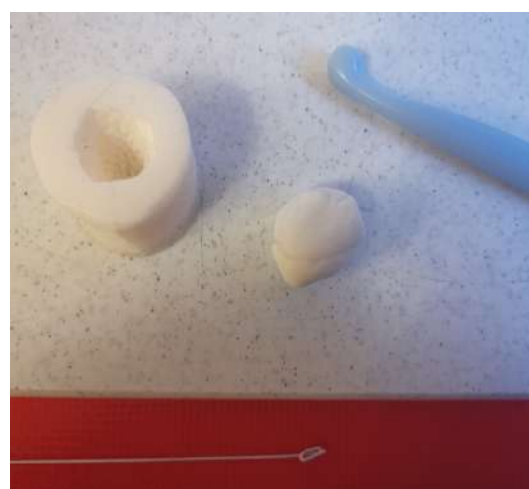
STEP 19 Press the veiner well to give a strong pattern.



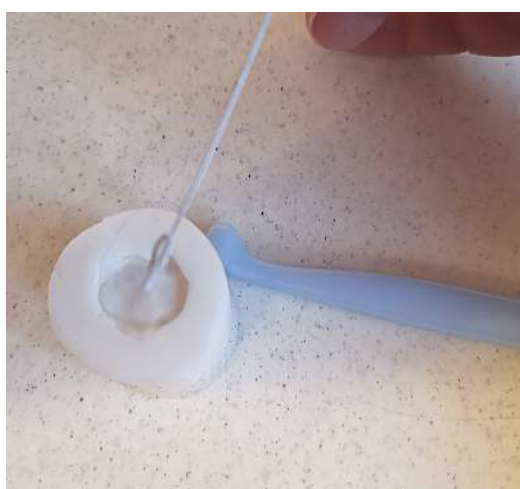
STEP 20 While still in the veiner I press the tip which naturally shapes the petal.



STEP 21 Dry the petals on spoons and on a sponge mat to give differing shapes and form.



STEP 22 I use an Eryngium mould for the centre. You can also make a small paste cone. Bend a 26 gauge wire at the end to form a hook shape.



STEP 23 Press Pasta Bouquet firmly into the silicone mould. Insert the hooked end of the flower wire into the centre.



STEP 24 Place in a freezer for about 30 minutes.



STEP 25 After freezing, you can easily remove the finished center with an exact reflection of the pattern. Set aside.



STEP 26 Shade the petals by dusting with a soft brush from the wire towards the centre of each petal. I used pink and a little violet powder colour. I added white powder to give more subtle colours.



STEP 27 To add the petals start by wrapping florist tape around the centre bud wire.



STEP 28 Add petals one by one wrapping the tape around each petal wire.



STEP 29 Complete by wrapping the stem with tape. We need five petals for each flower. The petals can be dusted as required, e.g. only at the edges or using several colours.



STEP 30 The flowers can even be left white. It all depends on how they match the cake decorations and the look you want to achieve.



STEP 31 For the leaves roll out Pasta Bouquet onto the board over a groove. I used the same petal cutter as for the flower petals, only flattened to match the shape of the silicone veiner. The veiner is for Gardenia leaves.



STEP 32 Insert a 26 gauge wire into the leaf until it reaches the middle. Roll the edge thinly to make it natural and delicate.



STEP 33 The cut leaf should be a few millimeters smaller than the veiner. Press firmly to achieve a strong pattern.



STEP 34 Place the leaves on a sponge to dry. Give each of them gentle shape and form to look realistic.



STEP 35 After drying, dust with powder colours and a soft brush. I combined green with blue and added white.



STEP 36 Adding white powder to other colours is the easiest way to get multiple shades. Arrange the flowers and leaves on your cake. Remember to use flower picks if you are using real cake and inserting wires.

WEDDING CAKE TASTING BOX



by Magdalena Zimmerman Cake Atelier

BE A PERFECTIONIST

PREPARE A WEDDING CAKE TASTING BOX

Beautifully packaged and presented. Your tasting boxes will be an ideal way to "try before you buy" as part of booking your wedding cake service or simply to send as a gift too.



TO PREPARE A TASTING BOX YOU WILL NEED:

- AT LEAST 5 DIFFERENT FLAVOURS OF CAKES
- BOX FOR YOUR SAMPLES
- KNIFE
- FILM TO PACK EACH SAMPLE
- SELLOTAPE
- STICKER WITH YOUR LOGO
- STRING OR RIBBON
- DECORATIVE PAPER, IDEALY WITH YOUR LOGO
- INFORMATION CARD (INCLUDING FLAVOURS AND FOOD ALLERGIES)
- SPOONS OR FORKS
- DECORATIVE (PETALS, FOLIAGE, ETC)



DAFFENY



What you need:

INGREDIENTS

- 20cm diameter x 15cm high cake (or dummy) covered with Saracino white modelling chocolate
- Saracino Powder colours: white, red, brown, green, yellow
- Saracino gel colour: green
- 500g Saracino royal icing mix
- Clear alcohol

EQUIPMENT

- 24cm round cake drum covered with Saracino white modelling chocolate
- Pointed stainless steel or plastic palette knife
- Various brushes (some flat)
- Small piping bags
- Cling film

CAKE DESIGNER *Claudia Prati*

I am Claudia Prati and I began cake decorating in 2010, I have learned from the best international tutors from around the world.

In the same year I published my book "Manuale della ghiaccia reale" by Chiriotti the first Italian book dedicated to royal icing.

I am a multi award winner, including gold in the international category at Cake International Birmingham 2015, gold in the Christmas category Cake International 2016, Finalist at the Cake Masters Awards 2017 in the "Royal icing" category, Finalist at the Cake Masters Awards 2019 in the "Painted cake" category, Julia Usher Cookie Art competition 2021 gold and best in show.

In 2017 I developed a cake decorating method that combines palette knife painting and traditional painting to create floral bas-relief. I called this method "Materika".

This is my personal reinterpretation of the classic acrylic/stucco painting using a "sweet" medium such as buttercream, royal icing, chocolate ganache or the "Materika cream" which is a special flexible pastry cream of my creation.

I travel around the world to teach my particular technique.



[CLAUDIA PRATI](https://www.instagram.com/CLAUDIA.PRATI)



You can also
find Claudia's
tutorials on
You Tube





STEP 1 Cover the cake and the cake board with the modelling chocolate.



STEP 2 Mix green, red and white powder colour with a few drops of clear alcohol to achieve a “paste” consistency.



STEP 3 Start painting the cake with red, green and white by dabbing the surface of the cake.



STEP 4 Crumple some cling film and place it on the cake. Remove the film while dabbing the surface of the cake.



STEP 5 Paint half of the cake at a time in order to avoid drying of the colour. You want to obtain a very “casual” painting look.



STEP 6 Prepare 500g of Saracino royal icing. Colour a spoonful of royal icing with Saracino yellow powder colour to obtain a deep yellow colour. Colour a spoonful of white royal icing with a little of the yellow royal icing to obtain a lighter shade.



STEP 7 Fill the back of the spatula with the deep yellow royal icing as shown in the picture.



STEP 8 First petal: Place the palette knife on the cake in the position shown.



STEP 9 First press and then move down in a flat motion.



STEP 10 Second petal: with the same amount of royal icing on the palette knife put the spatula in the position shown.



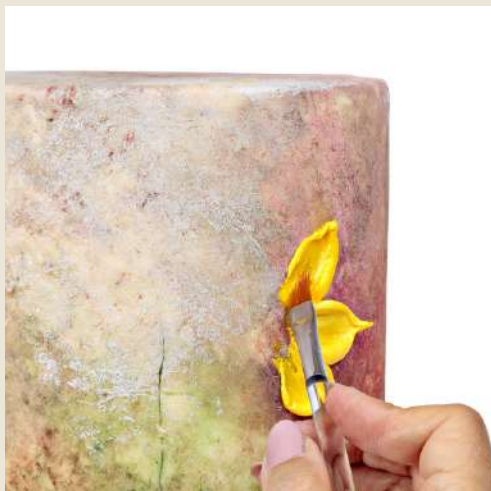
STEP 11 Move to the left with a flat motion as with the first petal.



STEP 12 Add another petal in the same way underneath the second one.



STEP 13 Tidy the edge of the petals with the spatula.



STEP 14 With a damp brush create some veins inside of the petals.



STEP 15 Fill the palette knife with a little more royal icing than before, mixing the two yellows. Add the fourth petal overlapping the first petal but more open to the left.



STEP 16 Tidy the edge with the damp brush.



STEP 17 Add another petal in the same way, using a mix of the two yellows. The edge of this petal is between the first and the second one.



STEP 18 The sixth petal is added between the second and the third petal. Turn the palette knife upside down and press moving up reaching the center of the flower.



STEP 19 Put a small quantity of yellow in the center of the flower moving down with the palette knife creating a curved shape.



STEP 20 Tidy the center of the flower shaping it with a damp brush.



STEP 21 Create an open flower on the cake. Repeat the first 3 petals of the first flower but moving to the right side instead of the left.



STEP 22 In the same way add another three petals to the right.



STEP 23 Add yellow royal icing into a small piping bag and create an oval shape in the center of the flower.



STEP 24 Blend the center of this shape with a damp medium sized brush leaving a thicker edge.



STEP 25 Add another thick line of royal icing on the right side of the first one leaving a hole in the centre.



STEP 26 Model and form the edge of this shape with a damp small brush.



STEP 27 Mix some green gel colour and yellow powder colour with a spoonful of royal icing in order to create two different kinds of green, we want a medium green and a light green.



STEP 28 Fill just the edge of the pointed palette knife with a small quantity of royal icing.



STEP 29 Touch the cake with just the edge of the spatula moving down from top to bottom. To achieve a thin and long shape for the stem.



STEP 30 Add another long stem shape in the same way underneath the first.



STEP 31 With a small brush model the two shapes together to create a stem underneath the flower.



STEP 32 Fill the palette knife with some green (mix the two greens together on the palette knife) and place on the cake in the position shown and with a flat motion move from the top to the bottom of the cake to create a leaf.



STEP 33 Model this shape with the brush to create a long stem.



STEP 34 Apply more of the green royal icing to finish the stem. Tidy with a damp brush.



STEP 35 Add another stem in the same way on the first flower and model it with the brush.



STEP 36 Repeat to create other leaves all around, model the edge of each leaf with the brush.



STEP 37 Add the cake to the cake board.



STEP 38 Divide 100g of royal icing into 3 parts and colour them with green gel, brown powder and red powder. Keep some white royal icing to one side to use later.



STEP 39 Mix the 3 colours together on the palette knife and paddle the surface on the cake board, occasionally mix some white royal icing on the 3 colours.



STEP 40 Put a little white powder colour in the palette and add clear alcohol. Do the same with some brown powder colour.

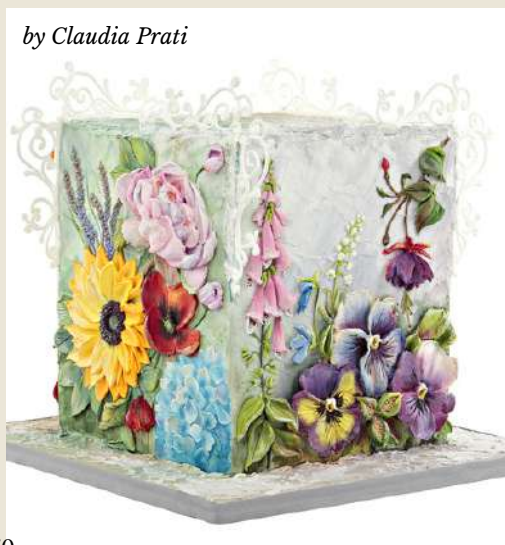


STEP 41 Add touches of shade / shadows using the brown, painting the stems from the bottom to the top and the inside of the open flower. Add some touches of light painting using white from the edges of the petals to the center of the flowers.



Fix a ribbon of your choice around the cake board.

by Claudia Prati



Materika 3D Flowers

WITH CLAUDIA PRATI



Multi award winning cake decorator, Claudia Prati is a palette knife technique master and will teach you how to give an artistic flair to your cakes.

Bring your cake decorating to the next level! Learn how to create palette knife floral bas-relief using my unique teaching method, *Materika*! In my online academy you will find different types of 3D flowers for a full knowledge of the technique.



Claudia Prati Torte Creative - Materika



ClaudiaPrati



www.claudia-prati.com



An exclusive interview with the queen of miniatures

Sarah Bray



aka Daisy Cakes



arah Bray aka Daisy Cakes is taking about her passion.

When did you start caking?

Unlike most people who know their business birthday I'm not actually entirely sure? I kind of fell into it accidentally really. They were holding a pamper evening at my son's school and needed someone to sell cakes so I picked myself a name and got some insurance and that was that! (I later changed the company name as it reminded me of a character from a certain type of adult film.....eek!).

What is your favourite part of your job?

Ooo that is hard but I do know what my least favourite part is! Obviously the clearing up! I am possibly the untidiest worker there is. I literally have to have every paste colour, tool and mat out as I work. Organised chaos I think you might call it? My favourite part has to be making the teeny models and adding the details. I love painting them on as they literally bring pieces to life (and yes I have actually been known to get squealy excited about them!).



If you weren't a cake decorator what job would you do instead?

Ok so I am one of those people who fancy doing about a million other jobs! I mean before doing this I used to be a primary school teacher teaching 4 and 5 year olds, which is probably why I enjoy teaching sugar craft now. If I wasn't doing that though I think I'd love to have been a graphic designer (I did actually look into this when I was 16 but didn't want to do an additional year training to do it, instead I went down the teaching route which ended up as four years anyway lol) If not that then I've fancied being a vet (er....sadly not clever enough!) or a police dog handler (er...didn't want to do the regular police work first!).



Tell us something about yourself that not many people know?

Hmmm...ok so one thing not many people now about me is that at the age of 17 (inspired by my slightly embarrassing teenage love of Jean-Claude Van Damme) I took up martial arts. I got my black belt in Taekwon-Do in three years and became part of the English team competing in the European Championships in Italy. Yup I can (or maybe this should be could) break a house brick with my foot!

Do you have any weird cake superstitions?

Oh man I am ridiculously superstitious! I salute magpies, never ever stand on three drains and vow if I ever had a cat it would have to be black as it would then regularly cross my path and I'd be the luckiest person around! With cakes I guess I do some things that could be considered superstitious (I mean I think they're perfectly sensible and normal but...) I always wish my cakes good luck as I put them in the oven, oh and I do believe that if I crack an egg for a customer's cake and find it has a double yolk then it is lucky.



If you could have anyone make a cake for your next birthday who would it be and why?

That's a really difficult question as there are so many ridiculously talented people out there? I think possibly I'd have to have two (come one ...I like cake!) One would be designed and made by the fabulous Tracey Rothwell. I love the bright cheery style of her cakes with the clever designs and super cute characters. The other though would have to be by my mum, pretty much every year she makes a cake for me. When I was younger she made all sorts of things from computers to a teddy bears tea party to a giant burger, all inspired by things made by Jane Asher.

What are your cake goals for the future?

Well in the last few years I have done more teaching and also set up an afterschool sugar craft club. I am super proud to say that it has now become one of the biggest clubs at school (yay!) so I'm hoping to expand this club and take it to more schools in my area. I hope to also start online classes too. Oh and I really want to get placed in Cake International.



Your bride can't
choose between
so many
beautiful
wedding cake
designs?

SARAH HAS
A SOLUTION!

Get yourself a selection!

Credit to the authors
of the original designs:
Zoe's Fancy Cakes
Custom Cakery
Poppy Pickering
Emily Hankins Cakes
Immaculate confections
VS cakes

Credit to the authors
of the original designs:
Little Cherry Cake Company
Laura Loukaides
Mr Baker's Cakes
Cupcakes and Counting
Ben Fullard
Poppy Pickering
Shannon Bond
Yellow Bee Cake Company
Intricate Icings
Emma Stewart Cake Design

JADE





CAKE DESIGNER

Carol Smith

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

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

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



What you need:

INGREDIENTS

- Pasta Top: White
- Pasta Bouquet
- Pasta Model: White
- Lime pearl colour
- Petal pink pearl colour
- Cornflour
- Trex
- Cake gel
- Cold water



EQUIPMENT

- Stone/texture mat - The Old Piping Bag
- Kitchen foil
- Clingfilm
- Pre-iced 5" & 7" diameter x 5" deep cakes
- Pre-iced 10" diameter x 2" deep cake
- Small palette knife
- Wire cutters
- Small pliers
- Small polystyrene balls (15mm)
- 20 and 28 gauge florist wires
- Glue gun
- Cake dummy
- Foam pad
- Rose petal cutters
- Glue brush
- Ball tool, medium and small
- Small rolling pin
- Plastic cover
- Rose petal veiner
- Rose leaf cutter
- Rose leaf veiner
- Scissors
- Kitchen paper towel
- Round soft brush small
- 3 small flower picks
- White florist tape
- Plastic spoons
- Frilling tool

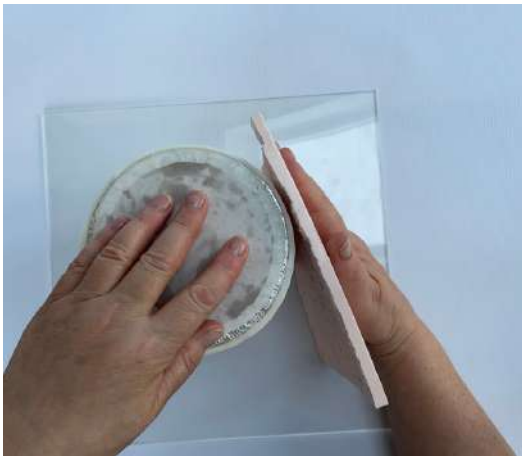


DOWNLOAD ISSUE
APRIL 2021





STEP 1 Cover the 3 cakes with the white Pasta Top, don't worry if they are not perfect. As soon as you have covered the 5" & 10" cake you need to emboss them. If you leave the paste to dry you won't get a good texture.



STEP 2 Turn the cake upside down and using the stone/texture mat push it into the paste. I recommend when covering your cake to have the paste a bit thicker than what you usually have, because if the paste is too thin the texture won't show as well.



STEP 3 Add the texture to the whole cake.



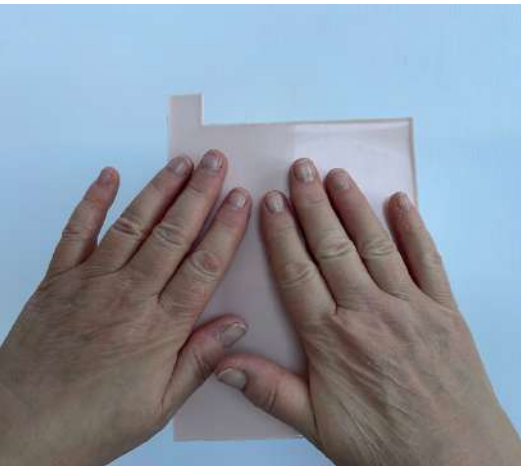
STEP 4 If you don't own a texture mat you can use kitchen foil. The effect won't be the same but will give a good texture. Scrunch the foil gently into a small bunch.



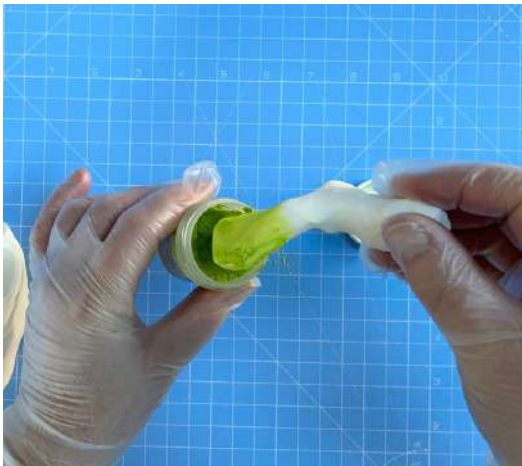
STEP 5 Gently press it into the side of the cake, moving it around so you don't get a repeat pattern.



STEP 6 Once you have textured the cake, trim if necessary and turn it back over using an acrylic plate or cake board.



STEP 7 Gently press the texture mat on the top of the cake, making sure you don't apply too much pressure as this may mis-shape the top edge.



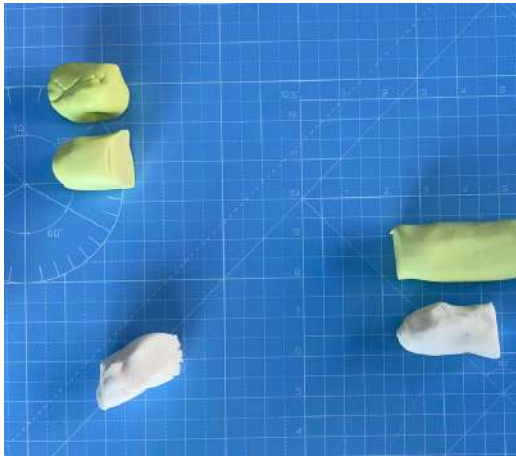
STEP 8 Using white Pasta Model and lime green lustre pearl colour. Dip the paste into the colour and mix well to the desired shade.



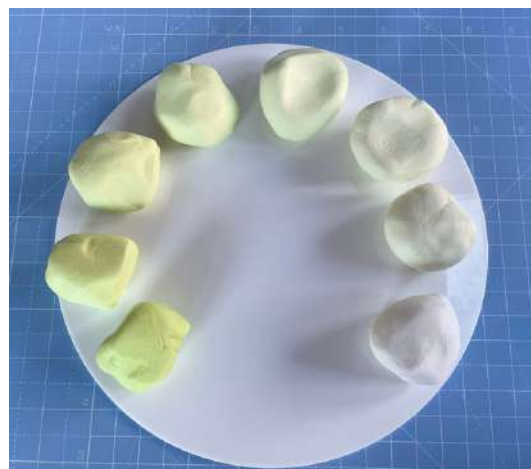
STEP 9 Cut roughly 1/3rd of the green colour and put to one side then with the remaining 2/3rds mix with the same amount of white paste.



STEP 10 Cut 1/4 off the colour you have just made and put it to the side with the darker green. Mix the remaining green with the same amount of white.



STEP 11 Once you have the lighter colour, again cut some off and put it to the side.



STEP 12 Keep doing this until you have 7 - 8 shades including the white. This will depend on the depth of your cake. Place these into bags to prevent them from drying.



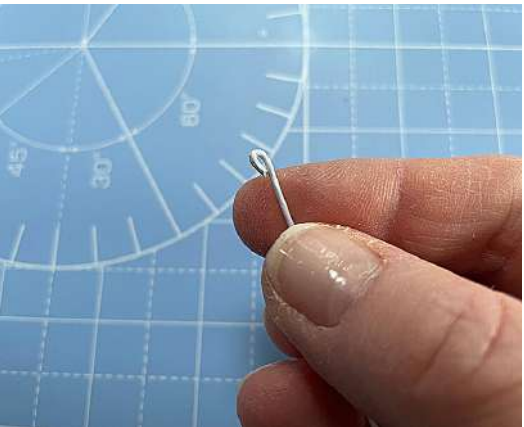
STEP 13 Take off a little bit from each shade so you can see the ombre colours. I do this as it gives me a better idea for the shades and how many layers I will require.



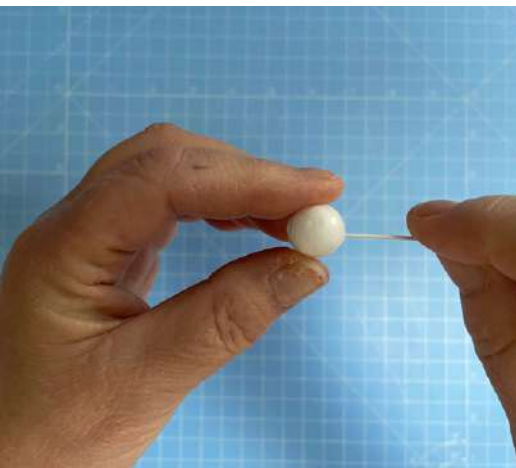
STEP 14 For the roses mix Pasta Bouquet with pink lustre pearl colour.



STEP 15 To make sure you are happy with the pink colour, place it next to the green ombre colours. Place into a small plastic bag to prevent it from drying out.



STEP 16 Using the 20" gauge wire cut to around 5" long. Using pliers, bend over the very end to form a hook. Use the pliers to close the hook tight.



STEP 17 Holding the polystyrene ball in one hand, gently push the hook into it. Be careful not to push too far.



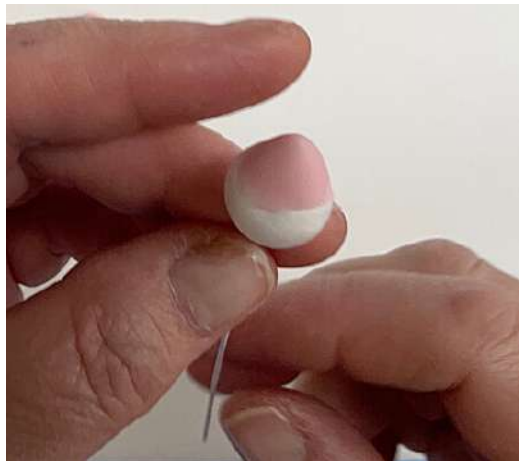
STEP 18 Using a glue gun, apply a little glue where the wire meets the polystyrene ball. Dip your finger into the cold water and gently press the glue so that it is sealed nicely. Be careful not to burn yourself!



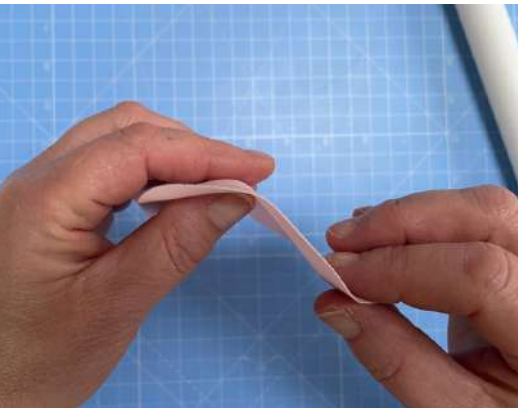
STEP 19 Roll a small amount of pink paste into a ball and shape to a cone with a flat bottom. Brush a tiny amount of edible glue onto the top of the ball (enough so that the base of the pink paste will stick to it).



STEP 20 Push the flat part of the cone onto the top of the ball making sure it is fixed well.



STEP 21 Gently press the paste to shape, making sure that the edges are thin and not bulky. Leave to dry for at least an hour.



STEP 22 Roll pink Pasta Bouquet thinly (you should be able to see the lines on the mat) then cover with a plastic sheet - this will stop it from drying. Keep the unused paste in a bag.



STEP 23 Have all your tools at hand before you start cutting the petals.



STEP 24 Starting with the smallest petal cutter, cut 3 petals. Using the ball tool gently push the paste so that you make one petal wider. You need to do this from the tip to the rounded edge at the top. Then with the other two petals press the ball tool around the edges.



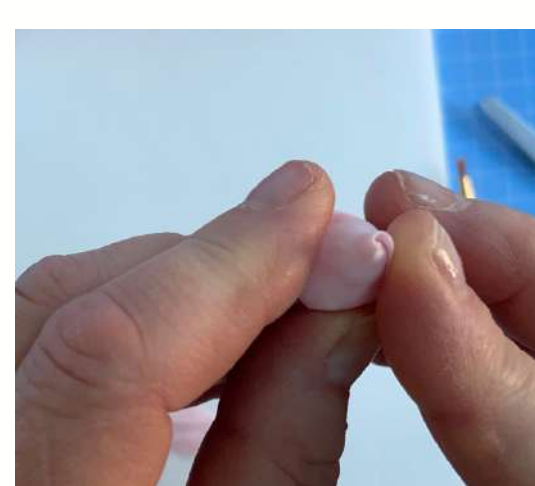
STEP 25 Place one of the rounder petals into the small rose veiner, put the top piece on and press. Once you have taken it out flip it over so it's upside down. Do this to the other petal. You do not need to do this with the longer petal.



STEP 26 Using edible glue or cool boiled water completely cover the larger petal. Brush glue down the edges of the rounder petals.



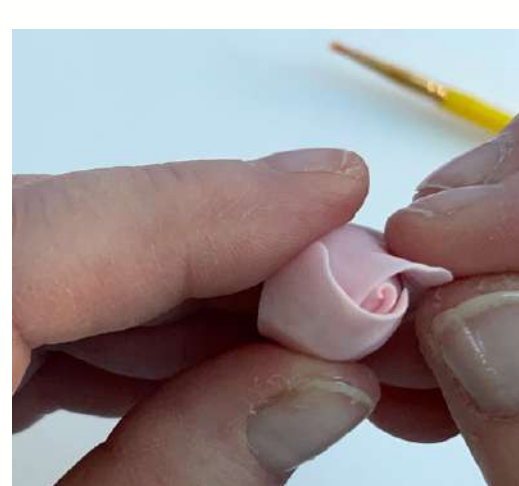
STEP 27 Place the bud in the centre of the larger petal, slightly lower from the top. Use your fingers to wrap the petal around the top of the bud. The other edge of the petal needs to curl around over the opposite edge of the petal.



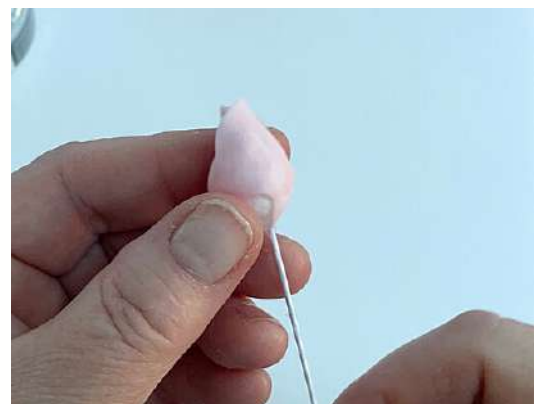
STEP 28 Make sure the petal is stuck on nicely using your finger tips.



STEP 29 Pick up one of the two petals you cut out and attach it to the bud, place it centre to where the first petal is. Now add the other petal opposite, making sure that the petals are the same height on the bud.



STEP 30 Wrap the two petals together fixing to the bud.



STEP 31 Use your fingers to press any paste at the bottom of the bud to make it nice and neat.



STEP 32 Using the next size petal cutter cut 3 petals. Repeat the veining as before. Place onto a foam pad and use a ball tool to press around the edge.



STEP 33 Use your fingers to curl the top edge over. The petals should all look different. Place onto the pad upside down.



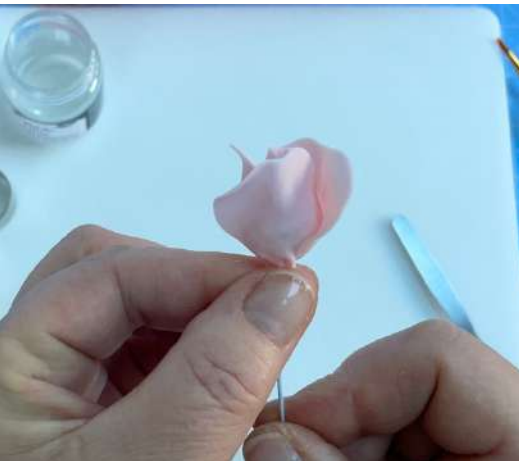
STEP 34 Add glue from 2/3rd down on the sides of the petals into the v shape as shown.



STEP 35 Add one petal with the centre over the edge of the petal below. Press at the base to attach to the bud.



STEP 36 Repeat with the other two petals. Don't press them too hard to the bud as we want them to look like they are opening.



STEP 37 Press and tidy the paste at the bottom so it looks neat. If the veiner starts to get sticky, lightly dust with cornflour.



STEP 38 Using the larger cutter repeat the process.



STEP 39 Place to dry a little on the pad and cut out another 4 petals. Repeat the veining and place to dry on the mat.



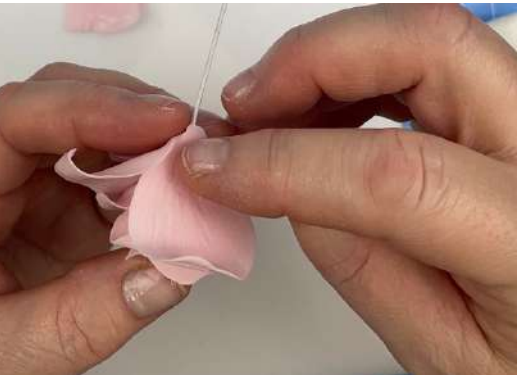
STEP 40 Fix the three petals as before working around the previously fixed petals.



STEP 41 Repeat with the four petals. You can leave some of the flowers like this now so that you have different sized roses.



STEP 42 Cut out another 4 petals and repeat the shaping process. This time place your petals into a spoon, making sure that the curl part is at the top of the spoon. Cut out more petals whilst these are drying (they dont take long to dry).



STEP 43 Fix another layer of four petals.



STEP 44 Gently shape the petals making them look more open.



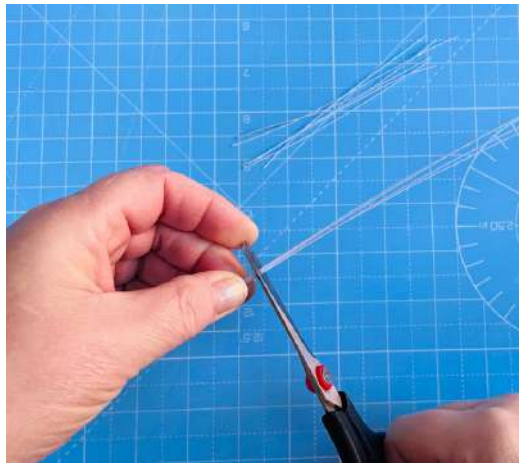
STEP 45 Bend the end of the wire and hang the rose upside down to dry.



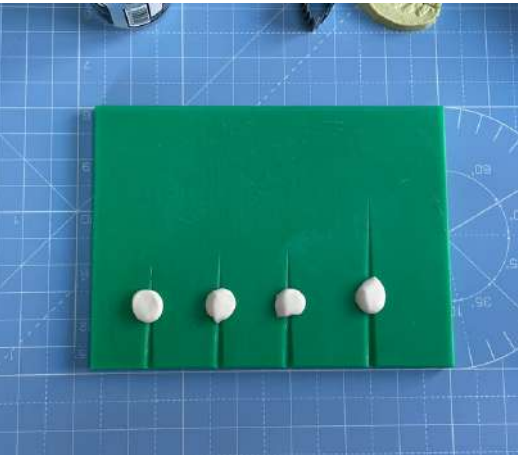
STEP 46 When the rose is dry you can tape the wire with white florist tape.



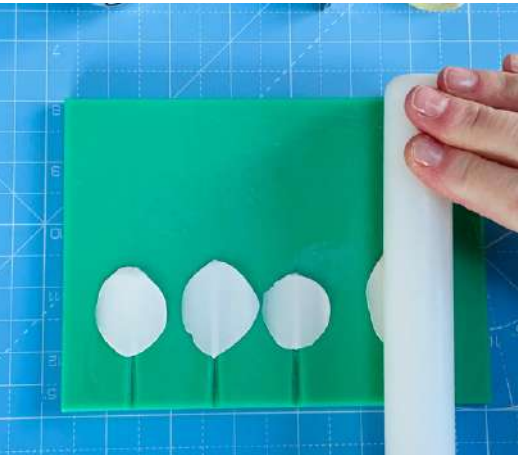
STEP 47 Tape the full length of the wire.



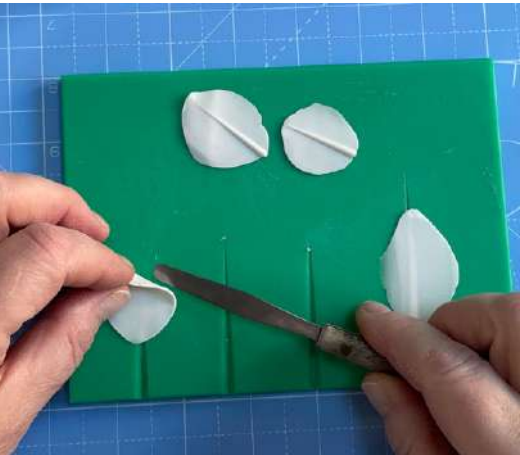
STEP 48 Cut the white 28 gauge wires to around 10cm in length. Add a little Trex into the grooves on the veining board.



STEP 49 Work some white Pasta Bouquet, cut into pea size pieces and place onto the grooves.



STEP 50 Using a small rolling pin, roll the paste along the groove and then across the paste to make them wider.



STEP 51 Using a small palette knife gently peel the paste from the board and turn upside down with the ridge facing up.



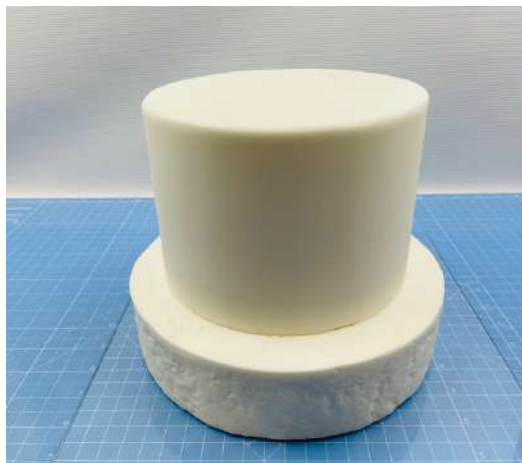
STEP 52 Using the rose leaf cutter, cut out some leaves. Dip the end of the wire into glue and insert the wire into the back of the leaf where it is raised. Place it onto the foam pad whilst you make more.



STEP 53 With the ball tool gently soften the edges of the leaves. With your fingers slightly twist the leaf to give it shape. Leave to dry before dusting.



STEP 54 Dust the edges of the rose leaves with lime pearl dust colour and a soft brush. Put these to the side once you've done them.



STEP 55 Place the top tier on something that is smaller in diameter (an upside down Saracino pot is ideal for this) and using the same dusting brush lightly dust the very bottom edge of the cake, being careful not to over do it.

STEP 56 Fix the middle tier onto the shallow bottom tier.

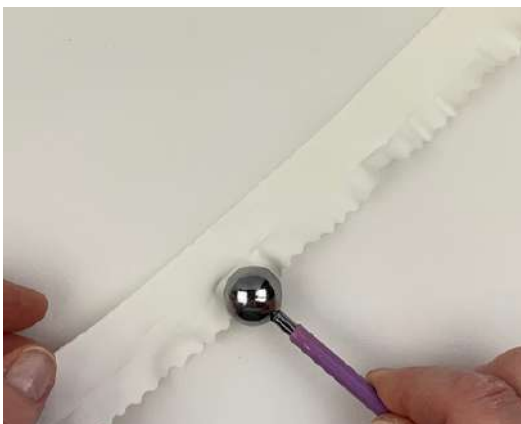
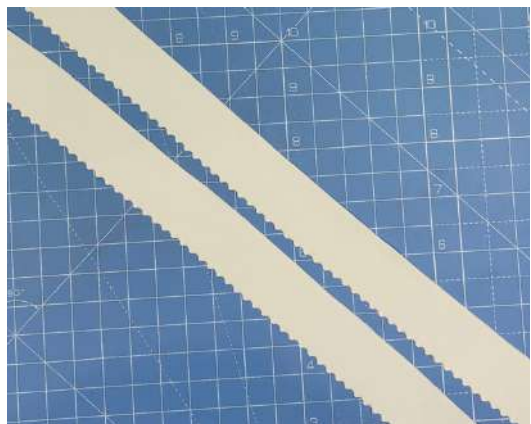
STEP 57 Prepare the ombre colours.



STEP 58 Starting with the darkest colour, roll so it is very thin and long (the longer the better as it means you can apply the paste in a few pieces instead of lots of small bits).

STEP 59 I would recommend using a pasta roller for this as it will get the paste super thin and even.

STEP 60 Once you have rolled each colour paste, place it onto a piece of clingfilm and cover. Cover each piece to prevent from drying out. You should have a strip of white at the top.



STEP 61 Use a ribbon cutter to give one side a fluted edge. The strips need to be approximately 2.5cm (25mm) wide. Brush away any bits so the edges are clean.

STEP 62 Place the strip onto a foam pad, using a frilling tool, rock the tool back and forth so that you soften the fluted side.

STEP 63 Then with a ball tool move the ball on the very edge to soften it a bit more. This will also create a crimped edge giving it a ruffle look.



STEP 64 Place the strips in front of the cake and brush some glue at the top edge of the cake.



STEP 65 Fix the white paste around the top edge making sure that about half its width is above the top of the cake. Using your fingers gently push the paste to the cake and gather the paste to create creases. Brush some glue at the end of each piece so you can add another piece.



STEP 66 Trim the final piece and fix.



STEP 67 Repeat with the next colour, using tools to soften and shape the fluted edges.



STEP 68 Keep adding the strips of paste, working all the way around your cake and making sure that the ruffles look different instead of a repeated pattern. Trim the bottom edge of the final piece to tidy up.



STEP 69 Now the cake is ready for the top tier.



STEP 70 Add leaves to the flowers using florist tape.



STEP 71 Repeat with all the roses and leaves until you have achieved the size of bouquet you want for the top and side. Remember when inserting flower wire into a cake we need to use flower picks.



STEP 72 Cut the very end off the flower picks with scissors and insert into the cake where required. Bend an 18 gauge wire as shown around the wire stem. Insert into the flower pick. Your cake is ready!

VIOLETTA



What do you need:



CAKE DESIGNER
Enrique Rojas

A wedding cake design that breaks convention and colour normality.

This tutorial takes inspiration from ancient ruins and the 2022 Pantone Colour of the Year 'Very Peri'.

On the bottom tier we have used an embosser and overlay patches of royal icing in a contrasting violet shade to simulate carvings erased by erosion and time.

We have a hand painted separator, like washed out in time.

The top tier is the closest to Pantone 2022 shade 'Very Peri' and we have used a matching stencil to the bottom tier embosser which is applied irregularly so it looks like it is defacing.

The whole arrangement finished with sugar Bougainvilleas and red shaded, slightly fantasy flowers and green foliage arranged like they are floating out of the cake.

A bold and modern design look.



HAVE SOME CAKE

INGREDIENTS:

- Saracino Pasta Top: White coloured violet using purple/red/blue paste or gel colour
- Saracino Pasta Bouquet: White coloured violet
- Edible powder colour: Rose, green leaf, nasturtium, berberis
- Cornflour
- Violet royal icing (I used powder colour to tint white royal icing)



EQUIPMENT:

- Cake (dummy or real). As shown 8" round x 7" deep tier / 6" round x 1.5" deep separator / 5" round x 8" deep tier
- Rolling pins
- Ball tool
- Pizza cutter
- Metal scraper
- Large dusting brushes
- Poppy cutters and veiner
- Bougainvilleas cutters and veiner
- Petalos stencil and embosser by Angela Morrison
- Universal leaf veiner
- Green florist tape
- Florist wires gauge 28/24/20/18
- Dipping solution
- Sponge
- Foam Pad
- Grooving Board





STEP 1 The cakes should be pre-covered in Saracino Pasta Top as shown (if real cake is used the bottom tier does not have to be precovered just ganache coated).



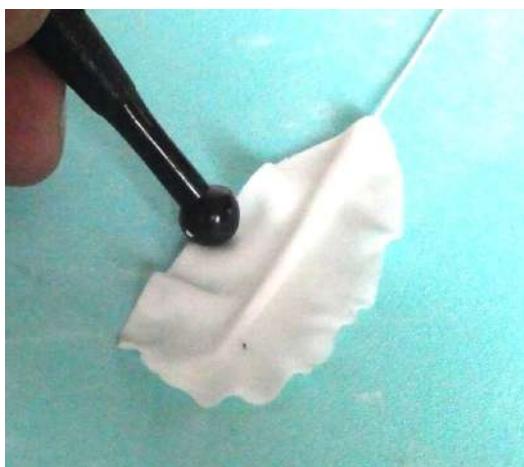
STEP 2 Roll white Pasta Bouquet very thin on the grooved board.



STEP 3 Remove to a mat and using a thin poppy petal cutter cut petals with the groove in the centre. We will need at least 18 petals.



STEP 4 Insert a piece of gauge 28 wire into the ridge. Repeat for all petals



STEP 5 Using a ball tool on a foam mat thin the edges of the petals. Repeat for all petals.



STEP 6 Place each petal in the veiner and press to vein the petals. Leave to dry overnight on a foam drying pad.



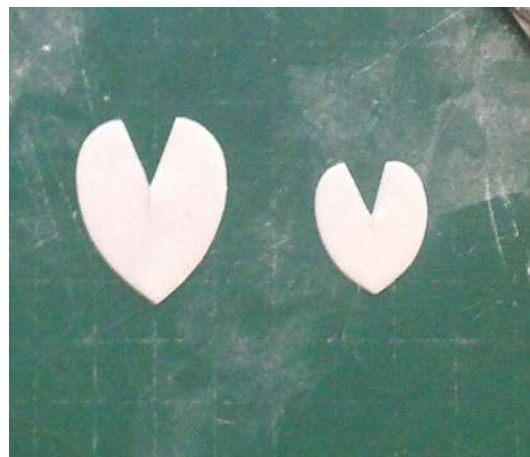
STEP 7 For the Bougainvilleas flower repeat the previous steps but this time use violet coloured Pasta Bouquet. Using the Bougainville largest cutter and veiner make 18 petals as shown.



STEP 8 Repeat the steps again using the widest poppy cutter (or universal leaf cutter) and universal leaf veiner to make 16 large leaves. Use the thin poppy petal cutter to make another 5-6 smaller leaves.



STEP 9 To make the flower centres, cut 3 large and 3 small petals using the Bougainvillea cutters.



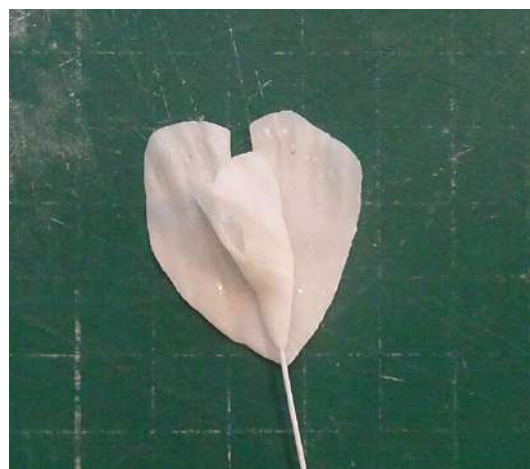
STEP 10 Using small scissors make an angled cut in the middle of each petal to remove a triangle shape.



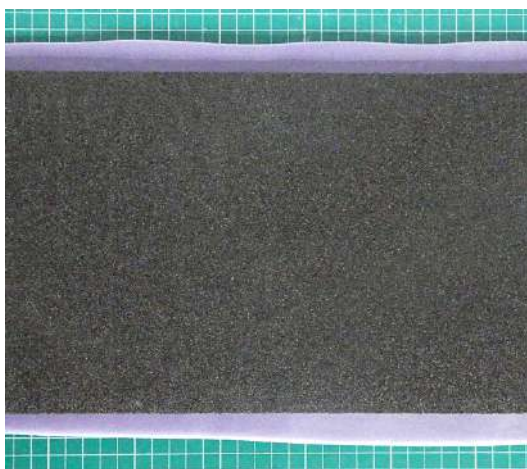
STEP 11 Thin the petals using a ball tool on a foam mat and place on the veiner and press.



STEP 12 Apply a little water on the base of the smallest petal and roll it at the bottom around a 24 gauge wire.



STEP 13 Then repeat using the large petal. Allow to dry. We will return to the flowers later.



STEP 14 To cover the bottom tier roll the violet coloured Pasta Top to match the length of the embosser. Lay the embosser mat onto a work surface with the pattern facing up. Place the rolled paste onto the embosser and with a rolling pin start rolling, gently at first to fix it to the embosser and then with more pressure so the paste goes fully into the pattern.



STEP 15 Cut the excess paste to size with a straight line using a pizza cutter and straight edge.

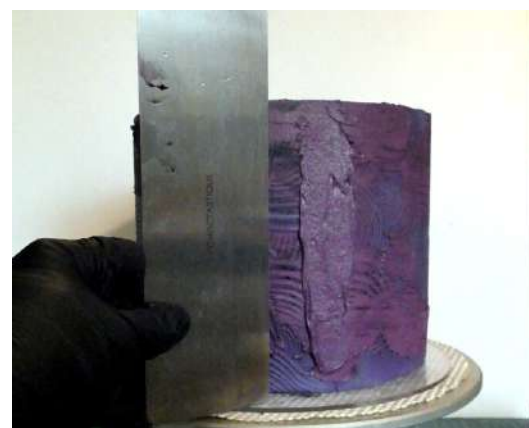
TIP: You can use the Royal Icing to hide the Embosser joints.



STEP 16 Wrap and fix the embossed paste around the bottom tier.



STEP 17 Apply violet royal icing randomly around the bottom tier with a palette knife.



STEP 18 Use the metal scraper to scrape the excess around so you partially cover the embossed pattern in patches.



STEP 19 Using the Petalos stencil (or any other pattern of your choice) apply royal icing around the top tier.



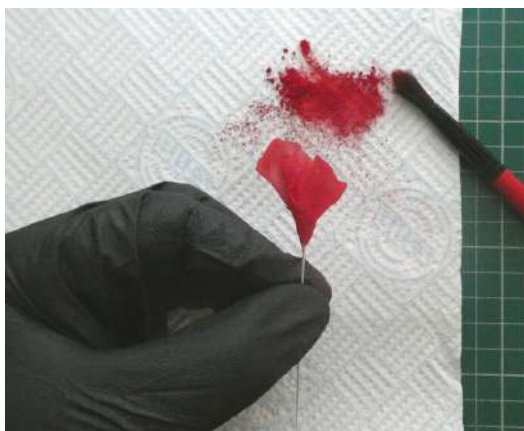
STEP 20 You don't have to be perfect as we are trying to be a little chaotic and random here. Scrape excess icing with a metal scraper.



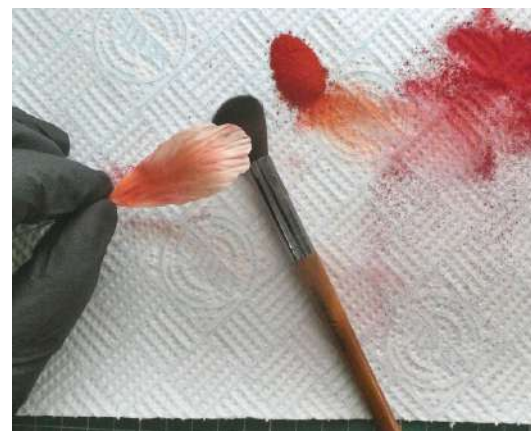
STEP 21 For the centre separator mix violet powder colour with dipping solution (or lemon juice) and using a small sponge start colouring the separator. Build up the colour until you achieve the required shade.



STEP 22 When the royal icing has dried on the bottom tier use the same sponge and violet / dipping solution to repeat the process to add more detail and drama to it.



STEP 23 Now back to the flowers - using a medium dusting brush and rose powder colour, dust the dried flower centre to a vibrant red colour.



STEP 24 Use the Nasturtium powder colour to dust 3 inner poppy petals. Dust darker towards the wire and fainter at the tip of the petals.



STEP 25 Use a mix of Berberis and Nasturtium powder colour to dust the outer 3 petals.



STEP 26 Use the same mix of colours as the previous step to dust the Bougainvillea petals.



STEP 27 Tape the inner 3 petals to the flower centre. You can do this individually or you can add all three at the same time using the same strip of tape by securing the petals at the top first and then taping them down the wire.



STEP 28 Repeat the process for the 3 outer petals. Make 3 flowers like this.



STEP 29 To make the Bougainvilleas take 3 petals and tape 2 first as shown. Then add the third to one side. Don't tape them too tight so you can move the petals around.



STEP 30 Then tape 3 completed flowers to a 20 gauge wire to make a stem of Bougainvilleas.



STEP 31 Use green leaf powder colour and a soft brush to dust the leaves.



STEP 32 You can mix a little bit of rose into some to make them look more realistic.



STEP 33 Tape the flowers on longer pieces of 18/20 gauge wire so they can stand floating out of the cake. Make sure the wire is strong enough otherwise the weight of the flower will make it bend and flop.



STEP 34 Tape the leaves to a 20 gauge wire to make stems of foliage.



STEP 35 For our look on this cake all flowers and foliage stems will come out from one side of the cake. You can bend and shape them to make them look sparse and floaty.



STEP 36 If using real cake remember we should use posy picks to protect the cake from the wires. In this case try taping the flowers in clusters at the tip of the wire so they can be inserted into as few posy picks as possible.

PASTA TOP

*More sugar paste
coverage for
your money*



**PALM OIL
FREE**



**GLUTEN
FREE**



**100%
VEGAN**



Perfect For Every Occasion

- NO MORE ELEPHANT SKIN
- NO MORE TEARING
- DOES NOT DRY OUT AND IS VERY ELASTIC
- COPE WITH TEMPERATURE CHANGES
- TOLERATES TEMPERATURES ABOVE 35C



cake by Enrique Rojas

SARACINO SUGARPASTE GUIDE FOR ROUND CAKES

Use this guide to determine how much Saracino sugarpaste Pasta Top you will need to cover your 4" deep cakes.

Add approximately 30% more paste if you like a little spare when rolling.



**Rolled to a
thickness
of 3-4mm**

cake by Enrique Rojas



MEET WINNERS

SARACINO CHRISTMAS GIVE AWAY

Last Christmas we held a GiveAway. The fund were donated to 'Save the Children charity.

We have chosen 3 lucky winners. You can now meet couple of them by reading a short interview.



Cristina Arevalo aka
The art cake experience

Joanna Richardson aka
Joanna Richardson Cake Artist



Cristina, can you tell us a bit more about you.

Hello, my name is Cristina Arévalo, I am the face behind 'The Art Cake Experience' and 'The Art Cake School'. I was born in Venezuela and currently live in Lisbon, Portugal. Fourteen years ago, I started this path as a Cake Designer and Gelatin Artist mostly to make cakes for my daughter, and little by little it became my business. Even though I enjoy baking and have to say that my favorite part is the decorating and sugar paste modelling, my true passion has always been teaching.

Bringing my two passions together I started teaching gelatin decoration and 3D gelatin art in Portugal in 2013, as well as Cake Design and Sugar Paste Modelling.

This year, I started a project that I've been working on for a while, my coaching program for cake artists to help them with the struggles of running their own business and doing everything by themselves. This program covers the use of social media for cake artists, time management, goal setting, and finding your target audience to positive mindset towards your business and being part of international events and competitions.

Have you ever entered any giveaway before?

Yes I have, but I am the one that never wins anything!

What made you buy a raffle ticket at Saracino Christmas giveaway?

First because I knew it was for a good cause, then because I truly believe the products are good and wanted to have the opportunity to win.

How did you feel when you found out you're the winner?

Super happy and excited, I thought it was a joke (as I never win) so I asked twice if it was because of the giveaway.

Would you enter the Charity competition again?

Absolutely, especially if I believe it is for a good cause and the people working on it mean well.

Do you have plans for what are you going to use all the goodies for?

Many plans! But I would love to participate in several cake competitions and use these products for it as well as for cake collaborations. I would love to use them for the tutorials and classes for my online school so I can show my students the quality of the products.

Final note: Thank you so much for this opportunity and I am beyond happy using your products, the modelling paste is a game-changer for me.

Joanna, can you tell us a bit more about you.

I used to make cakes for my children when they were small but only started cake decorating more seriously about 7 years ago. A challenge to make a themed gluten free cake for a friend's son had me creating a chocolate mountain with caves, crevices, mud, boulders and waterfalls and I loved it, so did they. Soon requests started coming in for more challenging and realistic cakes from friends and family and then a wedding cake. I learned to make sugar flowers, cover and stack cakes, use ganache, modelling and flower paste and all the wonderful edible mediums that make cake decorating so much fun. This gave me the confidence to formerly register as a cake maker/cake artist and although still very much on a small scale, I love making cakes that are a little bit different and often very personal to the recipient.

Have you ever entered any giveaway before?

I love entering competitions and giveaways and if they are for cake decorating supplies or equipment all the better.

What made you buy a raffle ticket at Saracino Christmas giveaway?

The Saracino Christmas giveaway was just amazing - Saracino Pasta Model has been a game changer for me and there were so many other products in the 'bundle' that I hadn't tried yet, I knew it would be a good opportunity to if I was lucky enough to win. Most importantly of course, it was raising money for one my favourite charities - 'Save the Children'.

How did you feel when you found out you're the winner?

I was so surprised and of course very excited to find out I had won such an amazing bundle of Saracino products. I told all my cakey friends first as I knew they'd understand.

Would you enter the Charity competition again?

The charity competition is a great way to raise money for a good cause while having the opportunity to win some amazing products so I would definitely enter again.

Do you have plans for what are you going to use all the goodies for?

This year I have already had several requests for bespoke models, flowers and figures and some challenging celebration and wedding cakes that Pasta Model is perfect for. My daughter and I also love to create 'arty' cakes together and can't wait to try the Pasta Scultura and the beautiful selection of pearl dusts.

AURORA



You will need:

INGREDIENTS

- Saracino Pasta Top: White
- Saracino Pasta Model: White
- Saracino Pasta Bouquet
- Saracino royal icing powder mix
- Gel colours: Green, pink, yellow, peach, purple, brown, caramel
- Powder colours: Light and dark green, yellow, light pink, black, white, blackcurrent, brown, blue, purple, blush pink, gold
- CMC
- Clear alcohol and water
- Trex vegetable fat

EQUIPMENT

- 10 inch round cake (4 inch high)
- 6 inch cake dummy (10 inch high)
- 6 inch separator (2 inch high)
- 4 inch cake dummy (6 inch high)
- 12 inch cake drum
- Rolling pin
- Blade and shell modelling tool
- Florist wires: 22, 24 and 28 gauge
- Florist tape: Dark green and dark brown
- Thick wire
- Stamens
- Cake stencil
- Medium and small paint brushes
- Airbrush
- Flower, leaf, rose leaf, circle and square cutters
- Petal veiner
- Ball tools
- Foam mat, board with grooves and sponge
- Scissors
- Edible glue
- Cake board
- Gold Washi tape
- Ruler
- Plastic tablespoon

CAKE DESIGNER *Magdalena Zimmerman*

I began my journey with cake making 5 years ago.

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

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

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



MAGDALENA ZIMMERMAN
CAKE ATELIER





STEP 1 Prepare the Pasta Top to cover the four tiers. Add a good amount of caramel food colouring, a small amount of yellow and a drop of brown to the white Pasta Top. Mix well.



STEP 2 Roll a ball of Saracino Pasta Bouquet, lightly coloured with green colouring, 24 gauge green wires and leaf shaped cutters.



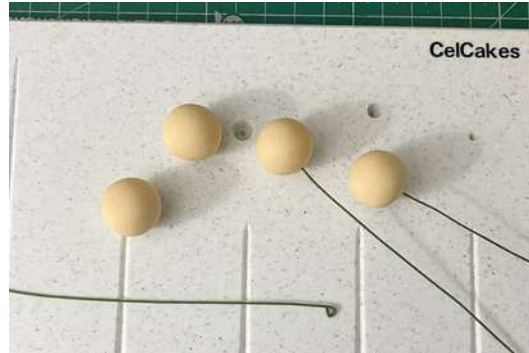
STEP 3 Roll out some of the green Pasta Bouquet onto a grooved board. Cut out leaf shapes with a ridge to the centre. Insert a flower wire into the groove with a little edible glue. Roll a ball tool along the edge of the leaf to create a curved shape. You will need about 55 of these leaves. Let them dry for around 2 hours.



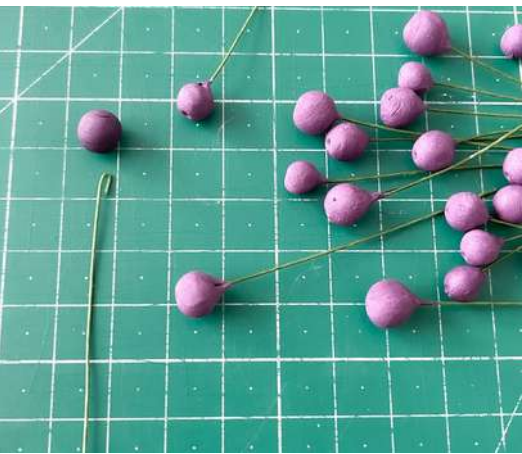
STEP 4 Dust each of the leaves to create a realistic effect (I used green, brown, white and blue powder colour).



STEP 5 Make approximately 9 branches using the 55 leaves. Use dark green florist tape to connect them (not every branch has to have an equal amount of leaves on it).



STEP 6 Roll four balls of Pasta Bouquet (coloured yellow) and insert 22 gauge wires with a hooked end and a little glue. Allow to dry.



STEP 7 Additionally, make 12 smaller purple buds and also fix these onto 24 gauge wires, one again using glue. Make a small, shallow hole at the end with a sharp tool.



STEP 8 Dust the purple buds with blackcurrant and black powder colour.



STEP 9 For the sweet pea flowers use Pasta Bouquet coloured a light peach colour. Make the inside bud (we need a small, flat bud on a wire). Cut out a circle and wrap around the bud as shown. Using sweet pea cutters make two (one of each) petals and fix them to the flower centre. I used four sweet pea flowers. Allow to dry.



STEP 10 When dry dust them using light colours of your choice (I used white, pink, purple, yellow and green).



STEP 11 Roll a small yellow ball of Pasta Bouquet. Insert a 22 gauge wire with a little glue and roll to a cone shape. Roughly cut the ends with sharp scissors. Repeat this six times and allow to dry for about half an hour. Take 42 flower stamens (seven for each flower) and attach them to the wire with tape, creating a sort of lower bud with the tape.



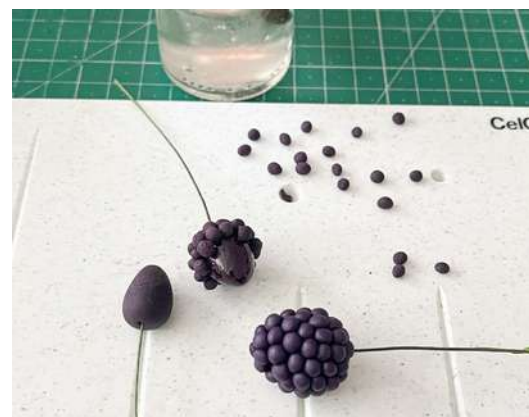
STEP 12 Roll small pieces of Pasta Bouquet on the grooved board. Cut out 1cm circles with the ridge down the centre. Insert 24 gauge florist wire. Press them in a petal veiner to create texture. Then use a ball tool on a foam mat to thin the petal and create a curved effect. We need 30 of these.



STEP 13 Dust everything you made in steps 11 and 12 with black and yellow powder colour as shown.



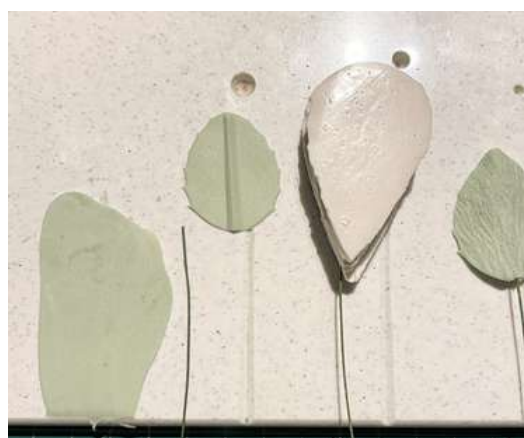
STEP 14 Attach the petals (five on each flower) to the bud using florist tape.



STEP 15 Roll a piece of Pasta Bouquet coloured black to a small cone shape. Insert the hooked end of a 24 gauge flower wire with a little glue into the wide end of the cone (you may need pliers to bend the end to a hook shape). Allow to dry for 1 -2 hours. Roll lots of small balls (4-5mm) for the blackberry. Use edible glue to fix the small balls to the cone. Once the cone is completely covered with the balls, carefully press the blackberry so that the balls flatten slightly and fill any small gaps on the cone. Allow to dry completely.



STEP 16 Dust the blackberry with blackcurrent, blue and white powder colours.



STEP 17 Roll small pieces of green Pasta Bouquet on the grooved board to create a ridge down the centre. Cut medium sized rose leaves. Insert 24 gauge wire into the ridge with a little glue. Press in a veiner to create texture. Allow to dry.



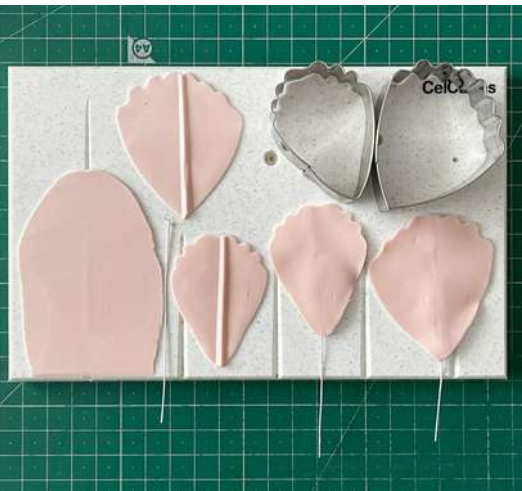
STEP 18 Dust the leaves using various shades of green, brown and white powder colour.



STEP 19 Roll a 1.5cm light green ball of Pasta Bouquet. Insert a 28 gauge wire with a little glue. Make small dents in the top using the blade part of the blade and shell modelling tool. Leave a small circle for the centre of the bud. We need two of these centres. Allow to dry for about 1.5 hours. Take 40 flower stamens (20 for each flower) and attach them to the florists wire using flower tape, once again creating a lower bud shape.



STEP 20 Dust with green, white and black powder colour.



STEP 21 Roll pink Pasta Bouquet onto the grooved board and cut peony petals with a ridge in the centre. Insert 24 gauge white wire into the ridge with a little glue. You will need 6 medium petals and 10 large to make two peony flowers.



STEP 22 Press the petals into a petal veiner. Roll the edges with a ball tool on a foam mat before placing them on a sponge and rolling the lower middle to give a curve. Place these onto plastic tablespoons so they keep their shape. Allow to dry.



STEP 23 Dust the petals using white, light pink, purple, blackcurrant, brown and blush pink powder colour.



STEP 24 Fix to the centre bud as shown with three smaller petals near the middle and five at the back (attach them to the bud using florist tape).



STEP 25 Roll a long cone shape directly onto a 28 gauge wire with a little glue. Pinch the top to form the bud. Attach three stamens. We need 2 of these centres.



STEP 26 Dip the ends of the stamens into water then into tylo powder. Dip in water again and then into black powder colour. Steam for 10 seconds (if you do not have a hand held steamer you can use the steam from a kettle or boiling water in a pan). Allow to dry for three hours.



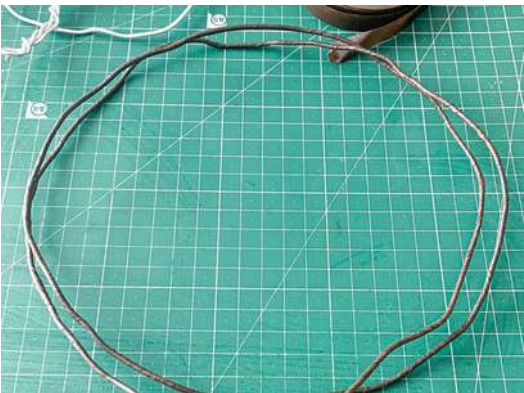
STEP 27 Roll white Pasta Bouquet onto the grooved board and cut peony petals using a small-medium cutter with a ridge down the centre. Insert 24 gauge wire with a little glue into the ridge. Make seven of these, pressing them in a veiner and rolling the edges with a ball tool. Allow to dry on spoons to keep the curved shape.



STEP 28 Dust using green, white, black and yellow powder colour.



STEP 29 Assemble this flower with three petals at the front and four at the back.



STEP 30 Completely cover a 140cm length of thick wire with brown florist tape and loop it twice to create the frame of the wreath.



STEP 31 In whatever order you would like, begin attaching the smaller pieces onto the wire frame using brown tape.



STEP 32 Cover the entire wreath, leaving space for the larger flowers which you will use to attach the wreath to the cake. Make more leaves or flowers if you need to fill gaps.



STEP 33 Cover all four tiers with the Pasta Top coloured earlier. My layers are getting progressively lighter but this is completely up to you if you want this look or the same colour on each tier. Cover the cake board.



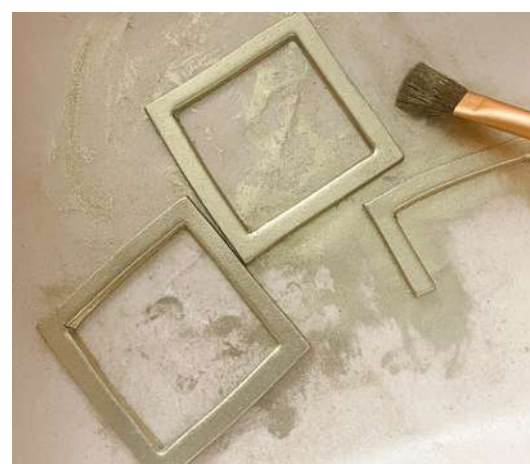
STEP 34 Place a cake stencil of your choice (I used a 'Caking it Up' stencil) onto a rolled piece of previously coloured Pasta Model. Use a rolling pin to roll over the stencil to press the pattern into the paste.



STEP 35 Cut out squares using a 5cm cutter to create panels. Make sure to cut enough squares to cover the bottom tier of your cake.

STEP 36 Attach these to the bottom tier in whatever order you like. You can play with shape and sizes if you wish.

STEP 37 Gently dust them with gold powder to make them stand out.



STEP 38 Using the Pasta Model, cut out 5cm squares. Use a ruler and sharp knife to remove the centre to leave the outer frame. You may need to cut some of your panels in half so that they fit onto the cake. Cover these lightly with Trex vegetable fat before painting them with gold powder colour.

STEP 39 Prepare some royal icing (I use Saracino Ghiaccia Reale as it is easy to mix and the taste is amazing!) Colour this the same shade as your top tier. I must admit, I've eaten all left overs as it's delicious!

STEP 40 Attach your stencil onto the top tier of your cake with tape so it stays together. Spread the royal icing over the stencil. Airbrush with gold colour (if you do not have an airbrush, you can leave the royal icing the same colour as the top tier of your cake as it will still look amazing!).



STEP 41 Remove the stencil gently to not damage the cake or royal icing pattern.

STEP 42 Attach your frames as shown. Work from the front to the rear so any cut joint is hidden.

STEP 43 Attach the wreath using the large flowers. As this tier is a dummy we will not need posy picks for the wires. Our cake is finished!

DISPLAY YOUR WEDDING CAKE IN STYLE



*Check out these amazing side bar
seperators by Prop Options.*

Such a perfect and unique way to show the cake.





by Cakes by Mischell

Pasta Model

I used this medium for all the for the top tier I used the Saracino pasta model, because the material works very well, it is flexible, it holds its shape perfectly, it dries quickly, but it can still be shaped.

Wafer Paper

For the bottom tier and flowers I used Saracino Wafer Paper 0.27 . You can achieve beautiful effects using this product.

Pasta Top

I use the top paste, because it has a super soft texture, it is very easy to handle, not only for professionals. In my classes for beginners, it is very easy for them to cover a cake with it, even if it is their first contact with fondant. I also love that it holds up so well to humidity, which in Barcelona is always very high and after a few hours of lining a cake, the coverage stays matte and you can start decorating.



by Mericakes



WHY DO I LOVE SARACINO WAFER PAPER?

Saracino Wafer Paper is my favourite product because it is always fresh, flexible, and very versatile.

I use it to make life like flowers, foliage, and modern cake decorations.

It is gluten-free and free from most allergens, so Saracino wafer paper is safe to use for kids' cakes and the flavour is very subtle — it won't interfere with what's going on in your cake.

You can manipulate wafer paper in all kinds of ways, another reason why it's so great for cake decorating.

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Anna Astashkina





Mini Tutorial

by Sweet Sugar Makes

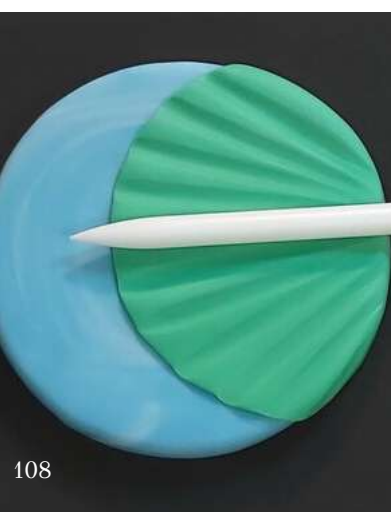
Hello, I'm Jenny and I am 'Sweet Sugar Makes'. I have been teaching sugarcraft professionally for fifteen years. Teaching is my full-time occupation. I travel regularly across the Yorkshire area, mainly teaching local community classes, but I also offer private classes from home.

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.









Pasta Model





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

Thank you for choosing to work with Saracino products.

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@saracinouk



BY SWEETLUCAKES

using Pasta Bouquet for flowers



BY SUE COLDRIDGE

using Pasta Bouquet for flowers



BY XENIA XENAKI

using Pasta Top for cake covering



BY NICKY HARRISON

using Pasta Bouquet for flowers and mouldings



BY MAY MAY

using Pasta Bouquet for flowers



BY CHRISTINE PANAS

using Pasta Bouquet



BY YANITA HARALANOVA
using Pasta Model



BY GINA TASKER
using Saracino Pasta Model
and Pasta Top



BY TERESA CARRANO
using Pasta Model and Modelling Chocolate



BY FRANCESCA MELITO
using Saracino Pasta Model



BY GODA LAIVYTE
using Pasta Model



BY BOGUSŁAWA BRONKOWSKA
using Pasta Model and Wafer
Paper



BY IVA KUPCIKOVA
using Pasta Model



BY SYLWIA SIDORKIEWICZ-Bęś
using Saracino Wafer
Paper



BY NATALYA GANIEVA
using Saracino Wafer Paper



BY JESS BELL KUFNER
using Pasta Model



BY KOY DOLPHIN
using Pasta Model



BY ANNE CLARK
using Pasta Model



BY MIRA GAVOROVA
using Saracino Pasta Model



BY KATRIN VIINIKAINEN
using Pasta Model



BY CLARE BOLT
using Pasta Model



BY HONEY BEE BAKES
using Saracino Pasta Model



BY TAMI MARSLAND
using Pasta Model



BY IZABELA BORYS-TARKOWSKA
using Pasta Scultura



BY JESS BELL KUFNER
using Pasta Model



BY SAM OSBORNE AKA MOCHA BAKES
using Pasta Model & Pasta Top



BY MARIS PURDE
using Pasta Model



BY TERA CAKES
using Pasta Model



BY CÉLIA PIPERAUD
using Pasta Model

IN OUR THOUGHTS



BY KATARZYŃKA SZTUKA CUKROWA



BY BENNY'S CAKES



BY JENNY BACCHUS



BY CAKE HARMONY



BY DAISY CAKES



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Daniela Dyulgerova



Anita Vasileva



Galia Garova-Mihaylova



Silvia Koleva



Milena Bencheva



Biljana Donevska



Lidia Petrova



Rosena Naskova



Curtain Call – A Celebration of Stage and Theatre is an international collaboration hosted by Kelly Jane of D’licious Cakes in association with The Cake Collective. This is Kelly Jane’s second hosted collaboration.

The 27th of March marks International Theatre Day and Kelly Jane wanted to celebrate the arts after the past few years have been particularly hard on this industry due to Covid.

55 artists from 34 countries across the globe took part in the collaboration and pieces were made to commemorate some amazing shows from Hamilton and Hello Dolly to Cats and Kabuki theatre. Some pieces paid homage to famous people within the theatre community and others created memories of personal times in theatre. Most pieces paid tribute to particular shows.

Kelly Jane was so impressed with the pieces contributed saying the artists had gone above and beyond and had created some amazing artworks.

About a few of the pieces:

Kelly Jane’s own piece was a bust of the original Rum Tum Tugger (played by John Partridge) in Cats the Musical. The bust was made from modelling chocolate and corn silk was used for the fur. The piece was hand painted using Rasarco colours.

Brittany Walker’s Little Shop of Horrors gravity defying piece had such fantastic textures.

Iva Roháčová and Jo Roberts both did bas relief pieces which were stunning and used embossed work and modelling to create a beautiful 3D effect.

Ruchika Bhargava’s detailing in her piece was mind-blowing and the colours are exceptional.

Although the theatre collaboration has no plans for a second edition Kelly Jane has many more collaborations in the pipeline including ‘A Night at the Pictures’ movie collaboration, ‘There’s Something Big in Being Small’ miniatures collaboration, an enchanted forest collaboration and a murderous mascots collaboration.

Anyone who would like to get involved in upcoming collaborations can contact Kelly Jane or the Cake Collective via Facebook.

More information about the collaboration can be found at:

Facebook @curtaincallcollaboration



Angelique van Veenendaal



Eve Eggers



Hend Taha



Ileana Zoltani



Iveta Kosikova



Kelly Jane



Michaela Rences



Cristina Arévalo



Doreen Zilske



Ashita John Pawar



Lere Dominguez



Debbie Lock



Iva Rochacova



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Susanne Zochling



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Leanne Cameron

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