

FREE Digital Edition - JUNE 2022

SARACINO
We love pastry

We Love pastry

11

Exclusive Tutorials

DETAILED AND EASY TO
FOLLOW

Bake with Saracino Food Flavourings 'Le Supreme'

DELICIOUS AND
HIGHLY
CONCENTRATED

Interviews

WITH TEREZA
KOBASA AND
TANYA SHENGAROVA

WOW Cake

CHECK OUT HOW
IT WAS DONE



WIN Products Worth £50!

WIN A HAMPER OF
SARACINO GOODIES AND
MEET THE LATEST WINNER



www.saracinodolci.de



www.saracinodolci.co.uk



www.saracinodolci.com



PAOLO ZOLLA DIRECTOR

To me, summer is a journey. I love the idea of everything blooming after long winter days and a strange cold spring here in Italy that didn't want to give in to our beloved warm weather.

In April, I visited Malaga, Spain and it was quite chilly for the time of year. Once at the city airport, I cannot deny that I smiled a few times by looking at my fellow passengers arriving in the city wearing nothing more than T-shirts and flip-flops in temperature of just 8°C.

My thoughts immediately led me to the idea that travelling is more a state of mind than a mere physical movement from one place to another. These people were not only carrying light luggage, but they were unconsciously choosing to carry light thoughts with them. At least, that was my impression.



SUBSCRIBE ONLINE

www.saracinodolci.co.uk - ENGLISH
www.saracinodolci.com - ITALIAN



by Silvia Mancini

What should you take with you on a journey? My choice is highly influenced by this beautiful creation made by Silvia Mancini, an Italian cake designer who has collaborated with us during our spring shows around Europe ('Abilmente' in Vicenza and 'My Cake' in Friedrichshafen).

Mainly, I love to take with me ideas collected during the gloomy winter months and during the lockdown periods, that can now be given space to be refreshed, so to spring into new life and spark new projects.

Walking through a mountain trail, laying down on a beach or strolling through our stunning European city centres gives great creative opportunity to refresh our thoughts! Let's grasp it!

HAPPY SUMMER my dear friends!



by Goda Laivyte



by Marleen Taart



SYLWIA PRICE
EDITOR

Thank you

Well, you would not have liked to have seen how I was jumping all over the place from excitement seeing the latest results of the magazine. I am very proud to say that we have reached an average of 31 thousand downloads of the English version of 'We Love Pastry'! And this keeps on growing.

You have no idea how happy this makes me. I am incredibly grateful and constantly astonished seeing that you enjoy all the work we put into creating this free magazine for you all.

On behalf of everyone at Saracino and all the amazing artists from around the world we say a big 'THANK YOU' to all of you. This really keeps us going and inspires us to make it even better.

by Xenia Xenaki



by Sandra Ruts-Colbach



by Jess Bell Kufner



CONTACT US

SARACINO ITALY

info@saracinogelati.com

SARACINO UK

info@saracinodolci.co.uk

SARACINO USA

Saracino.usa@gmail.com

SARACINO SPAIN

espana@saracinogelati.com

SARACINO FRANCE

france@saracinogelati.com

SARACINO GERMANY

info@saracinodolci.de

SARACINO POLAND

saracino@wp.pl

SARACINO GREECE

gtrevisan@tebegreece.com

OUR AMAZING CONTRIBUTORS

Michaela Rences, Angelique Van Veenendaal, Kelly Jane, Magdalena Koszyk, Bintcy Davis, Milene Habib, Radoslava Kirilova, Carla Rodrigues, Urska Pahor, Enrique Rojas, Magdalena Zimmerman, Carol Smith, Tereza Koblasa, Margarita Tan, Tanya Shengarova

It does help that the weather outside is finally warm. We love the sun and therefore this issue is full of colourful fun, sun, and holiday themes. I am sure everyone will find something to follow and enjoy and some of the tutorials may actually make you laugh...like Michaela Rances tutorial for a little cow sunbathing in her bikini. Who said cows can't get some tan? Udderly ridiculous! It reminds me of an old joke....."What is black and white and red all over?".....yes, a cow with sunburn ☺

I hope you enjoy reading through this month's magazine with so many great tutorials from incredible artists from around the world. A big shout out to ALL of them too!

Happy reading guys!

Sylwia

CONTENTS

TUTORIALS

- 06** Farm Beach Fun by Michaela Rences aka Cakes By Mischell
- 14** Flamazing Cake by Angelique Van Veenendaal aka Cake Garden
- 22** Splashing Into Summer by Kelly Jane aka D'licious Cakes
- 32** Geometric Boho by Magdalena Koszyk aka Madziowka
- 44** Become a Pro - Sweet Tutorial by Bintcy Davis aka Chikz Patisserie



- 54** Paradise Cake by Milene Habib aka Sweet Mi - cake design by Milene Habib
- 66** Island Bear by Radoslava Kirilova aka Radiki's Cakes
- 78** Chocolate Bonbons by Carla Rodrigues aka Pepper Posh - Sugar Artist
- 88** Fairy Land by Urska Pahor aka Podivjani Muffin
- 100** Summer Wedding by Enrique Rojas aka Have Some Cake
- 108** Surf Dude by Magdalena Zimmerman aka Magdalena Zimmerman Cake Atelier



88



78



14



NEWS

13 Check out which paste is most suitable for your next project

20 Meet May's winner and WIN Saracino products

30 Read With Cake - an interview with Tereza Koblasa aka Tera Cakes

62 WOW CAKE by Margarita Tan aka ButterSweet Sugar Art

73 Links To All Saracino 'We Love Pastry' Issues 2021



108



74



30



44



84

74 Sweet Pastry Chat with Carol Smith aka Cakes by Carol

84 Cake & Coffee with Tanya Shengarova

115 You made these - and we love them - inspirations that cannot be missed

118 Sweet Blizzard Collaboration by Milene Habib

123 Where to buy Saracino - check out where to find Saracino in your country

FARM BEACH FUN



What you need:



CAKE DESIGNER
Michaela Rencos

I am originally from Slovakia and now living in Austria.

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

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

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



CAKES BY MISCELL

INGREDIENTS

- Saracino Pasta Top: White
- Saracino Pasta Model: White, brown and pink
- Saracino powder colours (white, blue, green, black, pink, bronze, gold)
- Saracino Liquid Shiny confectioners glaze
- Saracino cake gel
- Saracino royal icing
- Saracino wafer paper 0.30
- Granulated sugar

EQUIPMENT

- White florist wires
- Round cake with a diameter of about 26cm
- Cake drum
- Rolling pin
- Craft knife
- Thin paint brush
- Modelling tools
- Circle cutters
- Clear alcohol
- Cocktail stick
- Water





STEP 1 Cover the cake drum with white Pasta Top. Mix white Pasta Top with a little blue gel colour. Cut the cake as shown. Cover with the blue Pasta Top.



STEP 2 For the rock effect break rough pieces of brown Pasta Model. We want them to be rough so the paste does not need to be well kneaded.



STEP 3 Glue the individual brown pieces to the side of the cake to build the cliff.



STEP 4 Add more texture using a sharp tool to give the rocks a more natural effect.



STEP 5 Paint the rocks with white powder colour mixed with clear alcohol.



STEP 6 Prepare the royal icing according to the instructions on the packaging. Add a little blue powder colour. Keep some white royal.



STEP 7 Using a spatula start roughly applying sea waves to the base.



STEP 8 Use the white royal icing on the edge of the blue surface, and create a wave effect using a spatula.



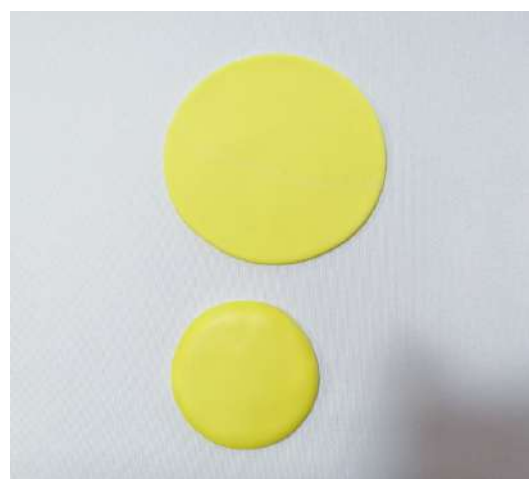
STEP 9 Add white royal to the edges of the rocks and gradually on the rest of the area to give the wavy sea look.



STEP 10 Colour the granulated sugar with bronze and gold powder colours. This will create a sand effect.



STEP 11 Pour the darker bronze sand along the edges of the sea to give a darker 'wet' look. Gradually add the gold sand combining slightly where they meet.



STEP 12 For the sun cut a circle with a diameter of approx. 9cm and another with a diameter of approx. 5-6 cm from the yellow Pasta Model.



STEP 13 Fix the smaller circle to the larger circle using cake gel. Using a small circle cutter, cut the rays of the sun.



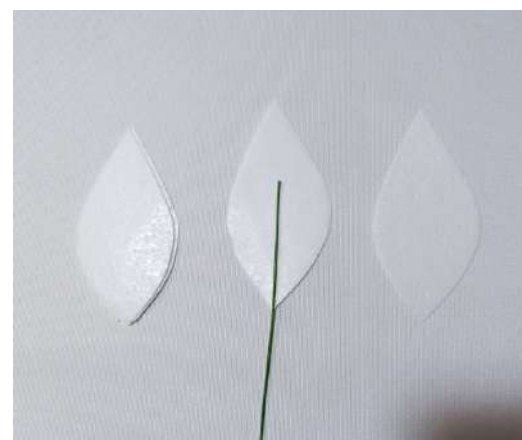
STEP 14 Mix black powder colour with Liquid Shiny confectioners glaze and use a fine brush to paint the sun's eyes and mouth.



STEP 15 Dust the edges of the sun with yellow powder colour. Paint the cheeks using pink powder colour.



STEP 16 Fix the sun to the top of the cake using cake gel.



STEP 17 For the palm trees cut out leaves about 8 - 10cm long from the wafer paper. Add a green florist wire to each leaf and using a little water add a second leaf over the wire and press the two leaves together.



STEP 18 When dry paint the leaf with green powder colour mixed with clear alcohol. Allow to dry. Cut the leaf on both edges to create a leafy palm effect.



STEP 19 Roll a palm tree trunk using brown Pasta Model. Add lines on it with modelling tools.



STEP 20 Insert individual green palm leaves into the upper part of the palm trunk to create the palm tree. Allow to dry.



STEP 21 Make two palm trees and fix them on the base.



STEP 22 Using white Pasta Model shape the clouds (I used a cloud cutter). Using a ball tool make eye sockets. Roll two small balls black Pasta Model and add into the sockets.



STEP 23 Mix black powder colour with Liquid Shiny confectioners glaze and paint the eyelashes. Mix white powder colour with Liquid Shiny and paint the white dots on the eyes.



STEP 24 Paint the mouth with the black paint. Dust the edges of the clouds with blue powder colour. Dust the cheeks with pink powder colour.



STEP 25 I made three clouds for this cake.



STEP 26 Fix the clouds to the cake using cake gel.



STEP 27 For the pig use pink Pasta Model to roll one big ball, four small balls, two triangles and one small oval for the nose. Add two holes in the oval nose.



STEP 28 Fix the individual parts together using cake gel as shown.



STEP 29 Model the sunglasses using black Pasta Model.



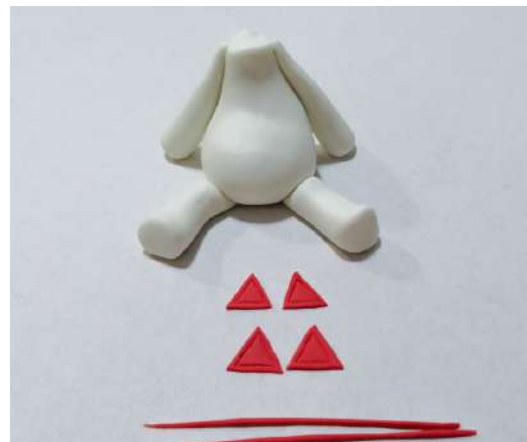
STEP 30 Frame the sunglasses with a thin black strip. Add the hair. Dust the sunglasses with silver powder colour and paint white lines with white powder colour mixed with clear alcohol. You can make another pig in a similar way if required.



STEP 31 Paint the little birds with the black paint. Dust the background with blue powder colour.



STEP 32 Model the cow's body, arms and legs from white Pasta Model as shown.



STEP 33 Fix the parts together using cake gel. Cut out a bikini using red Pasta Model.



STEP 34 Fix the bikini to the cow's body. Paint black spots on the cow with the black paint.



STEP 35 Paint white dots on the bikini. Insert a cocktail stick into the neck to support the head.



STEP 36 Roll an oval shape for the head using white Pasta Model. Use a ball tool to add eye sockets. For the nose shape an oval from pink Pasta Model. Roll two small balls of black Pasta Model for the eyes.



STEP 37 Fix the individual parts together using cake gel. Add two holes in the pink for nostrils and one hole for a mouth.



STEP 38 Use the black paint to paint the eyelashes and eyebrows. Add white dots to the eyes. Use pink powder colour to dust the nose.



STEP 39 Fix the head on top to the body. Paint the edges of the hands and feet with brown paint.



STEP 40 For the ears model small ovals of white and pink Pasta Model. Fix the white and pink ovals together and pinch a little at the end.



STEP 41 Fix the ears to the cow's head.



STEP 42 Model the horns using white Pasta Model. Roll the cow's hair using brown Pasta Model.



STEP 43 Fix the horns and the hair on the cow's head.



STEP 44 Model the beach ball using white Pasta Model. Mark lines with a modelling tool. Paint using yellow, pink and blue powder colours mixed with Liquid Shiny glaze. Highlight the lines on the ball with the black paint.



STEP 45 Add the models to the cake and your beach scene is ready!

Saracino Paste Range

Check out which paste is most suitable for your next project!

PASTA MODEL

Perfect paste for small to medium modelling projects



PASTA TOP

Perfect for cake covering in a wide range of temperatures and humidity



PASTA BOUQUET

Perfect for flower and foliage making



PASTA SCULTURA

Paste for sculpting similar to traditional clay making



MODELLING CHOCOLATE - WHITE

Perfect for chocolate decorations and modelling



MODELLING CHOCOLATE - DARK

Perfect for chocolate decorations and modelling



FLAMAZING CAKE



What you need:

INGREDIENTS

- Saracino Pasta Top
- Saracino Pasta Model: White and black
- Saracino white modelling chocolate
- Saracino gel colours: Pink, light green, green, orange, yellow
- Powder colours: Light green, green, pink
- Saracino cake gel
- Two tier cake or dummies
- Cornflour

EQUIPMENT

- Ball tool
- Tools / brushes / knife
- Paper, pencil or mould
- Foam balls
- Foam mat
- Rose cutter
- Rolling pin
- Silicone brushes
- Wooden skewers
- Cake drum (I used hexagonal)
- Ribbon



CAKE DESIGNER

Angelique Van Veenendaal

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

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

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

In September 2018 started her own cake decorating business.



CAKE GARDEN



Pasta Top is designed for cake covering. This product won't let you down. It's extremely stretchy and no elephant skin. It's gluten free and vegan friendly and it tastes delicious!

It comes in 14 colours!



STEP 1 Colour Pasta Top with a soft pink tone to allow the flamingo's to stand out. Prepare your cakes or dummies. I used 15cm and 20cm diameter.



STEP 2 Cover your cake drum with a layer of pink Pasta Top and use a silicone brush to create the texture. Twist the brush just a little every time when creating the texture.



STEP 3 Cover the 15cm diameter cake. Use the silicone brushes to create texture. Twist the brush just a little every time. I find it works better if you use two brushes at the same time.



STEP 4 Repeat for the 20cm cake. Stack your cake (use dowels and a board if using real cake). I placed the 15cm cake a little off centre to give more space on the front to place the flamingo's. Chill the cake when making the other decorations.



STEP 5 For the leaves colour Pasta Model with green and light green gel colour.



STEP 6 Use the dark green paste to create some tropical leaves. For this look of cake I found using a mould was very effective.



STEP 7 If you don't have a leaf mould, copy or draw a leaf onto paper and use this as a template. Add leaf veins with a modelling tool. Make as many leaves as you want. I placed a few leaves to dry on some foam balls to give curves and others I left to dry flat.



STEP 8 Create different kinds and colours of leaves with the Pasta Model. For the long thin leaves I use a wooden skewer or 20 gauge flower wire (you cannot insert a flower wire directly into a real cake so keep that in mind). Allow the leaves dry for a little while.



STEP 9 Using green Pasta Model we are going to make a palm leaf. Make a triangle template as shown. Cut out two paste triangles.



STEP 10 Fold each triangle like a Spanish fan. Use cornflour on both sides of the paste so that it doesn't stick together. Repeat for both triangles.



STEP 11 Unfold the triangles which will now have ridges. Place the centre together on a mat.



STEP 12 Glue the triangles together along the centre and fold it out nicely. I made two large leaves and one smaller leaf. Let the palm leaves to dry for a while. You can glue a wooden skewer between the two triangles if you want to insert the palm leaves into your cake.



STEP 13 Use pink gel colour and a little bit of orange to colour Pasta Model to a flamingo colour.



STEP 14 Think and plan how you want to position your flamingo's on your cake. Draw two flamingo's onto paper to the actual size you want to create them and use these as your template. You can copy or print a picture or drawing if you like.



STEP 15 Roll a cone shape out of the paste to create the body. Flatten your cone a little and push the tail up a little. To create the head and neck, start with a ball of paste and roll a neck out of the ball. Flatten the end of the neck with your fingers. Bend the neck and head to the curve you want. Glue the body to the neck and leave to dry.



STEP 16 Create your second flamingo the same way. Roll two small cones for the beaks.



STEP 17 Use some cake gel to glue the beaks to the flamingo heads. Use a fine tool to create the upper and lower side of the beak.



STEP 18 Use your thin tool to create an eyelid and use a ball tool to create an eye socket.



STEP 19 For the legs roll long thin strands of paste. Add a little glue to a skewer and insert through the legs. Smooth and shape a knee. Add the eyes.



STEP 20 Position one flamingo on your cake just a little from the middle. Use some cake gel to glue the body to the side of the cake.



STEP 21 Fix the second flamingo on the cake.



STEP 22 Roll a small pink ball of paste. Make a cone shape out of the ball and flatten it to create a wing shape. Use a modelling tool to create some feathers. Repeat for the second flamingo (mirror image). Fix the wings to each flamingo.



STEP 23 For the flowers colour white modelling chocolate with yellow gel colour. Prepare a flower cutter and a ball tool.



STEP 24 Roll the chocolate and use the flower cutter to create some flowers. Cut off each petal. Use a ball tool to flatten one side of each leaf. Make sure you flatten the same side of each leaf.



STEP 25 Use a wooden stick to curl one side of each leaf and glue the five leaves on top of each other to create the flower. Create as many flowers as you want to use on your cake. Leave them to dry.



STEP 26 Use pink powder colour dust the flamingo's wings, knees, head and eyes.



STEP 27 Dust the edges of the two cakes.



STEP 28 Dust the centre of the flowers.



STEP 29 Use green powder colour to dust the leaves.



STEP 30 Use green and light green powder colour to dust the palm leaves. Dust the deeper parts to create a better effect.



STEP 31 Position and fix the leaves on your cake the way you want to. I like it if the cake has a lighter empty part and a more filled section.

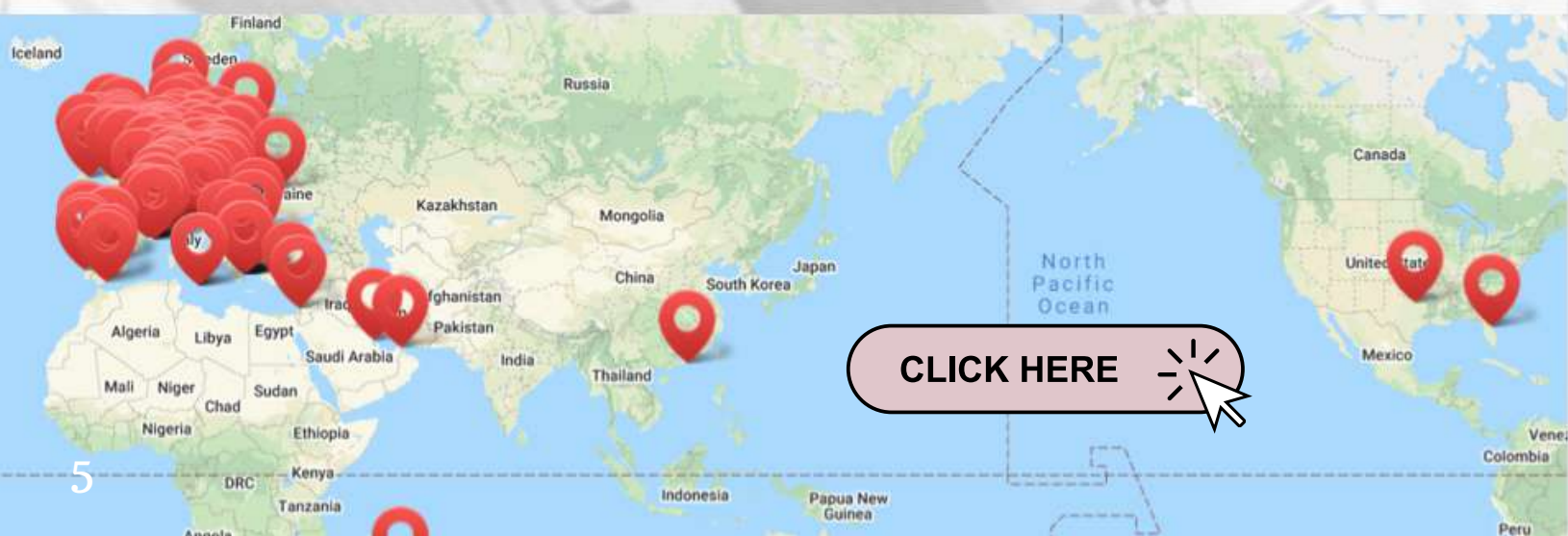


STEP 32 Roll pink paste balls and add texture to create small fluffy balls.



STEP 33 Fix your flowers and fluffy balls on the cake. Make sure you space your decorations in a right way. Fix a pink ribbon to your cake drum. Your flamingo cake is ready for summer!

Find out where you can purchase Saracino products



ANNOUNCING OUR MONTHLY COMPETITION

WINNER



CONGRATULATIONS!

Rodika Bunea





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 July issue.

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

£50?

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

FUN
FLAMINGO
SUNSHINE
CHOCOLATES
HIPPO
TURTLE
ORANGES
PARROT
PIGLET
JUNE
PELICAN
HOLIDAY
SAND
BEACH
SUMMER
SURFING
WATER

SPLASHING INTO SUMMER

For the cake, I have covered a dummy in Pasta Top coloured blue. I then added strips of Saracino Pasta Model in alternating colours (white, light blue, dark blue) rolling the edge of each strip with my rolling pin to ensure thin edges. Once in place, I teased the edges of each strip with my fingers to create waves. I added crushed digestive biscuits for sand and some shells made with a mould and white Pasta Model.

Kelly



What you need:

INGREDIENTS

- Saracino Pasta Model: White, black, orange, yellow, light blue, blue, tiffany
- Saracino powder colours: Black, pink, sky blue, white
- Clear alcohol
- Cake gel
- Saracino Liquid Shiny confectioners glaze

EQUIPMENT

- White cake drum
- Selection of brushes
- Ribbon cutter
- Craft knife
- Ball tool
- Dresden tool
- Cone tool
- Wooden food safe skewer
- 4cm polystyrene ball

CAKE DESIGNER

Kelly Jane

Kelly-Jane is an international award-winning cake artist from the UK. Her awards include numerous awards at Cake International, Regional Winner for The Cake Professionals' Sculpted Cake of the Year 2020, Regional Finalist in The Wedding Industry Awards 2021 and 2022 and second place winner in Cakeology's Structured Cake competition.

Kelly-Jane has demonstrated at Cake International Birmingham and also contributes regularly to various magazines. She enjoys sharing her skills through tutorials and teaching and has also judged for the Sri Lanka Cake Awards 2022.

She is the creative force behind D'licious Cakes specialising in painted and sculpted cakes and is also the creator and editor of the international sugar art magazine D'licious Magazine.



D'LICIOUS CAKES



Use Liquid Shiny confectioners glaze on the rubber ring and armbands to give a plastic effect and add some glaze to the eyes to make them shine. If you like you can add some droplets of piping gel to make the hippo look wet as if he has just come out of the water.



STEP 1 Making the hippo's torso:
Mix Pasta Model white and black together
to make 230g grey modelling paste.

STEP 2 Take half of the grey paste and
roll into a ball.

STEP 3 Push the polystyrene ball into the
grey ball. With your hands work the grey
around the ball. Do this until the ball is
totally covered with the grey.



STEP 4 Work the paste with your hands
to form a teardrop shape. This will be the
hippo's torso and the poly ball will
remove some of the weight that using all
paste would have created.

STEP 5 Use your thumb or the side of
your palm to flatten the top half of the
teardrop slightly.

STEP 6 This should give you a pot belly
shape when turning to the side.



STEP 7 Add a small ball of paste to the
top where you flattened to create the
chest area.

STEP 8 Smooth it into place creating a
square area on the chest. Smooth the
joints. Be careful not to flatten the pot
belly you created earlier.

STEP 9 For the head: Take 50g of the
grey paste and roll into a ball. Gently roll
one end of the ball and use your fingers
to pinch out the shape of the hippo's
nose.



STEP 10 So it looks like a teardrop shape with a wider end as shown.



STEP 11 Flatten off the end of the nose and use your fingers to push in the side of the head to create the face shape.



STEP 12 Use your fingers to narrow the top of the head so it is not too wide. Use a Dresden tool to create the indent on either side of the face.



STEP 13 Pinch around the flattened nose area to make it a more precise edge.



STEP 14 Use your finger to then create a dent in the underside of the nose. Do the same on the top of the nose but be more gentle here so the dent is more subtle.



STEP 15 Use the cone tool to create nostrils by pushing in and then upwards.



STEP 16 Use a Dresden tool to create more definition around the raised nostrils.



STEP 17 Use a ball tool to create eye sockets.



STEP 18 Take 10g of grey paste and roll into a sausage, tapering each end.



STEP 19 Wrap this under the hippo's head to form the chin. Use a Dresden tool to follow the line of the newly added sausage piece to create the mouth opening. Push the Dresden tool in to create the end of the smile / cheeks on both sides.



STEP 20 Add the head to the torso. Use a piece of wooden dowel to secure if you wish. Smooth the joints at the back of the head where it joins the torso to blend.



STEP 21 Use the cone tool to make small holes where the ears will be. This will help you attach the ears more easily.



STEP 22 Add white for the eyeballs. Use a little water to fix if required.



STEP 23 For the ears roll two small teardrop shapes using a little grey paste. Use the cone tool and roll the teardrops flat.



STEP 24 Curl these flattened teardrops and insert them into the ear holes.



STEP 25 Use the tip of the cone tool to make small dents in the underside of the nose where the teeth will go. Add some teeth by using a small amount of white paste. Square the teeth off with your fingers.



STEP 26 For the legs roll two cone shapes using the grey paste and flatten the bottoms to create the foot shape.



STEP 27 Using a piece of dowel in each, attach the legs to the body. Do not worry about the joints too much as these will be covered by the swimming shorts.



STEP 28 Roll small balls of grey paste and add four to each foot to create toes.



STEP 29 Dressing the hippo. Roll some light blue Pasta Model into a strip that will fit all the way around the tummy of the hippo.



STEP 30 Trim the strip so that both edges are straight and wrap around the hippo's lower belly and top of his legs with the joint at the back.



STEP 31 Use a Dresden tool to push the strip under the belly and around the legs to create the leg area of the shorts. Add some crease lines with the same tool. Then add a thin strip all the way around the top of the shorts to create the waistband.



STEP 32 Use the cone tool to create two small holes on the front of the waistband. This is where the pull string for the shorts will be. Add two very thin strands of white paste for the string.



STEP 33 For the rubber ring: Take 30g of yellow Pasta Model and roll a long sausage so that it fits all the way around the hippo's tummy. Gently pinch a line along the centre of the entire sausage. Be careful not to flatten your shape.



STEP 34 Wrap the sausage around the hippo to create the rubber ring with the joint at the back. Ensure the pinched line is in the centre all the way around. This is the seam.



STEP 35 Use your fingers to push the sides of the rubber ring in towards the body to make room for the arms that will be added shortly.



STEP 36 Use your Dresden tool to make some crease marks to give the impression that the rubber ring has been blown up and is stretched.



STEP 37 Add a small yellow ball on to the front of the rubber ring for the duck's head. Add two tiny balls of black for the eyes and a small piece of orange for the beak.



STEP 38 For the arms. Roll a sausage of grey paste tapering at one end for the top of the arm. Fix to the hippo. Use a little water if needed. Repeat for the other arm.



STEP 39 Roll small balls of grey for the fingers and attach four to each arm to create fingers.



STEP 40 For the armbands. Roll a strip of white Pasta Model and a strip of orange and place them on top of each other. Roll together. Be careful not to flatten them too much.



STEP 41 Cut the strip into two lengths that will fit around the hippo's arms.



STEP 42 Attach an armband to each arm. Use the Dresden tool to create crease marks.



STEP 43 Make two small holes on each armband using the cone tool and add tiny pieces of blue Pasta Model to create the inflator valves.



STEP 44 Add black paste circles to the eyes. To dust and shade the hippo use black powder colour to the darker parts such as inside the nostrils, under the armpits etc. Use pink lightly across the face and body. Darken the creases of the shorts with blue.



STEP 45 Mix white powder with clear alcohol to form a paint. Using a fine brush add two dots to each eye to bring them alive. Remember to place the dots in the same position on each eye. You can also add some highlights to the armbands and rubber ring using the white paint.

PASTA MODEL



Did you know
PASTA MODEL
is
GLUTEN FREE

E171 FREE

And it's
available in
15 COLOURS!

I was created
using
Pasta Model



by Silvia Mancini



Read With Cake



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

TEREZA KOBLASA

INTERVIEW BY SARACINO

TELL US A BIT MORE ABOUT YOURSELF AND YOUR CAKE JOURNEY.

I'm from the Czech Republic where I graduated from art school. Specifically painting. But I have been involved in painting and ceramics since my childhood. I now live in France, where my journey into the world of confectionery began.

Like many of us, I became interested in cakes with the arrival of a family event. After baking my first cake with sugar decoration, many ideas came to my mind, and it suddenly became a passion and an integral part of my life.

HOW WOULD YOU DESCRIBE YOUR CAKE STYLE IN 5 WORDS?

Made with love and Saracino!

TELL US ABOUT YOUR CAKES AND DESIGN INSPIRATIONS

I don't 'plan' my cake designs. I know the theme in advance, and I have an idea about the overall decoration. But the final design of my cakes is created in the process, so the end result is a surprise to me as well.

I am inspired by artists on the Internet, but we can find inspiration all around us. All you have to do is walk through the garden, the forest, watch a fairy tale with my children or just read a book.



WHAT IS YOUR MOST RECOGNIZED CAKE?

Some of my cakes have appeared in foreign magazines, but I consider the cake on the theme of 'Chip n' Dale Rescue Rangers' to be my most recognized cake.

I always have and appreciate the trust of my customers, and that happened in this case, I could let my imagination run wild. The success of the cake was mainly due to its original processing, but also evoking my own child memories of this series, which was also one of my favourites.

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

I have tried several modelling pastes and Saracino Pasta Model is absolutely top for me. I also like working with Saracino Pasta Bouquet. I also really liked the delicious Saracino Supreme flavouring products, which I add to creams, and everyone loves them.

HAVE YOU HAD ANY BIG DISASTERS?

It doesn't always work out. Once the fridge betrayed me, once there was a small accident while transporting the cake, but fortunately nothing serious and I always managed to fix it and everything turned out well.



WHAT HAS BEEN YOUR MOST DIFFICULT CREATION TO DATE?

I consider my wedding cake on the theme of 'Alice in Wonderland' to be my most difficult creation.

I was pregnant when I accepted this cake order. I knew that I would have a 3-month-old baby and it would be my biggest cake I had ever made.

Due to the theme, it was quite demanding with the decoration. I kind of thought I was crazy, but I couldn't resist this topic as it had attracted me for a long time, and it was another challenge for me.

But despite all this, I really enjoyed it and I am grateful for this experience.



FOLLOW



Tera Cakes

WHAT IS YOUR BEST ADVICE FOR ALL OTHER CAKE MAKERS?

I am convinced that you have to enjoy the job, it is half of your success. And those little initial setbacks just move you on. It's just like with all other activities, you need to train and train and not give up. Get inspired, but don't copy. Try to find your own style that is dormant and ready to be woken from all of us.

WHO MAKES YOUR BIRTHDAY CAKE?

Until now, I baked the cake myself, but soon I will have a birthday and my little daughters, who are already looking forward, will help me with the cake.

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

I like spending time with my family, painting and gardening.



GEOMETRIC BOHO



You will need:

INGREDIENTS

- Pasta Model: White, brown, light skin tone (rose beige), yellow, pink and black
- Pasta Top: White
- Gel food colour: Light skin tone, pink, green, black and orange
- Cake gel
- CMC powder
- Powder colour: Gold
- Clear alcohol

EQUIPMENT

- Dummy or real cake
- Dresden tool
- Small ball tool
- Rolling pin
- Brushes
- Cake smoother
- Cake drum
- Scalpel
- Cutting board
- Toothpicks
- Optional thin black edible marker
- Circle cutters (large and small)
- Dried leaves and flowers (in a natural colour)
- Printed templates as below



CAKE DESIGNER *Magdalena Koszyk*

I am trained and qualified as an Architect by profession.

After leaving architecture I focused on my creative skills, working with advertising agencies, illustrating books, folders and advertising campaigns. At this time I baked occasionally and only for the home.

My adventure with cakes began 8 years ago when I started looking for my own wedding cake.

This is what led to our family run Blue Almonds confectionery factory being founded in 2017. I am the main designer and decorator. Our efforts were recognized in 2019, when we received first prize in the "Eagles of Confectionery" competition.

For 5 years I have been preparing confectionery decorations. I also teach modelling figurines and decoration of cakes. I have to say sharing my knowledge and skills gives me great pleasure. I particularly enjoy modelling decorations for children's cakes.



@madziowka





STEP 1 Using light skin gel colour and a little pink, colour the white Pasta Top. Remember to add the colours slowly so that the colour does not become too dark. Roll out the paste and cover your cake. My cake is 15cm in diameter and 18cm high.



STEP 2 Add a little CMC powder to light skin tone Pasta Model. Add a little brown colouring if you want your skin tone a darker shade. Roll to 2-3mm thick. Prepare a smaller amount of darker paste in the same way.



STEP 3 Wait a moment for the paste to start to harden and use a scalpel to cut out the figure using the pattern. Take care to carefully cut out the delicate hand. Using a Dresden tool lightly mark the lower jaw and upper arm onto the paste.



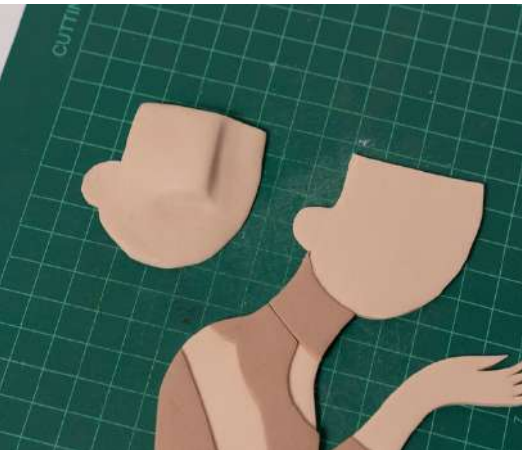
STEP 4 Remove the cut out pieces.



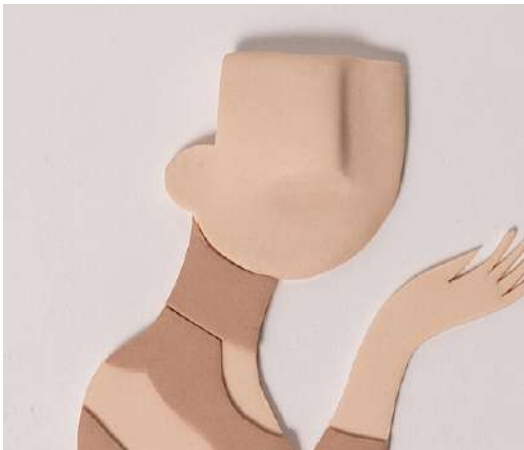
STEP 5 Using the darker paste, cut out the four pieces as shown - these will be shadow on our character.



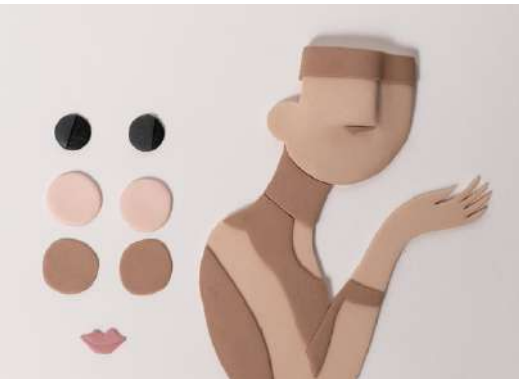
STEP 6 From a piece of the lighter paste prepare a face and use a Dresden tool to shape a geometric nose.



STEP 7 Cut the face to the shape of the previously prepared silhouette.



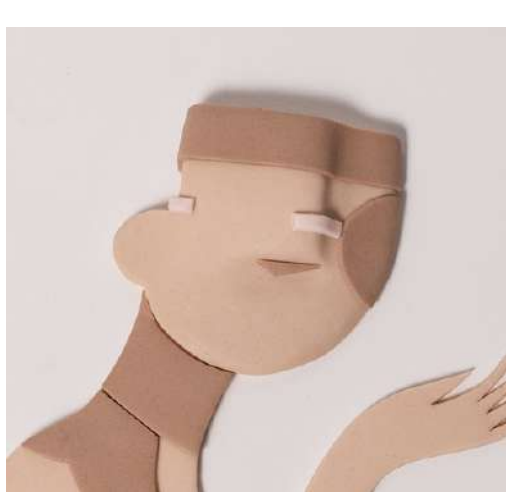
STEP 8 Fix the face in the right place.



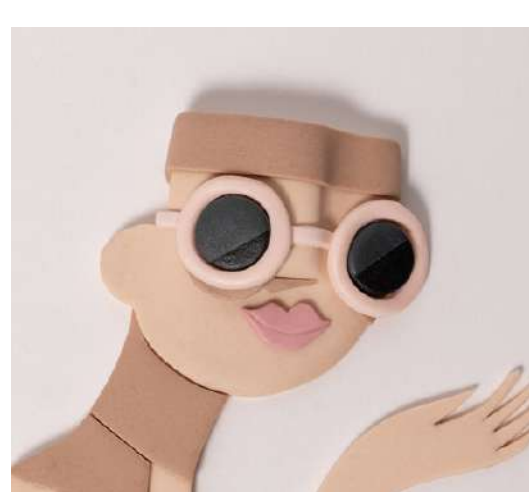
STEP 9 On the forehead, add a strip of darker paste for shadow. Also add a small triangle under the nose. Prepare lips (cut out their shape and add a line with a Dresden tool), prepare two circles of darker skin colour, two circles of light pink icing, two black and grey lenses.



STEP 10 Cut a hole from the pink circle for the black and grey lenses. Put them inside. Fix a dark skin coloured circle underneath. Prepare a small strip of pink paste.



STEP 11 Fix small pieces of the pink strip on the ear and on the nose. Add a shadow where the left eye is.



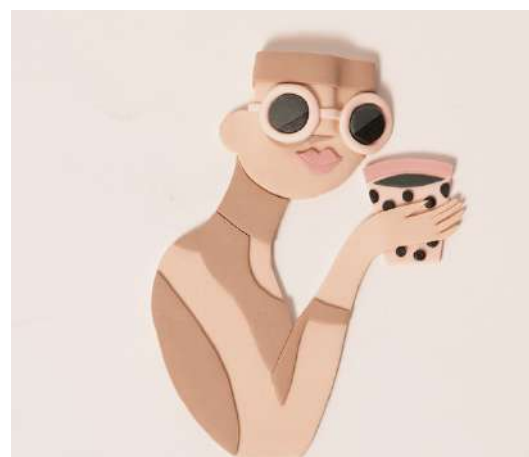
STEP 12 Add the mouth and glasses.



STEP 13 For the drinking cup roll the lighter pink and cut out the shape of a cup. Use black to roll small balls and cut the long shape as shown. Using a slightly darker pink colour (add a little light skin or brown colour to the lighter pink). Cut out the rim of the cup.



STEP 14 Trim and glue the rim of the cup, fix the black shape. Add the black dots.



STEP 15 Place the cup into the character's hand, add more dots if needed.



STEP 16 Roll the black Pasta Model mixed with a little CMC. Allow to dry slightly and cut the shape of our character's hair.



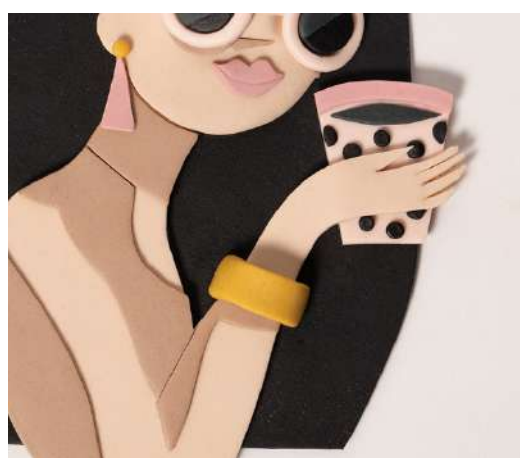
STEP 17 Put the figure on the hair, if you are satisfied with the effect fix it in place.



STEP 18 Mix the yellow Pasta Model with a little orange colour - we want a beautiful, sunny colour. When you have the desired colour, roll a small ball and a thicker rectangle. Using the darker pink colour, roll flat and cut out a triangle.



STEP 19 Bend the rectangle as shown for the bracelet shape.



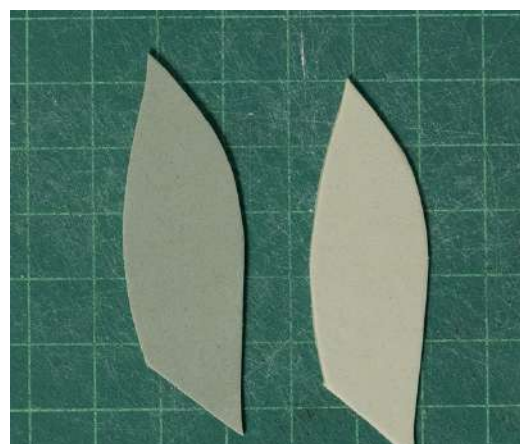
STEP 20 Try the bracelet to check it fits well on the wrist (don't fix it yet). Fix the triangle and ball for the earring.



STEP 21 Prepare three shades of green Pasta Model. I like to prepare the darkest colour and then add white paste to get lighter shades from the same colour range. For a brown shade mix green with a bit of brown. Roll all three colours thinly.



STEP 22 Using a scalpel, cut a leaf shape out of the lighter paste by hand. Place onto the darker paste.



STEP 23 Cut a second leaf shape from the darker colour.



STEP 24 Once you have two leaf shapes that match, cut off a length of the darker leaf. Fix the darker piece onto the lighter one.



STEP 25 Cut the leaves using the templates.



STEP 26 Glue the elements together according to the pattern.



STEP 27 Fix a single leaf over the character's shoulder. Now you can fix the bracelet. Fix the triple leaf to the character's arm.



STEP 28 Cut two identical leaves - one lighter and one darker.



STEP 29 Cut off strips from the darker leaf.



STEP 30 Fix the darker leaf onto the lighter leaf.



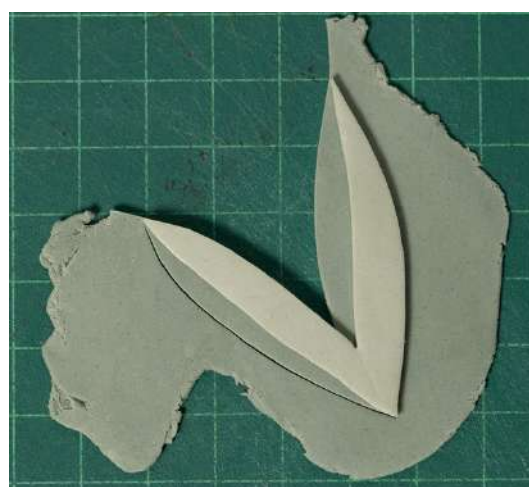
STEP 31 Fix in place slightly covering the character's elbow.



STEP 32 Another way to make the leaves is to cut out the shape from the light paste.



STEP 33 Fix the light shape over the darker paste.



STEP 34 Cut out the missing parts of the leaves.



STEP 35 Remove the excess paste.



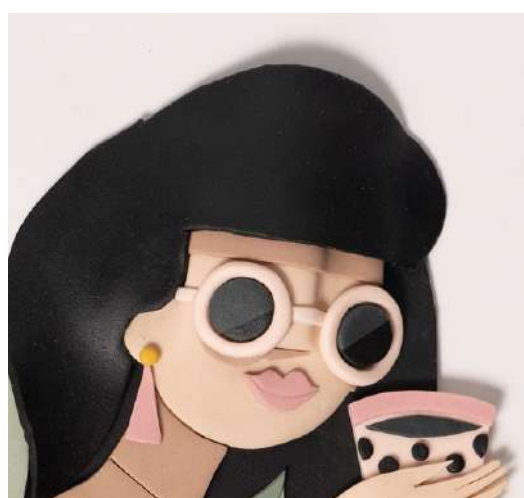
STEP 36 Fix the leaf at the character's shoulder.



STEP 37 Using black paste add two shapes to give the head a 3D appearance. Make sure that these pieces are the same height as the character's face. They do not have to be perfect as we will cover them.



STEP 38 Cut out the shape of the fringe along with the space for the ear and the hair falling back.



STEP 38 Fix to the head.



STEP 39 Trim and blend to the hair behind as needed.



STEP 40 Use white Pasta Model to shape the parrot's body. Cut out the shape of the feathers at the top of the head with a scalpel.



STEP 41 Fix the parrot onto the character's shoulder. Using black Pasta Model prepare the shape of the beak and the eye. Use a ball tool to mark the eye. Use the Dresden tool to add lines to the parrot's tail.



STEP 42 Fix the eye and beak in the right place. Using light pink Pasta Model, shape a wing using the pattern. Add lines with the Dresden tool.



STEP 43 Cut a small circle and fix to the parrot's cheek. Fix the wing.



STEP 44 Use white Pasta Model to shape the second parrot leaving a flat area to the top of the head.



STEP 45 Use a scalpel to cut the feathers on the top of the head. Shape the parrot's chest feathers with a Dresden tool. Use a ball tool to mark the eye. Use the Dresden tool to mark the tail feathers.



STEP 46 Prepare the wing, the black ball for the eye, the beak and the circle for the cheek. Fix the eye, beak, cheek and wing. Set aside for later.



STEP 47 Now for the decor panels. Use a template and a scalpel to cut out this rounded shape using rolled white Pasta Model.



STEP 48 Additionally, prepare a wider and narrower rectangular strip for the height of your cake. Cut two circles.



STEP 49 Place one strip on top of the other and glue them together.



STEP 50 Cover the cake drum with white Pasta Top. Cut a piece from the top corner of the long strip. Fix to the cake. Trim at top and bottom if necessary.



STEP 51 Now for the next decor panels. Colour your Pasta Model and cut out using the templates. Once the shape has been cut out, gently and carefully insert a toothpick into each piece. I find that if you hold the piece down to the mat with a smoother you can insert the toothpick without leaving finger marks in your paste.



STEP 52 Cut a circle from the light pink and cut in half. From the darker icing, cut a circle and place it on the semicircle. Use a toothpick to connect it to the white panel. Leave all decorations to harden.



STEP 53 If you have a black edible marker, draw the dots onto the white panel. If you don't have one, you can use a small brush and black gel colour. Make sure the paste has set well otherwise you may cause holes when pressing.



STEP 54 Wait for the dots to dry. Fix the dotted panel to the cake in the cut out from the rectangular panel.



STEP 55 Fix the figure.



STEP 56 Prepare a semicircle of dark pink Pasta Model. On top of it, glue a semicircle of white Pasta Model.



STEP 57 Fix the semi circle piece to the board vertically to the right side of the character.



STEP 58 Add more leaves. Fix the second parrot.



STEP 59 Cut a circle from the dark pink Pasta Model. Cut two white circles each slightly smaller than the previous one.



STEP 60 Glue the circles together.



STEP 61 Paint the white bar behind the figure with gold powder mixed with a little clear alcohol. Fix the circles. Paint the centre circle gold.



STEP 62 Insert the first decorative panel to the top of the cake.



STEP 63 Insert the smaller darker panel in front of the lighter larger panel.



STEP 64 Using your dried flowers prepare the palm leaf. Trim the stem if needed. If you are working with an edible cake use a flower pick to insert into the cake.



STEP 65 Add the palm leaf on the left side of the top.



STEP 66 Repeat with the other dried flowers. If you are working with edible cake remember to use a flower pick in the cake.



STEP 67 Add the dried flowers in front of the palm leaf. In front of the flowers, fix a semicircle of dark pink Pasta Model. Finish the side of the cake drum with ribbon or tape. Add semi circles to the front of the ribbon. Your piece is complete!

"Pasta Model is my favorite material for modelling. It makes the work pleasant, the figures hold the shape perfectly. Regardless of whether you prefer to use the manufacturer's ready-made colours or you prefer to colour it yourself, it perfectly adopts the colour while maintaining its properties."

Magdalena Koszyk



SUBSCRIBE TODAY! ALL ISSUES FOR FREE





SUBSCRIBERS BENEFITS



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



EVERY ISSUE
delivered direct to your
email



NEVER miss an issue



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

SUBSCRIBE NOW - IT'S FOR FREE!



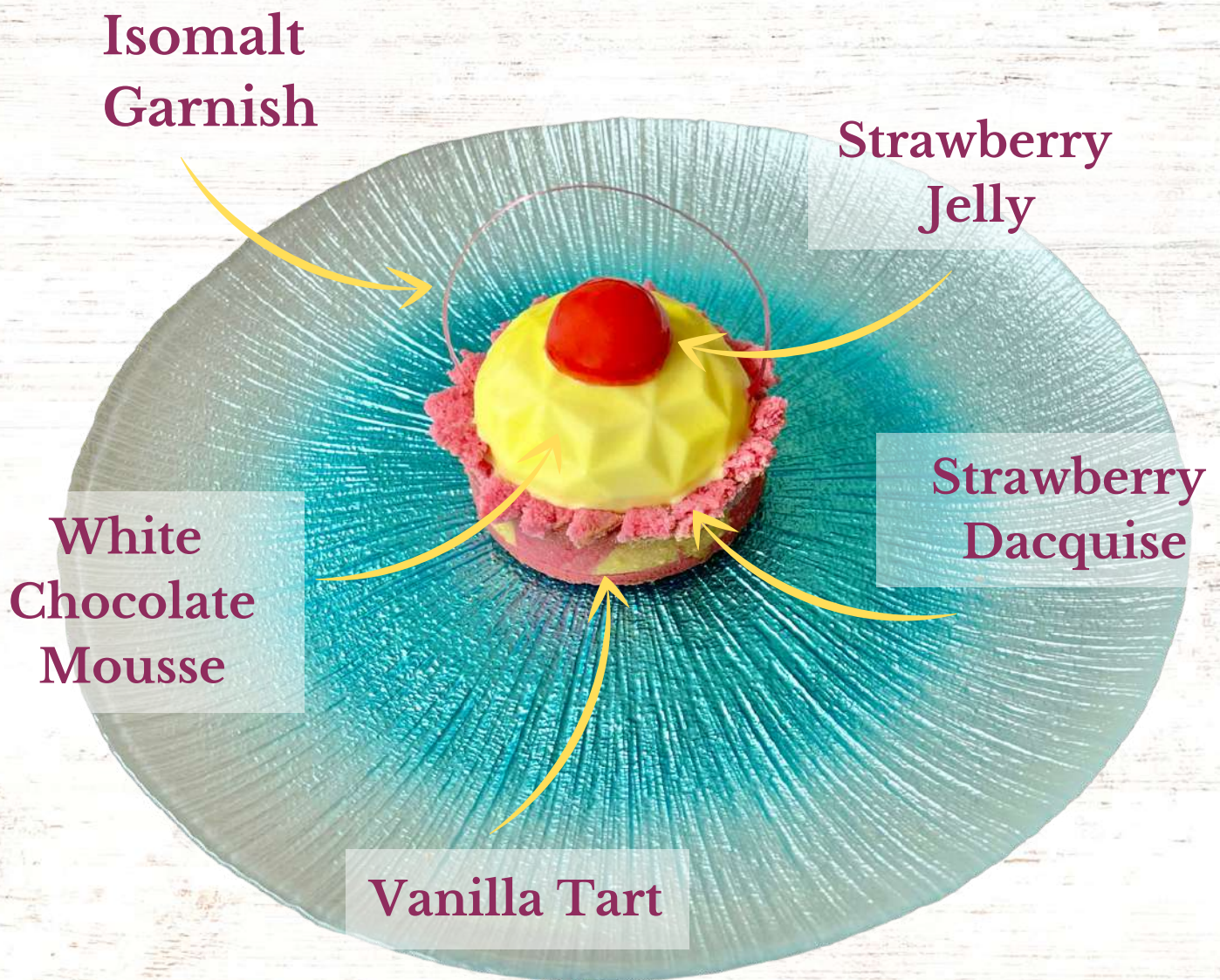
English version - www.saracinodolci.co.uk/saracino-magazines



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

BECOME A PRO

with Chikz Patisserie



CHIKZ PATISSERIE

What you need:



CAKE DESIGNER

Bintey Davis

I'm Bintey 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.

INGREDIENTS

- Saracino Supreme food flavouring: Strawberry and Vanilla
- Saracino Almond Flour
- Saracino Mirror Glaze: Transparent
- Saracino Sarmousse
- Saracino chocolate drops: White
- Saracino Sugar Plus Isomalt
- Saracino Gel Colours: Yellow and pink
- Saracino cocoa butter
- Saracino Powder Colour: Yellow
- Plain flour
- Butter
- Icing sugar
- Caster sugar
- Heavy Cream
- Whipping cream
- Egg
- Strawberries
- Gelatine

EQUIPMENT

- Stand mixer
- Microwave
- Tart rings
- Ring cutter
- Silpat
- Parchment paper
- Pizza cutter
- Sieve
- Silicone mini semi-sphere mould
- Silicone gem hemisphere mould
- Piping bag
- Palette knife
- Airbrush
- Cling film
- Gloves



MODERN VANILLA ZEBRA TART

- 80g unsalted butter
- 55g icing sugar
- 2 egg yolks
- 160g plain flour
- 2 tsp Saracino Vanilla flavouring
- Saracino yellow and pink gel colour



STEP 1 Prepare the ingredients for the Vanilla Zebra Tart.



STEP 2 Mix the butter and sugar until the sugar is dissolved completely.



STEP 3 Add the egg yolks and mix until combined.



STEP 4 Add Saracino vanilla concentrated food flavouring.



STEP 5 Add the plain flour and combine everything together until it becomes a dough. Take care not to overmix.



STEP 6 Divide the dough into 2 parts and add Saracino yellow and pink gel colour. Wrap in cling film and refrigerate for an hour.



STEP 7 Make a zebra pattern with the two coloured doughs.



STEP 8 Roll it evenly on a silpat or between two pieces of parchment paper.



STEP 9 Cut a long strip and use the tart ring to cut the base.



STEP 10 Place the strip on the side of the tart ring and gently press to keep it firmly in place. Trim the excess with a knife.



STEP 11 Bake at 160c for 15-20 minutes.

STRAWBERRY JELLY

- 100g strawberries
- 40g sugar
- 2g gelatine (bloom with 8ml water)
- 1tsp Saracino Strawberry food flavouring



STEP 1 Prepare the ingredients for the Strawberry jelly.



STEP 2 Cook strawberries, sugar and food flavouring together in a pan until it thickens.



STEP 3 Keep 1/3 of the mixture with seeds aside for later.



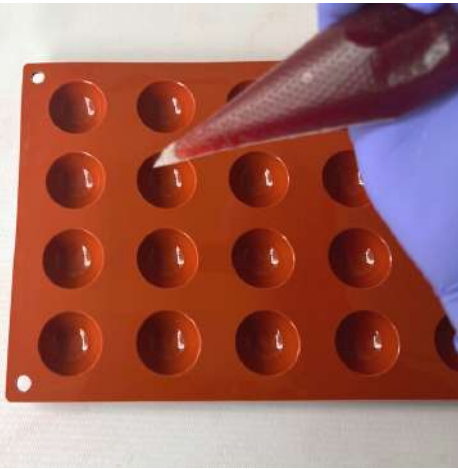
STEP 4 Strain the rest of it in a sieve.



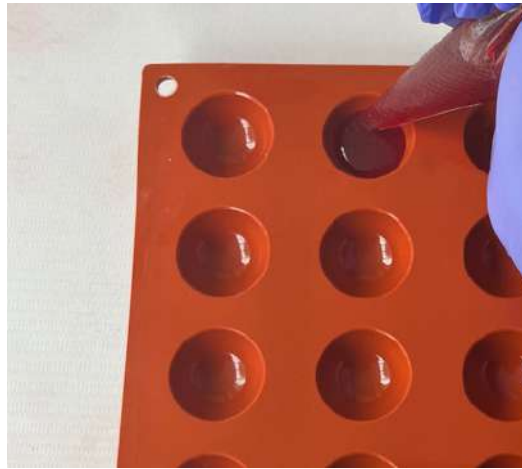
STEP 5 Add bloomed and melted gelatine to the strained mixture.

STRAWBERRY DACQUOISE

- Saracino Almond flour - 120g
- Saracino Strawberry food flavouring - 2 tbsp
- Plain flour - 40g
- Castor Sugar - 140g
- Egg white - 150g
- Saracino pink gel colour



STEP 6 Pour it into a piping bag.



STEP 7 Pipe it into the Silicone Mini Semi-Sphere mould and freeze it overnight.



STEP 1 Prepare the ingredients for the Strawberry Dacquoise



STEP 2 Sift all the dry ingredients and keep it aside.



STEP 3 Whip egg whites with sugar to medium peak consistency.



STEP 4 Add the Saracino strawberry food flavouring and gently mix.



STEP 5 Add the Saracino pink gel colour if desired (not essential).



STEP 6 Fold the dry ingredients into the egg white mixture.

WHITE CHOCOLATE MOUSSE

- Saracino white chocolate drops - 2 tbsp
- Sarmousse - 25g
- Saracino vanilla food flavouring - 1 tbsp
- Egg yolk - 140g
- Sugar - 120g
- Milk - 240ml
- Cream - 250ml



STEP 7 Use the tart ring to draw on the parchment paper.



STEP 8 Pour the mixture into a piping bag. Turn the paper over and use the outline as a template to pipe discs. Bake for 15 minutes at 180C.



STEP 1 Prepare the ingredients for the mousse.



STEP 2 Lightly whisk egg yolks and half the sugar and keep aside.



STEP 3 Combine milk with the rest of the sugar and bring to the boil.



STEP 4 Temper the egg yolks with 1/3 of the boiled milk mixture.



STEP 5 Whisk it and pour back into the saucepan and cook for a couple of minutes then pour it over the Saracino white chocolate drops.



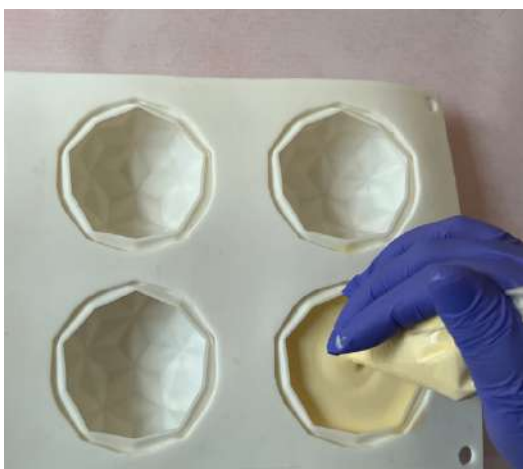
STEP 6 Start whisking the cream.



STEP 7 Add Sarmousse to the cream and whisk until it reaches a firm consistency.



STEP 8 Fold it into the white chocolate mixture.



STEP 9 Pour the mixture into a piping bag and pipe it into the Silicone Gem Hemisphere mould and leave it to freeze overnight.

WHITE CHOCOLATE GANACHE

- Saracino white chocolate drops - 75g
- Heavy cream - 25ml



STEP 1 Prepare the ingredients for the ganache.



STEP 2 Heat heavy cream and pour it over the white chocolate drops.



STEP 3 Cling film wrap the mixture and keep it aside.

PREPARATION FOR PLATING



STEP 1 Use a ring cutter to measure the inside of the tart.



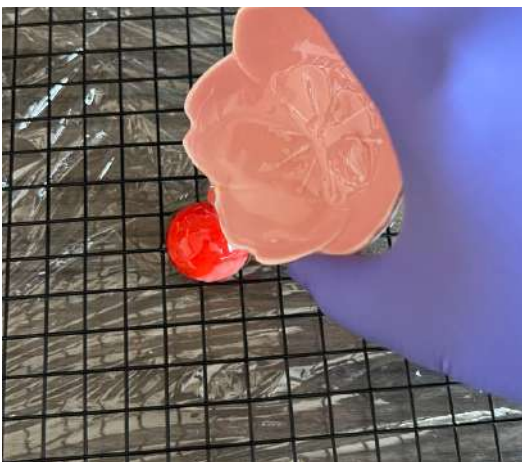
STEP 2 Cut the dacquoise to that size.



STEP 3 Cut a circle in the middle.



STEP 4 Prepare the transparent mirror glaze and microwave it for 30 seconds. Let it cool for a bit.



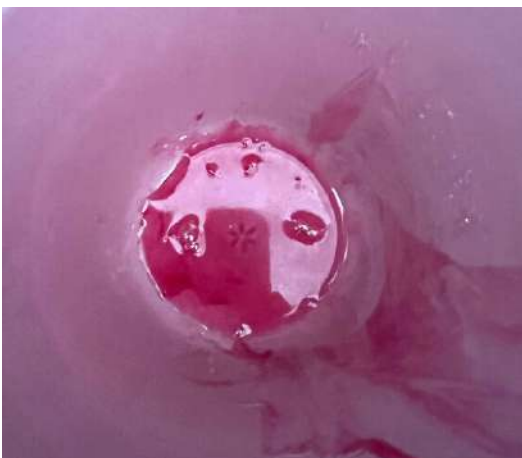
STEP 5 Unmould the Strawberry jelly and pour the Saracino glaze over it.



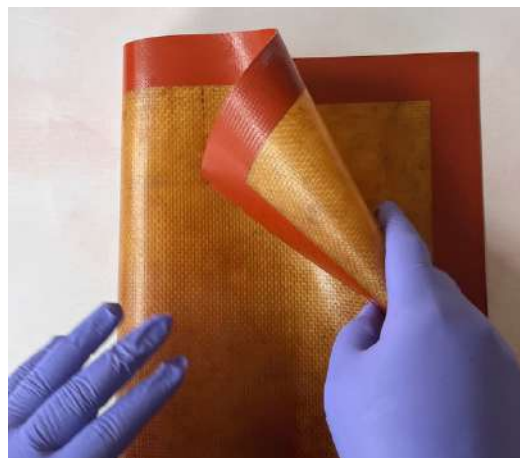
STEP 6 Prepare the ingredients for cocoa butter spray.



STEP 7 Melt the cocoa butter and add the Saracino yellow powder colour (do not heat above 40c). Unmould the white chocolate mousse and spray the cocoa butter evenly on the mousse.



STEP 8 Prepare the isomalt. Melt Saracino isomalt granules in a microwave and add Saracino pink gel colour.



STEP 9 Use the silpat to lower the heat a little.



STEP 10 Once you are able to touch it, work as quickly as you can. Pull it together with both hands around the ring cutter to make an arch shape. Be very cautious while working with isomalt. Wear gloves all the time.

PLATING



STEP 1 Place the dacquoise in the tart case.



STEP 2 Pipe the 1/3 strawberry mixture (we kept aside earlier) into the middle.



STEP 3 Pipe white chocolate ganache on top of it.



STEP 4 Use a palette knife to remove the excess.



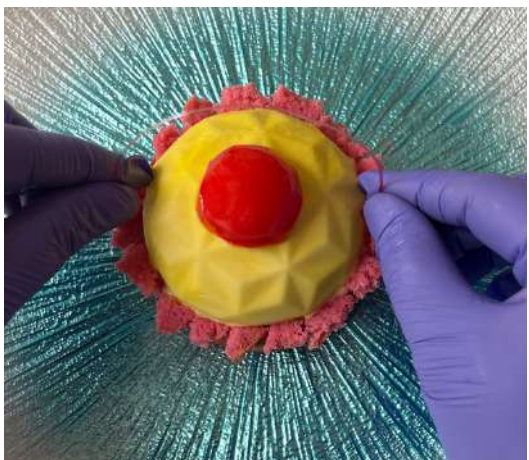
STEP 5 Place the white chocolate mousse on top of it using a palette knife.



STEP 6 Place pieces of dacquoise sponge around the mousse.



STEP 7 Place the strawberry jelly on top of the mousse.



STEP 8 Carefully add the isomalt garnish on the top. Your dessert is ready to be served!

CHOCOLATE MIRROR GLAZE

Saracino Mirror Glaze really adds a 'wow' factor. You can create incredible decorative effects by incorporating food colours into your glaze. Something new and exciting to the shop window for confectioners who like to keep up with trends in cake design.

White and dark provide full coverage. White chocolate mirror glaze can easily be coloured to any shade using gel colours. Available in 3kg buckets and 1kg tubs.



PARADISE CAKE





CAKE DESIGNER

Milene Habib

Hello, my name is Milene Habib, I am from Amora in Portugal.

I found this sweet world in 2010 when making a cake for my daughters first birthday. I am self-taught and have always loved arts and crafting. As I am really curious about everything and love to create my own things, I started making cakes initially for my family and friends.

From then onwards I fell in love with creating and became completely addicted! Eventually a few years ago I opened my own business. I am also an instructor and at this moment I am dedicating myself to developing new skills to create new projects for modelling and cake classes.



SWEET MI - CAKE
DESIGN
BY MILENE HABIB

What you need:

INGREDIENTS

- Cake (or dummy) 16cm diameter x 18cm high
- Pasta Top for covering the cake (colored in light blue)
- Pasta Model: Black, white, red, yellow and blue
- Pasta Bouquet flower paste
- Powder colours: Brown, light skin tone, pink, yellow, orange, green and royal blue
- Cake gel
- Micro pearls



EQUIPMENT

- Pliers
- Scissors
- Dresden tool
- Craft knife
- Toothpick
- Ball tool
- Foam pad
- Carnation cutter
- Small peony cutter
- Peony veiner
- Gauge 24 and 28 florist wire
- Florist tape
- Circle cutters
- Cake pop stick
- Soft brushes
- Palette to mix colours
- Clear alcohol
- Silicone leaf mould (optional)
- Cake drum
- Flower picks / straws



STEP 1 Using Pasta Top coloured with a little royal blue colour cover the cake or dummy.



STEP 2 For the flowers mix pink and green to achieve different shades of Pasta Bouquet. Bend a hook at the end of each flower wire.



STEP 3 Roll a small amount of paste and cut out a flower using a carnation cutter. Use a ball tool to thin the edges and give some movement and ruffles.



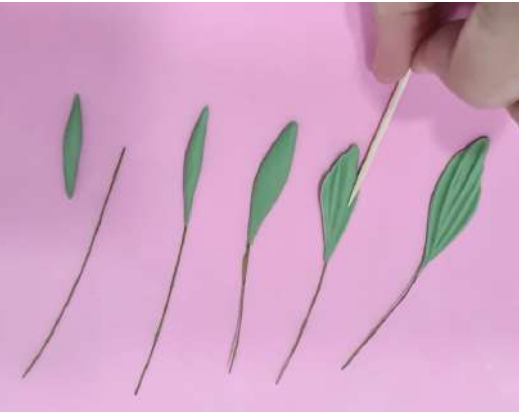
STEP 4 Pinch it around the hooked end of a gauge 28 florist wire to form a cute peony ruffle. Make a few like this and set aside.



STEP 5 Cut several petals using a small peony cutter. Add detail with a veiner and thin the edges with a ball tool.



STEP 6 Roll a small piece of Pasta Bouquet and attach to a gauge 28 florist wire as shown. Glue micro pearls to the top end to make the flower stamens.



STEP 7 Attach a small sausage shape of green Pasta Bouquet to a gauge 28 florist wire. Flatten it and create some indentations and details using a Dresden tool or toothpick.



STEP 8 Roll green Pasta Bouquet thinly and cut some larger leaves freehand or use a silicone mould. Add gauge 24 florist wire for support.



STEP 9 Using green, yellow, orange and brown powder colour dust your leaves to create shadow and highlights.



STEP 10 Using pink, yellow and orange powder colours dust your petals. Add darker tones at the base to create shadow and to give more depth. Use florist tape to attach 5 petals together with a stamen. You have a simple but beautiful hibiscus.



STEP 11 Attach the leaves, ruffled flowers and the hibiscus as you wish using florist tape. Using pliers insert the bouquets into the cake. Remember if your cake is edible use flower picks or straws to seal/protect the cake from the wires and tape.



STEP 12 Using the internet for inspiration and Pasta Model modelling paste let's begin fun with the birds. Experiment with primary colours, mix with white to achieve different shades (I created some light and pastel orange, blue, green and pink).



STEP 13 Use your chosen image as a template reference for the sizes and shapes. First using black Pasta Model start by making a flat oval shape and pinch one corner to create the tail.



STEP 14 Roll white Pasta Model and using a craft knife cut the desired shape for the tummy and face area.



STEP 15 Repeat using light orange and don't forget to smooth and round the edges.



STEP 16 Using different sized circle cutters cut a light blue circle for the eye and a smaller black circle for the pupil.



STEP 17 Make sure everything is smooth and rounded at the edges and the eye is not protruding too much.



STEP 18 For the beak roll orange paste in your hand giving it a pointy end.



STEP 19 Flatten the beak.



STEP 20 Cut the excess from the beak and side of the face and fix together.



STEP 21 Using a Dresden tool make a hole and a cute smile.



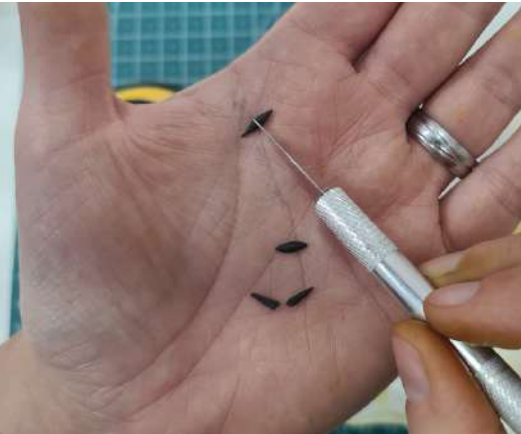
STEP 22 Add detail around the eye and beak using black Pasta Model.



STEP 23 Time for the make up! Using orange and yellow powder colours start by dusting colour to the edges and depressions to add shadow and give a 3D effect.



STEP 24 Add royal blue around the eye accentuating it under the black eyeliner.



STEP 25 Cut small pieces of black Pasta Model to make eyelashes.



STEP 26 Fix them to the eyeliner and add white dots to give highlights in the eye.



STEP 27 Paint the point of the beak with black powder colour mixed with clear alcohol. Add orange details to the beak.



STEP 28 Roll 2 small flat teardrop shaped wings and glue them to the body.



STEP 29 Make 3 simple tail feathers by shaping a small amount of black Pasta Model into long teardrop shapes and creating lines with the Dresden tool or a toothpick.



STEP 30 Fix them to the body (if necessary add a piece of spaghetti or toothpick for support structure).



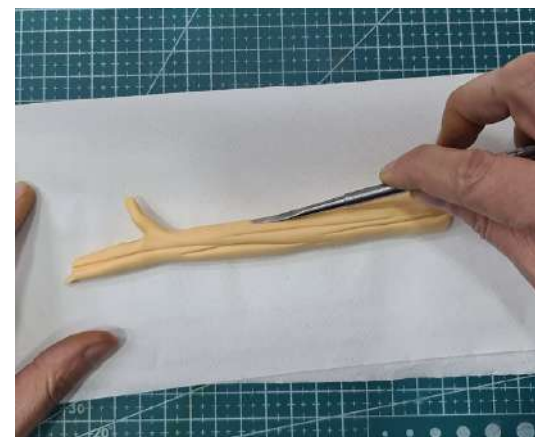
STEP 31 Roll 3 blue sausage shapes to make the feet.



STEP 32 Cut to the correct size and make marks on them using the craft knife or Dresden tool.



STEP 33 Dust royal blue powder colour into the depressions and around the edges.



STEP 34 To make the branch, roll a piece of the light orange Pasta Model and add some bark details with the Dresden tool.



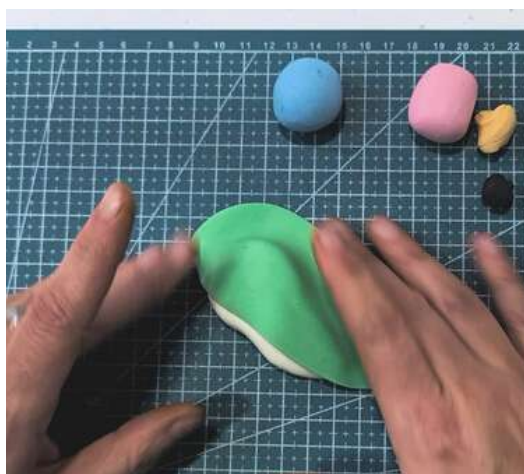
STEP 35 Using brown and light skin tone powder colour dust it to give a more realistic colour and to add shadow and shade.



STEP 36 Insert a cake pop stick into the base of the toucan for support and to help attach to the cake securely. Allow to dry while you finish the other decorations.



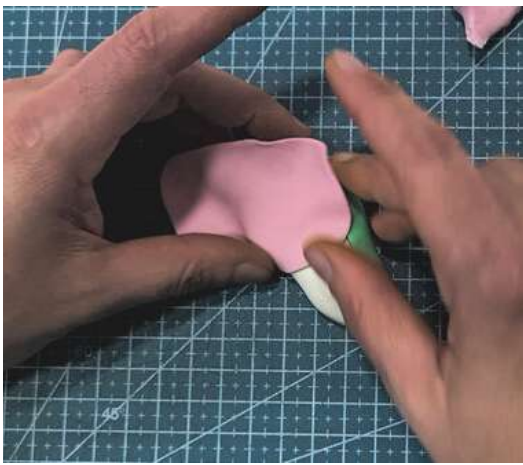
STEP 37 Now it's time to make the little humming bird. Start by shaping the body using your template image as reference.



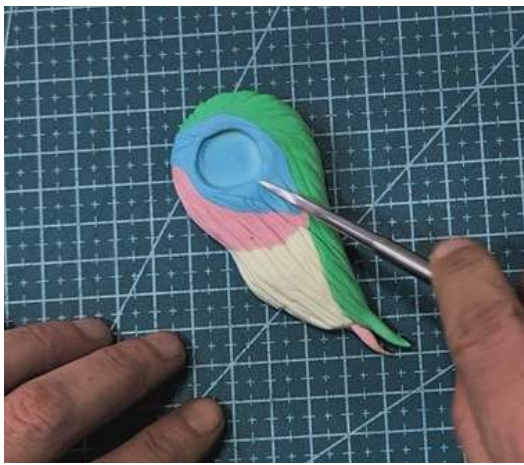
STEP 38 Add a layer of green using the same technique we used for the toucan.



STEP 39 Cut away the excess with the craft knife. Round and smooth the surface.



STEP 40 Repeat the layers the same way with the pink and the blue paste. Blend and smooth the joints.



STEP 41 Using a Dresden tool add texture to create the feathers. Also make a depression for the eye socket.



STEP 42 Add a small circle of orange paste and smooth it to create an eye.



STEP 43 Using black Pasta Model add the centre of the eye and make the beak. Add an eyeliner, some eyelashes and a tiny piece on the base of the tummy for the feet.



STEP 44 Roll pink Pasta Model and cut to the shape of the wings. Add texture using the Dresden tool.



STEP 45 Add a line of paste to the top of the wings. Fix them to the body and smooth the joint.



STEP 46 Following the same technique used for the flowers and the toucan, dust using powder colours to add shadow, highlights and volume to the cute hummingbird. Add white dots to the eye.



STEP 47 Assemble everything together starting by fixing the branch to the top of the cake. Insert the toucan right over the branch.



STEP 48 Glue the hummingbird to the side of the cake. Be careful not to add too much glue or it will slide. Hope you enjoyed this tutorial and we look forward to seeing your creations inspired by it. Don't forget to share and tag us.

JOIN MONTHLY LIVE DEMONSTRATION WITH DIONIS IAROVOI



Saracino Community -
share & inspire

MONDAY
13th June at 7pm (UK time)

JOIN



Check Out This Cake



by Margarita Tan



Interview with Margarita Tan

Tell us a little bit about your background.

I'm 38 years old and from Sydney, Australia. I have three young boys. I started making cakes about five years ago. Like most mums I started making cakes as a hobby for my kid's birthdays. I decided to start taking orders in 2019 when I started receiving comments and compliments about them but stopped when Covid started. I've continued making cakes for my boys, for competitions and collaborations. I never realised that there was this huge, amazing cake decorating community and it has been so amazing to have my work recognised.

What was the reason and story behind this fabulous cake?

This 'Slimer' cake was made for my son's seventh birthday. He's a big Ghostbusters fan so requested Slimer for his cake. Every year my boys put their requests in for what cake theme they want but they let me decide on the design which is the fun part! I tend to have plenty of time to plan their designs but they tend to change their mind about ten times beforehand! I think it's really special to be able to design and create a unique and amazing cake for their birthdays every year.



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

No I didn't, I knew that I wanted it to be more realistic than cartoon looking and I wanted it to be a unique design. My son did specify that he wanted it to look scary lol. I brainstormed and searched Pinterest for a few weeks before I settled on the idea of a 3D Slimer coming out of the proton pack. I found an image of Slimer that I liked and used that as inspiration. I photoshopped the image together with an image of the proton pack and printed it off to the size that I wanted.

Was the 3D design an idea provided by your son or your own?

Most of the cakes I make are 3D designs so my sons just assume all their cakes will be 3D. I think their expectations are quite high now!

How much time did you spend making the cake?

I started making the cake structure about two weeks beforehand and then worked on it for a few hours each day. I estimate it probably took me about 40 hours to complete. However, I tend to procrastinate a lot and I'm a perfectionist, so I take far too long working on the little details.

What was the most difficult part and why?

The most difficult part for me was making the hands. I think creating realistic looking hands is quite difficult, so I focused on ensuring the structure was correct first and then used a few different hand images to ensure the details were correct. I was really happy with how they turned out.





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

I used Saracino white modelling chocolate to cover Slimer's body. I love how easy it is to blend and shape compared to other brands I've tried in the past. I used Saracino Pasta Model modelling paste for the eyes, teeth and proton pack. I also mixed the modelling paste with the modelling chocolate to use on the arms and hands, this ensured a firmer texture. I find the Saracino modelling paste so easy to use, it doesn't dry out too quickly, so you have plenty of time to play around with it. Once it does firm up it holds its shape and stands up really well against the humidity here in Australia.



Did you enjoy making it?

I sure did! It was exciting and gratifying seeing it take shape. I was incredibly proud of how well it turned out. It's always a huge accomplishment when your cake turns out the way you planned it.

Would you make a cake like this again?

Yes, I definitely will and have made a few more 3D cake designs since this Slimer cake.

Would you change anything if you had an opportunity to make this cake again?

If I had to make it again then I would likely improve the mouth area and create a deeper mouth cavity.

What was your son's reaction when they saw the cake?

He loved it and was thrilled with how it turned out, his words were, "It looks cool!". My kids are the reason I started making cakes and the reason I create these elaborate designs so it's really rewarding when I see their reactions.

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

My tips would be to always plan your design beforehand, know what you're going to make and how. Ensure that you create a solid structure. A well planned and well-made structure will ensure the rest of the process goes smoothly.

Butter Sweet
SUGAR ART

Business name: ButterSweet
Sugar Art



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



<https://instagram.com/buttersweettsugarart>
utm_medium=copy_link

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.



Be Inspired

Be inspired by a group of over 30 thousand members .



Share your creations

Used Saracino? Share your creations with us so we can see and admire them.



Join Us!

WE CAN'T WAIT TO SEE YOUR CREATIONS

ISLAND BEAR





CAKE DESIGNER *Radoslava Kirilova*

Hello! My name is Radoslava Kirilova and I'm the face behind Radiki's Cakes.

I was born in Bulgaria, but I moved with my family to the United Kingdom five years ago, where my cake decorating career began. I've been a hobby baker since 2011 and it is my passion from then on. At the beginning I baked mainly for my family and friends, but with the years passing by, I took the decision to make it a career. I am really in love with what I do and for me it is not only a job, but a way to see the happiness in the eyes of my customers, when they receive their orders.

In October of 2020 I've organised my first collaboration – British Fantasy Collaboration, which was featured in some of the biggest Cake decorating magazines and on the Saracino Dolci website.



What you need:

INGREDIENTS

- Saracino Pasta Model: White, pink, yellow, tiffany, light skin tone (rose beige), brown and black
- Saracino Silver Powder Pearl
- Saracino Powder Colour: Pink and yellow
- Saracino Gel Colour: Black
- Saracino 0.30mm wafer paper
- Saracino Liquid Shiny edible glaze

EQUIPMENT

- Styrofoam ball 60mm
- Rolling pins
- Pencil
- Scalpel
- Round plungers
- Water brush
- Brush 10/0
- Ruler
- Scribe tool
- Dresden tool
- Soft brush
- Parchment paper
- Small scissors
- Wooden skewer

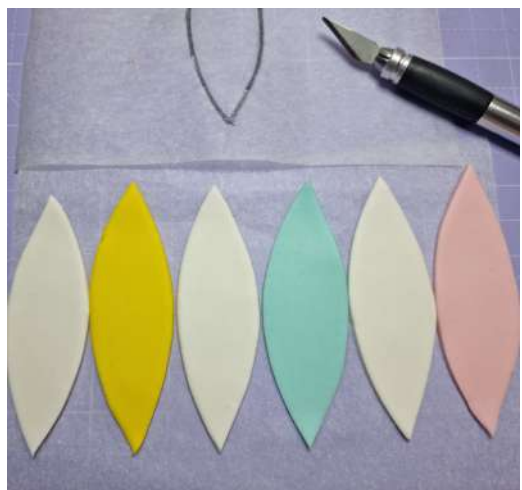




STEP 1 For the beach ball take the styrofoam ball and mark six equal segments with the edge of a ruler.



STEP 2 Trace the pattern from the ball onto parchment paper. Roll white Pasta Model and transfer the design onto the paste.



STEP 3 Cut out the paste and repeat for the other colours.



STEP 4 Roll white Pasta Model and cut two circles with the plunger cutter.



STEP 5 Brush the pieces with some water.



STEP 6 Stick them to the ball.



STEP 7 Stick the two white circles to the top and bottom of the ball.



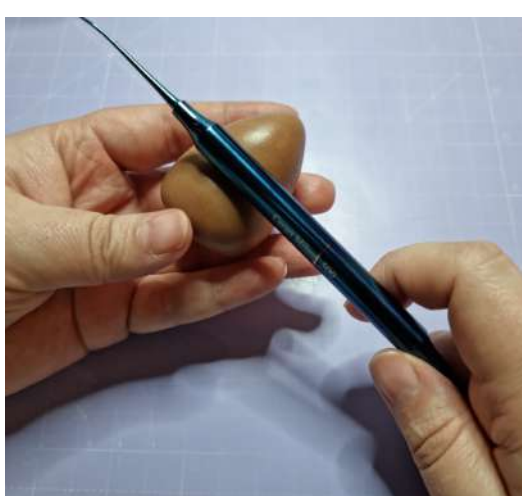
STEP 8 With the smaller plunger cutter push to make a rim. Insert the wooden skewer through the ball as shown.



STEP 9 Make a small mark in the centre (I used the end of a paintbrush cap).



STEP 10 Spray with edible glaze to give the glossy effect.



STEP 11 For the bear mix brown, light skin tone and yellow Pasta Model to achieve your preferred colour. Roll a teardrop shape and shape the tummy with a modelling tool handle.



STEP 12 Roll a small sausage shape and cut in two for the legs.



STEP 13 Using your fingers roll to form the feet.



STEP 14 Cut off the excess paste.



STEP 15 Add the body to the skewer on the ball. Fix the legs to the body and using a scribe tool add the fur texture to the legs and the body.



STEP 16 For the arms roll a longer piece of paste as shown and cut in half at the thicker point.



STEP 17 Cut away a small triangle from each hand for the thumb.



STEP 18 Shape the hands and arms.



STEP 19 Fix the arms and add a small ball for the tail.



STEP 20 Add the fur texture to the arms and tail.



STEP 21 Roll a ball for the head and using a small rolling pin press centrally to form the shape of the face.



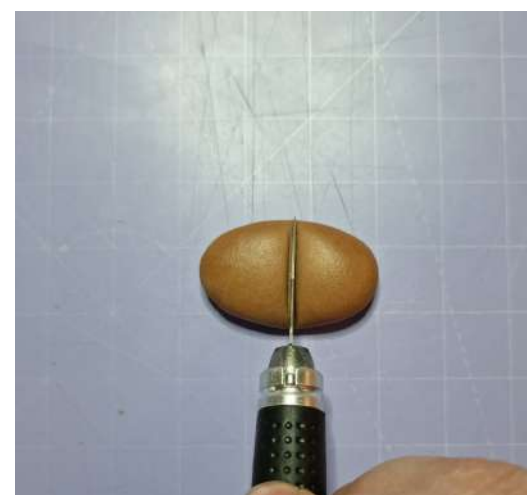
STEP 22 Use your fingers to press sockets for the eyes.



STEP 23 Fix the head to the body and with a Dresden tool make holes for the eyes.



STEP 24 Add the fur texture to the head. Leave a small area to the nose.



STEP 25 For the ears roll a small ball and squash it gently before cutting it in two.



STEP 26 Using the Dresden tool form the ears.



STEP 27 Press the bottom part of the ears together.



STEP 28 Attach the ears to the head and add more fur texture around the outside.



STEP 29 Roll a small ball for the mouth area and add a dent for the nose.



STEP 30 Using a scalpel or modelling tool form the mouth.



STEP 31 Open the mouth with a Dresden tool to give a cheeky smile.



STEP 32 Add a small ball for the nose.



STEP 33 Add nostrils with a Dresden tool.



STEP 34 Make two small balls for the eyes and fix them to the bear.



STEP 35 Dissolve Silver Powder Pearl with a drop of water.



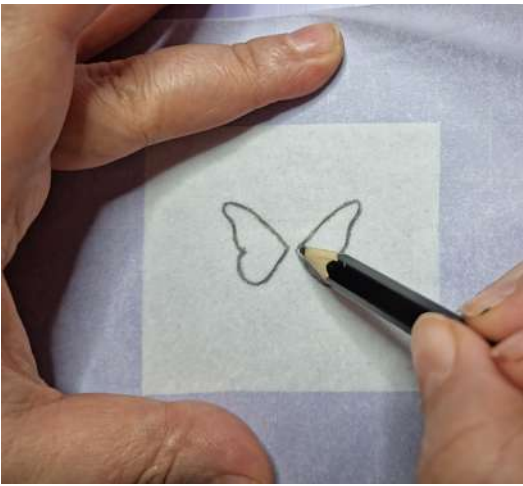
STEP 36 Using a 10/0 brush paint two small dots in each eye.



STEP 37 With a soft brush and pink powder colour dust the cheeks.



STEP 38 For the butterfly roll a small thin teardrop shape for the body.



STEP 39 Using parchment paper transfer the wing pattern onto 0.27mm wafer paper.



STEP 40 Cut them out.



STEP 41 Dust with yellow powder colour on the inner part.



STEP 42 Using pink powder colour dust the outside part.



STEP 43 Using a 10/0 brush and black gel colour paint the delicate pattern on the wings.

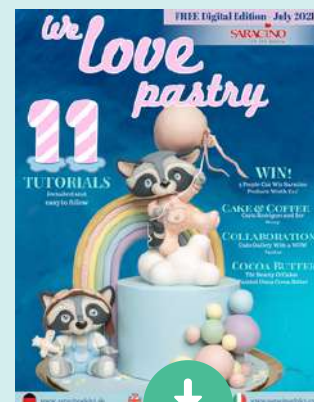
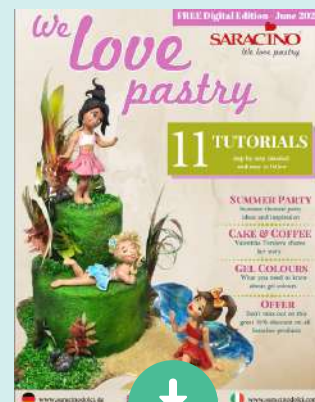


STEP 44 Fix the body of the butterfly onto the bear's head and attach the wings



STEP 45 Add to your cake as you wish and it is ready to bring a smile!

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





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/>



LE SUPREME



Strawberry Chocolate & Nuts Banana



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

You may have heard of Saracino's Le Supreme concentrated food flavourings before, however did you know that there are 14 flavours to choose from? It's hard to pick a favourite as they are all so delicious (or if like me, grab them all!). The food flavourings are made with real ingredients and have been developed for a bake safe consistent flavour, which makes them perfect for your baked goods, yoghurts, mousses and ice cream. They are available in 2 sizes, 200g jars and 1kg tubs.

In this month's issue I talk about the Banana, Strawberry and Chocolate & Nut flavourings and that I tried them out with some popular goodies that will go down a treat with your children (even better that you can get them involved too).

You can't beat homemade shortbread and it's a massive hit in our house as well as with the extended family members too.

So, the first thing I tried out was the strawberry flavouring in the shortbread. As soon as you open the jar you get a strong smell of the strawberries, not only does it smell delicious, it also tastes amazing!

Whilst creaming the butter and sugar, add a teaspoon of strawberry flavouring to the mix and stir in before you add the flour. Don't forget to stir the flavouring before adding to your mix.

Combine all the ingredients, roll out and then bake as per usual. If you just want some plain ones, as soon as they come out of the oven, sprinkle some castor sugar over them and they are ready for you to nibble on and enjoy.

If you love fresh strawberries, you must try out these strawberries & cream shortbreads, these are a perfect summer dessert with freshly picked strawberries.





Whisk your double cream until it's almost the right stiffness, then add a tablespoon of icing sugar and the strawberry flavouring and whisk again until it is thick. You can either spoon the cream on to the biscuit or pipe it on, pop on some sliced strawberries and place another biscuit on the top.

You can also make these with other summer fruits.

Something that your children will love to do are these yummy decorated shortbreads. All you need is some white Saracino Pasta Top (rolled out quite thin) and place onto the biscuit.



Leave the paste to dry for around an hour before using the edible food pens. Your children will love doing this especially as they will get to eat them afterwards! These are great idea for children's parties.

Another decorating idea is to use some royal icing, we added some banana and strawberry flavours. Both these flavours complement each other and makes a change from the usual plain flavoured biscuits. It may get messy with the sprinkles, however, imagine the fun your children will have.

Tip: You can put the fondant on whilst the biscuit is still slightly warm and the paste will stick on to them easily



Why not try using these flavourings in cupcakes, just add a teaspoon to your mix (you may want it to be stronger, so always start off adding a small amount to try first, as you can always add more).



The chocolate and nut Le Supreme is full of flavour and there is no need to add any cocoa powder to the mix as it will be a lovely chocolate colour (and tastes amazing!).

We also added the flavourings to the buttercream, it doesn't change the consistency and to be honest I found the flavours to be so much nicer than some of the flavours I have previously used for my cakes and buttercream.

TIP: Why not try swapping flavours, for instance we used the banana on the chocolate & nut flavoured, and strawberry flavour with the banana cupcakes.



Lastly, something for the grownups.....strawberry cheesecake (yep I can see you drooling already!) perfect for anytime of the year.

I added some strawberry flavour to the cheesecake mix (a tablespoon) as well as a teaspoon into the topping. You can see that it did change the colour of the cheesecake and yet it looked great and I can tell you it was delicious!



Of course, you can add any of the flavourings to your bakes, so why not experiment and try some of them out, you never know you may be pleasantly surprised.



Till next month!

Carol xxx

CHOCOLATE BONBONS





CAKE DESIGNER

Carla Rodriguez

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

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

Awarded many times in national and international competitions.

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



PEPPER POSH - SUGAR ARTIST



@PEPPER_POSH_CARLA_RODRIGUES

What you need:

INGREDIENTS

- Saracino Dark and White Chocolate Drops
- Saracino Powder Colours: White and red
- Le Supreme Flavourings: Strawberry and vanilla
- Saracino cocoa butter
- Whipping cream (35% fat)
- Glucose
- Clear alcohol

EQUIPMENT

- Guitar sheet for chocolate work
- Spatula / scraper
- Digital thermometer
- Polycarbonate mould
- Blender
- Microwave
- Bowls
- Piping bags
- Brush
- Airbrush
- Silicone paper
- Kitchen paper towel
- Heat gun

Note: This recipe makes enough for 2 moulds like the one used in the tutorial.



VANILLA GANACHE RECIPE

- 130g whipping cream (35% fat)
- 20g Saracino Le Supreme vanilla flavouring
- 20g glucose
- 200g Saracino white chocolate drops

HOW TO TEMPER CHOCOLATE:

There are different methods for tempering chocolate. For any method, you will need a thermometer as temperature is critical. Due to the amount of chocolate needed for this tutorial I've used the 'seeding' method:

Place about 3/4 of the chocolate in a microwave bowl and heat at medium power for 30 second intervals. Remove and stir each time before returning to the microwave and repeating. Each microwave is unique and affects the chocolate differently so please monitor closely. Stop this process when the chocolate reaches 50 °C.

Add the remaining chocolate drops. Slowly stir the chocolate until it melts and reaches 27-28°C.

Reheat to 31-32°C with a heat gun making sure the chocolate does not exceed 32°C.



STEP 1 For our first (essential) step make sure the mould is clean and free from grease and water by polishing every area with a drop of clear alcohol and kitchen paper towel.

TIP: Line your worktop with silicone paper to help protect it from the cocoa butter splatters and later from the chocolate.



STEP 2 Melt cocoa butter in a bowl (in the microwave) until it reaches 50°C, add a small amount of Saracino white powder colour and stir. Use the blender to get an even colour.

TIP: You will need about 5% of colour to the amount of cocoa butter you are using. If you are not using Saracino colours, make sure you use fat soluble colours.



STEP 3 Melt cocoa butter in a bowl (in the microwave), add a small amount of Saracino red powder colour and mix. Use the blender to get an even colour. Temper both of your coloured cocoa butters to a temperature around 32°C.



STEP 4 Sprinkle some of the white cocoa butter with a brush all over the mould.



STEP 5 Clean the top of the mould by turning it over and pressing and sliding it against kitchen paper towel. Leave to dry and turn matte.



STEP 6 Dust around the top of all the moulds with metallic gold colour using a circular movement.



STEP 7 Airbrush all the cavities with red cocoa butter. Leave to dry and go matte. Clean the top of the mould by turning it over and pressing and sliding it against kitchen paper towel. Leave to dry and turn matte.



STEP 8 For the outer shells melt around 350g of dark chocolate in the microwave in bursts of 30 seconds, stirring between the bursts, and bring it to temper (31 - 32 °C).



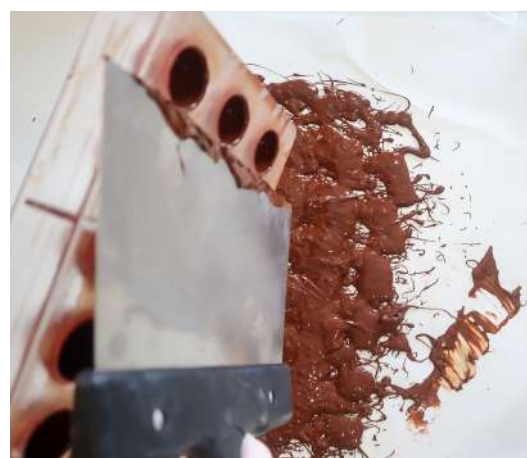
STEP 9 Transfer the chocolate to a large piping bag, snip off the end and pipe the chocolate into each cavity of the mould as quickly as you can.



STEP 10 Tap the mould on the worktop to release any air bubbles from the chocolate.



STEP 11 While still liquid turn the mould upside down and tap the side of the mould with a scraper to help release the excess chocolate.



STEP 12 Once the chocolate has stopped dripping, scrape the excess chocolate from the top of the mould.



STEP 13 Place the mould on it's side until the chocolate is touch-dry, then place in the fridge to fully set for no more than 20 minutes.



STEP 14 Vanilla Ganache - Bring the cream, Supreme vanilla and glucose to the boil in the microwave (1 - 2 min, depending on the microwave you are using). Allow flavours to infuse for 5 minutes.



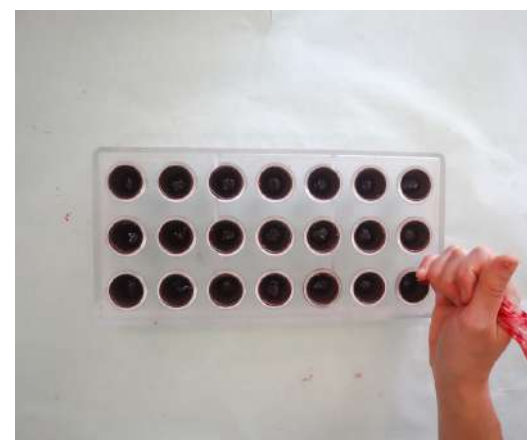
STEP 15 Pour onto the white chocolate drops and blend into a silky and shiny ganache.



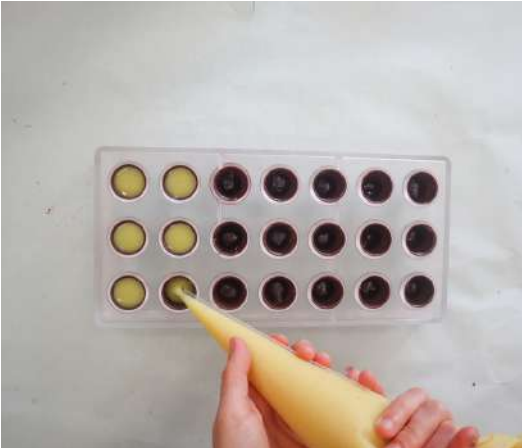
STEP 16 Transfer to a piping bag and set aside to cool until required.



STEP 17 Transfer about 40g of Le Supreme strawberry flavouring to a piping bag.



STEP 18 Snip off the end of the bag and pipe into the chocolate shells, filling 1/3 of the shells.



STEP 19 Using the vanilla ganache, snip off the end of the piping bag and pipe into the chocolate shells, filling them to 2mm from the top.



STEP 20 Tap the mould gently on the worktop to release any air bubbles from the ganache and leave it evenly spread inside the shells. Leave to set.



STEP 21 Melt the left over chocolate in the microwave in bursts of 30 seconds, stirring between the bursts, and bring it to temper (31 - 32 °C).



STEP 22 Transfer to a large piping bag, snip off the end and pipe the chocolate over all the chocolates as fast as you can.



STEP 23 Place a guitar sheet over the top of the mould (previously cut to the size of the mould). Scrape the excess chocolate downwards under the guitar sheet.



STEP 24 Clean off the sides of the mould. Set aside at room temperature until the freshly piped chocolate is touch-dry, then place in the refrigerator for 20 minutes to set. Remove the mould from the refrigerator and peel off the guitar sheet.



STEP 25 Remove the chocolates by turning over the mould and tapping the edge furthest away from you on the work surface.



STEP 26 Tap different edges until the mould is empty.



STEP 27 Store your bonbons carefully in boxes. That is if they last that long without being eaten of course!



Your customers will be

'Supreme'ly Surprised



Strawberry



Raspberry



Lemon



Forest Fruits



Peanut



Hazelnut



Pistachio



Chocolate & Nut



Coconut



Zabaione



Tiramisu



Vanilla



highly concentrated

taste really good



CAKE & COFFEE

A close-up portrait of a woman with brown hair pulled back, looking slightly to the right. She has light-colored eyes and a neutral expression. She is wearing a light-colored, possibly white, collared shirt. The background is a plain, light-colored wall.

WITH

*Tanya
Shengarova*

Tell us something about yourself

Hello! I am from Bulgaria and since I was a very young child I have loved to draw and model.

How did you start your journey into cake design?

I came across the world of cakes by chance. I wanted to release myself in a new field and learn something new. Then I came across a job advertisement, a confectionery workshop, looking for inexperienced workers. I jumped into the deep waters.

What inspires you?

I am inspired by the process of work, when I start working, my head is filled with ideas. Usually this is how I change my original idea, creating something completely different in the end.

After getting inspired, how do you proceed?

There are ideas that I can't realize, because if I'm on the move and I can't sketch, they just fly away. When something excites me a lot, I usually sketch it.

Do you have a favourite creation? If so, could you describe it for us?

My favorite creations are many. There are a few of animal modelling, children's cakes and technical cakes such as cars and excavators.

Interview by Saracino



What would you suggest to other artists when they prepare their decorations?

For me, always good work and beautiful workmanship, goes hand in hand with quality materials, clean working environment and willingness to try something new every day, no matter how difficult it is.

What Saracino pastes do you usually use and why?

I use Saracino Pasta Model for figures for children's cakes, they become gentle and elegant elements, shape beautifully. I use Saracino Pasta Scultura, Saracino Modelling Chocolate for special human figures, portraits and 3D animal modelling, as they give freedom of modelling and are real art material.

How do you like to spend your free time? How do you relax?

I love to travel with my family, Bulgaria has very beautiful nature and great tourist destinations. Travel, photography, books.

If you had the chance to bake a cake for a VIP, who would this person be and how would you decorate their cake?

Maybe I would make for Anthony Hopkins, I'd make him a 'Hannibal' themed cake.

Are you planning any exciting classes for the incoming months?

I am thinking more and more about a figure modelling course, as I have a lot of inquiries. But so far everything is in the project.

Where do you get your inspiration from in the cake design field?

Definitely from nature and from everyday moments with the family, my little son has brought me a lot of inspiration in recent years.



PASTA TOP

your new favourite Saracino product

Rolls thinner
than your
average sugar
paste!

E 171 FREE



FAIRY LAND





CAKE DESIGNER

Urska Pahor

My name is Urska and I'm from Slovenia. From an early age I was attracted to creativity, colours and art. But I found passion for baking through my mother, she is an amazing cook and baker. Although later on I pursued a career in graphic design, I've never stop baking and creating sugar art.

I've been a hobby baker since 2011 when I discovered the magical world of sugar paste on television. I've always loved baking, but I discovered my true passion for sugar paste figurines three years ago and then my project Podivjani Muffin was born. Since then, I have taken a few classes, but most of what I know today is self-taught. I'm constantly learning, practicing and working hard to improve and challenge myself.

I don't have any experience with big competitions and exhibitions yet, but I have big dreams and high expectations and I can't wait to see what the future has in store for me.



PODIVJANI MUFFIN

What you need:

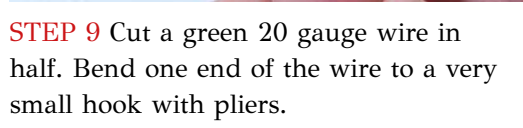
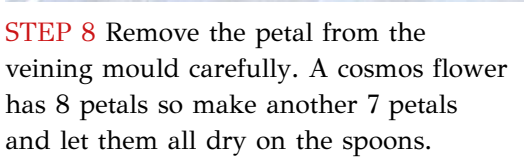
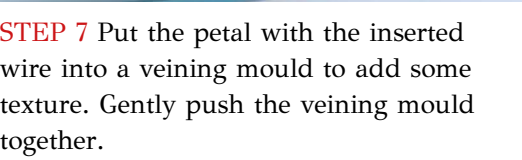
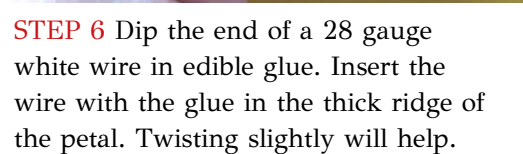
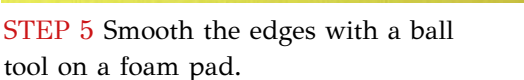
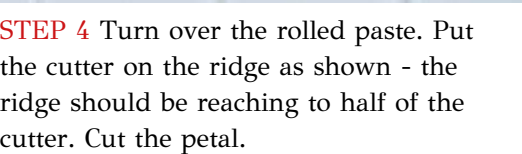
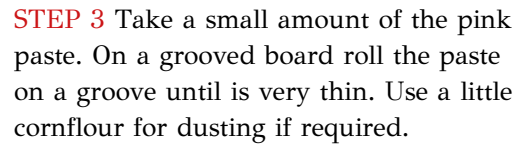
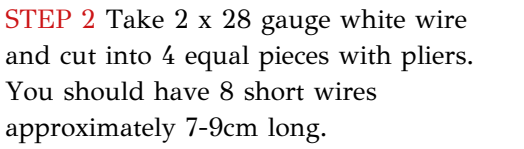
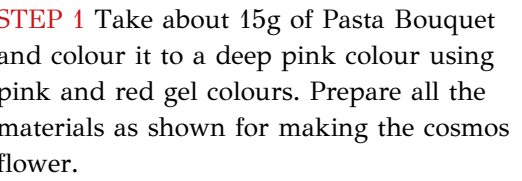
INGREDIENTS

- Saracino Pasta Top: baby blue, light blue
- Saracino Pasta Model: rose beige, white, tiffany, light green, pink, violet
- Saracino Pasta Bouquet
- Saracino Isomalt
- Gel colours: red, pink, yellow
- Powder colours: red, yellow, orange, pink, brown, light skin tone, white, violet, green
- Saracino Powder Pearl - Silver
- Saracino Sweet Lace Pearl - White Lustre
- Clear alcohol
- Cornflour
- Cake gel

EQUIPMENT

- 28cm diameter cake drum
- 20cm diameter cake (or cake dummy)
- Grooved work board
- White flower wire 28 gauge
- Green flower wire 20 gauge
- Pliers
- Rolling pin
- Cosmos or peony cutter (4cm long)
- Ball tool
- Dresden tool
- Sharp knife or scalpel
- Veining silicone mould
- 8 plastic spoons
- Fire lighter / flame
- Small scissors
- Various brushes
- Flower stamens
- Green florist tape
- 3cm diameter styrofoam ball
- Silicone brush tools
- Styrofoam shaping bowl
- Lace mats
- Spatula
- Various size petal and leaf cutters
- Small flower plunger cutter
- Heat resistant silicone mat
- Pan, silicone spatula and wooden skewer for the isomalt







STEP 10 Prepare a small ball (approximately 2g) of yellow Pasta Bouquet. Carefully heat the hook with a flame. When the wire is still very hot, insert it in the ball of yellow paste. This is the base of the center of the flower.



STEP 11 Pinch the paste around the wire and flatten the top to make it look like a triangle. With small scissors make little cuts all around the center.



STEP 12 When the center is done, put it aside to dry. You can leave the petals and the center to dry overnight.



STEP 13 When the petals are dry, they can be dusted with powder colours to give them more dimension. Dust the inner edge of the petal with red colour powder. Dust all 8 petals the same.



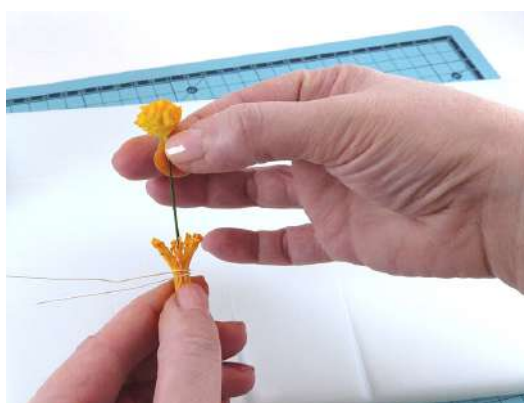
STEP 14 Dust the center with yellow and orange powder colour.



STEP 15 Take the small rounded stamens to complete the center of the Cosmos. Dust the stamens with yellow powder colour.



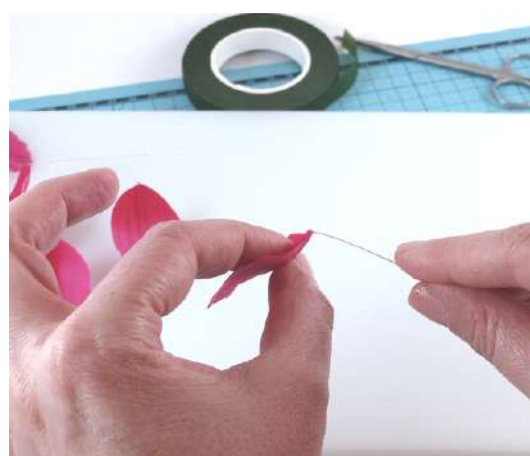
STEP 16 Cut the stamens in half and join them all together. Put a loose thin wire around the stamens, trying not to press too much.



STEP 17 Spread the stamens to the outside. Insert the wire with the flower center in the middle of the stamens. Re-arrange the stamens by hand around the center for an even distribution.



STEP 18 When you're happy with the position of the stamens, use the thin wire to secure them in place around the thicker 20 gauge wire of the flower's center. Use green florist tape to wrap around the wires.



STEP 19 Gently bend the wire where the petals start to almost 90 degrees.



STEP 20 Prepare a piece of florist tape and attach just below the yellow center. With this tape you will attach all the petals to the main wire. Put the first petal on as high as you can get to the yellow center and wrap once around with the florist tape.



STEP 21 With 4 petals you should cover half of the flower.



STEP 22 Bear in mind that there should be 8 petals all around, so put the petals on in such a way that one petal can overlap the half of the other petal.



STEP 23 Finish covering the wire with florist tape. Gently rearrange the petals with your fingers and put the flower aside. The best way to store it is to stick it into a dummy.



STEP 24 For the fairy. Prepare 25g of light skin tone modelling paste. For the head take a small styrofoam ball (3cm diameter).



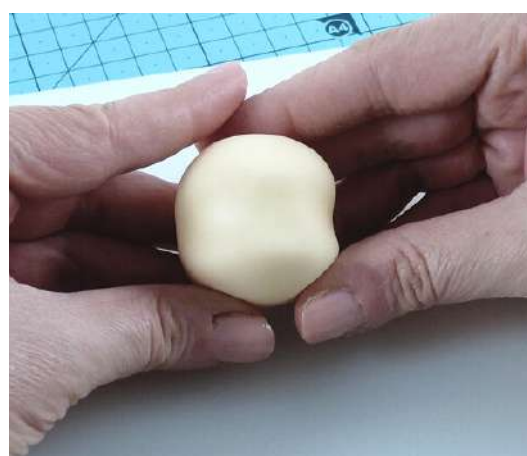
STEP 25 Knead the paste well and make a ball. Squish the ball in the center to make a "bowl" shape. Apply some edible glue on the paste. Gently knead the paste around the styrofoam ball to cover it fully.



STEP 26 Roll the whole ball between your hands to smooth the lines and wrinkles that can be visible because of the joints. Set aside for a few minutes to firm up just a little.



STEP 27 With your finger make a light indentation in the middle of the head. This will be the position of the eyes.



STEP 28 With your thumbs gently create a v-shape at the bottom of the head for the chin.



STEP 29 With a soft silicon brush tool mark the position for the nose and eyes. With the same brush tool gently “draw” the lines for closed eyes and a smile.



STEP 30 Take a tiny piece of modelling paste for the nose and roll to a nose shape. Fix the nose to the head with edible glue. With black modelling paste roll the lines for the closed eyes. Roll a thin sausage shape and curve it a little at the end.



STEP 31 With a soft brush dust pink powder colour on the cheeks and above the nose.



STEP 32 Take brown, white and light skin colour powder and mix each with clear alcohol to make paints. Use the brown colour to paint eyebrows, use the light skin and white to paint freckles on the cheeks.



STEP 33 For the body take 25g of modelling paste and roll it to a sausage shape. With your fingers pinch the neck out from one end.



STEP 34 With a finger, gently push down the paste in the direction of the neck to form the chest.



STEP 35 Roll the body with a finger to create the waistline. Set the body aside.



STEP 36 Take two 9g pieces of modelling paste to make the legs. Roll the paste in a cone shape and cut diagonally on the narrower part.



STEP 37 Roll the paste just above the diagonal cut between two fingers to form the ankle. Shape the foot. Roll with a finger in the middle to form a knee.



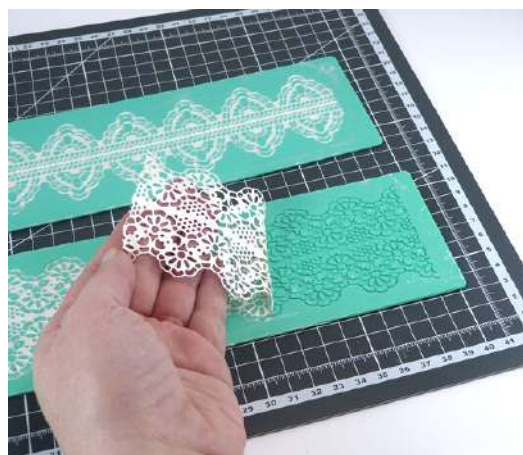
STEP 38 As the fairy will be lying down with one knee up, make one leg straight and one bent at the knee.



STEP 39 Position the legs together beside the body. Make diagonal cuts on the body for the legs and then make same cuts on the top of the legs, so they will fit the body perfectly. Glue all the parts. Set aside to firm up and dry in this position.



STEP 40 For the dress take the Sweet Lace Pearl in 'white lustre' colour and spread it on the mat with a spatula. Let it dry according to the sweet lace instructions.



STEP 41 When the lace is dry, gently remove it from the mat.



STEP 42 Cut out a suitable piece for the shirt and fix to the body with a little edible glue.



STEP 43 With the other lace cut out long strips. Fold into ruffles to make a skirt.



STEP 44 With edible glue attach the skirt only on the higher part of the waist, not all around.



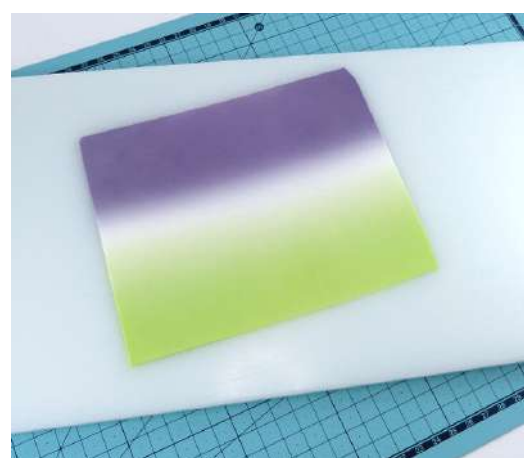
STEP 45 Prepare the following colours of modelling paste to make the dress: white, tiffany, light green, pink and violet (approximately 30g each).



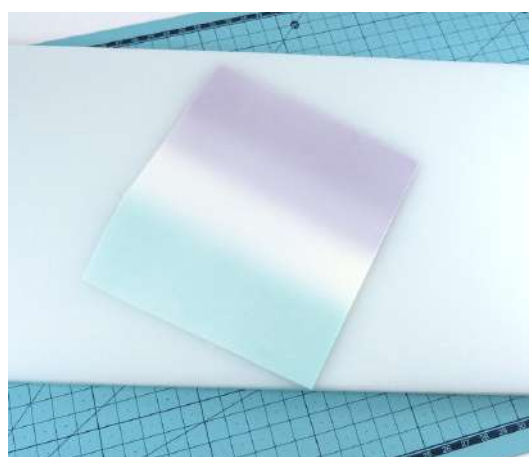
STEP 46 Prepare light green, white and violet in shapes like in the photo and roll them thinly in the direction of the colours.



STEP 47 Flip the rolled paste over and roll again in the same direction.



STEP 48 Repeat the previous step as many times as is necessary to achieve a gradient of colours.



STEP 49 Make the same gradient with a combination of colours: tiffany, white and violet. I recommend to store the thin rolled paste in a zip-lock bag until use to prevent drying and cracking.



STEP 50 Take the green-violet combination and cut out two pieces as shown to make the upper part of the dress. The violet part should be on the waist. Use the body for size reference.



STEP 51 Attach the two pieces of the dress with edible glue over the lace.



STEP 52 Using the same colours we will make the lower part of the dress which will be like a flower. Cut one long petal shape that should be long enough from the waist to the end of the legs or more. Use the body for size reference.



STEP 53 Attach the piece of the dress behind the body with edible glue. The violet part should be on the waist. With your finger bend and curve the petal to give it more motion.



STEP 54 With different sizes of leaf petals, cut out three parts.



STEP 55 With the fingers gently bend the petals and attach them around the waist.



STEP 56 Mix some violet modelling paste with white to make it a more pastel colour. Roll the paste a few millimeters thick, and cut out two small leaf shapes. With a soft silicone brush make some indentations on the leaves and with your fingers curve them.



STEP 57 Attach the two leaves on the front of the dress. Make a small strip and wrap it around the waist of the dress for a belt.



STEP 58 Take some white powder colour and mix with clear alcohol. Paint some white dots on the dress.



STEP 59 Make a small flower for the dress. Roll a rose bud from green paste. Roll two thin sausages, thinner at one end and twist them around a toothpick. Make two small white leaves.



STEP 60 Combine all elements of the flower on the belt / waist of the dress.



STEP 61 Cut the neck slightly diagonally (check the shape of the bottom of the head for a perfect fit) and with some edible glue attach the head to the neck. As she is lying down we should not need support in the neck.



STEP 62 Using 20g pink modelling paste roll it to approximately 5mm thick. Using the body of the fairy to measure cut a shape for the back of the hair.



STEP 63 Remove the fairy from the cut outhair and with a soft silicone brush make some hair lines.



STEP 64 Using edible glue attach the hair at the back of the head with the hair lines visible. For ears take a tiny piece of light skin tone modelling paste and roll a teardrop shape. Lightly squash and cut in half. Glue the ears to the head at the height of the eyes.



STEP 65 Lets complete the hair. Using 30-40g of pink modelling paste make three strands of hair as shown.



STEP 66 Roll out three long and thin strands (15cm long) to make a braid. Gently knit the braid.



STEP 67 Make an additional three strands of hair as shown (20-30g pink modelling paste).



STEP 68 Arrange the hair elements on the head like in the photo.



STEP 69 Complete the hair with the last strand on the front for the fringe.



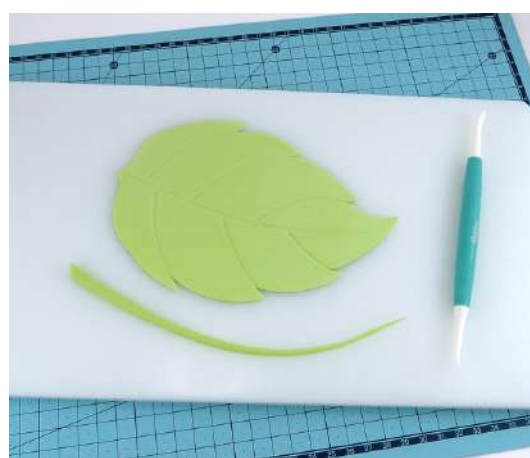
STEP 70 Make the wings for the fairy. Mix some tiffany colour modelling paste with white to achieve a lighter colour (20g) and roll it very thin. Cut out the wings using a pattern. With the violet powder colour dust the edges of the wings.



STEP 71 Take the Silver Powder Pearl and mix it with clear alcohol. With a very small brush paint lines on the wings and let it dry completely.



STEP 72 Using the same Silver Powder Pearl (but without alcohol) dust the wings with a soft brush to add sparkle.



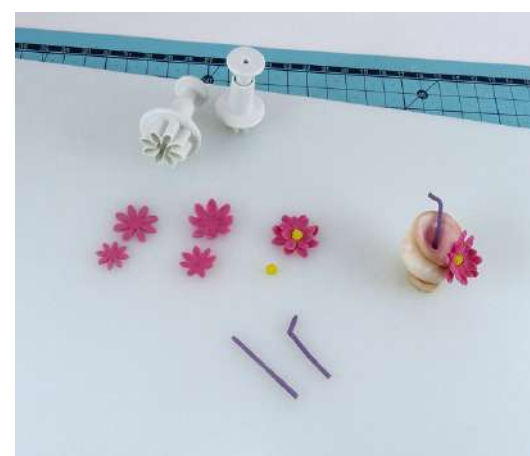
STEP 73 Roll 50g light green modelling paste and cut out the leaf using the template. With a Dresden tool impress the veins on the leaf and make the central vein out of the same paste.



STEP 74 With edible glue attach the central vein and dust the leaf with green and yellow powder colours.



STEP 75 Make the shell cocktail for the fairy. Using 10g white modelling paste roll a cone shape and twist it to form a shell shape. With a ball tool press the paste inside to make a dent. Using brown, pink and light skin tone powder colours dust the shell. Paint some white dots.



STEP 76 With small flower cutters make a little flower with the pink Pasta Bouquet. Add a yellow center to the flower. Using violet modelling paste make a tiny straw. Glue the flower and straw to the shell.



STEP 77 Make the arms for the fairy. Take 6g of light skin tone modelling paste and roll a sausage shape. Cut in half diagonally in the middle.



STEP 78 On the narrow end cut a triangle shape to make a thumb. With a straight cut align the fingers. With a Dresden tool smooth down the surface between the thumb and other fingers. Make an impression to divide the palm and fingers. Roll on the arm to thin the areas for a wrist and elbow.



STEP 79 Assemble the elements together. With edible glue attach the wings on the fairy's back and glue her to the big leaf. Attach the right hand to her body. Bend the arm in the elbow area.



STEP 80 Take the cosmos flower and bend it gently. The end of the stem should be flat with the surface of the leaf and bend the flower up. Gently press the stem into the leaf and with some soft paste attach the flower stem to the surface of the leaf. Bend her left arm in the elbow area and attach it to the body. Glue the flower in her palm. If required support the flower until the glue and paste has dried.



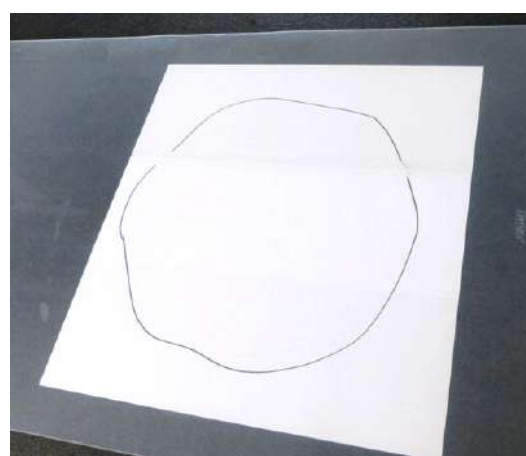
STEP 81 The size of the cake depends on your personal choice. I made a cake 20cm diameter and I used approximately 700g of Pasta Top to cover it. Make a shade of blue by mixing the baby blue and light blue colours.



STEP 82 As the cake will be the “underwater” part, you can make additional decorations that are common for the theme. I made an additional layer with baby blue Pasta Top with some cut out bubbles.



STEP 83 Attach the layer to the top edge of the cake and add some more bubbles.



STEP 84 For the water effect draw the desired shape on paper that will fit the top of the cake and put it under the heat resistant silicone mat.



STEP 85 Place the isomalt in a pan over a medium heat. Stir the granules so they can evenly heat.



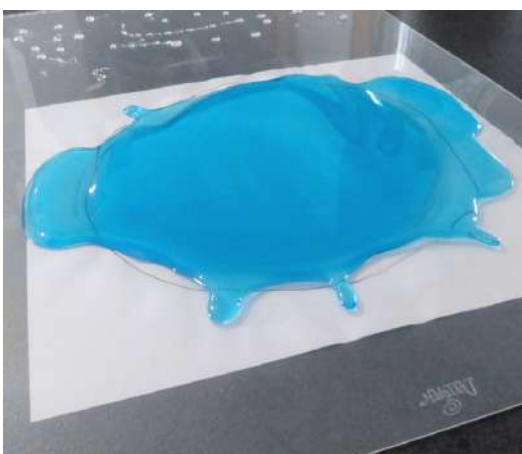
STEP 86 When the isomalt comes to a boil stop stirring and wait until it dissolves completely.



STEP 87 Drop some non-coloured isomalt on the heat resistant silicone mat for “rain drop” decorations.



STEP 88 Add blue gel colour to the isomalt and gently stir until the colour is evenly distributed.



STEP 89 Pour the melted isomalt on the heat resistant silicone mat and try to make a wavy, uneven shape.



STEP 90 Place the clear transparent isomalt drops on the completed decorations. Assemble the whole piece together. Gently put the isomalt on the cake. Try to hold it on the edges otherwise fingerprints will be visible on the surface. Put the leaf with the fairy on the isomalt like she floats on the water surface. Add the flowers and other themed items and we are finished.

For this tutorial your cakes should be not be pre-covered in Saracino Pasta Top (if real cake is used the bottom tier does not have to be precovered) as we will be panelling and hiding the separator.

Have
+some+
Cake





CAKE DESIGNER

Enrique Rojas

'HAVE+SOME+CAKE by Enrique' was founded in Birmingham, United Kingdom approximately 6 years ago.

My specialty is modern, eclectic, bespoke wedding, and celebration cakes.

I am trained as an Architect and have always been connected to the world of cakes, baking, sugar craft and chocolate through relatives.

My work is bursting with colour and packed with new ideas. I use materials in innovative ways to mix textures and add new dimensions to designs. I like to think that the most remarkable thing is despite no two cakes looking the same, my individual style still shines through in each one.

Winner of Cake Masters 'Wedding Cake Awards' 2018, awarded TOP 10 UK Cake Artist in 2018, TWIA West Midlands Regional Winner 2019, Silver Medal at Cake International 2017, Wedding Cake Judge at The Cake Professionals 2019-2020, Winner of the Cake Off at Cake International 2019, Judge since 2020 for The Wedding Industry Awards, Speaker at Trends for Events in Italy 2019, and International Tutor in Spain, UK, UAE, Bahrain, Chile, Colombia, Morocco, Lebanon, Nigeria and many more!



HAVE SOME CAKE

What you need:

INGREDIENTS

- Saracino Pasta Top: white, yellow, orange and green
- Saracino Wafer Paper
- Powder colours : green, orange and brown
- Gel colours: olive green, dark green, light green, sunflower, pink, orchid purple
- Edible black paint (mix black powder colour with clear alcohol) or a black edible pen
- Saracino royal icing coloured black
- RKT (made using your preferred recipe)
- Saracino isomalt
- Saracino Liquid Shiny glaze
- Marine sponge

EQUIPMENT

- Rolling pins
- Pizza cutter
- Cake smoother
- Flower picks (if real cake used)
- Sierra mesh stencil by Caking It Up
- Large dusting brushes
- Fine and medium brushes
- Green and brown florist tape
- Florist wires gauge 24 and 18
- Dipping solution
- Kemper coarse texturing brush
- Round cakes (dummy or real) as shown 7"x7" deep / 5"x5" deep / 4"x6" deep
- PRO OPTIONS round floating side bar cake separator





STEP 1 Roll Pasta Top and cover the top of the 3 tiers as shown.



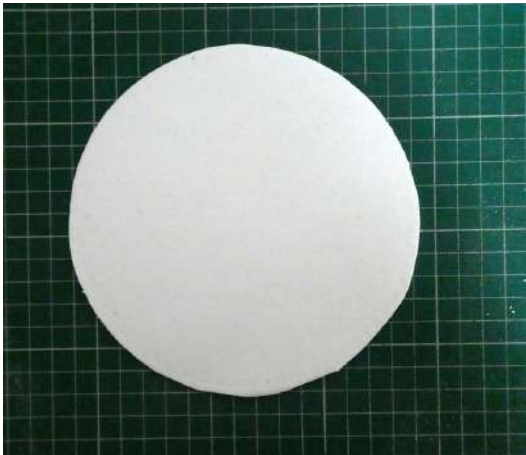
STEP 2 Place the separator on top of the bottom tier and with a craft knife cut around the bottom plate of the separator.



STEP 3 Lift the circle of paste to create a cut out. Add a little royal icing or ganache to the top of the cake and place the separator inside the cut out circle.



STEP 4 Using the cut circle from step 2-3, roll the piece very thin and using a board as a guide cut a 6" circle.



STEP 5 This needs to be rolled very thin so it is flush with the paste ring on top of the tier and also cover the separator plate.



STEP 6 Place the paste circle on top of the separator plate.



STEP 7 Blend at the joint with a smoother so the seam disappears.



STEP 8 Roll Pasta Top long enough to wrap the bottom tier and tape the SIERRA mesh stencil over the paste as shown.



STEP 9 Using a spatula spread the black royal icing over the mesh stencil and scrape off the excess until you see the pattern again (the royal icing consistency should be nearly close to flood/run-out).



STEP 10 Repeat until you transfer the pattern all over the length of the Pasta Top as shown.



STEP 11 Roll the patterned paste around your rolling pin and wrap it around the tier as shown.



STEP 12 Cut and smooth the top edge using a sharp knife.

TIP: Royal icing will dry in a minute or two. If you not using Pasta Top, add a little cornflour on top so the paste does not stick when rolling it around your pin.



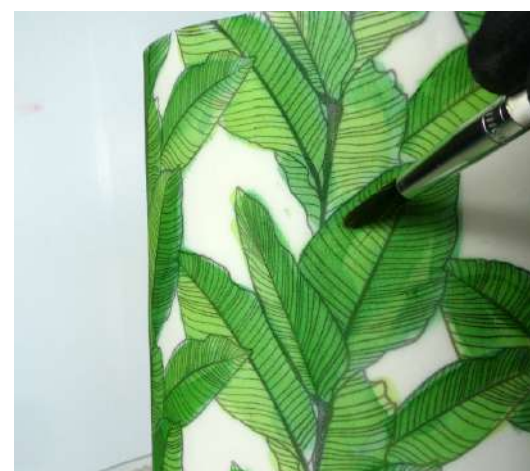
STEP 13 Repeat the previous steps for the middle and top tiers.



STEP 14 Mix dipping solution with olive green, dark green and bright green to create a watercolour effect and paint all the leaves around the bottom tier.



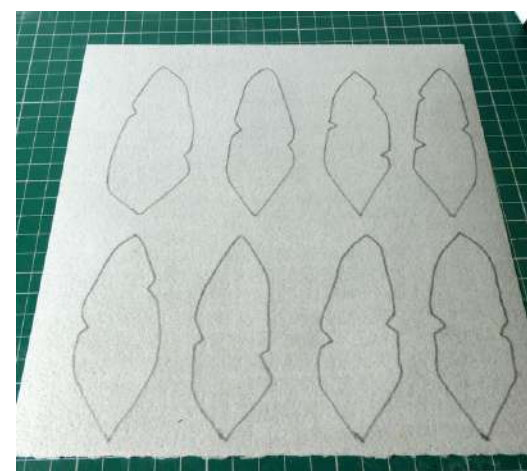
STEP 15 You don't have to stay inside the lines, if you go over a little that's ok.



STEP 16 Using a brush spray a little colour over the tiers as shown.



STEP 17 You can use sunflower yellow for the top and middle tier and green for the bottom tier. Think Jackson Pollock when doing this.

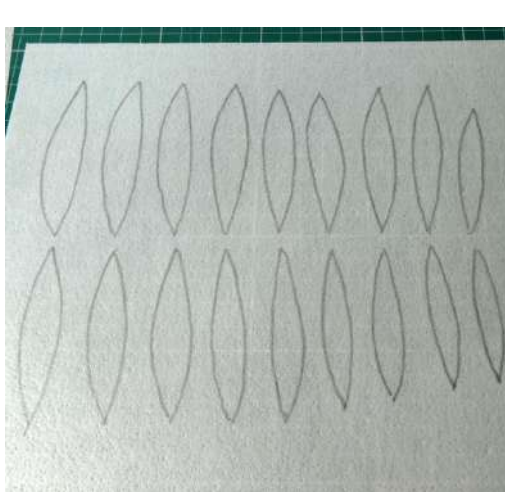


STEP 18 Draw 8 leaves similar to the ones on the mesh stencil onto wafer paper.

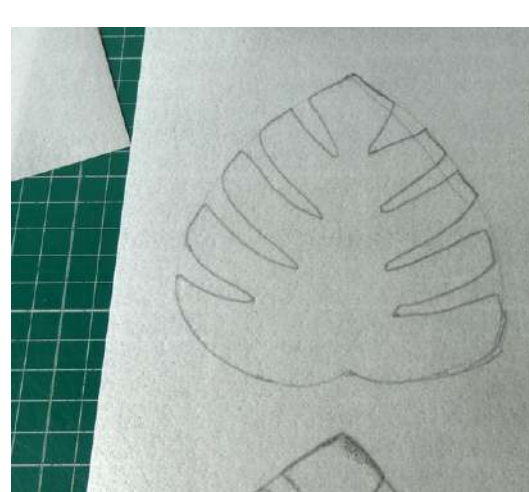


STEP 19 Mix green Pasta Top with dipping solution and paint the leaves. The paste goes deep into the print grooves. Turn over and paint on the other side.

TIP: Dipping solution will dry fast, try not to use a lot when painting so you don't dissolve the wafer paper.



STEP 20 Draw a few long leaves as shown.



STEP 21 Draw two monstera leaves.



STEP 22 Paint the long leaves and monstera as before. Using a fine brush and black edible paint, paint the borders and lines of the leaves in a similar way to the pattern on the mesh stencil.



STEP 23 Do the same with all the leaves.



STEP 24 Cut a piece of 24 gauge wire and place it in the middle of the Monstera leaf. Place a strip of wafer paper on top and brush with a little water. Brush so it secures the wire in position as shown. Place the second monstera on top (alternatively you can also paint and draw the monstera pattern on the rear).



STEP 25 Repeat steps for the pattern leaves.



STEP 26 And again repeat for the long leaves.



STEP 27 Cut to shape naturally.



STEP 28 Using Green tape, start taping the long leaves to a 24 gauge central wire.



STEP 29 Create a full small palm stem.



STEP 30 Using the RKT make 3 small-medium oval shapes and one ball as shown. They are the start of your lemons.



STEP 31 Form a ball for the orange.



STEP 32 Cover the RKT shapes with chocolate ganache and refrigerate for a couple of hours.



STEP 33 Insert an 18 gauge wire through the lemon shape and twist at the bottom as shown. You will do this for all lemons and the orange so you can attach them to your cake.



STEP 34 Roll yellow Pasta Top.



STEP 35 Wrap it around the RKT lemon shape, modelling it to look closer to a lemon than before.



STEP 36 To add texture to the Lemon use a marine sponge first.



STEP 37 Then use a Kemper coarse texturing brush as shown.



STEP 38 Once you are satisfied with the texturing, leave the lemons to set a little on a cake dummy. Repeat for all lemons.



STEP 39 Insert an 18 gauge wire through the orange RKT as with the lemons.



STEP 40 Roll orange Pasta Top.



STEP 41 Wrap around the RKT shape.



STEP 42 Add texturing to the orange with the coarse texturing brush.



STEP 43 Using a soft brush and green powder colour dust two of the lemons around the end sides as shown.



STEP 44 Dust the whole of the third lemon.



STEP 45 Dust orange around the top and bottom of the orange.



STEP 46 Add some brown dust to the lemons. Add a hole at the end.



STEP 47 Add a hole as shown. Spray (or Paint) with Liquid Shiny glaze all over the lemons and orange. Tape the wires with brown tape.



STEP 48 Melt the isomalt following the instructions on the packaging.



STEP 49 Add pink and orchid purple colours to it and pour over a silicone mat. Wait a minute before you touch it but be careful as it will be extremely hot (if you have not worked with isomalt before, wear cotton gloves to avoid getting burnt).



STEP 50 Bend the silicone mat while the isomalt is setting. Lift from the mat and smash it a little bit so you have big pieces and a few smaller ones.



STEP 51 Attach the Orange to the side bar of the separator as shown. The orange is the heaviest item here so best not to let it hang.



STEP 52 Insert the lemons into the dummy / cake around the bottom plate of the separator. Use flower picks if real cake.



STEP 53 Attach / insert the wafer paper leaves and pieces of isomalt as shown to hide the separator side bar.



STEP 54 And your cake is ready to impress!

SURF DUDE



You will need:

INGREDIENTS

- Saracino Pasta Top: white
- Saracino Pasta Model: white and black
- Saracino Pasta Bouquet
- Saracino Isomalt (Sugar Plus)
- Gel colours: green, pink, yellow, red, cream, brown, caramel, blue, royal blue
- Clear alcohol and water
- Piping gel
- Pearl sprinkles

EQUIPMENT

- 6 inch round dummy or cake (8 inch high)
- One layer of vanilla sponge
- 10 inch cake drum
- Rolling pin
- Blade and shell modelling tools
- Dresden tool
- Ball tool
- Pencil
- Medium and small paint brushes
- Craft knife
- Cocktail sticks
- 2 paper straws
- Florist tape: dark green
- Wilton piping nozzles : 125, 10, 12, 1A
- Surfboard template
- Washi tape
- Leaf cutter
- Petal veiner
- Foam mat, grooved board
- Green florist wire
- Scissors
- Edible glue
- Ruler
- Shell & starfish silicone mould
- Cake ring or round cake tin
- Silicone mat
- Small saucepan
- Sugar work gloves (recommended)

CAKE DESIGNER *Magdalena Zimmerman*

I began my journey with cake making 5 years ago.

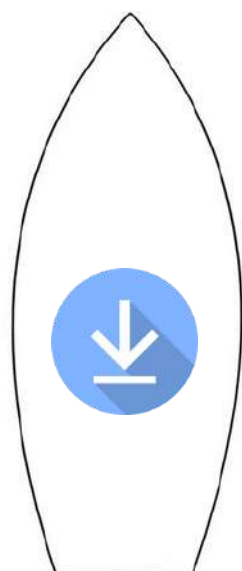
I am self-taught, including learning new techniques and the art of modelling and sculpting. Each order I receive allows me to learn something new and this helps me to continuously grow and improve.

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

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



MAGDALENA ZIMMERMAN
CAKE ATELIER





STEP 1 Prepare six balls lightly coloured with green gel colouring, they should be the weights shown.



STEP 2 Using the 42g ball, make a sort of shell shape on your mat to give a flat side (like a dome).



STEP 3 Prepare a 17g cream coloured ball.



STEP 4 Flatten and slightly roll it, forming an oval to match the other green side of the shell.



STEP 5 Using edible glue, attach this to the green part of the shell.



STEP 6 Using a blade modelling tool, create lines on the cream part of the shell.



STEP 7 To make the pattern on the turtle shell, draw some irregular shapes using a pencil.



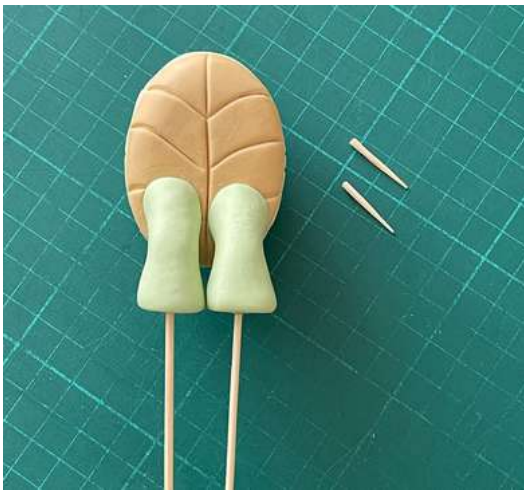
STEP 8 With a Dresden tool, go over the pencil markings pressing the shapes into the shell.



STEP 9 Using the 7g balls of light green paste, form 2 legs similar to the shape shown.



STEP 10 Using a Wilton 125 piping nozzle, carve in some semi circles for the nails.



STEP 11 Using edible glue, connect the legs to the shell as shown on the photo. Insert a cocktail stick into each leg.



STEP 12 Using the 16g ball, form a head shape (a ball at the top with a neck coming down from it).



STEP 13 Cut a smile using a knife.



STEP 14 Using a Dresden tool, add shape to the lips as shown.



STEP 15 Once again with your Dresden tool, push up the top part of the lip to shape a nose area.



STEP 16 Make a hole at the top of the shell using a ball tool (this should be big enough to fit the neck in).



STEP 17 Using the ball tool create eye sockets, once again pushing them up slightly. Prepare two small white balls and two smaller black. Make indents on the white balls big enough to fit the black. Place these into the eye sockets.



STEP 18 Using the 3g green balls, create small flipper like hands.



STEP 19 Shape a small green tail.



STEP 20 Take a little black paste and make eyebrows. After this, take a bit of white paste and make 4 tiny balls to put on the pupils of the eye.



STEP 21 Using gel colours diluted in clear alcohol, paint the back of the turtle. You can add whatever details you like.



STEP 22 Turn the turtle around and paint the front, leave to dry for about an hour. When completely dry, mix some piping gel with clear alcohol to make a gloss paint (the solution should be 50/50). Paint the turtle shell using a clean brush. Let it dry for 30 minutes. Doing this you will add shine to the shell.



STEP 23 Cut out a surfboard template. Roll white Pasta Bouquet and using a sharp knife cut out the surfboard shape. You will need three boards.



STEP 24 Using a blade modelling tool and ruler, make a dent through the middle of each board, curving the top point up and setting it to dry against a small rolling pin so that it holds its shape. Use a pencil to draw designs on the boards.



STEP 25 You can draw whatever design your imagination can think of!



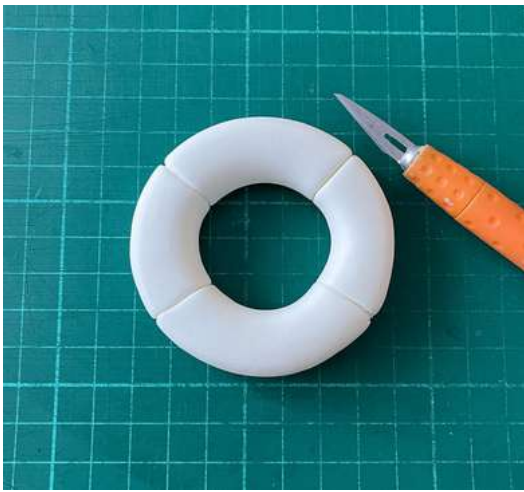
STEP 26 Using gel colours mixed with clear alcohol, paint the designs (once again, you can use any colours).



STEP 27 Leave to dry for an hour. Using more of the gloss mixture paint the boards. Carefully make two small holes in the middle of one of the boards (these should be far enough apart so that the toothpicks in the legs fit into them). Leave to dry completely.



STEP 28 Attach the turtle to the board and bend it slightly. You can place something underneath so that it holds its shape. Leave this to dry.



STEP 29 Roll a wide strip of white Pasta Model and form it into a ring. You will need two of these. Using a knife, gently make four dents in the ring as shown.



STEP 30 Paint two sections of your rings. You can use whatever colours you like (I used blue). Roll one long thin strand of caramel coloured white Pasta Model, bend in half and twist. Cut this into four pieces before fixing it on the dents in the ring.



STEP 31 Roll a small thin strip of Pasta Bouquet (coloured light green) onto your grooved board, cut out a leaf shape using a leaf cutter and insert a green florist wire into the ridge. Then using a knife cut little dents. Press in the petal veiner. You will need 14 leaves.



STEP 32 Leave to dry completely. Insert the wire into a dummy and give the leaves a curved shape.



STEP 33 Once they have dried, using dark green, light green, yellow and caramel gel colour mixed with clear alcohol, paint them as shown.



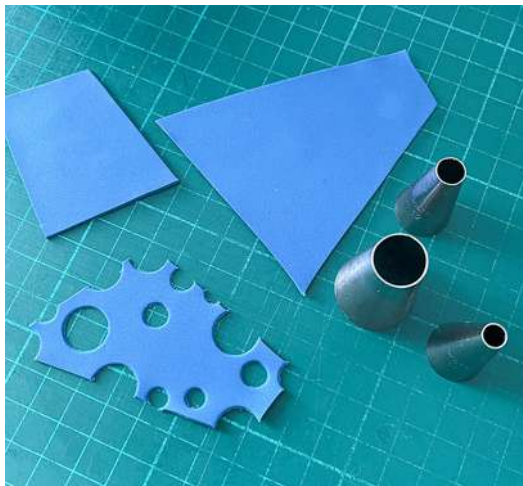
STEP 34 Colour white Pasta Model caramel / light brown and cut a 30cm long strip x 1.5cm wide. Cover a straw in edible glue and wrap the strip around it (roll from top to bottom). You will need two of these.



STEP 35 Paint them using caramel and brown gel colour paints. Allow to dry for an hour.



STEP 36 Wrap green florist tape around seven leaves (you need seven for each tree) creating a palm leaf effect and place the wire inside the straw with the leaves poking out. Paint the leaves using the gloss paint.



STEP 37 For the pattern around the base of the cake roll Pasta Model (coloured blue), cut the shapes and using Wilton Nozzles (10, 12, 1A) cut out a few circles.



STEP 38 Using moulds and Pasta Model (coloured cream) create some sea shells and starfish.



STEP 39 Prepare Sugar Plus (isomalt), a round cake tin or ring, silicone mat, small saucepan and most importantly SUGAR WORK GLOVES (necessary to avoid burns).



STEP 40 Put the isomalt into a pan and bring to the boil over a medium heat. Remove from the heat and allow it to cool for a few minutes. Pour the isomalt onto the silicone mat and using a cocktail stick shape a wave. Before it sets place onto the side of the cake tin to form its curved shape. Allow to set.



STEP 41 When it has set create the splashes / drops by dipping the ends of the wave into hot isomalt.



STEP 42 Paint the wave using a little blue gel diluted with clear alcohol.



STEP 43 Put some dried sponge into a food processor and blend until you have a sand texture.



STEP 44 Cover the cake drum using Pasta Top coloured with caramel gel, a small amount of yellow gel and a drop of brown gel to tone the colour.



STEP 45 Add a little amount of blue gel colour to white Pasta Top. Roll and cover the dummy / cake. Place the turtle and the trees and all other details onto the cake and attach some pearls. Your fun surf dude turtle cake is ready to give a smile!



We are proudly sharing your amazing creations and would like to thank you for choosing to work with Saracino products.

Keep tagging us so we can see more or send your creation with no logo to info@saracinodolci.co.uk



@saracinodolci



@saracinouk



BY HELENA CARREIRO
using Pasta Scultura and Wafer Paper



BY RADOSLAVA KIRILOVA
using Pasta Model, Powder Colours, Gel Colours and Wafer paper



BY JOAN VALENCIANO-ESTABILLO
using Pasta Model



BY DOMINIKA RUTA
using Pasta Model



BY SANDRA RUTS-COLBACH
using Saracino Pasta Top and Saracino Pasta Model



BY SORMEH M TORABI
using Pasta Model



BY STEPHANIE WOULD
using Pasta Model



BY ELENI SIOCHOU
using Saracino Pasta Top and
Pasta Model



BY LUCY VILA
using Pasta Model



BY TRACEY MCKAY
using Saracino Pasta Model



BY AGNIESZKA DOMAŃSKA
using Pasta Model and
Saracino Powder Colours



BY KOY DOLPHIN
using Pasta Model



BY SHEILA SIMON
using Pasta Top and
Pasta Model



BY GIANNA GRAM
using Pasta Model



BY SOFIA FRANTZESKAKI
using Saracino Pasta Top
and Pasta Model



BY Ευδοκία Τζάλλα
using Pasta Model



BY ANNA COKALSKA
using Pasta Model



BY CAMY CAMYTZA
using Pasta Model



BY JENNY BACCHUS
using Pasta Top, Pasta
Model and Wafer Paper



BY VIKTORIA PROKOP PETKOVA
using Saracino Pasta Model



BY MICHELA FERRARI
using Pasta Model and Pasta
Top



BY JOANNE HOWARD
using Pasta Model



BY SYLWIA SIDORKIEWICZ-Bęś
using Saracino Pasta Model



BY IVETA KOŠIKOVÁ
using Pasta Model and Wafer
Paper



BY CRISTINA ARÉVALO
using Pasta Model, Pasta Top
and Wafer Paper



BY VICKY SYLLIGNAKI
using Pasta Model



BY NORMA MARSHALL
using Pasta Model



BY TAMI MARSLAND
using Pasta Model



BY AGNIESZKA LACHOWICZ
using Pasta Model



BY DARIA HNATIUK
using Pasta Model

SWEET BLIZZARD

SUGARARTISTS COLLABORATION

2022



by Milene Habib aka
Sweet Mi - by Milene Habib

HOSTED BY

Milene Habib

VIEW ALL CREATIONS

Facebook:

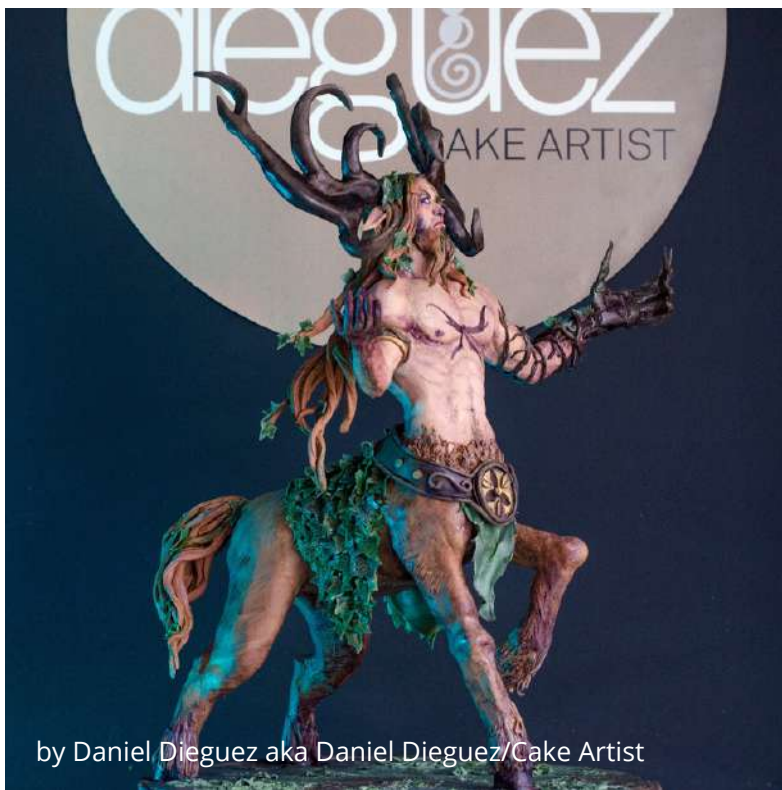
[www.Facebook.com/Sweetblizzardcollaboration](https://www.facebook.com/Sweetblizzardcollaboration)

Instagram:

<https://instagram.com/sweet.blizzard>



by Zoe Hopkinson aka Zoe Fancy Cakes



by Daniel Dieguez aka Daniel Dieguez/Cake Artist

TELL US ABOUT YOUR FANTASTIC COLLABORATION.

We are a group of sugar artists and cake friends that come together from all over the world to create edible exhibition pieces / cakes that are inspired by Blizzard Entertainment characters and art.

HOW MANY MEMBERS WERE IN YOUR COLLABORATION AND HOW DID YOU CHOOSE THEM?

This year's edition had the participation of 25 members.

As it's a demanding theme, and to make sure that we would be able to do justice representing it, the collaboration is limited to advanced level sugar artists and cake designers.

So, I sent an invitation to all my cake idols and to some sugar friends that rock in this sweet world.

LOVE YOUR THEME, SO UNIQUE. CAN YOU TELL US WHAT INSPIRED YOU TO CHOOSE THAT THEME?

Since forever I've been a true fan of fantasy and the fantastic and I love Blizzard art.

In some way this collaboration happened because of my sister. It was her who introduced me to Blizzard (she's a gamer) a long time ago and she is always showing me images, so I became obsessed with it. Unfortunately, I don't have time to play the games, but I see the cinematics and images for inspiration all the time.

Are you familiar to Blizzard entertainment? Even if you aren't... just look in Google for some images/characters and you will be excited about it, I'm sure!

And if you are like me and see cake everywhere you'll be hoping to have the opportunity to represent it in edible mediums.

DID ANYTHING GO WRONG DURING THE WHOLE PROCESS?

It went well and everything went according to plan.

ARE YOU PLANNING TO RUN THIS COLLABORATION AGAIN?

This is already the 3rd edition and I'm planning to keep organising it, the feedback has been amazing, and there are hundreds of cool characters to be inspired by in the Blizzard world.



by Romina Novellino aka NR artist Romina Novellino



by Othonas George Chatzidakis



by Dionis Iarovoi aka Di Cake Studio



by Joe Wu



by Angelika Chwyc aka
Angelika Chwyc - SugarArt -
Artystyczne Dekoracje Cukiernicze



by Tanya Ross aka Novel-T Cakes

CAKES FOR HEROES

WWW.CAKESFORHEROES.CO.UK

A place where Smiles and Memories can be made for some really poorly Children

www.cakesforheroes.co.uk
We are a Non Profit Organisation that Donates Cakes to Children with Life Limiting /Changing Conditions & Life Threatening illnesses.

We have an army of Bakers covering the whole of the UK.

If you know a Baker that would like to join our Army or know of a Child that could benefit please visit our website for information of how to contact us.



cakesforheroesinfo@gmail.com





Coming
Soon!

subscribe to receive
FREE copy direct to
your email

SUBSCRIBE

Find out where you can purchase Saracino products



CLICK HERE



Become a Reseller

CLICK HERE



ebay

