

We Love pastry

Shows 2022

WE WILL BE THERE AND
WE HOPE TO SEE YOU

Pasta Bouquet

LEARN TRICKS AND
TAKE YOUR FLOWERS TO
THE NEXT LEVEL WITH
OUR FLOWER PASTE

Interviews

WITH ROMINA
NOVELLINO
AND RADOSLAVA
KIRILOVA

WOW Cake

CHECK OUT WHAT
WAS GOING ON
WHEN GODA
LAIVYTE WAS
MAKING THIS CAKE



12

Exclusive Tutorials

DETAILED AND
EASY TO FOLLOW





PAOLO ZOLLA
DIRECTOR

Italian renaissance is a turning point for European cuisine: in this period, patisserie as we know it today was born.

During the 15th and 16th centuries cane sugar was discovered and aristocrats' appreciation for beauty and elaborate decoration were at their highest development: in this historical context, the pastry world was born.

During that time, brown sugar was an extremely expensive product and exclusively noble classes could enjoy it. Making pastry products more expensive and addressed to a refined pool of customers, their appearance also changed and became more elaborated and elegant.

Most recurrent decorations were flowers and animals mainly inspired by the classical world. This decorative technique has cemented throughout the years, and it has led to the stunning flowery decorated cakes that we can admire nowadays.



by Anna Parakova



by Iveta Košíková



by Ďurčekova Martina



by Natalia Doolaar

Sugar is still a fundamental raw material in the pastry sector and here at Saracino we take it very seriously: sugar is the main ingredient for our Pasta Model paste, modelling chocolate and Pasta Bouquet flower paste, which you can use to produce fantastic and realistic sweet flowers for decoration.

To give you even more ideas on which of our products to use to create your own flowery decorations, here is a quick list of products you can also use: royal icing, isomalt and wafer paper! Of course, you can also mix them together to create beautiful decorations.

In this issue of our "We Love Pastry" magazine, let yourself be inspired by new recipes, techniques and ideas to create sugary flowers for decorations, just like during renaissance time!



by Crisalyn Pagba

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SYLWIA PRICE
EDITOR

Welcome to our May issue! May is a tricky month as it can't seem to decide whether it wants to be warm or otherwise. It is definitely a month of transition! Just when we are being lulled into a feeling of summer security, it starts raining and our barbeque equipment and sun lounger have to go away for a little longer. But we don't mind at all as the birds chirping and the flowers blooming tells us we are getting closer to days filled with sun!

As always, in this issue we have had pleasure working with an amazing team of very talented artists from around the globe. Their energy and talents never fail to amaze us. We hope you enjoy it.

In this issue you will find the usual variety of fantastic top-quality tutorials with varying levels of difficulty for beginners to experts. Garden and flower themed cakes using a wide range of Saracino products such as Wafer Paper, Pasta Top, Pasta Model and many more. You can also learn how to paint leaves with different beautiful shades. Paulina Lipowska will show you all how to prepare a delicious dessert that you must try.

We also have a brand-new feature in the magazine called 'Become a Pro' with Chikz Patisserie, a spot where Bintcy shows how to create a breath-taking dessert plate that you will want to impress everyone with.



by Zlatina Lewis

We also have Carol Smith's monthly column in which she discusses our Pasta Bouquet flower paste.

As ever you will be able to read interesting interviews. This month you can follow the story of Radiki's Cake and Romina Novellino. You can also find out what was happening behind the scenes when Goda was creating this month's WOW cake.

As the Polish EXPO show was held in Warsaw recently, I decided to include some of the amazing creations made by Polish artists for the show. Something to explore and admire for sure.

I would like to thank all of this month's contributors for their hard work and for their trust in Saracino products. Also to all of our subscribers for supporting us. We would not be here without you all!

Just a silly fact before I let you all go and read. Did you know that in the UK May 8th is National No Socks Day and May 14th is National Dance Like a Chicken Day? No neither did I until I stumbled across them on Google.

Enjoy your read.

Sylwia xx



by Silvia Mancini

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WE LOVE PASTRY

MAY 2022 ISSUE

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FANTASY FLOWERS



What you need:

INGREDIENTS

- Saracino Pasta Top: White and fuchsia
- Saracino Pasta Model: Black
- Saracino Pasta Bouquet
- Saracino Wafer Paper 0.30
- Cake gel
- Clear alcohol
- Gel colours: Green, blue, black, claret, violet

EQUIPMENT

- 20cm square x 10cm high dummy or cake
- 25cm square x 15cm high dummy or cake
- Craft knife
- Knife
- Smoother
- Daisy center veiner
- White flower tape
- Soft brushes
- Modelling tools
- Non stick mat
- Rolling pins: large and small
- Flower wires (green or white) N° 20, 24
- Extruder
- Cake board or wood board 30cm square
- 20cm long threaded rod
- 2 nuts and 2 washers
- 4 plastic supports for under the base board
- Plastic dowel rod
- Posy pick



Wafer paper is a perfect product that will help you to achieve a variety of amazing creations in little time. Within minutes you can form ruffles or beautiful flowers.



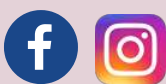
CAKE DESIGNER
Cecilia Campana

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.

Thanks to the experience gained in the development of new innovative techniques and the recognized ability to create original shaped Wedding Cakes, she joined the international jury at the Italian Wedding Awards in 2016 as the sole judge for the Wedding Cakes category and from 2017 she is the judge of same category in all editions of the Italian Wedding Awards, where she selects the best Italian Wedding Cake designers.

Today she dedicates her experience to the design of Celebration Cakes and to teach new innovative trends of sugar art in different countries.



CECILIA CAMPANA CAKE ART



STEP 1 Draw the outline of the tile design on a piece of 18cm x 18cm baking paper. I used the wonderful drawings of Cayenablanca for my design.



STEP 2 Turn the drawing upside down and go over the outline with an edible pen or edible pencil.



STEP 3 Place the design on a 18x18cm square of white Pasta Top. The paste tile needs to be 3-4mm thick.



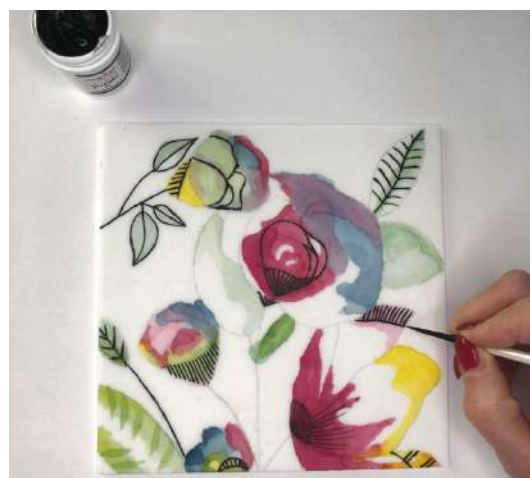
STEP 4 Use a sharp tool to draw over the outline so that the pattern is transferred to the sugar paste.



STEP 5 Repeat the operation with a different pattern on a 20x20cm paste tile. Cover the 20cm top tier with white Pasta Top.



STEP 6 Dilute the yellow, claret and blue gel colour with clear alcohol. Using a brush for each colour, paint the various parts of the drawing with a watercolour effect.



STEP 7 Draw the outlines with a thin brush and black gel colour.



STEP 8 Using the extruder and black Pasta Model, prepare a few circular and flat strips. Leave them to dry overnight.



STEP 9 Cut the flat and circular strips to the required length to cover the remaining outlines of the drawing. Brush the base of each strip with cake gel before applying it.



STEP 10 Place the strips along the outlines of the design that were painted.



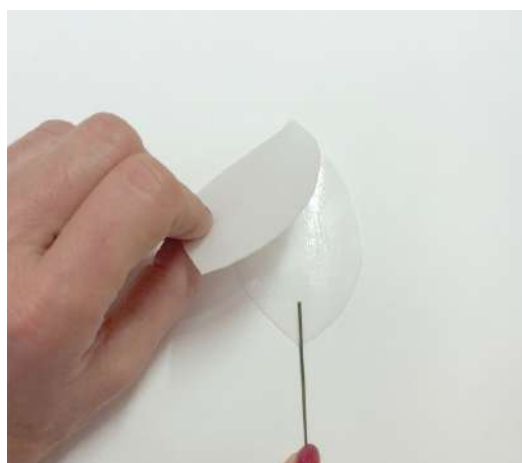
STEP 11 Take 1 sheet of Saracino wafer paper 0.27mm.



STEP 12 Cut out 6 large leaves and 6 small leaves. We need 2 pieces for each leaf we make.



STEP 13 Brush one side of each pair of leaves with a thin layer of cake gel.



STEP 14 Place a 20 gauge wire at the base of the glued leaf and lay the second leaf on top. Lightly press together.



STEP 15 Trim any misaligned edges with the craft knife.



STEP 16 Carve the centre pattern on the leaves by hand using the craft knife as shown.



STEP 17 With a wide tipped brush and yellow gel colour diluted in clear alcohol paint certain areas of each leaf, both front and back. Complete the painting using green gel colour diluted in alcohol.



STEP 18 Slightly moisten the wafer paper with water and paint the edges of the leaves with black gel colour and a thin brush.



STEP 19 Allow the leaves to dry and cover the wires with the white flower tape. Join some of them together.



STEP 20 For the centre of the fantasy flower combine a ball of white Pasta Model with a ball of fuchsia paste to form a larger ball. Add a little cake gel to the tip of a 20 gauge wire and insert it into the ball fixing securely the base.



STEP 21 Press the top of the ball into the medium daisy veiner and let it dry until it is firmly attached to the wire.



STEP 22 Hand cut 3 small and 3 large petals with a heart-like shape.



STEP 23 Dilute the yellow, claret and blue gel colours with clear alcohol. With a brush for each colour paint the petals randomly.



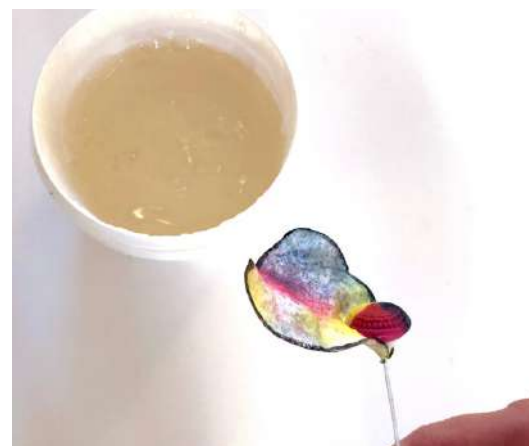
STEP 24 Complete the coloring of the centre ball of the flower with the same colours.



STEP 25 Paint the edges of the petals with black gel colour and a thin brush.



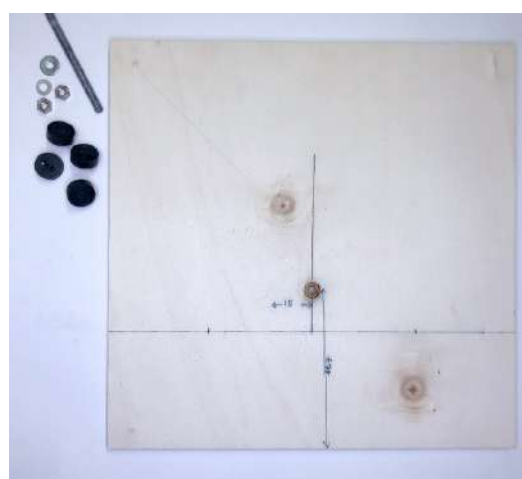
STEP 26 Slightly moisten the petals with water using a large brush and allow them to dry.



STEP 27 Add cake gel to the bottom part of the small petal and press to the flower centre.



STEP 28 Add the other 2 small petals and then at the crossing points, the other 3 larger petals.



STEP 29 For the cake support make a hole at 15cm from the left and 11.7-12cm from the bottom. Fix the 4 legs to the base. Insert the threaded rod and fix it with a nut and washer on each side of the board.



STEP 30 If working with real cake add the plastic dowel to insulate the threaded rod.



STEP 31 Cut an angle on the base dummy (or real cake) following the measurements shown.



STEP 32 In the opposite corner, make a cut as shown in the photo.



STEP 33 Make some cuts in the fuchsia Pasta Top and add the violet gel colour into the cuts with the blade of a small knife.



STEP 34 Fold the paste a few times in the same direction of the cuts. Roll it 3-4mm thick and cover the carved base. Use cake gel to fix the painted tiles to the top and bottom tiers as shown.



STEP 35 Position the bottom tier onto the rod, fixing it to the base with ganache or royal icing. Add the top tier using ganache or royal icing to fix in place.



STEP 36 Form a hole centrally on the sloping side of the bottom tier and insert a posy pick. Add the flowers and leaves creating the composition as you prefer. You are finished!

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



by Cakes by Jeanette -
Zaneta Wasilewska
Cake Designer

**SUGAR PLUS
CRYSTAL
CLEAR
ISOMALT**

Sugar Plus
ISOMALT PER DOLCIFICAZIONE
SARACINO
500g
BATCH N. L121790500



SUGAR PLUS CRYSTAL CLEAR ISOMALT



WATERING CAN CAKE



What you need:

INGREDIENTS

- Cake approx 6" in diameter and 8" high
- Saracino gel colours: Brown, yellow, blue, orange, green, red, purple, light green
- Saracino Pasta Top: White
- Saracino Pasta Bouquet
- Saracino powder colours: White, brown, sky blue, copper, green, pink
- Lemon extract
- Cake gel
- Saracino milk chocolate drops (Gocce di Cioccolato Latte)

EQUIPMENT

- 12" round cake drum
- 6" round cake cards x2
- Sharp knife
- Paddle smoothers
- Rolling pin
- Cornflour
- Dresden tool
- Extruder tool
- Plastic cake dowel (3/4" in diameter)
- Polystyrene ball (7cm)
- Light sandpaper
- Small straw
- Paint brushes – various sizes
- 20 gauge wire – for handle
- 24 gauge wire – for succulents
- Green floral tape
- Safety Seal
- 15mm wide ribbon – rose gold
- Daisies and flower mould – FPC Sugarcraft



CAKE DESIGNER

Jennifer Rainford

Jennifer started making cakes several years ago when her son needed a birthday cake. Gradually she began making cakes for friends and family and found that she really enjoyed the decorating process.

Customers soon started requesting cakes and soon after this prompted her to found Jennifer Rainford Cakes.

Jennifer has experimented with a number of styles and techniques, with sugar modelling becoming a real passion for her – you'll often find a variety of sugar characters topping her cakes.

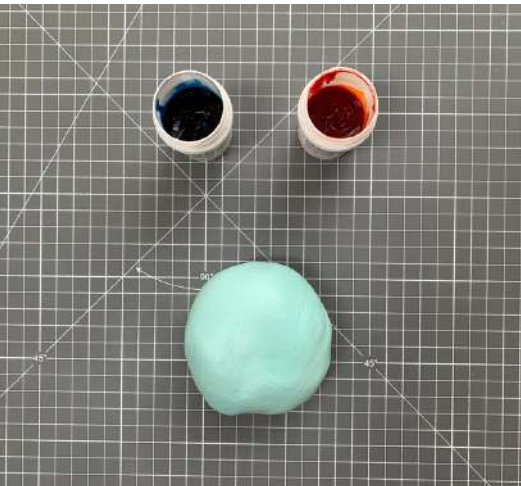
More recently, Jennifer has enjoyed teaching sugar craft and this is something she is looking to expand on in 2022.



'I really enjoy using Pasta Top. It's great for taller cakes as it has the perfect amount of elasticity to help prevent cracks or tears.'

Jennifer





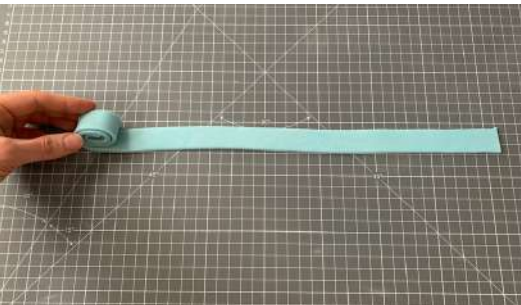
STEP 1 Stack and ganache or buttercream your 6" cake to a height of approximately 8". When ready to cover, colour approximately 1kg of Pasta Top with a small amount of blue gel colour. Add a very small amount of orange to tone down the intensity.



STEP 2 Next, take some of the sky blue powder colour and sprinkle some onto your fondant, mix until you have achieved a slight marbled effect. You can do this in batches if it makes it easier.



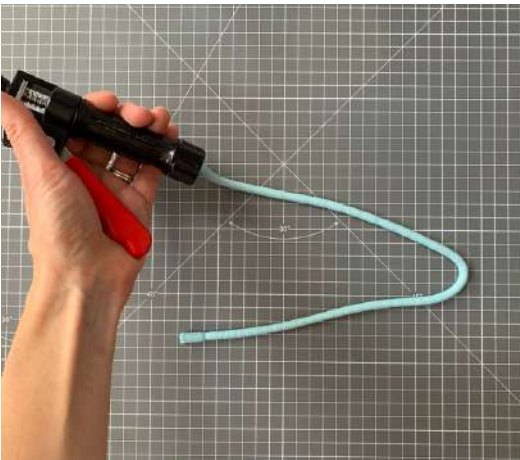
STEP 3 Cover your cake. You should have plenty of Pasta Top left over which we will use later. Use a mix of white, sky blue and copper powder colour and a soft brush to dust the cake lightly in various places to give a slightly aged effect.



STEP 4 To make the trim at the bottom of the watering can, take some more of the blue Pasta Top and cut a strip 2-3cm in width and long enough to fit the circumference of your cake. Apply some cornflour to the strip and roll this up as shown. This will help us carry it to the cake without stretching.



STEP 5 Add to the bottom edge of the cake unrolling the strip as you apply it, use a little water or edible glue to fix.



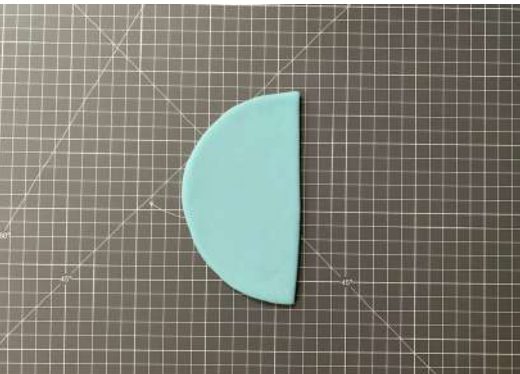
STEP 6 Use an extruder tool to push through some more of the blue Pasta Top into a long strand approximately half a centimetre in diameter.



STEP 7 Stick this to the top of the trim you just added using water or edible glue.



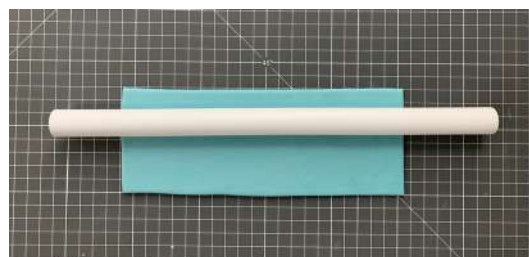
STEP 8 Repeat the process, making another 3 sausage shapes using the extruder tool. Make one of these the same size as the previous and the other two slightly smaller in diameter. Apply these to the cake, approximately a quarter of the way down, with the larger piece in the middle as shown.



STEP 9 Roll more of the blue Pasta Top and cut around a 6" cake card. Cut this in half so you have a semi-circle. This will be the front lid for the watering can.



STEP 10 We need to make something to hold up the lid before we add it to the cake, giving it a slight domed effect. There are many different ways you can do this. You can either make some 'cake clay' by mixing some of your left over cake with ganache or butter cream (similar to the method for making cake pops) or you can use a solid piece of icing (you can remove this before cutting your cake if you wish). With either method, make another semi-circle slightly smaller than the first and shape it into a small dome as shown.



STEP 13 For the spout, roll a piece of the blue Pasta Top and cut a rectangle sized approximately 21cm x 8cm. Apply some water to one side and place the large plastic dowel along one edge. Roll the dowel to cover in the paste. Trim as needed and smooth the join. You need to have some dowel sticking out at either end – more so on the right end as this will be put into the cake.



STEP 16 Cover the domed part of the polystyrene ball with the blue Pasta Top and use a separate circle to cover the large flat side.



STEP 11 Stick your icing or cake clay to one half of the top of the cake, add your semi-circle on top as shown and smooth.



STEP 14 Insert the dowel into the cake at an angle as shown until it feels secure. Use the extruder tool to create a trim around the part that attaches to the cake.



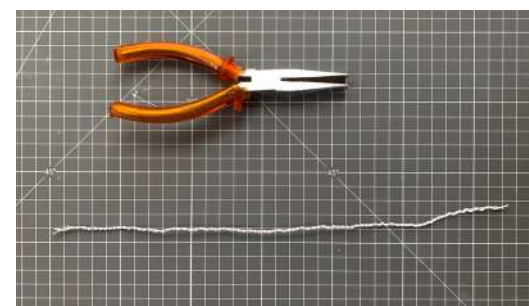
STEP 17 Add the ball to your spout using the hole you created earlier. Use a small straw to indent onto the flat edge of the covered ball to create the texture for the water holes. Add another trim on the flat edge and the edge which joins the spout.



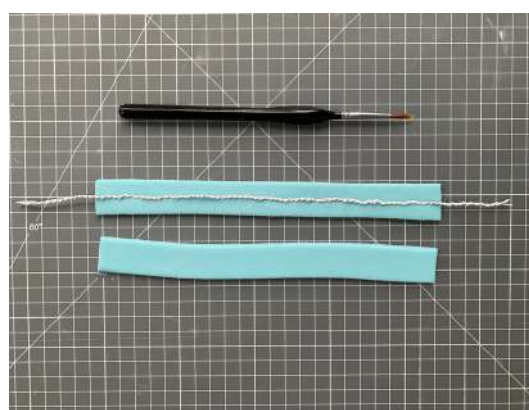
STEP 12 Add another trim around the top edge in the same way as before using a slim strip and a sausage shaped piece from the extruder tool. Use the copper, white and sky blue powders to dust the trims and the lid.



STEP 15 For the end part of the spout, take a 7cm polystyrene ball and cut this in half (make sure to do this away from your food preparation area). Use sandpaper to taper the domed part a little and then cut off the very top of the dome to create a flat edge. Use another dowel (the same size as the spout) and push this into the domed part of the ball to create a hole. Remove the dowel. We will use this hole shortly to add it to the spout.



STEP 18 For the handle, twist two pieces of 20 gauge floral wire together. You may need some pliers to help you hold one end as you do this.



STEP 19 Roll two rectangles of the blue Pasta Top to approximately 23cm x 2cm. Take your wire and stick this to the centre of one of the rectangles. Apply some more water and stick the other rectangle on top so that the wire is sandwiched in between. You should have a few cm of wire sticking out from either end.



STEP 20 Take each end of the wire and bend into a handle shape.



STEP 21 Dip each end of the wire into some melted Safety Seal following the instructions for melting on the packaging. You must ensure that all of the wire at each end is covered in the Safety Seal as the wire cannot come into direct contact with the cake. For extra security you can cover the wire in floral tape first and then dip into the Safety Seal. Leave to set.



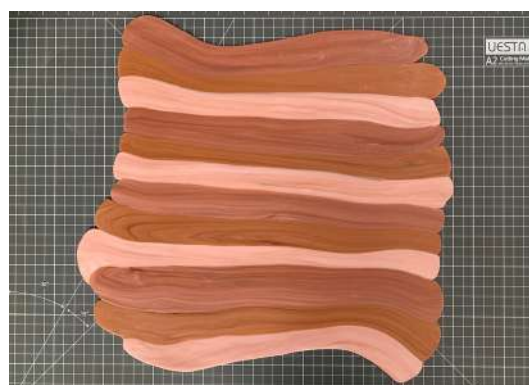
STEP 22 When set, add your handle to the cake as shown by pushing the covered wire into the cake. I used spare paste to make some little scroll shapes where the handle meets the watering can. Dust the spout and handle as previously using blue, white and copper powder. At this point also add some chocolate drops to the top of the watering can for the 'soil' securing with a little water or piping gel.



STEP 23 For the board colour approx. 350g of Pasta Top in various shades of brown using the brown gel colour. For one of these variations I also added a small amount of yellow gel colour to the brown. Don't mix the colour in completely, allow some streaks to show as this will add to the wood effect.



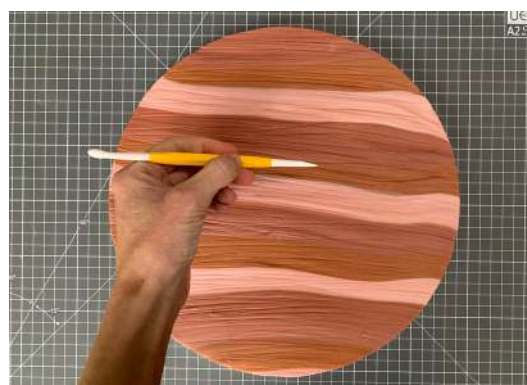
STEP 24 Roll each of these pieces into sausage shapes and place together alternating the colours.



STEP 25 Roll this out into a piece big enough to cover a 12" round cake drum.



STEP 26 Add to your cake drum using a little water to help it stick. Use a paddle smoother to smooth and trim the edges with a sharp knife.



STEP 27 Use a Dresden tool to add some wood grain texture to the fondant.



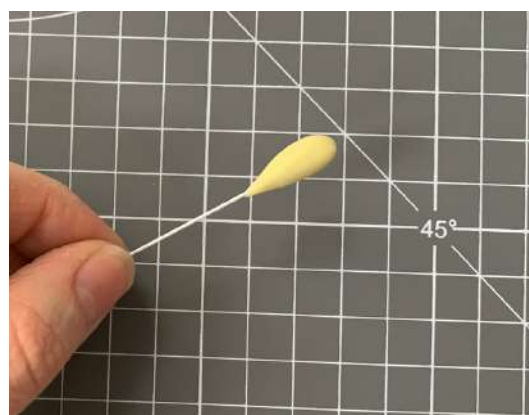
STEP 28 Very lightly dust using white powder colour and a large soft brush to give the wood an aged effect. You can also add a small amount of brown if you like. Add a little at a time until you're happy with the look.



STEP 29 Add your cake to the cake board, securing with a little ganache or buttercream.



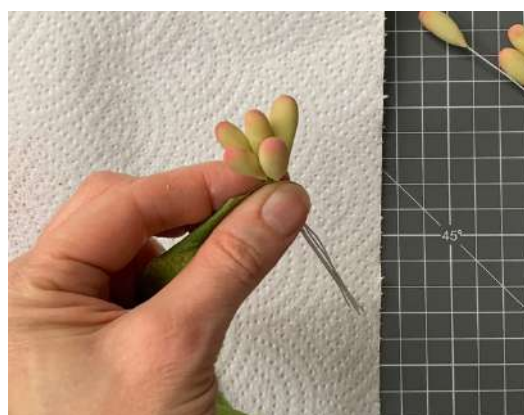
STEP 30 For the jellybean succulents, mix a small amount of Pasta Bouquet with green gel colour. Add a small amount of yellow and red to make a muted yellow-green shade.



STEP 31 Take several lengths of 24 gauge wire and cut into quarters. Roll the paste into a small teardrop shape. Dip the end of the wire into some water and push into the narrow end of the teardrop. Make around 25 of these, some slightly bigger than others. Allow to dry, ideally overnight.



STEP 32 When dry, dust each of the ends with a little of the pink powder colour.



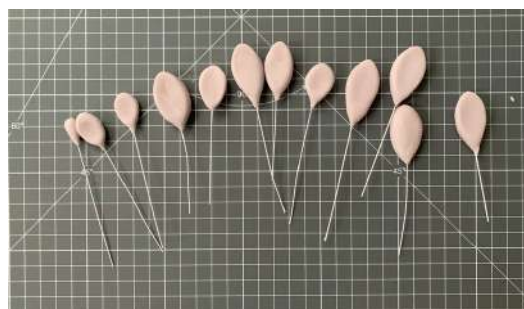
STEP 33 Take some green floral tape and begin by taping the very top of the wire of your smallest teardrop. Start adding other pieces by taping them to the first piece, increasing the size as you go.



STEP 34 When you have added your last piece, continue adding the tape along the length of the wires so that they are completely covered.



STEP 35 Make another jellybean succulent in another colour - take some Pasta Bouquet and colour with green and a tiny amount of red to make a peppermint shade of green. Repeat the same process of adding teardrop shapes to approx 25 pieces of the wire. Allowing these to dry overnight. When dry, use some of the green dust colours to dust the ends of each teardrop and tape together.



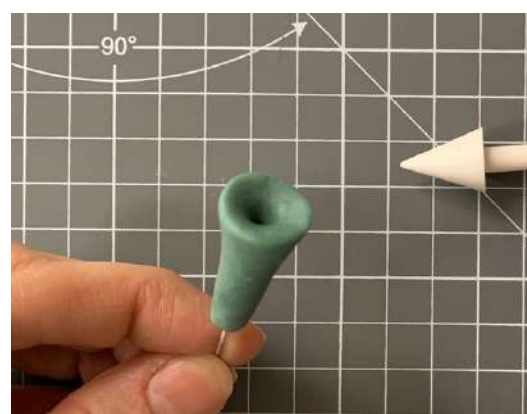
STEP 36 For the moonstone succulents, mix Pasta Bouquet with a small amount of purple and a tiny amount of yellow. Shape these into larger teardrop shapes than the previous succulents and make these a little flatter, making around 12 pieces in total. Vary the sizes again so you have some smaller pieces for the centre. Add each piece to some 24 gauge wire as before.



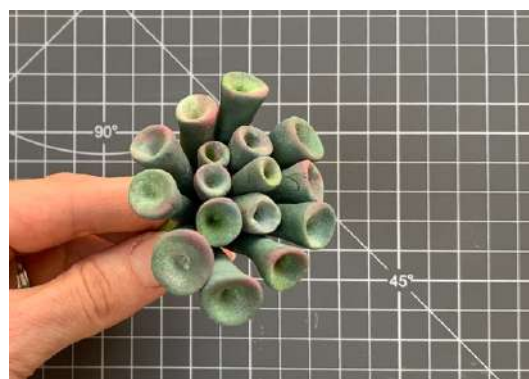
STEP 37 Dust the ends with a little of the pink powder colour. Tape these together in the same way as before, starting with the smallest pieces.



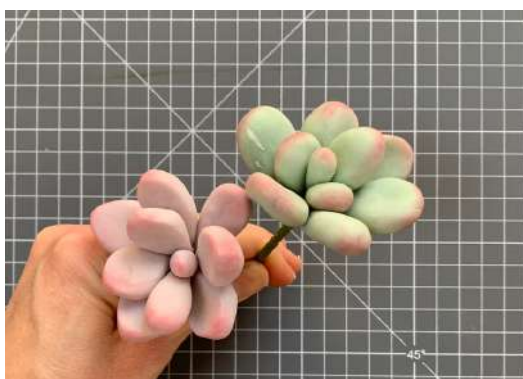
STEP 38 Colour more Pasta Bouquet with the green gel colour. Add a little blue plus a tiny amount of orange and red. We are going for a slightly darker shade.



STEP 39 Roll a small piece of the dark green into a long teardrop shape and use a cone tool to create a hole at one end. Insert a 24 gauge wire into the thinner end with a little water. Make approximately 18 pieces in varying sizes, leave to dry overnight.



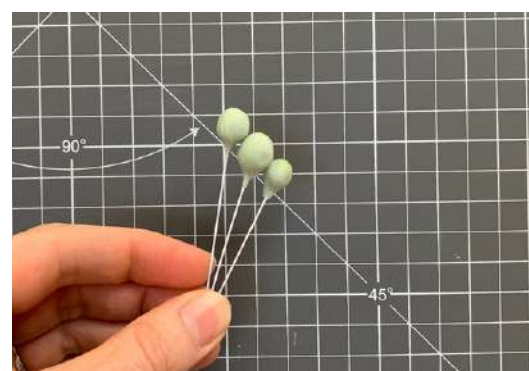
STEP 40 Next, use a mix of the white and green powder colour to dust the centre of each piece and use a little pink on the edges. Tape the pieces together as before with green floral tape.



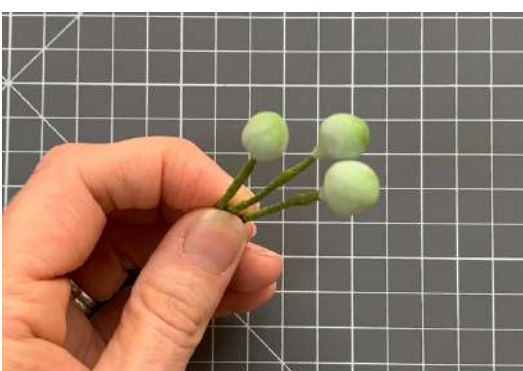
STEP 41 Use the pale green and purple Pasta Bouquet to make two more moonstone succulents, dusting each of them with the pink powder colour and taping each one in the same way as before.



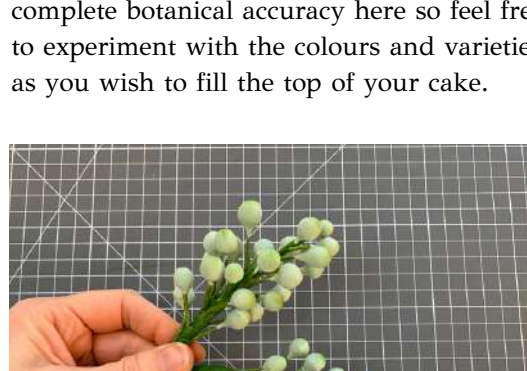
STEP 42 I also used the dark green to make one more jellybean succulent, dusting the ends with a mix of the white and green powder colours. In total you should have seven succulent plants which will be enough to fill the top of the cake comfortably. We are not aiming for complete botanical accuracy here so feel free to experiment with the colours and varieties as you wish to fill the top of your cake.



STEP 43 The final succulent we will make is the string of pearls. Use the mid-green Pasta Bouquet and roll the paste into small balls. Again, vary the sizes a little, ranging from 0.5cm to 1.5cm. Make approximately 50 balls (we will make two 'strings') and insert a small piece of 24 gauge wire (ideally green wire – I only had white!) into each using some water. Leave to dry overnight.



STEP 44 Dust the ends of each pearl with a little of the green powder colour. If you used white wire like me, you'll need to add some green floral tape to each wire before taping together.



STEP 45 When ready to tape together, start with the smallest pieces. Instead of keeping each piece close together like we did for the succulents, space these out a little as shown. Continue taping until you have used around half of your pieces to complete the first set. Repeat for the remaining half



STEP 46 When you have made all your succulents, dip each wire end into Safety Seal and leave to set. Ensure that all of the wire is covered so that it does not come into contact with the cake. Arrange the succulents on top of your cake, alternating the colours for visual interest. Add the two string of pearl succulents to the front so they hang down the front of the watering can.



STEP 47 For the watering can embellishment & pebbles use the large flower from the daisies and flowers mould to create a pattern for the front of the watering can. Add some cornflour to the mould and push the blue Pasta Top into all the cavities. Use a knife to scrape away the excess from the edges and release from the mould.



STEP 48 Use some water to stick the flower to your watering can. Finish by dusting with a little of the sky blue powder colour.



STEP 49 Use some white Pasta Bouquet to create a few pebble shapes, smoothing them with the palm of your hand. Place these on the cake board.



STEP 50 Finally, trim the board with some 15mm ribbon. I used a rose gold colour.



STEP 51 Your cake is ready!

Find out where you can purchase Saracino products

[CLICK HERE](#)

ANNOUNCING OUR MONTHLY COMPETITION



CONGRATULATIONS!

Kelsie Hall





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 June issue.

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

£50?

B	O	F	L	O	W	E	R	S	E	Y	P	T	R
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**WATER
CHOCOLATE
BUTTERFLY
FANTASY
GREEN
ROSES
FRUITS
FLOWERS
TULIP
GARDEN
SUPREME
SPRING
ISOMALT
BOUQUET
PASTATOP
LEAVES
PETUNIA**

ANEMONE FLOWER





CAKE DESIGNER

Zlatina Lewis

Cake decorating started as a hobby for Zlatina back in 2010 but had been the love of her life since childhood when she baked her first cake at the age of 7. Her career as a cake decorator began in 2013 when she founded her own company "ZL Cake Boutique".

Zlatina was born in Bulgaria, where she studied Patisserie & Confectionery and has over 20 years experience working in the food industry. She has been living in Cardiff, South Wales, in the United Kingdom for the past 25 years, where her husband is from. Together they have two sons.

Zlatina learnt the majority of her sugarcraft skills from books, the Internet and the British Sugarcraft Guild (BSG) which she has been a proud member of since 2011. She has also been an accredited demonstrator for the Guild since 2013 whilst at the same time attending sugarcraft classes and further mastering her skills.

She is a multi award winning artist having won gold medals at Cake International in Birmingham for four consecutive year's 2015–2018, as well as a number of other medals for the BSG and in other cake & bake competitions. Since 2013 Zlatina has been organising and teaching classes and demonstrations in Bulgaria and the UK. She has also published tutorials and contributed towards articles for the British Sugarcraft Guild and writes recipes for online magazines.

Exploring every discipline of the sugarcraft art, Zlatina loves creating exquisite sugar flowers and has a penchant for woodland theme creatures and figurines. She has been a member of the Welsh Cake and Sugarcraft judging team since 2017 and is now one of the founding members of the 2019 Welsh National Cake and Sugarcraft show.



ZL CAKE BOUTIQUE

What you need:

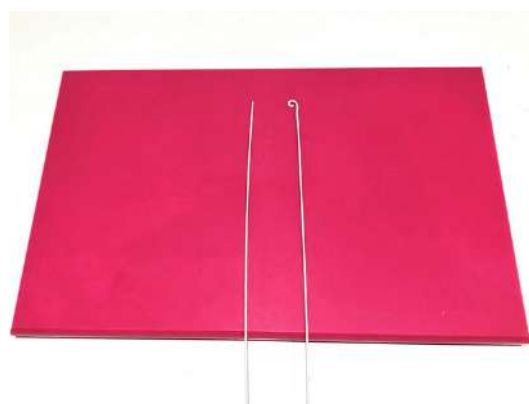
INGREDIENTS

- Saracino Pasta Bouquet (white and coloured in pale green colour)
- Gel colour: Green
- Powder colours: Pink, plum, violet, white, burgundy, foliage green
- Edible glue
- Saracino Liquid Shiny edible glaze
- Black pollen powder or black coloured semolina
- Cornflour for dusting

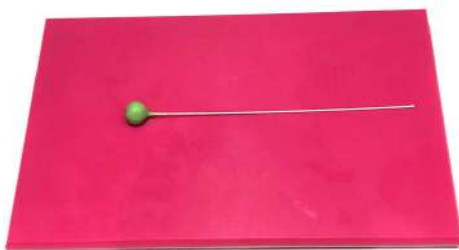
EQUIPMENT

- Florist wires: White (20, 26 and 28 gauge)
- Florist tape – mid-green
- Black seed-head stamens
- Balling tool
- Dresden tool
- Veining tool
- Cutting wheel
- Scalpel
- Non-stick rolling pin
- Grooved board
- Foam pad
- Anemone or rose petal cutters
- Anemone, poppy or hibiscus petal veiner
- Anemone leaf cutter and veiner
- Paint brushes (for dusting)
- Wire cutter
- Scissors
- Fine curved scissors
- Drying shapers or sponge





STEP 1 Making the centre – take 1/2 length of 20 gauge wire and bend a small hook at the end as shown.



STEP 2 Roll a small ball of pale green paste (blueberry size) and insert the hooked wire moistened with edible glue into it. Pinch the base of the ball against the wire to secure it.



STEP 3 With the fine curved scissors snip gently into the surface of the paste to give texture.



STEP 4 If you do not have any black pollen powder, you can colour semolina with black powder colour (shake semolina and black powder together in a small plastic bag).



STEP 5 Moisten the surface of the wired centre with edible glue and dip into black pollen powder / semolina to cover the surface well. Leave to dry.



STEP 6 Take about 10 stamens and tape them in the middle with 1/2 width florist tape. Cut the stamens by half to form two small bunches. Make sure the stamens are tightly taped together before cutting. Space the stamens to form a fan shape. You will need about 4-5 groups of stamens per flower centre.



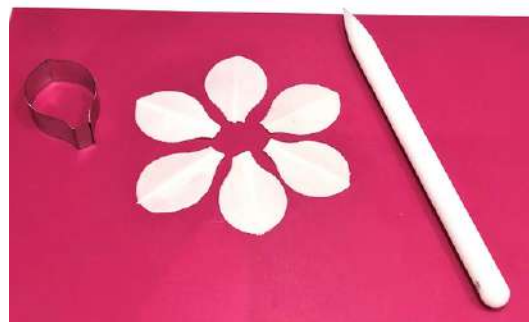
STEP 7 Position the groups of stamens (one by one) around the centre and tape tightly with 1/2 width florist tape.



STEP 8 Continue adding stamens until the whole circumference is covered. Leave the centre aside while you make the petals.



STEP 9 To make the petals, roll some well kneaded white paste thinly using a non-stick rolling pin on a grooved board. The number of anemone petals differs between the varieties. Some varieties can have as few as five petals, most varieties have between six and twelve petals. We are going to use six.



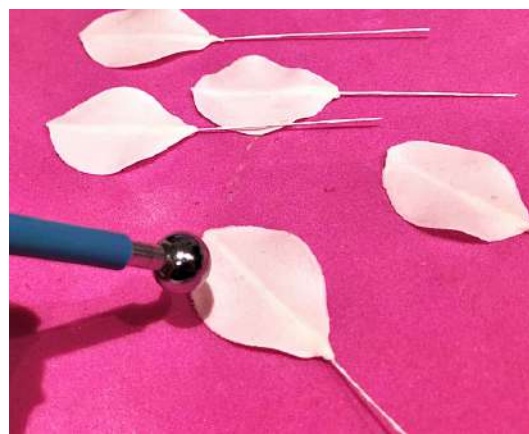
STEP 10 Cut out six petals over the groove in the board using an anemone or a rose petal cutter. Turn the petals over onto a foam mat so the ridge faces up as shown.



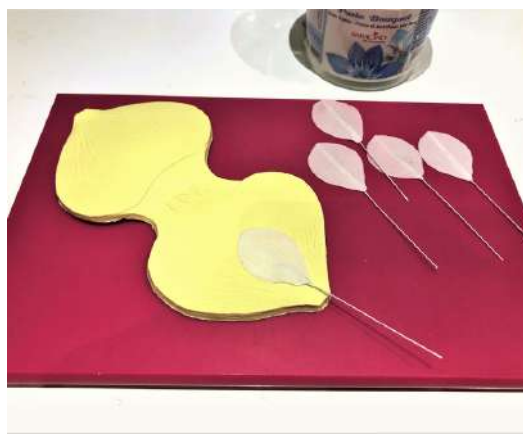
STEP 11 Insert a $\frac{1}{4}$ length of 28 gauge florist wire into the centre ridge of the petal up to half way.



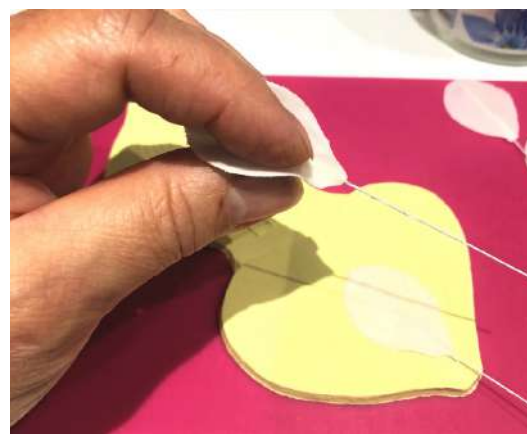
STEP 12 Pinch the joined end and roll gently between your fingers to make sure that the paste petal is securely connected to the florist wire.



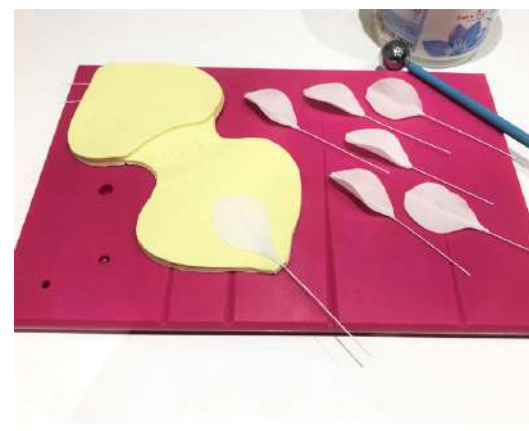
STEP 13 Use a ball tool on the foam mat to thin the edges.



STEP 14 Vein the petals using an Anemone / Poppy veiner.



STEP 15 Remove from the veiner and bend the centre gently using your fingers and thumb.



STEP 16 Repeat to make the required number of petals. You might decide to use all the same size petals or make a few larger petals – depending on the variety of anemone you are making.



STEP 17 Leave the petals to dry for a few hours on a drying sponge.



STEP 18 Colouring – You can use powder colour according to the variety of anemone you are making. For most anemones the upper part of the petal is strongly coloured, leaving a small white area at the base and a lighter colour at the back. If you are creating a strong coloured flower, it is best to dust the petals when they are still slightly soft. This way the colour will impregnate into the paste and will be much stronger.



STEP 19 Assembly - Use half width green florist tape to assemble the petals around the centre of the flower. It is better to vary the number of petals with each flower, to give them a more natural appearance.



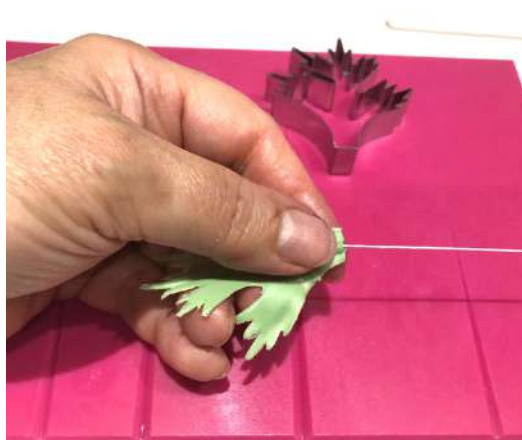
STEP 20 To make the leaves – Anemones have very characteristic leaves. You can use a leaf cutter or make a template from a real flower leaf. Each plant has one to four leaves, situated closer to the blossom.



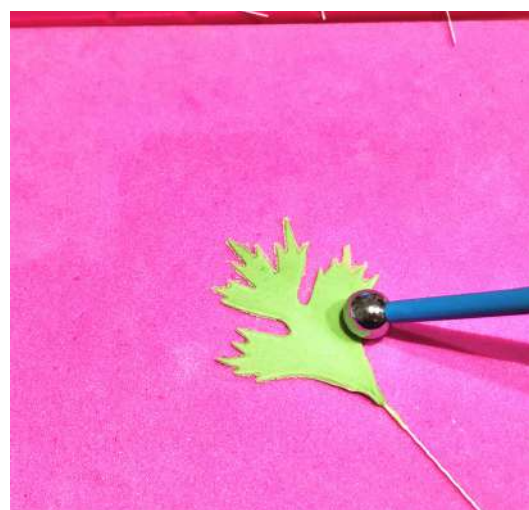
STEP 21 To make leaves roll pale green Pasta Bouquet with a non-stick rolling pin on a grooved board.



STEP 22 Using an anemone leaf cutter, cut a leaf shape with a groove to the centre, or if using a template, cut the shape of the leaf using a cutting wheel or a scalpel.



STEP 23 Insert $\frac{1}{4}$ length 26 gauge florist wire into the ridge of the petal into at least half way.



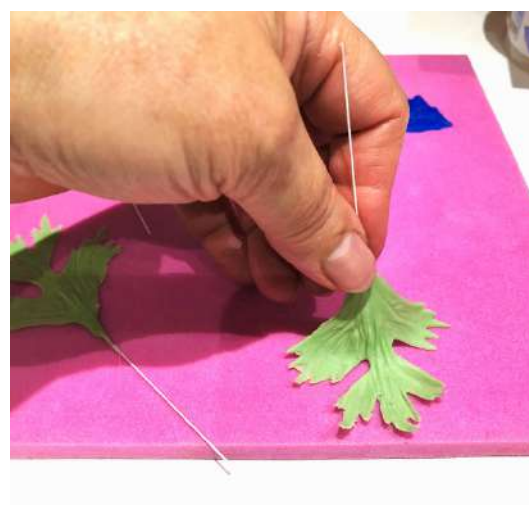
STEP 24 Place the leaf on the foam pad and thin the edges using a ball tool.



STEP 25 Vein the leaves using an anemone leaf veiner or a leaf veiner with similar shape.



STEP 26 Use the broad end of a Dresden tool to thin out the edges of the leaves and create a more frilled effect.



STEP 27 Pinch the joined end and make sure that the paste is securely connected to the florist wire.



STEP 28 Make 1-3 leaves. Give them shape and leave them to dry on a drying shaper or sponge.



STEP 29 Dust each leaf with foliage green powder colour and over-dust the edges with a mixture of aubergine and plum powder colours.



STEP 30 Spray the leaves lightly with edible glaze spray and leave to dry.



STEP 31 Wrap the wire of the leaves with $\frac{1}{2}$ width Nile green florist tape.



STEP 32 Add the leaves to the flower with $\frac{1}{2}$ width Nile green tape.



STEP 33 Attach a few blossoms together to make a beautiful arrangement. You can stay with one colour or mix to suit.





Read With Cake



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



Radoslava
Kirilova

INTERVIEW BY SARACINO

TELL US ABOUT YOUR BACKGROUND

I'm Radi! I have a degree in Fashion Design. However, I was working as a clerk in the Criminal Case Department in the biggest prosecution office in Bulgaria when I decided that the pressure was too much and I moved back to the UK, where I had lived when I was younger.



HOW DID YOUR CAKE JOURNEY START?

When my daughter was born, for her first birthday I decided to make her cake myself (I had made some cakes before for family and friends, but not as a profession). It was at this point my cake journey officially started.

WHERE DO YOU FIND INSPIRATION FOR YOUR BEAUTIFUL WORK?

Everywhere! Everything around me is a source of inspiration. Starting from nature to things like art, music, books, movies, graffiti...even things my daughter does can inspire me. When you actually think, live and breathe with cakes like I do, then everything surrounding you can inspire you and give you fresh and new ideas.

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

Normally when I find something, I start to think how can implement and incorporate it in some of my creations. Usually, it takes me a couple of days to clear the idea in my head, sometimes even a couple of sketches help me a lot. And when I have the final vision in my mind, then the easiest part comes. From there it is all colours, brushes, modelling tools and lots and lots of Pasta Model modelling paste. Actually, my canvas as an artistic person is not only a cake or a cookie, but it can also be many items from the pastry world.

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

Be cleverer! A good cake is not just a cake which you have seen online or a picture that your customer sent you. A good cake is you! Leave something of yourself in each of your cakes (and I don't mean a stray hair – hahaha), create something unique every time, do not stick to the boundaries and love the sugar – it will pay you back. This is the only way to create your own style and always be recognisable!



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

My favourite creation has to be my Red Panda cookie for the David Attenborough collaboration from Cake International 2021. His happy face makes me smile every time I see him. I can even feel how the daisy tickles his nose. Firstly, when I was invited to enter the collaboration, I thought it would be difficult to pick just one topic from such a huge range of inspiration out there. But a couple of days later browsing for something, I just faceplanted into him and it was a love at first sight. I made the cookie dough right away and prepared the royal icing so I could recreate him on a cookie.

WHAT SARACINO PASTE DO YOU USE AND WHY?

My main product of choice is Saracino Pasta Model modelling paste. I just absolutely love it. It is so easy to work it, it keeps form so well that I am never worried that my figurines will deform during the working process. When you add to that the variation of colours, flexibility and the extremely good taste, it was an easy choice to be the main product I use for my business. I never have to add gel or powder colours to it, because it is quite easy to combine different colours, and this way you don't compromise the quality of the paste.

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

May I call my hands tools then? Basically yes. The easiest way to achieve the desired form is with your hands. Ok, ok maybe just add a scalpel and a Dresden tool as well. I do love to work with my hands, because I love to feel the material, this way I have control over it, to manipulate it exactly the way I want. I feel that sugar is a live material and sometimes is definitely not easy to work with, so proper control is really important.



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

As most of us in the cake world...spare time is kind of a luxury. When I have some of it, I try to do fun activities with my family. We love the outdoors, in spite of the unpredictable weather in the United Kingdom. When I have time just for myself (which is even less often) I love to read, watch a nice movie or paint.

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

Never thought about it to be honest, but maybe I would love to have a cake and coffee with Her Majesty Queen Elizabeth II. And not because she is royalty or famous. The amount of experience and stories she must have collected during the years is surely something impressive. This is a person that you will always be able to learn something new from. The richness of her life story is so inspiring to me.



DO YOU HAVE ANY EXCITING PLANS FOR UPCOMING MONTHS?

I have a couple of upcoming tutorials for the 'We Love Pastry' Saracino magazine and hopefully will find time to film some videos for my YouTube and Facebook pages. The next chapter of my collaboration 'MYTHS Volume 2' is back middle of June, and fingers crossed I will be back in November 2022 at Cake International as participant and demonstrator.

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

A lot of artists in the cake world inspire me, I would have to take a lot of space if I had to mention them all. I admire all the different techniques, all the small details, so it will be fair to say – everyone inspires me. All the artists in the cake world have something unique in them, and that is the thing that makes our world so colourful, bright and vibrant, because they all share their souls in their pieces. But I have to mention one thing... when I started in the cake world, one person motivated me and helped me a lot – Elza Baldzhiyska, and I will always be grateful to her for that.

Who is my favourite artist? Can it be two artists? The unique brother and sister – Zhou Yi (Sugar King) and 'Cuppela Made with Sugar'. The incredible amount of detail in their pieces is something that blows my mind and never stops to amaze me. If I could make a wish for myself, this would be to attend a class by Zhou Yi, this is something I believe that would enrich skills to an entirely new level.



Radiki's Cakes

Radiki's Cakes
by Radoslava Kirilova



BUTTERFLY DREAM



You will need:

INGREDIENTS

- Saracino Pasta Model: White, blue, fuchsia, tiffany, black
- Saracino royal icing
- Saracino wafer paper: 0.27
- Edible powder colours: White, turquoise, fuchsia, purple, silver, black, gold
- Edible black marker pen
- Cake gel
- Edible silver pearls
- Clear alcohol
- Flower wires: Gauge 20 and 26
- Cake or dummy of your choice

EQUIPMENT

- Silicone work mat
- Silicone rolling pin
- Modelling tools
- Brushes
- Spatulas
- Sharp knife
- Scissors
- Ruler
- Pencil
- Pliers
- Cake drum



CAKE DESIGNER

Iveta Kosikova

I'm from Slovakia. I have a great husband, two children, two cats and aquarium with fish.

I am a creative artist and an interior designer.

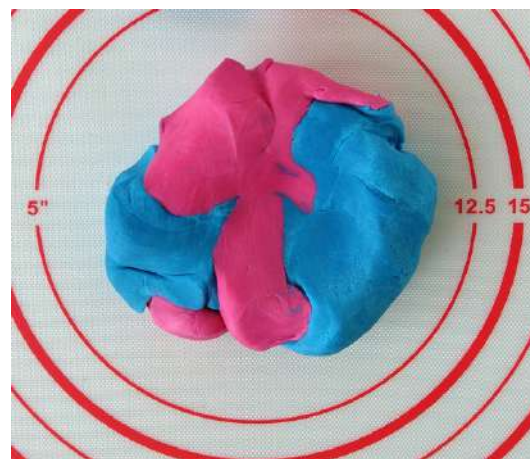
I paint on textiles, and cake decorating has been my hobby for about 7 years.

I won a gold medal and GRAND PRIX 2020 at the international competition in Poland, and 1st place in the Cake International Virtual Edition 2020.

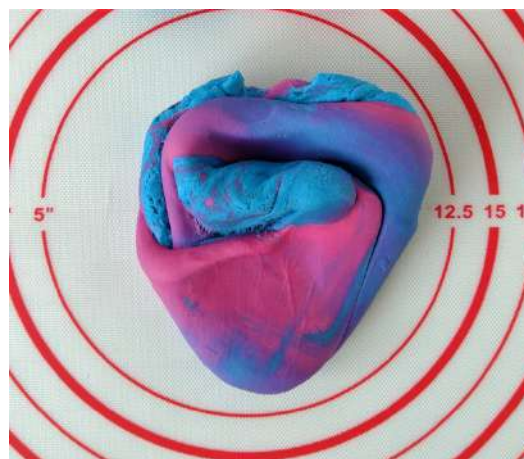
I love colours.



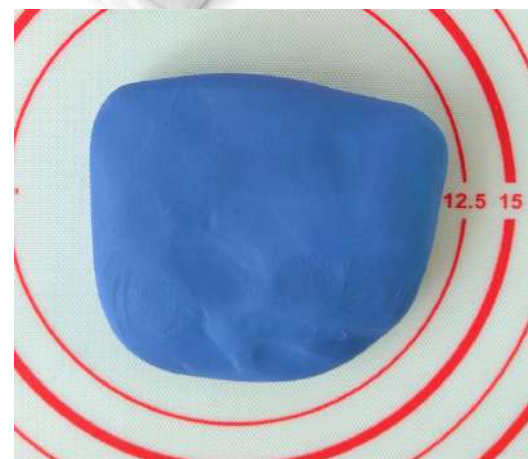
TORTY ZEIKO



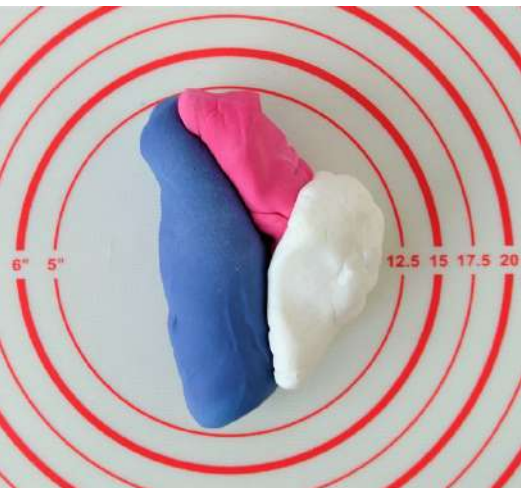
STEP 1 Mix the same amount of blue and fuchsia Pasta Model.



STEP 2 Mix well to achieve the Pantone 2022 colour of the year "Very Peri".



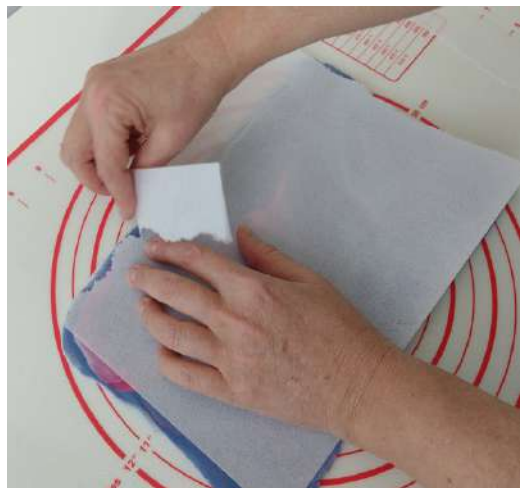
STEP 3 This is the mixed colour we are looking for.



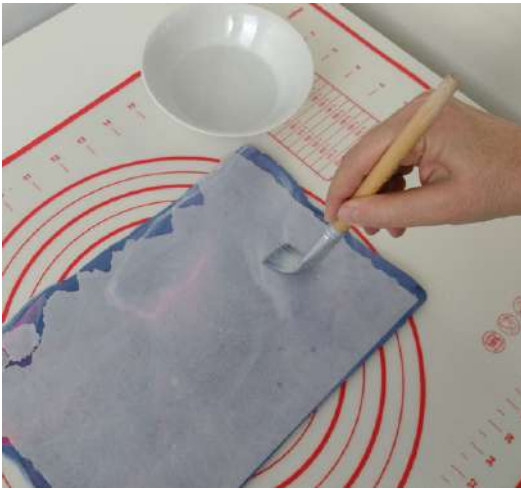
STEP 4 Add white and fuchsia Pasta Model to the "Very Peri" paste modeling in an approximate ratio of 2:1:1. Mix to give a marble effect.



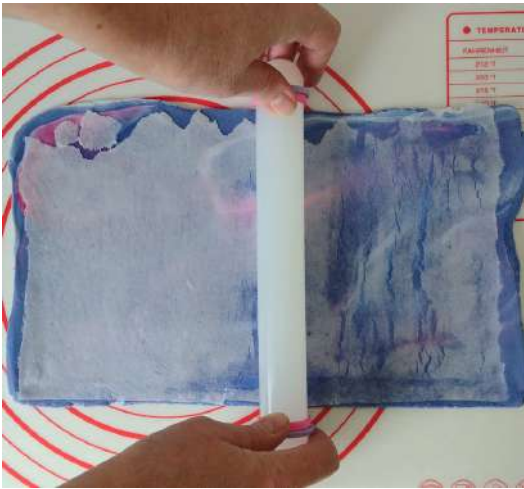
STEP 5 Roll a sheet to a thickness of 8-9mm using a silicone rolling pin.



STEP 6 Tear off the wafer paper edges with your hands to get irregular edges to the same size as the paste.



STEP 7 Gently moisten the rough side of the wafer paper with water and stick to the paste. Press it on well using a wide brush.



STEP 8 Roll the paste to a thickness of about 4mm. We want to press firmly to create the cracks.



STEP 9 Cut the lower edge of the paste with a sharp knife.



STEP 10 Use a soft brush and the turquoise, fuchsia and purple powder colours to dust the paste.



STEP 11 Mix the white powder colour with clear alcohol to a thick paint texture. Gently paint the cracked surface with a wide brush. Make short strokes with a semi-dry brush in different directions to highlight the structure.



STEP 12 Dilute the white paint with more clear alcohol to a thinner solution. Add to a wide brush and 'flick' to spray the cracked paste with white dots.



STEP 13 Prepare your cake with ganache. Or apply cake gel to your dummy.



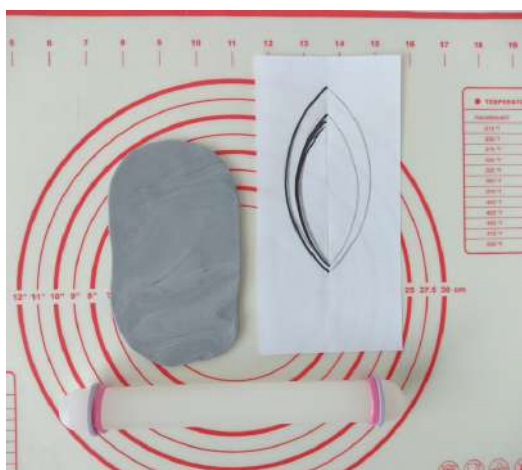
STEP 14 Paint the cake with cake gel. Fix the finished painted paste to the cake.



STEP 15 Allow the paste to set.



STEP 16 Mix a small piece of black Pasta Model with a larger piece of white to achieve a grey colour.



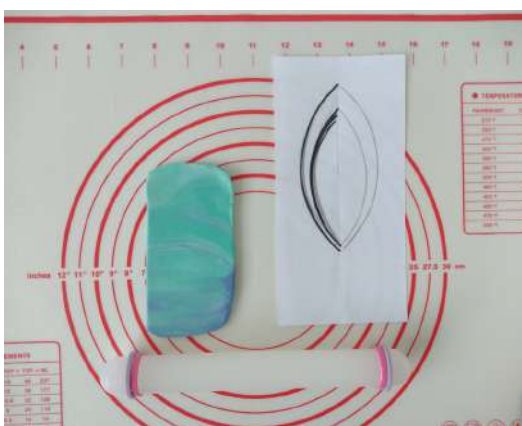
STEP 17 Draw a template for the petal / leaf shaped decorative element. Roll the grey paste to a thickness of about 3-4mm.



STEP 18 Mix the tiffany coloured Pasta Model with a small piece of white and add the rest of the "Very Peri" colour that you have left.



STEP 19 Mix the paste into a marble effect.



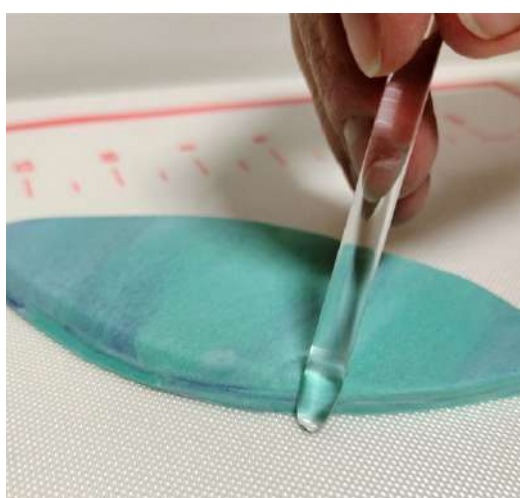
STEP 20 Roll the marbled paste to a thickness of about 6mm.



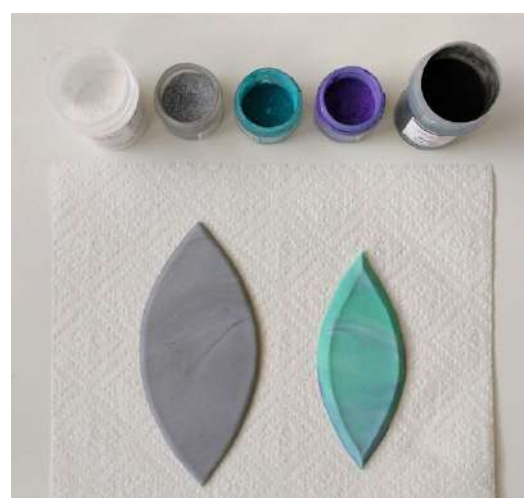
STEP 21 Using the prepared template and a sharp knife, cut out a larger shape of grey paste and an inner smaller one made using turquoise paste.



STEP 22 Round the edge of the grey shape with a modelling tool.



STEP 23 Create an angle along the edge of the turquoise shape with a modelling tool.



STEP 24 We will need white, silver, turquoise, purple and black powder colours to dust the petal shapes.



STEP 25 Dust the grey piece with silver powder colour and gently shade the outside with black powder colour.



STEP 26 Mix white powder colour with clear alcohol to a thick paint. Paint white highlights on the larger shape.



STEP 27 Dust the turquoise piece with turquoise and purple powder colour.



STEP 28 Mix the purple powder with clear alcohol to a thin solution. Use a wide brush to 'flick' dots onto the smaller piece.



STEP 29 Use the white paint to add highlights.



STEP 30 Paint the treble clef using a thick gold paint.



STEP 31 Draw a shadow outline with a black edible marker to the treble clef.



STEP 32 Paint the back of the smaller piece with edible glue and stick it to the larger piece.



STEP 33 Add dents with a modelling tool around the top of the centre piece. Add edible silver pearls with edible glue. Leave the lower dents empty until later. Draw a template for your butterfly wings.



STEP 34 Draw the wings on wafer paper. Dampen and attach another piece of wafer paper so it is a double layer and cut out the wings.



STEP 35 Dust the wings with fuchsia and purple powder colours.



STEP 36 Mix purple powder colour with clear alcohol to a thick paint. Use a semi-dry brush to paint the butterfly wing. We will need two of each.



STEP 37 Mix turquoise powder with clear alcohol to a thick paint and add pattern on the wings. Use white paint to add highlights.



STEP 38 Paint the lower edge of the other wings using a semi-dry brush with purple paint.



STEP 39 Use a sharp knife to cut the centre holes in the smaller wings. Use edible glue along the edge of the wings to fix a flower wire to each. Use 20 gauge wire for large wings and 26 gauge for smaller.



STEP 40 The wings should look as shown.



STEP 41 Add the wings to the cake starting with the largest at the top. Overlap each wing. Remember if you are using real cake to cover the wire ends.



STEP 42 You can stabilize the wings into position with a small piece of U-shaped wire. Leave a space in the middle for the decorative piece.



STEP 43 Fix the decorative piece to the center. Use edible glue or royal icing on the rear. Insert toothpicks through the lower holes until dry. After drying, remove the toothpicks and add silver pearls.



STEP 44 Prepare royal icing according to the instructions. Colour it with fuchsia and purple powder colour. Do not mix the colours completely so we achieve a marble effect.



STEP 45 Use a spatula to add the royal icing around the board until all is covered.



STEP 46 Roll balls of different sizes from the grey paste. Fix them on the cake and the board. Press a dent into some balls with a ball tool.



STEP 47 Paint the grey balls with silver paint and decorate with silver pearls.



STEP 48 Use a thin brush and white paint to add musical notes around the side of the cake.
Your cake is ready!



BRUSH UP YOUR MODELLING
SKILLS WITH

Pasta Model

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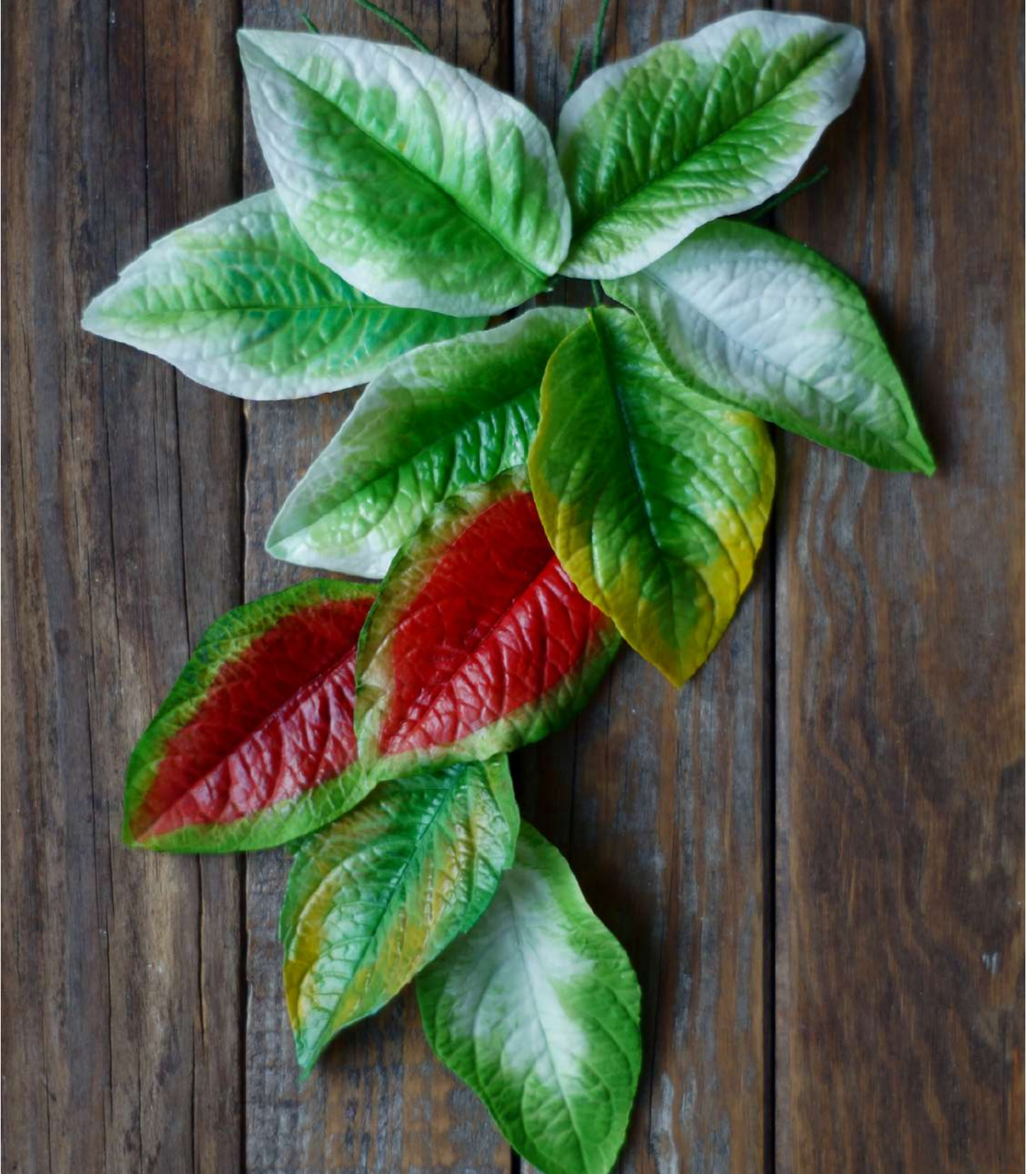


English version - www.saracinodolci.co.uk/saracino-magazines



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

PAINTED LEAVES





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.



KATARZYŃKA SZTUKA
CUKROWA



What you need:

INGREDIENTS

- Saracino Pasta Bouquet
- Saracino powder colour: Green, yellow, red
- Saracino Liquid Shiny edible glaze
- Cornflour



EQUIPMENT

- Leaf cutters in various shapes and sizes - teardrop shape size 6cm - 4.5cm and 5cm - 2.5cm
- Board for rolling
- Rolling pin
- 26 gauge flower wires
- Scissors for cutting the edge
- Modelling tool
- Sponge mat for drying
- Florist tape
- Silicone veiner for a Hydrangea leaf, size 10cm - 6cm



Saracino Powder Colours come in 12 different shades plus 5 pearl colours: gold, silver, ruby, copper and bronze



STEP 1 Colour the white Pasta Bouquet with the green powder colour. Mix well.

STEP 2 Roll the white and green paste very thinly.

STEP 3 I cut out two shapes of leaves. One smaller than the other.



STEP 4 Use a modelling tool to thin and shape the edges of the smaller leaf.



STEP 5 Place the smaller green leaf on the larger white leaf. Currently they are smaller than the silicone veiner.



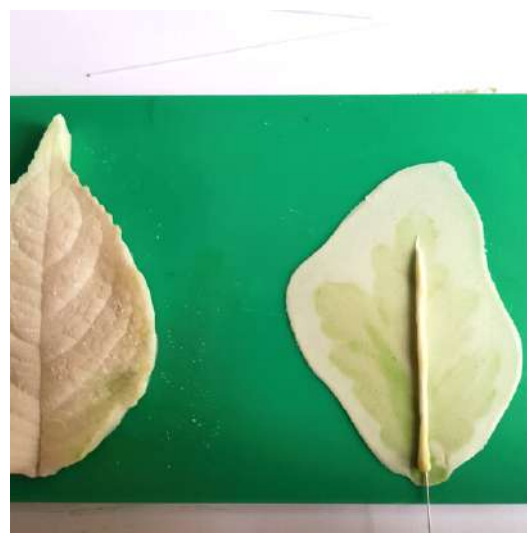
STEP 6 Roll the leaf one way from top to bottom.



STEP 7 Roll to the side, trying not to lose the pattern of the green center.



STEP 8 Wrap white paste thinly onto a wire.



STEP 9 With large leaves it is better for the wire to reach 3/4 length of the leaf as shown.



STEP 10 Sprinkle the silicone veiner with cornflour. Place your leaf and press. This will also attach the wire to the centre of the leaf at the back.



STEP 11 Cut the excess paste with scissors following the pattern outline of the veiner.



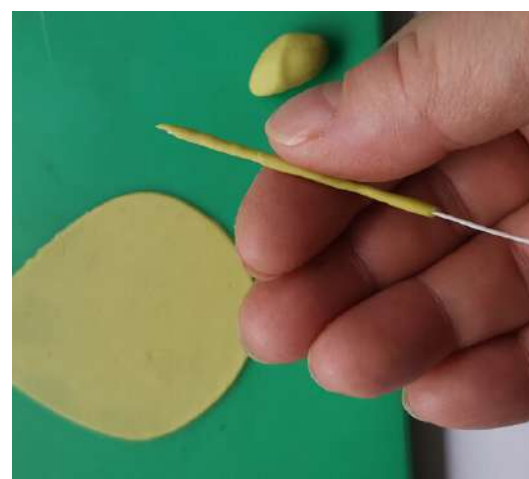
STEP 12 The centre wire will only attach well if the paste has not been allowed to dry out.



STEP 13 Place the leaf on a sponge mat and allow to dry.



STEP 14 Another example of a combination of green and yellow-green paste. Roll thinly.



STEP 15 Add paste to the wire. Always the colour of the larger leaf as this will be the colour to the back.



STEP 16 Cut out the leaf shapes as before and prepare for rolling.



STEP 17 After rolling the paste combines very well. This is why I make only one leaf at a time so that the pastes are not too dry and can blend with each other.



STEP 18 Bend and shape the leaves to look as natural as possible.



STEP 19 Red and green paste coloured with powder colour. I changed the shape of the smaller cutter. I always look to nature for colour and shape inspiration.



STEP 20 As before I combined the two colours of the paste with the wire. Roll carefully to keep the leaf shape.



STEP 21 After firmly pressing the veiner there is a lovely lighter green color at the edge of the leaf.



STEP 22 This is an example of various leaf colours.



STEP 23 Dusting - I dust the edge of the leaf with the same green colour with which I coloured the paste. This way a natural colour transition is created.



STEP 24 With this leaf I darken only the center with green and dust the edges with yellow powder colour.



STEP 25 For this leaf we can dust the center with red powder and a little green on the edge.



STEP 26 If you want a glossy effect some leaves can be finished with Saracino Liquid Shiny glaze.



STEP 27 Finally, to finish each leaf wrap the wire with florist tape.





ADVANTAGES OF USING PASTA BOUQUET

- initial long drying time which gives plenty of time to shape the petals and foliage
- the paste is very elastic and easy to work with
- it can be rolled very thinly
- after drying, the petals have a matte appearance and look natural (a gloss look on most flowers appears artificial)

Katarzyna Koczorowska

WHITE ELEGANZA





CAKE DESIGNER *Valentina Bres*

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

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

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

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



Rêves & Gâteaux
par Valentina Bres

What you need:

INGREDIENTS

- Saracino Pasta Top
- Saracino Pasta Model
- Saracino Pasta Bouquet
- Cake gel
- White chocolate or royal icing for fixing
- Saracino Isomalt
- Gel colour: Black, green, brown, pink, gold
- Three cake tiers or dummies

EQUIPMENT

- Rolling pin
- Petal and leaf cutters
- Secateurs / cutters
- Hammer
- Long dowels
- Comb
- Metal sieve
- Veiner tool
- Dresden tool
- Ball tool
- Toothpicks
- Smoother
- Circle cutters (4, 6, 8cm)
- Brushes
- Metal bowl
- Flower moulds
- Foam mat
- Disks / boards: 15cm and 10cm dia.
- Cling film



Play with colours. Another idea of floral decoration, but in a forest wedding theme.





STEP 1 Cover three cakes with white Pasta Top. The sizes I used are 20cm dia. x 10cm high, 15cm dia. x 16cm high and 10cm dia. x 10cm high.



STEP 2 For the structure, we need 4 dowels, secateurs, hammer and two acrylic discs of 15cm and 10cm dia.



STEP 3 Use the 15cm disc and a craft knife to mark the middle on the bottom cake. The disk should just balance without tipping off.



STEP 4 Cut 4 dowels to the height of the bottom tier. Insert evenly spaced through the cake using a hammer.



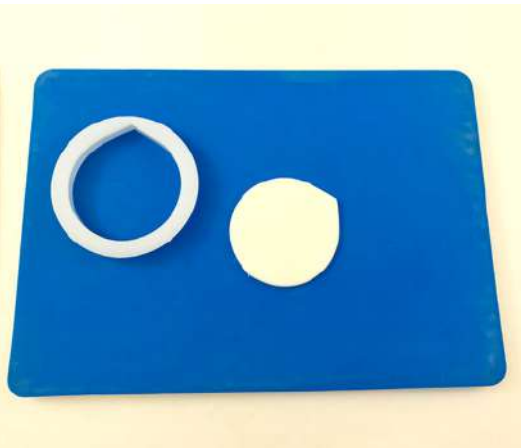
STEP 5 Place the middle tier on the disk / board and stick to the bottom tier with melted chocolate or royal icing. Insert a long length of dowel through both tiers. You will need to make a hole in the disk.



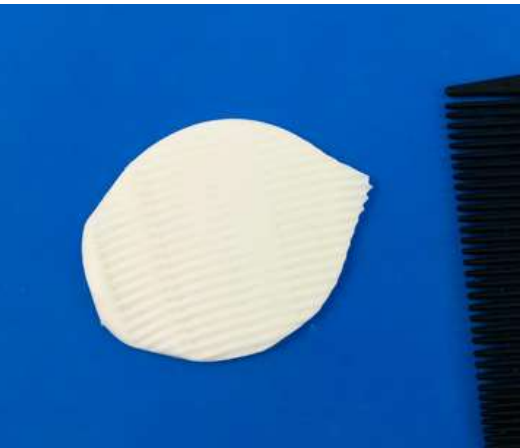
STEP 6 Use the same method to fix the top tier.



STEP 7 Using a petal cutter, comb and veining tool, we will make various fantasy flowers.



STEP 8 Roll a thick layer of Pasta Bouquet or Pasta Model (2mm – 3mm). We are looking for a clay flower effect.



STEP 9 Using the comb, mark stripes along the length of the petal.



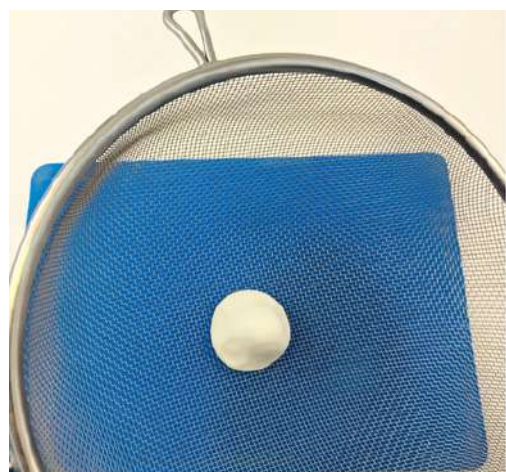
STEP 10 Pinch the top and bottom of the petal to form the shape as shown.



STEP 11 Make several petals (min 5 petals for each flower). Dry on a foam pad.



STEP 12 Roll a ball of Pasta Top or Pasta Model.



STEP 13 Press onto a sieve.



STEP 14 You will get a nice texture for the center of your flower.



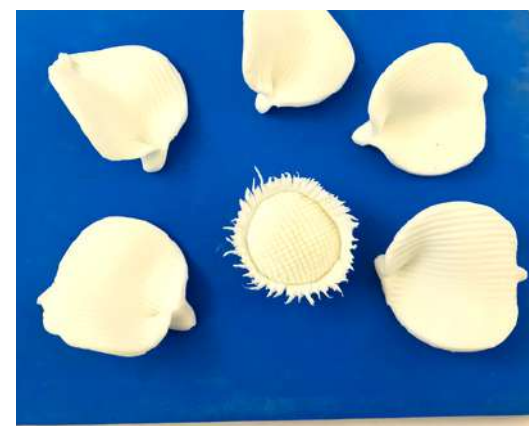
STEP 15 Roll a strip of paste. Use the comb to drag the edge of the paste to fine strands.



STEP 16 We want to achieve a strip with a rough / jagged edge.



STEP 17 Glue the strip around the textured centre ball.



STEP 18 Put together a center and five or six petals.



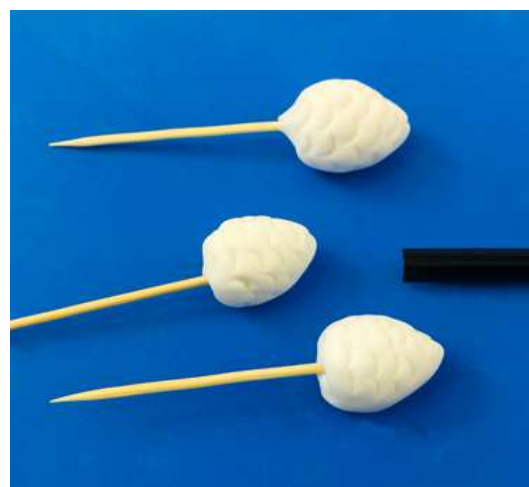
STEP 19 Fix together using melted chocolate or royal icing. Make the flowers one after the other. Let them dry on a flower rack.



STEP 20 Prepare Pasta Top or Pasta Bouquet, toothpicks and a vein tool with a curved end.



STEP 21 Shape small cones on the end of the toothpicks. Fix with edible glue.



STEP 22 With the curved end of the veining tool, mark texture to obtain small pine cones.



STEP 23 Choose various leaf cutters or cut leaf templates out of cardboard. The very serrated leaves will be more aesthetic. Cut about 16 - 20 leaves. Thin the edges with the ball tool.



STEP 24 With a knife mark the veins of each leaf.



STEP 25 With the Dresden tool, mark and shape the leaves to give a carved marble or pottery appearance.



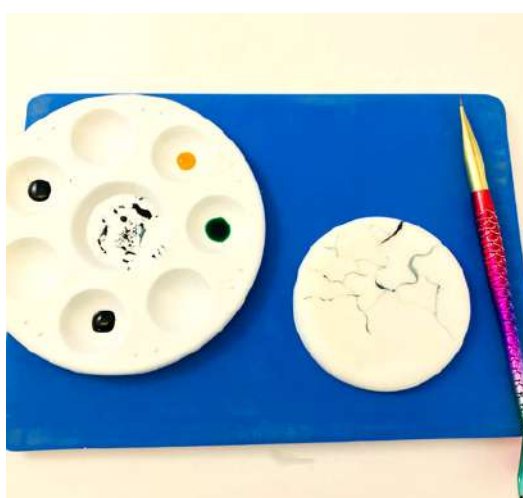
STEP 26 Leave to dry on a foam pad.



STEP 27 For the medallion plaque, roll Pasta Model to a thickness of 4mm. Cover with cling film and cut a 6cm dia. circle through the cellophane.



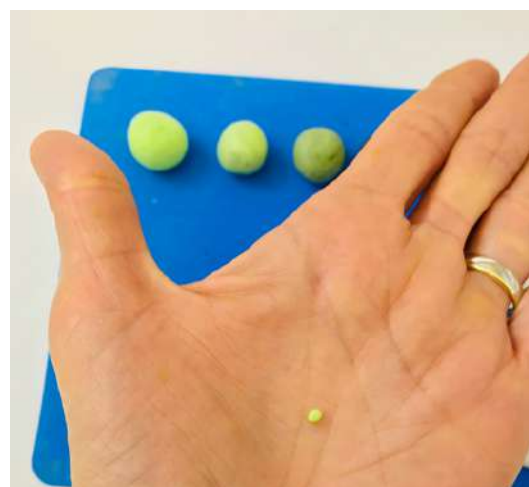
STEP 28 Using cling film will give you nice rounded edges.



STEP 29 Use black or grey gel colour and a very fine brush to paint a marble effect on half of the sugar paste disk.



STEP 30 Using brown gel colour, paint thin branches.



STEP 31 For small leaves, colour Pasta Top in several shades of green, from light green to dark green. Roll very small beads (max. 2mm).



STEP 32 Gently press the beads on your hand to give them an elongated shape.



STEP 33 Glue the leaves to the painted branches and press them with a toothpick to give them a leaf look. The smaller the leaves, the more delicate your work will be.



STEP 34 Colour Pasta Top or Pasta Bouquet to different shades of pink. Cut out small flowers. Thin the edges with a ball tool.



STEP 35 Mark small details with a craft knife or modelling tool.



STEP 36 Fix them to get pretty flowering branches.



STEP 37 For the transparent dome we need Saracino isomalt. I use a silicone mould to melt it in the microwave as per the instructions.



STEP 38 Take a large metal bowl. Cover the back with three layers of cling film. The film should be well spread over the bowl, with as few wrinkles as possible.



STEP 39 Take a metal circle cutter of approx. 8cm dia. Grease it inside. Melt your isomalt. Let the isomalt cool down so that the air bubbles disappear.



STEP 40 As soon as the isomalt is transparent (without bubbles), place the metal circle on the back of the bowl in the middle of the plastic film cover (without pressing).



STEP 41 Pour a little isomalt, gently pressing the circle cutter. The isomalt should spread evenly over the entire surface of the circle. Its heat will swell the plastic. By pressing lightly on the circle cutter, a dome will form in the middle. If the isomalt is too hot or if you press too hard, the plastic will be pierced. You will have to start all over again.



STEP 42 Allow to cool without moving your hands. When it is almost cold, remove the metal cutter. If the dome is stuck, gently separate with a heated spatula.



STEP 43 When fully set gently remove the plastic wrap. Your dome is ready.



STEP 44 Roll and cut out a Pasta Model circle approx. 8cm dia.



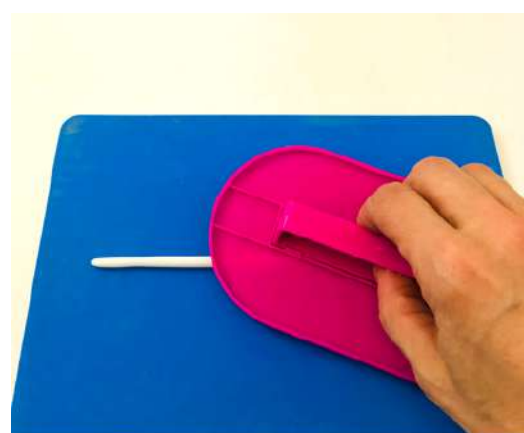
STEP 45 Fix the elements together as shown using edible glue.



STEP 46 Use Pasta Top or Pasta Model to make flowers for the outer rim. I used a small rose mould.



STEP 47 Paint the outer moulding gold.



STEP 48 Using a smoother, roll long strands of paste. They will be used as the flower stems.



STEP 49 Fix them to the cake using cake gel or a small amount of water. Give some effect by following the curves of the cake.



STEP 50 Prepare all the dried flowers and leaves.



STEP 51 Fix them to the cake using melted chocolate or royal icing and hold them in place with toothpicks until dry.



STEP 52 Start with the largest flowers and fill the empty spaces with the small ones.



STEP 53 Use as many of the flowers, buds and leaves as possible to give a full effect with no gaps.



STEP 54 Fix the medallion plaque on the cake. I used a skewer and melted chocolate to fix it in place. You are finished!



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'.

Wedding season is well and truly in full swing here at 'Cakes By Carol', and like most wedding cake makers I have lots of sugar flowers in the making, so in this month's issue I thought that I'd chat about Saracino's Pasta Bouquet which is their flower paste.

You probably already know that Saracino has an excellent range of pastes and their Pasta Bouquet (or some people may refer to it as flower paste) is perfect for all sugar flower work. If you haven't tried it out yet, hopefully after reading this you'll be dashing out to buy a tub of it!

I've used Pasta Bouquet for quite a while now and what I love about it is that it's so easy to use compared to some other pastes available on the market. It's not rock hard, easily warmed up and I promise you, your wrists won't suffer! (we all know that some pastes take a bit to warm up or are hard work to roll out).

Once warmed up you can roll the paste super thin, so thin you can see through it. You can easily roll it out with a rolling pin or by using a pasta roller. With it being so thin you will be able to create the most lifelike sugar flowers, intricate and delicate petals and leaves.

As with most wedding flowers, I have to make hundreds of petals and with Pasta Bouquet I can make a few at a time instead of cutting them out one by one. The Pasta Bouquet doesn't dry quickly, this allows time for developing forming and design on petals.



It can be coloured using paste/gel colours and dusts and this doesn't affect the quality of the paste at all. Even dusting the flowers/leaves and buds etc the paste isn't affected.

Tip: If using dusts to colour, you can add a little Trex to the paste, this will prevent it from drying out and cracking.



It is available in white at the moment (hopefully there'll be more colours soon) and as I mentioned above it is easy to colour. It has a light vanilla aroma and taste and is currently available in 250g packs and 1kg tub sizes.

You will also notice how stretchy it is and how it holds its shape, adapting perfectly in flower moulds whilst retaining any veins or markings (something that some other flower pastes don't do).

All in all, Pasta Bouquet in my opinion really is a top-quality flower paste and if you are looking for a flower paste that rolls out easily, doesn't dry too quickly giving you time to work on, why not give it a try?

I hope you enjoy trying out this lovely flower paste.

Til next time,

Carol xx



ONLINE CLASS

23,24,25,26
May 2022

WITH DIONIS IAROVOI



Dear friends,

The moment has come to show you how to make large figures on a very complex frame.

On May 23, 24, 25, 26, I will conduct an online master class. The total height of the composition is 40cm.

In this master class you will learn:

How to create a strong frame for complex compositions.
How to create movement in your piece.
How to draw and paint with powder and gel colours.
How to create the appearance of gravity on fine details.
And many other things that will help you with your future projects.

The time of the master class on each day is 7pm UK time.
The master class will be 3-4 hours each day.
The master class will be held in a private Facebook group.

After the master class, the videos will be saved in the group and you will have access forever. You can watch the lesson whenever you want to and have time.

The price of the online master class is £60

To book a place on the master class, contact me personally on WhatsApp +447727235863

The master class will be in English. But it is not necessary to know the language because I show and demonstrate everything in detail and everything will be clear.

I will publish all the inventory, materials, tools, a description of everything we need a month before the course.

Don't miss it, it will be very interesting, and it won't happen again.

GARDEN PARTY





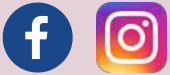
CAKE DESIGNER

Shereen Van Ballegooyen

I am a completely self taught cake decorator.

I started in 2010 full time and have loved every minute since then. There have been tears and tantrums too ... and that's just me, not the kids but with each cake and creation I have learnt something new. I truly love that I get to be creative each day and still get to be a stay at home mum for my 3 girls!

I love taking people's ideas and translating them into a cake design and seeing my ideas 'come to life'. Doing this as a job allows me to play with my creativity daily and have a huge variety in styles on my cake.



SHEREEN'S CAKES & BAKES

What you need:

INGREDIENTS

- Saracino Pasta Model
- Saracino Pasta Top
- Cake Gel
- Various gel colours
- Rectangle cake or dummy

EQUIPMENT

- Ball tools
- Calyx cutter
- Circle cutter
- Dresden tool
- Scoop tool
- Sweet Elite arc tool
- Craft knife
- Star cutter
- Foam flower pad
- Chisel shaped colour shaper
- Wood texture mat or rolling pin
- Ribbon cutter
- Cheese grater



you can use precoloured paste





STEP 1 Start with some blueberries. I coloured Pasta Model with navy blue gel colour. Roll balls of paste for your berries. I rolled mine approximately 2cm in diameter.



STEP 2 Cut out circles with a circle cutter. Use a ball tool on a foam pad to soften, thin top part of the blueberry.



STEP 3 Pinch in the middle to create the top part of the blueberry.



STEP 4 Fix the top on your blueberry. Use an arc tool to create a smile on your berries. Indent each side of the smile with a small ball tool for dimples.



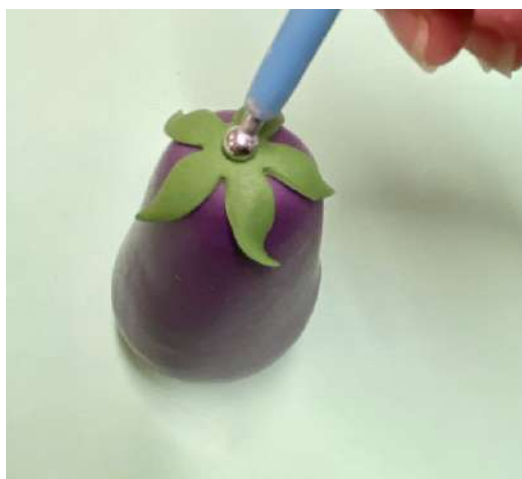
STEP 5 Use a ball tool to make little eye sockets and fill with a small ball of white paste and add a nose to your berries too.



STEP 6 Use a smaller ball tool to make a hole in each eye. Add a little ball of black paste to each eye to finish.



STEP 7 For the aubergine I used dark purple Pasta Model. I mixed purple and dark pink gel colours to get this deep colour. Shape your aubergine as pictured.



STEP 8 Cut a calyx from green Pasta Model for the top of your aubergine. Use your fingers to soften and flatten the petals of the calyx. Fix to the top of the aubergine and make a little hole in the top with a ball tool for the stalk.



STEP 9 Roll your stalk and trim off the top. Fix the stalk to the top of the aubergine.



STEP 10 Use a larger arc tool for the mouth and press in at an angle to give a sideways smile.



STEP 11 Use the scoop end of your Dresden tool to open the bottom of the mouth a little. Add dimples each side of the mouth. Add some black paste into the opening and smooth into the mouth.



STEP 12 Roll a tiny piece of pink paste for the tongue. Fix the tongue into the mouth.



STEP 13 Make your eyes in a similar way to the blueberries. Add a small nose. Use a chisel shaped colour shaper to add some eyebrows.



STEP 14 For the pepper. Roll a ball of yellow Pasta Model and then shape to a squashed teardrop shape with a larger rounded top part and smaller base.



STEP 15 Turn this upright so the wider part is at the top. Use a ball tool to indent the centre of the top. Use a Dresden tool to divide the pepper into quarters.



STEP 16 Continue the quarter lines down the sides of the pepper. Use the back of your Dresden tool to deepen the grooves.



STEP 17 Use the side of your small finger to soften and make the groove wider.



STEP 18 Make another calyx and stalk for the top of the pepper. Fix to the top as we did with the blueberries.



STEP 19 Use a Dresden tool to make a smiley mouth. Pull the bottom lip down and out so the mouth is open.



STEP 20 Add white paste into the mouth for the teeth. Press the white paste flat into the mouth and use a craft knife to make a line in the middle.



STEP 21 Mark some teeth with your craft knife. Add a nose and eyes as we did previously to finish your pepper.



STEP 22 For the carrots I mixed tangerine and melon gel colours to Pasta Model to get a bright orange. Roll 3 long teardrop shapes.



STEP 23 Use a knife to mark lines. I hold my knife on the carrot and roll backwards and forwards on each side. Don't make the lines go all the way around the carrots, just short lines.



STEP 24 Add the smile, nose, and eyes to each carrot.



STEP 25 For the carrot tops roll green Pasta Model and cut a strip. Now cut into the strip with a craft knife so it looks like tassels.



STEP 26 Cut into segments. Roll each one into a bunch.



STEP 27 Trim off the base so it is flat. Fix the tops to your carrots.



STEP 28 For the lime mix light green gel colour to Pasta Model. Roll into an oval shape with slightly pointed ends. Shape the ends a little more. You will make your lemon in the same way just yellow and a little bigger.



STEP 29 Use the back of your Dresden tool to mark the ends. Soften the line with your fingers and the ends are done.



STEP 30 Use a few different sized ball tools to tap on to the paste to create the lime skin texture.



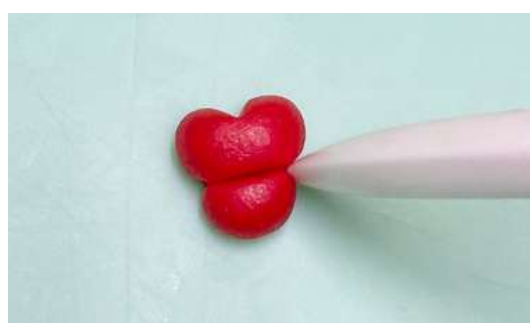
STEP 31 I decided to make my lime with a sour face. Mark some pinched shut eyes using the back of your Dresden tool. Using your Dresden tool again, create a wavy mouth.



STEP 32 Add a nose. Make a little hole in the mouth with a ball tool and add a pink tongue.



STEP 33 For my 2nd lime I made one eye pinched shut, one eye open and a side smile with a tongue. You can create your own expressions.



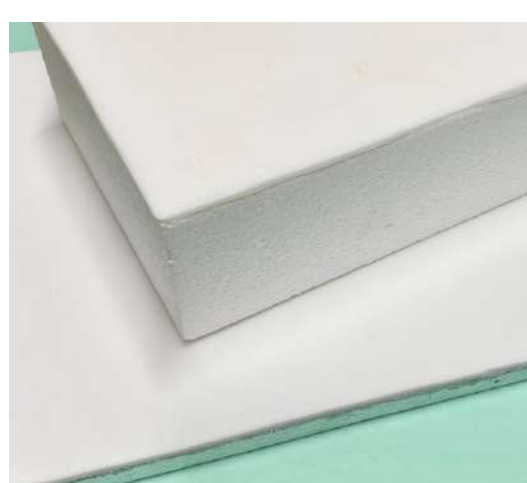
STEP 34 For the lemon use a little piece of red Pasta Model for the lips. Shape it slightly triangular and indent the top to make it a little like a heart shape. Use your craft knife to mark a divide between top and bottom lip. Use the Dresden tool each side of the line to push the sides of the mouth in to give it a pursed look.



STEP 35 Add vertical lines on the lips to give it more of a pursed look. Add the mouth to the yellow lemon and use the Dresden tool each side of the mouth to mark lines. Texture as with the lime.



STEP 36 Add creased eyes, a nose and eyebrows to finish your lemon.



STEP 37 For this tutorial I used a dummy (you can use real cake). Add the dummy to a cake board covered with Pasta Top. I covered the top of the dummy with Pasta Top. You can cover top and sides if you prefer and add the wood effect over the side covering. As mine is a dummy I didn't need to fully cover it.



STEP 40 Fix each panel to the cake using a little water or cake gel. Make sure the panels extend above the top of the cake surface.



STEP 43 Fix two eyelets each side of the shorter sides of your crate.



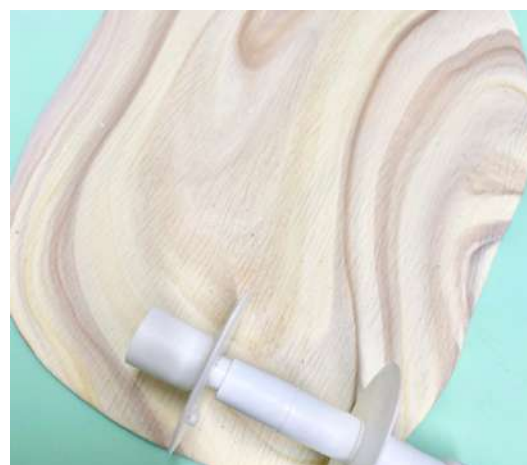
STEP 38 I mixed marbled Pasta Model for the wood effect. I mixed ivory, cream, brown, white and grey gel colours. You can use a wood texture mat or rolling pin for the next step.



STEP 41 Add some vertical pieces of 'wood' to each corner making sure the top is higher than the side panels.



STEP 44 Roll 3 equal width long strands of brown Pasta Model and twist them until they are stuck together.



STEP 39 Roll your marbled Pasta Model and add your wood texture to the paste. Use a ribbon cutter to cut strips the same length as the cake sides.



STEP 42 Make 'eyelets' for the rope to fit in to. Cut some circles and then cut a smaller circle out of the centre.



STEP 45 Gently roll to create the rope and trim each end. Use cake gel to fix into the eyelets on your cake. You can dust your crate with a soft brush and powder colours if you want to add shade or an aged look.



STEP 46 For the broccoli use green Pasta Model. Roll 3 sausage shapes with one end slightly narrower. Trim the top and bottom and press together. Push the top of each out for the stalks.



STEP 47 For the top of the broccoli roll green Pasta Model to a ball and flatten to the shape shown. Use a star piping nozzle to add texture and fix to the top of your broccoli stems.



STEP 48 Add eyes, mouth, nose and some teeth.



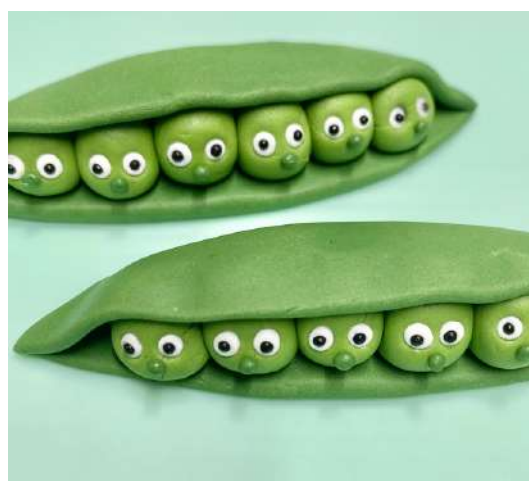
STEP 49 Use green Pasta Model to roll out 6 balls for your peas. Fix the peas together.



STEP 50 Roll a long thin oval shape of green Pasta Model and give it pointed ends. Fix the peas to the centre and fold over to wrap the peas and create the pod. Trim to finish the pod shape.



STEP 51 Use a small ball tool to make the eye sockets. Add white paste into each socket. Add little black nonpareils for the eyes.



STEP 52 Finish your peas with little noses.



STEP 53 Roll a big red ball of Pasta Model for your tomato. Indent the top with your finger. Use the side of your finger to make some grooves around the top.



STEP 54 Add a calyx and stalk. Add a face as we have shown previously. Add your own personality to the expression.



STEP 55 Curl your calyx.

STEP 56 For the strawberries roll red Pasta Model to a teardrop shape. Use a Dresden tool to mark the little seeds.

STEP 57 Finish each with a calyx, stalk and faces. Use your imagination to give them various expressions.



STEP 58 For the orange roll a large ball of Pasta Model.

STEP 59 Texture with ball tools as you did for the lemon and limes.

STEP 60 Finish with a little green star at the top.



STEP 61 Roll some thin green strands and curl for the pea pods.

STEP 62 For the top of the crate I wanted to create a 'shredded card' look for packaging. I allowed medium brown paste to set slightly and used a grater.

STEP 63 Add the grated paste to the top of the crate and place the veg and fruits on the top and on the board. Your crate looks great!



Feeling creative? Visit my Etsy shop with a lovely selection of cutters. From unicorn eyelashes to ballet shoes, you can be as creative as you like. A uniquely designed range of cutters to help create lovely cake and cupcake designs with ease.

Find me on Etsy - ShereensCakeandBakes

[visit](#)



A portrait of Romina Novellino, a woman with long brown hair, wearing a black long-sleeved shirt and blue jeans. She is resting her chin on her hand, which is holding a pair of scissors with light blue handles. The background is black.

ROMINA NOVELLINO

I always use excellent products and professional tools, as I believe these are the two things that make a major difference.

Cake and Coffee with Romina Novellino

TELL US SOMETHING ABOUT YOU

My first experience with cake design was totally random. I had always loved art however I generally expressed my creativity mainly through handicrafts. My father-in-law then introduced me to baking and cake decoration and I started to express myself with sugar paste. At first it was a hobby and I was mainly creating cakes and cake decorations for friends and family members. I then started to compete with my cakes and when I started to receive the first feedback regarding my technique and creativity, I could not do without it any longer. With lots of effort, sacrifice and perseverance, cake design has become my job.

WHAT INSPIRES YOU?

Nothing in particular. I just get inspired by my daily routine. The internet or reading a magazine or gazing around can all be a source of inspiration to me. Everything can potentially inspire me, my creativity is ignited by nothing and everything at the same time.

AFTER GETTING INSPIRED, HOW DO YOU PROCEED?

I'm an extremely methodical person. After getting inspired, I take out my coloured pencils and I project my future decoration. I choose the products I am going to use and only after having carefully planned everything, I start to create.

DO YOU HAVE A FAVOURITE CREATION? IF SO, COULD YOU DESCRIBE IT FOR US?

To be honest, there isn't one particular creation I prefer over the others. I just love all of them because all of them have a little part of me within them and when I have to separate from them, it always hurts a little.



WHAT WOULD YOU SUGGEST TO OTHER ARTISTS WHEN THEY PREPARE THEIR DECORATIONS?

I suggest that they follow their working method and, above all, to use always excellent products and professional tools, as I believe these are the two things that make a major difference.

WHAT SARACINO PRODUCTS DO YOU USUALLY USE AND WHY?

I mainly use Saracino Pasta Model and Pasta Top. The modelling paste is very pliable and adapts perfectly to my working method so I can realize whatever comes to my mind. On the other hand, I love the Pasta Top covering paste flavour and its elasticity that allows me to cover a cake without problems or fearing it might break.



HOW DO YOU LIKE TO SPEND YOUR FREE TIME? HOW DO YOU RELAX?

I love reading fantasy books. I'm a big fan of Harry Potter so whenever I have time, I like to read through one of those books. I also love video games and movies (both to watch either in a cinema or on tv). I'm not really a party animal and I prefer spending my free time at home. In the last few years, I've been exploring a potential new passion of mine: sewing rag dolls or creating polymer clay dolls.

IF YOU HAD THE CHANCE TO BAKE A CAKE FOR A VIP, WHO WOULD THIS PERSON BE AND HOW WOULD YOU DECORATE THEIR CAKE?

I have a huge passion for Hugh Jackman and his movies. I'm also very keen on creating 3D decorations so I guess I would bake a layered cake and I would decorate it with my favourite characters he played in his movies.

ARE YOU PLANNING ANY EXCITING CLASSES FOR THE UPCOMING MONTHS?

I would love to start teaching cake design and I would love to start my teaching with online classes so I could reach whoever and wherever in the world. After that, I would like to organize some "normal" classes as to me, human interaction is fundamental in the learning process.

WHERE DO YOU GET YOUR INSPIRATION FROM IN THE CAKE DESIGN FIELD? DO YOU HAVE A FAVOURITE ARTIST? IF SO CAN YOU NAME THEM?

I don't have a favourite cake designer that I prefer over the others. There are many artists who inspire me and they push me to reach a higher level each time with each cake. I can name a few artists who are a great source of inspiration for me and these are, Carla Puig, Marta Hidalgo, Emma Jayne and Sugar King ZhonYi. I adore their work and their manual skills. I really believe they are incredible because everything they create is always so detailed and neat.



MR
ROMINA NOVELLINO
ARTIST



HEAVENLY DESSERT



What you need:

All of these recipes are from the "The Art of Flavor" by Amaury Guichon.
For this quantity of desserts I have split the amounts in half.



CAKE DESIGNER *Paulina Lipowska*

Pulina Lipowska, "Bake it Mrs. Lipovska", Cake designer. My journey with cake decorating starts with my daughter's first birthday. I watched a tutorial on YouTube how to make a pink monster cake and I remember myself thinking - "It doesn't look so hard". So I prepared all the stuff I needed and gave it a go. And it was a success! And straight after that one I started planning what I can do next. This was 6 years ago and a lot has changed since then.

We moved to England from Poland. Our family grew as we have 2 children now, but my passion for cake decorating stays strong.

After months of training in my kitchen with the free tutorials on YouTube I've decided to register my business. That's how "Bake It Mrs. Lipovska" was born. Since then I've designed and made lots of cakes and have gained many, regular customers. They come to me with many different ideas on how their cakes should look like. But, what I love most, in many cases I am given plenty of rope and can go free with my own designs and ideas.



[BAKE IT MRS.LIPOVSKA](https://www.facebook.com/bakeitmrsliovska)

INGREDIENTS

- Irish cream
- Double cream
- Caster sugar
- Eggs
- Powder gelatine (200 BL)
- Water
- Almonds, whole with skin
- Hazelnuts whole
- Milk chocolate
- Dark chocolate
- Cream (whipping)
- Sugar
- Saracino Supreme Food Flavouring - Zabaione
- Dark Chocolate mirror glaze
- Saracino almond flour
- Icing sugar
- Inverted sugar syrup
- Plain flour
- Butter
- Pastry flour
- Baking powder

EQUIPMENT

- Stand mixer
- Microwave
- Stencil



IRISH CREAM LIQUEUR CREMEUX

- Irish cream - 125g
- Cream - 125g
- Caster sugar - 25g
- Egg yolk - 50g
- Milk chocolate - 125g
- Powder gelatine (200 BL) - 2g
- Water - 10g



STEP 1 Cremeux - Whisk together the sugar and the egg yolks in a bowl until white and fluffy. In a pan, bring the cream and Irish cream liqueur to the boil. Pour half of the boiling mix into the bowl with eggs, whisk to combine and transfer the mix back into the pot. Slowly heat the creme anglaise to 179F (82C) stirring constantly.



STEP 2 Pour the hot creme anglaise onto the chocolate in a round container and hand blender mix it until thick and creamy. Add the prepared gelatin while blending.

OLD SCHOOL PRALINE PASTE

- Almonds, whole with skin - 130g
- Hazelnuts whole - 130g
- Sugar - 166g
- Water - 40g



STEP 1 Praline - In a pan, heat water and sugar to 241F (116C). Once the mix is boiling, warm the nuts in the oven at 300F (150C). When the cooked sugar reaches the required temperature, add the warm nuts. Mix with a spatula.

Before caramelising the nuts, make sure they are covered in an even layer of melted sugar.

Roast the mix to a perfect golden brown. Stop the caramelization by spreading immediately on a cold surface (I used a cold non-stick cake tin).



STEP 3 Pour the cremeux into the silicone mould while it is still warm. Remove any over pour. Place in the freezer to set.



STEP 2 Using a strong blender mix the nuts to the desired consistency. It will take a while.



STEP 3 The nut mix is ready when it is quite runny and you don't have any big chunks.

JACONDE SPONGE

- Saracino almond powder - 90g
- Icing sugar - 30g
- Inverted sugar syrup - 10g
- Egg - 150g
- Flour - 30g
- Egg white - 90g
- Sugar - 60g
- Butter, melted - 44g



STEP 4 Using a piping bag, add a layer of the praline on the top of the frozen cremeux.



STEP 5 Freeze again.



STEP 1 Sponge - Using a mixer combine the almond powder, icing sugar, flour, inverted sugar syrup, eggs.

Using a stand mixer with the whisk attachment, whip the egg whites on medium-low speed until they start to foam.

Add one seventh of the sugar and continue whipping until soft peaks form. Then, add the remaining sugar.

Gently fold the blended mix into the whisked meringue with the cold melted butter.



STEP 2 Spread the jaconde sponge onto a silicone mat to 0.5cm thick (I used a shallow baking tray). Bake at 400F (200C) for 7 to 8 minutes.



STEP 3 Allow to cool, then cut sponge circles using a small round cutter.



STEP 4 Pate a bombe mousse - Prepare the ingredients.

DUO CHOCOLATE MOUSSE 'PATE A BOMBE'

- Milk chocolate - 56g
- Dark chocolate - 60g
- Cream (whipping) - 105g
- Powder gelatin (200BL) - 3g
- Water - 13g
- Egg yolk - 50g
- Egg white - 40g
- Sugar - 50g
- Water - 15g
- Saracino Supreme Food Flavouring - Zabaione - 3tsp



STEP 1 For the ganache bring the cream to a boil in a pan. Pour the hot cream into a round container on top of the two chocolates and mix with a hand mixer. Add the prepared gelatin and Supreme Zabaione food flavour and mix.

For the pate a bombe: Using a stand mixer, whisk the eggs and egg yolks on medium-high speed. Meanwhile, in a pan heat the water and sugar to 244F (128C). Once the required temperature is reached, slowly add the hot syrup to the mixing bowl.

Whisk the cream. Fold together the ganache at 82F (28C) and the pate a bombe at 86F (30C).

Once combined, fold in the cold whipped cream.



STEP 2 Add the mousse to a piping bag and prepare the other prepared elements.



STEP 1 Sweet dough - Using a standing mixer with the paddle attachment, mix the cold butter and the icing sugar on low until combined. Add the eggs and mix to combine.

Sift the dry ingredients (flour, baking powder, almond powder), add them to the bowl and continue mixing until combined. Refrigerate at least 30 minutes before spreading out to a 2mm thickness (I kept my dough in the fridge for about 45 minutes and also used cling film while rolling).

Cut the dough using a round cutter.

Bake on a silicone mat at 320F (160C) for 12 minutes.

Allow to cool on a flat surface.

SWEET DOUGH

- Butter (cold) - 150g
- Icing sugar - 120g
- Pastry flour - 300g
- Baking powder - 0.5g
- Almond powder - 45g
- Egg - 75g



STEP 3 Add mousse to 3/4 height in the silicone mould. Add the frozen insert. Add more of the mousse and close with the jaconde sponge ring. Freeze.

ASSEMBLING



STEP 1 Once everything is ready and the mousses are well frozen we need to prepare the mirror glaze. Put enough glaze in a container and warm it to 35/40C.



STEP 2 Prepare a tray with a cooling wrack on top. I line the tray with cling film as it helps with cleaning later.



STEP 4 As a nice finish I made chocolate decorations using a transfer sheet. You need to temper the chocolate, spread it evenly in a thin layer on a transfer sheet.



STEP 5 Allow the chocolate to cool down and when it starts to lose its shine it's time to cut your shapes. Now the chocolate is matt, but it is still pliable. So cut your shapes using a cookie cutter or similar and put the disk into the fridge or freezer for a couple of minutes. When set gently remove any excess and place on the top of your dessert.

STEP 3 Take the mousse mould from the freezer and remove the desserts. Mousse defrosts quick so we need to work quite quickly!

Put them on the cooling wrack and cover in a generous amount of mirror glaze.

Allow the excess to drip and using a pallet knife pick one up and place on a sweet dough circle. Repeat for all of them.

It is possible that the edges will not be clean or tidy so you can cover this area with anything you like. I used coconut, but it could be some sprinkles, chunky glitter or crushed biscuits.



STEP 6 Your dessert is ready!

*Things will always go
better with macarons.*

by Venus Cakes





Created using Saracino Almond flour and Food Flavourings Le Supreme





TIME TO TRAVEL



TO THE CAKE >>> SHOWS <<<

WE WILL BE THERE AND WE HOPE TO MEET YOU!



MY CAKE FRIEDRICHSHAFEN 14-15th May 2022



Our German representative, Arno Ziems, will organize our attendance at the show. At our stand, customers will find demonstrations and the chance to purchase our products throughout the show.

We will host Carla Rodriguez and Carla Kapers - our ambassadors – and Denis Villard, famous Swiss cake designer, with his team from GLUCOZE, a cake design school we are currently working with.



MJAM TAART CAKE EXPERIENCE AMSTERDAM 17-18th September 2022

Our Dutch ambassador and reseller Angelique Van Veenendaal will be our person of reference for the show. She will be the one offering demonstrations of our products and selling them at the same time.



ABILMENTE
IL SALONE DELLE IDEE CREATIVE

ABILMENTE ROME 22-25th September 2022

At our stand, our ambassadors will run demonstrations of our products and short free classes using our products.

Abilmente will host the national exhibition of cake design of which we will be official sponsor. Further details regarding classes and contests will be announced soon.



CAKE INTERNATIONAL ENGLAND 04-06th November 2022

We will attend the show with our own stand where we will launch new products, offer free demonstrations and much more. Further details regarding demonstrations will be provided in our upcoming magazine so stay tuned!

Est. 1994
Cake
INTERNATIONAL

MACRAME CAKE



CAKE DESIGNER
Anjali Tambde



We are re-branding our Pasta Model colour currently known as 'Skin Tone'.
This product is now called 'Rose Beige'.



WOW!

Check Out This Cake



BY GODA LAIVYTE



Interview with Goda Laivyte

Tell us a little bit about your background.

Born and raised in Lithuania in a village called Naujasodis

I was always a creative spirit, dance was my main passion when I was younger. I've studied a few professions at university but never completed them. In 2002 I followed love to Denmark and never came back home.

Finished multimedia design and communication in 2007, came to London 2008 with my 2 year old daughter and husband. My grandparents from my mums side were very famous drama theatre and movie actors so I guess I inherited the creative gene from them.

I started my cake business in 2006/2007 purely out of necessity for extra income without any knowledge about how to bake or decorate, I also had no idea about this whole new sugar art world I discovered.

I did take some private sugar art bust sculpting master classes a few years ago and then I was braver to enter Cake International competition, let's say I felt it was time.

What was the reason and story behind this fabulous cake?

The problem was that I really messed up the deadline big time, so I only had 2 days to create the piece for Cake International online competition.

I knew it was a huge challenge so I said to myself I will do my best and if I can't make it on time so be it but I will die trying.



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

I literally worked 20 hours every day. I had no plan or idea what I was going to create, most of the time I go for fantasy themes. I only knew I am doing an old man, forest, mushrooms. The rest came along as I worked.

It's extremely stressful not knowing how it will end up looking but I went with the flow.

How much time did you spend making the whole cake?

So it took around 40 + hours for artwork and 2/3 hours taking pictures and writing the description.

What was the most difficult part and why?

Most difficult part was working without breaks, barely eating but it was my fault so no excuses hey. The cake on it's own was not difficult for me to make.

I just used the knowledge gained in the previous years and applied to the cake.

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

I mostly used Saracino modelling chocolate for sculpting the face and branches.

It blends nicely and you can build by adding additional layers of the chocolate to achieve perfect piece.

Did you enjoy making it?

In this case I didn't enjoy the work too much, but I usually do and later on once you rest enough you do look at it differently and feel proud for certain details. It is only my fault as if I made this with more time available I would enjoy it more.

What was your public reaction when they saw the cake online?

I have received lots of positive comments and nice feedback. Everyone one was amazed with the outcome of the creation I made in such a short period of time.

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

Tips? Don't mess up the deadlines, plan your time ahead even though I know most of us do things last minute.

Thankfully I didn't have any disasters creating this piece except my son crying and asking to spend time with him.

Had quite a few panic attacks though as every step I realised how much more It has to be done, there is one process picture when it looked like Freddie Kruger and that freaked me out as that wasn't the intention.

Go with the flow...be spontaneous and let your imagination take over hoping you will end up with the most incredible piece you've ever made.



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



PETUNIA FLOWERS



What you need:

INGREDIENTS

- Saracino Pasta Bouquet – White and coloured leaf green
- Saracino Liquid Shiny confectioners glaze
- Saracino powder colours – Yellow, pink and leaf green
- Vegetable fat (Trex) if needed

EQUIPMENT

- Work board with grooves
- Foam flower pad
- Small rolling pin
- Dusting brushes
- Flower wire – gauge 18, 26 and 30
- Yellow or white stamens
- Modelling tools
- Veining tool
- Small scissors
- Green and white floral tape
- Petunia petal cutter
- Calix cutter
- Leaf cutter
- Leaf veiner
- Edible glue



CAKE DESIGNER
Albena Bozhidarova

Albena Bozhidarova from 'Benny's Cakes' was born and lives in Gabrovo, Bulgaria.

In 2011 she started making sugar decorations for fun and to please family and friends. Soon the hobby becomes a passion. Her love for nature and especially for flowers gives inspiration to recreate their beauty from sugar.

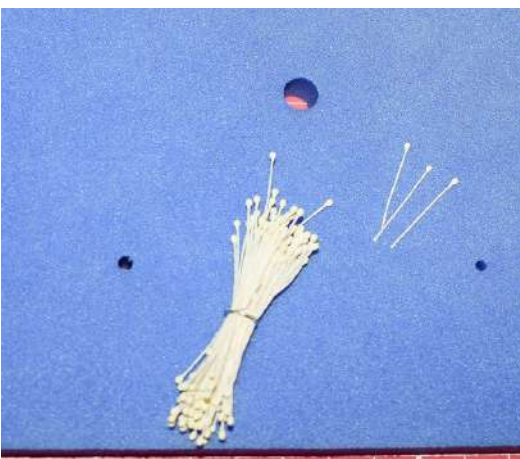
She has won awards in international competitions, participated in exhibitions, published in magazines and runs her own sugar flower courses.



BENNY'S CAKES



Liquid Shiny will help you achieve beautiful shine effect on your leaves



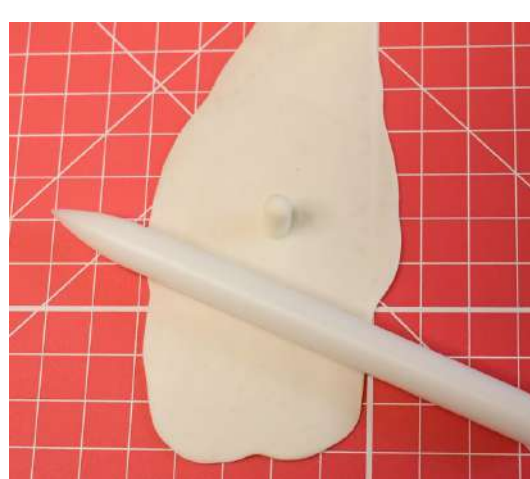
STEP 1 Prepare 3 white or yellow stamens.



STEP 2 Form the pistil using a small amount of green Pasta Bouquet on top of a 1/3 length of 30 gauge wire.



STEP 3 Use the 3 stamens and pistil to form the center of the petunia. Tape them together with white floral tape on 18 gauge wire.



STEP 4 Roll a ball of white Pasta Bouquet. Make a cone shape from the ball. Press the wide end of the cone onto the work board and roll around leaving the thin end of the cone pointing in the centre.



STEP 5 Place the petunia cutter with the raised bit centrally and cut the flower.



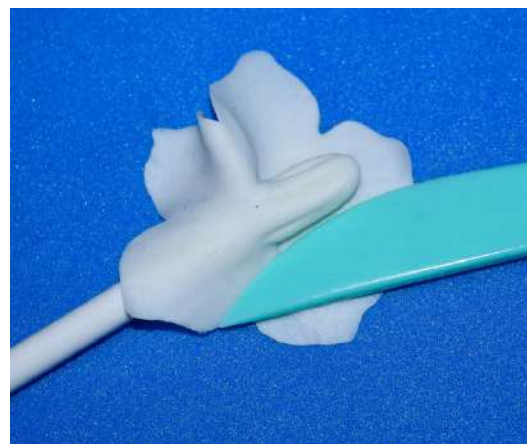
STEP 6 Place the flower on a foam mat and use a ball tool to lengthen and thin each petal.



STEP 7 Use the veining tool to add the veined texture to each petal.



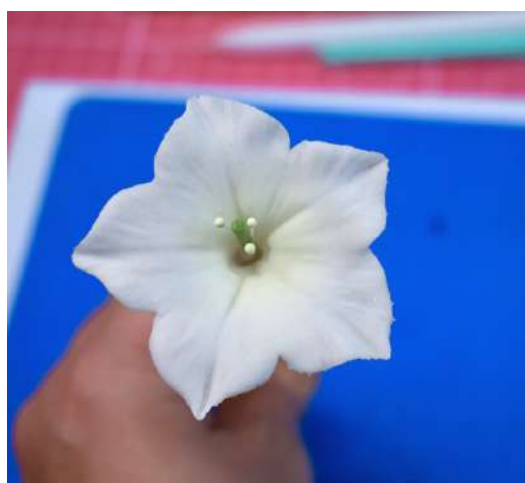
STEP 8 Press the hole for the centre of the flower using a long modelling tool or end of a paint brush.



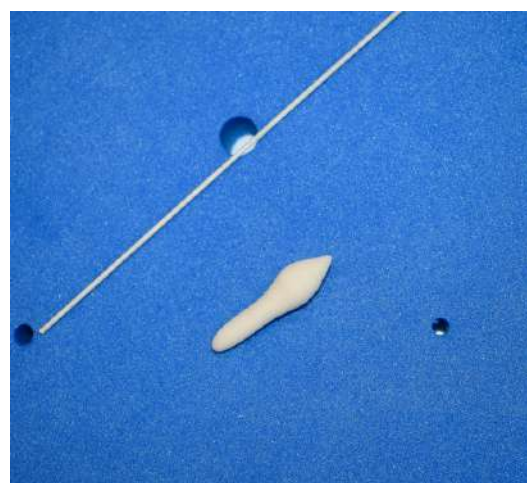
STEP 9 Using a knife, press lines on the back of the flower.



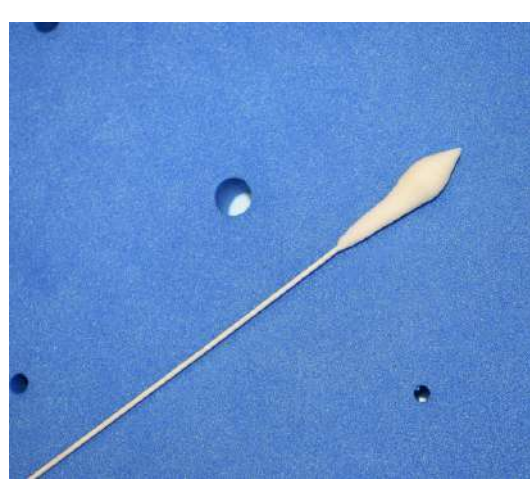
STEP 10 Use a Dresden tool to mark the lines in the center up to the tip of each petal.



STEP 11 Take the wire with the stamens and pass it through the center of the flower from the front into the hole. Press the flower onto the wire. Allow to dry.



STEP 12 For the bud roll a small ball of white Pasta Bouquet. Roll between your fingers to thin down the shape to create a slender bud shape.



STEP 13 Using edible glue, attach the bud to a gauge 18 wire.



STEP 14 Cut five petals from the tip of the bud.



STEP 15 Twist the petals back onto themselves to create a spiraled bud.



STEP 16 Dust the flower with pink powder colour and a soft brush from the center to the end.



STEP 17 Mix yellow and green powder colour and dust the back of the flower.



STEP 18 Use the same yellow and green colour to dust the buds.



STEP 19 Thinly roll green Pasta Bouquet. If your paste is too sticky you can use a little vegetable fat (Trex) on the board. Use a cutter to cut the calix.



STEP 20 Thin the edges with the ball tool.



STEP 21 Curl the ends of the calix by pressing with a Dresden tool.



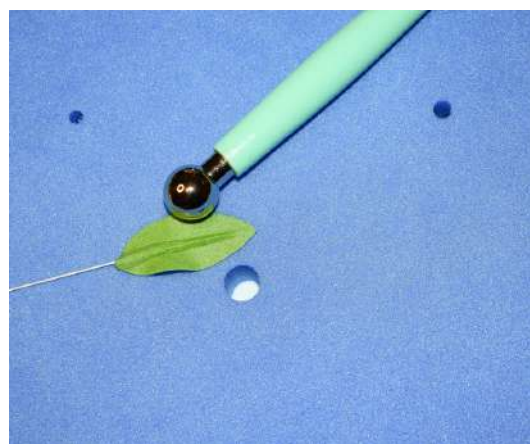
STEP 22 Attach the calix using edible glue behind the flower.



STEP 23 Attach the calix using edible glue behind the bud.



STEP 24 Thinly roll green Pasta Bouquet over the groove on the board. If your paste is too sticky use a little vegetable fat on the board. Cut a leaf using the cutter with a ridge to the centre. Insert a 1/3 length of 26 gauge wire with a little edible glue.



STEP 25 Thin the edges of the leaf with the ball tool on a foam mat.



STEP 26 Place the paste on the leaf veiner. Add the top and press gently. Remove the petal from the veiner. Give the petal a realistic shape and dry for 2-3 hours.



STEP 27 Dust the leaves using leaf green powder colour. Then glaze using Liquid Shiny confectioners glaze. Also dust the taped wires.



STEP 28 Arrange the flowers, buds and leaves together to an arrangement you wish.





L060919T1



INGREDIENTS / NUTRITION DE CLARIFICATION /
ZUTATEN / NUTRITIONNELLE
NUTRIENTENANGABEN

Energy 38 kJ / typical values per 100 g / Valeurs
énergétiques moyennes par 100 g /

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Energy 38 kJ / typical values per 100 g / Valeurs
énergétiques moyennes par 100 g /

Pasta Bouquet



1 kg

SARACINO
We love pastry

Pasta di zucchero per fiori

Ingredienti: zucchero, sciroppo di glucosio,
amido di riso, stabilizzanti, gelificante,
conservante, sorbitolo e pectina di frutta
(E330).

Prodotto in Italia. Senza grassi,
prodotto in pasta fresca e senza
SOIA, LATTE, FRUTTA A CUORE NERO.

Sugar paste for flowers

Ingredients: sugar, glucose syrup,
stabilisers, xanthan gum, E330, sorbitol,
acid, citric acid (E330).

Made in Italy. Without hydrogenated
dry place. May contain SOY, RICE,
(ALMONDS, HAZELNUTS, PEANUTS).

Pâte à sucre pour fleurs

Ingredients: sucre, sirop de glucose,
de riz, stabilisants, gomme xanthane,
sorbitate de potassium (E330), sorbitol.

Produit en Italie. Sans gras, sans
produit dans un endroit frais et sans
SOJA, LAIT, FRUITS À CŒUR NOIR.

Pasta de azúcar para flores

Ingredientes: azúcar, sirope de glucosa,
almidón de arroz, estabilizantes, gelificante,
conservante, sorbitolo y pectina de fruta
(E330).

Producido en Italia. Sin grasas, sin
un lugar fresco y sin. Puede contener
LECHE, FRUTOS DE CÚCUTRA Y
ALFONSO LEE.

Zuckermasse für Blumen

Zutaten: Zucker, Glukosesirup,
Stabilisatoren, Xanthanpulver, E330,
Sorbitol.

Hergestellt in Italien. Ohne Fett,
und kühl lagern. Kann Soja,
SOJABOHLEN, SCHOKOLADE
PISTAZIEN enthalten.

Bear and Friends



dicakestudio

@SaracinoUK

9th May 2022

at 7pm (UK time)

This demonstration will be available to watch at any time after that day.



WITH
DIONIS IAROVOI



by Anca Simona



by Tina Whatley



by Joanne Northend



by Georgina Burrough

WE WOULD LOVE TO THANK EVERYONE WHO JOINS US
AND FOLLOWS OUR MONTHLY LIVE DEMONSTRATION
WITH DIONIS.

CHECK OUT THE RESULTS! WE ARE ABSOLUTELY AMAZED
WITH THE OUTCOME!

send us your work to
info@saracinodolci.co.uk
and we will publish it in our
upcoming issue!



by Jo Fitchett



by Lynne Mortone



by Jeanine De Volder



by Becky Izzard



by Maria Lozovanl



by Anca Simona



by Jana Šůvová Dolejšová



by Elizabeth Campsall

BECOME A PRO

with Chikz Patisserie



CHIKZ PATISSERIE

What you need:

INGREDIENTS

- Saracino Le Supreme wild fruit concentrated food flavouring
- Saracino almond flour
- Saracino forest fruit flavour mirror glaze
- Sarmousse
- Plain flour
- Butter
- Icing sugar
- Brown sugar
- Double cream
- Whipping cream
- Egg
- Baking powder
- Mixed berries

EQUIPMENT

- Stand mixer
- Microwave
- Stencil
- Cake lace mat
- Hand whisk
- Sieve
- Silicone mould
- Piping bags
- Palette knife
- Plastic cup
- Tooth pick
- Tweezers



CAKE DESIGNER

Bintcy Davis

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.

ALMOND CRUMBLE

- 25g plain flour
- 25g Saracino almond flour
- 35g brown sugar
- 35g butter



STEP 1 Prepare the ingredients for the almond crumble.



STEP 2 Melt the butter and put all the ingredients together.



STEP 3 Mix together until you get a breadcrumb consistency.



STEP 4 Bake at 160C for 20 minutes.

LEAF TUILE

- 35g butter
- 35g icing sugar
- 30g egg white
- 30g plain flour



STEP 5 Prepare the ingredients for the Tuile



STEP 6 Beat the butter and sugar until the sugar is completely dissolved.



STEP 7 Add the egg white and whisk.



STEP 8 Add the flour and combine everything together. Do not overmix.



STEP 9 Spread the mixture on a leaf lace mat and bake at 160C for 10 minutes. Carefully peel the leaves off the mat and set aside for later.

MIXED FRUIT COMPOTE

- 100g mixed berries
- 30g sugar
- 1tbsp Saracino wild fruit concentrated food flavouring



STEP 10 Cook everything together in a pan until thick. Strain through a sieve and set aside.

MIXED FRUIT PARFAIT

- 20g sugar
- 1 egg yolk
- 30g Saracino sarmousse
- 1tbsp Saracino wild fruit concentrated food flavouring
- 100g double cream
- 25g mixed berries



STEP 11 Prepare the ingredients for the parfait.



STEP 12 Cook the egg yolk and sugar in a bowl over boiling water (Bain Marie) until creamy.



STEP 13 Take off the heat and add the mixed fruit compote and Saracino wild fruit food flavouring.



STEP 14 Pour the cream into the Stand mixer.



STEP 15 Add sarmousse and whisk until it reaches a firm consistency.



STEP 16 Fold it into the mixed berry mixture.



STEP 17 Transfer it into a piping bag and pipe it into the silicone mould. Use a palette knife to clear off the excess and freeze overnight.



STEP 18 Prepare 30g Saracino forest fruit flavour mirror glaze and microwave it for 30 seconds. Let it cool a little. Unmould the parfait and place on a rack. Pour the Saracino glaze over the dome.

MICRO SPONGE

- 25g flour
- 1 egg
- 5g baking powder
- 14g sugar
- 1 tsp Saracino wild fruit concentrated food flavouring



STEP 19 Whisk the egg and sugar until frothy.



STEP 20 Sift the flour and baking powder into the egg mixture and combine.



STEP 21 Add the Saracino food flavouring. You can also add colour if you wish.



STEP 22 Transfer the mix into a plastic cup and microwave for 1 minute.



STEP 23 Let it cool and set aside.

MIXED BERRIES CHANTILLY

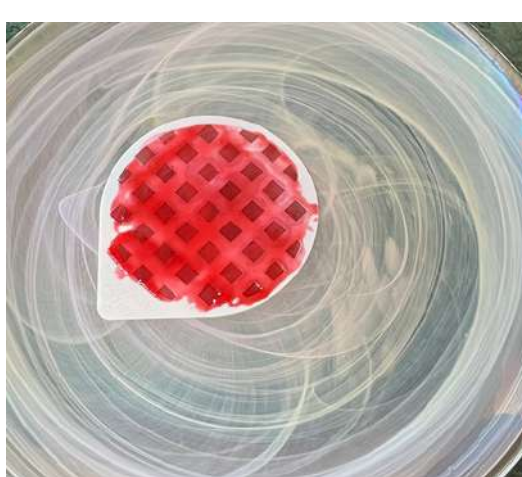
- 50g whipping cream
- 1 tbsp mixed berries compote
- 1 tsp Saracino wild fruit concentrated food flavouring



STEP 24 Prepare the ingredients for the Chantilly.



STEP 25 Whip the cream to a firm consistency and add the mixed berries compote and Saracino food flavouring.



STEP 26 Plating - Use a stencil to get a round design on the plate using the mixed berries compote.



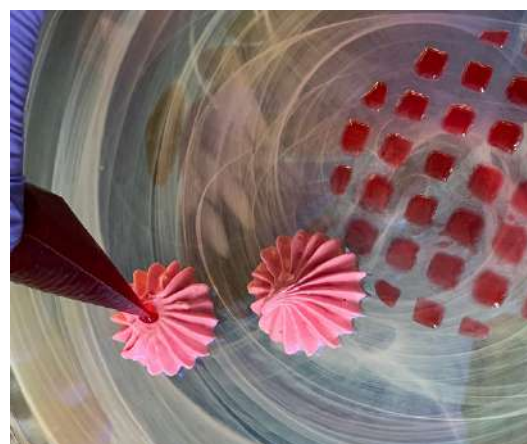
STEP 27 Put the mixed berry chantilly into a piping bag with an open star tip nozzle.



STEP 28 Pipe a few stars on the top and bottom of the stenciled design.



STEP 29 Use a spoon to make a small hollow in the middle.



STEP 30 Put the compote in a piping bag and pipe a drop in the middle of the piped star (in the hollow). Pipe a few drops around the design.



STEP 31 Lift the parfait onto the top of the stenciled design (not covering the whole design). You can use a toothpick to keep it in place.



STEP 32 Cut some strawberries lengthways and place with tweezers as you prefer. Break up the sponge and place where required.



STEP 33 Finally use tweezers to carefully place the leaf tuile on top of the parfait covering the tiny hole made by the toothpick.



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

Thank you for choosing to work with Saracino products.

Keep tagging us so we can see more!



@saracinodolci



@saracinouk



BY PATRYCJA RESZKA
using Pasta Model



BY CAKE IS LOVE BY JENNY
using Saracino Wafer Paper



BY TRACEY MCKAY
using Pasta Model



BY GINA MOLYNEUX
using Pasta Model



BY RUTH JACKSON
using Saracino Pasta Bouquet and Pasta Model



BY JENNY BACCHUS
using Pasta Top



BY JANE NATHAN
using Pasta Model



BY CVETELINA PAVLOVA
using Saracino Pasta
Bouquet



BY MAUD PHILIP
using Pasta Model



BY LISA DAVIES
using Wafer Paper



BY KAČKA ŠIPEKI BUDAYOVÁ
using Pasta Model



BY ROXANA FELICIA KORDIC
using Pasta Model



BY CÉLIA PIPERAUD
using Pasta Model



BY MARISA TOMASI
using Pasta Model



BY KAREN MARY
using Pasta Model



BY SHEILA SIMON
using Pasta Model and Pasta Top



BY LYNNE MORTON
using Pasta Model
and Pasta Top



BY DIANE MACKMAN
using Pasta Top and
Pasta Model



BY ANGIE DAYTON
using Pasta Model



BY SARAH CARR
using Saracino Pasta Model



BY DOMINIKA RUTA
using Pasta Model



BY MONIKA HUCZEK
using Pasta Model



BY KÁČA BRANDOVÁ
using Saracino Pasta Model



BY KATARZYNA ZAWISZA
using Pasta Model and Wafer Paper



BY MELANIE HUTCHINSON HARGREAVES
using Pasta Model



BY JENNY ORCHARD
using Pasta Model



BY KÁČA BRANDOVÁ
using Pasta Model



BY SOFIA FRANTZESKAKI
using Pasta Model and Pasta Top



BY Ευδοκία Τζάλλα
using Pasta Model



BY JOANNA CEBULSKA
using Pasta Model

Supreme Your Cake



Strawberry Cake

Delicious and moist cheese cake topped up with chocolate dust and crispy base



Tiramisu Cake

Soft tiramisu cake topped with vanilla frosting and melted chocolate cream.



Vanilla Cupcake

Vanilla cake topped with vanilla frosting and cherry



Coconut Cake

Premium coconut cake with Belgian white chocolate

EXPO SWEET 2022



photos: M. Gmitruk / Expo Sweet

What a show it was! Check out what was happening at the Saracino stand hosted by our Polish representative Anna Grochalska from Slodka Pasja.



Ania, tell us more about your stand.

In 2020, for the first time, we participated in Expo Sweet as an exhibitor, then our stand was 14 m2, this time we decided to enlarge our stand and with 28 m2 we managed to better present the products and set up 2 stands for the numerous decorators who visited us.

At Expo Sweet, we presented the entire range of Saracino products and some products from other companies that are not currently in the Saracino range, and that can be used together with the products of the Italian company.

The stand presented the currently popular forms for mono-portions and Silikomart mousse cakes, which customers chose together with Saracino flavourings and glaze, sprinkles, chocolate dyes, ready-made pralines or dried, edible flowers.

We had some ideas for additional attractions at the stand, but due to the pandemic, we were not sure if the fair would take place and on what terms, so our ideas will have to wait until next year.





Julita Miodek



Katarzyna Zielińska



Joanna Pfeiffer

What was your favourite part of the Expo show?

The best part of the Expo was certainly the opportunity to meet friends from the sweet industry in the real world, not only on Facebook groups or during phone calls or video calls, as has been the case for the last 2 years.

I was also waiting for the Polish Cake Decorating Championships. Angelika Chwyć (Saracino Ambassador) and Renata Martyna won the competition and they will represent Poland at the World Championships in Milan next year. The girls created a real work of art with a huge amount of details and techniques used. Beautiful figurines, royal icing decorations, flowers, isomalt and many more appeared on the cake. In addition to the demonstration cake, which was made in the studio, the girls created a delicious citrus and vanilla tasting cake and a beautiful figurine referring to the demonstration cake.

As an admirer of sweet decorations, I could not miss the Confectionery Decoration Competition (6 categories - Occasional cake, 3D carved cake, Small and large decorative exhibit, flower arrangements and cookies), I am glad that despite the fact that it was not known whether the Fair would be held however, many people decided to show their skills and visitors could admire the beautiful cakes, figurines, flowers and decorated cookies.

I was also able to see the Monday Champions Show during which great decorators presented themselves: Georgia Ampelakiotou from Greece, Kristina Rado from Italy and Jowita Woszczyńska and Maciej Pięta from Poland.

Which Saracino products were in demand at Expo?

In Poland, Saracino is primarily known for their Pasta Model, it is the most famous and appreciated product of the Italian company. As usual, customers asked especially about white paste, which is one of the favourite products of Polish decorators and decorators.

I am glad that there is a growing interest in other products, among them are mainly food flavours (especially pistachio and vanilla) used for very popular mono-portions, gel and powder dyes, gold glitter, isomalt and wafer paper.



What kind of feedback do you get from public about Saracino products?

For years, our customers have been particularly appreciative of Pasta Model paste for figurines, they are happy to come back for them and recommend them, but also ask for new colours, for example grey and navy blue. Trade fairs, and especially shows, allow you to present other products, show their use, and dispel any doubts. A lot of people come for the Pasta Model for figures and decide to check other products as well. Decorators come to say that not only the paste is great, but they often use flavourings, they recommend a black powder paint for cake painting, the Pasta Bouquet flower paste is great for creating dresses with frills, cocoa butter is great for painting and for decorating cookies always use the ready-made royal icing. I am glad that we have so many satisfied customers, and Saracino products are known to everyone who is interested in confectionery, especially in the art of decorating.

Do you have any plans to attend any other shows this year?

Due to the war beyond our eastern border, it is hard for me to say which of the planned events in the confectionery industry will take place this year. Currently, many companies and thousands of volunteers are involved in helping the refugee crisis. The events in Ukraine have a large impact on the economic situation in Poland, arousing anxiety, fear and uncertainty. We hope that the war will end as soon as possible, peace will return and there will be plans for more sweet events.

Who did you have demonstrating at the stand and what did they make?

Beata Tomaszewicz (petitepivoine_cakes) - flowers made of wafer paper
Justyna Kowal (niezedetegojesc) - our ambassador
Alicja Wiczyńska - Pęgiel (The Enchanted World of Cakes) - figures / painting - cock and hen
Julita Miodek (julita_miodek) - figurines - fish
Maria Lechel - Lechel cakes - figurines - teddy bear
Joanna Pfeiffer (Joanna Pfeiffer's Sweet Inspirations) - painting with cocoa butter - Corpse Bride
Małgorzata Witkowska - flowers made of wafer paper and sugar paste
Barbara Buda - figurines, the figure of a woman
Angelika Chwyc - figures, the figure of a woman
Beata Brusak (special gingerbread cookies) - decorating cookies
Cream Cuda - Agnieszka and Kasia Zieliński - decorating cookies
Jowita Woszczyńska - figurines
Ania Kaczor (słodki_bufet) - sugar dishes (used in decorations)
Georgia Ampelakiotou (Greece) - figurines

I also invited Ewelina Funek (s_w_e_e_t_empire) and Magdalena Cart (madziowka) but unfortunately, due to family reasons, they could not come, but for sure, I will invite them again whenever the opportunity arises.



photos: M. Gmitruk / Expo Sweet



Maria Lechel



Georgia Ampelakiotou



Beata Prusak



Barbara Buda



Angelika Chwyc



Alicja Wiczyńska

PROUDLY SHOWING OFF YOUR AMAZING CREATIONS!



CREATED FOR EXPO SWEET SHOW IN POLAND USING SARACINO PRODUCTS



Anna Grela



Anna Grela- Sugar Artist

Which Saracino products have you used and why?

The decorative elements on the cake, as well as the figurines in the second piece were created using the Pasta Model. This is definitely my number 1 product!

Tell us in a few words about your work and where did you get your inspiration?

I like to create cakes and decorations for children, so my works refer to the world of children's fantasies. In the case of the cake, the illustrations by 'Sybille Art' were the inspiration, hence the idea for the appearance of fairies. The rest is just my imagination. The figures from my second piece, on the other hand, come from the movie 'The Boxtrolls'. I happened to come across a picture of a character called 'Archibald Snatcher' on the Internet and I knew right away that he would fit in the Expo Sweet competition. I was delighted with this figure.



What advice would you give to those who have never been involved in such an endeavour?

Above all, have faith in your own abilities. You have to dare and register for the competition. And then, it's just a project to work with. What counts is the accuracy of workmanship, attention to detail and creativity.



Barbara Buda



My Sweet Life Słodkie
Dekoracje Basi - Barbara Buda

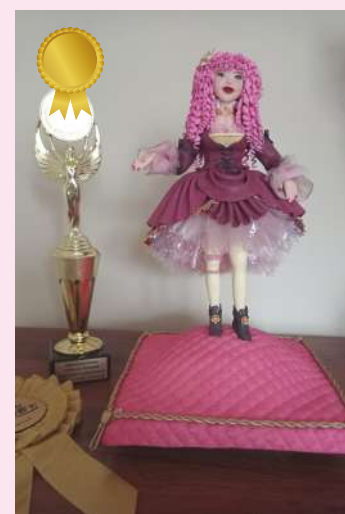
What advice would you give to those who have never been involved in such an endeavour?

When participating in competitions, it is important to remember that quantity and quality do not matter.

Tell us in a few words about your work and where did you get your inspiration?

The inspiration for the design of both works were, among other things, various graphics found on the Internet.

Work on both of them lasted about 2 weeks, I did different elements in stages. The frills and curls were the most labour-intensive with the figurine, and with the 3D cake, the eyes were covered with isomalt and inscriptions



Will you participate again?

Competitions and overcoming your own weaknesses are addictive, so I will definitely take part in them again.

Which Saracino products have you used and why?

For my work I used Saracino Pasta Model because it holds form beautifully, a mixture of Pasta Model and Pasta Bouquet to create fabrics, Isomalt for eyes (Cheetah) and jewellery (Viola) and Wafer Paper - sleeves (Cheetah), sleeves and some clothes under the corset (Viola).



Beata Siedlecka



Mamoo. cakes & more.

What advice would you give to those who have never been involved in such an endeavour?

I believe that a variety of techniques is well appreciated, but figurines are ranked the highest. My Bellatrix figurine was standing next to the cake and was not an integral part of it, so I think the jury could not consider it.

Tell us in a few words about your work and where did you get your inspiration?

Cakes are my passion, a way to relax, but also to fulfil my artistic skills, needs and artistic expression. I have been a Harry Potter fan for 20 years and I knew that when I entered the competition, I would use this topic.

Which Saracino product have you used and why?

I used Saracino Pasta Model, modelling chocolate and Pasta Top. I have been working with these products for two years and my work has improved to a higher level. I've never worked with better products.

How did you feel when you found out about the results?

At the moment when juries were awarding places (bronze, silver, gold), I was nearby, and I could see immediately what place I had taken. It turned out that they awarded me gold. I was so happy and like a child jumping up



Ilona Kossakowska - Nowak



Torturownia

Tell us in a few words about your work and where did you get your inspiration?

The topic of work was born in dance and an involuntary stop in my life. The surrender of free creatures, sensual, delicate, closed in the mind, who need to surrender to a dream to break out of sleep or lethargy. Liberation was such a topic that I absolutely needed.

How did you feel when you found out about the results?

Hmmm, I guess it was perfectly normal for me to be angry with myself for the mistakes that I could avoid, but I was very happy that I managed to win the fight against my weaknesses and take part in the event. The only thing I was afraid of was not to be ashamed of myself. Going to Warsaw, I did not expect any win, I just wanted to move on and gain more experience as it was my first competition.

Which Saracino product have you used and why?

For the work, I used a lot of Saracino colours and, above all, Pasta Model paste for figurines. There was also a lot of wafer paper and Pasta Bouquet for the oblater and flowers. Saracino definitely dominated the work.

I really like working on it because it allows me to dry faster and the possibility of easy connection of elements, e.g. at the legs of cranes, it was extremely important.





Iwona Steczynska



Lukrowa Panienska -Torty

Tell us in a few words about your work and where did you get your inspiration?

I took part in the competition for the second time. The cakes were presented in the 'Occasional Cake' category. These were the "Globetrotter" themed cake with wattle and daub houses and a birthday- wedding cake with wafer paper flowers.

The first cake was inspired by bicycle journeys and the love of old wattle and daub houses seen during numerous bicycle trips around Poland and in eastern Germany. I wanted to show the beauty of old and forgotten charming villages with slow-flowing and carefree life. I have a fascination with the world and travels and the windmill was modelled on the Świnoujście Stawa Młyny.

Which Saracino product have you used and why?

The products used for the cakes are Saracino Pasta Top and Saracino Pasta Model. They are great quality. In addition, the Saracino Pasta Bouquet flower paste as it rolls well and dries quickly. I also used wafer paper for the flowers.

Will you participate again?

The competition is an amazing event and I will try with all my strength to compete again.



First cake was awarded silver. The second cake was inspired by Beata Tomasiewicz's wonderful cakes and flowers. Moreover, I am fascinated by the beauty and lightness of flowers made using wafer paper. This cake was awarded bronze.



Izabela Borys-Tarkowska



@evna_cake

Tell us in a few words about your work and where did you get your inspiration?

My competition work is a natural landscape scene combined with steampunk elements. The heroes here are the stag beetle and the dragonfly supplemented with elements characteristic of this style.

I have been interested in the steampunk trend in art and literature for a long time, and you can find a lot of inspiration both online and in books. Each time I create I want to do something new and non-standard, I want to create something completely my own.



Which Saracino product have you used and why?

When creating the competition entry, I used Saracino Pasta Model and Pasta Scultura.

The modelling paste was used both to prepare the foundation and to create the insects. I appreciate this product for its ease of use. The paste is very elastic, but at the same time keeps its shape. The pre-mixed colours are amazing, and you can paint both wet and dry. When mixed with water, it also can be used as an adhesive.

Pasta Scultura paste was a building block for the trunk and tree hub. This paste is great for blending and modelling with carving tools. I also like the fact that it forgives many corrections, even after a long period of time.

Will you participate again?

Two years ago, at the Expo, I won a bronze award, this year I fought for silver. So I can't stop my streak and I have no choice but to enter and win gold next year.





Aleksandra Kucinska



CakeIt by Aleksandra Kucinska

Tell us in a few words about your work and where did you get your inspiration?

My work presents a beautiful country, Switzerland, through the eyes of a Polish woman. I was inspired by Switzerland itself, with which you can undoubtedly fall in love. A country full of mountains, clear lakes and countless waterfalls. Famous for its delicious chocolate and cheeses. At the top of my cake sat Heidi, a character from a novel by Swiss author Johanna Spyri.

How did you feel when you found out about the results?

It was my first competition so I did not expect that I would get a silver! When we got the results, I was very happy. It gave me a lot of energy to continue.

Which Saracino product have you used and why?

For my piece I used Saracino Pasta Model and Pasta Scultura to create figures and accessories. I also used wafer paper for the sails.

Will you participate again?

Of course, next year I'm going for gold!



How did you feel when you found out about the results?

Great satisfaction and appreciation for my hard work. I wanted to include in it most of my skills, knowledge of techniques and materials.

What advice would you give to those who have never been involved in such an endeavour?

Not to be afraid, if they have something to share, this work is a reflection of the soul of my plans for the future, I always set goals for myself and that was one of them to get gold.

That is why I encourage you not to be afraid and go briskly for your dreams.

Will you participate again?

Certainly, if the situation allows, I will be at the Expo next year.



Sylwia Kerzyńska



@stworzonenoca

Tell us in a few words about your work and where did you get your inspiration?

I saw an elf doll somewhere on the internet! I liked its form and I changed my version of the hybrid, but already a man with a roe deer and probably my alter ego.





Izabela Freda



@kreatornia_cukru

Tell us in a few words about your work and where did you get your inspiration?

I have always been interested in fantasy topics. Dragons, dryads, mythical creatures, magic and legends. For some time now, I have also been passionate about the work of Andrzej Sapkowski, as well as the narrative that is conducted in the TV 'Witcher' series inspired by his literature.

I had previously had the opportunity to create 'The Manticore' creature, and I knew that sooner or later I would come back to the topic, because it stole my heart from the beginning, and motivated me to get to know other creatures that legend believed inhabited Slavic lands.

Thanks to the books that I have read, apart from the well-known and popular 'Basilisk' and 'Woodland', I also got to know 'The Viper', 'The Lard' and 'The gum-pit', which were included in my competition work. I didn't want them to just stand still. My dream has been to make legends come true, give them new life, and let them come to life from old books. And that's what my work is about.

What advice would you give to those who have never been involved in such an endeavour?

The most important piece of advice is to have fun with it. Give free rein to your imagination, implement the ideas swirling in your head and enjoy the experience you have gained. There is no perfect recipe for when to start. I started preparing my first piece a week earlier and failed.

This year I started two months earlier, and I finished it at the last minute, but I know artists who prepare their works a few days before the competition and win. So, it does not matter when you start, but it is important how you finish the details during this time, how you take care of every detail - the Judges look literally everywhere, even into the snake's mouth!

Do not allow the smallest scratch or spot to stay if you feel that it should not be there. And if you have a bad element during feedback, then listen to the Judges advice on what you could have done better and correct it for the next time. And try and gain experience as this is priceless.

Which Saracino product have you used and why?

In my work, I used the Saracino Pasta Model to cover the body and mouth of the viper, as well as completely modelling all other figures.

I used Saracino Pasta Top to cover the board; Saracino wafer paper 0.27mm to cut out all 2769 scales as well as the viper's wing membranes; and Saracino wafer paper 0.6mm for the preparation of the pages of the book.

I have known Saracino Pasta Model for almost a year and a half, and it became my love from the first use. For me, it is a product that I can always rely on, even if I have to work on a boot the night before the competition, I know that it will not disappoint me.

I chose the rest of the products based on, in my opinion, the reliability of the Pasta Model, as well as the awareness that if I want to do "something big", there is no other way than to choose high and valued quality products. And I was not disappointed.



Congratulations!

TO ALL THE PARTICIPANTS!

THE BEST IS YET TO COME

Join our community

SARACINO COMMUNITY
- share & inspire



by Teresa Carrano



by Emilia Boberńczyk



Communication

Communicate with artists who use Saracino products to find out more.



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Event organized by:



We couldn't find any other baking event like this, so we created one! It's the baking event of the year for bakers all around the world.



Hosted By Rafael Garcia



“Thailand - An International Cake Collaboration” is an international collaboration that brings together great sugar artists from different parts of the world. It was created about a year ago, when I decided to pay homage to this beautiful Asian country full of magic and amazing landscapes. The rules were very simple, there were no restrictions, just let your imagination run wild and enjoy.

In the group there were many different styles, and my curiosity grew each and every day to find out what the contributors would be doing! My goal from the beginning was always to make them feel comfortable and keep the intrigue and mystery of what they would find on the day of the reveal.

It has been a great pleasure to be able to lead this collaboration and be surrounded by great friends, colleagues and professionals from the sweet sector. I will be tremendously grateful to them for the time and effort they have invested in this collaboration, these days it is not easy at all.

All of them have had great enthusiasm from the beginning and I think that this is the greatest engine that moves any project.

Thank you all for the great welcome and love received.



BYOUTIQUE CAKES



PEPPER POSH-SUGAR
ARTIST



CHOLYS GUILLEN
REQUENA



NOVEL T-CAKES



CAPRI CAKES



LOVIN FROM THE OVEN



VERONICA SETA CAKE
DESIGNER



CLÁUD'ART SUGAR



MARY PRESICCI SUGAR ART



DOLCE FLO COOKIE ARTIST



TORTY ZEIKO



SIMONETTA CARTA PASTRY &
CAE DESIGNK



NOHAD HATOUM CAKE ARTIST



SWEET PARTY



CATIA GUIDA



EL OSO Y LA MARMOTA



ROMINA NOVELLINO ARTIST



GIANDUJA PETITFOUR



FABIO MARINO LOVELY
CAKES ITALIA



ANGELA PENTA CAKES



EXTRATORTE MARIANNA TAFUNI



MARC KEVIN REYES



NATASEL DESIGN



SERENA MARZOLLO PAN DI COCCOLE



CRISTINA AREVALO



SUGAR ART BY LINDA



LILIAN'S CUSTOM CAKES



ELENI ORFANIDOU



OTHONAS CHATZIDAKIS



ANNA KOWALIK THE
CAKE DESIGNER



ZL CAKE BOUTIQUE



MARY OLANA CAKE DESIGNER



LA TARTERIA DE RAFI



LUCA RICCI CAKE DESIGNER



BEATA MIELCAREK THE CAKE DESIGNER



SHASHI FONSEKA



MABANUBY - PASTICCERIA ARTISTICA



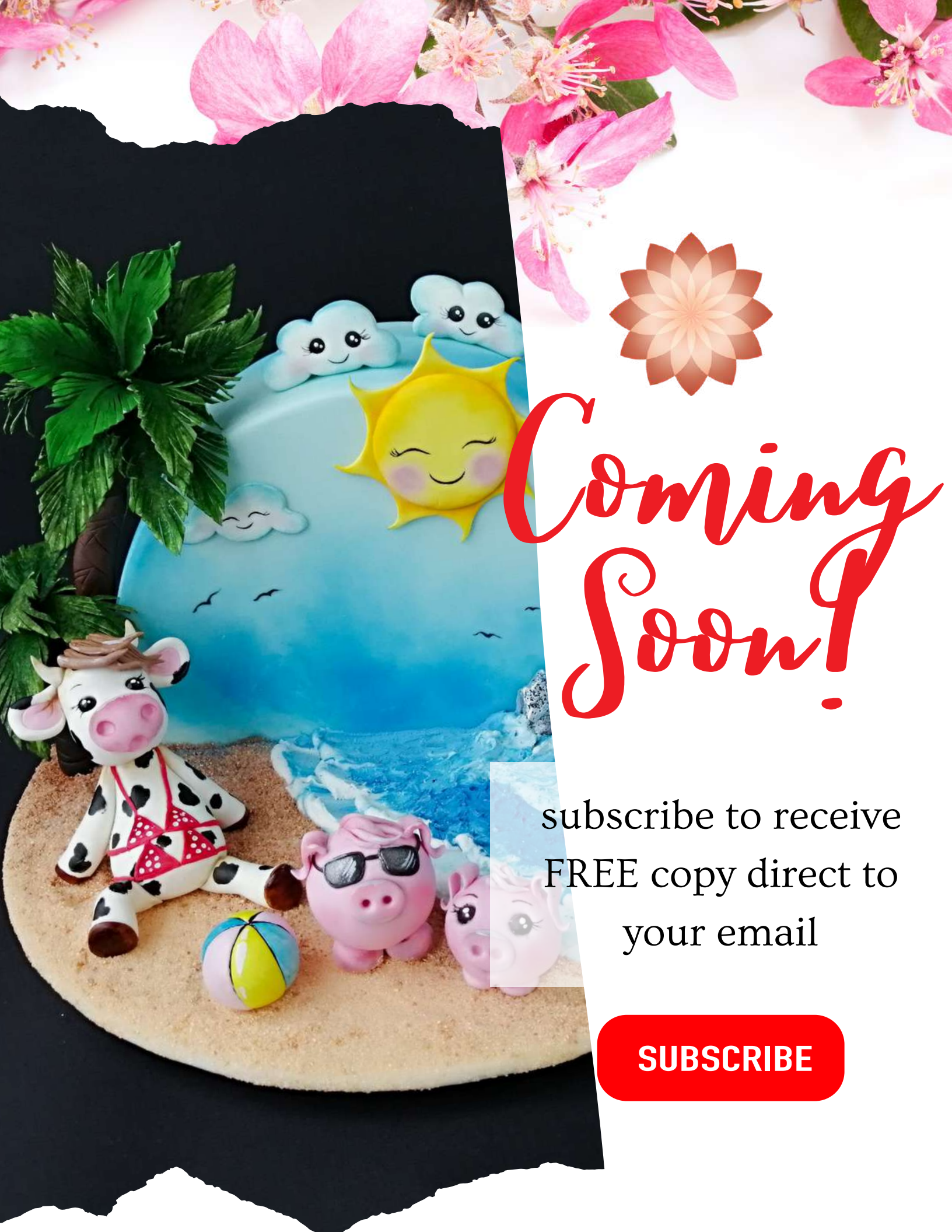
MARTA TORRES ROYAL ICING COOKIE ART



ROHIDA KHALDOUN



CATALINA ANGHEL AZUCAR ARTE



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