

FREE Digital Edition - AUGUST 2022

SARACINO
We love pastry.

We Love Pastry

WIN

TWO VIP TICKETS TO
CAKE INTERNATIONAL
SHOW IN BIRMINGHAM

CAKE INTERNATIONAL

AN EXCLUSIVE
INTERVIEW WITH HEAD
JUDGE DAVID CLOSE

INTERVIEWS

WITH DEBORA UGOLINI
& DEBBIE LOCK

SUMMER FLAVOURS

CAKE AND BAKE WITH
LEMON, RASPBERRY
AND WILD FRUITS
FOOD FLAVOURINGS



10

EXCLUSIVE TUTORIALS

DETAILED AND
EASY TO FOLLOW

cake by Mary Presicci



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**PAOLO ZOLLA
DIRECTOR**

“Summertime when the livin’ is easy
Fish are jumpin and the cotton is high
Your daddy’s rich and your ma is good
lookin’
So hush little baby, don’t you cry”

Yesterday I listened to this magical song by
Louis Armstrong and Ella Fitzgerald.

I love how this song teaches how to live
summer without thoughts in your mind,
swimming like a fish or happily flying high
like a bird, gazing at the golden corn below
them.

This song doesn’t spare a somehow
melancholic undertone that moves us gently
from summer to autumn, from vacations to
standard “9 to 5” life and mindset.

We in Saracino are getting ready to go “back
to school” and we actually fully
accomplished our holiday homework!

We have excluded titanium dioxide (E171)
from all our products, and we are about to
launch some brand-new exciting products.
We are also improving our quality control
system, concluding the implementation of a
bigger production line and finally getting
ready for September’s shows and fairs.

by Helena Kocijan
Počekaj using
Saracino Pasta Model



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www.saracinodeolci.com - ITALIAN

“But there is still one last thing missing:
meeting you!

Come and visit us in September in the
Netherlands at Mjam Taart fair and then in
Rome at Abilmente/Cake & Dream fair, or if
you are still in a holiday mood, you can
choose to come and greet us in Trani –
Apulia at the Puglia Cake Festival.

We are getting ready to give you the most
heartful welcome to autumn fairs! Don’t miss
them, we are waiting for you!



Tiny Cupcake Topper!

by Sarah Bray aka Daisy Cakes



SYLWIA PRICE
EDITOR

Hello again, and welcome to our August issue of 'We Love Pastry'. We welcome August with the kids still enjoying their summer holidays (driving parents crazy!) while parents start thinking about preparations to send them back to school.

This issue is a combination of summer and going back to school. You will find summer related tutorials but also something that can help you design a school themed cake.

10 amazing tutorials, from a cookie to sculpted cake. Everyone will find something to follow. Lots of techniques and fabulous content provided by very talented artists from around the globe.

Make sure you take part in our monthly competition where you can win Saracino products worth £50! And this is open worldwide so don't miss it.

Exciting interviews with fabulous artists, WOW cake and our monthly blog with Cakes by Carol.

Sylwia xx



by Deborah Sudan using Saracino Pasta Model



by Agnieszka Pytel
using Saracino Pasta Model

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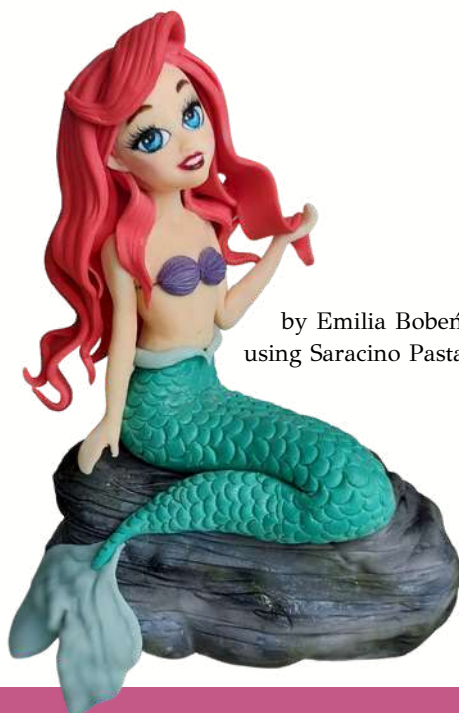
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by Emilia Bobeńczyk
using Saracino Pasta Model

OUR AMAZING CONTRIBUTORS

Zlatina Lewis, Eleni Orfanidou, Corina Maguire, Mary Presicci, Xenia Tzani, Nicky Lamprinou, Claudia Kapers, Radoslava Kirilova, Maria Lechel, Chikz Patisserie, Debora Ugolini, Carol Smith, Debbie Lock, Anna Taylor Dillon

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WOODLAND MAGIC



What you need:

INGREDIENTS

- Saracino Pasta Bouquet (coloured in pale green, pink and violet)
- White florist wire: Gauge 20, 24, 26, 28, 32
- Florist tape: Mid-green, white
- Gel colour: Green, pink, violet
- Powder colour: Plum, purple, burgundy, light green, deep green, light brown, black
- Edible glue
- Edible glaze
- Clear alcohol or lemon extract for mixing with powder colour
- Mimosa or yellow coloured semolina
- Cornflour for dusting

EQUIPMENT

- Ball tool
- Dresden tool
- Veining tool
- Cutting wheel
- Scalpel
- Non-stick rolling pin
- Grooved board
- Foam Pad
- Micro stamens
- Blackberry leaf cutter (JEM)
- Blackberry leaf veiner
- Small star cutter
- Paint brushes (flat for dusting and colouring the blackberries)
- Wire cutter
- Scissors
- Drying shapers or sponge



CAKE DESIGNER

Zlatina Lewis

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

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

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

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

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



ZL CAKE BOUTIQUE



STEP 1 Making the blackberries – the berries are normally at different stages of maturing and their colour varies from green, pink and deep purple-black. Colour a small amount of Pasta Bouquet with green, pink and violet gel colour.



STEP 2 Roll a long thin strand of each colour and cut small pieces all similar in size. Roll them to form mini pearls.



STEP 3 For 10 blackberries you will need about 3 tablespoons of pearls. For the green and light coloured berries you will need less pearls and more for the large black ones.



STEP 4 Add a little green powder colour and a drop of clear alcohol with the green pearls to give them a more natural appearance. Spread them on some paper and let them dry for about 5-10 minutes.



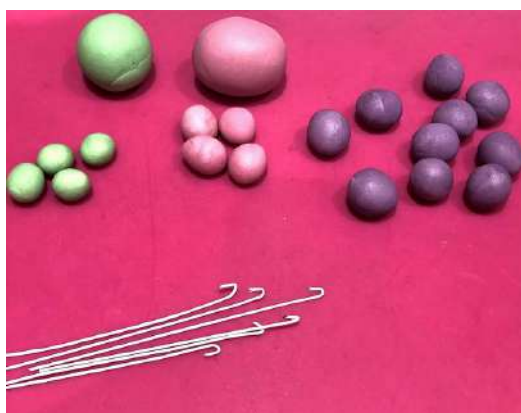
STEP 5 Repeat the same process with the darker berries with a little black and purple powder. Dry the berries on top of a paper sheet.



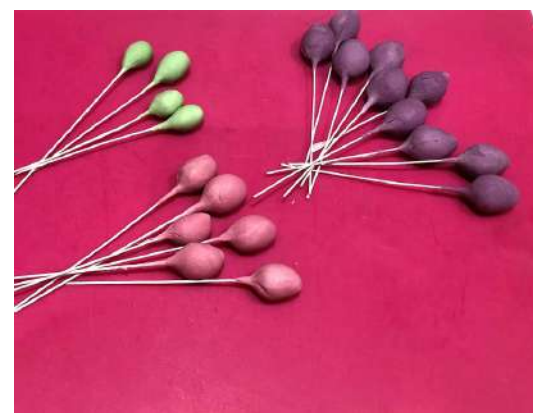
STEP 6 You can repeat with the pink berries by adding a little burgundy powder and set them to dry on a sheet of paper.



STEP 7 Cut a length of 24 gauge wire into 6 pieces and form a small hook at the end of each one.



STEP 8 Roll small balls from the three colours. The green balls should be the smallest (approximately pea sized), the red balls medium size and the purple balls the size of a blueberry.



STEP 9 Attach the balls to the hooked end of the wire and let them dry for about 1 hour.



STEP 10 Brush the balls generously with edible glue and roll them into the dish with coloured pearls. You can use tweezers to help.



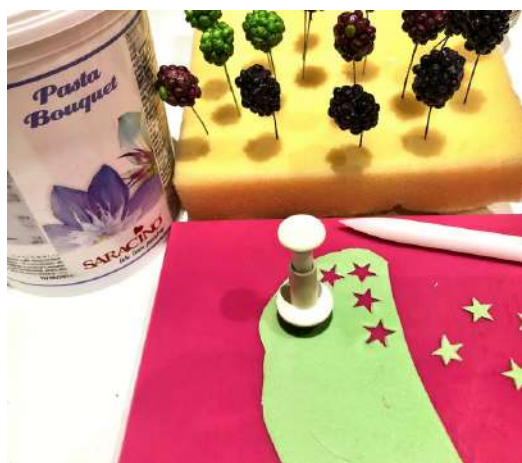
STEP 11 You can mix some green and red pearls and stick them to the mid-size balls to achieve a variety of mixed ripe berry. The more mature the berries, the bigger size they are. Use pearls in matching colours. Let the berries dry overnight.



STEP 12 Dust the berries with powder colours to achieve a more natural look.



STEP 13 Using an old brush paint the berries with edible glaze to achieve a beautiful shine. Let them dry for 30 minutes.



STEP 14 Roll green coloured Pasta Bouquet thinly and cut calyxes with a small star cutter.



STEP 15 Use brown and green powder to colour the calyxes. Green colour for the green and red berries and brown for the more mature dark coloured berries.



STEP 16 Use a ball tool to curve the calyxes by pressing them in the centre. To achieve the best result work on top of a foam sponge.



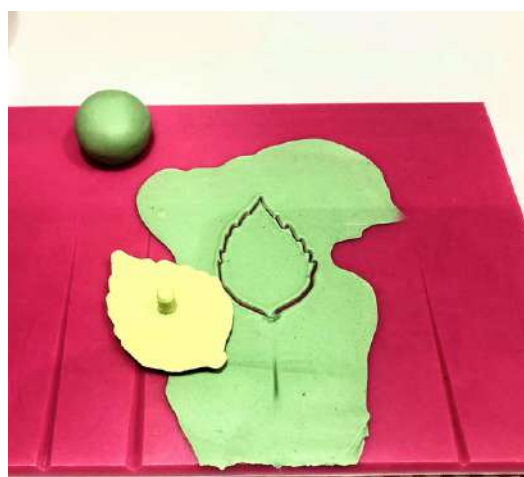
STEP 17 Glue the calyx with sugar glue to the berry. Repeat the process to add calyxes to all berries.



STEP 18 Tape the wires with ½ thickness green florist tape.



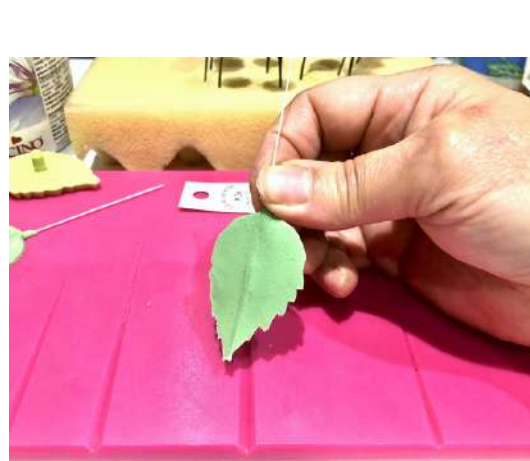
STEP 19 Making the leaves – Blackberry leaves are similar to rose leaves but they grow in twines (clusters). Colour Pasta Bouquet with green gel colour. Roll some of the paste using a thin none stick rolling pin and a grooved board.



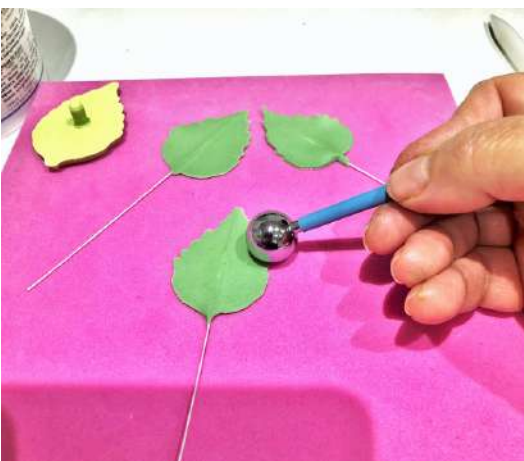
STEP 20 Using a blackberry leaf cutter, cut a leaf shape with a centre ridge.



STEP 21 Insert $\frac{1}{4}$ length 26 gauge florist wire into the ridge to at least half way.



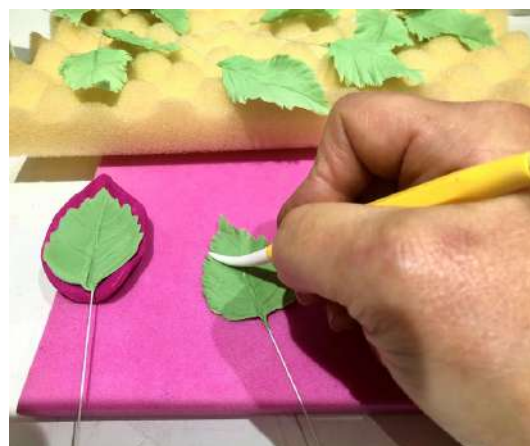
STEP 22 Pinch the wide end to make sure that the paste is securely connected to the florist wire.



STEP 23 Place the leaves on a foam pad and thin the edges using a ball tool.



STEP 24 Vein the leaf using the blackberry leaf veiner.



STEP 25 Gently ruffle the edges of the leaves with a Dresden tool to make them appear more natural.



STEP 26 Give them shape and leave them to dry on a drying shaper or sponge.



STEP 27 Each cluster of leaves has 3-5 leaves. Make sufficient number of leaves you will need for the number of leaf clusters you need for your project.



STEP 28 Dust each leaf with deep green powder colour and over-dust the edges with darker green powder colour.



STEP 29 Assemble the leaves in clusters of 3 or 5. The biggest leaf is always on top of the assembly.



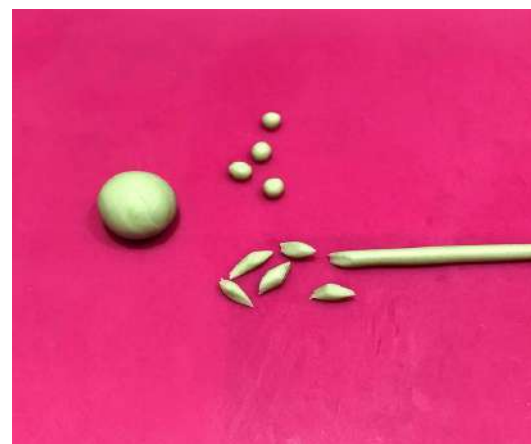
STEP 30 Gently spray the leaves with edible glaze spray to achieve a natural shine on the surface.



STEP 31 Making the blossoms – the blossoms are tiny and very fragile. I developed my own method of making them. For the centre of the flower we need micro stamens.



STEP 32 Take between 15-20 micro stamens and wrap them tightly in the centre with 1/3 width white florist tape. Stretch the tape to release the glue. Cut the taped bundle of stamens into two. You will have two little bunches for two blossoms.



STEP 33 Roll a small amount of light green paste into a long thin strand and cut little pieces. Roll them into little balls.



STEP 34 Cut a length of 26 gauge white wire into 6 and make a hook at the end of each piece. Push the hooked end of the wire in the little green ball and mould it to a small teardrop shape.



STEP 35 Moisten the teardrop shaped paste with edible glue and dip in yellow coloured semolina to fully cover.



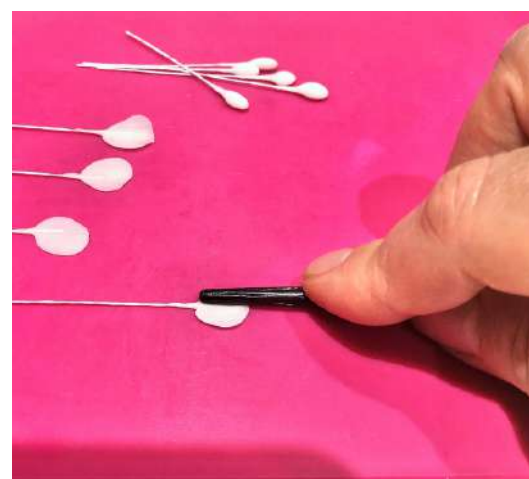
STEP 36 Push the wire into the middle of the stamen bunch and spread the stamens evenly around the yellow centre.



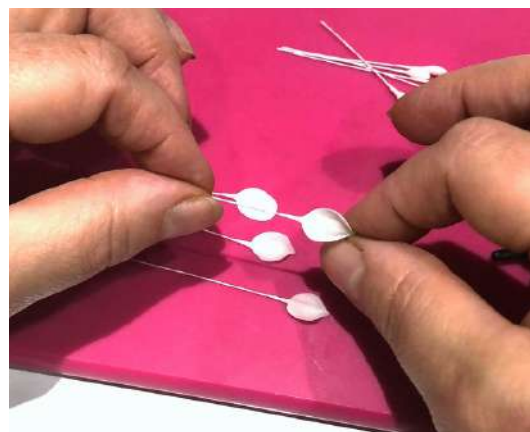
STEP 37 For the petals, you need a length of 32 gauge wire cut into 8 pieces and a thin strand of Pasta Bouquet cut into small pieces.



STEP 38 Roll the Pasta Bouquet pieces to a rice grain shape. Push a small length of wire into the paste and pinch the end to join the wire with the paste and form a small stalk.



STEP 39 Pinch the paste between your fingers to flatten it. Thin it using a veining tool – rolling it left and right to create a tiny petal.



STEP 40 Pinch the top of the petal gently to form the tip and let it dry. You will need to make 15-20 petals (5 petals for each blossom). The petals should be dry enough to maintain their shape, but soft enough to be able to manipulate during assembly.



STEP 41 Using tweezers bend the wire 1-2mm under the petal, just where the stalk finishes.



STEP 42 Put the first petal directly under the stamens centre and wrap around tightly with 1/3 thickness florist tape.



STEP 43 Attach 4 more petals, trying to wrap a few at a time to avoid a bulky stem.



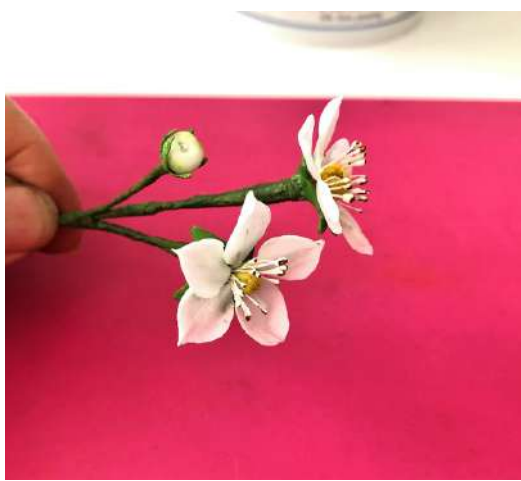
STEP 44 Roll green Pasta Bouquet thinly and cut calyxes with a small star cutter. Dust with green powder colour.



STEP 45 Use a ball tool to curve the calyxes by pressing them in the middle.



STEP 46 Glue the calyx with sugar glue to the blossom. Repeat the process to add calyxes to all blossoms.



STEP 47 Assembling the arrangement – arrange a few blossoms together with a half width green florist tape.



STEP 48 Add a few leaves and berries to assemble.



STEP 49 Tape several groups together to form a beautiful arrangement.



STEP 50 Continue adding to the bunch until you are satisfied with the look.



STEP 51 Allow to dry overnight and add to your cake as you wish.



by Clatina Lewis

Wafer Paper ACADEMY

WAFER FLOWERS FOR MODERN CAKES WITH ANNA ASTASHKINA

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

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

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



Anna Astashkina is an award-winning Cake Artist and Wafer Paper Instructor. She is known for her modern wedding cakes and lifelike flowers featuring edible wafer paper (also known as rice paper). Anna is an experienced tutor and demonstrator, and her cakes have been featured in magazines, TV commercials, and online publications worldwide.

   AstashkinaCakes

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Wafer Paper Academy

BY ANNA ASTASHKINA



Learn modern wafer paper flowers so you can **book more clients, charge premium rates** for your cake designs, and **streamline** your cake decorating processes so you're earning more and **working less**.

WaferPaperAcademy.com

FUN BACKPACK



What you need:

INGREDIENTS

- Sheet cake 33cm x 23cm
- 400g buttercream
- 500g ganache
- Saracino Supreme hazelnut concentrated food flavouring
- Pasta Top: 1kg coloured in light grey, 200g yellow, 50g white, 50g orange, 300g pink, 300g fuchsia, a little brown and black
- Powder pearl colour: Silver
- Clear alcohol
- Cake gel

EQUIPMENT

- Square cake board 25cm x 25cm
- Knife
- Spatula
- Smoother
- Modelling tools
- Small circle cutters
- Small paint brush
- Wooden skewers



CAKE DESIGNER

Eleni Orfanidou

Hello! My name is Eleni Orfanidou and I am a sugar artist and instructor based in Greece.

I am a mother of two and I discovered my passion for cake decoration a few years ago baking cakes for them.

I have always loved teaching as it was my profession and being able to combine teaching with cake decorating I feel blessed.



@orfanidou_eleni



Eleni Orfanidou





STEP 1 Divide and cut the cake into 4 equal pieces.



STEP 2 Cut the 4th piece into 2 pieces.



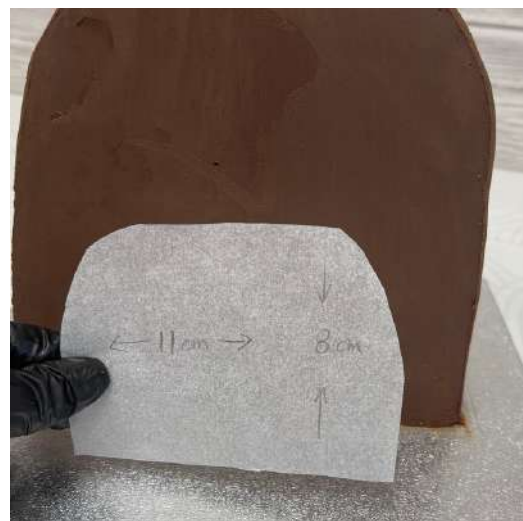
STEP 3 Add the hazelnut food flavouring into the buttercream and mix it together.



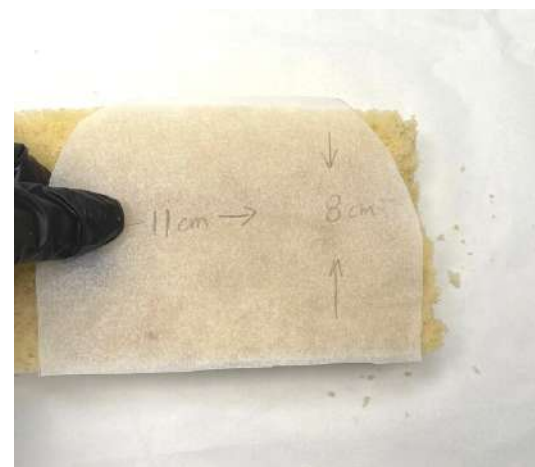
STEP 4 Stack the cake adding the flavoured buttercream in between. Use 3 whole pieces and half of the fourth piece. Give the cake a semi round shape on top by carving it with a sharp knife little by little until you get the desired shape.



STEP 5 Ganache the cake with a spatula until it is smooth and firm.



STEP 6 Draw the front pocket of the backpack onto a piece of paper. It should be approximately 11cm long x 8cm high with a semi round shape on top.



STEP 7 Use the template to cut the pocket from the remaining piece of cake.



STEP 8 Add the pocket to the backpack and use some buttercream to attach.



STEP 9 Ganache the pocket as the rest of the cake.



STEP 10 We will cover the cake with Pasta Top starting with the back and sides.



STEP 11 Next cover the front and cut out the pocket.



STEP 12 Cover the pocket with yellow Pasta Top.



STEP 13 Use circle cutters to cut out some circles.



STEP 14 Use a sharp knife to take out the yellow pieces and fill in with orange circles.



STEP 15 Use a stitching wheel tool to give the stitched effect around the circles.



STEP 16 Roll 1cm wide strip of yellow and place it on top of the pocket.



STEP 17 With a zig zag wheel tool add a zip effect to the strip. Add a yellow strip to each side and give a stitch effect.



STEP 18 Find the middle of the bag above the pocket and use a circle cutter to lightly press and mark the nose.



STEP 19 With a sharp tool mark a big smile and semi round eyes.



STEP 20 Cut out the eyes and mouth.



STEP 21 Add a pink nose and fill in the eyes with white Pasta Top.



STEP 22 With a small circle cutter mark the iris of the eye and cut it out. Add black into the mouth and two small white teeth.



STEP 23 Add brown Pasta Top for the iris and repeat the process with a smaller circle cutter to make the pupil of the eye by adding black Pasta Top.



STEP 24 Add small white dots to give the shine and vividness to the eyes.



STEP 25 Add pink detail above the eyes and under the mouth.



STEP 26 For the zipper of the backpack roll a grey strip and fix it on the top of the backpack. Using the zig zag tool add the zip.



STEP 27 Add as much detail as you want.



STEP 28 Add stitching to finish the look.



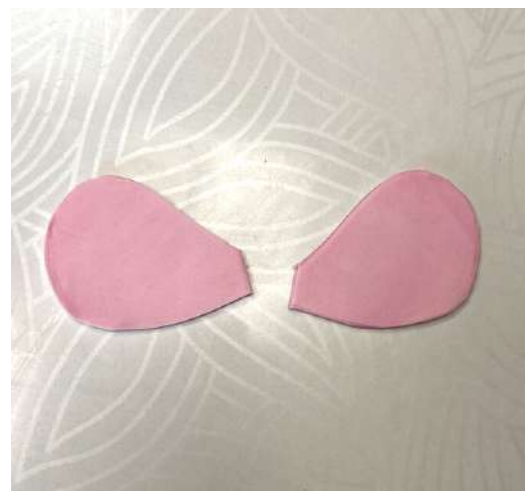
STEP 29 Make a small zipper fastening and add side pockets to both sides of the backpack.



STEP 30 For the ears roll pink Pasta Top and cut out the right ear.



STEP 31 Use one ear as a guide to cut the left ear.



STEP 32 Now you have two same shaped ears.



STEP 33 Repeat to cut a smaller inner pair using fuchsia Pasta Top and glue them together. Add stitching details.



STEP 34 Insert skewers into the ears to help you attach them to the backpack.



STEP 35 Fix them to the cake.



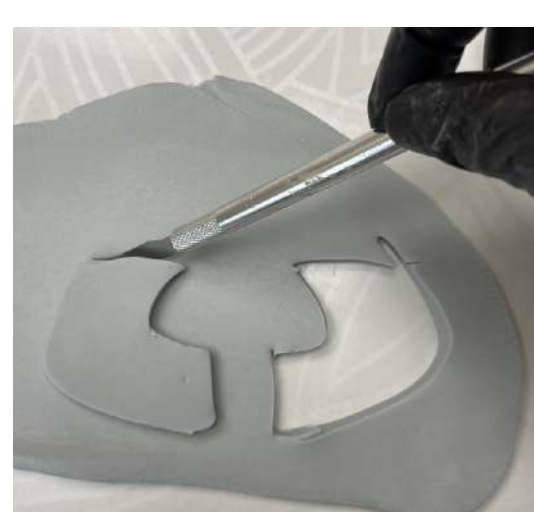
STEP 36 Using a scalpel cut out two hands in the same way as the ears.



STEP 37 Form the hands.



STEP 38 Add stitching on every finger.



STEP 39 Using grey Pasta Top cut out the arms of the mouse.



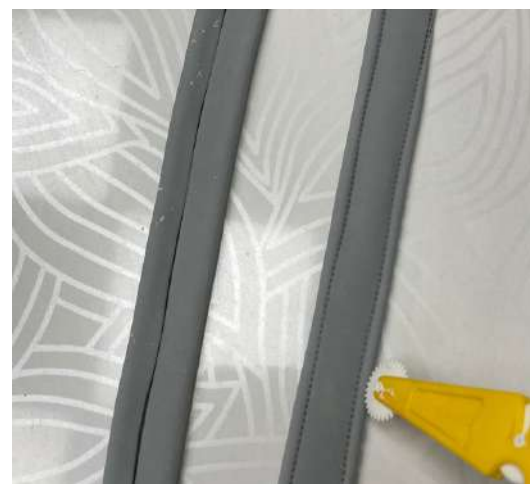
STEP 40 Use edible glue to attach the hands to the arms and the arms to the backpack in a way that the mouse holds the cheese pocket.



STEP 41 For the handle, roll a strip and bend into a semi round shape and fix on top of the backpack.



STEP 42 Dissolve silver pearl powder in clear alcohol and paint the zippers to give a realistic effect.



STEP 43 To make the backpack straps roll two long strips of grey Pasta Top. Fold the edges to the middle and add stitching.



STEP 44 Glue the straps ends to the top and bottom of the back.



STEP 45 Dust using black powder colour. Your cake is ready!

Saracino Paste Range

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

PASTA MODEL

Perfect paste for small to medium modelling projects



PASTA TOP

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



PASTA BOUQUET

Perfect for flower and foliage making



PASTA SCULTURA

Paste for sculpting similar to traditional clay making



MODELLING CHOCOLATE - WHITE

Perfect for chocolate decorations and modelling



MODELLING CHOCOLATE - DARK

Perfect for chocolate decorations and modelling



ANNOUNCING OUR
MONTHLY COMPETITION



CONGRATULATIONS!

Sofia Alexandrova





Would you like to win a Saracino Surprise Box Worth

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

LUCKY WINNER will be introduced in our September issue.

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

£50?

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

**SCHOOL
MAGIC
BACKPACK
WATERMELON
FOXGLOVE
DOG
RASPBERRY
SORBET
WILD FRUITS
BUNNY
BISCUITS
AUGUST
BASKETBALL
SEAGULL
WOODLAND**

BASKETBALL SHOE CAKE



What you need:



CAKE DESIGNER

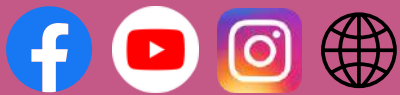
Corinna Maguire

Corinna Maguire of Lovin' from the Oven is an internationally renowned cake decorator who specialises in incredible sculptural cakes.

She has won prizes in competitions all over the world, including multiple best-in-class awards and a best-in-show, as well as scooping Cake Masters magazine's 'Rising Star of the Year' and being named one of the UK and Ireland's Top Ten Cake Artists!

She has also appeared on a variety of television shows, including the Food Network's Halloween Wars and The Big Bake, and her book, The Celtic Cakers was even awarded a Gourmand Award!

When she is not working on her show-stopping creations, Corinna spends her time producing her popular online and in-person cake decorating classes.



LOVIN' FROM THE OVEN

INGREDIENTS

- Cake - 4" wide x 10 long x 5" tall
- Ganache - 350g
- Pasta Top: White - 900g (700g for board), Red - 300g, Black - 400g
- Pasta Model: Black - 25g
- Saracino Liquid Shiny Glaze

EQUIPMENT

- Rolling pin
- Knife
- Thin cocktail straws (around 30)
- Airbrush (alternatively you can use edible paint and a brush)
- Orange, yellow and brown airbrush colours
- 2 x 12" cake cards
- Blade
- Palette knife
- Acupuncture needle
- Flexible fondant smoother
- Stitch wheel tool
- Dresden tool
- Paint brush - fine detail for board
- Paint brush x2 - medium for painting black and red colours
- Paint brush - wide, flat for glaze



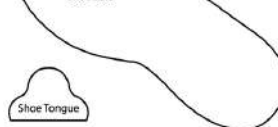
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from the
oven.ie



Shoe Template



Shoe Sole



Shoe Tongue



Basketball Cake Board
Scale to size





STEP 1 Cover a 12" cake board with white Pasta Top. Cut off the excess fondant from the edges. Pop and rub out any pockets of air using an acupuncture needle.



STEP 2 Using a handful of skinny cocktail straws, texture the board to create the small circular bumps that would be on a basketball.



STEP 3 Continue until the full board is covered with the dots.



STEP 4 Make the ball markings using the template as a guide.



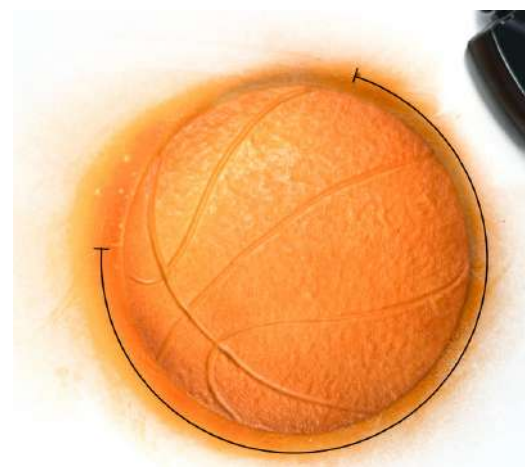
STEP 5 Airbrush (or paint) a light coating of orange colour on to the covered board.



STEP 6 Airbrush a smaller section with yellow colour to add the 'highlight'.



STEP 7 Finish airbrushing the rest of the ball a deep orange colour. Remember to leave the yellow section visible.



STEP 8 Airbrush the edge of the board with a brown colour but leave the 'highlighted' area free from the darker shade.



STEP 9 Paint a black line into the groove using a thin brush.



STEP 10 Even out any wobbly lines.



STEP 11 Using the template cut out a cake board to the shoe base size.



STEP 12 Stack and layer your cake on a spare cake board. Stick the cake card down (silver side towards the cake) with some buttercream.



STEP 13 Use the shoe base cake card as a guide to carve and shape the cake.



STEP 14 Holding both cake cards securely, flip the cake onto the shoe base cake card. You might want to put down some greaseproof paper underneath. Things are gonna get messy!



STEP 15 Use the shoe side template as a guide for carving the cake into shape.



STEP 16 Shape the front of the shoe by carving off the edges and rounding it up.



STEP 17 Very carefully - carve the inside of the shoe out. Just an inch down into the shoe should be enough. Make sure you don't thin out the edges too much as they are likely to collapse if too thin.



STEP 18 Finish carving any gentle shapes into the shoe. Arch the heel up and add the curves to the top of the shoe. Double check it from every angle to be sure.



STEP 19 Cover the exterior of the shoe with ganache (you can do this with buttercream as well). Try and get a reasonably smooth finish as any harsh bumps might show through the fondant.



STEP 20 Use the back of a small spoon to delicately ganache the inside of the shoe.



STEP 21 Make sure the inside of the shoe has kept that nice and sharp edge.



STEP 22 Protect the Basketball board by painting it with Liquid Shiny glaze. This should protect the paint while we are placing the cake and working on it.



STEP 23 Use the shoe base template to figure out placement of your cake.



STEP 24 Mix some water into a little fondant to create a thick paste.



STEP 25 Apply some paste where the shoe will be positioned. Make sure that it's not too thick otherwise the cake won't be flush with the board.



STEP 26 Place the cake onto the board and secure it into place.



STEP 27 Cover the top of your cake with red Pasta Top. Gently press it into the inside of the cake without tearing. Keep an eye out for air bubbles and pop with an acupuncture needle.



STEP 28 Smooth the fondant with a flexi smoother or silicone smoother.



STEP 29 Cut off any excess fondant.



STEP 30 Using the template as a guide, cut off the red parts that you don't need. Too many layers of fondant will bulk up the cake and will also not be very nice to bite into.



STEP 31 Add a seam in the top rim of the shoe.



STEP 32 Create a pattern or texture on the exterior of the red. Using a 'burlap' impression mat - texture the inside of the shoe.



STEP 33 Add a stitch line to the top rim.



STEP 34 Cover the front section of the shoe with black Pasta Top. I have textured my fondant with a leather impression mat before placing it on the cake.



STEP 35 Make a seam line around the edge of the shoe with a Dresden tool. Then using the stitch roller add a rounded rectangular section for the laces to go into



STEP 36 Follow the seam around the edge of the black part of the shoe with two more lines of stitch marks beneath it.



STEP 37 Cover the side of the shoe with more black Pasta Top with leather texture. This should be fully wrapped around the back and center of the shoe.



STEP 38 Use the template to cut and remove the excess.



STEP 39 Repeat this process on the other side of the cake.



STEP 40 Add a double stitch line beneath the edge of the rim. Try and tidy up any messy seams. Make sure you have a straight edge on the base of the black section of the shoe.



STEP 41 Roll a long piece of white Pasta Top (long enough to wrap around the shoe) around 2 inches wide. Wet the ganache on the base of the shoe if needed and tuck the white panel under the black and all the way around the shoe.



STEP 42 Overlap the white paste. Make one cut mark through the two layers of fondant and then remove the excess. Blend the seam.



STEP 43 Cut off the excess white from the base of the shoe and then smooth and tuck it under.



STEP 44 Create two 'U' shaped panels inside of the center seam for where the laces go. Make sure to leave the one raised panel in the center of the lace area.



STEP 45 Place a strip of white paste angled upwards and cut off the excess. Secure into place with a little water. Be careful with the water to avoid the black colour bleeding on to the white.



STEP 46 Repeat this process until you have 2 criss cross sections of laces. Texture them with some simple lines.



STEP 47 With a sharp edged tool, mark the sections where some of the white sole should be removed.



STEP 48 Wet the ganache where you want the fondant to stick to. Place a strip of black fondant (around 1/2") into the area on the back of the heel.



STEP 49 Cut off the excess and tuck the base under the shoe to make it look more 'rounded'.



STEP 50 Repeat this process with red paste on the front of the shoe.



STEP 51 Add details to the sole of the shoe.



STEP 52 Use a small flat tipped tool to create criss-crossed stitch marks on the sides of the shoe.



STEP 53 Add a strip of black fondant over the top of the top white cross of laces. Secure into place with water. Cut off any excess from the top of the black strip and add some stitch marks below the top cross of laces.



STEP 54 Add a detailed pattern to the sole of the shoe using a pointed modelling tool.



STEP 55 Create a similar pattern to the back black area of the sole.



STEP 56 Using the tongue template cut out a thick section of black. Attach this to some red fondant and cut it into the same shape.



STEP 57 Curve the tongue and secure it to the top of the cake with a little water. Add a stitch mark pattern to the join between the red and black of the shoe's tongue.



STEP 58 Roll a strip of black fondant - around 1" wide and around 5" long. This will be the 'velcro strap'. Add stitching to the edges. Attach one side to the side of the shoe with a little water.



STEP 59 Cut off the excess on the opposite side of the shoe. Finish this side off with stitching.



STEP 60 Using Saracino Pasta model - roll another strip of black - around 1" wide and 3" long. Fold it into a loop and attach it to the back of the shoe.



STEP 61 Paint the shoe black leaving the 2 panels behind the laces the shade of the fondant.



STEP 62 Using red powder mixed with a little clear alcohol paint the top red section of the shoe. Be careful not to paint onto the black! You can add some black to the red to have a darker colour on the base of the inside of the shoe.



STEP 63 Glaze the sole of the shoe with Liquid Shiny and you are all done!

PASTA TOP

your new favourite Saracino product

Rolls thinner
than your
average sugar
paste



VERY cost effective -
I can now buy more
cake tools!



WOW!





Read With Cake



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



Debora
Ugolini

INTERVIEW BY SARACINO

TELL US MORE ABOUT YOURSELF AND YOUR JOURNEY WITH CAKE.

I have called myself a cake designer by chance for about 10 years, still today I tell myself that I am lucky. From an early age, I built, I manipulated anything, at the end of a meal I would leave breadcrumbs in a shape on the table, I was definitely a creative child.

My studies were artistic, first attending the Lyceum and then the Academy of Fine Arts in Florence, my city, but I never thought that sugar would become my subject.

For work, I created masks for the Venice carnival, painted Florentine style furniture, made favours in corn starch paste, balloon art, then in a particular period of my life, a friend enrolled me on a cake design course and a new working world opened up to me. This involves courses, collaborations and consultancy that I continue to carry out with a passion.

I always thought that a dessert had to be not only good, but also beautiful and now my wish has come true.

HOW WOULD YOU DESCRIBE YOUR STYLE OF CAKE IN 5 WORDS?

Simple, indefinite, colourful, joyful, minimal.

TELL US ABOUT YOUR CAKES AND YOUR DESIGN INSPIRATIONS.

Everything can inspire me, my mind never stops, I have a flash of inspiration and start the work. I am pleased to observe many cake designers. I think you can always learn something by watching others. Anyone with inventiveness and talent I admire. I hate copying, the best of me comes when I finally go carte blanche!

WHAT IS YOUR MOST RECOGNIZED CAKE?

Surely the 'David's Candle piece made for Italy International Cake Show in Rome. I have a great love for my city, full of art at every corner and for its symbol, Michelangelo's David, I have always promised myself to buy a small copy, so I thought, I'll try!



WHAT'S YOUR FAVOURITE THING TO DO WHEN YOU'RE NOT BAKING?

Travel if I have time! Being with friends, reading, kneading bread dough, creating super coloured pieces to which I gave the name of 'Bread Fantasy', making new desserts, in short, experimenting with everything that I cannot do in the laboratory due to lack of time.

I think this job is a disease! 😊

HAVE YOU HAD ANY GREAT DISASTERS?

Definitely. Once I made a cake looking like a Florentine palace and due to its weight, during transportation, it started crumbling under its feet! I panicked!!! Then I realized it was pointless to panic and in my desperation I stayed calm and fixed the cake!

WHAT HAS BEEN YOUR MOST DIFFICULT CREATION TO DATE?

Surely it was David ... because I know him ... I know how he looks at me, I know his grandeur and the beauty of him, I kept telling him, David it is not you! I persevered; I didn't give up and, in the end, let's say I was satisfied!

I'm sure Michelangelo will forgive me 😊

WHO PREPARES YOUR BIRTHDAY CAKE?

I prefer to celebrate others with much more pleasure but for some years my partner has been preparing the cake for me, so Paolo!



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

I have been using almost all Saracino products for a long time, especially the Pasta Model modelling paste which I love, I find it perfect, it gives time to work it without drying quickly and therefore being able to modify it, and it also has beautiful colours and a good taste!

WHAT'S YOUR BEST ADVICE FOR ALL OTHER CAKE MAKERS?

*Cultivate this passion as it gives life! I speak above all to those who are beginners ... creating is beautiful and gives a lot of satisfaction and if it should become your job, you will work without working!
I'm lucky!!!!*



FOLLOW DEBORA



Bake It Metodo e
creatività in cucina



ugolinidebora

BACK TO SCHOOL



You will need:

INGREDIENTS

- Saracino Pasta Model: 70g rose beige, 70g purple, 55g yellow, 20g white, 4g black, red, light green and fuschia for books
- Saracino powder colours: Pink and brown
- Saracino gel colour: Black and white
- Clear alcohol

EQUIPMENT

- Modelling tools
- Brushes
- Wooden skewer
- Cocktail sticks
- Rolling pin



CAKE DESIGNER

Mary Presicci

The art of pastry is probably in my blood, I come from a family of pastry chefs, but my very first experience with sugar paste dates back to June 2009.

Since then, I have not stopped developing my passion. I spend hours and hours glued to the computer, devouring videos and tips and making amazing cakes for friends and friends of friends. I like to think that each cake is more beautiful than the last. Aroused by curiosity I attended courses with two pioneers of sugar art in Italy, from which I received numerous compliments.

In February 2014 a gold medal at the Italian Cake Design Championship and in November 2015 Gold Medal at Cake International, Birmingham. In October 2016 recognition at the Cake Festival in Milan "Awards 2016 best teacher of the sector". Cake International 2016 Birmingham I received "2nd Place International Class Gold Medal" award. Gold Medal at Cake International Show 2017 in Birmingham.



[MARY PRESICCI](#)



[SUGAR ART](#)

Mary Presicci
Sugar Art





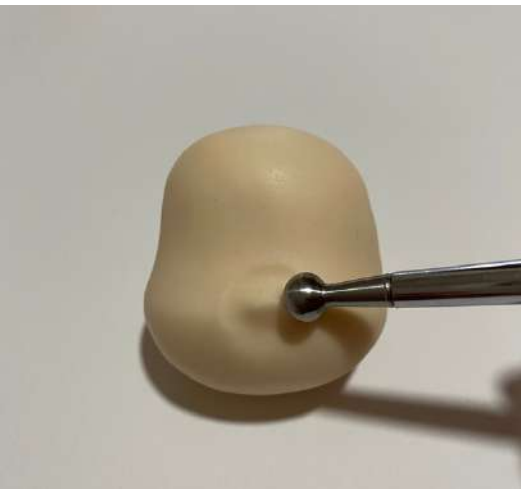
STEP 1 Roll a 55g ball of rose beige paste.



STEP 2 Form a central groove with your finger.



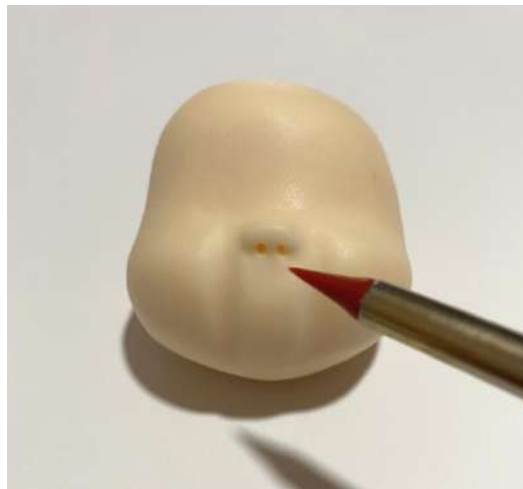
STEP 3 With a Dresden tool lift a little of the paste to form the nose.



STEP 4 With a ball tool round the nose and with your fingers smooth the marks left by the tool.



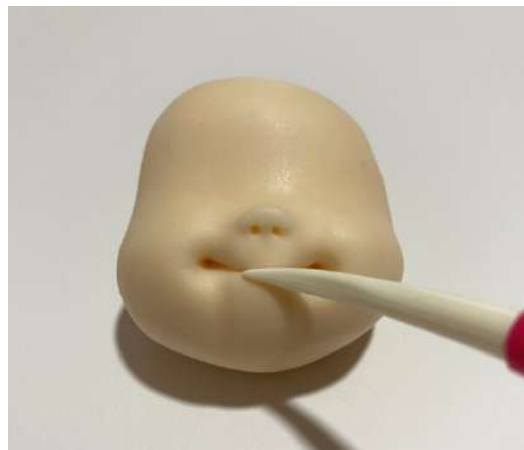
STEP 5 Make small grooves on the sides of the nose to form the cheeks



STEP 6 Add nostrils to the nose with a sharp modelling tool.



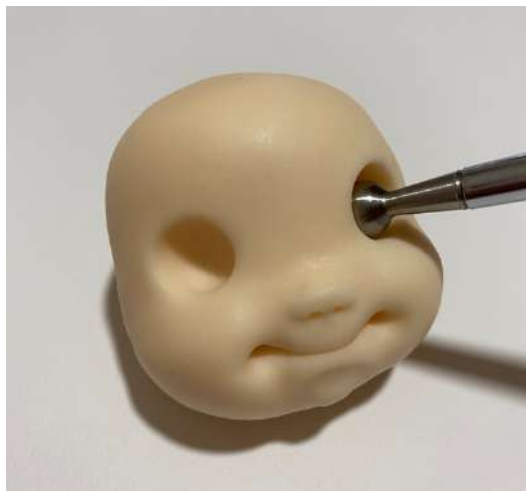
STEP 7 With a ball tool mark each side of the mouth.



STEP 8 With a Dresden tool add the mouth.



STEP 9 With a ball tool define the chin.



STEP 10 With a ball tool add eye sockets.



STEP 11 With a dresden tool, mark the eyelids.



STEP 12 Form the ears with two small balls of rose beige and attach them by pressing with a ball tool.



STEP 13 Dust around the inside of the eye socket with brown powder colour.



STEP 14 Insert two balls of white paste into the eye sockets.



STEP 15 With the black gel colour define the upper edge of the eyes.



STEP 16 Paint the iris, pupil and eyebrows with black dye. Add white dots to each eye.



STEP 17 Dilute a little brown powder with clear alcohol and paint the lashes.



STEP 18 Dust the cheeks, nose, chin and ears with pink powder colour.



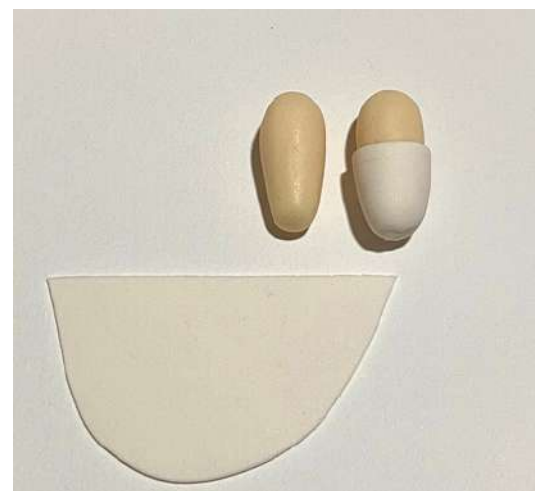
STEP 19 For the legs roll a 10g sausage shape of rose beige paste.



STEP 20 Divide into two parts.



STEP 21 Round the two pieces to form the legs.



STEP 22 Roll a little white paste and cut out strips. Wrap around the base of each leg for the socks.



STEP 23 Form the shoes with black paste.



STEP 24 Attach the legs to the shoes.



STEP 25 Create small colourful books of approximately 5cm x 3cm.



STEP 26 Stack the books as if they are steps.



STEP 27 Fix the legs to the step.



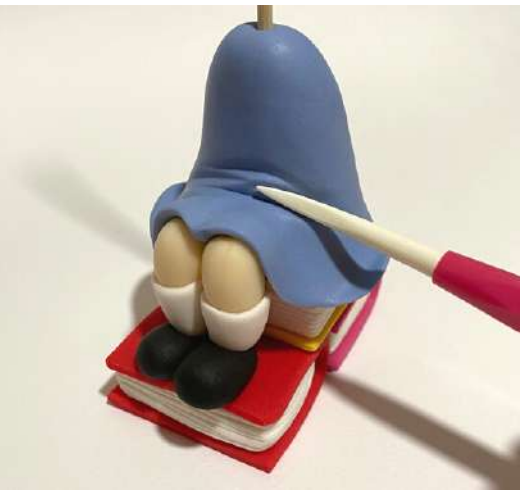
STEP 28 For the body roll a 60g ball of purple paste.



STEP 29 Roll to a teardrop shape and then press on a worktop to give a flat base. Shape the area for the legs with a ball tool.



STEP 30 Attach over the legs.



STEP 31 Insert a wooden skewer through the body into the books. Use a Dresden tool to mark the folds on the dress.



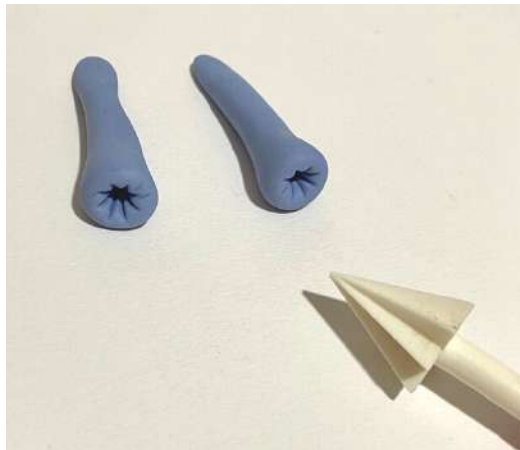
STEP 32 Attach the head with edible glue. Cut the skewer to length before adding the head.



STEP 33 Roll two 5g balls of purple paste.



STEP 34 Shape / roll the two balls to form teardrops with a length of approximately 4cm.



STEP 35 With a star tool add a hole for the hands.



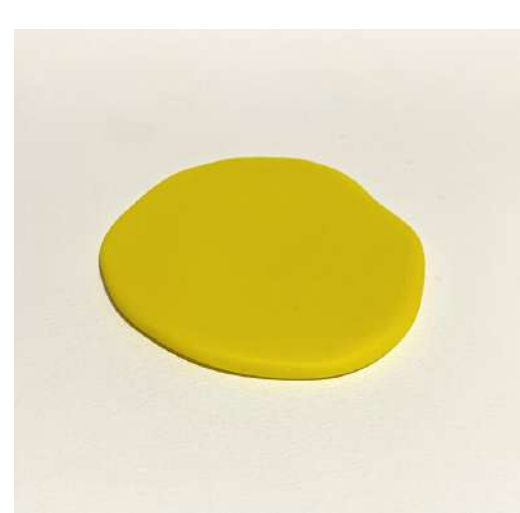
STEP 36 Roll two 2g balls of rose beige paste.



STEP 37 Form the little hands.



STEP 38 Add the arms bending to shape. Attach the hands with edible glue.



STEP 39 Using the yellow paste roll a disc of approximately 6 - 7cm.



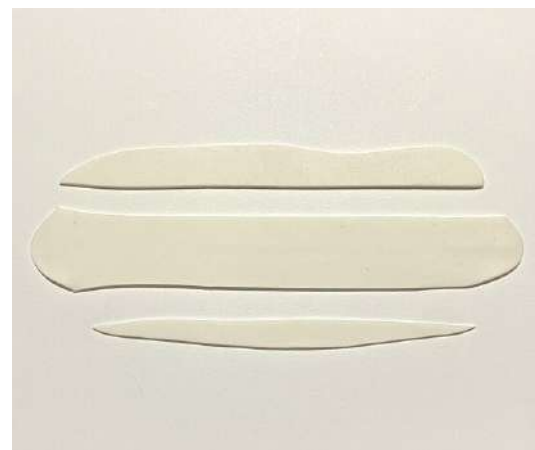
STEP 40 Attach the yellow disc behind the head.



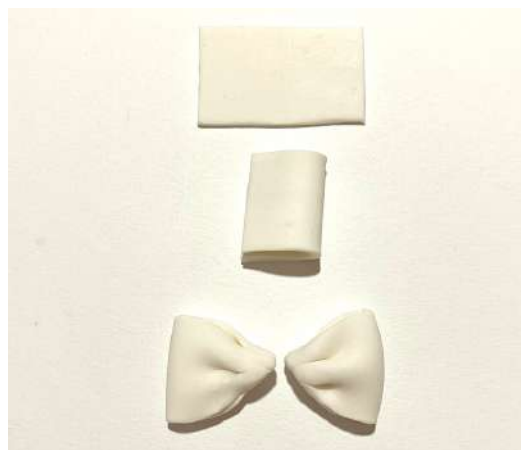
STEP 41 With the yellow paste roll small teardrops for the pigtails.



STEP 42 Attach the pigtails using cocktail sticks and edible glue. Roll thin yellow strands and attach for the fringe.



STEP 43 For the bows roll 20g white paste thinly. Cut off the top and bottom to give a neat strip.



STEP 44 Form three bows as shown.



STEP 45 Attach the bows to the hair and neck. Place the topper on your cake and TA DA we are done!

SARACINO[®]

We love pastry

Mary Presicci says

PASTA MODEL IS MY BEST FRIEND



WHY HAVE I CHOSEN PASTA MODEL?

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WATERMELON MACARONS



What you need:

INGREDIENTS

- Saracino Almond Flour
- Gel Colours: red, green, black
- Saracino Supreme food flavourings: Pistachio, vanilla, raspberry
- Clear alcohol
- Filling of your choice

EQUIPMENT

- Bowls
- Sieve
- Small pan
- Thermometer
- Spatulas
- Hand mixer / stand mixer
- Brushes
- Colour palette
- Round piping nozzles No 10
- Piping bags
- Baking mat

Macaron Recipe -

Almond Paste

- 200g Saracino Almond Flour
- 200g icing sugar
- 100g egg white

Italian Meringue -

- 200g caster sugar
- 70g egg white
- 50g water



STEP 1 Weigh 100g almond flour and 100g icing sugar in two separate bowls and sieve to combine. Divide into two (50g / 50g).

STEP 2 Divide the 100g egg whites in half into two bowls (50g / 50g).



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 ANARCHY

BY XENIA



SWEET
ANARCHY!!!
BY XENIA!!



STEP 3 Add green gel colour to one and red gel colour to the other.



STEP 4 Mix each coloured egg white with the sifted almond/icing sugar mixture to make a paste and set aside.



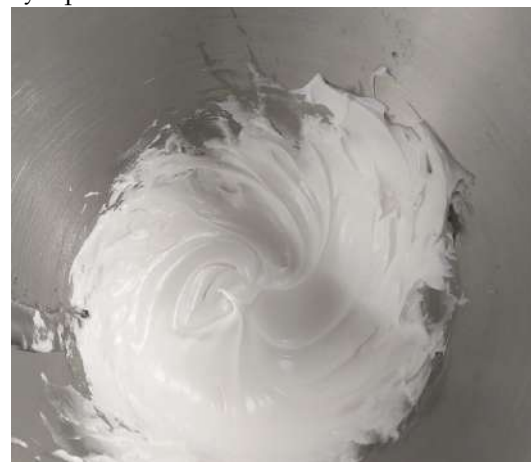
STEP 5 For the Italian Meringue: In a small pan add 200g caster sugar and 50g water and bring to a boil to make a sugar syrup.



STEP 6 In a stand mixer add 70g egg whites and when your sugar syrup temperature reaches 116 degrees C start to whisk on high speed.



STEP 7 When the sugar syrup temperature reaches 121 degrees C slow down your mixer's speed and pour your syrup to your meringue very slow.



STEP 8 Mix the mixture on high speed for about ten minutes and your Italian meringue will be ready.



STEP 9 Divide the Italian meringue in half and mix each half with the coloured almond paste we made earlier.



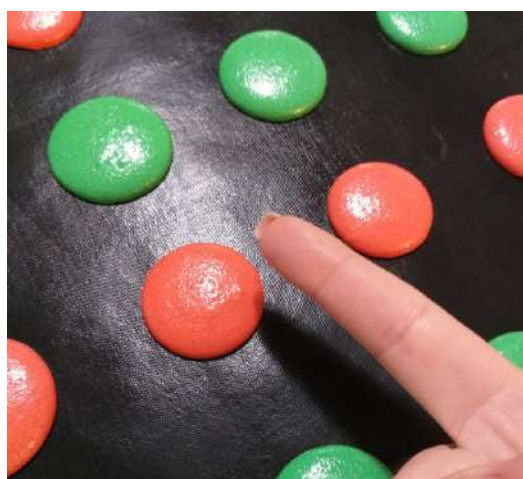
STEP 10 The Italian meringue must be added gently using a spatula and circular movement from bottom to top until the meringue is completely incorporated into the almond paste. The final mixture needs to be light and frothy. Mix gently for a few more seconds to obtain the right consistency. When lifted with the spatula, the final mixture will be fairly stiff and dropping from the spatula steadily (not too liquid).



STEP 11 Prepare two piping bags with two round piping nozzles No 10. Pour each macaron mixture into your piping bags.



STEP 12 Pipe your macarons on a baking mat and allow the shells to dry / crust. In normal room temperature the shells dry in 20/30 minutes.



STEP 13 They will be ready for the oven when they do not stick to your fingers.



STEP 14 Put them in a preheated oven and bake for 15/18 minutes at 140-150°C (depending on your oven). I baked for 17 minutes at 150°C. Remove and allow to cool.



STEP 15 Mix black gel colour with clear alcohol and use a small brush to paint the watermelon seeds on your coral macaron shells.



STEP 16 Mix green gel colour with clear alcohol and use a brush to paint vertical zig-zag lines on your green macaron shells to make the watermelon shell effect.



STEP 17 Match your macarons shells.



STEP 18 Use Supreme concentrated food flavourings to flavour your buttercream / ganache filling. I used pistachio, vanilla and raspberry for my buttercream.



STEP 19 Fill your macarons.



STEP 20 Your delicious watermelon macarons are ready. Enjoy!

FOXGLOVE FLOWER



What you need:

INGREDIENTS

- Saracino Pasta Bouquet flower paste
- Saracino gel colours: Pink, violet, green, brown, black, white
- Saracino powder colours: Red, violet, white, green
- Edible glue - cake gel
- Cornflour for dusting

EQUIPMENT

- Ball tool
- Dresden tool
- Non-stick rolling pin
- Grooved board
- Foam pad
- White florist wires (18 and 24 gauge)
- Green florist tape
- White stamens
- Foxglove cutter small, medium
- Leaf cutters and veiner
- Calyx cutter
- Paint brushes (flat for dusting)
- Wire cutter
- Drying shapers / sponge
- Kitchen paper
- Scissors



CAKE DESIGNER

Nicky Lamprinou

Nicky Lamprinou is a professional sugar artist and cake designer based in Athens, Greece.

She has been involved with sugar art since 2002. It all started as a hobby but it gradually became a profession.

In 2007 she created the blog <https://www.sugarflowerscreations.com> which soon became popular for her fresh design ideas and her unique recipes. From 2011 until 2014 she co-operated with a popular monthly Greek pastry magazine where she presented several decorating themes with step by step instructions.



SUGAR FLOWERS CREATIONS -



NICKY LAMPRINO



STEP 1 For the pistil of the flower mix flower paste with a small amount of green gel colour. Add a very small amount of brown colour.



STEP 2 Roll a small ball of paste and form it into a teardrop shape to create the pistil. Form a hook at the end of the 24 gauge wire. Put some glue on the hook and insert into the pistil. Pinch to secure it to the wire.



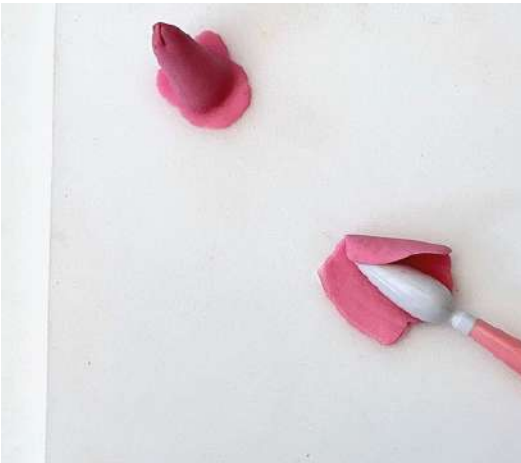
STEP 3 Add 2-3 stamens into each pistil. Let them dry overnight.



STEP 4 For the petals colour white flower paste with pink, white and violet gel colour. You can make 2 shades. Lighter for small flowers and darker for larger flowers.

STEP 5 Dust the board with a small amount of cornflour and roll out the paste. Using the cutters, cut out petals in two different sizes.

STEP 6 Move the petals onto the foam pad and thin the edges with a ball tool. Gently roll the ball tool over the edges of the petals.



STEP 7 Using a Dresden tool, make gentle stroke marks on the inner side of the petal.

STEP 8 Roll to shape a funnel. Apply some glue at the edge of the petal and stick together.

STEP 9 Shape it by folding the edges and hang it upside down for a while.



STEP 10 Apply some glue on the inner base of the flower and insert the pistil. Place on a foam mat or hang upside down to dry overnight.

STEP 11 For the buds roll a small ball of pink paste and form it into a teardrop shape. Form a hook at the end of 24 gauge wire. Put some glue on the hook and insert into the bud. Pinch to secure it to the wire.

STEP 12 Make lines on the bud with scissors or a knife.



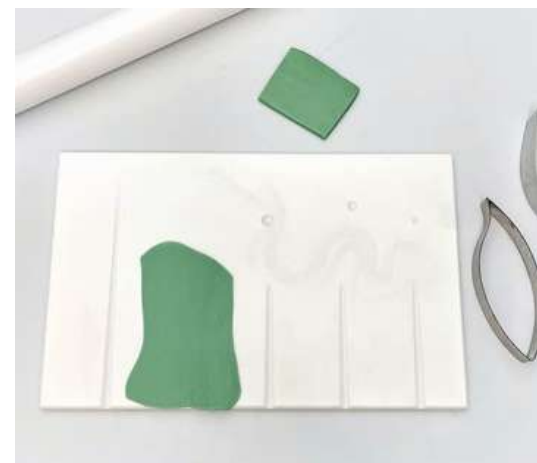
STEP 13 Make some green buds in the same way.



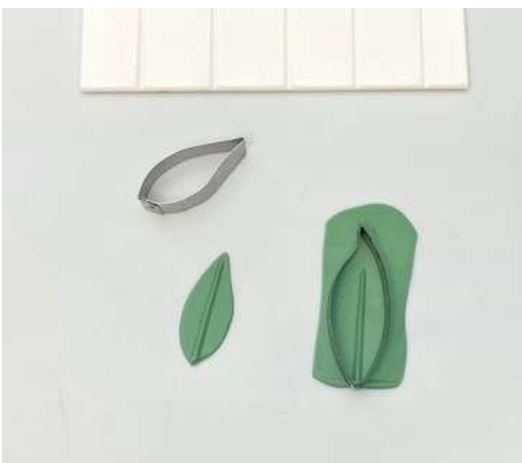
STEP 14 For the calyx, roll green flower paste and cut out small calyx with a cutter.



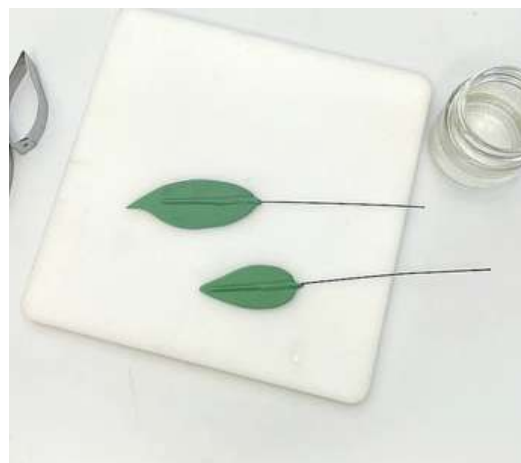
STEP 15 Put some glue and add the calyx onto the base of the flowers and the buds.



STEP 16 For the leaves roll a small amount of green flower paste over the groove on the board.



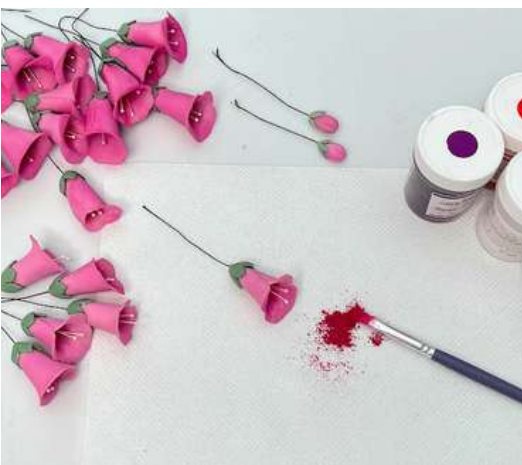
STEP 17 Cut out leaves using a leaf cutter in two different sizes.



STEP 18 Add some glue to the end of a 24 gauge wire and insert into the ridge of the leaf. Insert the wire half way into the leaf. Pinch the end of the leaf gently to secure it to the wire.



STEP 19 Place onto the veiner and press firmly to shape the pattern. Let them dry on a foam to give shape.



STEP 20 To colour the flowers mix red, violet and white powder colours on kitchen paper. Use a soft, wide brush to start dusting shades on the flower.



STEP 21 Use white gel colour and a fine brush to add small white spots inside the flowers. Add a smaller spot of black colour on the white spots.



STEP 22 To colour the leaves dust with green powder colour. You can also use confectioners glaze to add shine to the leaves.



STEP 23 Tape the wire of the leaves and the flowers using green florist tape.



STEP 24 Using two 18 gauge wires and green florist tape start arranging the branch. Start with the smaller buds at the top.



STEP 25 Continue with the rest of the green and pink buds taping around the wire.



STEP 26 Continue with the flowers. Tape smaller flowers around the stem.



STEP 27 Continue with the larger flowers.



STEP 28 Use 18 gauge wire for the leaf stem. Tape the small leaves around the stem.



STEP 29 Continue with the larger leaves.



STEP 30 Attach the leaves to the base of the stem. Your beautiful foxglove flower is ready for display.

Celebrate Your Birthday



with delicious lemon
flavoured cake





Sweet Pastry Chat



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

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

**FOLLOW
CAROL**



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



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

H

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

As we are in the Summer holidays, I thought it would be great to talk about some of the other Supreme 'fruit flavourings' that Saracino have available, Lemon, Raspberry and Wild Fruits.

During the summer months the berry fruits are more available and taste much nicer than during the winter months and we tend to eat much more as well. Why, I haven't a clue? Maybe it's because we see so much more of them available in the supermarkets.

I've been using Raspberry, Lemon and Wild Fruits in my wedding cakes recently mainly due to a shortage of jars in my area at the moment and they taste amazing. We've also had some great feedback from our couples too.

It's always great to experiment with flavours, especially combinations and a firm favourite with my family is Raspberry and Lemon sponge.

Add some lemon flavouring to your sponge mix, (again making sure you mix the flavour well in the jar first before adding to your cake mix) and give it a good stir in the cake batter so that it is mixed in well.



The flavours are highly concentrated so be careful how much you add, try adding a little bit at first then more if required. You can also use these flavourings in yoghurt, cupcakes, any sponge mixture, macarons and ice-cream.



I use fresh raspberries in my sponges, so I gave the raspberry flavour a try. I really thought it was going to turn the cake pink but it didn't. I would also recommend adding some of the raspberry flavour to your buttercream and the ganache, you will notice that the flavour doesn't discolour the ganache (it also makes a nice change instead of making just normal ganache).

For the buttercream or frosting you can either completely mix it in or just stir a little so that you have lovely, coloured streaks.

TOP TIP:

For the ganache - add the flavour to the cream before heating up and stir in well before pouring over the chocolate.



A super quick summer dessert is meringue nests, (these don't cost too much if you don't have the time to make them yourself). Whip up your cream then stir in the flavour. Place onto the meringue nest and add some fresh berries.



Another alternative and everyone loves these, is what is known as 'Eton Mess' here in the UK. It's basically bashed up meringue, chopped up fruit with whipped cream. Place these into one bowl and stir with a little of the flavour and pop into a deep glass. Pour a little more of the flavour over these before placing some berries on the top. Chill for an hour or so before serving.

That's it for this month and I hope you get the chance to try out these amazing flavours in your bakes.

Carol xx

BEACH BUNNY CARVED CAKE



What you need:



CAKE DESIGNER

Claudia Kapers

Hi, my name is Claudia, and I am an Artist known as 'Capri Cakes'. I live with my partner and 2 children in Zelhem, Netherlands.

My passion for the design and making of cakes and sculptures started in 2013. With a background in the field of interior design and window dressing I have always been creative.

Over time I have developed independently in the sugar world and gained lots of experience and knowledge.

This has resulted in winning various awards both nationally and internationally.

These awards include a Gold, 1st and BEST IN SHOW at "Cake & Bake" Essen 2018, Gold and 2nd at "Taart & Trends" Utrecht 2018, Gold and 1st at "Cake & Bake Experience" Rijswijk 2019, Silver at "Cake & Bake" Essen 2019 and Silver at "Cake International" Birmingham 2019.

In addition, I have participated in a number of great national and international collaborations.



INGREDIENTS

- Ganache 1kg
- Two cakes diameter 15cm and height 10cm
- Sturdy filling as desired
- Pasta Top: White 1400g
- Modelling chocolate: White 1050g
- Pasta Model: white 35g, red 250g, black 10g
- Gel colours: Yellow, blue and rose beige
- Powder colours: White, black and blue
- Airbrush colours white and black
- Saracino Cake Gel
- Rice Krispies 150g
- Marshmallows 150g
- Butter 30g
- 2 x tea biscuits
- Uncooked spaghetti
- Clear alcohol

EQUIPMENT

- 8mm threaded rod 20cm long
- 5 x 8mm stainless steel washers
- 5 x M8 stainless steel nuts
- 2 x spanner size 13
- MDF or Wooden Board 25 x 20cm
- Cake boards diameter 15cm and 10cm x 3mm thick
- Modelling tools
- Precision knife
- Rolling pin
- Ball tool
- Brushes
- Palette knife
- Two wooden skewers



HOW TO MAKE A PERFECT GANACHE:

Place 750g Saracino chocolate drops and 250ml whipping cream into bowls. Bring whipping cream to the boil. Pour onto the chocolate drops and let stand for a minute. Stir well until all drops are melted. Pour into a sealable container and let stand for 24 hours. Heat the required amount in the microwave. Be careful not to make it too thin. Chocolate spread is the ideal consistency.



STEP 1 Use a 20 x 25 centimetre wooden board or MDF board. Ideally use a stainless steel baseplate in the centre of the board as this will alleviate the need to drill. If you are unable to purchase a baseplate fixing drill a 9mm hole in the centre of the board. Attach an 8mm stainless steel threaded rod. Make a recess on the bottom of the board so the nut is not proud of the underside of the board (or fix a leg to each corner). Use stainless steel washers with the nuts and tighten everything firmly. Fix a piece of felt at the bottom of the board at each corner.



STEP 2 Using your 15cm cake board drill a 8mm hole in the centre. Heat 150g of marshmallows and 30g of butter in the microwave or pan, add 150g of Rice Krispies and mix well to combine. Form a dish shape 5cm high. Make a hole in the center through which the threaded rod will pass. Now place a nut on the threaded rod at a height of 5cm.



STEP 3 Slide the rice krispies down over the threaded rod. If necessary, trim the Rice Krispies around with a sharp knife. Now place a stainless steel washer on the nut and add the cake board. As we have a rice krispie base, the cake board does not need to be secured.



STEP 4 Cover the threaded rod with a small amount of modelling chocolate to about 10cm height. Cut a hole 1cm diameter in the middle of each cake layer. Stack the cake layers over the threaded rod and add a filling of your choice between the layers. TIP: Use a firm filling otherwise you may get settlement and bulges in your bunny. Swiss meringue buttercream, ganache, jam or normal buttercream are ideal.



STEP 5 Take a cake board with a diameter of 10cm and make a 8mm hole in the middle. Add to the rod. Place a stainless steel washer and then nut on the threaded rod from the top. Tighten well and coat the exposed portion of the threaded rod and nut with modelling chocolate.



STEP 6 Add the next cake layers with your chosen filling. Chill the cake in the refrigerator for at least an hour.



STEP 7 Cut the cake into the shape as shown.



STEP 8 Using the carved leftovers raise the cake as shown. Then cover with ganache.



STEP 9 Also cover the Rice Krispies with the ganache.



STEP 10 Form the eye sockets and the snout into the desired shape. Put the cake into the refrigerator and let it stand for at least three hours to go firm ready for the next step.



STEP 11 Take 750g of white Pasta Top and knead it until pliable and ready to work. Roll out thinly and cover the rabbit. Start at the front and finish at the back. Smooth seams neatly away with your cake smoothers or fingers.

TIP: Due to the great elasticity of the paste, you can stretch and blend the paste at the back until it closes so you see no joint. Excess paste can be cut away with scissors.



STEP 12 Use a ball tool to form the eyebrows. Use your Dresden tool to shape the lines of the snout. Using your ball tool shape the mouth.



STEP 13 Smooth the eye sockets with the ball tool.



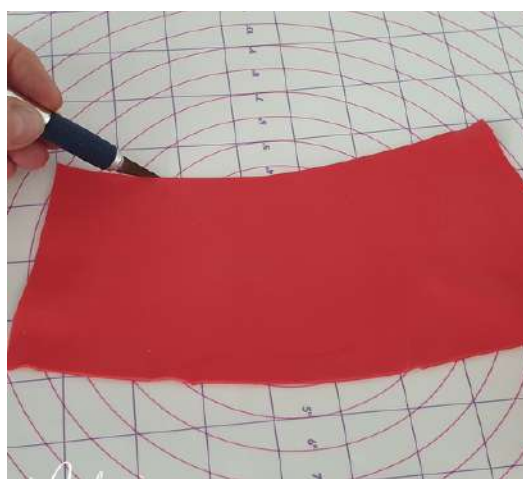
STEP 14 Before we start dressing the rabbit it should look like this.



STEP 15 Take 150g of red Pasta Model and roll out thinly. Cut a half oval at the top. This is the neck of the swimsuit. Cut out the shapes for the arms on the sides.



STEP 16 Place the paste on the front of the rabbit to make the swimsuit. Cut away excess paste at the base with a sharp knife.



STEP 17 For the back cut out a rectangular piece of red Pasta Model about 16cm wide and 8cm high. Cut the top slightly into a curve.



STEP 18 Attach to the back of the rabbit and cut away excess paste.

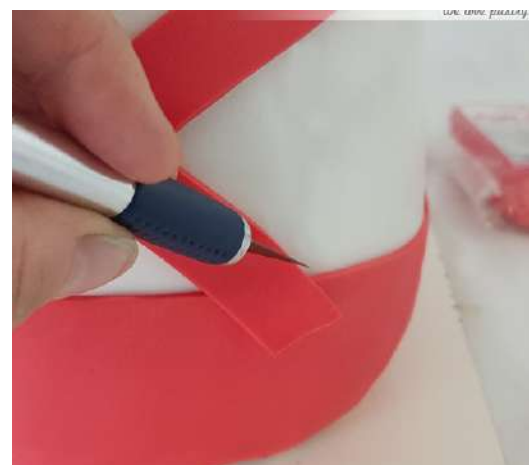


STEP 19 Cut two strips of red Pasta Model about 12cm long and 1.5cm wide.



STEP 20 Attach the straps to the back of your bunny. Connect it to the swimsuit at the front.

TIP: You can use a little water to attach them if needed.



STEP 21 Finish neatly with a knife.



STEP 22 For the tongue use 7g red Pasta Model and roll a teardrop shape. Using your knife make a line on the center. Place the tongue in the mouth again using a little water if needed.



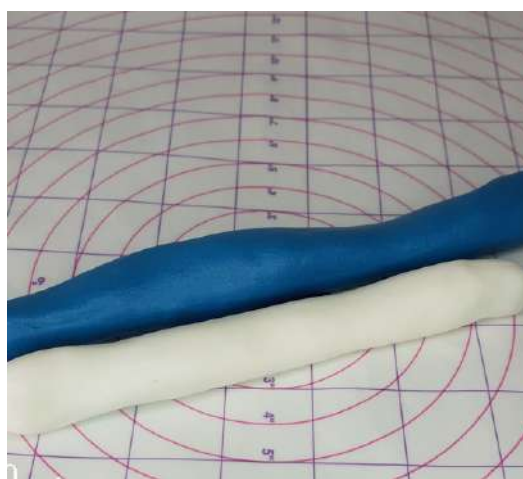
STEP 23 For your polka dots roll white Pasta Top thinly and cut out your desired amount of circles 1cm diameter.



STEP 24 Place the white circles randomly on the bathing suit. Using halves at the edges.



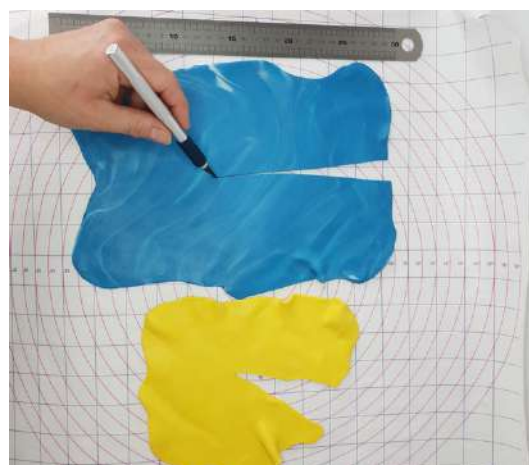
STEP 25 For the board covering. Colour 100g white Pasta Top with blue gel colour, colour 90g white Pasta Top with yellow gel colour and take 60g white Pasta Top.



STEP 26 Roll the blue and white into sausage shapes. Lay side by side.



STEP 27 Twist the white and blue strands together to create a marble effect. Don't twist too much! A few twists is sufficient. TIP: If you twist too much you will lose the marble effect you are looking for.



STEP 28 Roll the marbled paste and yellow paste into rectangular shapes. The marbled needs to be big enough to cover your board. Cut out circles from the side so they can wrap around your bunny.



STEP 29 Cover the board with the blue paste applying a little water to the board first to help it stick. Fix the yellow paste. Make sure it fits well around the base of the rabbit. Finish neatly by blending and smoothing the paste so you see no joints.



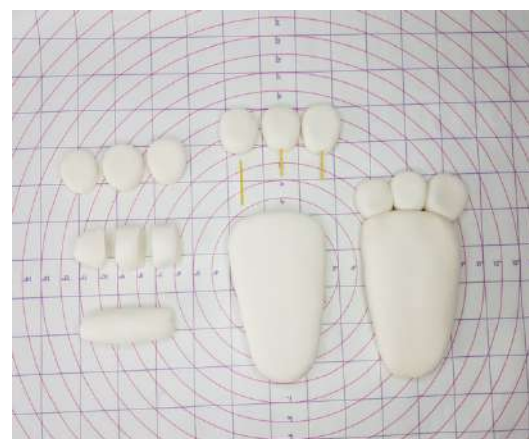
STEP 30 For the rabbit's legs. Take two pieces of 150g modelling chocolate. Form two flat oval shapes. Cover each leg with thinly rolled white Pasta Top.



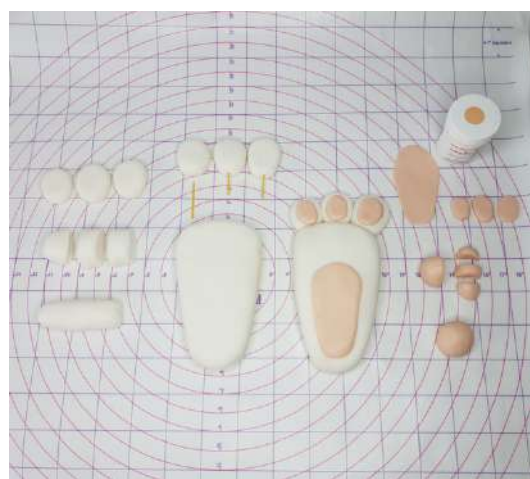
STEP 31 Attach to the sides of the rabbit and press firmly.



STEP 32 For the feet take two 150g pieces of white modelling chocolate. Make two blunted triangles and cover each foot with thinly rolled white Pasta Top.



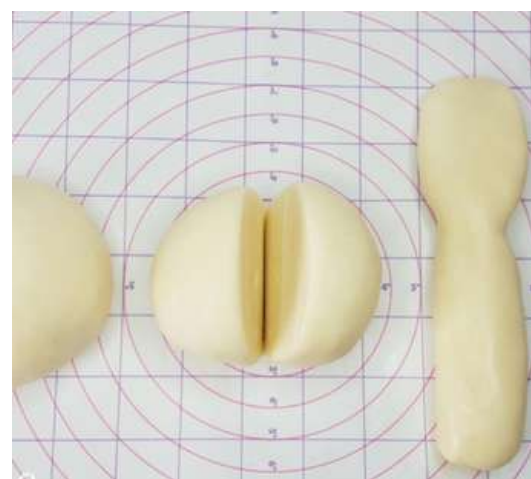
STEP 33 For the toes of one foot. Use 40g Pasta Top and divide it into two pieces of 12g (smaller toes) and one of 16g (big toe). Make round balls and press a little flat. Insert a piece of uncooked spaghetti into each toe. Repeat this step for the toes on the other foot.



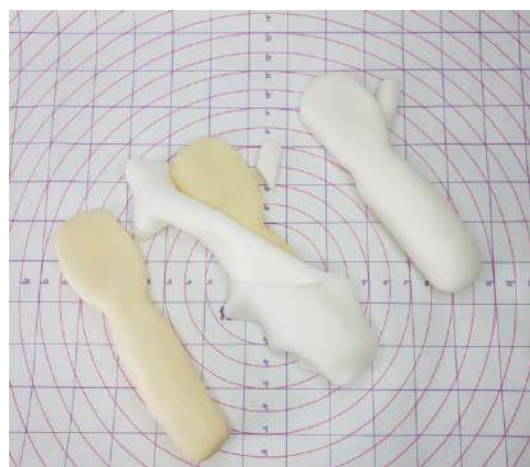
STEP 34 Colour 20g of your white Pasta Top with light skin gel colour. Cut in half. You will need 1.5g for each toe and 5.5g for each sole. Roll out thinly and attach to the toes and foot using water or cake gel.



STEP 35 Attach the feet to the rabbit's legs using a little cake gel. Using your Dresden tool add detail as required.

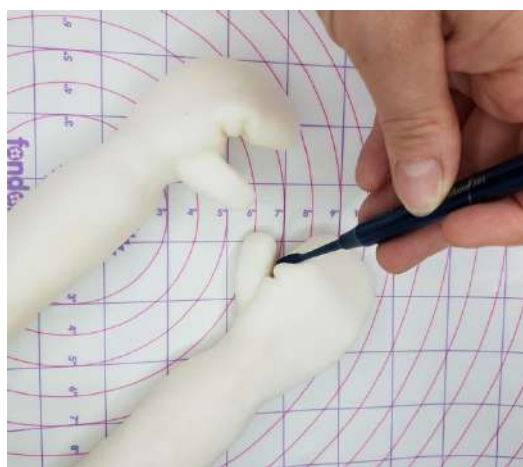


STEP 36 For the arms take 300g of white modelling chocolate and divide into two equal pieces of 150g. Roll each into sausage shape approximately 16cm long. Press down to make slightly flat and then using your fingers roll the wrist shape.



STEP 37 Cover each arm with 40g of white Pasta Top. For the thumbs take 5g each and roll to a thumb shape with your fingers. Attach to the hand using cake gel or water.

TIP: Remember there is a left and right hand when fixing the thumbs.



STEP 38 Shape the hands with finger pressure. Using your Dresden tool form the finger lines. Cut the top of the arms diagonally for attaching to the shoulder. Be careful with your cutting as it effects how the arms look on your bunny. Attach them as required using cake gel or water.



STEP 39 For the teeth take 5g white Pasta Model and cut into a small rectangle. Cut both sides diagonally to form a point. Make a line in the middle with a knife. Fix the teeth in the mouth. Using white Pasta Model fill the eye sockets. Using your Dresden tool add lines around the eyes.



STEP 40 Roll 3g Pasta Top into a small sausage and attach to the top of the eye for the eye lid. Repeat for the other eye. Take 5g black Pasta Model and using your fingers form a triangular nose. Fix with a little cake gel.



STEP 41 For the hair on the chest take 20g white Pasta Top. Roll elongated strands and press down on one side. Attach under the chin with cake gel and using your Dresden tool shape and give texture.



STEP 42 Roll black Pasta Model thinly. Using a sharp knife cut out the eyebrows and eyelashes. Fix using a little cake gel.

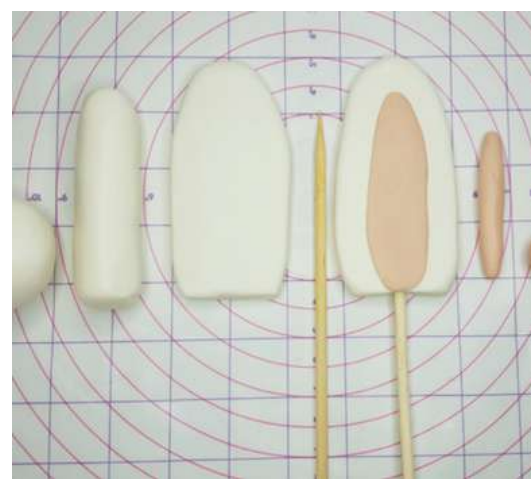


STEP 43 For the eyes roll two small balls of blue Pasta Top and flatten. Mix your black powder colour with clear alcohol. Paint a black pupil using a small paint brush. Now mix your blue powder with clear alcohol and paint the remainder of the eyes.

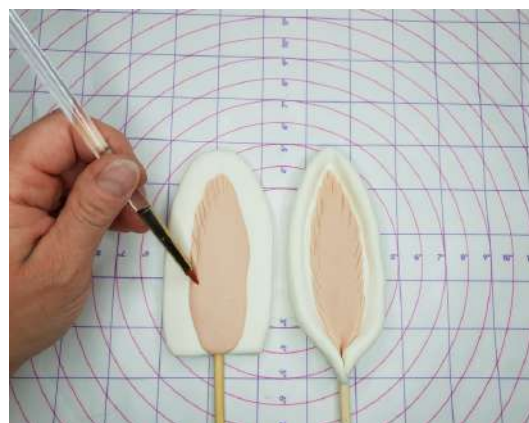


STEP 44 Fix them to the eye balls in the position required. Add detail and highlights using white powder and a fine brush.

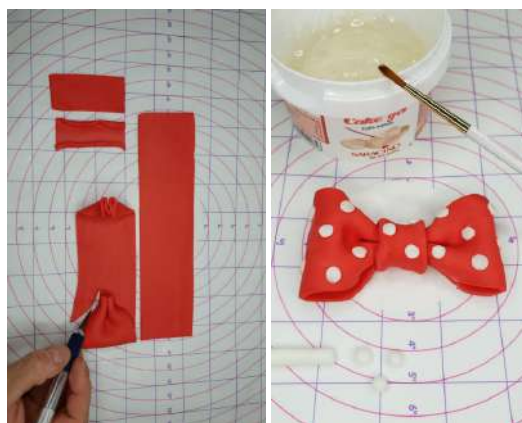
TIP: How you position the eyes effects how the rabbit's mood is! Happy, serious, confused, moody, crazy! You choose.



STEP 45 For the ears, take two pieces of 70g white modelling chocolate. Roll two sausage shapes approximately 10cm long and press flat. Colour 5g Pasta Top with light skin gel colour for the inside of the ears. Insert a wooden skewer into each ear.



STEP 46 Place the pink insert on the ear. Smooth the edges of the ear insert using a ball tool. Add detail and texture using a Dresden tool or silicone modelling tool.



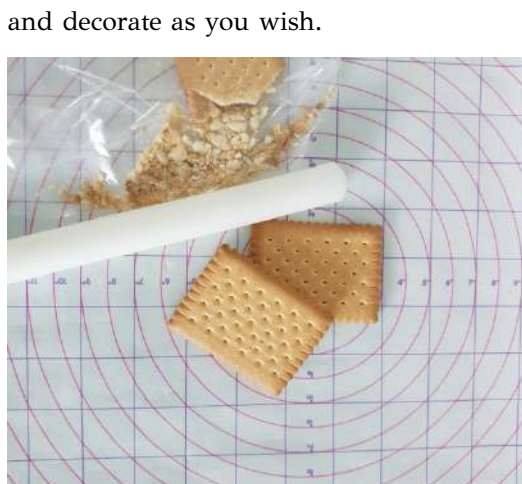
STEP 47 For the bow. Take 70g Red Pasta Model and roll thinly to a rectangle shape 16cm x 4cm. Fold the ends into the centre and pinch to form the ruffled effect. Use cake gel to fix in place. Roll a rectangle 5cm x 2cm and wrap around the centre of the bow. Cut out some small white dots and decorate as you wish.



STEP 48 Insert the ears into the head and attach the bow directly in front of them. Use a little cake gel if required.



STEP 49 To give shade and character you can use an airbrush or dust lightly with Saracino powder colours. TIP: If using an airbrush mix Saracino white and black to give a grey colour. If dusting use a soft fine brush. Remember to be subtle with your shading.



STEP 50 For the sand, crumble two tea biscuits



STEP 51 Add them around the base of the rabbit. Finish the board with a matching ribbon and your beach bunny is ready!



DEBBIE LOCK

Nature and colours inspire me. I live in the countryside, so nature plays a massive part in my designs because nature has so much texture and such beautiful colours.



Interview by Saracino

TELL US SOMETHING ABOUT YOURSELF

I'm Debbie and as well as having a passion for cake design, I'm also very passionate about horses and I'm a qualified riding instructor.

HOW DID YOU START YOUR JOURNEY INTO CAKE DESIGN?

I've always been very creative and loved to bake. When my body started to fail me while working in the horse industry I knew I had to look for a different career. I went back to college to do an NVQ course in catering and then got myself a job in the pastry section of a big hotel. I then turned my passion for baking and being creative into my business.

WHAT INSPIRES YOU?

Nature and colours. I live in the countryside, so nature plays a massive part in my designs because nature has so much texture and such beautiful colours. Recently I've become obsessed with flowers and their abundance of colour.



AFTER GETTING INSPIRED, HOW DO YOU PROCEED?

I think the one thing that really gets me inspired is when a client says they like a particular subject or colour and it instantly makes me start creating in my head.

If something catches my eye and I think 'I want to make that into cake' I'll take lots of photos and research that given topic. If it's a flower, I want to know how that flower is put together, if it's a shoe I'll research how it's made, if it's an animal I'll want to see it from every angle and know the bone and muscle structure underneath.

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

Because everything I do is so varied it's hard to pick just one, so I'm going to pick two.

They're very different to each other but I'm very proud of them both. My three-tiered cake 'Oxford gold' got me my first silver at Cake International. As I've said, I love colour, so this was inspired by the lovely dark navy blue colour which is the perfect backdrop for oranges, reds and yellow so I put together a spray of sugar flowers to compliment the navy. It was my first entry into a wedding cake class and my first time putting my new skills with sugar flowers out there for all to see.

The other cake is my metre high (entirely made from cake) 'Yogacorn' she is inspired by my very own unicorn, my Spanish horse 'Gazaro Setaria II' I love this cake because it's the biggest one I've ever made and the added detail of her flower and fruit crown I think just tops her off.



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

Preparation is key! Know your subject, research it and then have all your materials, tools and good paste ready to hand so you can immerse yourself completely in being creative.

WHAT SARACINO PRODUCTS DO YOU USUALLY USE AND WHY?

For all of my cake coverings I use 'Pasta Top' because not only is it easy to roll out and cover my cakes, whatever the shape, it's so beautifully stretchy that a little goes a long way!

For all of my modelling I use 'Pasta Model' as it really is incredibly easy to work with and I always find I don't need to rush my work because it doesn't dry out and crack while you're working.



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

Well, what was my work (horses) is now my hobby but trying to find time is always a struggle, but for me there is nothing more relaxing than going out for a ride in the countryside for an hour, with maybe a stop at the pub!

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

There are lots of VIP's I'd love to bake for and yes I already have ideas in my head. If I had to choose one it would've been for Prince. I've always loved his music and he was so creative. It would be four tiers and I would have to use lots of purple and gold and it would have embellished gold detail going all the way up the cake, topped with a revolving model of his Hohner Madcat guitar.

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

There are so many talented cake artists out there and each of them inspire me for different things. It was during lockdown that I started to look for inspiration online with making sugar flowers and that's when I came across Suzanne Esper. Her teaching technique is incredible and I've learnt so much from her and discovered I actually have a talent for making sugar flowers. She is such a wonderful person and I think that helps when you're learning something new, I know if I'm struggling with a certain flower she'll help with ideas and techniques to get me to where I want to be.

The other person I met while at Cake International last year, Dionis Iarovi. He is incredible at making figures and he blows me away with how he works quickly, cleanly and precisely.

ARE YOU PLANNING ANY EXCITING CLASSES FOR THE INCOMING MONTHS?

So, with the help of my eleven year old son I've, sorry, HE has set me up a YouTube channel and I've just started putting tutorials on there. It's been a challenging couple of years and a lot of classes have now gone online but I'm excited to have people back in the cake studio and I've got a flower course and a Christmas cake course lined up for early December. Then in the early part of next year I'm planning a two-day course of a beautiful spring flower tiered cake using lots of colour.



FOLLOW DEBBIE



Little Barn Cakes

<http://www.littlebarncakes.co.uk/>



SARACINO
We love pastry



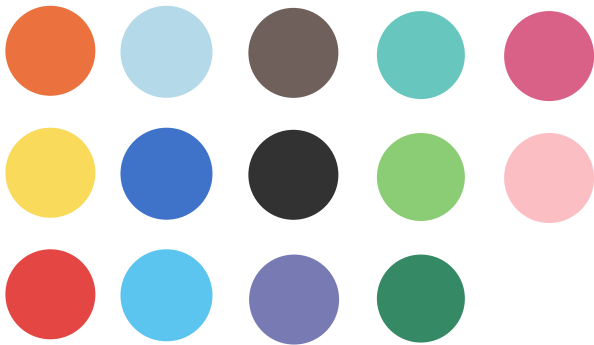
Available
in 5kg,
1kg and
500g

PASTA TOP

14 BEAUTIFUL
COLOURS

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

**Rolls thinner than your
average sugar paste**



Inspirations by Enrique Rojas aka Have Some Cake



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

CUTE DOG COOKIE





CAKE DESIGNER
Radoslava Kirilova

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

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

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



What you need:

INGREDIENTS

- Royal Icing
- Gel colours: Blue, pink, black, green, orange, brown, yellow
- Powder colours: Light Blue, black, pink
- Cookie (homemade or bought)
- White cookies (for the grass)

EQUIPMENT

- Parchment paper
- Pencil
- Bowls
- Tea spoons
- Water
- Piping bags
- Elastic bands
- Piping bag adapters
- Nozzles (1, 1.5, 2, 2.5, 31R - PME)
- Large and small puff brush
- Flat brushes 10mm and small
- Brush 5/0
- Round brushes





STEP 1 Draw the dog outline in the centre of the cookie. With a large puff brush and light blue powder use dabbing movements to add the sky. Paint the grass with a 10mm flat brush and green gel colour.



STEP 2 Mix royal icing to a pressure piping consistency and colour with brown gel. With nozzle 2 pipe a small portion for the back leg.



STEP 3 Using the same nozzle pipe the tail, the inner part of the right ear and front right leg. Allow to dry.



STEP 4 Pipe the body of the puppy, starting from the neck towards the tail, while piping more royal icing in the tail area.



STEP 5 With nozzle 1.5 and royal icing coloured blue pipe the eyes.



STEP 6 Using nozzle 31R pipe the pages of the books with white royal icing.



STEP 7 While still wet use brush 5/0 to make the texture of the pages.



STEP 8 Using nozzle 2 and yellow royal icing pipe the book and then switch to nozzle 1 to outline the pages. Add white pages.



STEP 9 Repeat for the blue and pink books.



STEP 10 Using nozzle 2 and orange royal icing pipe the two portions of the orange book. Allow to dry.



STEP 11 With green royal icing and nozzle 2 pipe the last book as shown.



STEP 12 With nozzle 2 add the upper part of the right ear.



STEP 13 With nozzle 2 and white royal icing pipe the front right and back left paws.



STEP 14 Pipe the front left leg.



STEP 15 Pipe the head as shown leaving eye sockets.



STEP 16 Whilst still wet add some wrinkles with brush 5/0 on the forehead.



STEP 17 Pipe the base for the muzzle and front left paw with white.



STEP 18 Allow to dry completely then pipe the muzzle over the base as shown.



STEP 19 Pipe some royal icing randomly onto the body for the fur texture.



STEP 20 Add texture with a round brush.



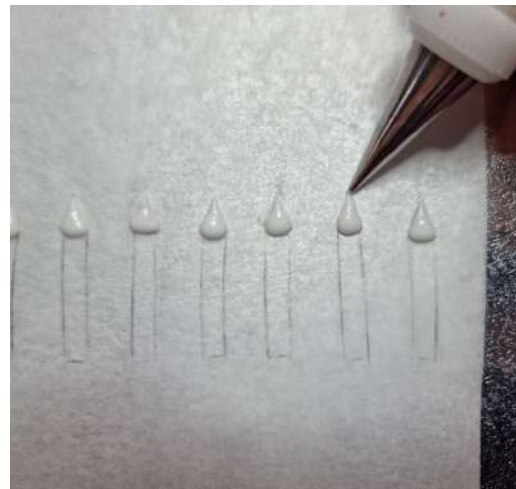
STEP 21 Pipe the nose with white icing.



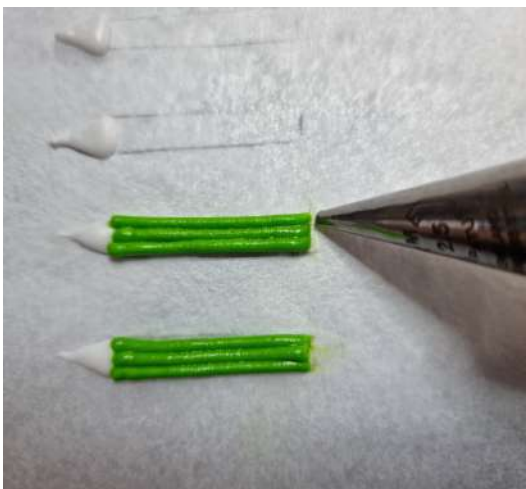
STEP 22 Shape the nostrils with brush 5/0.



STEP 23 Pipe the left ear.



STEP 24 Trace the template for the pencils on parchment paper and using nozzle 2 and white icing pipe the pencil tips.



STEP 25 With nozzle 2.5 pipe the bodies of the pencils (using your pick of colours).



STEP 26 Texture the rest of the puppy with a small round brush.



STEP 27 Using black powder colour and a small flat brush dust the puppy and books as shown.



STEP 28 With brush 5/0 and black gel colour paint the nose and the eyes.



STEP 29 With a puff brush and pink powder dust the paws and cheeks.



STEP 30 With brush 5/0 and black gel add the dots for the whiskers and the line for the mouth and paws.



STEP 31 Using edible glaze paint the nose of the puppy to give a wet look.



STEP 32 Grind white biscuits and colour them with yellow and green gel.



STEP 33 Pipe a generous portion of green royal icing under the books.



STEP 34 With a brush gently add the crushed biscuits (grass) pressing so it sticks to the royal icing.



STEP 35 Colour the tips of the pencils.



STEP 36 Very gently transfer the pencils and fix to the cookie using a little royal icing. Your puppy cookie is ready!

WOW!

Check Out This Cake



by Anna Taylor Dillon



As normal when I attend a show/competition I try not to exceed my expectations and accept that there are better cake artists than myself. But when I saw the results, I was blown away. The feedback I got from the judges was amazing and how they described the tiny details.

Interview with Anna Taylor Dillon

TELL US A LITTLE BIT ABOUT YOUR BACKGROUND.

About 11 years ago I received some money and decided to start a catering van business with the money that I had. Eventually I was asked by one of the customers if I did birthday cakes as I did all the baking for the van at this point. I made a 'Captain America' cake for him, and he was over the moon with it, this is where my journey started with cake making.

From there I entered the Cake and Bake showing in Edinburgh in 2015 in the armatures category and won second place. This fired me up to enter more competitions and inspired me to get better. I have gained National and International recognition for my cake art in the Cake International Birmingham show. Sculpted cakes are my favourite where I can bring animals and even people to life in cake form. My favourite style is caricatures of famous actors or actresses and having a bit of fun with the funny gestures and expressions that can be created.

Recently I changed my employment, and I don't think that my new employers could believe their luck. I was employed and within five months I have already been promoted to a Chef and running the Pastry Section creating wonderful desserts and planning new desserts for their afternoon tea's.

WHAT WAS THE REASON AND STORY BEHIND THIS FABULOUS CAKE?

I was sent a link by email for the cake competition at Ifex in Belfast, there was a novelty cake class. At first I wasn't going to enter as it was so far away, then after several emails later I decided, "Why not".

There was one particular image that I had in my head and I just wanted to recreate this and of course when I decided to enter Ifex there was no doubt that I was doing the character 'Durotan'.



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

Definitely, I knew by the image in my head what I wanted everyone to see. Not everyone knows who this character is, but this was the fun part to bring him to life.

WHERE HAVE YOU FOUND YOUR INSPIRATION?

I have watched the 'Warcraft' movie a number of times and I just loved the characters and have always wanted to make 'Durotan'. It was a challenge that I could not resist and I needed to fit him into one of my challenges for fun.

HOW MUCH TIME DID YOU SPEND MAKING ALL THE DECORATIONS?

It was about a week give or take from start to finish as I was working full time as well and whatever time I had I just worked on the cake.

DID YOU STRUGGLE WITH ANY PART OF THE CAKE?

The hardest part was getting time to do him as I was also working full time as a chef. Also as he has such a large physique I had to scale him down so that I could fit him onto the board.

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

To create Durotan I used a mixture of Saracino white modelling chocolate and Pasta Model in the ratio of 2:3

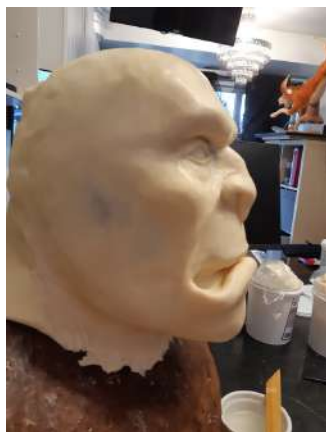
This gives a bit of elasticity and firmness to sculpt by hand and gives you time to give the skin and creased effect giving a real-life look. For his facial hair and braids, I used more modelling paste using a 1:4 mix which gives a sturdier medium and strength to support the strands of braids and decorations which are needed for a better effect.

The Saracino products that I have used do give a much better creation and by using different ratios to give a better in-depth feel to your creations.

I find if you don't have much time at sittings add more white modelling chocolate to your mix as this can be softened down by hand or by a hair dryer once in place for you to continue creating on different days.

WHAT WAS YOUR REACTION WHEN YOU SAW THE RESULTS AND THAT YOU WON GOLD?

As normal when I attend a show/competition I try not to exceed my expectations and accept that there are better cake artists than myself. But when I saw the results, I was blown away. The feedback I got from the judges was amazing and how they described the tiny details.



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

Yeh, I would definitely take some time off work to give me more time to work on the cake.

MOST IMPORTANT, DID YOU ENJOY MAKING IT?

I always love doing cakes like this as it brings out my artistic side. As they say practise makes perfect!

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

Read over the competition rules a number of times and take notes. Don't try something that you're not comfortable with or out of your skill set. Always smooth and blend in joints and use good quality products as they give you a more superior finish than cheap products but most of all enjoy what you are creating.



DO YOU HAVE ANY EXCITING PLANS FOR 2022?

So far I have Cake International in November but you never know what's round the corner.

FOLLOW ANNA



DILLONS CAKES

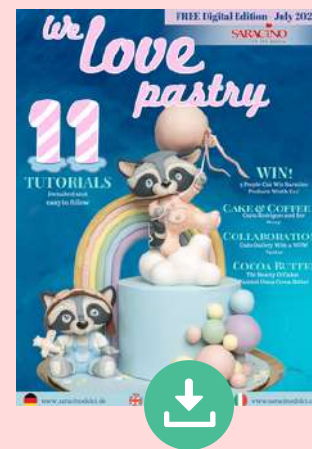
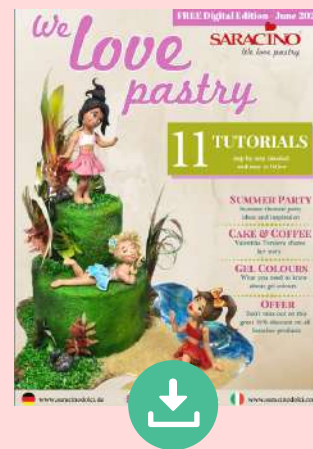
<https://m.facebook.com/dillonscakes/>

Anna Taylor Dillon
CAKE ARTIST

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SEASIDE SEAGULL





CAKE DESIGNER
Maria Lechel

From an early age, I dreamed of creating something special.

My favorite subject at school was art and I really wanted to go to art school, but for financial reasons this was not possible.

I forgot about my creative dreams and finished high school. I worked in sales for many years and suddenly, at the age of 35, I discovered that by baking and decorating cakes, I could finally do something that gives me real satisfaction.

2019 was a breakthrough year, I gained knowledge from cake groups and trained under the supervision of the best cake artists. In 2020 I opened my own company, LecheLove Torty, which is becoming more and more popular on the local market.

In 2020, I also took part in an open confectionery decoration competition at Expo Sweet, where my entry won a silver award.



LECHELOVE TORTY

What you need:

INGREDIENTS:

- Pasta Model: White, black, yellow, orange and brown
- Wafer paper 0.30
- Powder colour: Pink
- Gel colour: Sky blue, blue, orange and yellow
- White edible pen
- Cake gel
- Clear alcohol

EQUIPMENT:

- Sharp knife
- Wooden skewer
- Rolling pin
- Cocktail sticks
- Elastic band
- Modelling tools
- Various size brushes
- Flower wire



TIP: FOR SAND EFFECT, CRUSH SOME BISCUITS!



STEP 1 You will need white, black and yellow mixed with orange Pasta Model.



STEP 2 Roll the white to form a teardrop shape for the body.



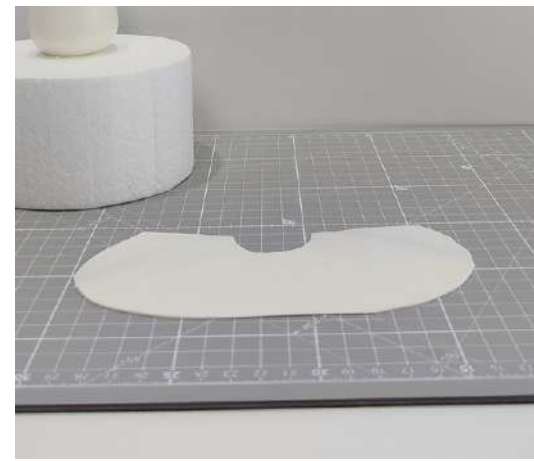
STEP 3 Insert a wooden skewer through into the dummy and trim to support the head.



STEP 4 Wrap a bunch of toothpicks with an elastic band and with this tool add texture to the gull's neck area.



STEP 5 Roll white Pasta Model thinly to make the clothes.



STEP 6 Cut the shape of the clothes.



STEP 7 Roll two small sausages of white Pasta Model for the legs and add texture.



STEP 8 Place the clothes on the torso and wrap around with the joint to the rear.



STEP 9 Cut the excess from the rear with a sharp knife.



STEP 10 Roll a thin length of paste and fix to the top of the shirt.



STEP 11 For the feet roll a small ball of yellow paste. Flatten it and cut out a triangle shape.



STEP 12 Cut out three toes and round them off using your fingers. Make sure you do not stretch the paste too much.



STEP 13 Fix the feet to the legs using a little water or edible glue if required.



STEP 14 For the head roll a ball of white Pasta Model and using your finger make a dent for the eye area.



STEP 15 Add texture.



STEP 16 Using a ball tool make sockets for the eyes.



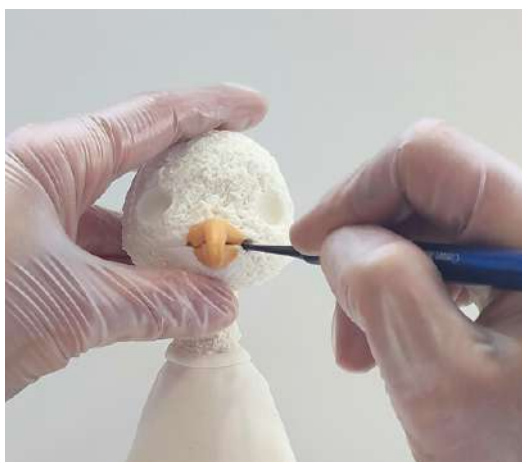
STEP 17 Roll a teardrop shape for the top of the beak.



STEP 18 Fix to the head.



STEP 19 Add a smaller lower beak.



STEP 20 Using a small ball tool add a dent



STEP 21 Using black powder colour lightly dust the top.



STEP 22 Dust the beak and eye sockets.



STEP 23 Roll small balls of white Pasta Model and fix into the eye sockets.



STEP 24 Roll black balls of paste and flatten. Add to the eyes.



STEP 25 Roll a thin strand of black paste for eye lashes and fix to both eyes.



STEP 26 Mix blue powder colour with clear alcohol and paint lines on the shirt.



STEP 27 Mix black powder colour with clear alcohol and paint more lines.



STEP 28 Lightly dust the cheeks with pink powder colour.



STEP 29 For the wings insert a cocktail stick into each side.



STEP 30 Roll white Pasta Model and cut out two triangles the same length as the cocktail sticks.



STEP 31 Add the wings to the cocktail sticks. Using 0.30 wafer paper cut out feathers.



STEP 32 Attach wafer paper feathers to the wings using a little water.



STEP 33 Cut two kite shapes out of the wafer paper and glue together with the wire between.



STEP 34 Mix yellow powder colour with clear alcohol and paint the kite.



STEP 35 I used yellow and orange but you can choose any colour you like.



STEP 36 Also paint the wire.



STEP 37 Fix the kite to the gull's wing.



STEP 38 Add bows cut from the wafer paper to the wire. Using black powder dust the wings.

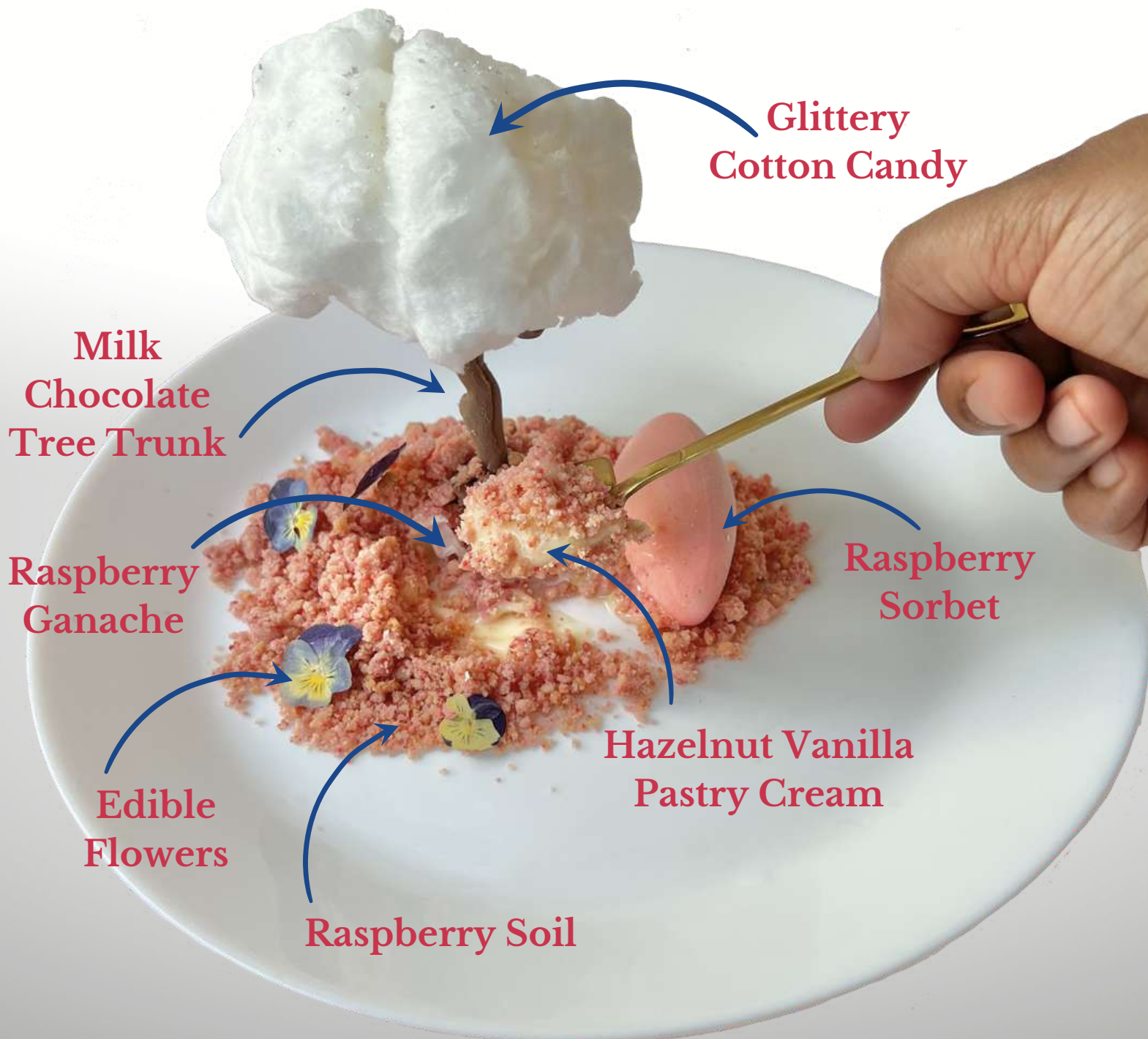


STEP 39 Place the the gull on the cake. Crumble some biscuits and place on the cake and cake board for the sand effect. Your gull cake is ready to impress!

BECOME A PRO

with Chikz Patisserie

HAZELNUT-VANILLA SURPRISE WITH RASPBERRY SORBET





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](https://www.facebook.com/chikzpatisserie)

 [chikzpatisserie](https://www.instagram.com/chikzpatisserie)

What you need:

INGREDIENTS

- Saracino Supreme concentrated food flavourings: Raspberry, hazelnut and vanilla
- Saracino gel colour: Pink
- Saracino Almond flour
- Saracino milk chocolate drops
- Saracino white chocolate drops
- Saracino silver glitter flakes
- Plain flour
- Cornflour
- Butter
- Caster sugar
- Double cream
- Egg
- Milk
- Fresh raspberries
- Lemon
- Clear alcohol (Vodka)
- Cotton candy
- Water
- Edible flowers (optional)

EQUIPMENT

- Ice cream churn
- Food processor
- Microwave
- Small pan
- Sieve
- Wire whisk
- Silpat
- Silicone quenelle mould
- Piping bag
- Brush



RASPBERRY SORBET

- 250ml water
- 250g caster sugar
- 1 tbsp lemon juice
- 1 tbsp Saracino raspberry concentrated food flavouring
- 400g fresh raspberries



STEP 1 Prepare the ingredients for the Raspberry sorbet.



STEP 2 Boil the water and sugar. Cool it completely.



STEP 3 Add the lemon juice.



STEP 4 Add Saracino Supreme raspberry concentrated food flavouring.



STEP 5 Use a food processor to blend the raspberries until smooth and sieve to remove the seeds.



STEP 6 Pour it over the syrup liquid.



STEP 7 Use an ice cream churn to churn the mixture for 20 minutes. When ready put it in the freezer. Freeze it until you need it.

HAZELNUT VANILLA PASTRY CREAM

- 200ml milk
- 40g caster sugar
- 50g egg yolk
- 15g cornflour
- 15g butter
- 2 egg yolks
- 1tsp Supreme vanilla concentrated food flavouring
- 1tsp Supreme hazelnut concentrated food flavouring

RASPBERRY ALMOND SOIL

- 20g sugar
- 20g Saracino almond flour
- 20g flour
- 15g melted butter (cooled)
- 1 tbsp raspberry concentrated food flavouring
- Saracino pink gel colour



STEP 17 Prepare the ingredients for the raspberry almond soil.

STEP 16 Keep it covered until you need it.



STEP 18 Melt the butter and cool it completely.



STEP 19 Mix together sugar, almond flour and flour with melted butter until you get a soil consistency.



STEP 20 Add Saracino pink gel colour if required. Spread it on the silpat and bake for 20 minutes at 150C.

MILK CHOCOLATE TREE TRUNK

- 50g Saracino milk chocolate drops
- Clear alcohol (Vodka)
- Ice cubes



STEP 21 Prepare ingredients for milk chocolate tree trunk.



STEP 22 Freeze vodka for at least 2 hours. Pipe tempered chocolate over vodka in a tree trunk shape.



STEP 23 Pipe a circular shape for the base of the tree trunk.



STEP 24 Attach the circular shape to the trunk with a bit of chocolate. Place it on the side of the plate.



STEP 25 Whip the raspberry ganache and pour it into a piping bag and pipe around the tree.



STEP 26 Pour the hazelnut vanilla pastry cream into a piping bag and pipe it over the raspberry ganache.



STEP 27 Add the raspberry soil on top.



STEP 28 Place the sorbet on the soil (use a spoon to make quenelle shape, or freeze the sorbet in a quenelle mould).



STEP 29 Make cotton candy using a candy floss machine (or use ready made). Shape it into a ball and place it on the branch. Sprinkle silver glitter flakes with a brush.



STEP 30 Place a few edible flowers for a finishing touch.



STEP 31 Dig in and enjoy this amazing variety of textures and flavours!



INTRODUCING



the new podcast for cake artists

By Cristina Arévalo

Podcast



The Art Cake Coach

with Cristina Arévalo



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at Saracino Community
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MONDAY
29th August
at 7pm (UK time)



DID YOU KNOW

THE LAST TWO 'BEST IN SHOW' WINNERS AT CAKE INTERNATIONAL SHOW IN BIRMINGHAM USED SARACINO PRODUCTS?



picture by Robby Dee

SARAH CARR

READ AN INTERVIEW [HERE](#)

 **Sarah Carr's Speciality Cakes**

If you're thinking of entering cake international my first piece of advice would be, do it! There is nothing like the buzz of putting your entry on that iconic black cloth, then waiting in anticipation to see how you did. Don't over complicate your design, do what you can do perfectly. Read or listen to the judge's feedback, take lessons from what they say as the judges are there to help you improve. Lastly, the most important point, read the rules numerous times. Many of us have made mistakes because we missed a rule. Make something you love, enjoy it and you will be hooked.



picture by Robby Dee

TAFADZWA CHIGUDU

READ AN INTERVIEW [HERE](#)

 **TafaCakes**

Do not hesitate- do it!!!! It allows you to stretch yourself- to make something purely for your own pleasure and then you get a chance to show it to everyone. And most importantly use the judges feedback to build on what you do next time- I took every single bit of constructive criticism given to me by the judges on every piece I have done and worked on it till the next piece was a bit better.....?



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We don't say it nearly enough but thank you all for choosing to work with Saracino products!

Good luck with all the preparations to Cake International 2022

with love from Saracino team

Check out the advice from previous
gold winners at Cake International!



Michael Wehrmann

Read the competition rules carefully, study the theme/categories and chose one which fits you the most.

Make a sketch for yourself, try to be original and avoid copying of course. Little details and original textures will get you more points.

Don't forget to get yourself a firm structure to work on, the transport to Birmingham will be less stressful, such a pity if your work arrives damaged at CI. Enjoy it!



Dacia Šobot Ex Bosančić

My best advice would be to carefully read the rules because there were amazing pieces at the show that didn't do well because of some little thing and the rules. Such talented people but rules are rules!

Participating in the CI competition is a unique experience where you compare yourself with the whole world of cake design.

Each participant tests themselves by overcoming and facing their own limits. The competition atmosphere is electrifying and exciting. I recommend all artists to have this wonderful experience by creating work with their own technique or better techniques combining a lot of imagination and passion! Good luck!



Catia Guida

I would say - go for it! Don't be afraid to enter the contest.

Competition is one of the best ways to practice new techniques, learn and grow as an artist.

It is also a time when you will be able to meet amazing people, who are crazy about making sugar pieces just like you

After the competition you will get feedback from the judges, which will help you to understand what you can improve in your future artwork.



Urszula Maczka

Go for it, Don't go in with high expectations thinking you deserve a gold but at the same time believe in yourself and do your very best. The results are so rewarding regardless of the award as you get to meet many cake makers with the same passion. My other important advice for all is to read the rules many times and throughout making your piece as these

alter year to year. Don't have the mindset you're not as good as other competitors, think outside the box and be you, you're only competing against yourself. plan your piece to the schedule, trial and error as many techniques to see what works as usually end's up being plan B. Most of all don't settle for making something half hearted, enjoy the process of what becomes a Cake International ...emotional rollercoaster. Good luck to all.



Robert Firth





AN EXCLUSIVE INTERVIEW

WITH HEAD JUDGE DAVID CLOSE



pictures by Robby Dee

First of all, a little about yourself. Please can you tell us a bit about your background and how you got involved with judging in cake shows.

I'm originally from Northern Ireland, now residing in Fareham, England, where I live with my wife Pam. I always wanted to be a chef and started as a commis chef at a hotel in Northern Ireland. I joined the Royal Airforce where I worked for 23 years before leaving to become a college lecturer in catering & hospitality in Northern Ireland. In 2004 I left to move to England and took the post as head of food safety training with the British Army. I have been competing in shows since the 1970s, gaining numerous awards in various categories including best in show. I have also served as an external verifier for city & guilds catering & hospitality, and I am a past chairman for cooks & chefs association Northern Ireland and founder member of the British sugarcraft guild's Belfast branch.

How long have you been judging for Cake International?

I was invited to judge for Cake International 10 years ago and have since worked my way up to become Head Judge.



Cake International is widely thought of as the biggest and best shows. Why do you think this is?

Cake International is a family and provides a fabulous opportunity to meet like-minded people from all over the world. I have made so many friends there over the years and it is wonderful to see competitors year after year and watch them grow from strength to strength in a real community atmosphere. Cake International has a reputation for its fair system of judging with its judges trained with the "CI system of judging". We were the first show to introduce feedback sheets with marks and competitors have the opportunity to email our competitions team and ask questions prior to the show.

Can we expect any changes to this years competition?

We have introduced a new competition to include a baking and tasting element - Bake International is co-located within Cake International and includes a baking theatre and competition. The Cake International competition has 21 categories plus there is the junior competition.

Before all the problems caused by the pandemic there seemed to be more and more International entries to the competition. Are you expecting this to grow again now things are getting back to normal?

Travel restrictions obviously impacted the attendance of international competitors, although in 2021 we did still have competitors from overseas albeit in smaller numbers. We are anticipating that the international presence at the show will continue to grow this year and we hope to welcome back as many of our overseas competitors as possible.

We often hear from new cake makers that they are too scared or nervous to enter. What tips can you give anyone who may be unsure about entering?

We understand competitors being hesitant and nervous to enter but once you have entered, most want to be part of the show all over again! You are joining the biggest cake show in the world, enjoy and embrace it, remember the judges are not ogres but are there because of their love of sugarcraft, please ask as many questions as you wish before the show by emailing questions@ichf.co.uk and our team is happy to reply.



Can you give us an insight into how you judge a competition piece?

As a judge, my main focus is perfection and attention to detail along with the innovation and originality the competitor brings to the table.

What tips or words of advice would you give to anyone entering a piece at the show?

You are not competing against others. You are competing against yourself and a standard. The feedback is all constructive with the judges giving you hints and tips on how to improve. Why not give it a go, you have nothing to lose and everything to gain.

As Head Judge you obviously have an eye for detail. Are your family and friends scared to make you a birthday cake?

Yes, unfortunately they are! I always tell them "Aren't you lucky, free advice and support!"

Judging at the show is no doubt hard work and must be stressful at times. How do you like to relax when it is all finished?

A large glass of red wine and good company.



You must have seen 1,000's cakes over the years. Do you have any that stay in your memory, and could you choose a favourite?

Royal icing extension work always stays in my mind.

Do you have a favourite category?

Head judge's wild card of course! This category gives you innovation, thinking outside of the box and hardly any rules!

Finally in just five words can you describe a typical Cake International weekend?

*exhilarating,
emotional,
exhausting,
fabulous,
friendship*

GIVEAWAY

Fancy winning a pair of VIP tickets to Cake International Birmingham 2022? Simply send the correct answer to the question below to info@saracinodolci.co.uk.

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What Is The Name Of The Cake Show In Birmingham?

LUCKY WINNER will be introduced in our SEPTEMBER issue.

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BY DORINELA GJINAJ CILI
using Pasta Model



BY SARAH CULVERHOUSE
using Pasta Model and Wafer Paper



BY RADOSLAVA KIRILOVA
using Pasta Model, Pasta Top and
Powder Colours



BY STICKY SPONGE
using Pasta Model
108



BY MARTA RUSZKOWSKA
using Saracino Wafer Paper, Pasta Model
and Pearl Powder Colour



BY DAWN WELLS
using Pasta Bouquet



BY ANDREEA ELENA
using Pasta Model and
Pasta Bouquet



BY ANNA FREUDENTHAL
using Saracino Pasta Model
and Pasta Bouquet



BY KOY DOLPHIN
using Pasta Model and
Modelling Chocolate



BY IZABELA FREDA
using Pasta Model and
Pasta Top



BY ASHINI WIJAYANETHTHI
using Saracino Pasta Scultura
and Modelling Chocolate



BY LIZ FAULKNER
using Pasta Model and
Pasta Top



BY BEATA KOVACS
using Pasta Model



BY MARLEEN TAART
using Pasta Model



BY EMILY ELIZABETH ROSE
FERDINANDO
using Pasta Model



BY JENNIE DEMPSTER
using Pasta Model



BY MARTA KIZIŃSKA-BRZOZA
using Pasta Model



BY AMANDA WALKER
using Pasta Model



BY LOISE ABRENICA CRUZ
using Pasta Model



BY ELENI SIOCHOU
using Saracino Pasta Model



BY SYLVIE NOËL
using Pasta Model



BY JENNIFER GOLTON
using Saracino Royal Icing



BY TSANKO YURUKOV
using Saracino Pasta Model
& Isomalt



BY KAREN DODENBIER
using Pasta Model



BY KOSCIUKIEWICZ HALINA SYLWIA
using Pasta Model and Gel
Colours



BY TRACEY MCKAY
using Pasta Model and
Pasta Scultura



BY NICKY MCNAMARA
using Pasta Top and
Pasta Model



BY ZUZANA VANCOVA
using Pasta Model and Wafer
Paper



BY MONIKA HUCZEK
using Pasta Model



BY NUNE HARUTUNIAN
using Saracino Lace
Paste



BY SARAH CUNNINGHAM
using Pasta Model and
Pasta Top



BY JENNY BACCHUS
using Saracino Pasta Top,
Wafer Paper, Power Dusts and
CMC



BY JENNI EYNON HULL
using Pasta Model and
Modelling Chocolate



BY VICKY SYLLIGNAKI
using Pasta Model



BY EMMA LEWIS
using Saracino Pasta Model



BY Цветанка Александрова
using Pasta Model and Pasta
Bouquet



BY GENIE ANN JACKSON
using Pasta Model



BY GIANNA GRAM
using Pasta Model



BY LYNNE MORTON
using Pasta Model



BY CLAUDIA NASTASE
using Pasta Model



BY ZSÓFIA BORBÁSNE PALOTAI
using Pasta Model



BY PATRYCJA STACHOWICZ
using Pasta Model

Broodfabriek Rijswijk

MJAM *taart*

CAKE & BAKE EXPERIENCE
17 & 18 september 2022

in De Broodfabriek in Rijswijk

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We love pastry

Saturday 17th September 2022

10:00 - 12:00	CLAUDIA KAPERS	ANTONIO SANTANGELO	SILVIA MANCINI
13:00 - 15:00	CLAUDIA KAPERS	ANGELIQUE VAN VEENENDAAL	SILVIA MANCINI
15:00 - 17:00	CLAUDIA KAPERS	ANTONIO SANTANGELO	SILVIA MANCINI



Antonio Santangelo



Silvia Mancini



Claudia Kapers



SUNDAY 18th September 2022

10:00 - 12:00	CLAUDIA KAPERS	ANTONIO SANTANGELO	SILVIA MANCINI
13:00 - 15:00	CLAUDIA KAPERS	ANTONIO SANTANGELO	SILVIA MANCINI
15:00 - 17:00	CLAUDIA KAPERS	ANGELIQUE VAN VEENENDAAL	SILVIA MANCINI

Angelique Van Veenendaal





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