

We Love pastry

INTERVIEWS

WITH SACHIKO
WINDBIEL AND
JOAN VALENCIANO-
ESTABILLO

BECOME A PRO

LEARN HOW TO MAKE
AN ELEGANT
PLATTER WITH
CHIKZ PATISSERIE

HOW HAS THIS BEEN DONE?

WOW CAKE - YOU
WON'T BELIEVE IT
IS ALL EDIBLE

WIN

YOU CAN WIN
PRODUCTS
WORTH

£50

11

**EXCLUSIVE
TUTORIALS**

DETAILED AND
EASY TO FOLLOW



cake by Radoslava Kirilova





PAOLO ZOLLA
DIRECTOR



ature is calling, can you hear it?

Europe has plenty of beautiful natural sightseeing waiting to be discovered and Italy – our home country – is no exception to that!

If you want to have a ‘reel-y’ good day, try fishing in the Mediterranean Sea or Lake Garda for a day!

If you are a very active person who ‘n-Everest’, the Dolomites are the place for you!

If you are all ‘a-boot’ hiking – I’m really sorry, I swear this pun is my last one! - you should definitely try the Via Francigena which connects Canterbury to Rome and then Apulia!

Summer days are here, and nature will welcome your holidays in all its forms.



But in case holidays have to wait for a bit, you can still use nature as a source of inspiration and recreate its stunning colours and forms by using our delicious products and by getting inspired by the beautiful tutorials that we have included throughout this new edition of our magazine.

All “WE LOVE PASTRY” editions are full of hints, brainstorming ideas and novelties coming from the different and amazing collaborations we have strengthened throughout these months. For this reason, we’d like to thank all the fantastic cake artists who have been actively involved in helping develop this journey with us!

Thank you all from the bottom of our hearts!



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SYLWIA PRICE
EDITOR

Welcome to the July issue of our free magazine 'We Love Pastry'. It only seems like yesterday that I was writing an intro for the June issue. Time certainly flies by, and we are super excited about this issue!

We decided to continue with the fun and colours we had in June's issue. After all we finally have a summer in the UK at last so let's keep things bright and cheery. Who knows you may actually decide to read this sitting outside in the sunshine with a cold drink in your hand!

In this issue you will find lots of beautiful tutorials that will hopefully introduce you to new techniques. They also show the various ways you can use different products which will hopefully give you plenty of ideas for your cakes. I am sure everyone will find something that they would love to try out. As usual all of the contributing artists have put in amazing effort to make sure the tutorials are unique but also easy to follow for beginners to experts.



by Jenny Bacchus
using Saracino
Wafer Paper

You will also have a chance to read an interview with two truly amazing artists - Sachiko Windbiel aka Mimicafe Union and Joan Valenciano-Estabillo aka Captain's Chef Sugar Arts. In our WOW cake section, you can find out how Anna Parkova created her beautiful cake.

Carol Smith will talk about our sugar paste 'Pasta Top' while Chikz Patisserie will show you how to make Strawberry and Basil Panacotta with Lemon Ice-Cream. It is a dream to look at and I promise even better to eat!

Don't forget to flick through the cakes we have featured made by all of you and browse the beautiful Collaborations. We always proudly share your creations, and we are extremely happy seeing so many of you using Saracino products.

Happy sunbathing folks and enjoy your read.

Sylwia x



by Othonas George Chatzidakis using
Saracino Pasta Model

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SAFARI TRIP

by Sweet Janis by Barbara Luraschi





CAKE DESIGNER

Barbara Luraschi

Hi, I'm Barbara Luraschi, AKA Sweet Janis and I was born and lives in Como, Italy.

I discovered my passion for cake decorating in 2011. My cakes distinctively tend to use pastel colours with modelling being a passion.

My work has been featured in many international magazines. One of my pieces was featured in a Maya the Bee children's book. I travel the world to teach modelling classes and I am an online guest tutor for Pretty Witty Cakes. I was also a Saracino brand Ambassador.

Awarded Gold at the London Cake International Show in March 2015 and at the Birmingham Cake International Show in November 2015. Nominated finalist in the 'Modelling Excellence' Category at the Cake Masters Awards in November 2015.

I have taught in many shows around the world, including Cake International in Birmingham and London, American Cake Fair in Orlando, Soflo in Miami, Queensland Cake Expo in Brisbane, Australia, Cake Expo ICES, Nevada, USA and Cake expo ICES, Texas, USA.



SWEET JANIS BY
BARBARA LURASCHI

What you need:

INGREDIENTS

- Saracino Pasta Top: white 1.2kg, light brown 500g
- Saracino Pasta Model: white 20g, brown 40g, light orange 50g, light blue 40g, pink 30g, grey 70g, black 50g, cream 40g, light brown 150g, red 30g, light green 100g, rose beige colour 60g
- Saracino powder colours: green, brown
- Cake 15cm round, cake 20cm round
- Saracino gel colours: green and blue
- Saracino cake gel
- Clear alcohol

EQUIPMENT

- Cake drum 30cm round with green ribbon around
- Wood effect texture mat
- Dresden tool
- Ball tools
- Celboard
- Leaf cutter
- Floral wires 24 gauge
- Green floral tape
- Rolling pin
- Fine paintbrush, flat paintbrush medium and small
- Paintbrushes for dusting
- Bow mould
- Foam mat
- Exacto knife
- Silicone brushes
- Scissors
- Circle cutters different sizes
- Fondant smoother
- Toothpicks
- Skewers





STEP 1 Cover the board Pasta Top coloured light brown. Using a Dresden tool add the wood effect lines randomly. Use a wood pattern decorative mat to add more effect.



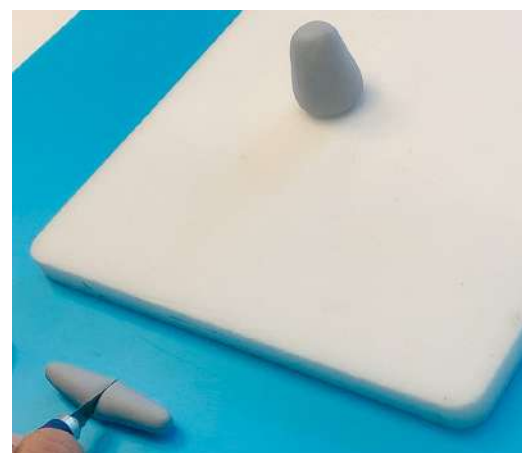
STEP 2 Dust the board with brown powder colour and a soft brush enhancing the lines.



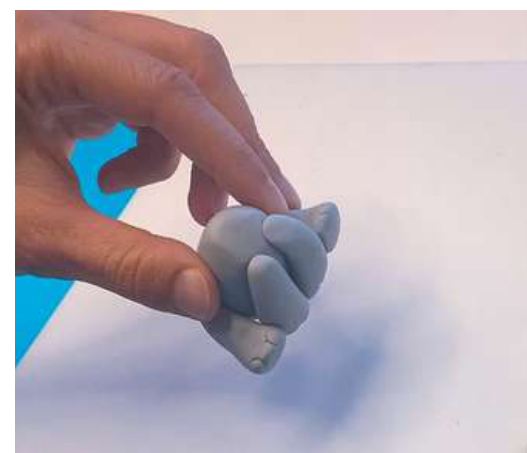
STEP 3 Cover the 2 cakes using white Pasta Top. Mix the green gel and powder colours with the alcohol and using a medium flat brush start painting the grass. Add strokes from the bottom of the cake upwards. Paint the grass in the same way on both cakes.



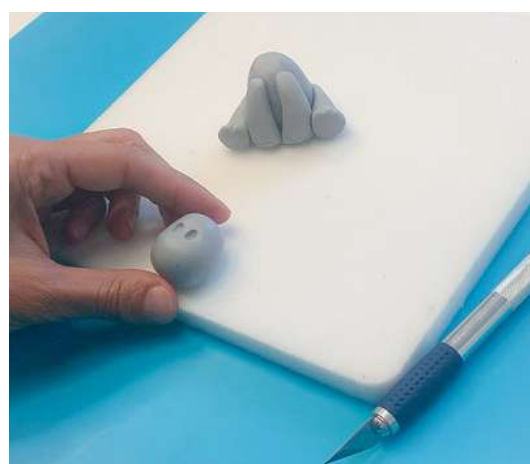
STEP 4 Take the smaller flat brush and a different shade of green and continue painting all around the cakes.



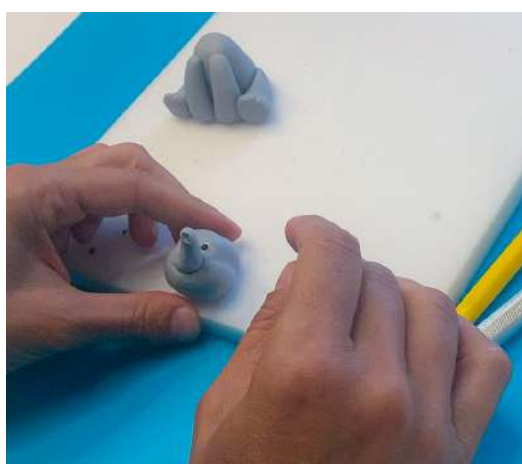
STEP 5 For the elephant: Roll a teardrop shape of the grey Pasta Model for the body. Roll two sausage shapes and cut them in half for the legs.



STEP 6 Model the legs and fix them on the body as shown.



STEP 7 Roll a ball into an oval shape, use a mini ball tool to make eyes sockets.



STEP 8 Add a trunk, use cake gel to help it stick. Fill the eye sockets with white Pasta Model and add 2 black pupils.



STEP 9 Cut the mouth using the exacto knife and open it a bit with a modelling tool. Insert a small piece of black paste and a small pink tongue.



STEP 10 Paint the iris around the pupils using light blue colour. Add 2 white dots as highlights, paint eyebrows with brown colour and add 2 circles of grey and pink Pasta Model for ears. Add a light blue bow and details to the feet as shown.



STEP 11 Make the body of the lion in the same way you did for the elephant using light orange Pasta Model. Roll the legs.



STEP 12 Roll a ball to an oval shape, use a mini ball tool to make eye sockets, make the eyes as you did before and add a cream oval shape for the muzzle. Indent it in the centre. Add a black tiny nose and 2 ears.



STEP 13 For the lions mane use 2 different sized circle cutters. Add the fur effect marking lines with a Dresden tool or knife. We will finish the lion later.



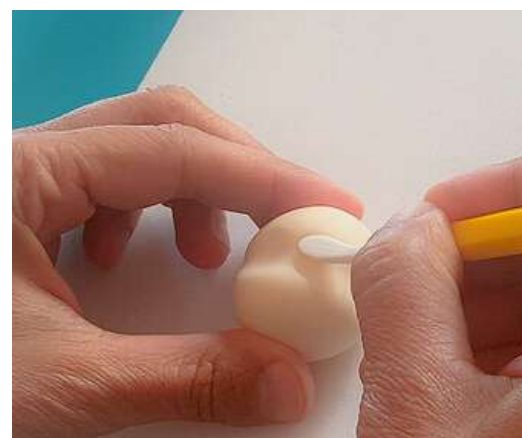
STEP 14 Make the child: Model the shoes rolling 2 small balls of brown Pasta Model, flatten them and add a strip around them, add laces as shown. Make the legs: roll two small sausages of light skin tone paste and wrap them halfway with light brown Pasta Model for the shorts.



STEP 15 Insert a toothpick into each leg and add the shoe.



STEP 16 Repeat for the other leg.



STEP 17 Make the face: roll a small ball of light skin colour Pasta Model and indent the eye area using a Dresden tool.



STEP 18 Make the eye sockets by pressing with the ball tool, fill them with white paste. Mark a smile.



STEP 19 Paint the eyes using green gel colour, add pupils and 2 small circles of white as highlights. Add a tiny strand of black paste around the upper part of the eyes.



STEP 20 Add 2 ears: roll 2 small balls of light skin colour paste and fix them on both sides of the head. Use a Dresden tool to add the features.



STEP 21 Add 2 eyebrows using light brown modelling paste.



STEP 22 Assemble the lion: Fix the legs on the body and add cream paws. Position it on the cake and insert a long skewer in the body until it reaches the bottom of the cake. For the boys body roll a cylinder of light brown Pasta Model. Insert it onto the skewer over the lion's body. Fix the legs in place using cake gel. Fix the head of the lion in place using a toothpick into the body.



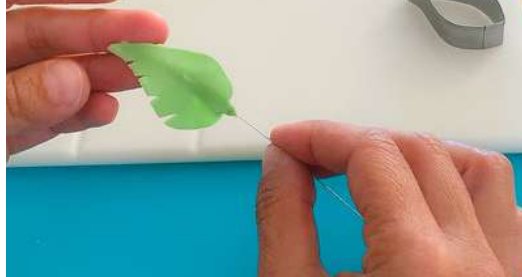
STEP 23 Add a brown belt and a collar to the boys body. Roll a small ball of light skin colour paste to make the neck. Fix in place and add the head on the body. For the hair roll small cylinders of light brown paste and position them on the forehead.



STEP 24 Make the hat: model a ball of light brown paste and make a hollow using a small rolling pin. Flatten the edge and fix on the head.



STEP 25 Make the palm: roll green Pasta Model thinly on the celboard and cut out leaves using the leaf cutter.



STEP 26 Insert a wire into the ridge and add cuts on one side using scissors. Leave the leaf to dry on a foam mat giving it a curved shape. Continue making other leaves in the same way.



STEP 27 Once the leaves are dry dust them using green powder colour and a soft brush.



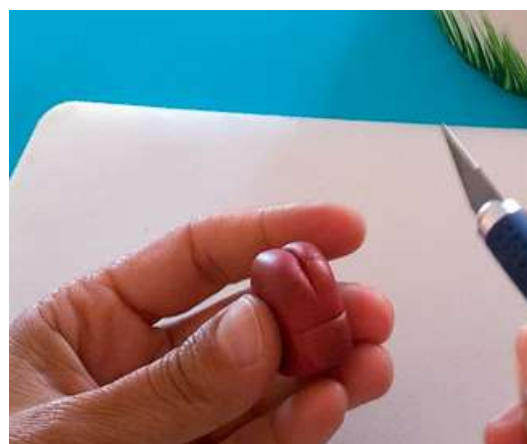
STEP 28 Assemble the leaves: bend the wire holding the leaf gently, add the second leaf and tape them together. Rotate the wires and pinch the tape, continue until you assemble all the leaves.



STEP 29 Roll light brown paste and cut a long thin strip. Take the leaves, join them to the skewer and wrap the long strip of paste around to make the trunk effect.



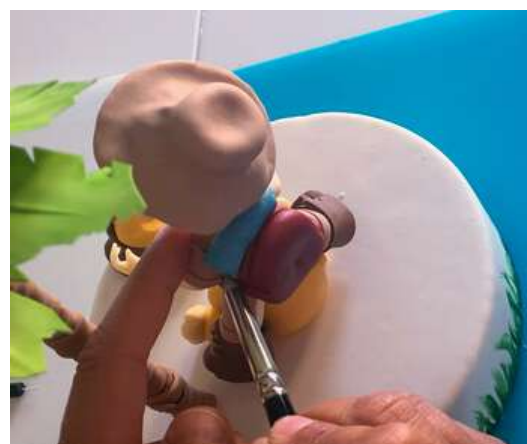
STEP 30 Insert the skewer into the cake, on the right side. Add 3 oval shapes of brown paste for coconuts. Use cake gel to stick them together to the tree.



STEP 31 Make the backpack: model an oval shape of red paste and indent the top with the exacto knife.



STEP 32 Roll out a small strip of light blue paste and roll up to make a sleeping bag.



STEP 33 Fix the backpack to the back of the child, secure it with a toothpick and add the sleeping bag on the top as shown.



STEP 34 Make the arms: roll a small sausage of light skin colour paste and indent the wrist using your little finger. Flatten the end part and cut the fingers. Shape them and make the other arm in the same way.



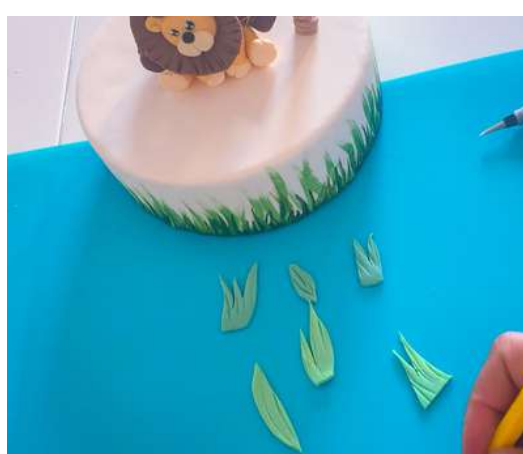
STEP 35 Fix the arms on the body using cake gel.



STEP 36 Cut a small strip of light brown paste, cut it in half and position on the shoulders for the short sleeves. Add a pocket on the front.



STEP 37 Cut 2 strips of red paste and position them on the shoulders to make the backpack straps. Model a rectangle shape and 2 circles of black paste and stick them together to make the camera. Fix it between the hands of the child.



STEP 38 Make the grass: roll green paste and cut many pieces of different shapes. Texture them using the Dresden tool. When dry dust them with shades of green powder colour.



STEP 39 Fix 2 or 3 pieces together and position them near the child on both sides and at the base of the palm.



STEP 40 Position the elephant on the left side and add the grass in front.



STEP 41 Fix ribbon around the cake drum. Add the to tier to the bottom tier using a board and dowels (if needed).



STEP 42 Your cute safari cake is ready.

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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



BECOME A PRO

with Chikz Patisserie

STRAWBERRY-BASIL PANACOTTA WITH LEMON ICE-CREAM



CHIKZ PATISSERIE



CAKE DESIGNER

Bintcy Davis

I'm Bintcy Davis, from Chikz Patisserie.

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

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

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

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

Chikz
Patisserie

a piece of art

What you need:

INGREDIENTS

- Saracino Le Supreme concentrated food flavourings: Strawberry and Lemon
- Saracino Base Gelato
- Saracino gel colours: yellow, pink and green
- Plain flour
- Butter
- Caster sugar
- Fresh cream
- Egg
- Gelatine
- Milk
- Basil leaves
- Lemon
- Vegetable oil

EQUIPMENT

- Stand mixer
- Ice cream maker
- Sieve
- Microwave
- Small pan
- Parchment paper
- Silicone mini log shape mould
- Silicone quenelle mould
- Piping bag
- Palette knife
- Clingfilm
- Spoon
- Spatula
- Gloves



LEMON ICE CREAM

- 500g milk
- 75g Saracino Base Gelato
- 115g caster sugar
- 50g fresh cream
- 1.5 tbsp Lemon Supreme food flavouring
- Saracino yellow gel colour



STEP 1 Prepare the ingredients for the lemon ice cream.



STEP 2 Mix together all the ingredients.



STEP 3 Transfer the mixture to an ice cream making bowl.



STEP 4 Use an ice cream maker to churn the mixture until it freezes to the desired creamy consistency. When ready put it in the freezer until needed.

STRAWBERRY BASIL PANACOTTA

- 250g fresh cream
- 30g caster sugar
- 3-4 basil leaves
- 0.3g gelatine
- 12ml water
- 1 tbsp Strawberry Supreme food flavouring
- Saracino pink gel colour



STEP 5 Prepare the ingredients for the panacotta.



STEP 6 Bring cream, sugar and basil leaves to the boil.



STEP 7 Add strawberry food flavouring and pink gel colour if required.



STEP 8 Keep covered to infuse the flavours.



STEP 9 Strain and add the bloomed and melted gelatine.



STEP 10 Put the mixture in a piping bag.



STEP 11 Add into the moulds and freeze.

MERINGUE STICKS AND DROPS

- 30g egg white
- 200g caster sugar



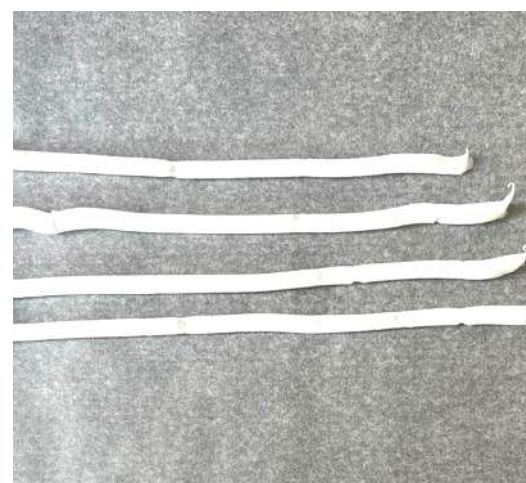
STEP 12 Prepare the ingredients for the meringue.



STEP 13 Beat the egg whites and sugar together.



STEP 14 Whisk until it becomes thick and glossy and should hold up in stiff peaks on the beaters when ready.



STEP 15 Line a tray with parchment paper or baking paper. Put the meringue mixture in a piping bag and pipe half of the mixture in thin lines.

LEMON CURD

- 1 egg
- 50g caster sugar
- 10g lime juice
- 1 tsp Lemon Supreme food flavouring
- 60g soft butter



STEP 17 Prepare the ingredients for the lemon curd.



STEP 16 Pipe the rest of the mixture as meringue drops. Bake all at 110C for 1.5 hours.

GREEN CORAL

- 10g plain flour
- 55g water
- 60g vegetable oil
- Saracino green gel colour



STEP 19 Remove from the heat and add the butter and mix well. Cling film the surface of the mixture and keep it in the fridge until needed.



STEP 18 Mix the egg, sugar, lime juice and Lemon Supreme together and cook until the mixture is as thick as mayonnaise.



STEP 22 Once combined add the colour and mix again.



STEP 21 Mix all the ingredients together with a fork except for the gel colour.



STEP 20 Prepare the ingredients for the green coral.



STEP 23 Heat a pan and pour in the mixture. Cook until the bubbles settle.



STEP 24 Use a kitchen towel to cool the coral making sure not to break it as it is quite brittle.



STEP 25 Cut the coral in half using scissors and place on the plate as shown.



STEP 26 Place the ice cream on top of one of the corals. Use a spoon to make a quenelle shape or freeze the ice cream in a quenelle mould.



STEP 27 Place the strawberry basil panacotta on the other half of the coral.



STEP 28 Add the meringue sticks as shown.



STEP 29 Pipe the lemon curd and add the meringue drops next to it.



STEP 30 Add some edible flowers to make it pretty. Your elegant dessert is ready to enjoy!

ANNOUNCING OUR MONTHLY COMPETITION



CONGRATULATIONS!
Danielle Roberts





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including your full name and country you are from.

LUCKY WINNER will be introduced in our AUGUST issue.

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

£50?

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F	P	E	A	E	S	Y	U	E	U	E	D	I	S
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DONKEY
PANDA
SAFARI
DUCK
SUMMER
TEEPEE
SUNSHINE
BIRTHDAY
FRIDA
JULY
ADVENTURE
SUPREME
SKY
FUN
PASTRY
TRAINER
TUCAN
SEAGULL

I'M ONE TODAY

by Capri Cakes





CAKE DESIGNER

Claudia Kapers

Claudia is an Artist known as 'Capri Cakes'.

She lives with her partner and 2 children in Zelhem, Netherlands. In 2013 her passion for the design and making of cakes and sculptures arose. With a background in the field of interior design and window dressing, the creativity was there early on. Over time she has developed independently in the sugar world and gained lots of experience and knowledge. This has resulted in the winning of various awards both nationally and internationally. These awards include a Gold, 1st and BEST OF SHOW during the "Cake & Bake" Essen 2018, Gold and 2nd during "Taart & Trends" Utrecht 2018, Gold and 1st during "Cake & Bake Experience" Rijswijk 2019 and Silver during "Cake & Bake" Essen 2019.

In addition, she has participated in a number of national collaborations, including the "Marjolein Bastin Collaboratie".



CAPRI CAKES

What you need:

INGREDIENTS

- Pasta Top: 500g white
- Pasta Model: Fuchsia, pink, white, brown, black
- Chocolate drops: White
- Supreme flavouring: Vanilla and forest fruits
- Gel colour: Pink and yellow
- Powder colour: Black
- Metallic dust powder: Gold
- Pump powder: Glitter gold
- Cake gel
- 20cm diameter cake (or dummy)
- 4 cupcakes
- Buttercream
- Sprinkles
- Rejuvenator spirit alcohol

EQUIPMENT

- Drum 30cm diameter
- Palette knife
- Rolling pin
- Sharp Edge Smoother (Cakes by Carol)
- Smoother
- Styropor egg 6cm diameter (Styropor Products)
- Styropor ball 5cm diameter (Styropor Products)
- Sharp knife
- Modelling tools Cerart
- Ball tool
- Frill tool
- Cutting pliers
- Bow silicone mould
- Glass dish
- Hard brush
- Soft brushes
- Wooden skewers/toothpicks
- Piping bag
- Piping nozzle M1 Wilton



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STEP 1 Bake and fill the cake. You can also use a dummy like I have. To create an on trend cake, cut off approximately 5cm from the side of your cake. Then stand the cake up on the cut surface. The so-called “half-cake design”. If real cake, cover it well with ganache.



STEP 2 Brush your cake or dummy with a very thin layer of cake gel.



STEP 3 Knead 350g of Pasta Top until soft and roll to a diameter of at least 35cm. Cover the cake/dummy.



STEP 4 Use the Sharp Edge Smoother and a regular smoother to get a nice smooth finish with sharp edges. Cut off excess paste and keep for the next step.



STEP 5 Knead 150g Pasta Top until soft. Roll thinly and cover the drum. Trim the excess paste and store in an airtight bag for re-use.

TIP: You can make a 'half cake' in various sizes, use a drum that fits the size of your cake.



STEP 6 Take 30g of white chocolate drops and melt gently in the microwave. Heat briefly several times otherwise the chocolate may burn. Divide the chocolate into three equal portions and colour them in different shades of pink. Take a palette knife and spread the coloured chocolate at an angle onto your cake with a sideways movement. Use the different shades to give effect.

TIP: Try to make the shades as clear as possible for the best contrasting effect. You only need a small amount of gel colour. I add with a cocktail stick.



STEP 7 Place your half cake off center on your drum.



STEP 8 Remove the lid from the gold pump powder glitter. Add some glitter powder to a dish and dilute with a few drops of rejuvenator spirit alcohol. Dip a hard bristle brush into the glitter paint. Flick / splash the cake as you like.



STEP 9 Prepare the things we need for the bear as shown.



STEP 10 Take 150g white and 22g brown of Pasta Model. In addition, colour 11g white Pasta Model with yellow gel colour. Knead the three balls together for a nice even colour light brown.



STEP 11 For the legs roll a 40g ball of the paste and cut in half. Roll each part into a sausage shape 4cm long.



STEP 12 Put your finger in the middle of the sausage and roll a bit thinner.



STEP 13 To shape the leg bend with your fingers.



STEP 14 Flatten the top of the leg with a finger.



STEP 15 Cut the toes with a sharp knife. Finish shaping with a modelling tool.



STEP 16 Insert a skewer in each leg and cut at a height of 6cm.



STEP 17 Coat the styrofoam egg thinly with cake gel. Roll 40g Pasta Model and coat the egg. By gently rolling in your palms, you can blend the seam.



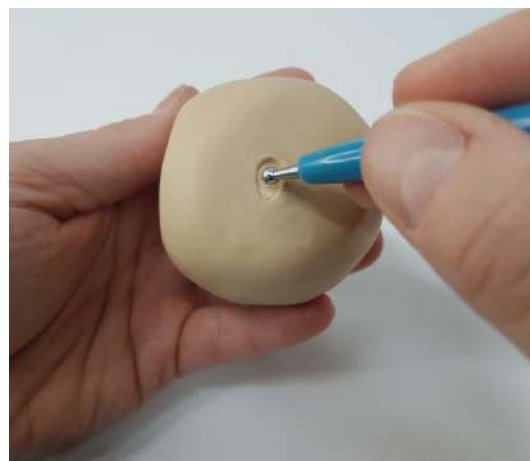
STEP 18 Gently press the coated egg shape onto the skewers in the legs.



STEP 19 Cover the styropor ball with 60g light brown paste. Work in the same way as with the egg.



STEP 20 Place the ball on your work surface and gently press a flat surface into the ball with your thumbs. Do this on both sides and make sure the flattened sides are even.



STEP 21 Take a ball tool and make oval recesses in the flattened parts for the eye sockets.



STEP 22 Make sure that left and right are equal.



STEP 23 Take the modeling tool and make three lines on the side of the flattened parts. Work from front to back.



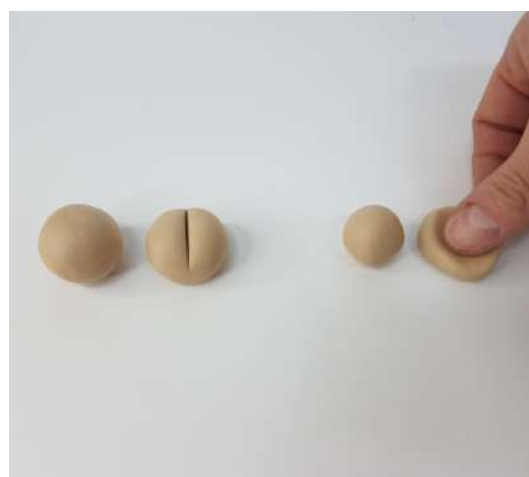
STEP 24 Make sure that left and right sides are equal again.



STEP 25 Use the modelling tool to make three lines at the top of the head. Mark from front to back.



STEP 26 Using a modelling tool with a larger point make a hole on both sides of the head for the ears.



STEP 27 For the ears take 14g light brown paste and divide into two equal parts. Roll each into a ball and flatten with your thumb from the center.

TIP: To make two equal size balls cut a ball of paste in half. Rolling two separate balls of paste tend to be unequal.



STEP 28 Use the back of a knife to make a number of notches in the edge of the flattened sphere.



STEP 29 Use a modelling tool to neatly round the indentations in the ear. Mark lines in the middle of the ear. Work from the bottom up.



STEP 30 Pinch the bottom of the ear together to a point.



STEP 31 Brush the tip of the ear with cake gel and fix into the hole in the head.



STEP 32 Repeat steps for the second ear.



STEP 33 Insert a 8cm skewer into the middle of the body. Gently press the head onto the skewer.



STEP 34 Make sure the head is angled down very slightly as the bear will be looking at the ground.



STEP 35 For the eyes use 0.4g black Pasta Model. Divide into two equal parts and roll two ovals.



STEP 36 Fix the oval balls with cake gel into the recess for the eyes.



STEP 37 Take a small amount of light brown paste and add one third of white. Knead well. Make the snout from 3.5g of paste. You can make a round or triangular muzzle. For the mouth roll a small 0.5g light brown ball and make an indentation with the ball tool.



STEP 38 First fix the mouth on the head with cake gel. Then place the muzzle over it. Make sure the muzzle is in the middle of the head between the eyes.



STEP 39 Roll a 0.7g oval of black Pasta Model for the nose. Fix the nose with cake gel.



STEP 40 Roll a very thin strand of fuchsia Pasta Model. Cut small pieces of the strand with a sharp knife. Roll each small piece into balls.



STEP 41 Fix the fuchsia balls on the body of the bear with cake gel. The amount and pattern of dots is up to you.



STEP 42 For the skirt roll 50g pink Pasta Model very thinly. Cut two strips 3cm wide x 15cm long. Use the frill tool on one long edge of the strip.



STEP 43 Carefully press the strip together along the unfrilled edge.



STEP 44 Using a little cake gel carefully fix the pink skirt with a modelling tool. Make sure that the top edge of the skirt fits snugly against the body. The bottom of the dress is to flare out a bit.

TIP: Saracino Pasta Model does not need tylose to help with the flare effect. If the paste is not too warm it will stay in shape!



STEP 45 Fix the other strip of the skirt onto the body.



STEP 46 Roll fuchsia paste thinly. Cut two strips 0.5cm wide x 17cm long. Make a bow using a silicone bow mould.



STEP 47 Fix a strip of fuchsia paste with cake gel over the top of the skirt.



STEP 48 Fix the other strip around the head with the ends meeting at the front. At that point fix the bow with cake gel.



STEP 49 Use a small amount of light brown Pasta Model to make three teardrop shapes. Pinch them together and fix to the head of the bear with cake gel.



STEP 50 For the rabbit use 16g white Pasta Model. Roll a 10g ball of paste. Roll the ball to an oval shape then roll a thinner part in the middle with your finger. This is the head and body of the rabbit. For the front legs roll a 1.4g ball of paste and cut in half. Roll two teardrop shapes. For the hind legs roll a 3g ball of paste and cut in half. Roll two teardrop shapes. For the hind leg, bend the lower part of the leg with a modelling tool. Mark the toes with a sharp knife. For the ears roll a 1.6g ball. Cut in half and roll two teardrop shapes. Press them flat with your finger.



STEP 51 Roll a 20g ball of the light brown Pasta Model for the arms of the bear. Cut in half. Roll one half into a 5cm long sausage. Roll a narrower part for the wrist area with your finger. Flatten for the hand area. Repeat for the other arm.



STEP 52 Fix the arms behind the back of the bear with cake gel. Place the body of the rabbit between the arms.



STEP 53 Fix the legs and ears of the rabbit with cake gel. Put the ears in a playful position.



STEP 54 Roll three small balls of black Pasta Model for the eyes and nose. Fix them to the face with cake gel.



STEP 55 For the body of the snail use 6.5g of light brown Pasta Model and roll out to a teardrop shape 7cm long. Use your finger to shape the head of the snail at the wide end.



STEP 56 Press a flat piece between two fingers on both sides of the head.



STEP 57 Carefully roll this flat part between your fingers into a thin spike. These are the tentacles of the snail.



STEP 58 Bend the snail's body at an angle. Place on your work surface to set.



STEP 59 Use 6.5g fuchsia Pasta Model and roll a teardrop 10cm long. Roll up starting at the narrow end. When the paste is rolled cut the end straight with a sharp knife.



STEP 60 Fix the roll to the body of the snail with cake gel. Make 2 snails.



STEP 61 Mix a small amount of black powder colour with rejuvenator spirit alcohol. Use a brush with a very fine point to paint the eyes.



STEP 62 Prepare the “One” template and 40g light brown Pasta Model. Roll the paste into a long string about 5mm thick. Follow the text to make the word “One”. Insert a toothpick into the 'O' and the 'n'. Allow to dry overnight.



STEP 63 Mix pump powder gold glitter and metallic powder gold with rejuvenator spirit alcohol and paint the letters gold. Allow to dry.



STEP 64 Place the letters on the top of the cake. Place them closer to the front to leave room for a cupcake behind.

TIP: Gold paint always works best on a yellow or light brown paste due to the base colour of the paste.



STEP 65 Bake four cupcakes. For extra flavour you can add Saracino Supreme Vanilla to the batter.



STEP 66 Make buttercream to your liking. Prepare a piping bag with the Wilton M1 nozzle and the Saracino Supreme forest fruit flavouring.

TIP: You can also choose one of Saracino's 14 other Supreme flavours!



STEP 67 Mix forest fruit Supreme with the buttercream to your taste. Add to a piping bag. Take two cupcakes and remove the paper. Cut the cupcake into three equal horizontal slices. Layer the cupcake with the forest fruit buttercream. Wrap the cupcakes in cling film and refrigerate for 30 minutes. When chilled, cut the cupcakes into thin slices with a sharp knife. Cut the slices neatly into rectangles.



STEP 68 Pipe a swirl on the other two cupcakes with the forest fruit buttercream. Decorate with sprinkles of your choice and for a nice finish spray with Saracino pump powder gold glitter. Place the rectangle cake on the cupcake.



STEP 69 Fix a snail on the top of the cake with cake gel. Use black Pasta Model to roll a very thin string. Cut with a sharp knife into small pieces about 4mm long. Fix the pieces from the snail to any other point on the cake. Position all the other decorations. Your trend cake is ready!

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by Teresa Carrano



by Emilia Boberńczyk



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POP IT CAKE VIDEO TUTORIAL



CAKE DESIGNER

Anjali Tambde

Anjali Tambde is a multi-award winning sugarcraft artist and a cake designer who holds a distinct achievement of winning back to back Best in Show awards in 2016 at Cake International and Irish Sugarcraft Show.

Anjali has also won several Gold and Best in Class awards at Irish Sugarcraft show in Dublin, Cork Sugarcraft Association, Cake and Bake Germany and Cake International London and Cake International, Birmingham.



GLOBAL CAKE TOPPERS



WATCH NOW

COLOURFUL FRIDA

by Sweet Anarchy By Xenia





CAKE DESIGNER

Xenia Tzani

My name is Xenia Tzani and I am from Igoumenitsa, Greece.

I am a self-taught home baker/cake artist. Cake art has been my hobby for the last 4 years.

In May 2020, I took part in a competition organized by Cake Masters Magazine and Karen Davies Sugarcraft. I was the people's choice winner with my Swan themed cake.

In August 2020, Katy Sue Designs chose one of my creations to assist with the promotion of one of her moulds as she was so impressed with my work.

In 2021 I was selected as a guest artist to be among other design team members of Katy Sue Designs to assist with the promotion of some of her moulds through my creations.

You can find me on social media as "Xenia Xenaki" or "Sweet Anarchy by Xenia".



SWEET ANARCHYB
BY XENIA

SWEET
ANARCHY!!!
BY XENIA!!

INGREDIENTS

- Pasta Bouquet
- Pasta Top: Tiffany
- Pasta Model: Rose beige, white, black, red, brown
- Gel Colours: white, pink, yellow, orange, red, purple, light green
- Powder Colours: white, pink, yellow, orange, red, purple, green, brown, black
- Powder Pearl Colour: Bronze
- Cake Gel
- Clear alcohol
- Edible pearls
- Edible marker

EQUIPMENT

- Cake or dummy
- Cake board
- Rolling pin
- Cutting mat
- Modelling tools
- Ball tools
- Brushes
- Silicone moulds
- Flower cutters
- Circle cutters
- Heart shape cutters
- Leaf cutters
- Knife
- Spunge mat





STEP 1 Use tiffany Pasta Top to cover your cake / dummy and add to your covered cake board.



STEP 2 Colour Pasta Bouquet different colours. I used pink, yellow, orange, red, purple, light green gel colours.



STEP 3 Use different flower cutters and moulds to make flowers and leave them to dry.



STEP 4 Repeat using green paste for the leaves.



STEP 5 Print and cut out a Frida Kahlo face template. It can really be any face you'd like.



STEP 6 Roll rose beige Pasta Model and with a knife cut out the face's outline.



STEP 7 Use your fingers to smooth and curve the edges.



STEP 8 Use a Dresden tool to mark where the eyes and the hair will be through the paper onto the paste.



STEP 9 Use white Pasta Model and a circle cutter to make the eyes. Use your fingers to shape.



STEP 10 Roll a thin layer of brown Pasta Model and cut with a smaller circle cutter. Place onto the eyes.



STEP 11 Use black Pasta Model and make tiny balls. Put them in the eyes and shape them with a Dresden tool.



STEP 12 Roll a piece of black Pasta Model. Put it above the eye and cut at the desired point for the eyeliner.



STEP 13 Repeat for the eyebrows.



STEP 14 Use black Pasta Model to make 3 long strands for the hair.



STEP 15 Make the braids.



STEP 16 Fix them on the forehead. They do not have to cover all because we will add the flowers.



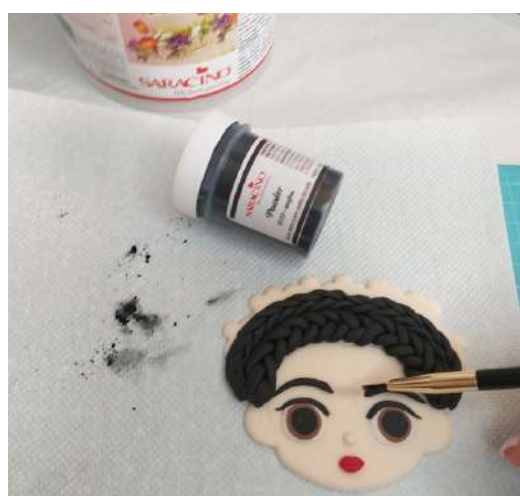
STEP 17 Take a small piece of red Pasta Model to make the mouth and give shape with a modelling tool.



STEP 18 Use a modelling tool to add the ear details.



STEP 19 Use rose beige Pasta Model to roll a tiny ball for the nose.



STEP 20 Use black powder colour and a small brush to dust a light shadow between the eyebrows.



STEP 21 With an edible marker make small lines between the eyebrows.



STEP 22 Dust the cheeks with pink powder colour.



STEP 23 Use 2 gold pearls to make her earrings.



STEP 24 Mix white gel colour with clear alcohol and with a small ball tool add details into the eyes.



STEP 25 Use a small piece of pink beige Pasta Model and roll the neck with your hands. Roll pink beige Pasta Model and use a heart shape cutter to make the part of the body.



STEP 26 Cut the excess piece from the heart shape. Use cake gel to fix the figure on the cake.



STEP 27 Use powder colours to dust your flowers. I used pink, yellow, orange, red, purple and white dust colours.



STEP 28 Mix bronze powder pearl with clear alcohol and add details on your flowers.



STEP 29 Put small pearls at the center of your flowers.



STEP 30 Your flowers are ready.



STEP 31 Use green and brown powder colours to dust your leaves.



STEP 32 Use cake gel to fix your flowers and leaves on your cake.



STEP 33 Your cute Frida cake is ready!

SARACINO
We love pastry.

PASTA MODEL WILL BECOME YOUR BEST FRIEND

WHY SHOULD I DECORATE MY CAKES WITH PASTA MODEL?

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



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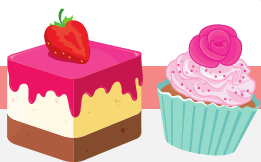
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Read With Cake



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



Sachiko
Windbiel


INTERVIEW BY SARACINO

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

Before I entered the cake world, I'd worked many "front of the house" positions at restaurants and I longed for a change. I decided to attend a small culinary school in New York and upon graduating, I was lucky to be given the opportunity to intern at a wonderful little Cake Studio. It was there that I first experimented with fondant and eventually this led to me developing the ability to shape fondant into figures. In time, I began a business that specialized in making customized fondant figures as cake toppers for all kinds of occasions.

"Over time, I realized that I had a passion for helping others with developing this skill and I transitioned to presenting fondant workshops for cake makers of all skill levels. It's been a wonderful journey so far and I feel so blessed by all the friends that I have made along the way.

HOW WOULD YOU DESCRIBE YOUR CAKE STYLE IN 5 WORDS?



Whimsical
Lifelike
Detailed
Characteristic
Joyful

TELL US ABOUT YOUR CAKES AND DESIGN INSPIRATIONS.

The original source of my fondant inspirations was the world of Manga. As a child growing up in Japan, my imagination was fired by all the amazing Manga characters and stories that I had access to. Nowadays, I find that I am always inspired by the people I meet, by their amazing stories and by their amazing faces.

WHAT IS YOUR MOST RECOGNIZED CAKE?

This is a hard question because I am always focused on my next project, I like to keep moving forward. There was one cake that I collaborated on with a team for a Cake Competition Show and we were very proud of it and we ended up winning the overall competition... The funny part though was that a few months later, the famous TV show 'Saturday Night Live' was doing a comedy sketch parody of a Cake Show and they used a recreation of our cake for the parody. It was so unexpected and really funny!



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

My favorite thing to do when I am not working on my figures is spend time with my two cats, Quincy & Phoebe. They are relatively new members of my family and I love them so much! They both have their own very unique character, and they always make me smile, so I spoil them like crazy!

HAVE YOU HAD ANY BIG DISASTERS?

Who hasn't had a Cake Disaster? Or I should say who hasn't had a bunch of Cake Disasters, plural! Recently, an order that I shipped was lost in transit and the client was quite upset - and so was I! I decided that I wasn't going to let the shipping company's mistake ruin things, so I remade the figure and booked a flight to deliver the order myself!

WHAT HAS BEEN YOUR MOST DIFFICULT CREATION TO DATE?

To tell you the truth, any figure that I am attempting to make in the likeness of somebody from a photo is a continuously difficult situation. I am my own toughest critic and will work countless hours to make sure I am satisfied, including needing to scrap what I've done and start over a few times.

WHO MAKES YOUR BIRTHDAY CAKE?

My cats make my Birthday Cake! But I think they're secretly hoping I don't like it that much so that they can finish it (they include a lot of cat food in the cake!)





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

Saracino Pasta Model - White. I love its elasticity and the way it holds its shape. It colours so well and I also love that even after it has dried, it still has enough flexibility in it that I can make some last minute adjustments, if needed.

WHAT IS YOUR BEST ADVICE FOR ALL OTHER CAKE MAKERS?

The best advice I can offer to aspiring cake artists is to learn how to trust yourself and to learn how to trust your personal artist instincts. It's not an easy trick, but once you do learn to trust your artistic instincts, you will know a wonderful feeling of fulfilment and achievement!



FOLLOW SACHIKO



Mimicafe Union



@mimicafeunion



HAPPY DONKEY

by Fabulously Fondant





CAKE DESIGNER

Jane Lashbrook

As a self-taught cake artist, I have never been a traditional cake maker. Having a background as an artist, for me it has always been about the design, which has led to my reputation for creating highly detailed and realistic edible sculptures. I always strive to bring the subject alive and the more 'weird and wonderful' the concept the better.

Having started by making cakes for family and friends, it was through their encouragement that I grudgingly entered a cake competition. Their faith in me proved to be well placed as I ended up with a first in category. I then went on to enter Cake International which I achieved a gold and two years later won Best In Show 2019. In 2020 I was awarded by Cake Masters Magazine as one of the top 10 cake artists in the UK and Ireland.

It's all about the challenge for me as I love to see the project gradually come to life as I work on it. On top of that, the look on the face of the person receiving it as they see it for the first time really makes the time invested worthwhile.



FABULOUSLY FONDANT

What you need:

INGREDIENTS

- Saracino Pasta Model - white, red, black
- Saracino Modelling Chocolate - white
- Saracino Pasta Top - pink
- Saracino powder colours - black, brown, white, pink, light skin, yellow
- Saracino gel colour - yellow
- Saracino Cocoa Butter
- Saracino Cake Gel
- Saracino Supreme food flavouring - banana
- Saracino Liquid Shiny glaze
- Cakes suitable for carving x 4
- Ganache
- Buttercream
- RKT: Rice Krispie Treat
- Marshmallows

EQUIPMENT

- MDF or ply board for the base
- 6mm threaded rod
- 2x 6mm washers
- 2x 6mm nuts
- Spatulas
- Rolling pin
- Clingfilm
- Strong foil
- Modelling tools
- Paint brushes
- Paint palette
- 2 wooden skewers
- Cocktail sticks
- Small scissors
- Tea light / warmer or hot water
- Circle cutter
- 6mm dia. drinking straw
- Hot glue gun
- Feet for cake board





STEP 1 Make your cake batter, I'm using a Madeira (pound) cake recipe in this tutorial. Add the Saracino Supreme food flavouring, 120g of food flavouring to 1kg of cake batter. I'm using banana, but you can use any flavour. Bake your cakes and leave to cool.



STEP 2 Make your buttercream and add yellow food gel colour until you get a nice banana colour.



STEP 3 Prepare the circular cake board. Drill an off centre 6mm hole in your cake board. Hot glue some feet for the underside.



STEP 4 Glue strong foil to cover the cake board with cake gel. Add the threaded rod and secure either side of the base with the nuts and washers. Cover the rod with a straw or wrap it with strong aluminium foil to protect the cake from the metal rod. If you need to, add some modelling chocolate or melted chocolate to make sure the nut and washer are covered. Roll pink Pasta Top and cover the board, leave to dry (alternatively you can cover the board after covering the cake).



STEP 5 Lay sponge and buttercream and carve to the shape shown using a sharp knife. Cover the board with clingfilm to protect.



STEP 6 With the cake offcuts mix with some buttercream or ganache to make a firm cake putty and model the shape of the hind legs either side. You can just use modelling chocolate if you wish.



STEP 7 Cover the cake with ganache and leave to set.



STEP 8 With your Rice Krispie and marshmallow mix (RKT) start making the head of the donkey. Push firmly in with your thumbs or large ball tool to form 2 large eye sockets. Leave to set.



STEP 9 From the top of the rod remove any foil or drinking straw. Melt marshmallow and cover the remaining rod, this will help the RKT head stick in place.



STEP 10 Attach the head onto the threaded rod, with a slight turn to one side. Add more RKT to form a neck if needed. Completely cover with ganache and leave to set.



STEP 11 Knead together equal amounts (50/50 ratio mix) of modelling chocolate and white Pasta Model. If too hard, soften in the microwave for a few seconds at a time. Cover the head with a thin coat of the modelling mix, this will be the base to sculpt the donkey's features.



STEP 12 Roll 2 balls of white Pasta Model, big enough to fit in the eye sockets. Leave to one side to harden off.



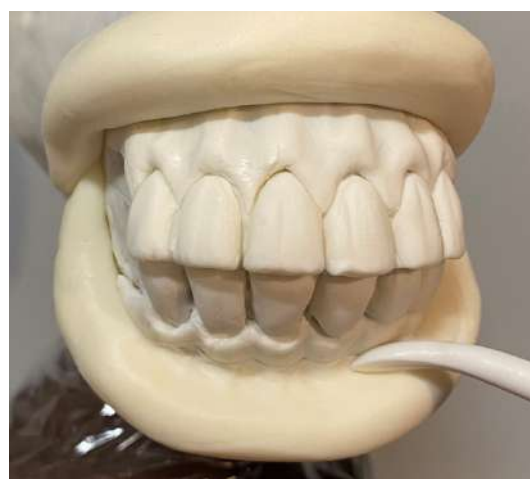
STEP 13 Add white Pasta Model across the front of the snout and mark the position of where the teeth and gums will be with a Dresden tool. There are 6 top teeth and 6 for the bottom.



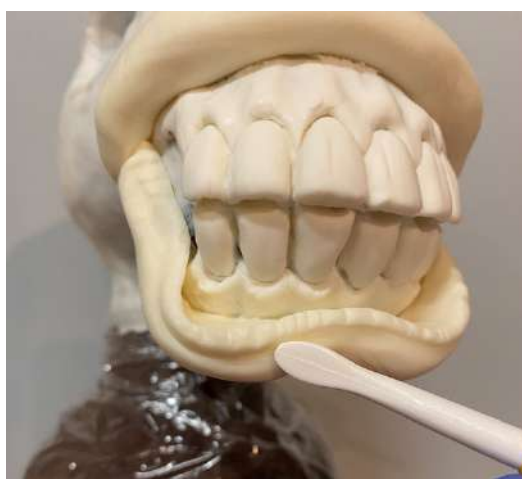
STEP 14 Sculpt in the details of the teeth adding and blending more paste if needed.



STEP 15 Roll sausage shapes of the modelling mix and place these around the mouth leaving the teeth exposed.



STEP 16 Using your Dresden tool blend into the gums.



STEP 17 Sculpt the lips.



STEP 18 Add the nostrils with the modelling mix. Blend in the joints either with your fingers or modelling tools. Sculpt in some details of creases and apply hair texture as you go.



STEP 19 Use paste to build up the chin adding hair texture.



STEP 20 Keep building and blending up to the eyes, top of the head and down to the neck. You can use a small pair of scissors to add different hair details.



STEP 21 Place in the eyeballs and add a sausage shape of paste over. Shape the bottom eye lid.



STEP 22 Sculpt the eye lids.



STEP 23 Gently remove the clingfilm covering the cake board. Cover the cake and apply details of hair all over. Pull out small pieces to make strands of hair with your fingers or small scissors.



STEP 24 To make the back legs, roll a long sausage and cut in half. Shape into the lower back leg and hoof.



STEP 25 Fix to the cake by blending. Use a ball of cling film to support the leg if needed until it sets.



STEP 26 Add the hair texture and hoof details. Repeat for the other leg.



STEP 27 To make the front legs roll 2 long sausage shapes. Insert wooden skewers into both to give support.



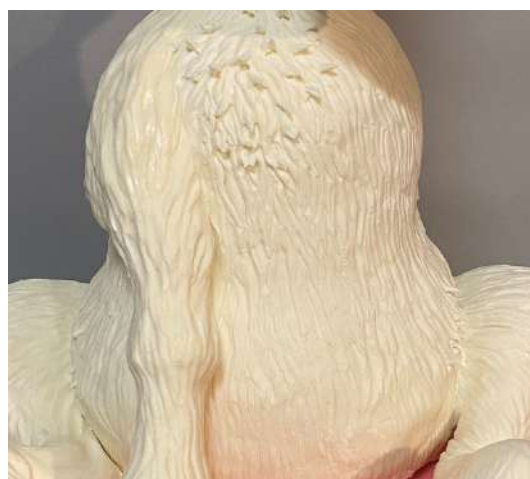
STEP 28 Add some shape to the legs.



STEP 29 Measure the length of leg to the chest.



STEP 30 Cut the leg down from the top and push the skewer into the chest.



STEP 31 Blend in the top of the leg to make a shoulder, adding more paste if needed.



STEP 32 Add all the details and repeat the same for the other leg.



STEP 33 To make the ears, first roll a thick leaf shape.



STEP 34 Curl the edges to make the shape of a donkey ear.



STEP 35 Add some details of hair. Use the small scissors for the tips and edges of the ears.



STEP 36 Fix to the head with a cocktail stick and push in at the base with the Dresden tool. The base doesn't have to be tidy as it will be covered. Do the same with the other ear.



STEP 37 Roll white Pasta Model thinly. Cut out lots of circles with a small circle cutter.



STEP 38 To make the bandana use red Pasta Model to roll a long sausage and flatten with your palm or a rolling pin, make it long enough to wrap around both ears.



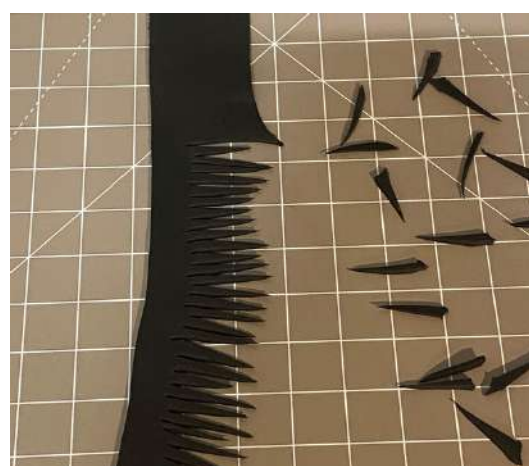
STEP 39 Wrap around the ears and sculpt in fabric folds.



STEP 40 Cut out 2 leaf shapes and fix to the bandana to make a knot.



STEP 41 Add the polka dots and blend.



STEP 42 To make the mane knead some black Pasta Model. Roll into a very long strip and cut out long triangles on one side. Keep some of the offcuts for the eyelashes later.



STEP 43 Fold it over several times, glue with a little cake gel. Make another one and glue together.



STEP 44 With cake gel fix to the back of the head. Make a small mane for between the ears.



STEP 45 For the painting. Prepare your powder colours with cocoa butter over a tealight warmer or alternatively use a palette/plate over a bowl of hot water to make your paint. We will mix the colours with the melted cocoa butter for the paint.



STEP 46 For the mouth I painted the gums first with a base colour of light skin tone. I built up different shades with pink and white powders.



STEP 47 The teeth were painted white and edged with yellow and brown.



STEP 49 Paint the iris brown with brushstrokes from the outer edge in, use a little yellow for different tones.



STEP 50 Paint in the pupil, which is an oval shape. Repeat for the other eye.

STEP 48 For painting the head and body of the donkey I mixed a grey base colour and used black, white and brown powders to make different shades. Start around the lips with black and blend out to the nostrils with white, using shades of grey and brown. Paint white around the eyes and the eyelids black.



STEP 51 Paint the ears. Blending white, brown and black on the tips.



STEP 52 Paint the whole body blending in all different shades.



STEP 53 Add a stripe down her back with black and brown.



STEP 54 Paint the hooves with brown and black.



STEP 55 Use black powder to add a little shadow to the bandana.



STEP 56 To add the eyelashes to the top lid, carefully make holes with a cocktail stick.



STEP 57 Dip the end of the lashes in cake gel and gently push them in with tweezers.



STEP 58 Add Liquid Shiny glaze to the eyes, mouth and hooves. Ribbon the board.



Voilà your happy donkey is finished!

SARACINO CHOCOLATE RANGE

MODELLING CHOCOLATE

Our decorative range of white and dark modelling chocolate, developed with the help of well-known confectioners and cake designers, means you can now make flowers, ribbons and bows with delicious chocolate flavour. The range is also ideal for 3D decorations.

Available in 5kg buckets and 1kg tubs.



CHOCOLATE DROPS

Made from the World's best chocolate varieties. Available in 3 flavours: dark chocolate 60/40, milk chocolate 38/20 and white chocolate.

The drops melt easily so you can make delicious moulds or use them to make chocolate ganache and pralines.



WOW!

Check
Out
This
Cake

BY ANNA PARAKOVA





Interview with Anna Parakova

**WHEN WE SAW THIS
CAKE WE THOUGHT
WOW!
ABSOLUTELY ADORE
THIS COLOUR
COMBINATION,
DETAILS AND PURE
ELEGANCE**



**TELL US A LITTLE BIT ABOUT YOUR
BACKGROUND.**

I come from Slovakia. I have been practicing sweet art for multiple years but not as a profession. I started baking cakes for my kids. These days I am already baking for my grandkids. Creation of cakes for me doesn't usually mean only baking and baking and decorating. For me its beautiful moments, when in the company of classical music, I'm opening my heart and letting my soul sing. These are the moments I treasure. For me confectionery making is sweet art no matter of the cake size or difficulty. I present my works in a Slovak magazine for amateur pastry chefs "Torty od many", Facebook under the name 'AnkaP' and also on Instagram under the name 'Anna Parakova'.

**WHAT WAS THE REASON AND STORY
BEHIND THIS FABULOUS CAKE?**

After the times of restrictions due to the pandemic spring has finally arrived. I feel people had a stronger than usual feeling of a need for freedom. That much more when this freedom and awakening is with nature. With this realisation I decided to translate this feeling into the theme of the cake.

**DID YOU KNOW STRAIGHT AWAY
HOW YOU WANTED THE CAKE TO
LOOK?**

No, I never straight away know how I wanted the cake to look. I drew sketches and let my feelings guide me. I picked the sketch on which this feeling was presented the most. I'm lucky that I usually have a free hand in creating my cakes. Occasionally my client gives me a bit of guidance, but I still have space for my imagination to work.



WHICH SARACINO PRODUCTS DID YOU USE TO CREATE THE CAKE AND WHY?

Pasta Bouquet flower paste and Pasta Top covering paste.

WOULD YOU MAKE A CAKE LIKE THIS AGAIN?

Probably not. I always try to make every cake different and original.

DID YOU ENJOY MAKING IT?

Yes, I really enjoyed making this cake. I applied techniques of cracking, modelling and painting so I let my creativity out.

WHAT WAS THE REACTION WHEN YOUR CHILDREN SAW THE CAKE?

My kids always appreciate my cakes, their designs and clean and precise work, at least that's what they say. They especially appreciate the taste of my works and this one wasn't an exception, they also liked it.

HOW MUCH TIME DID YOU SPEND MAKING ALL THE DECORATIONS?

All the decor I was preparing throughout the days leading up to the due date so they could dry and harden. The exact time I'm not really able to say but my estimate is somewhere around 25-30 hours.

DID YOU STRUGGLE WITH ANY OF THE DECORATIONS?

No I have never struggled. As I said if you put your whole heart into your work you will have enough patience to create even the more advanced pieces. You will also enjoy the work.



IF YOU HAVE A CHANCE TO MAKE THIS CAKE AGAIN, WOULD YOU CHANGE ANYTHING?

If I had to do this cake again I would for sure change something. Not because I wasn't happy with this one but I don't like remaking the same cakes. What exactly I would change I'm not really sure about. I would let the feelings take over and guide me. If I had to do the exact same cake I would lose the reason why I enjoy making them in the first place and that's creativity. I am not trying to say that cakes that are always remade are worth less but the opposite, I appreciate the people who can remake the same cake over and over. I'm speaking for myself. In repetition I lose the feeling of creativity and the whole process just becomes manual work which doesn't fulfil me. That's the main reason I keep my cake making as a hobby.

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

Put your whole heart into your works. If you create with love, you'll have enough patience. Sometimes things need to be repaired or redone. Sometimes its hours and hours of work until the cake is finally done but the result always makes up for it. A pleased customer is the right reward and especially if they start crying from happiness. That feeling is priceless.



FOLLOW ANNA



AnkaP cakes

Cake Menu



Chocolate and
Nuts Cake



Wild Fruits Tart



Vanilla
Cheesecake



QUACKING FUN

by Radiki's Cakes





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.



RADIKI'S CAKES

What you need:

INGREDIENTS

- Saracino Pasta Model: brown, yellow, orange, white, rose beige, tiffany, black, red and light green
- Saracino Pasta Top: white
- Saracino gel colours: brown, blue, green, white, yellow and black
- Saracino powder colours: pink
- Saracino isomalt 200g
- Saracino wafer paper 0.27
- Edible glaze spray
- Silver gel colour
- Clear alcohol
- 6" double barrel cake or dummy
- Swiss meringue butter cream
- Light coloured bisquits

EQUIPMENT

- Scalpel
- Small ball tool
- Dresden tool
- Scalpel
- Rolling pins
- Rose petal cutter
- Brushes
- Mixing palette
- Cocktail sticks and wooden skewers
- Extruder
- Small flower and star cutter
- Small palette knife
- Sponges
- Weighing scale
- Blowtorch
- Parchment paper
- Styrofoam ring (9.5 cm)





STEP 1 In two bowls colour a small amount of Swiss meringue buttercream blue and yellow. Cover your cake or dummy with Pasta Top.



STEP 2 With a sponge apply texture by dabbing with the blue SMBC around the upper part of the cake. Allow to chill for 15 minutes.



STEP 3 After 15 minutes add a second layer of blue with a sliding movement.



STEP 4 With a palette knife and white SMBC add the clouds.



STEP 5 With another sponge and dabbing movement, using yellow SMBC, cover the bottom part of the cake.



STEP 6 Using a fine paint brush and black gel colour paint some seagulls.



STEP 7 For the ducks legs roll a small sausage using orange Pasta Model and cut in half. Using your fingers form the ankles and with the dresden tool form the flippered feet.



STEP 8 With yellow Pasta Model roll the body of the duckling as shown.



STEP 9 For the wings roll yellow Pasta Model and cut a thick petal. Cut it in half lengthways and shape the wings with your fingers and Dresden tool.



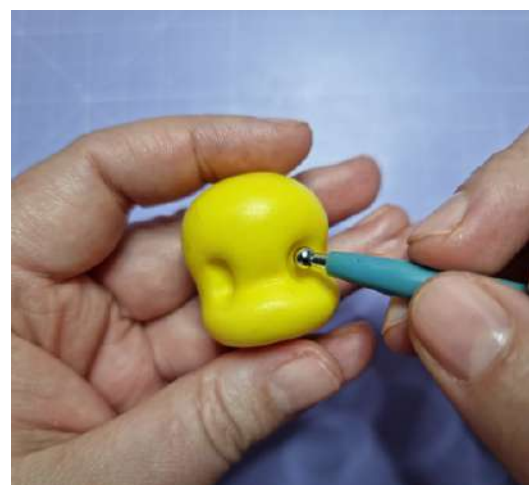
STEP 10 Fix the wings to the body and attach legs using cocktail stick inserts into the ducks which need support. Insert a cocktail stick into the neck ready to support the head.



STEP 11 Make a ball for the head and with a small rolling pin press across to form the flat area for the eyes and cheeks.



STEP 12 Using your fingers add eye sockets. Push the sides of the head in at the same time.



STEP 13 Using a small ball tool define the eye sockets.



STEP 14 Roll a small piece of white Pasta Model and cut it in two. Using blue or green gel colour and a fine brush paint the irises.



STEP 15 With black gel colour paint the lashes and the pupils.



STEP 16 Take a small piece of orange Pasta Model and shape the beak. Fix in place and using your fingers press gently to form the edges of the beak against the cheeks.



STEP 17 With a scalpel cut for the mouth.



STEP 18 Using the Dresden tool open the mouth and add nostrils.



STEP 19 Using pink powder colour and a puff brush gently dust the cheeks.



STEP 20 Attach the head to the body.



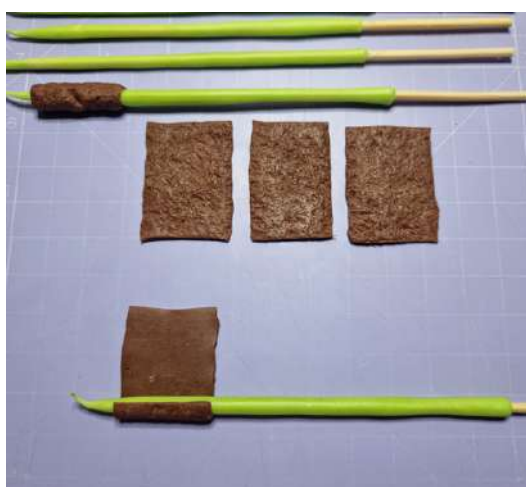
STEP 21 Roll a small teardrop and using a scalpel cut to form the fringe. Fix to the head. Make as many ducks you would like and give them different movement and character.



STEP 22 For the reeds roll light green Pasta Model onto a wooden skewer until it is fully covered.



STEP 23 Roll a piece of brown Pasta Model and add texture with crumpled tin foil.



STEP 24 Cut into rectangles and roll around the top of the reed as shown.



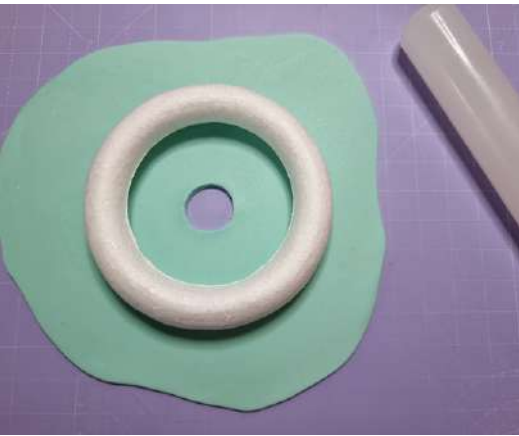
STEP 25 Using 0.27 wafer paper cut some leaves.



STEP 26 Paint them with a mixture of light green and yellow gel colour diluted with clear alcohol using a flat brush.



STEP 27 Attach the leaves to the reed while still a little moist. Make a few reeds and set aside for later.



STEP 28 Roll tiffany Pasta Model and cut as shown. Dampen the styrofoam ring (9.5cm) and cover with the paste. Using your fingers connect the inside and outside of the paste and blend the joint.



STEP 29 Roll red Pasta Model and using a flower cutter make some small flowers.



STEP 30 Stick the flowers to the ring. Add some dots and outline them with white gel colour and a fine brush.



STEP 31 For the girls legs roll a small sausage using rose beige Pasta Model and cut in half. Form the ankles with fingers.



STEP 32 Using a small rolling pin form the knees.



STEP 33 With a scalpel form the toes.



STEP 34 Insert wooden skewers through the legs into a dummy.



STEP 35 Roll the body using rose beige Pasta Model and with a small rolling pin form the neck and shoulders.



STEP 36 Attach the body to the legs and using the rolling pin form across the mid section.



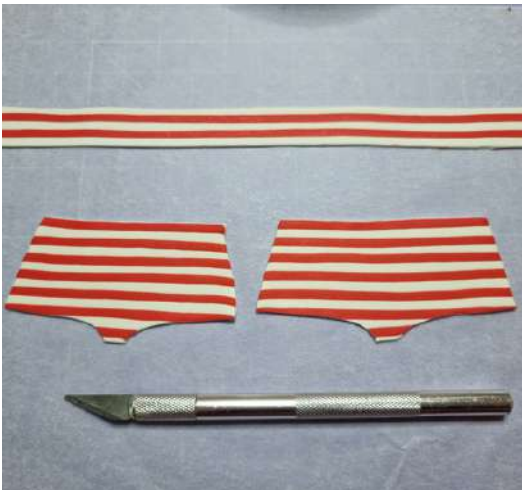
STEP 37 Using your fingers form the chest.



STEP 38 Roll white Pasta Model thinly. Make some red strands with the extruder.



STEP 39 Arrange them on the rolled out white paste. Put parchment paper on top and roll gently.



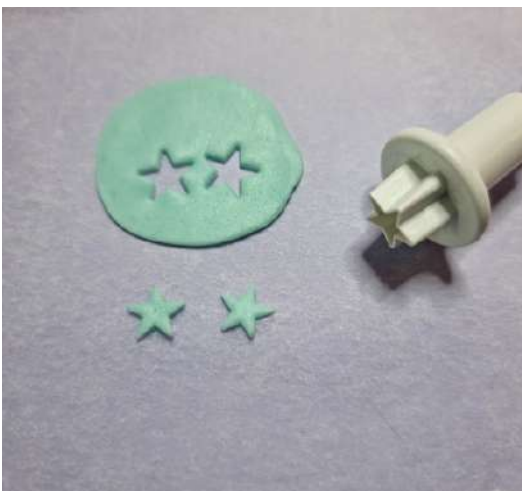
STEP 40 Using a scalpel cut out the pieces for the swimsuit.



STEP 41 Attach them as shown.



STEP 42 Twist three pieces of red strand for the straps.



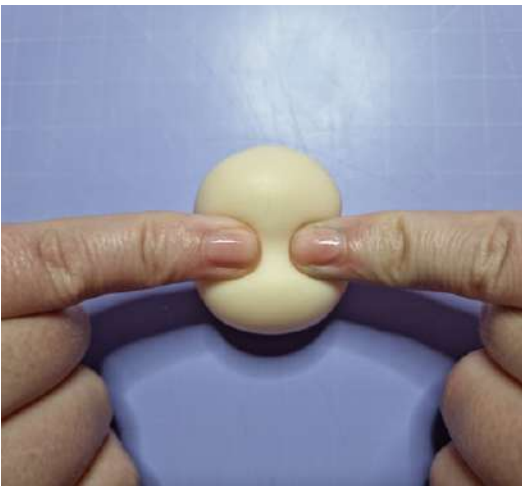
STEP 43 Make 2 small stars with a star cutter.



STEP 44 Fix the straps and stars to the swimsuit.



STEP 45 Roll a ball of pink beige Pasta Model for the head. With a small rolling pin press to form the flat part for the eyes and cheeks.



STEP 46 Using your fingers press where the eyes will be.



STEP 47 Using the Dresden tool push up slightly to start forming the nose.



STEP 48 Finish shaping the nose and the nostrils.



STEP 49 With a fine modelling tool press the eye sockets.



STEP 50 Using a scalpel make a small incision for the mouth and open it with a modelling tool. Shape the lips.



STEP 51 Roll 2 small balls of white paste for the eyes. Place in the sockets and push gently to spread them evenly.



STEP 52 Using blue gel colour and a fine brush paint the irises.



STEP 53 With the same fine brush and black gel colour paint the pupils and the eyelashes. Add tiny white dots to the eyes.



STEP 54 Using pink powder colour and a puff brush gently dust the cheeks. With the same brush slightly colour the lips.



STEP 55 Using brown gel colour and fine brush paint the eyebrows. Attach the head to the body.



STEP 56 Mix brown and pink beige Pasta Model together and roll thinly. Using a scalpel cut thin strips for the hair.



STEP 57 Take a few strands and press them together at the top.



STEP 58 Twist them gently to make some locks of hair.



STEP 59 Attach to the head.



STEP 60 Roll a thin sausage for the arms and cut as shown.



STEP 61 Using your finger press gently to form the hand area.



STEP 62 Using your fingers roll to form the wrists.



STEP 63 With a scalpel cut a small triangle to separate the thumb from the rest of the fingers. Cut to separate the fingers.



STEP 64 With a small rolling pin form the elbow area.



STEP 65 Attach the arms to the body. Insert a cocktail stick into the tummy and in the back of the head so you can attach the swimming belt.



STEP 66 On parchment paper outline a circle the same size as your cake.



STEP 67 In a jug put 200g of isomalt and add 5ml water.



STEP 68 Heat in the microwave for 4 minutes (depends on the microwave power so be careful). When the bubbles have gone colour with blue gel colour. Be so careful as it is easy to burn yourself with isomalt.



STEP 69 Pour onto the parchment paper whilst it is still liquid covering half of the circle. Use a skewer to create some wave texture.



STEP 70 Make some splashes as well by 'pulling' outwards. Make sure to leave room for your duckling.



STEP 71 Wait for the isomalt to cool down a little bit and attach your duckling.



STEP 72 Using a blowtorch clear the bubbles in the isomalt gently.



STEP 73 Let it cool down and then apply edible glaze spray to protect the isomalt from clouding. Using white gel colour and a flat brush make some wave effects.



STEP 74 Blend or crush biscuits and add sand texture to the top of the cake and the board. Add the reeds to the top and bottom.



STEP 75 Fix the isomalt to the top of the cake with an overhang. Add your characters and your quackers cake is ready!

SUGAR PLUS CRYSTAL CLEAR ISOMALT





PASTA MODEL

GLUTEN FREE

WOW!!!

BLENDS PERFECTLY

BEST PRODUCT

NO HYDROGENATED FATS



by Silvia Mancini



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



CakesByCarolPeterborough



@cakesbycaro/

Hi

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

In this issue I'm going to be talking about Saracino's top quality covering sugar paste, known as 'Pasta Top'.

A question I often see being asked across social media and in many cake groups is, 'which sugar paste do you use or which sugar paste is best?'

At the beginning of our cake journey we tend to start off using the cheaper brands, mainly as they are convenient for what we need it to do and, as we progress and gain experience, we find out what works best in the environment that we work in.

Most probably like many of you reading this, I have tried most of them and there are many that I wouldn't even consider now because I now know that they simply don't do what I want them to do.

So, if you haven't heard of this, you are probably asking what is Pasta Top?

As I've already mentioned, 'Pasta Top' is a high-quality sugar paste made by Saracino. Not only is it gluten free, it is also Vegan friendly and contains no hydrogenated fats (perfect for those allergy cakes we often get asked to make).

Unlike some sugar pastes it is super stretchy, so stretchy that it doesn't tear!

You can roll it so thin that you are able to lift it up and place it onto your cake without it ripping. It's so flexible that when you lift it up with your rolling pin you can literally swing the paste and it still doesn't tear...

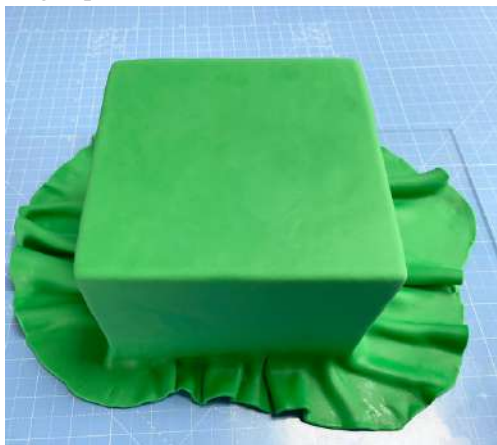


How many times have you picked up your sugar paste and tried to get it onto your cake as quickly as possible before it loses its shape or rips? (yep, I've been there too!).

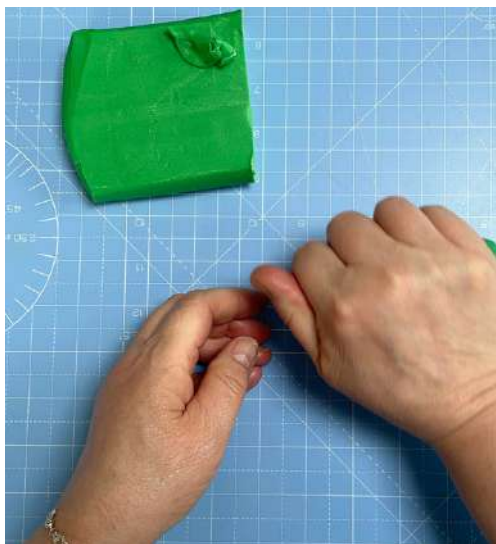
Most people dread working on square cakes because of the tearing issues they get on the corners, and I can honestly say that you won't get this using Saracino's 'Pasta Top'.



Using this sugar paste gives you time to work on those edges and because it's so flexible, you are able to lift the paste up and smooth it using your hands working down the cake. You will also notice that unlike other sugar pastes, it doesn't dent easily, i.e. those pesky finger prints!



Initially 'Pasta Top' may be firmer than some of the other brands available on the market and if you find it a bit hard to knead, you can pop it into the microwave for 5 - 10 seconds to warm it up (be careful not to give it too long as it will melt).



You will also find that you can still achieve that super sharp edge and corners - as seen in these images. They are perfectly smooth too.



For the round cake I only used around 100g to cover a 4" x 5" deep cake, so it goes to show how thin you can roll it out with no issues. I used to avoid making the 4" cakes because of the tearing issues I got around the top edge. Not anymore!



Saracino Pasta Top has a light vanilla aroma and taste, comes in 15 fabulous colours and is available in 500g pack size apart from the white which is also available in 1kg and 5kg tubs.

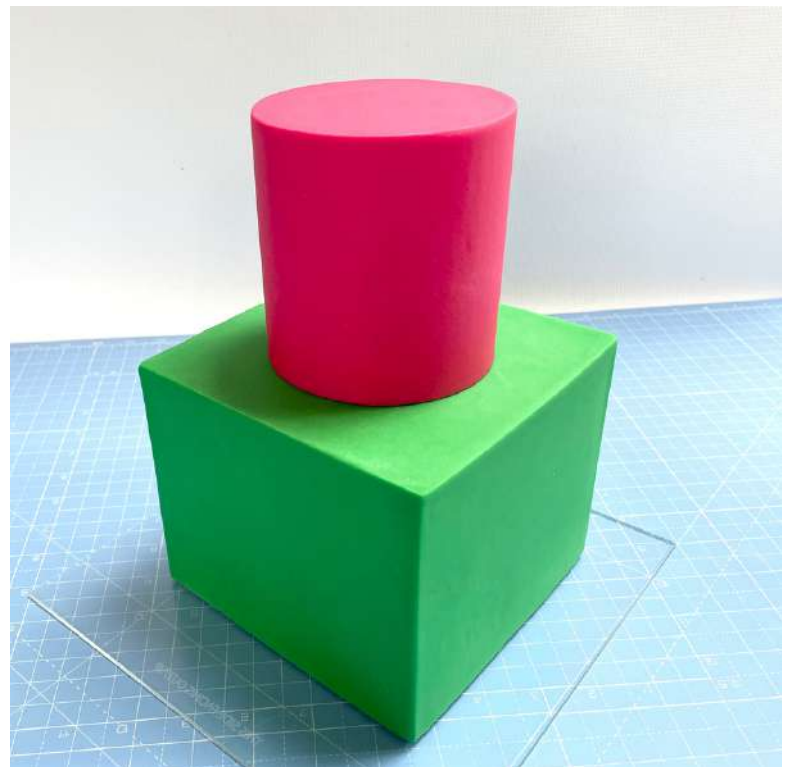
You can also colour the paste using paste/gel colours and edible dusts or powders and this doesn't affect the quality of the paste at all. A little tip, if the paste does get a little dry you can add a little Trex.

So, all in all, 'Pasta Top' in my opinion is a top-quality sugar paste. Yes, it may cost a little more than some of the other brands per pack, but you will find that it goes a lot further, therefore saving you money.

If you are looking for a sugar paste that can be rolled out thin, doesn't dry out or get elephant skin and gives you time to work on, why not try Saracino's 'Pasta Top'?

Till next time,

Carol x



SARACINO SUGARPASTE GUIDE FOR ROUND CAKES

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

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



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

cake by Enrique Rojas

Sharp Edge Smoother



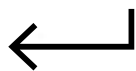
It is perfect for beginners and for professional cake decorators saving so much time

The Sharp Edge Smoother is a food safe acrylic cake smoother which helps you achieve sharp edges as well as smooth vertical sides on your cakes



Included in the price is two free tutorials. A video for round cakes and a pdf for square cakes.

from this...



to this in minutes...



15% Discount
off the smoother
using this code
Saracino15

(Offer only available for July)

www.cakesbycarol.org.uk

PRETTY SUMMER

by RM Romina Novellino Artist





CAKE DESIGNER

Romina Novellino

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

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

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



NR
ROMINA NOVELLINO
ARTIST

What you need:

INGREDIENTS

- Saracino powder colours: Pink, white, green, gold and purple.
- Saracino Pasta Model: White, tiffany, yellow, fuchsia, pink, black, light blue, light green
- Saracino Pasta Top: White, yellow, light green
- Clear alcohol
- White micro sugar pearls
- Edible marker pens: Green and bright pink
- Saracino cake gel

EQUIPMENT

- Silicone rolling pin
- Silicone tool
- Soft brush
- Leaf cutters (various)
- Rose petal cutter
- Silicone veiner for petals
- Circle cutters (various)
- Round scalloped cutter
- Flower mat
- Smoother
- Wire gauge #20
- Cocktail sticks
- Heart cutter
- Medium and small ball tools
- 2 pins
- Baking paper
- Pencil
- Pink ribbon
- Round cakeboard 18cm x 1.5cm
- Round dummies: 15cm x 12.5cm and 12cm x 7.5cm



STEP 1 Cover the two dummies: Yellow Pasta Top for the smaller top tier and white Pasta Top for the bottom. Cover the cake board using light green Pasta Top.



STEP 2 Roll tiffany, light green, fuchsia and pink Pasta Model for the leaves of various shapes. Cut out the leaves and tidy yhr cut edges.



STEP 3 Mix Saracino powder colours with some clear alcohol to make paints. I used white to paint the tiffany leaves, tiffany colour for the fuchsia leaves, green colour for the green leaf and purple for the pink leaf.



STEP 4 For the toucan's body roll black Pasta Model to a teardrop shape. Bend it around and cut off the wider end flat for the beak area.



STEP 5 Roll tiffany and light blue Pasta Model very thinly. Mix some white Pasta Model with light blue for the lighter shade. Use round cutters to create two circles that will be the base for the toucan's eyes. I find having a sketch or picture useful.



STEP 6 Roll fuchsia, pink and light pink Pasta Model thinly. A lighter shade of pink can be obtained by mixing white and pink paste together. Use a round scalloped cutter to cut the fuchsia and pink paste. Overlap the fuchsia and pink circles and use some water to fix them to the light pink paste. Use a teardrop / petal cutter to cut a wing.



STEP 7 Mix some fuchsia and pink Pasta Model together and roll thinly. Use a small circle cutter to cut the cheek. Roll black Pasta Model and cut off the ends. Curve to create an eye and cut some lashes.



STEP 8 For the beak roll yellow Pasta Model to a short sausage shape. Then round the upper side and flatten the bottom side. Cut off the excess of paste.



STEP 9 Insert two cocktail sticks into the toucan. Use water to wet the sticks and gently push the beak onto the sticks.



STEP 10 Mix a small amount of light green Pasta Model with white to make it a lighter shade. Roll and cut out a semi-circle shape as shown and fix it on the beak.



STEP 11 For the tail feathers roll black, fuchsia and pink Pasta Model. Cut out 4 feather shapes and overlap them as shown.



STEP 12 For the feet roll a thin sausage shape using yellow Pasta Model and cut in half. Use a silicone tool to bend and shape them.



STEP 13 Insert cocktail sticks into the toucan and place on the yellow dummy. Use a little water to keep it in place. Once the toucan is fixed add the feet and tail.



STEP 14 Roll yellow Pasta Model and using a rose petal cutter cut 5 petals. Place the petals into the veiner and on a foam mat use a ball tool to thin the edges.



STEP 15 Roll a long teardrop shape of yellow Pasta Model and insert a slightly curved wire into it. Glue some white micro sugar pearls to the top of the pistil.



STEP 16 Using a soft brush dust the petals and pistil with pink powder colour as shown.



STEP 17 Glue the five petals side by side and then wrap them around the pistil.



STEP 18 Write "Pretty Summer" on paper and then transfer it to some baking paper. Pin the baking paper over the white dummy and use the ball tool to transfer the lettering to the cake.



STEP 19 Unpin the baking paper from the dummy and use edible markers to write the lettering. I used green and pink.



STEP 20 Roll yellow Pasta Model and use a heart cutter to cut small hearts. Glue the hearts to the cake and paint them using edible gold powder colour mixed with clear alcohol. Once the colour is dry paint a second time with the same mixture to make it brighter.



STEP 21 All decorations are now ready and you can add them to your cake. You might need to use some cake gel or extra cocktail sticks to hold the decorations in place. Your pretty summer cake is ready!

I always remind my students to come prepared: emotionally and mentally. Having the correct mindset and being inspired will definitely reflect on one's output.

A portrait of Joan Valenciano-Estabillo, a woman with long dark hair, smiling and resting her chin on her hand. She is wearing a black t-shirt with 'Captain's Chef' and 'SUGAR ARTS' printed on it. The background is a solid dark grey.

Joan Valenciano-Estabillo

Captain's Chef Sugar Arts



Interview by Saracino

TELL US SOMETHING ABOUT YOURSELF

My name is Joan V. Estabillo and I am a 33 year old from the Philippines. I am blessed and happily married to a very supportive and a loving husband. I am the owner and the artist behind 'Captain's Chef Sugar Arts'. I am the founding administrator and creator of 'Hulmang Pinoy: Cake Topper PH' - a facebook group.

I am a sugar artist, and my work is focused on 3D cake toppers with heights mostly ranging between 3 to 7 inches. I have been teaching sugar arts since 2018. Being a teacher is very rewarding to me as I get to know other people and gain friends, aside from the privilege to also learn from my students.

To simply describe myself, I am someone who always aims for perfection. I always want and feel I need to be better. During my school days I was an achiever, and my goal was always to be on top; when doing any project, I always had to get a high score. I still work in the same way and attitude. I give my best shot in my sugar crafts.

I must admit being a perfectionist can sometimes lead me to frustration, but undeniably made me become better in my field. Having that mindset and drive to ensure that whatever I create today is better than yesterday.

I am a person whose creativity functions best when I am elated and inspired. I make sure that I have ample time to work with my craft. I work during the evening because the quietness of the night relaxes me.

The verse from James 1:17 ("Every good gift and perfect gift is from above") is something that I strongly hold on to. It is a reminder that whatever I do and whatever I have come from, this truth strengthens and motivates me as a sugar artist. I work with all my heart, never comparing myself and my works to others.



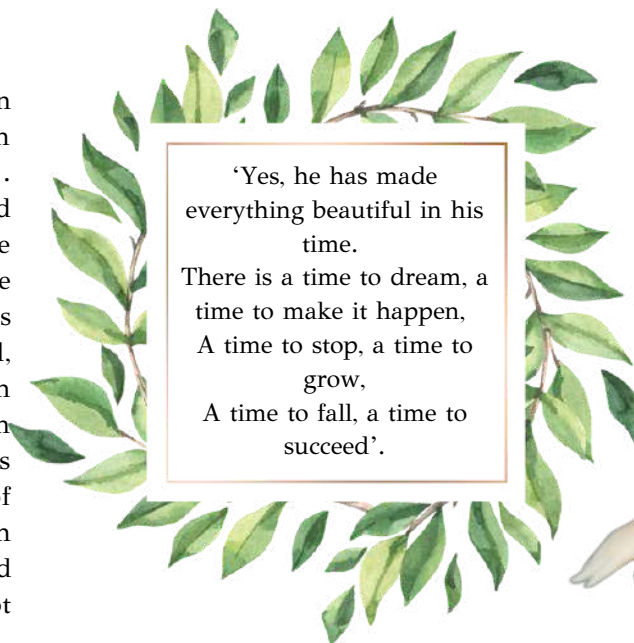
HOW DID YOU START YOUR JOURNEY INTO CAKE DESIGN/SUGAR CRAFTS/ARTS?

I studied and gained a degree in Bachelor of Science majoring in 'Hotel and Restaurant Management'. After my graduation, my husband wanted me to be a full-time housewife. January 2017, a relative ordered cupcake toppers for her son's birthday. Pleased with what I created, that's when I felt I had a potential in sugar crafting. My relatives even suggested that we could sell toppers so that I could work and earn out of it. So I tried, but I stopped a month afterwards because I was still second guessing myself and could not commit to it.

By June of the same year, my relative kept on asking me to try and practice again. This time, I committed everything to my beliefs to help with my craft.

I began my journey with a lot of trials and errors. Wasted a lot of sugar paste and colours. Shed tears and spent many sleepless nights. A year passed until I felt confident with my creations. July of 2018, I had gathered enough confidence and started accepting commissioned toppers. Luckily after a month, someone asked for a one-on-one tutorial with me. I slowly gained a bigger audience; I was invited for workshops in different places and provinces by other bakers, shop owner and hosts.

When the pandemic struck, all my face-to-face workshops got cancelled. In 2021, I started online classes every month and gave free online demos. And this year when everything is slowly going back to normal, my face-to-face workshop schedules and invites are also slowly filling up my calendar.



WHAT INSPIRES YOU?

Aside from my love and passion for art, my students who look up to me and trust my abilities in this craft inspire me. Whenever they tell me that I inspire them to be better in sugar art, I am motivated to be excellent in what I do.

AFTER GETTING INSPIRED, HOW DO YOU PROCEED?

I start planning and creating new characters, better techniques, maximizing tools usage and creating attainable plans for more online and face to face workshops and classes.



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

By far, my Audrey Hepburn sugar art has been the apple of my eyes. One of my favourite things is watching classic movies, we're talking about black and white cinematography. And I'm a fan of Audrey Hepburn, I simply adore her.



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

Audrey Hepburn. I would style her cake with a 'Breakfast at Tiffany's' theme.

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

Yes, I actually have lot of favourite sugar artists. There's a lot of local and international talented sugar artists, to name some: Silvia Mancini, La Belle Aurore and Ayca Gurler served as my inspirations in this sugar crafting industry.

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

I normally spend quality time with my husband and a LOT of sleep. Sleep is my escape to my active mind as I am always tempted to recreate what I see into sugar figures. Sleep is not just an escape but it's how I feel immensely relaxed.

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

I always remind my students to come prepared: emotionally and mentally. Having the correct mindset and being inspired will definitely reflect on one's output. The quality of tools and especially the sugar paste that they will be using plays an important role; that is also the reason why I always explain to them why I use Saracino Pasta Model, it's perfect. It is very pliable, even if have finished my work already and I see something that should be improved, I can still knead and sculpt it to my liking.

ARE YOU PLANNING ANY EXCITING CLASSES FOR THE UPCOMING MONTHS?

Yes. Actually, I am looking forward to upcoming classes, both online and face to face, as requested by my old and new students. I will be offering a new class also, an advanced level class in a face-to-face set up. This is a fresh addition to my basic and intermediate classes. Since the worldwide pandemic situation is slowly going back to normal, we are also working on workshops both in Metro Manila and in the provinces.



FOLLOW JOAN



Captain's Chef
Sugar Arts



@captainschefsugararts

**Captain's
Chef**
SUGAR ARTS

TEEPÉE SLEEP OVER

by Daisy Cakes By Sarah





CAKE DESIGNER

Sarah Bray

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

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

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

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



DAISYCAKESBYSARAH

What you need:

INGREDIENTS

- Saracino Pasta Top: Baby blue 500g
- Saracino Pasta Model: Light green, fuchsia, yellow, rose beige, light blue, brown, black and white
- Saracino Pasta Model: Pink (mix a small piece of fuchsia with white paste)
- Saracino Pasta Model: Golden brown (mix half brown and half yellow paste)
- Saracino cocoa butter
- Saracino powder colour: White and pink
- Cake gel / edible glue
- 6" cake (or dummy)

EQUIPMENT

- Rolling pin
- Card to use for a triangle template
- Sharp knife
- Ball tool
- Dresden tool
- Silicone shaper tool
- Craft knife
- Fluted cutter
- Oval cutter
- Paintbrush
- Small paintbrush
- Soft paintbrush
- 11" cake drum



STEP 1 Cover a 6" cake and 11" board using baby blue Pasta Top. When the board is dry attach the cake with a small amount of royal icing.

STEP 2 Cut a triangle template out of card to the height of the cake (for the cake in this tutorial it is 9cm across the base). Use the template to cut out a thin piece of light green Pasta Model with a sharp knife.

TIP: Setting this aside whilst you make the face will make it easier to handle when attaching it to the cake.



STEP 3 Roll a small cherry tomato sized piece of rose beige Pasta Model into a ball and use the side of your hand in a rocking motion to make a dent half way down the face. With the larger end of the ball tool make two gentle dents for the eyes.



STEP 4 Take a tiny piece of rose beige paste and roll into a ball. Add to the middle of the face for a nose.



STEP 5 Using the small end of the ball tool make two dents for the eyes. Use the wider end of the Dresden tool to push into the face just under the nose and pull downwards slightly to create the mouth.



STEP 6 Roll two tiny balls of black Pasta Model and add into the eye sockets. Take another small piece of black paste and fill the mouth.



STEP 7 Roll a tiny piece of white Pasta Model thinly and using a silicone shaper tool push onto the top of the mouth for teeth.



STEP 8 Roll a tiny piece of pink paste into an oval shape and push onto the bottom of the mouth for a tongue.



STEP 9 For the body roll a cherry tomato sized piece of rose beige into an oval shape. Use your fingers to shape a neck. Continue to use your fingers to flatten and widen the body until it is just bigger than the width of the head.



STEP 10 Remove the excess from the neck with a craft knife.



STEP 11 Roll 2 long sausage shapes of rose beige Pasta Model (long enough to bend in half to reach from the shoulder to the face). Roll between your fingers to create the elbow area in the middle (where it bends in half) and for the wrist.



STEP 12 Bend in half and pinch the bottom to shape the elbow. Attach one on each shoulder bending the hands back to rest on the face.



STEP 13 Roll light blue Pasta Model and cut out a scalloped circle. Cut to form sleeves. Attach one on each shoulder.



STEP 14 Attach the light green tent shape to the cake using water or sugar glue. Attach the first girl to the green tent.



STEP 15 Roll a number of thin strands of brown Pasta Model and twist slightly. Attach to the head using the Dresden tool to push in place and shape.



STEP 16 Using the card triangle template from earlier as a guide cut out two triangles using fuchsia Pasta Model. Each of these should be about a third of the size of the triangle.



STEP 17 Brush some sugar glue down the edges of the green triangle and attach the pink triangles to each side so that they rest on the side of the girl.



STEP 18 Use the triangle template to cut out a thin piece of fuchsia Pasta Model with a sharp knife and set this aside. Repeat the earlier steps to make the second character.



STEP 19 For the sleeves cut an oval shape in light green Pasta Model using a cutter. Cut off one end with a knife and fold over the shoulder. Repeat for the other arm.



STEP 20 Attach the fuchsia triangle to the cake using sugar glue. Attach the second girl to the fuchsia tent.



STEP 21 To make the hair roll a piece of golden brown pasta into a teardrop shape and flatten with your fingers. Use the narrow end of a Dresden tool to make lines for hair.



STEP 22 Attach to the head using the Dresden tool to help push it on and repeat to make another piece for the other side.



STEP 23 Using the triangle template cut out a further two triangles using yellow Pasta Model. Each of these should be about a third of the size of the triangle as before.



STEP 24 Brush some sugar glue down the edges of the fuchsia triangle and attach the yellow triangles to each side so that they rest on the side of the girl.



STEP 25 Use the triangle to cut out a thin piece of yellow Pasta Model with a sharp knife and set aside.



STEP 26 Repeat the steps to make the third girl.



STEP 27 Cover each side of the head with thin black Pasta Model. Roll two small balls of black Pasta Model and attach to each side of the head.



STEP 28 Roll two tiny balls of brown pasta and use a ball tool to push gently onto each side of the face for ears at the base of the hairline (this should be about half way down the face).



STEP 29 Repeat the previous steps to make the body and arms.



STEP 30 Attach the yellow tent shape to the cake using sugar glue. Attach the final girl to the yellow tent.



STEP 31 Using the template from earlier as a guide cut out two triangles using light green Pasta Model. Each of these should be about a third of the size of the triangle as before. Attach these to the side of the yellow tent.



STEP 32 To make the pillows take a piece of light blue, light green and fuchsia Pasta Model (each about the size of a cherry tomato) and shape each into a rough square shape. Use your fingers to pinch out each corner.



STEP 33 With the thin end of the Dresden tool mark a seam on each side of each pillow. Arrange these on top of the cake securing with sugar glue.



STEP 34 To make the garland roll small balls of light blue, light green, fuchsia and yellow Pasta Model and press onto the cake securing with sugar glue.



STEP 35 Roll a tiny sausage of brown paste and press in the middle with the thin end of the Dresden tool to form a V shape.



STEP 36 Secure one to each of the tops of the tents.



STEP 37 For the finishing touches dust the cheeks of the girls with pink powder. Melt some cocoa butter and add white edible powder. Use this to paint the patterns on the tents and cushions. Also paint little white dots on each of the girls eyes. Let the Teepee fun begin!



TAKE ME TO THE SKY

by Sugar Queen Academy





CAKE DESIGNER

Eva Kline

Eva is an award winning cake artist specializing in 3D cakes.

Her bust cakes, particularly Neytiri from Avatar, Daenerys from Game of Thrones and Wolverine have recieved a lot of attention from all over the world.

She is an eternal optimist who believes that anything is possible and that it's never too late to follow our dreams. She is convinced that all we need is a little help, a pinch of inspiration, and above all reliable support, some practice, and good tips and answers to get over our own limitations and let the inner artist shine through.

She discovered that her true passion is to share her knowledge with others and help them become the cake artists they were always meant to be. That is the reason she founded her online school 'Sugar Queen Academy' and created a program called 'Become So Good They Can't Ignore You'.

Eva believes that anyone can produce sweet masterpieces and she is here to prove it.



Sugar Queen
ACADEMY

What you need:

INGREDIENTS

- Saracino Pasta Top: White
- Saracino Pasta Model: White, brown, rose beige
- Saracino gel colours: Pink and blue
- Saracino powder colours: Black and brown
- Saracino royal icing
- Saracino chocolate drops white and dark
- Pastillage
- Clear alcohol

EQUIPMENT

- Wooden base board covered with fabric
- Threaded metal rod
- Nuts and washers
- Half styrofoam ball
- Spatula
- Soft scraper
- Knife
- Brushes
- Modelling tools
- Scissors
- Pizza knife
- Rolling pin
- Wires
- Measurement tape
- Stitching tool
- Round cutters





STEP 1 Draw an actual size plan and side view of the cake so you understand the diameter of the cake board and the length of the threaded rod. Only the upper part of the balloon is real cake. Choose a cake that is not too soft. The lower part of the balloon is a half styrofoam ball.



STEP 2 Use washers and nuts to fix the threaded rod to the wooden board and to secure the styrofoam ball at the required height.



STEP 3 Secure the styrofoam ball on the upper side as well.



STEP 4 Use another washer and a nut to secure an additional board for the cake.



STEP 5 On that cake board stack your cake and carve in the shape of a balloon and cover with ganache.



STEP 6 Use cling film to cover the cake and to smooth the surface



STEP 7 Add a piece of Pasta Top or Pasta Model to the bottom of the styrofoam ball to make the right shape of the hot air balloon.



STEP 8 Roll Pasta Top to 3-4mm large enough to cover the balloon. Cover the whole balloon and cut off the excess fondant.



STEP 9 Smooth the joints but don't worry if it's not perfect. We are going to cover it with another layer.



STEP 10 Measure around the outside and divide the balloon into 16 equal parts. Mark each line using a plastic tool and do not cut through.



STEP 11 Colour one piece of Pasta Top with pink gel colour and another piece with blue gel colour. The colours don't need to be completely blended in, I left mine a little marbled.



STEP 12 Cut each colour paste to 8 equal pieces.



STEP 13 Measure the marked pieces on the balloon and make a paper template.



STEP 14 Roll a piece of coloured paste and place the template on top of it.



STEP 15 Cut the paste to the right shape using a pizza cutter.



STEP 16 Glue each piece to the balloon alternating the pink and the blue colours.



STEP 17 So it looks like this.



STEP 18 Make some stitching marks on the joining parts with a sewing tool.



STEP 19 Using cardboard make a template for the basket using your drawn plan for size.



STEP 20 Using rose beige and brown Pasta Model mix them together roughly to give a marbled effect.



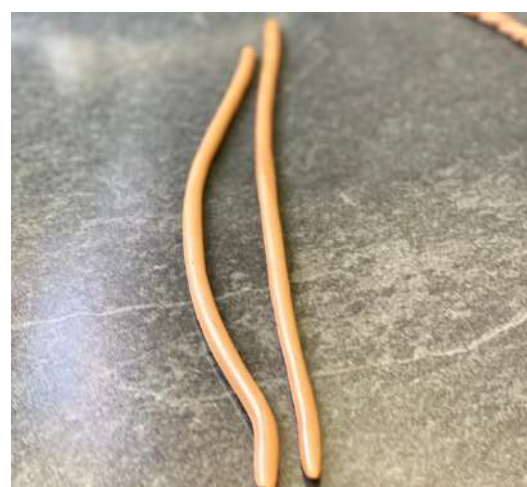
STEP 21 Cut the base.



STEP 22 Make a cut for the nut and place the bottom of the basket on the cake board.



STEP 23 Mark some lines to give it a wood floor effect.



STEP 24 Use the same marbled modelling paste and roll into a long strand.



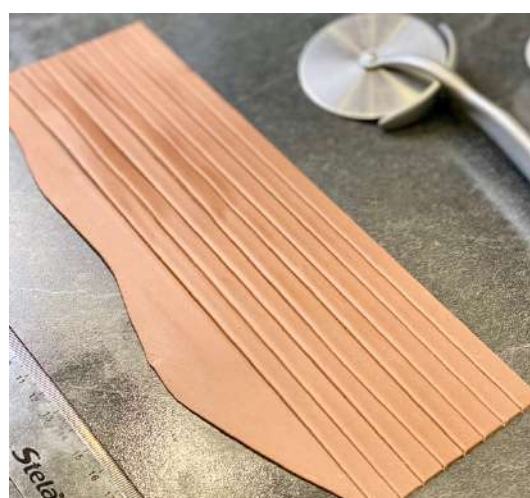
STEP 25 Make two lengths and twist them together to make a rope.



STEP 26 Glue the ropes around the basket template using a little bit of water between each rope. Build the basket up.



STEP 27 Cover the support rod the same way.



STEP 28 Roll brown modelling paste and cut strips.



STEP 29 Glue the strips on every second line of the balloon.



STEP 30 Cut some thinner strips out of the brown paste.



STEP 31 Glue the thin strips onto the balloon to make a pattern.



STEP 32 Cut off the excess.



STEP 33 With thin strips you can also decorate the basket. Adding small details really helps the look.



STEP 34 Roll pastillage (without additional icing sugar) and cut a strip to make the rounded wooden bracket that is holding the ropes.



STEP 35 Place it around the threaded rod on the board and let it dry.



STEP 36 For the ladder, roll two pieces of pastillage into a long strand to make the left and right rails. Using rolled pastillage cut out the steps. Glue them onto the rails.



STEP 37 Roll some marbled modelling paste onto the wire to make ropes. Make 4 of them.



STEP 38 Position the rounded wooden bracket into position using some toothpicks for temporary support.



STEP 39 Attach the wired rope by bending the exposed end and inserting it into the balloon and the basket. Avoid inserting into the real cake.



STEP 40 Secure the wire to the circular bracket with some melted chocolate. This will hold the ring. Once dry remove the cocktail sticks.



STEP 41 Mix some brown and black powder colour with clear alcohol and paint the bracket and the ladder to give it a wooden look.



STEP 42 Roll the light brown paste to make some simple ropes.



STEP 43 Place the ladder. Add ropes.



STEP 44 For the clouds take a piece of pastillage and add icing sugar to make it firmer. Make small balls between 2-5cm diameter.



STEP 45 Place a pastillage ball into a small bowl lined with baking paper. Make sure the baking paper is high enough to catch the rising pastillage. Place the bowl into a microwave and heat for 20 to 35 seconds depending on the size of the ball and your microwave.



STEP 46 It should come out of the microwave something like this. It takes the shape of the bowl so make sure the bottom of your bowl is rounded. Like a cloud.



STEP 47 Leave the pastillage to cool down and then remove the baking paper.



STEP 48 Glue the clouds to the balloon with some melted white chocolate.



STEP 49 Merge a few together.



STEP 50 Cover the white chocolate with royal icing.



STEP 51 Build the icing up to look like clouds.



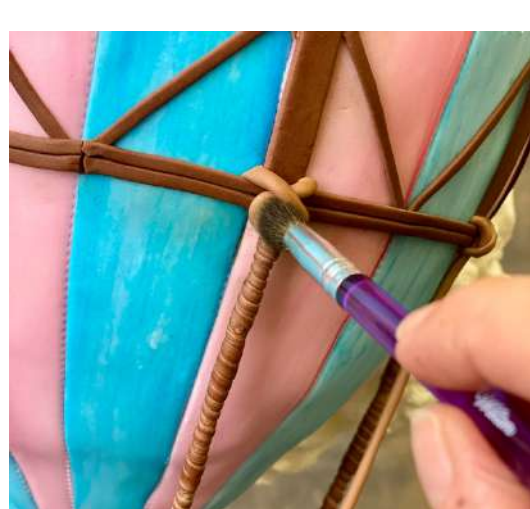
STEP 52 Do the same on the rear.



STEP 53 Add clouds on the left and right sides of the balloon.



STEP 54 Use a soft brush and some brown and black powder colours to dust the basket.



STEP 55 Brush the balloon ropes as well.



STEP 56 Take the marbled fondant and make 5 pink balls and 5 blue balls the same size (approx. 3cm in diameter) for the sand sacks on the sides of the basket.



STEP 57 From each ball make a rounded teardrop shape. Flatten the bottom part.



STEP 58 With a ball tool make a hole on the upper part and thin out the sides.



STEP 59 Make some folds and pinch together so you get the look of a small sack.



STEP 60 Make some ropes with the marbled modelling paste.



STEP 61 Glue the sacks and ropes to the sides of the basket.



STEP 62 You can place fresh strawberries in the basket, chocolates or maybe presents! Whatever you want the balloon to bring through the clouds of imagination.



STEP 63 Your gift carrying balloon is ready to deliver!



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BATHTIME PANDA

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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

What you need:

INGREDIENTS:

- Cake - flavour of your choice
- Buttercream
- White chocolate ganache
- Pasta Model: Black, white and yellow
- Edible pens: Black and blue
- Pasta Top (coloured blue) or Pasta Model: Blue
- Liquid Shiny glaze
- Powder colour: Black
- Water / edible glue
- Saracino ready to mix Royal Icing

EQUIPMENT:

- Small circle cutter
- Teardrop petal cutter
- Round cutter
- Sharp knife
- Ball tools – small, medium, large
- Dresden tool
- Rolling pin and board
- Cone tool
- Wire tool
- Pavement cutter
- Smoother
- Paint brushes



STEP 1 Cut and fill your cake. I have used 4 layers of 6" diameter sponge.



STEP 2 Trim your cake using a sharp serrated knife. Start by thinning out the top two layers and then round off the bottom two layers of sponge



STEP 3 Trim further until the shape resembles an upside down mushroom.



STEP 4 Trim until you are happy with your shape. You should be left with a shape that looks like a boat with cylinder shape on top. Cover with ganache.



STEP 5 Roll a reasonably thick strip of black Pasta Model and wrap around the base of the cylinder shape.



STEP 6 Use the wider end of your Dresden tool to make fur texture all around the black strip



STEP 7 Roll a small rough triangle shape of white Pasta Model and add to the front of the black strip. This will be the tummy of the panda.



STEP 8 Use the thin end of the Dresden tool to add further fur texture to the white tummy. Blend the edges out into the black.



STEP 9 Roll a thick piece of white Pasta Model and with your hands smooth the white around the top of the cylinder, blending the white to the black roughly.



STEP 10 Roll a teardrop shape of white Pasta Model and flatten slightly.



STEP 11 Place on the side of the cylinder shape with the thin tapered end facing upwards. Smooth this out to blend to the rest of the white cylinder.



STEP 12 Smooth until you are happy with the shape. You should see a filling out of the left side of the panda's head. It does not need to be neat at this stage as you are simply getting the shape of the head ready. Repeat to fill out the right side of the head.



STEP 13 Roll a large thin piece of white Pasta Model and place over head. With your hands smooth down and around.



STEP 14 Use a very sharp knife or scalpel to cut off excess paste. Use your Dresden tool to blend the neck into the body.



STEP 15 Use your thumbs or a large ball tool to make two teardrop eye sockets on the front of the panda's face.



STEP 16 Use a teardrop cutter to cut two thinly rolled black teardrop shapes. Trim them so that they fit into the eye sockets you just made. Fix to the eyes.



STEP 17 Use a small ball tool to make eye sockets in the teardrop shapes.



STEP 18 Roll two small white balls of paste and insert them into the eye sockets. Roll quite a large ball of white Pasta Model. Push it against the panda's face to fix but be careful not to squash the front of the rounded shape. Use a little water or edible glue to help attach if needed.



STEP 19 Use your fingers to make small indents underneath the ball so that a chin is formed.



STEP 20 Roll a small black sausage and add it to the front of the panda's face to make a nose. Add a tiny ball of black underneath the nose in the centre. Blend the small piece into the main nose with the Dresden tool.



STEP 21 Use a cone tool to make nostrils.



STEP 22 Use the Dresden tool to mark a mouth. Use the wider end of the Dresden tool to mark some dimples.



STEP 23 Use your fingers to mark a nose ridge above the black nose. If you make it too pronounced, use the Dresden tool to smooth it out.



STEP 24 Use the edible blue pen to paint blue circles on the eyeballs. Cut two small circles of black paste using the smallest cutter and add to the eyes.



STEP 25 Check you are happy with positioning of the eyes. You may wish to make the blue wider at this point.



STEP 26 Use the black edible pen to faintly outline the blue circles to give the eyes depth.



STEP 27 Roll two tiny white balls of white paste and add them to the top right of each eye. Roll two smaller balls and add them to the bottom left of each eye. These will be the light in your panda's eyes.



STEP 28 Roll Pasta Top coloured blue (or use blue Pasta Model) and cover the remaining top of the cake. This does not have to be neat as it is the bath water.



STEP 29 Mix yellow Pasta Model with some white Pasta Model so it has a marbled effect. Roll into a ball shape and flatten into a sponge shape. Use a wire tool (or your Dresden tool) to make lots of small indents.



STEP 30 Use a mix of ball tools, cone tools and the wire tool to make a sponge effect. Fix the sponge to the front of the panda.



STEP 31 For the arm roll a teardrop shape of black paste and flatten.



STEP 32 Add the arm to the panda so that the thicker end holds the sponge like a hand and the thinner end joins the body. Use the cone tool to make three small holes in the end of the hand.



STEP 33 Add fur texture to the arm with the Dresden tool.



STEP 34 Roll three tiny teardrops of white Pasta Model and add them to the three small holes on the hand to make claws.



STEP 35 Use the Dresden tool to make some fur texture around the panda's head. Make the sides of his cheeks more prominent.



STEP 36 Roll black Pasta Model quite thickly and cut two circles for the ears.



STEP 37 Use the Dresden tool to add fur texture and fix the ears to the panda's head. Use a very sharp knife or scalpel to add some more definite fur edges.



STEP 38 Roll small teardrops of white Pasta Model and add them to the front of the ear to look like fur sticking up. Use the Dresden tool to smooth the teardrops into the white head of the panda.



STEP 39 Use the thin end of the Dresden tool to imprint fur lines into the pieces of fur. Do the same for the other ear.



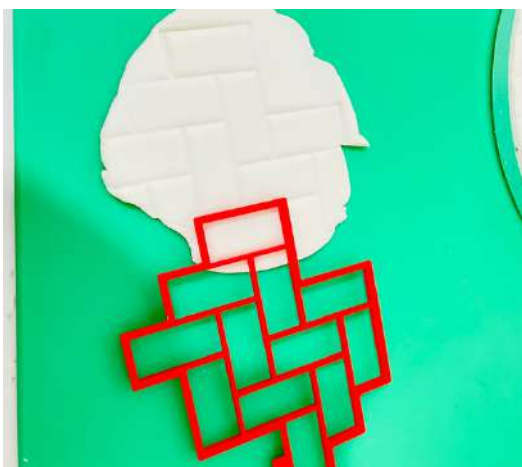
STEP 40 Make sure the ears look similar to each other.



STEP 41 Roll a long piece of pale blue Pasta Model and wrap around the bath tub. Do not worry about the top edges of the bath as these will be covered with bubbles. Add a small piece of white to the nose.



STEP 42 Begin to add bubbles by rolling balls of white Pasta Model. Fix them to the bath around the panda using a little water or edible glue.



STEP 43 Continue to build up the bubbles by adding more balls. Vary the size of the balls to get a more interesting and realistic effect. Add tiny bubbles in various places.



STEP 44 Roll white Pasta Top and use a pavement imprint of your choice to mark the sugarpaste.



STEP 45 Add to the board. This does not have to be neat around the bath as this will be covered.



STEP 46 Roll blue Pasta Model thinly and to an irregular shape. Add around the bath as if water has spilled. Shape as you desire.

STEP 47 Roll white Pasta Top and cut some drip shapes. Add over the blue.



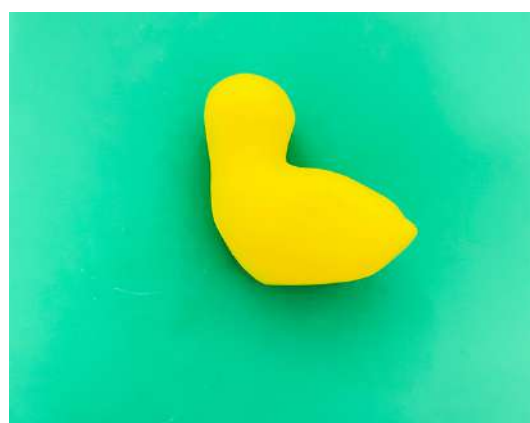
STEP 49 Use a damp brush to brush out the royal icing to make a foamy water effect. Using the damp brush, brush some of the royal icing up the sides of the bath in places to simulate splashes.



STEP 50 Use the damp brush to dab some royal icing around the bubbles on the bath to simulate foam amongst the bubbles. You can also add royal icing drips down the bath in places. Add further royal icing and bubbles as you see fit.



STEP 52 For the bath duck roll a thick teardrop shape of yellow Pasta Model and use the side of your hand or finger to create a dent roughly a third from one end to create a head and body.



STEP 53 Bend the head and thin out the neck slightly using your fingers. Pinch and pull the tail out and up to create the tail.



STEP 54 Use a ball tool to create an eye socket on both sides. Add a ball of white Pasta Model to each eye socket.



STEP 55 Roll a small sausage shape of orange Pasta Model. Bend the sausage in half. Add to the duck's face to create a beak. Pinch the top of the beak upwards.



STEP 56 Roll a teardrop shape of yellow Pasta Model and flatten. Add to the duck to form a wing. Do the same for the other side of the duck and then add the duck to the board. Use the black edible pen to mark a pupil on each eye.



STEP 57 Use Saracino Liquid Shiny to glaze the eyes and nose of the panda. Also glaze the bubbles and the board. Add a further coat of glaze if needed.



STEP 58 Use some watered down black powder colour to add some shading between the floor tiles with a thin brush. Bathtime Panda is ready!

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BY CHERRIE THISTLETHWAITE
using Pasta Model



BY IVETA ŠEDBARIENĖ
using Saracino Pasta Top & Pasta Model



BY ANNA COKALSKA
using Pasta Model



BY KAREN DUNLOP
using Pasta Model



BY CÉLIA PIPERAUD
using Pasta Bouquet



BY ALEXIA SAKOULA
using Pasta Model and Pasta
Top



BY KOY DOLPHIN
using Pasta Model



BY TSANKO YURUKOV
using Saracino Pasta Model



BY AGNIESZKA PYTEL
using Pasta Model



BY CLAUDIA NASTASE
using Pasta Top & Pasta
Model



BY BEATA ART
using Pasta Model & Pasta
Top



BY CUKROWE CUDA
using Pasta Model



BY ANITA VASILEVA
using Pasta Model



BY SOFIA FRANTZESKAKI
using Pasta Top



BY SHIRLEY DONALD
using Pasta Bouquet



BY KOSCIUKIEWICZ HALINA SYLWIA
using Pasta Model



BY KAREN MARY
using Saracino Pasta Model



BY MARIAN JOHNSON
using Pasta Model



BY BARBARA MC GRATH
using Gel Colours, Pasta
Top & Pasta Model



BY SHEILA SIMON
using Saracino Pasta Model &
Pasta Top



BY GIANNA GRAM
using Pasta Top & Pasta Model



BY TRACEY MCKAY
using Pasta Model



BY TERESA KEELING
using Pasta Model



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using Pasta Top



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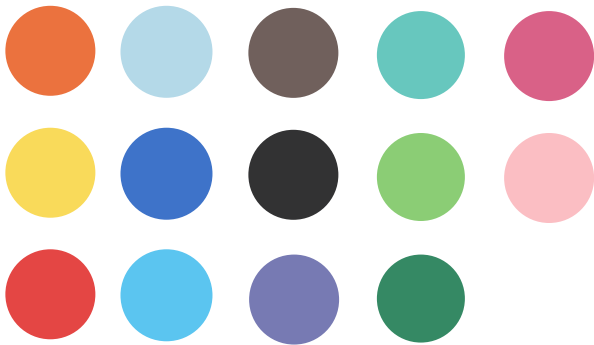
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Inspirations by Enrique Rojas aka Have Some Cake



HOSTED BY RADOSLAVA KIRILOVA

VOLUME TWO

MYTHS

The Collaboration



Valentin Maevskiy

Last year Radoslava Kirilova hosted MYTHS Volume 1, and now she is back with her cake friends for the next part of the adventure.

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Katarzyna Koczorowska



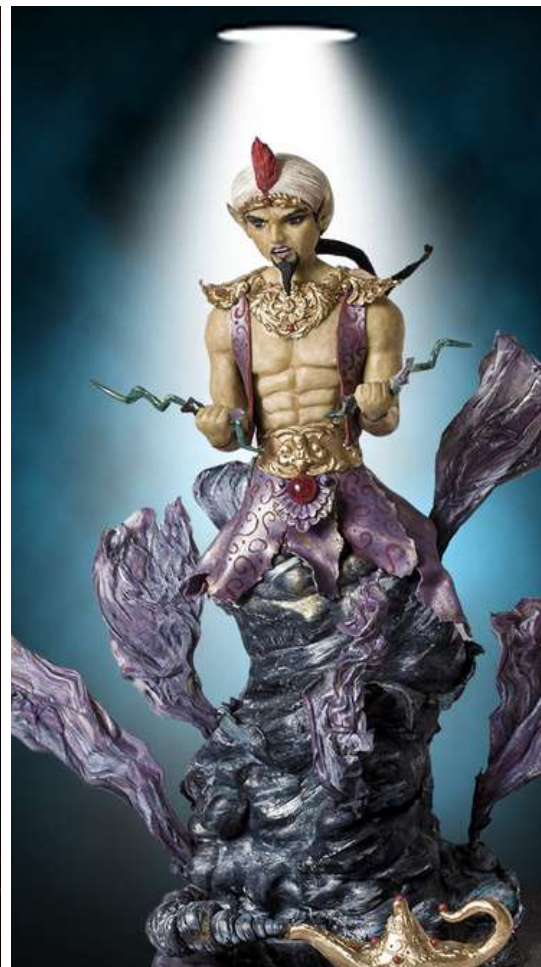
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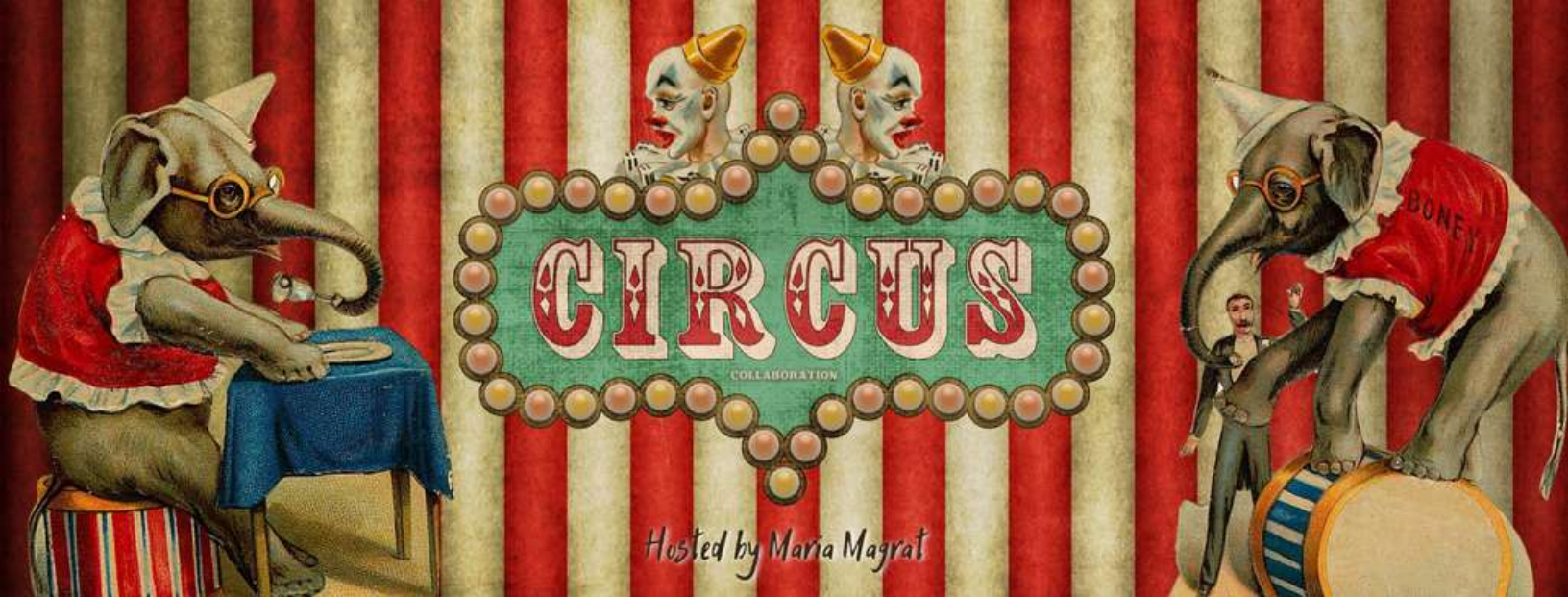
Angelique van Veenendaal



Cristina Arevalo



Othonas George Chatzidakis



Welcome to the Circus Cake Collaboration!
Organized and Hosted by Maria Magrat



Galia Garova-Mihaylova



Claudia Kapers



Jenny Chambers



Nohad Hatoum



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Albena Bojdarova



Vicky Chang

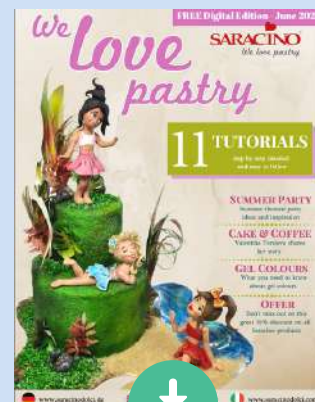


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