

We Love pastry

CAKE INTERNATIONAL

CHECK WHAT WILL BE
HAPPENING AT THE
SARACINO STAND

INTERVIEWS

WITH MICHAELA
RENCES AND LISA
COURTNEY-RIGBY

FLOWER PASTE

NEW PRODUCT
IN TOWN!

10

Exclusive Tutorials

DETAILED AND
EASY TO FOLLOW





PAOLO ZOLLA
DIRECTOR

October's issue of our free monthly magazine "We Love Pastry" celebrates Halloween and anticipates the upcoming holidays of the next few months. Halloween reminds us at Saracino of a fairy-tale due to the magical, mystic, and somehow folklore spirit that exudes.

Elves, fairies, ogres, monsters, and ghosts are the main characters of this holiday and so is the never-ending symbolism related to the afterlife. This search and curiosity towards the afterlife and the mystery around death are deeply rooted in humankind's boundless curiosity and, most likely, that is why Halloween's popularity never faded despite its history through different centuries and historical moments. Nowadays, Halloween has become a fully-fledged celebration that the majority of the Western world toasts to.



Of course, Saracino couldn't miss an opportunity to party! Halloween has entangled us into its playful atmosphere, and we have tried to catch its spirit by creating a new SPRINKLES product line. You will find 4 theme-related lines: Halloween, Christmas, St. Valentines and Kids' Parties. Considering the time of year, we strongly suggest you have a look at our Halloween line, since we are sure it is the best option to decorate your Halloween creations and cakes!

You can choose between two different scary mixes: the 'Halloween Classic' assortment which mixes tiny orange pumpkins with - literally - sweet black bats, and a 'Halloween Nightmare' combination, blending frightful grey skulls and little white ghosts.

Trust my word and try our new SPRINKLES range, I'm sure you will be as entertained as we were when we first used them!

SPRINKLES

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SYLWIA PRICE
EDITOR



by Anna
Astashkina using
Saracino Wafer
Paper



by Arati Mirji using Saracino
Flower Paste

Welcome to the October issue of We Love Pastry. Calling all Halloween lovers. We have packed this issue with scary Witches, Frankenstein's, Spooky houses, 'Ice-scream', and more scary and fun tutorials. BUT it is not only Halloween themed, you will also find a gorgeous painting tutorial and as always each month something super delicious by Chikz Patisserie. Something for everyone.

I am sure that reading these tutorials you will want to try and scare your household with a frightfully great spooky treat!

Make sure you don't miss out on our monthly competition where you can win Saracino products worth £50. Read interviews with great artists such as Michaela Rences and Lisa Courtney Rigby.

And just as important check out what will be happening at Saracino's stand at Cake International show 2022. We have lots of FREE demonstrations happening there, also featuring Christmas collaborations, and as always you will be in with a chance of winning a huge cake goody hamper! Raffle tickets are only £1 and all the funds will go to Hope House as usual. We can't wait to see you all at the show.

Before we see you at Cake International in November we hope you can join our fantastic live online demonstration with the one and only Dionis Iarovi. Check out all the details and see you all soon.

Sylwia xx

OUR AMAZING CONTRIBUTORS

Catia Guida, Carla Rodrigues, Kelly Jane, Magdalena Koszyk, Chikz Patisserie, Paulina Lipowska, Roberta Vino, Joanne Chopard, Lisa Courtney Rigby, Jane Lashbrook, Dionis Iarovi, Carol Smith, Michaela Rences, Arati Mirji



by Katarzyna Koczorowska
using Saracino Wafer Paper



by Bennys Cakes using Saracino Pasta
Bouquet

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IT'S WITCHING HOUR



What you need:



CAKE DESIGNER *Catia Guida*

Hi, I am Catia Guida. I am a painter and sculptor. I have been a pastry chef for 20 years and a professional cake designer for 7 years. I am also a member of the FIPGC cake designer team of excellence.

I am a multi award winner. I achieved podium position at Puglia cake 2019; gold medal and painting award at FIPGC 2020 with "Raphael's Eternal Love "; Saracino special prize with my piece called "DAMA VELATA" in April 2020 and podium position at Puglia cake on air 2020 with the work "la Rinascita" and Gold Award at Cake International 2021.

I have participated in various collaborations, and have organized (hosted) the following -

"Raffaello contest on air" in 2020; "Dante International contest on air 2021" and the International collaboration "Homage painting to Elizabeth Taylor 2021". I am an Administrator for the International online group "Sugar Art Decor".



INGREDIENTS

- Saracino Pasta Model: White, black, orange, green, and red
- Saracino Pasta Top: Orange
- Saracino powder colours: Green, orange, yellow, rose beige and black
- Titanium dioxide (white colourant)
- Saracino cake gel
- Saracino chocolate drops: White and dark
- Saracino cocoa butter
- Saracino Supreme flavourings: Pistachio and wild fruits
- Flour
- Eggs
- Sugar
- Butter
- Milk
- Dried yeast
- Cream
- Glucose

EQUIPMENT

- Cake or dummy: 15cm dia. x 10cm high and polystyrene circle 15cm dia. x 2cm deep
- Cupcake stand
- Rolling pin
- Craft knife
- Soft brush and fine tip brush
- Piping star nozzle
- Piping bags
- Circle cutter
- Baking paper
- Food pencil
- Orange and green cupcake cases
- Cupcake baking tray
- Ball and modelling tools
- Cocktail sticks
- Hand or stand mixer
- Microwave oven
- Glass jars
- Food warmer
- Candle burner
- Bat templates (various sizes)
- Witch template with kitten





STEP 1 Put 50g cocoa butter in a bowl.



STEP 2 Melt in the microwave oven to 45/50 degrees, add green powder colour and mix well.



STEP 3 Cool the cocoa butter to 30 degrees in a bowl of cold water.



STEP 4 Pour the coloured cocoa butter into a glass jar.



STEP 5 Repeat the same procedure with the orange and pink powders.



STEP 6 Add 100g dark chocolate drops to a bowl.



STEP 7 Melt the dark chocolate in the microwave to 45 degrees and cool it to 30 degrees using a bowl of cold water. Pour the dark chocolate into a glass jar.



STEP 8 Add 50g white chocolate drops to a bowl.



STEP 9 Melt the white chocolate in the microwave to 45 degrees, add titanium dioxide powder and mix well. Cool to 30 degrees using a bowl of cold water, pour the white chocolate into a glass jar.



STEP 10 Place all the jars into a food warmer at about 30 degrees.



STEP 11 Transfer the witch design onto baking paper with a food pencil.



STEP 12 Roll Pasta Model and leave to dry. Transfer the design onto the paste.



STEP 13 Place a saucer with pink cocoa butter over a candle to keep the temperature at 30 degrees. Paint the face using a soft brush to blend.



STEP 14 Paint the parts of the hat and dress with orange cocoa butter using the same procedure as step 13. Use a medium brush.



STEP 15 Paint the hat, dress and cat with dark chocolate. Use a medium brush.



STEP 16 Add the yellow cocoa butter with a little white chocolate to the saucer.



STEP 17 Paint the hair with a fine brush.



STEP 18 Add black powder colour to the cocoa butter and mix well.



STEP 19 Finish with a dark grey colour. Use a liner brush.



STEP 20 Cut out the shape of the figure with a craft knife.



STEP 21 Prepare a 15cm x 10cm dummy and a pack of orange Pasta Top.



STEP 22 Cover the dummy using a little water to stick.



STEP 23 Cover the polystyrene circle with vanilla coloured Pasta Model.



STEP 24 Roll black Pasta Model and cut out various sized bats.



STEP 25 Cut out 5 bats and fix them to the circle.



STEP 26 Fix the witch to the front of the dummy and the moon to the back.



STEP 27 For the rim of the hat cut out a 5cm diameter circle from the black Pasta Model and shape it wavy with your hands.



STEP 28 For the top of the hat roll a cone shape with a thin end at the tip.



STEP 29 Add shape and movement to the hat.



STEP 30 Connect the rim and add a small paste ribbon. Insert a cocktail stick into each hat. Make 5 hats.



STEP 31 For the little ghosts roll a 15g sausage shape of the white Pasta Model.



STEP 32 Model the shape of the ghost by creating the head and arms.



STEP 33 Finally create the ghost's tail and shape the top of the head.



STEP 34 Use a ball tool to create the eyes and mouth of the ghost. Insert cocktail sticks.



STEP 35 Use black and red paste to add the features. Make 5 ghosts with the same procedure.



STEP 36 Roll a 25g ball of orange Pasta Model. Use a Dresden tool to add 6 wedge shapes to give the shape of the pumpkin.



STEP 37 Add the eyes, nose and mouth.



STEP 38 Finish with black, white and green Pasta Model. Insert cocktail sticks. Make 5 pumpkins with the same procedure.



STEP 39 Roll black Pasta Model and cut a 6cm diameter circle. Cut off one side of the circle with the same cutter.



STEP 40 Use a piping nozzle to cut the curves to the wing.



STEP 41 Roll the body for the bat and with the ball tool add the eyes, nose and mouth.



STEP 42 Finish the bats with black, red and white Pasta Model. Insert cocktail sticks. Make 5 bats with the same procedure



STEP 43 Mix 80g butter with 140g sugar in a bowl until it becomes soft.



STEP 44 Add 2 beaten eggs, 150g flour, 40ml milk, 2 teaspoons of dried yeast and 30g Supreme pistachio flavouring.



STEP 45 Mix well with a hand or stand mixer.



STEP 46 Add green cases to the cupcake tray and 3/4 fill them with the cake mixture. Bake for 15 minutes at 180 degrees.



STEP 47 Repeat the same recipe and procedure combining 30g Supreme wild fruits flavouring.



STEP 48 Mix well.



STEP 49 Add orange cases to the cupcake tray and 3/4 fill them with the cake mixture. Bake for 15 minutes at 180 degrees.



STEP 50 For pistachio ganache add 250g white chocolate drops to a bowl and prepare 150g liquid cream with 30g glucose in a saucepan.



STEP 51 Add 30g Supreme pistachio flavouring to the white chocolate.



STEP 52 Heat the cream mix to almost boiling and add the white chocolate. Mix well until completely dissolved. Refrigerate for 15 minutes.



STEP 53 Whip with the mixer for a few seconds until the mixture is soft.



STEP 54 Repeat the same recipe and procedure combining 30g Supreme wild fruits flavouring and colouring with orange powder colour.



STEP 55 For dark chocolate ganache repeat the same procedure with 310g dark chocolate, 250g cream and 50g glucose.



STEP 56 Add the dark chocolate into the almost boiling cream and mix well until completely dissolved. Refrigerate for 15 minutes. Whip with the mixer for a few seconds until the mixture is soft.



STEP 57 Add the ganache to a piping bag with a star piping nozzle and decorate the cupcakes.



STEP 58 Add the halloween decorations to the cupcakes.

STEP 59 Assemble the cupcakes and cake onto a cupcake stand and your halloween display is ready to impress!



**FOR YOUR
CUPCAKES
CHOOSE ANY
FLAVOUR YOU
LIKE!**



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



FRIGHT NIGHT!



What you need:

INGREDIENTS

- Round cake: 8cm diameter x 8cm high
- Saracino Pasta Top: black, white, green
- Saracino Pasta Model: white, tiffany, black, pink
- Powder colour: yellow, green, white powder pearl, pink, black
- Gel colour: red, black
- Clear alcohol
- Chocolate drops and cream for ganache

EQUIPMENT

- Round cake drum 12cm diameter
- Spatulas
- Roller pin
- Smoothers
- Scalpel
- Water brush
- Circle cutter: 7cm, 2.5cm, 1cm, 8mm, 6mm, 17mm diameter
- Variety of brushes
- Scissors
- Ball tool
- Dresden tool
- Piping nozzle (Wilton 3)
- Cocktail stick



*Now Saracino
gel colours
available in easy
to use tubes!*



CAKE DESIGNER

Carla Rodrigues

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

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

Awarded many times in national and international competitions.

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



pepper osh

sugar artist



STEP 1 Bake your favourite cake and fill it with your chosen filling. Coat the cake with a coat of ganache. Cover the drum with black Pasta Top and the cake with light green (white Pasta Top + small amount of green Pasta Top).



STEP 2 Roll black Pasta Top to about 2mm thick. Cut out two circles with a round cutter with 2.5cm diameter and fix it one third up from the bottom of the cake.



STEP 3 Make two half spheres out of white Saracino Pasta Model, a little bit smaller than the black circles. Fix onto the black circles.
Tip: You can use a half sphere mould to make it easier if you have one.



STEP 4 Using a thin brush, paint some blood vessels on the bottom half of the eyes, with red gel colour diluted with clear alcohol. Allow to dry.
Tip: The paint can't be too thick or too thin, you want to be able to paint smooth lines. To steady your hand place your elbow on the bench / table.



STEP 5 To make the irises and pupils roll tiffany and black Pasta Model as thin as you can without tearing, use circle cutters of 10mm and 8mm to cut out the circles.



STEP 6 Roll a piece of light green Pasta Top (the one you used to cover the cake) to about 5mm thick. Cut a rectangle to cover from the top of the cake to the middle of the pupils and a little wider than the eyes. Smooth the edges with your fingers and glue it on the cake.



STEP 7 To make the hair, roll a round piece of black Pasta Top to about 5mm thick and bigger than the diameter of the cake. Place on top of the cake so that it's longer at the back. Make some cuts in different sizes and shapes all around, using scissors. Smooth the edges and fix.



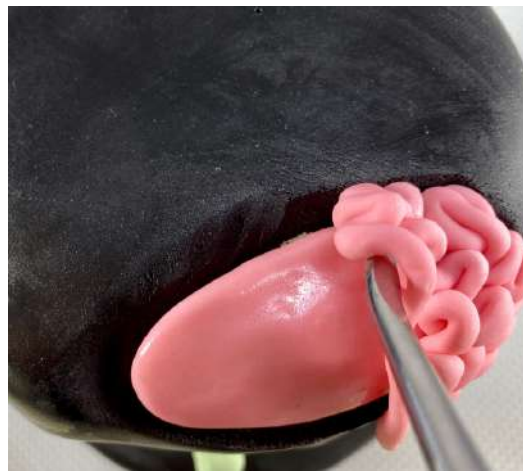
STEP 8 For the ears, fix two 4g balls, slightly flattened, light green Pasta Top on each side of the head. Use the ball tool to make the holes in the ears.



STEP 9 Cut a part of the head off with a circle cutter.



STEP 10 Roll a disk of pink Pasta Model and fix it on the cut of the head, adjusting the shape as needed. You might need a smaller or larger ball depending on the size of the cut you have made.



STEP 11 Apply some water on the pink paste. Roll long, thin, pink sausages and fix them using a Dresden tool to help you curve them. Flatten them gently.



STEP 12 Protect the cake board with cling film and dust all the green paste with yellow powder.



STEP 13 With the same brush, dust with green on top of the yellow giving more colour in the shadow areas (top of forehead, ears, between eyes, bottom of the cake).



STEP 14 Add some light shadows on the forehead by dusting lightly with white powder pearl.



STEP 15 Dust the brain with pink powder.



STEP 16 Paint the edge of the head around the brain and the bottom part of the brain with red gel colour diluted in a small amount of clear alcohol.



STEP 17 Mark a long scar on the forehead with a Dresden tool.



STEP 18 Paint the scar with black gel colour diluted in a small amount of clear alcohol using a thin brush.



STEP 19 To make the mouth, cut a thin 1cm long rectangle, curve it slightly and fix it in the middle, below the eyes.



STEP 20 For the owl roll a 10g ball of grey Pasta Model (4g black paste with 100g white paste to achieve grey) and form a teardrop shaped body.



STEP 21 Roll a 25g ball of grey Pasta Model and flatten it slightly.



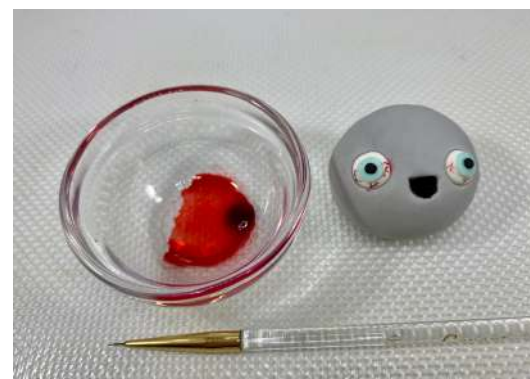
STEP 22 Use the wide part of the Dresden tool to make the mouth and a ball tool to make holes for the eyes.



STEP 23 Roll two balls of white Pasta Model and fix them in the eyes holes. Cut out two tiffany Pasta Model circles (circle cutter 6mm) and two black circles (piping nozzle Wilton 3) and stick them on the eyes.



STEP 24 Roll a small ball of black Pasta Model, create the mouth shape and use the Dresden tool to add and smooth the paste inside the mouth.



STEP 25 Use a thin brush to paint blood vessels on the eyes, with red gel colour diluted in a small amount of clear alcohol. Allow to dry.



STEP 26 Create the bottom and top eye lids with thin small sausages of grey Pasta Model. The top eye lids are larger and should be flattened to reach the pupil. Use the Dresden tool to add wrinkles on the eyelids.



STEP 27 Roll a tiny sausage of white Pasta Model (narrowing both ends) and cut it in half. Stick the teeth inside the mouth.



STEP 28 Fix the head to the body using a toothpick. Create two small teardrop shapes of grey Pasta Model and flatten them. Roll out a small sausage of white Pasta Model (narrowing both ends) and cut it in half. Fix inside the grey drops and flatten. Cut the wider part of the drops and pinch the top. Fix them on the head.



STEP 29 Roll two small 1g teardrops grey Pasta Model, and flatten them slightly. Cut two small triangles on the wider end to create the toes and smooth with your fingers. Attach the feet onto the body.



STEP 30 Roll two 5cm long sausages of 5g grey Pasta Model narrower at both ends. Flatten them thinning towards the bottom. Then using a 7mm circle cutter make cuts on the bottom to create the wings. Use a Dresden tool to shape and smooth the interior of the wings (as shown) and fix them to the back of the bat.



STEP 31 For the eye lashes, roll thin, long sausages of black Pasta Model and stick them on the top eyelids.



STEP 32 Dust with black to give some shadows and dimension on the wings, toes, ears and eyelids. Paint red on the teeth and near the bottom of the mouth.



STEP 33 Place the bat on the of the cake. Have fun on Halloween with Franken Ween!

LIVE DEMONSTRATION AT SARACINO STAND AT CAKE INTERNATIONAL 2022

Join Carla on Friday, Saturday and Sunday at 09:30-12:00 and learn how to model body parts!



ANNOUNCING OUR MONTHLY COMPETITION



CONGRATULATIONS!

Charlotte Flanagan





Would you like to win a Saracino Surprise Box Worth

To be in with a chance of winning a Saracino surprise box worth
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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 November issue.

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

£50?

S	U	P	E	R	S	T	I	T	I	O	N	T	U
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- GOBLIN**
- PUMPKIN**
- SPIDER**
- GHOST**
- BAT**
- PRANK**
- COSTUME**
- SWEET**
- SCARY**
- COBWEB**
- SUPERSTITION**
- HOCUS POCUS**
- CAULDRON**
- VAMPIRE**
- OCTOBER**
- WITCH**
- SPOOKY**
- CLOAK**

UMBRELLA KISSES



What you need:



CAKE DESIGNER
Kelly Jane

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

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

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



INGREDIENTS

- Cake (I used 6" dia.)
- Saracino Pasta Top: White
- Cake gel
- Saracino Pasta Bouquet flower paste
- Clear alcohol
- Saracino powder colours: Brown, black, pink, yellow, white, blue, rose beige

EQUIPMENT

- Smoothers
- Base board in white
- Drawing of your choice
- Pins or masking tape
- Paintbrushes
- Parchment paper
- Mixing palette
- Wooden skewer





STEP 1 Cover your cake in white Pasta Top and smooth. Create sharp edges if desired and add the cake to your base board. Leave to dry completely.



STEP 2 Get your drawing (I have drawn my own but you can trace or print from the internet) and place a piece of parchment paper over it. Using a carbon pencil trace the design lightly onto the parchment paper.



STEP 3 Flip the parchment paper over and go over the design again using the carbon pencil. This time make sure the lines are nice and dark.



STEP 4 Attach the design to your cake (darker side touching the cake) using pins or masking tape. I have used pins as I find these more secure and I will cover over any pin holes later with raindrops. Note that the umbrella is not sitting on the cake. This will be added in 3D later.



STEP 5 Draw over the design lightly once more. This will transfer the darker lines onto your dried Pasta Top covering. Remove the parchment paper and you should have an outline of your design on your cake.



STEP 6 Now it is time to paint. Add a little of the rose beige colour powder to the mixing palette and add a little white powder to lighten. Add a drop of clear alcohol to form a paint consistency.



STEP 7 Using a thin, soft brush paint all the skin areas of the design.



STEP 8 Add some yellow powder to the palette and mix with white. Add a drop of clear alcohol to form a pale yellow paint and paint the girl's hair.



STEP 9 Using the same technique and blue and white powder paint the boy's top, shorts and scarf. You can add more white or more blue to get different shades of blue for the different items of clothing.



STEP 10 Using the same method and the pink and white powder paint the girl's skirt. Use brown and white to colour the boy's hair.



STEP 11 Paint the umbrella stick using the brown.



STEP 12 Paint the boots using the brown or any other colour you like. You can use your imagination.



STEP 13 So far we have only painted block colours to give the base. We will now start to add some detailing and shading. Using a watered down brown begin to add some outlines. I find brown is much less harsh than black so is more subtle, especially for a more watercolour look painting like this.



STEP 14 Use the brown to add some detail to the hair, eyes, clothing etc.



STEP 15 Using all the colours you have previously mixed, slowly mix with tiny bits of the brown to get darker tones and shades and add in some texture and shadowing to the whole design. For example use the blue mix and add tiny brown additions to build shading on the boy's scarf and shorts. Add brown to the pink to build depth in the girl's skirt.



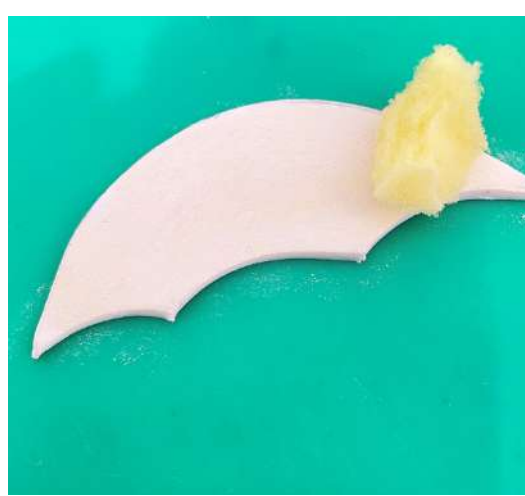
STEP 16 Mix some black powder with a drop of clear alcohol and with a VERY fine brush add some final detailing to the design as shown.



STEP 17 Using the same method we used earlier, roll some white Pasta Bouquet and place your design on top. Trace over the umbrella outline to imprint the design onto the flower paste.



STEP 18 With a sharp knife cut out the umbrella.



STEP 19 Attach the umbrella to your skewer using a little edible glue and another piece of flower paste. Leave to set.

STEP 20 Once set, paint the umbrella using the pale yellow mix you used earlier for the hair. I used a piece of sponge to give the watercolour effect. Then add definition lines using blue and black as shown in the next step.

STEP 21 Insert the umbrella into the top edge of the cake so that the skewer lines up with the painted umbrella handle.



STEP 22 Mix some cake gel with a little of the pale blue paint you made earlier and add dabs of it to the umbrella and on the cake (over the pin holes made earlier if applicable). Add some of the cake gel mix to the board to look like they are standing in a puddle.

STEP 23 Your piece should look similar to **STEP 24**. Ta Da!



PASTA TOP



cake by Enrique Rojas



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- COPES in High Temperatures
- Doesn't Dry Out
- Very ELASTIC





Read With Cake



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



Michaela
Rences

INTERVIEW BY SARACINO

TELL US SOMETHING ABOUT YOURSELF.

*M*y name is Michaela. I come from Slovakia, but I have been living in Austria for several years. I have a husband and two beautiful children. I studied economics and management, but my big hobby is baking cakes and gingerbreads.



HOW DID YOU START YOUR CAKE JOURNEY?

Baking has always been a part of our family. My mother loved to bake, so I inherited something from her. At first, I only baked desserts. I baked my very first cake for my goddaughter. Since then, baking and decorating cakes has become my great hobby and way to relax. I like to create, invent and try new things.

WHAT WAS YOUR MOST DIFFICULT CREATION TO DATE?

My most difficult creation so far was an anti-gravity minion. It was necessary to make the internal structure correctly so that the cake did not fall. I was a little worried about it, but the cake turned out well and the greatest reward was the joy in my children's eyes when they saw it.

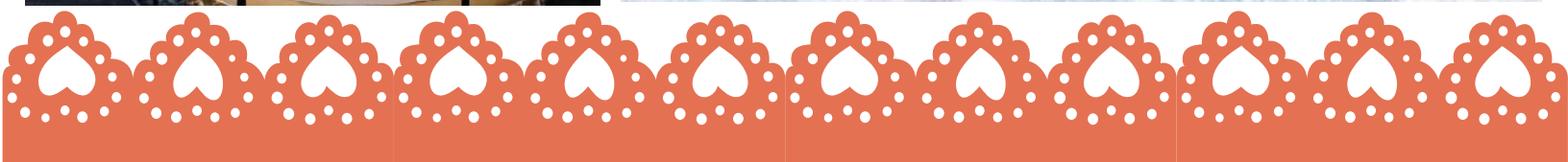


DO YOU HAVE A FAVOURITE CREATION? IF SO, COULD YOU DESCRIBE IT TO US?

My favourite creation is probably the Christmas cake I made for Saracino's Christmas collaboration. There is a Christmas tree, a little girl with presents, snowmen outside... simply a Christmas atmosphere. And it's my favourite because I love Christmas and everything about it.

AFTER THE INITIAL INSPIRATION, HOW DO YOU PROCEED?

I usually have an idea in my head, but I usually don't follow it strictly. Even during the creation and decoration of the cake I change it many times, because I don't like something, or I think of something better.



IF YOU COULD BAKE A CAKE FOR A VIP, WHO WOULD IT BE AND HOW WOULD YOU DECORATE THEIR CAKE?

I would like to bake a cake for Dilya Kabilova. I would probably try to create her likeness and decorate the cake with flowers.

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

I follow various sites on the internet. My favourite artists I really like to watch are Elena Gnut Cake, Kabilova Cake, Spring Bloom Cakes, Angela Penta, Torty by Tana, Iveta Košíková. Of course, there are very many talented artists, I don't think a whole page of A4 would be enough to list them all.

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

When preparing decorations, it is important that the products used are of high quality, it is easier to create when the material "does" exactly what you want. I definitely recommend Saracino. They are simply the best products.





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

I relax with a good book or movie, I like handicrafts and really like crocheting. I enjoy cycling and nature walks.

WHAT SARACINO PRODUCTS DO YOU USUALLY USE AND WHY?

I usually use Saracino Pasta Top, Pasta Model, Pasta Scultura, isomalt, royal icing, wafer paper and powder colours. I use Pasta Top to cover the cake or board. The paste is very easy to work with, it does not tear, and it is malleable. The Pasta Model is clearly the best material for modelling various characters, be it animals, people or various little things for a cake. The Pasta Scultura is an excellent paste for modelling faces, it is easy and good for adding additional details to a face, without it being visible as it blends beautifully. I like to use the isomalt for example for fantasy flowers or to create a water effect. I use the royal icing to decorate details, e.g. for water, or for decorating gingerbreads. I use the wafer paper mainly for making flowers. I really like to use this product as paper flowers are light, they don't break as easily as flowers made from paste. If part of the flower is damaged it can be repaired very easily. I use the powder colours mainly for painting pictures, but also for shading the cake.

FOLLOW



Cakes by Mischell



cakes_by_mischell

OOPS...WRONG SPELL



You will need:



CAKE DESIGNER *Magdalena Koszyk*

I am trained and qualified as an Architect by profession.

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

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

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

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



@madziowka

INGREDIENTS

- Pasta Model: white, brown, green and black
- White Pasta Top
- Saracino gel colours: brown, green, black and blue
- Cake gel
- CMC powder
- Saracino Liquid Shiny glaze
- Powder colours: black, brown, green, pink, blue
- Wafer paper

EQUIPMENT

- Cake or dummy
- Dresden tool
- Ball tool
- Rolling pin
- Brush for painting with glue
- Various brushes for applying the powder steamer
- Thin brush for painting
- Cake smoother
- Scalpel
- Cocktail sticks and modelling wire





STEP 1 Mix white Pasta Model with a little black to create a dark grey colour. For the witch's cauldron roll a "teardrop" shape, turn upside down and use the ball tool to add a recess at the top and flatten the bottom.



STEP 2 Prepare a small disk from the green icing. Using the ball tool, try to fill the cavity with green paste. Using tools of a smaller diameter, add recesses in the surface of the green element.



STEP 3 Roll a thin sausage shape for the top edge of the cauldron. Fix it to the cauldron using a tiny bit of water.



STEP 4 For the spoon use a flesh colour to mix paste to your chosen colour. Roll a long sausage shape and cut with a knife to a rectangular shape, tapering on one end. Roll a ball.



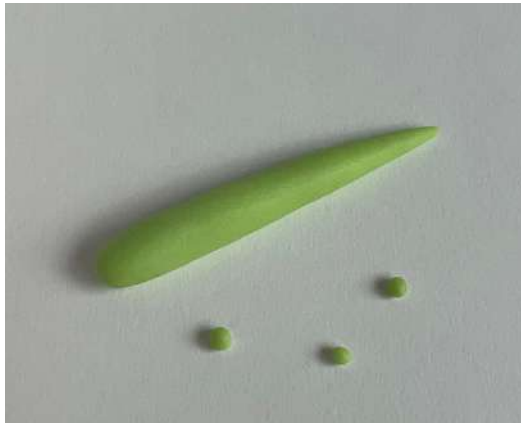
STEP 5 Using a ball tool form a dent in the ball, bend the strip on the thinner end and bend the thicker end into a spoon shape.



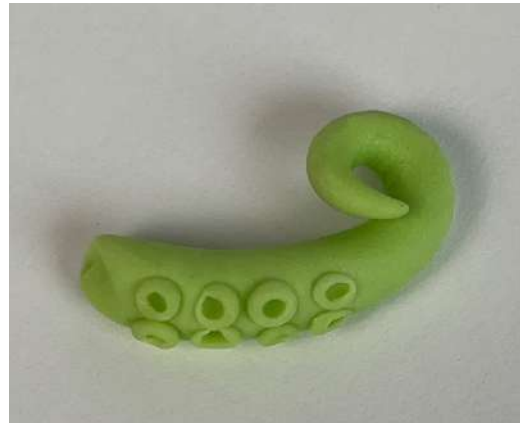
STEP 6 Using water or glue, join the two together to form a spoon. Glue the flat part of the handle to the bottom of the ball.



STEP 7 Inside the spoon, add an irregular piece of green paste to look like spillage.



STEP 8 Roll the green paste to a tentacle shape and roll some tiny balls for the suckers.



STEP 9 Curve the tentacle, fix the small balls on it, make a recess in each of them with a small ball tool.



STEP 10 Glue the tentacle in the cauldron. Insert the spoon carefully into the wrapped tentacle (fix it), wrap the end of the tentacle around the spoon. Finish the tentacle by adding more suckers in the same way.



STEP 11 Prepare two more tentacles and balls. You can group some of the balls to create foam. It will speed up decorating the cauldron.



STEP 12 Place both tentacles in the cauldron, add the foam on the edge. Add more foam around the base. Place the foam balls around the cauldron or on the tentacles.



STEP 13 For the witch's skirt prepare a larger ball of grey paste. Roll a shape narrower on one end and wider on the other. Stick a toothpick into the wide end.



STEP 14 Use your fingers to stretch the narrower end of the cylinder to form a frill at the base of the skirt. Using a Dresden tool add creases.



STEP 15 Prepare a smaller grey ball for the witch's torso. Use your fingers to shape a bust and shoulders.



STEP 16 Fix the torso to the skirt. Using a ball tool, make recesses for the arms. The neck will not be placed on top as we want the witch to be bent over, add the neck recess on the front of the torso.



STEP 17 Mix green paste with white and add a little brown gel colour to get this 'rotten' and dull skin colour for our witch. Shape the ball into a teardrop.



STEP 18 Using the Dresden tool, model the cheekbones.



STEP 19 Use the ball tool to make sockets for the eyes. Note that one is bigger. Detail the shape of the eyes. Add a slight groove between the eyes.



STEP 20 Using the Dresden tool, mark the mouth. Add a small hollow for the nose and a wrinkle between the eyes. Roll a small pointed teardrop for the nose.



STEP 21 Fix the nose to the face, use a small ball tool to add nostrils. Using a Dresden tool, add facial wrinkles. Start with vertical lines all over the face, add lines around the eyes and lips, add horizontal lines to the forehead and chin. Using tiny balls, add warts on the nose and chin.



STEP 22 Roll two tiny balls of white paste for the eyes and add into the sockets. Roll thin eyelids and fix over the eyes. Blend and shape with a modelling tool.



STEP 23 After preparing the eyelids, add the green irises of the eyes - stick two tiny balls onto the white eyes.



STEP 24 For the neck roll a shape with one end wider than the other.



STEP 25 Place your neck into the previously prepared recess. Use cocktail stick to fix in place. Before fixing check its length as we don't want it to come out through the back.



STEP 26 Add the head to the neck. Add carefully so that the toothpick is pushed as deep as possible into the head but doesn't break through the face.



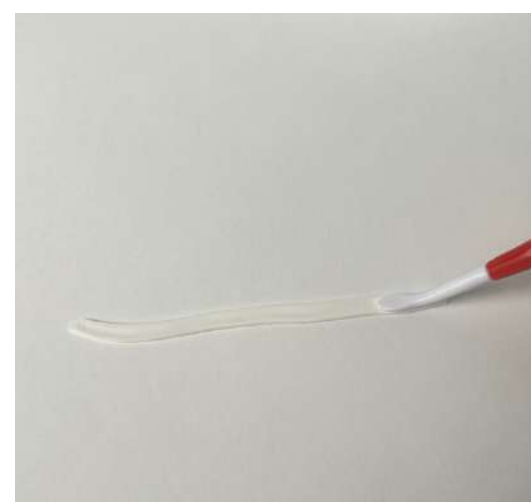
STEP 27 Roll white paste thinly and cut a rectangle with a rectangular hole in the center - this will be the top of the witch's apron.



STEP 28 Add over the witch's head and fix in place with glue. Use a Dresden tool to add creases in the fabric. Cut off the excess paste with a scalpel just below the breasts.



STEP 29 Use the white paste to prepare a shape similar to the one above. This will be the apron. It is supposed to be uneven and give the impression of being worn out.



STEP 30 Roll a long strip for the belt tie from white paste. Make a slight recess in the cut piece with a Dresden tool.



STEP 31 Glue the bottom of the apron on the skirt, add the belt and add a small square pocket. Do not stick it flat, gently pull it away and it will look more natural.



STEP 32 For the hair prepare a ball of grey paste and a smaller ball of white paste. Connect them together to get a teardrop shape.



STEP 33 Roll and try to get the shape shown above. Using the Dresden tool add lines for strands of hair.



STEP 34 Add the hair to the witch's head. To keep the hair 'floating in the air', you can support it with a toothpick until it has dried.



STEP 35 Repeat for the second section of your hair. Using a scalpel, you can gently cut strands to give the impression of single strands of hair wrapped up. Fix to the head.



STEP 36 Prepare a grey ball again. Roll to form the long teardrop for the peak. Flatten the wider end onto the worktop and roll to make the brim. If you cannot do it with one piece, you can easily make the brim of the hat first and then the pointed ending and glue them together. For the band cut a rectangle, add grooves to it.



STEP 37 Wrap the band around the hat. Use a thin white strand make a decorative circle on the hat.



STEP 38 For the arm roll a sausage shape with a ball on one end for the shoulder.



STEP 39 Bend at the elbow. Model a simplified hand and connect to the sleeve.



STEP 40 Fix the arm and hand in place with the hand on the chin.



STEP 41 Repeat the same steps to prepare the other arm and hand in the same way. Bend the arm and hand gently.



STEP 42 Fix the arm in place. Fix the hand on the chest holding the apron string.



STEP 43 For the ears roll two small teardrop shapes. Flatten and add recesses with the Dresden tool.



STEP 44 Fix the ears either side of the head. Our cauldron and witch are now ready.



STEP 45 Cover your cake or dummy with white Pasta Top.



STEP 46 Place the witch and her cauldron on top of the cake.



STEP 47 For the tall mushroom stems prepare a piece of wire. Make a roll of white paste that has a little CMC added to it. Cut an incision along the length of the roll and add the wire inside.



STEP 48 Bend to a gnarly stem shape with a wider base and add notches and grooves using the Dresden tool. Add to the top of the cake.



STEP 49 Repeat the procedure for the next stem.



STEP 50 Place on the cake and using the same procedure add a third lower stem. Allow to set. While they are setting we will make the side mushrooms.



STEP 51 Roll white paste to a ball, shape the ball as shown and add lines with the Dresden tool. Add a green top. In this case, we want these to be crooked and uneven.



STEP 52 Prepare 4-5 mushrooms. Decorate the top with small ball tools. The mushrooms will look more natural if the dimples are different sizes.



STEP 53 Glue the mushrooms to the side of the cake holding in place with cocktail sticks until the glue is dry if needed. Using a toothpick or a scalpel, carefully scratch the paste on the stem of the tall mushrooms to add texture.



STEP 54 Prepare relatively large, irregular shapes from the white paste with a slight raised centre. Add grooves, try to make them look natural. Do not be too precise as they should be uneven.



STEP 55 You need to prepare three.



STEP 56 Then prepare three green elements in a similar way remembering to make a slight raise in the centre.



STEP 57 Fix top and bottom together. If they don't quite match, stretch or cut off the excess.



STEP 58 Decorate the top of the mushrooms with small ball dents and add some cuts and scratches with the Dresden tool. Add the mushroom tops to the stems.



STEP 59 Cut circles out of a sheet of wafer paper. Cut each circle in half.



STEP 60 Applying minimal water to the flat edge, join the halves of the circles together. We are trying to create a very light spatial element that will complete our composition.



STEP 61 On the cake, add irregular shapes of paste, shaping with a Dresden tool and scratching them lightly with a scalpel. Add small balls and press them inside with a ball tool. Glue the wafer paper pieces to the side of the cake.



STEP 62 Combine brown with green powder colour and dust the cake. Dust green shade on the mushrooms. Dust the edges with pink. Add shadows on the witch's clothes, add blusher on the nose, around the eyes, at the tips of the fingers. Brush the mushroom stems with pink. You can also add white spots on the mushroom caps.



STEP 63 Using a clean brush apply glaze to the witch's eyes. Carefully glaze the foam and tentacles coming out of the cauldron. Mix a little green colour with clear alcohol and add soft shadow on the tentacles and foam. Your brewing witch is done!

PASTA MODEL



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BECOME A PRO

with Chikz Patisserie

EYEBALL CHOUX



CHIKZ PATISSERIE

What you need:

INGREDIENTS

- Saracino Supreme concentrated food flavourings: Vanilla, Raspberry, Strawberry, Pistachio
- Saracino Sarmousse
- Saracino green gel colour
- Saracino black gel colour
- Plain flour
- Cornflour
- Butter
- Caster sugar
- Fresh cream
- Egg
- Milk
- Brown sugar
- All purpose flour
- Raspberries
- Lemon juice

EQUIPMENT

- Stand mixer
- Freezer
- Microwave
- Small pan
- Silpane
- Silicone semi-sphere mould
- Piping bag
- Palette knife
- Cling film wrap
- Spoon
- Spatula
- Parchment paper
- Food processor
- Sieve
- Ice cream churner
- Open star tip nozzle
- Round cutters



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.



PATE A CHOUX

- 1 cup water
- 90g butter
- 2 tsp sugar
- 130g flour
- 4 large eggs
- Salt as required



STEP 1 Prepare the ingredients for Pate A Choux.



STEP 2 Bring water, butter, salt and sugar to a boil.



STEP 3 Add flour and briskly mix to smooth out any lumps.



STEP 4 Cook until the whole batter leaves the sides of the sauce pan.



STEP 5 Transfer into a stand mixer and add eggs, mix well.



STEP 6 Transfer to piping bags. Pipe onto lined trays.

CROUSTILLANT

- 100g Brown sugar
- 100g Butter
- 100g All purpose Flour
- 1tsp Saracino Supreme Vanilla food flavouring
- Black gel colour



STEP 7 Prepare the ingredients for Croustillant.



STEP 8 Cream the butter and brown sugar and add all purpose flour.



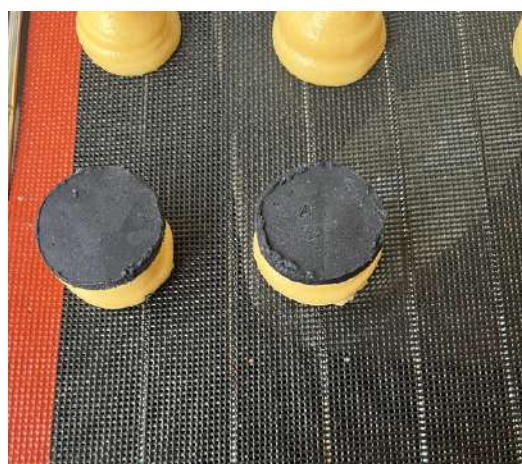
STEP 9 Add Saracino Supreme Vanilla flavouring and colour it with black gel colour.



STEP 10 Store the dough cling wrapped in the refrigerator.



STEP 11 Roll in between 2 sheets of parchment paper to 1/8th of an inch thick and cut it into small circles with a circle cutter.



STEP 12 Place on top of the piped choux and bake at 200C for 30-40 minutes.

PISTACHIO-VANILLA CREAM

- 200ml Milk
- 40g Caster Sugar
- 15g Cornflour
- 15g Butter
- 2 egg yolks
- 1tsp Saracino Supreme Vanilla food flavouring
- 1tsp Saracino Supreme Pistachio food flavouring
- 15g Sarmousse
- 150 ml Cream



STEP 13 Prepare the ingredients for Pistachio-vanilla pastry cream.



STEP 14 Boil milk and 20g sugar together with Saracino Supreme Vanilla food flavouring.



STEP 15 Meanwhile whisk together egg yolks and cornflour with the remaining sugar.



STEP 16 Temper the boiled milk with egg yolk mixture.

STEP 17 Pour it back in the pan and cook until it becomes thick and glossy. Mix in the butter and keep it refrigerated until needed.

STEP 18 Start whisking the cream and add Sarmousse to the cream and whisk until it reaches a firm consistency.



STEP 19 Add the Saracino Supreme Pistachio food flavouring.

STEP 20 Fold the mixture into the pastry cream.

STEP 21 Make a hole in the choux and pipe the mix into it (reserve some for piping on the top).

MERINGUE CUPS

- 30g egg white
- 200g caster sugar



STEP 22 Prepare the ingredients for meringue.

STEP 23 Beat the egg whites and sugar together till it becomes thick and glossy and should hold up in stiff peaks on the whisk when it is ready.

RASPBERRY SORBET

- 250ml Water
- 250g Caster sugar
- 1tbsp Lemon juice
- 1tbsp Saracino Supreme Raspberry food flavouring
- 400g fresh raspberries



STEP 25 Prepare the ingredients for the Raspberry sorbet.

STEP 24 Put the meringue mixture in a piping bag. Pipe it on the back side of a silicone semi-sphere mould to form a cup and bake at 110C for 1.5 hours.



STEP 27 Add Saracino Supreme Raspberry food flavouring.



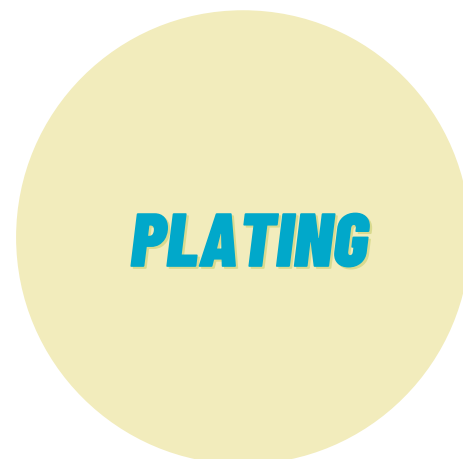
STEP 28 Use a food processor to blitz the raspberries until smooth and sieve to remove the seeds.

STEP 26 Boil the water and sugar. Cool it completely and add the lemon juice.



STEP 30 Use an ice cream churner to churn the mixture for 20 minutes. When ready put it in the freezer. Freeze it until you need it.

STEP 29 Pour it into the sorbet syrup.





STEP 31 Warm up the Saracino raspberry glaze and make a splash on the plate

STEP 32 Place the choux pastry to the side of the plate over the glaze.

STEP 33 Colour the reserved pistachio-vanilla pastry cream with a bit of Saracino green gel colour and use an open star tip nozzle to pipe a swirl on top of it.



STEP 34 Pipe the warm glaze in the middle.

STEP 35 Place the meringue cups around the choux and pipe the glaze in the middle.

STEP 36 Finally, place the sorbet on the side.
A stunning dessert to impress everyone

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by Emilia Boberczyk



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WE CAN'T WAIT TO SEE YOUR CREATIONS

SPOOKY TREE- HOUSE



What you need:



CAKE DESIGNER

Paulina Lipowska

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

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

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



BAKE IT MRS.LIPOVSKA

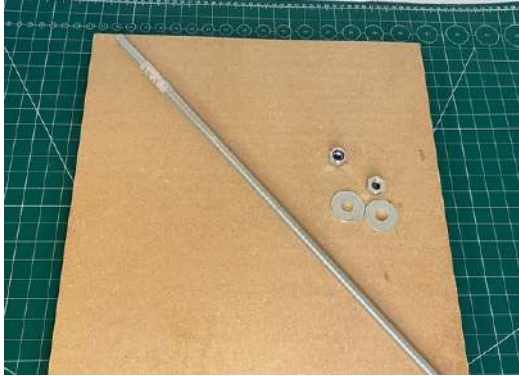
INGREDIENTS

- Square cake or dummy
- Saracino isomalt
- Saracino Royal Icing
- Saracino Liquid Shiny glaze spray
- Saracino wafer paper 0.30
- Saracino Pasta Top: Black and brown
- Saracino powder colours: Black, brown, red, yellow, white
- Saracino white modelling chocolate
- Saracino cocoa butter
- Saracino cake gel
- Ingredients for sponge/edible moss (egg, flour, oil, sugar, honey, green gel colour, baking powder)
- Vermicelli pasta
- Digestive biscuits
- Rice krispy treat (RKT)

EQUIPMENT

- Rolling pin and cutting mat
- Sculpting and silicone tools
- MDF board
- Cake board the same size as cake/dummy cake
- Threaded steel rod (I used 10mm)
- Tool to cut the threaded rod
- Drill
- 10mm dia. nuts and washers
- Smaller MDF board or thick cake board to use under the house
- Plastic tube / straw (10mm min.) or foil tape to cover the steel rod
- Silicone mould and eye transfer sheet (I used The Old Piping Bag web site)
- Paint brushes
- Spatula
- Silicone container to melt the isomalt in
- Blowtorch (if needed)
- Piping bag
- Plastic cups
- Airbrush
- Impression mat with brick pattern
- Thick flower wire





STEP 1 First prepare your MDF board with all things needed for the structure. You'll have to measure the centre of the board and make a hole with the drill (the same size as your threaded rod).



STEP 2 Measure how long the metal rod would need to be and cut with hacksaw or electric cutter (the rods are usually sold in 1m lengths so too long for our project). Now put the rod through the hole in the board and secure the bottom of it with a washer and nut. We need a washer and nut on both sides of the board .



STEP 3 As we have a nut pointing out under the board we need small feet to raise the board. I used a wooden dowel. Cut four equal pieces and secure them with screws or wood glue.



STEP 4 For the house I used two square dummy cakes. I glued them together and cut the top piece in a roof shape.



STEP 5 Cover the whole house with black Pasta Top (don't worry about neatness as it will all be covered with wood and tiles).



STEP 6 Roll 500g brown Pasta Top. Take a few sheets of wafer paper and rip into irregular strips/pieces. Wet the Pasta Top with a little water and stick the paper on it. Leave for about 15-20 minutes to dry a little.



STEP 7 When it's dry dust with black powder and a brush. In some places you can add more and in others a little less. It's all about irregular shapes, texture, etc.



STEP 8 With a knife cut long strips around 3cm wide. And then cut each strip into smaller rectangles. These are the tiles for the roof. Set aside.



STEP 9 Repeat step 6 and 7 but use black Pasta Top and cut the strips a little thinner. These will be the wood for the front of the house.



STEP 10 Cut a thick cake board to the size of the house base but leave room in the front for the porch. Secure this on the metal rod with washers and nuts just like before. Cover and secure the rod with food safe materials.



STEP 11 Make a small hole in the bottom of the house and put it on the secured rod. Make a royal icing mix and add black powder. With a metal spatula apply a thin layer on the porch.



STEP 12 Cut a few of the thin black strips and stick them on the front. I made them in a slightly different lengths to add an uneven look.



STEP 13 Mark a door and window. Apply a layer of the royal icing at the bottom of the front wall, cut the black strip to the desired length and push it gently. Royal icing dries hard so it's a great material to use.



STEP 14 Repeat the same step all the way up the front, making shorter strips where the door and window will be. Do the same on the sides and back of the house without doors or windows.



STEP 15 Roll white modelling chocolate and cut the same size the door needs to be.



STEP 16 Paint a thin layer of piping gel on the back of the door and stick it to the house. With the silicone tool add marks to look like wood. I also added a thin wooden strip across the middle.



STEP 17 Squeeze and shape RKT to make it look like a bent chimney.



STEP 18 Cover it with modelling chocolate and using an impression mat add brick marking. Using a thick florist wire inside fix the chimney to the roof. Smooth out and blend at the bottom.



STEP 19 Add a layer of black royal icing on the roof, starting at the bottom. Place the first row of a short tiles. Make them a bit uneven, different lengths and angles. Add all the roof tiles, around the chimney on both sides of the house.

STEP 20 Take a bowl and pour boiling water inside. Cover it with a plate and melt the cocoa butter on it. Add a small amount of black powder and using a brush mix cocoa butter with the powder to make a black paint.

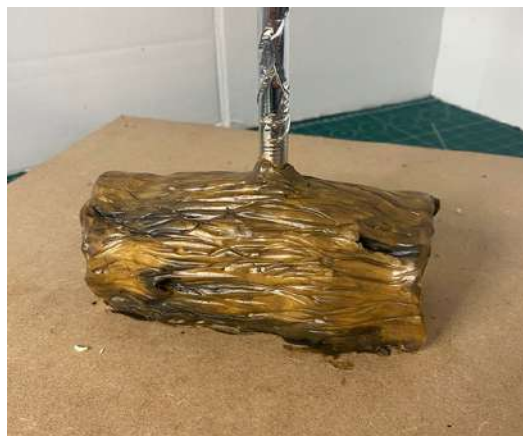
STEP 21 Paint the chimney with one thin coat and wait a little until it dries. Cover again with a second layer.



STEP 22 Mix the black paint with a little white powder to make a grey shade. Using a finger tip add grey paint on the chimney bricks and smudge a little.

STEP 23 Using black, paint the door.

STEP 24 Cover the bottom part of the rod with the foil. At the bottom add RKT and shape it like a wooden log.



STEP 25 Roll out a thick piece of modelling chocolate and cover the RKT log. With a silicone tool add markings and bumps just like real wood.

STEP 26 Make a brown paint the same way as the black. You can mix two different shades to make it more realistic and paint the whole log.

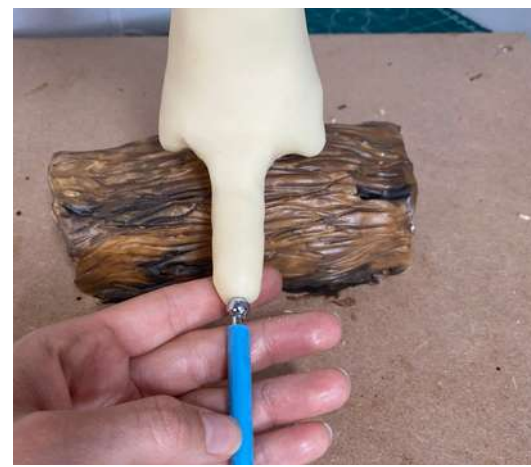
STEP 27 Take modelling chocolate and give it a good knead. Push it around the rod all the way from the top to the bottom. Smooth it with a plastic smoother.



STEP 28 With a silicone tool add markings for the chickens feet.



STEP 29 Fix a piece of modelling chocolate to the middle and shape it to look like a toe. Smooth the joint with a silicone tool to blend.



STEP 30 With a ball tool make a dent in the end for a claw.



STEP 31 Shape a small piece of the chocolate and stick it into the dent in the toe.



STEP 32 Repeat the same steps for all three toes in front. Don't forget to add the small toe at the back.



STEP 33 Using a sculpting tool make a skin pattern on the whole foot and leg (to help me make this as realistic as possible I printed out two different images of a chicken foot).



STEP 34 With a small round piping nozzle add the middle part of the pattern.



STEP 35 Paint the leg. For a base layer I mixed a yellow powder with a little bit of brown and painted all of it.



STEP 36 When the first layer of paint dries, add a little bit of black to it and paint all the creases to add more depth (I also add a red tone to the claws).



STEP 37 Add royal icing on the top of the chimney and fix dried vermicelli pasta to look like a bird's nest.



STEP 38 Cover the board with brown Pasta Top (don't worry about joining parts). Mark places where you want to have your muddy puddles.



STEP 39 Mix two spoons of piping gel with black powder and using a metal spatula add this mixture for the puddles.



STEP 40 Prepare all the ingredients and utensils to make the moss sponges.



STEP 41 Pour mixed sponge into 3 cups and cook in the microwave on full power for around 30 seconds (or a little bit more, you have to keep your eye on it). Once ready put it on a cooling rack until cooled completely.



STEP 42 Roll modelling chocolate (I added a bit of the brown Pasta Top as I had a small bit left from covering the board) and shape it to look like a wooden log. Make some cuts, irregular lines, just like tree bark.



STEP 43 To make it more realistic I pinched the ends with my fingers. When ready place it wherever you want on the board.



STEP 44 To make a tree stump take a smaller piece of modelling chocolate and roll into a ball. Now holding it on one side, push it a little onto your working space so one side will be flat. Take small scissors and make cuts for roots



STEP 45 Once turned over it should look something like this.



STEP 46 Put it wherever you want on the board and using a modelling tool add texture. Also shape the roots. Paint the log and the stump using the same paint as before, but with more brown. You can add more layers, different shades, etc.

STEP 47 When the sponge for the edible moss is cold tear it into small, uneven pieces. Put some black royal icing into a piping bag and add moss all over the house and the board. Use the icing as glue.

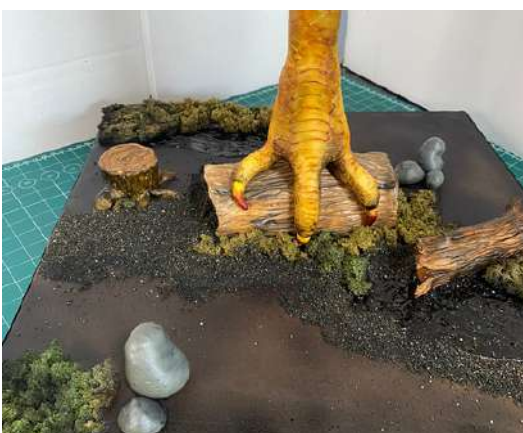
STEP 48 Add moss on the roof, between the tiles, on the walls and of course on the board. Use as much as you like.



STEP 49 To make black sand put some digestive biscuits into a blender and add black powder.

STEP 50 Add a layer of piping gel where the sand is to be and pour it with a spoon, use a little pressure to fix it in place.

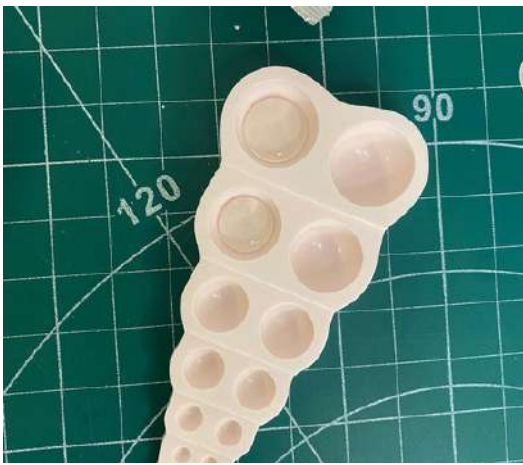
STEP 51 Use an airbrush with black paint to paint the bird nest.



STEP 52 With the same colour add some black shades to the board. Using modelling chocolate make stones and paint them a grey colour.

STEP 53 Prepare isomalt and all tools to make an eyeball.

STEP 54 In a silicone container (I cut mine from a mould I rarely used) add some of the isomalt and melt it in a microwave. In a few bursts, on full power. It may take a while and be careful not burn it (or yourself). Once melted it will be bubbling and you will have to wait to let it settle a bit.



STEP 55 Once the isomalt stops bubbling pour a big drop into a silicone mould. You can make two or three at once just in case one of them is not as good as you want it to be.



STEP 56 Take a eye print and place it on top of the still hot isomalt with the shiny side up. Be careful not to touch the isomalt with your finger.



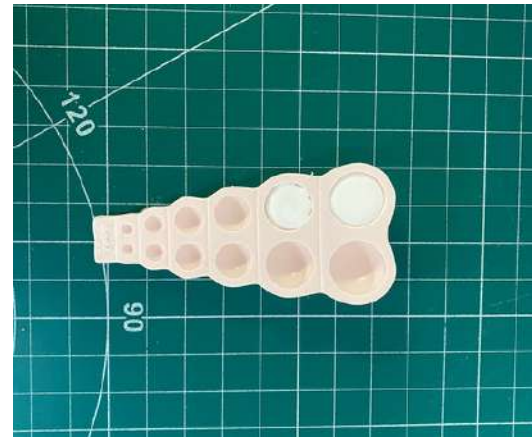
STEP 57 Push the print a little with something like a toothpick. Leave it to cool down.



STEP 58 Meanwhile make the white of the eyes. Add a drop of white colouring into hot isomalt and mix it well.



STEP 59 Once the isomalt in the silicone mould cools down a little, take a sharp knife and carefully lift the plastic film from the eye print.



STEP 60 Pour white isomalt on the top of the print and leave to cool down completely.



STEP 61 If your isomalt eye comes out with small air bubbles like mine, there's a trick to remove them.



STEP 62 Put the eyeballs on the bottom of a metal cooking pan and using a blow torch heat up the isomalt again. This will make it smooth and shiny.



STEP 63 To stop the isomalt eyeballs from getting sticky (very common thing with isomalt) you can spray them with glaze spray.



STEP 64 Using edible glue or royal icing fix the eyeball to the centre of the window.

STEP 65 Roll a thin piece of modelling chocolate and fix it at the bottom of the eyeball.

STEP 66 Use a silicone tool to make skin like creases.



STEP 67 Repeat at the top of the eyeball and add extra pieces to make a bigger top eyelid. Use a silicone tool to make creases.

STEP 68 Add a brown window frame, also made from modelling chocolate and painted using cocoa butter mixed with powder colours.

TA DA, YOUR SPOOKY CAKE IS READY!





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.

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CAROL**



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



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

Pistachio



H

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

Like most cake makers, I like to try out new flavours, new combinations or something I wouldn't even consider. One of them being Pistachio and the other Nocciola (Hazelnut).

I know that I have talked about Saracino's flavourings before and I was a little sceptical about trying the Pistachio as I avoid these like the plague, in fact you could say that there was no way I would touch them, never mind eat one.

However, as I write a blog about Saracino products there was no way of getting out of it (she says stamping her feet like a child).

When you think about flavourings for any cakes and bakes you will often find that they come in small bottles and are usually liquid. However, Saracino Supreme flavourings come in either 200g jars or 1kg tubs and you will find that the consistency is more of a runny paste.

The Pistachio one is of a very dark green colour and it's 99% natural, a bit thicker than some of the other flavours too. I tried this with some cupcakes, added a spoonful of the flavouring to the cupcake mix at the last minute and baked as per usual. You may think that the colour doesn't look that green but once cooked you can see the difference.

I made a raspberry buttercream (using the Saracino Supreme Raspberry flavour) instead of the 'Rose' that most people would use, as I wanted to see if they would complement each other and they did! They were delicious and the family loved them.



Hazelnut Food Flavouring

If you are a fan of hazelnuts, you have to try the Nocciola flavour..... OMG! You know when you open a jar of something that tastes really nice and you can't stop eating it? This is exactly what happened with this flavour.

When using this flavour make sure that you give it a good stir so that the oil is mixed in well with the paste. You can always pop it in the microwave to warm it up and this will help combine it all together (not for too long though).

I made a hazelnut flavoured sponge cake and if you think that the flavour may be a bit too much for the filling why not use the vanilla flavouring for the buttercream or ganache (remember if using the flavours in ganache to add it to the cream before heating).

As Saracino flavourings are highly concentrated, you don't need to add much to flavour your items. Try a little at first then add more if needed

You can use these flavours in so many of your cakes and bakes, hot or cold and are perfect for ganache, macarons, cheesecakes, ice cream, brownies etc etc. You will be amazed at how little flavouring you need.

I hope you do get a chance to try out these flavours, I'm sure you will be amazed at how delicious they are.



Til next time!

Carol xx

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Cakes by Carol

AWARD WINNING CAKE DESIGNER



Your customers will be

'Supreme'ly Surprised



Strawberry



Raspberry



Lemon



Forest Fruits



Peanut



Hazelnut



Pistachio



Chocolate & Nut



Coconut



Zabaione



Tiramisu



Vanilla



highly concentrated

taste really good



PORTRAIT OF A WOMAN



What you need:



CAKE DESIGNER

Roberta Vino

I'm Roberta Vino and I live and work in Milan.

Since I was a child, I have always loved to draw, colour and do all kinds of craft work.

I discovered cake design by watching Buddy Valastro from the 'Cake Boss' show on TV. I liked what he did very much, so I started taking courses to learn the different techniques. The first course I attended was cupcake decoration.

Since 2014, I have dedicated myself to this passion with which I can bring out all my creativity and imagination by preparing cakes for friends and relatives and participating in contests and competitions.



ROBERTA VINO CAKES

INGREDIENTS

- Saracino Pasta Model: White
- Saracino Pasta Top: White
- Saracino Pasta Scultura: White
- Saracino powder colour: Black, brown, rose beige, white, blue, red, pink and gold
- Saracino gel colour: Brown
- Clear alcohol
- Cornflour



EQUIPMENT

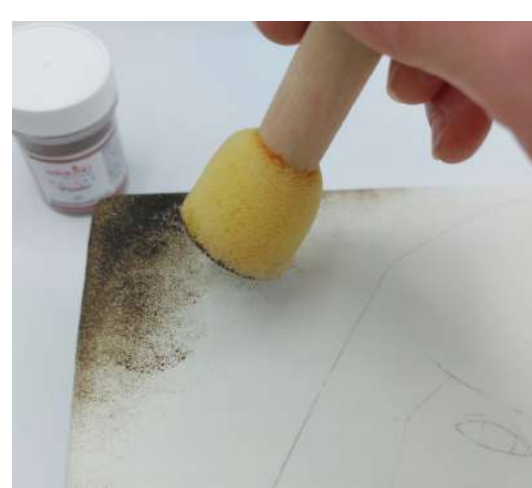
- Rectangular polystyrene 20cm x 30cm x 5cm
- Polystyrene dummy 25cm dia. x 7.5cm high (or real cake if required)
- 30cm dia. cake drum
- Photo / image
- Food pencil
- Baking paper
- Various brushes
- Silicone brushes
- Modelling tools
- Sponges
- Cutter
- Smoother
- Mixing plate for paints
- Wooden skewers
- Coloured ribbon



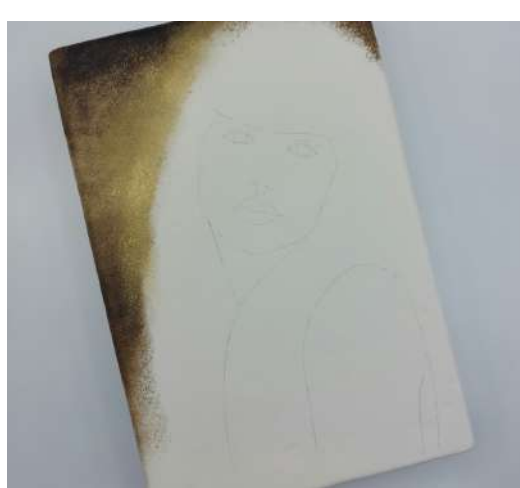
STEP 1 Roll the white Pasta Model and cover the rectangular polystyrene. Smooth well with the smoother.

STEP 2 Trace the design on both sides of a sheet of baking paper with a food pencil.

STEP 3 Add the design to the rectangular polystyrene with the food pencil.



STEP 4 Dilute brown powder colour with clear alcohol. Use a sponge to tap on the sugar paste to colour the background.



STEP 5 Repeat with the gold colouring. You can alternate the 2 colours as you like creating darker and lighter areas. Darken the edges with black powder diluted in clear alcohol.



STEP 6 Paint the face and shoulder with the rose beige powder colour. Do not use too much colour.



STEP 7 Colour Pasta Scultura with rose beige powder colour.



STEP 8 Roll a long teardrop shape and two balls from the Scultura and place them on the nose area.



STEP 9 Model and blend the Scultura with the modelling tools and the silicone brushes to create the nose.



STEP 10 Add shadows to the face and shoulder using the pink, brown and black powder colour.



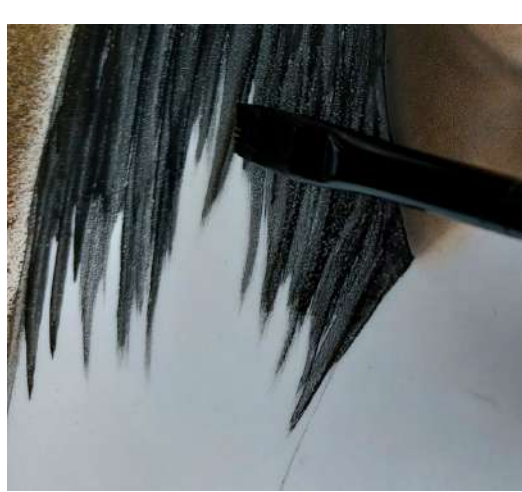
STEP 11 Dust the shaded part of the nose, face and shoulder with brown and black powder colour.



STEP 12 Colour the eyes with blue powder. To make the highlight, dilute white powder with clear alcohol and use a small brush to make a dot near the pupil.



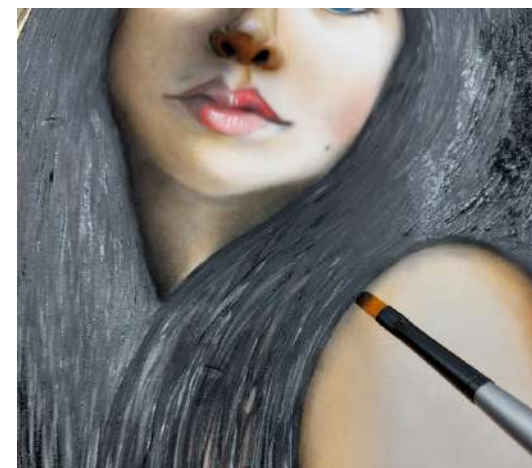
STEP 13 Colour the lips with the red powder. Darken with a little black powder to make the shadow. For the highlights dilute white powder with clear alcohol and with a small brush make lines on the lower lip.



STEP 14 Dilute black powder colour in the alcohol and paint stripes for the hair.



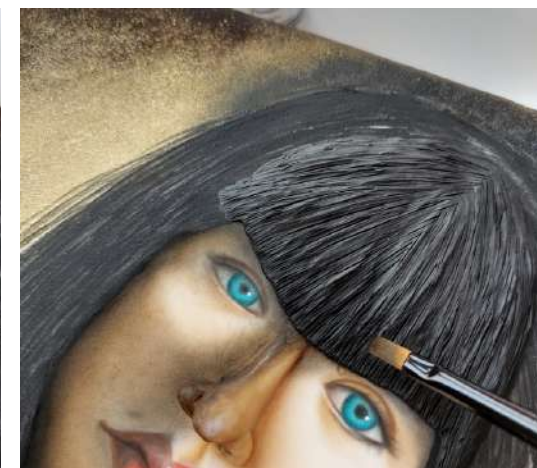
STEP 15 Using the black paint take the sponge and tap it on the final part of the hair.



STEP 16 Using a brush with black powder dust between the hair and the shoulder to create shadow. Do the same around the face.



STEP 17 Colour Pasta Scultura with black powder colour. Shape the fringe and make lines using the cutter.



STEP 18 In some places darken the fringe with the black powder and create the shadow under the fringe.



STEP 19 Paint the hair on the shoulder with a fine brush and the black paint.



STEP 20 To create the shirt, roll two strips of Pasta Scultura. Add them around the top of the arm area.



STEP 21 Join and blend together using modelling tools and silicone brushes.



STEP 22 Paint the shirt with gold colour and create the shadows with brown powder colour.



STEP 23 Cover the cake board with white Pasta Model. Trim the edge with a sharp blade.



STEP 24 Dilute the gold powder with clear alcohol and use a sponge to tap around the edge of the cake board. Repeat with the brown and black to create the shades you want.



STEP 25 Add brown gel colour to the Pasta Top. Work the paste well and then cover the polystyrene dummy (or real cake). With a big brush darken the lower edge with brown and black powder and the upper part with gold.



STEP 26 Add the ribbon to the cake board. Fix the dummy to the cake board.



STEP 27 Using wooden skewers fix the painting on the polystyrene base tilting it a little bit.



STEP 28 Colour white Pasta Model with brown gel colour and roll thinly. Cut out a rectangle and lay it on the dummy, creating folds at the base of the painting to give a fabric look.



STEP 29 Use a big brush to create the shades with the gold and brown powders.



STEP 30 Your stunning artistic cake is ready!

JOIN MONTHLY LIVE DEMONSTRATION WITH DIONIS IAROVOI



Saracino Community -
share & inspire

TUESDAY

**25th October at 7pm (UK
time)**

JOIN





CAKE & COFFEE WITH

Courtney-Rigby Lisa

Tell us something about yourself.

Hi, I'm Lisa and I run 'The Enchanted Cake Artist'. I run my business alongside raising four children (three are now adults but still no rest from Mom duties).

I actually trained in performing arts and have appeared on the stage and in two short films. I will never ever watch those films back haha. Let's just say, I'm a much better cake maker than I was an Actress.

I have also been a shop owner, which was full on and a massive learning curve. It was also an interesting experience, and it was nice being a part of the local community.

I've been making and decorating cakes for almost 20 years, and in my time, I've made thousands of cakes, and seen many trends come and go.

How did you start your cake journey?

I was a stay-at-home mom of three with a baby, when I decided that I needed to train for something so I could start a career when my youngest started school.

I'd been an arty child and loved modelling with Plasticine, I'd not continued with that growing up, but the love was still there. I'd seen some cakes with sugar models and really wanted to give it a go.

I was absolutely clueless. I had no idea of the materials used, and I didn't know where to start. The Internet wasn't as accessible as it is now, so I enrolled on a course. I spend the next four years part time learning about cakes, sugar flowers, intricate royal icing piping, and the basics of modelling. I was well on my way then.



What has been your most difficult creation to date?

This is a hard question, I mean, I've had tense moments over the odd disaster cake like many of us had, I'm sure. Then I've had the cakes where I have no interest or motivation, and just can't stand every second working on it.

Ahhh I know, and I'm sure many will get this...car cakes! I find them horrible to make. Even if you get the shape spot on, it's all the details. When you feel it should be done, you realise there are another load of little details you've not added yet. Then when they're finished, they just don't look stunning enough to justify the million hours you've spent working on them.



After getting inspired, how do you proceed?

Most of my customers give me a theme and leave it to me. I do a quick sketch to figure out the layout and positioning of any pieces.

I like to stick to a basic set up for my cakes with a centrepiece model on top, and one off centre on the board if required. I choose the colours based on the theme. So earthy colours for dinosaurs, bright for Superheroes, pastels for fairies etc.

If it's a subject I'm not very knowledgeable about, I'll use the internet to quickly look into common details, colours etc then go with that theme. It gives me an understanding so I can design accessories and scenery for that particular order.

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

I don't have a specific favourite creation that springs to mind as I've done so many that when I think I have a favourite, another one takes over.

My favourite types of cake that I love to make, and inspiration comes easily with, are children's character cakes. So, mermaids, dinosaurs, princesses, superheroes etc and I'm usually asked to make the child as the character which I think is really lovely and makes the cake even more unique.



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

When I begin on a model or decoration, I make up the colours in one sitting. I find if I'm free to just get on with the modelling, I feel more inspired and concentrate more rather than having to keep stopping to colour up paste.

Also, have any inspiration pictures on a printout in front of you, and all tools ready. You need to have no distractions so you can get into a creative trance.

What Saracino products do you usually use and why?

My favourite Saracino product, and the one that I will never replace is Pasta Model. It's perfect for me. I've modelled with all sorts of different pastes in the past, but Pasta Model is great for beginners as well as professionals. It holds its shape without drying out too quickly, and to me, that makes it a wonderful medium to model with. It comes in many colours too which is great. Black is a staple for me, I'd never try to colour it up myself again!

I use modelling chocolate paste or Pasta Scultura if I'm ever making a model where I need to be able to blend in a texture, or if I need to keep adding to the piece. The fact they blend so well is essential, and they smell good too.

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

I don't get a lot of free time, but when I do, I spend it with my partner and children on days out.

Also, and this is possibly going to sound bizarre, but after concentrating so hard on the cakes and models, I really enjoy a chance to clean and organise my home. I find it therapeutic, and it helps me unwind. Plus, its needed as I leave a trail of destruction when working on a cake.



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

This is so easy for me...Tim Burton. I love his work so much, the characters are just something else. I love the quirkiness.

The cake would have to be a minimum of five tiers, tall, and wonky. It would have models of his characters all over the cake. He would be sitting on top or the bottom, so it was like his imagination spilling out over the cake. Possibly even go greyscale with only one colour used on certain elements for effect. It would need a lot of hours put in that's for sure.

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 The Enchanted Cake Artist
 @the_enchanted_cake_artist



Where do you get your inspiration from in the cake design field? Do you have a favourite artist?

The person who really inspired me from the very beginning is Debbie Brown. Her work is so much fun, with wonderful colours, and flawless models. My heart is in children's cakes and a lot of her work was based on that. The first ever cake book I bought was a Debbie brown book, second hand as it was impossible to buy it new. I made my son the 'Thomas the Tank' cake following the instruction. It was my first ever real cake.

I've made so many cakes now, that I'm able to draw on my experience for inspiration. Plus, having had four children, I've lived in a world of kids' stuff, so it's familiar to me.



ICE-SCREAM





CAKE DESIGNER

Joane Chopard

My name is Joane aka "Mademoiselle fait des gâteaux" and I live in Switzerland.

I am a mother of two, a nurse by profession and a cake designer by passion!

Self-taught and passionate about cake. I have taken classes with many of the famous names in Cake design and I like to try to stand out through precise and detailed work, especially with my character models. When modelling I like to give a retro style and love to give them character and expression. I always look to try new techniques with my work.

Three and a half years ago, I stopped working as a psychiatric nurse and devoted myself to Cake Design. I was then able to offer more training workshops in modelling. I also offer online, live, replay or video tutorial training via online platforms.

I have won several medals and awards. These include at shows such as Expogato 2016, Cake International 2016, 2017 and 2019 as well as 'Best in Show' at Expogato 2016. I also have had the honour to judge several cake design competitions.



MADemoiselle FAIT
DES GATEAUX



What you need:

INGREDIENTS

For the cake board:

- Cake drum 25x25cm square
- Saracino Pasta Top: 200g white, 200g black
- Saracino cake gel
- 5cm square cutter

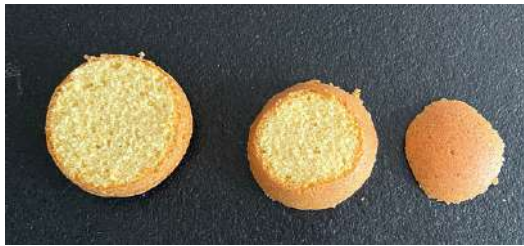
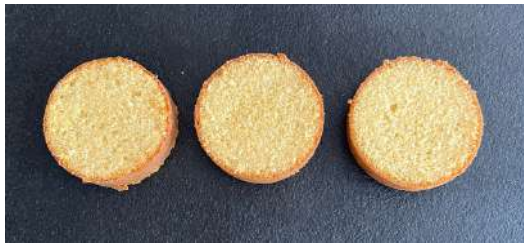
For cakes and zombie ice cream:

- Two cakes: 10cm diameter x 8cm high and a half-sphere cake 10cm diameter
- 300g chocolate ganache (prepared the day before)
- Saracino Pasta Top: 300g beige (mix 280g white with 20g brown), 300g pink, 300g light blue
- Saracino Pasta Model: 100g white, 50g brown, 200g beige cream
- Powder colours: Pink, blue, black, brown
- Gel colours: Red, purple, black, blue, pink

EQUIPMENT

- 3 polystyrene shapes (also possible to make them in RKT for a fully edible cake): 1 cone 14cm long with a base of 6cm, 1 cone 12cm long with a base of 6cm, 1 half-sphere 6cm in diameter
- Modelling tools
- Paint brushes
- Rolling pin
- Stiff bristle brush for texturing
- Clear alcohol
- Small circle cutters of different diameters (3cm, 2cm, 1cm)
- 4 wooden skewers
- Knife
- Scissors

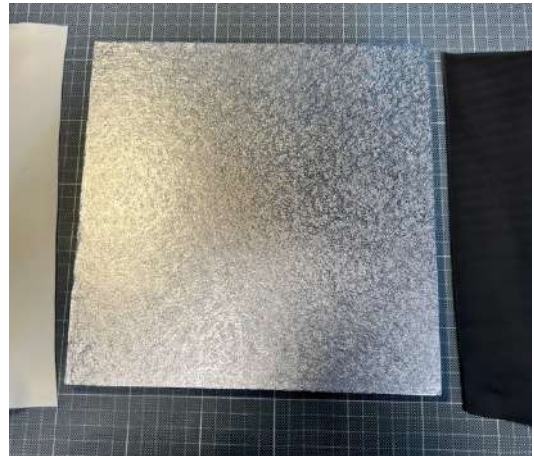




STEP 1 Bake two cakes; a round cake 10cm in diameter by 8cm high and a half-sphere 10cm in diameter. Prepare a chocolate ganache the day before!

STEP 2 Cut the cakes into slices 2cm high, you need 3 layers for each cake.

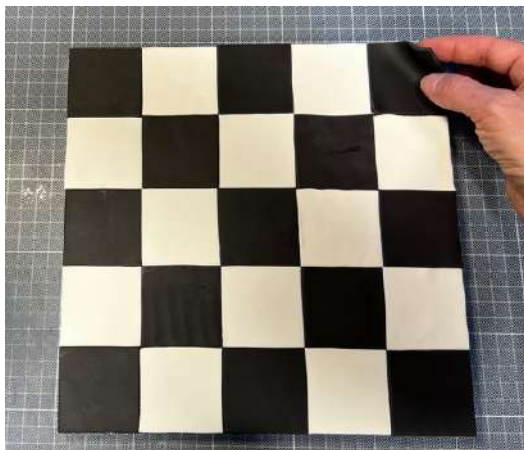
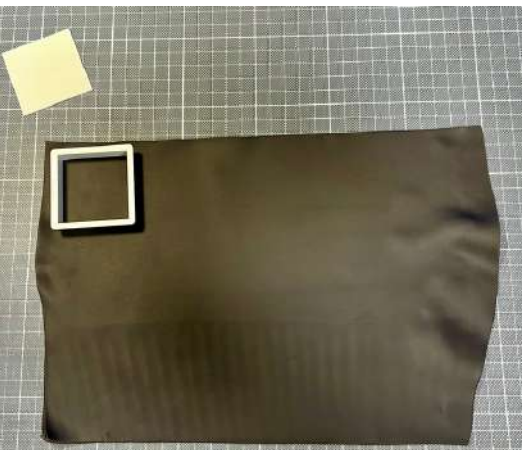
STEP 3 Fill and ganache the two cakes, put them in the fridge for at least 30 minutes.



STEP 4 Turn the cake onto its side and cut grooves to give an effect of three cookies on top of each other.

STEP 5 Once sculpted to the right shape, ganache and put back in the fridge for 30 minutes.

STEP 6 Prepare a 25cm square cake drum. Roll black and white paste.



STEP 7 Using a square cutter, cut out 5cm squares in each colour (13 x black and 12 x white).

STEP 8 Moisten the cake board and glue the squares in alternating colours.

STEP 9 Roll beige paste and cover the sculpted cake. Firmly press the paste into the cut grooves.



STEP 10 Use a tool to define the gap between each layer.



STEP 11 When finished, the sculpted cake should look like three discs are stacked on top of each other.



STEP 12 Using a small stiff brush, texture the cake.



STEP 13 With brown paste, form small balls of different sizes and stick them by flattening them on the cake.



STEP 14 Using brown powder colour and a flat brush, dust the groove between each cookie to shade.



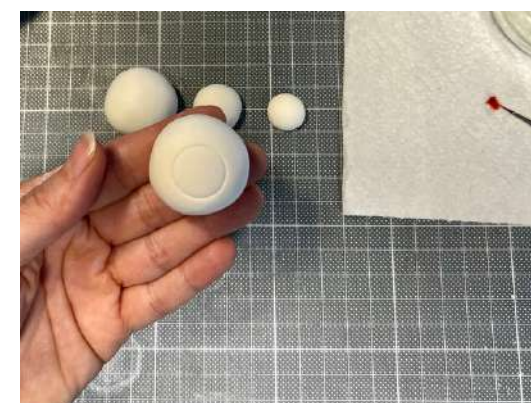
STEP 15 Then with the powder mixed with clear alcohol brush the cookies to give them colour and depth (be careful not to use too much powder or you will paint the cake. You just need to add depth).



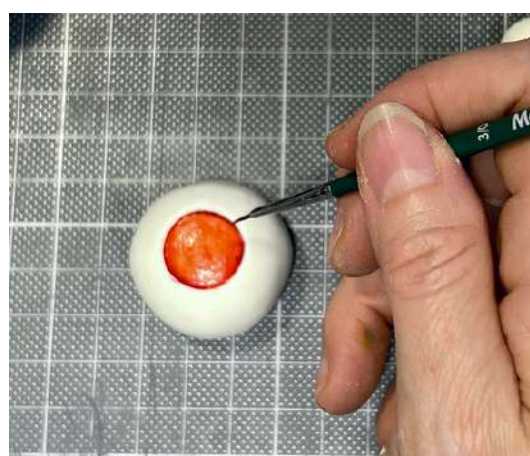
STEP 16 Place the cookie cake on the corner of the cake board, securing it with a little ganache underneath.



STEP 17 For red eyes. Roll 4 white balls. Ideally, two large about 3cm diameter, and two smaller, 1 and 2cm diameter.



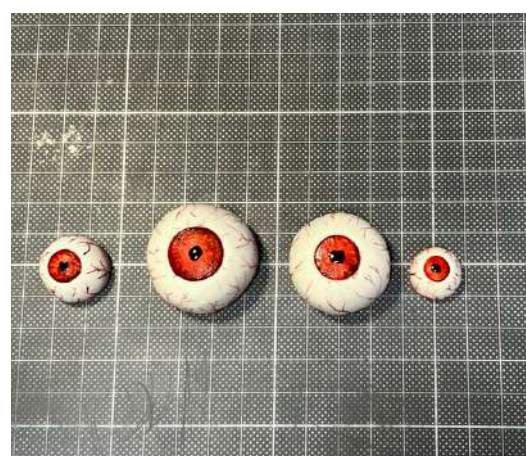
STEP 18 With a circle cutter, mark a circle on the eye, this will make it easier to paint the iris



STEP 19 With red gel, paint the iris. Start by filling the iris with diluted red so that it is clear, then draw a darker circle around it. With water, fade the colour, pulling the paint to the inside.



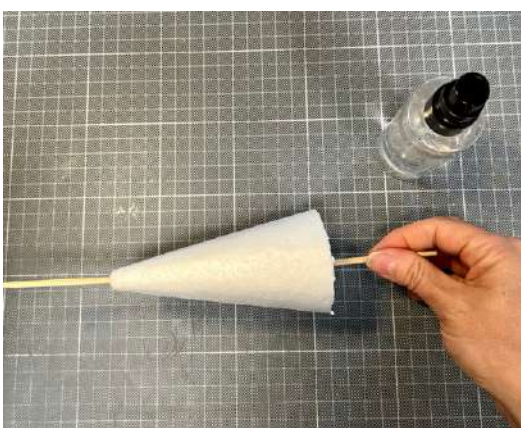
STEP 20 Paint the pupil in black and add the veins in red on the white of the eye. To finish, with red powder, shade the base.



STEP 21 Paint the other 3 eyes in the same way.



STEP 22 Blue zombie ice cream - Prepare the cones and paste. For the blue ice cream, you will need a cone 12cm high x 6cm diameter, as well as a half-sphere 6cm in diameter. For the pink ice cream, a cone 14cm high x 6cm diameter.



STEP 23 For the blue ice cream, insert a skewer through the cone with the point of the skewer at the thin end of the cone.



STEP 24 Moisten the cone and cover it with beige paste.



STEP 25 Using a tool or a small ruler, mark lines diagonally crossing them to create diamond shapes. Do the same with the larger cone, but do not insert all the way through. Cover and texture it like the first.



STEP 26 Fix the half-sphere on the small cone by pressing it onto the skewer.



STEP 27 Roll the blue paste into a disc about 15-20cm in diameter, to a thickness of about 0.8cm (the paste must be thick).



STEP 28 With scissors, cut the excess, then fold the edges, creating the runny ice cream. If necessary, add a little water so the paste adheres well to the cone.



STEP 29 With a circle cutter the same diameter as the eye, cut out a circle, if necessary, dig or adjust the size of the hole, and stick the eye in it.



STEP 30 Repeat for the other eye (smaller and placed lower!). Press the blue paste to each eye.



STEP 31 Roll small sausages of paste and make the eyelids. If necessary, add a little water to smooth the paste.



STEP 32 With a tool, create the nose by piercing two small nostrils. It's melting ice cream so try not to be perfect.



STEP 33 Create the mouth, by digging in and pulling the paste to the bottom. Be careful, you have to work slowly. If the paste tears, or if there is not enough, you can add more, sticking it with a little water and smoothing the joints.



STEP 34 Add a small piece of paste in the shape of a drop on the chin, as if the ice cream were flowing (or the zombie drooling!)



STEP 35 With a tool, smooth and emphasize bumps and creases.



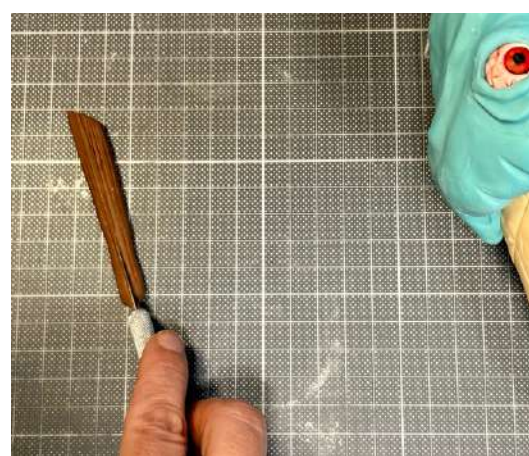
STEP 36 Roll small sausages and stick them under the eyes. If necessary, slightly moisten and smooth.



STEP 37 The goal here is to accentuate dark circles as much as possible. These dark circles must give the impression of sinking and melting!



STEP 38 For the chocolate flake - Using brown paste roll a sausage about 6cm long. Moisten a skewer and insert it into the brown sausage, flatten the sausage so that it is flat on each side.



STEP 39 With a sharp knife, mark lines lengthwise, to create the flake effect.



STEP 40 Create two chocolate flakes.



STEP 41 Insert the two flakes to the top of the ice cream.



STEP 42 With black powder and a flat brush, darken the inside of the mouth and the nostrils.



STEP 43 Also shade dark circles, creases and hollows in the ice.



STEP 44 With dark blue gel, add spots all over the ice cream.



STEP 45 Paint the first dark circles around the eyes in purple.



STEP 46 Continue dusting and painting the face until you are happy with the spooky look!



STEP 47 With brown powder, dust the cone. It is also possible to paint the cone with a cream gel colour diluted with water to yellow it.



STEP 48 Cut a small rectangle of white paste and stick it in the mouth. With the knife cut the teeth.



STEP 49 For a pink zombie ice cream. Place the half-sphere cake on the cake board, fix it with a little ganache.



STEP 50 Roll out a disk of pink paste about 15-18cm in diameter by 0.5cm thick.



STEP 51 Cover the half-sphere cake, fold the edges irregularly to create drippings, if necessary, cut off the excess paste. Remember we want a messy, melting look.



STEP 52 As we did with the blue ice cream, mark the location of the eyes with a cutter of the right size, cut out then add the eyes.



STEP 53 With a tool, hollow out the nostrils, and mark the location of the mouth.



STEP 54 Create the mouth by stretching the paste to the bottom. Be careful not to tear the paste by pulling too hard!



STEP 55 Create the eyelids and dark circles by rolling small sausages of paste and sticking them around the eyes. If necessary, moisten and smooth.



STEP 56 Do the same for the second eye.



STEP 57 With pink powder, dust dark circles, eyelids, hollows and folds. Add teardrop shapes for melting ice cream above the eye.



STEP 58 With black powder, dust the inside of the mouth and the nostrils. With pink gel colour, add spots on the ice cream.



STEP 59 Paint the circles beneath the eyes purple.



STEP 60 Cut a small rectangle of white paste and create the teeth.



STEP 61 With black powder, dust the white squares on the board, as well as the outlines of the cookies and pink ice cream to create shadows.



STEP 62 Attach the cone onto the pink ice cream, a little off centre.



STEP 63 Insert the blue ice cream onto the cookie cake. Make sure the exposed skewer is the same height as the cake. Tip: Before adding the ice cream, insert a skewer into the cake down to the cake board so that the blue ice cream is more stable! Add pink melted splashes and you are ready to serve!

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



FRIGHT FLIGHT FRANKIE



What you need:

INGREDIENTS

- Saracino Pasta Top: black, white
- Saracino Pasta Model: light green, black, white, violet
- Saracino powder colours: white, violet, blue, black, brown
- Saracino gel colours: white, green, brown
- Cake gel
- Buttercream or ganache coated cake on drum ready to decorate

EQUIPMENT

- Ruler
- Large rolling pin for fondant
- Smoothing tool
- Knife
- Stitching tool
- Celstick
- Bone tool or Ball tool
- Small rolling pin for modelling
- Non stick board
- Nozzles 9mm and 6mm or small circle cutters
- Various round cookie cutters (25mm, 50mm, 60mm, 65mm)
- Various small circle cutters
- No2 Paintbrush
- Dusting Brushes
- Silver florist wire
- Cake flower pick
- Hollow dowel (easi-dowel) and thinner but sturdy dowel or wooden skewer.



CAKE DESIGNER

Lisa Courtney Rigby

I'm Lisa Courtney-Rigby and I've been a cake maker and sugar artist for over 16 years. I initially attended college to learn how to create cakes for my 3 little children. I found a love for modelling that I've been lucky enough to develop over the years whilst running my own cake business.

I like to specialise in creating cakes for children, as it's a vast, amazing world full of enchanting creatures and themes, where the imagination can run free.

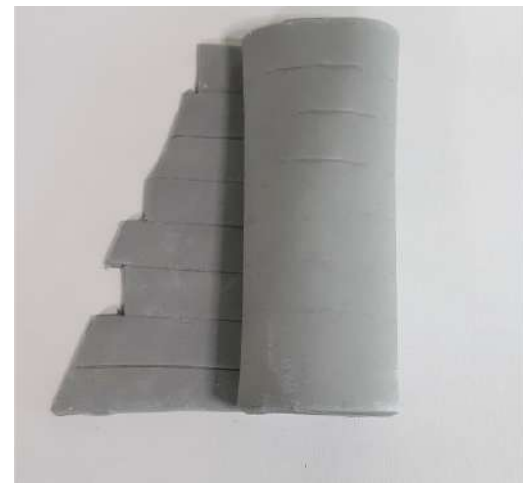
Each cake is a window into a magical world which is brought to life with all the wonderful edible models and sugar craft.

 @TheEnchantedCakeArtist

 www.theenchantedcakeartist.co.uk

 @the_enchanted_cake_artist





STEP 1 Roll approximately 80g black Pasta Top thinly and cut to a length of 24cm and width of 10cm. Cut out an elongated diamond shape and attach it to the front of the cake. This does not need to be precise and can be left as a rectangle if easier. Cutting to shape reduces thickness of Pasta Top on the finished cake.

STEP 2 Mix 600g of white Pasta Top with a small amount of the black to make a light grey. Measure the height and circumference of the cake. Then roll the grey Pasta Top approx. 5mm thick, and trim to the measurements you previously recorded. Cut the sides at a slight slant inward from the bottom. The slants will be at the front of your cake. Divide the height into regular increments, mark on the paste, then repeat along the length of your paste (I used 2cm gaps). Join your marks gently with a ruler and Dresden tool, or pointed end of Stitching tool.

STEP 3 Cut indents into the front slant so it looks like bricks are missing and then carefully roll keeping the edges in line.



STEP 4 Attach one end of the paste to the black front of the cake and unroll while smoothing against the sides. Trim any overlap if necessary. If this is a struggle, just cut in half at step 3 and start each side at the front and join at back.

STEP 5 Put the Cake on a turntable and use the pointed end of Dresden tool to indent the lines we made previously.

STEP 6 Next, mark in vertical lines, alternating the position on each level. I added in a few smaller bricks for interest. Go over your lines to tidy up any missing joints.



STEP 7 Using a bone tool, make indentations on each brick. Again, this is just for extra detail and not crucial. Mark in cracks with the pointed stitching tool.

STEP 8 Mix grey Pasta Top with a small amount of brown gel colour. I also added some green to tone down the brown, so the colour was muted. Roll it to approximately 5mm thick and cut out a circle using a board 1" bigger than your original cake diameter. I baked a 5" cake so I used a 6" board.

STEP 9 Cut away approx. 1/3 of the Paste. Mark in even lines with the back of a knife and add a 'crack'. Create wood grain using the Dresden tool. Cut half of the front floorboard away and keep the cut part as well as the 1/3 already removed as these will be used as templates.



STEP 10 Match some Pasta Model to the muted brown colour. Use the offcuts of the Pasta Top to cut out the missing floor. Then do as before marking in the floorboards with knife and stitching or Dresden tool. Mark a crack and cut along so each floorboard is divided. Leave these pieces to dry.

STEP 11 Position the paste floorboards on the cake and press with a smoother. Insert a hollow dowel into the cake until it reaches the bottom and trim level with the top of the cake. Leave the covered cake so the paste can firm ready for dusting later.

STEP 12 Take 170g green Pasta Model and add, if needed, a touch of green gel to create the colour required. Use 70g of this for the head and roll into a ball. Indent across the middle with a Celstick.



STEP 13 Smooth the bottom half of face to create a protruding top forehead part.

STEP 14 Press the top of the head about 1/3 across with a Celstick and smooth in.

STEP 15 Press into the brow line a little vertical mark using the pointed end of the Celstick to create a frown.



STEP 16 Indent eye sockets using the end of a bone tool or a ball tool.



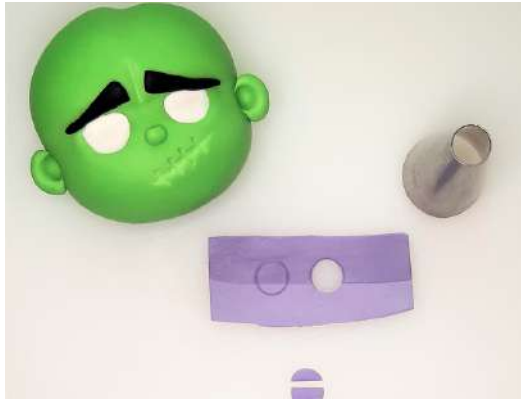
STEP 17 Using the Dresden tool, mark a slanted mouth and stitches.



STEP 18 Add 2 equal sized balls to each side of the head for the ears. Press into the side of the head with the small end of the bone tool. Add a little ball of paste for the nose.



STEP 19 After leaving the head to firm up a little, fill the eyes with white Pasta Model by pressing in a small ball for each eye. Roll 2 little carrot shaped eyebrows using black Pasta Model.



STEP 20 Overlap a strip of purple Pasta Model over a paler strip of the colour. Gently roll across from side to side to blend in so there's no ridge. Cut out a circle with a 9mm piping tube or anything similar. Cut off top 1/3 of the circle and position onto each eye.



STEP 21 Roll black and cut 2 circles with a 6mm nozzle to create pupils. Place onto eye.



STEP 22 Paint on highlights of eyes using a thin brush and white paint (white powder mixed with clear alcohol).



STEP 23 For the hair, roll teardrop pieces of black Pasta Model, flatten and attach to the head. Using a Dresden tool mark in lines going from point to rear of the indent you made earlier on the head.



STEP 24 Add a couple of sticking up tufts for extra detail. Add a line of stitches to the forehead too to give more interest. Leave head to dry for dusting later.



STEP 25 For the feet and legs, take 32g of the green Pasta Model and divide into 2. I find it best to do each step at the same time so you can compare each foot along the way to ensure they are similar. Roll the paste into a ball and indent with celstick 1/3 of the way down. Then roll this part between finger and thumb to start stretching out a leg.



STEP 26 Flatten the bottom of the ball and slightly pinch towards the back so the front toe area is wider and the back heel area is narrower. Then indent the bottom of the foot about halfway.



STEP 27 Indent a line where the toes begin on top and bottom of the foot. Mark each toe with your Dresden tool. Use your Dresden to define the shape of the toes and rounding off with fingers until you're happy.



STEP 28 Turn the foot over and using a pointed tool mark in a hole between each toe.



STEP 29 While holding the back of foot between thumb and fingers start to blend the shape by stroking the top and sides of the foot with your thumb, applying gentle pressure and working paste up towards the leg.



STEP 30 Insert a dowel into the models right leg and roll between fingers to elongate the leg and for the paste to adhere to the dowel (add glue to dowel before inserting to help adhere). Thin out the left leg by rolling between fingers, to match the thickness of right. It will be shorter at the moment but bend in a knee from its position from the foot.



STEP 31 For the torso roll 30g of the green paste into a sausage approx. 7cm long. Cut the base at an angle. Add glue to the dowel and insert while slightly twisting. Smooth the leg and body together. Redefine the shoulders by smoothing towards back. The foot needs to be at an angle away from the body.



STEP 32 Mix some black and white Pasta Model together to make a grey. Roll to approx. 1mm thick and cut a jagged edge. Divide into 2.



STEP 33 Wrap around body and leg and trim. Use other half to wrap around left leg. Trim to fit but leave excess at top to create more length of leg. Fix left leg to rest of body using gel to secure. Use gel or glue to stick foot into position.



STEP 34 Roll white Pasta Model and cut to the height of torso. Cut out the neckline and add stitches for detail. Attach to the body.



STEP 35 Roll purple paste, cut to create a jacket and position onto body. Trim excess from shoulder area and tidy by re-shaping and blending with thumb.



STEP 36 For the hands, divide 16g of the green paste into 2 equal pieces. Roll into a ball and 1/3 of the way down start rolling between thumb and finger to elongate.



STEP 37 Flatten the hand area and press into side with pointy end of stitching tool to create a thumb. Slightly flatten where the fingers will be.



STEP 38 Cut fingers in and shape thumb.



STEP 39 Shape each finger by rolling gently between your thumb and forefinger.



STEP 40 Create the fleshy part of hand at base of thumb by indenting with a celstick across the palm of the hand. Mark in lines where finger creases. Thin out arm by rolling, and bend at elbow.



STEP 41 Roll purple paste and cut a jagged edge into it, the same as you did for the shorts. Wrap around the top of the arms.



STEP 42 Add the head onto the body and position arms using gel or edible glue to stick into place. Leave to set.



STEP 43 For the bats. Roll a small ball of black Pasta Model into a cone. Indent halfway to form a head, and pinch in ears. Flatten the ears. Repeat this, making different sizes. Pinch out 2 legs on some of the bats.



STEP 44 Roll black paste and cut into various sized circles using circle cutters and then cut in half.



STEP 45 Cut out parts using smaller circle cutters to create scalloped bat wings.



STEP 46 Stick body of bat onto wings.



STEP 47 Mix some blue powder into white gel colour and paint on top of bat wings for detail.



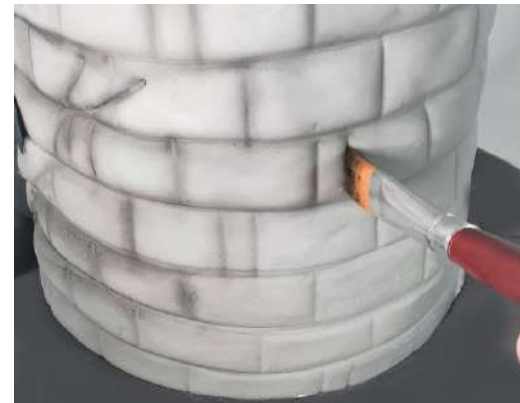
STEP 48 Stick on different sized white balls for eyes and paint in black pupils.



STEP 49 Insert wires into 5 of the bats by gently holding between thumb and finger with one hand, and using the other to push up through bottom of the body.



STEP 50 Roll dark grey Pasta top into a long thin strip, cut along edge and wrap onto board around cake. Tidy with a smoother and trim around edge of board.



STEP 51 Dust all the crevasses in stonework with black powder and do the same with the floorboards, but also adding a touch of brown. Remember to dab off excess powder from the brush onto tissue before applying to cake so you can build up colour gently. Pay particular attention to the edges.

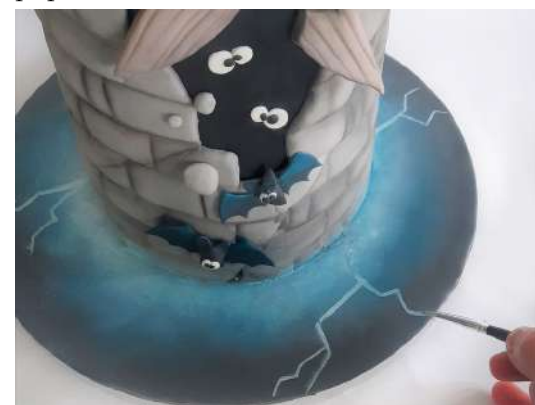


STEP 52 Position planks of wood onto cake using little wedges of black under some to create an incline. Stick wired bats into cake using a pick filled with black paste. Fix other bats onto cake with gel or glue. Add eyes by rolling white paste and cut into different sized circles. Add flattened black balls for pupils.

STEP 53 Attach the model to the cake by inserting the dowel into pre-positioned hollow tube. You can pack this out with a thin sausage of paste pushed in to hold the dowel more securely.

STEP 54 Dust the board with blue powder. Then go over with white.

Dust small amounts of the blue powder over the model's skin. Paint green into the stitches so they stand out. Dust violet in the creases of the jacket. Insert wired bats into the model and attach one with glue to the hand.



STEP 55 Make a paint with white powder and clear alcohol and dab around base of cake on the board and with a thin brush, paint in lightning strikes.

Add ribbon to the board to finish it off. White or silver will go well. Your spooky treat is finished!



STEP 56 Your cake is ready!

TOP TIP

Make a master colour if needing the same colour for different pastes.

This colour will be much darker than needed as you take small amounts to colour your paste.

Make the master colour out of the stronger of the pastes. So Pasta Model if needed to colour Pasta Top too.





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

Find me on Etsy - ShereensCakeandBakes



SCARY FUN-GUY



You will need:



CAKE DESIGNER

Jane Lashbrook

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

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

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



FABULOUSLY FONDANT

INGREDIENTS

- Four 8 inch round cakes suitable for carving
- Saracino Supreme food flavouring - Chocolate and nut
- Buttercream
- Saracino dark chocolate drops for ganache: 750g
- Double cream: 250ml
- Saracino Pasta Model - white, red
- Saracino Modelling Chocolate - white
- Saracino Pasta Top - black, green
- Saracino Powder colours - black, brown, white, green, yellow, blue, orange
- Saracino Cake Gel
- Saracino Liquid Shiny glaze
- Biscuits
- Saracino Cocoa Butter

EQUIPMENT

- 10 inch round wooden cake board
- 6 inch round wooden cake board
- 2 x 4 inch cake boards
- 2 x 5mm threaded rods 40-50cm long
- 12 x 5mm washers
- 12 x 5mm nuts
- Wire
- Spatulas
- Rolling pin
- Clingfilm
- Strong foil (or 6mm wide straws)
- Modelling tools
- Paint brushes
- Paint palette
- Circle cutters
- Scissors
- Knife
- Spoon
- Hot glue gun
- Feet for cake board
- Tea light / warmer or hot water
- Paper towels
- Ruler / tape measure





STEP 1 To make the ganache pour 250ml of double cream into a pan and bring to the boil. Pour the cream over 750g of Saracino chocolate drops, let it stand for a minute then stir well. If you find some drops haven't melted, pop it into a microwave for a few seconds at a time until completely liquified. Leave to stand overnight for 24 hours. Just microwave the amount you need to make your cakes, I'm using 3 x 8 inch chocolate (pound) cakes.



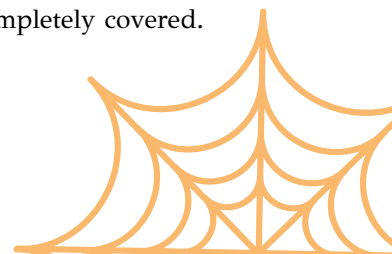
STEP 2 Make the buttercream. Cream 250g butter and 500-600g icing sugar together. Add roughly 100g of Saracino Supreme concentrated chocolate and nut flavouring, stir together well. You can add more to taste if you wish.

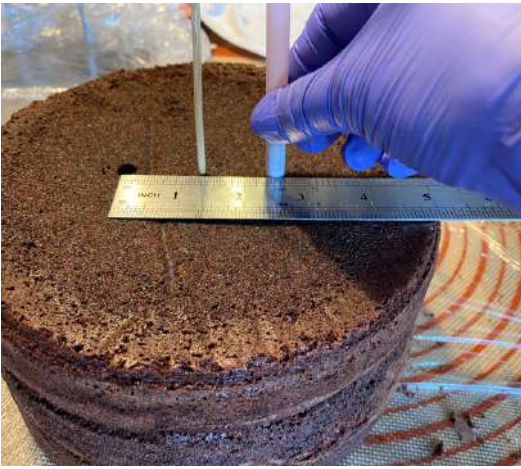


STEP 3 Prepare the 10 inch cake board. Drill two 5mm holes in your cake board about 2.5 inches apart, roughly centred. Hot glue some feet for the underside. Also drill two central 5mm holes into the 6 inch cake board. Make sure you have the same width apart as the 10 inch board holes.



STEP 4 Cover both the wooden cake boards with strong aluminium foil using Saracino cake gel to glue it. Add the metal rods through the 10 inch board and secure tightly top and bottom with nuts and washers. Place the 6 inch cake board through the rods. My board is roughly 3 inches high from the base for short legs but you can set it higher for longer legs. Secure tightly with nuts and washers. Cover the rods with the aluminium foil or straws to protect the cake. If you need to, add some modelling chocolate, melted chocolate or ganache to make sure the nuts and washers are completely covered.





STEP 5 To help stack the cakes on the board, pile the three cakes together, find the centre and measure 2.5 inches apart. With a straw press two holes down to the bottom. This should keep them centered.



STEP 6 Stack and fill the three cakes with the buttercream and start carving into a pumpkin shape. Keep the cake off cuts to one side.



STEP 7 Scoop out a small amount from the top to make a dip with a spoon, this area will be for the dirt (biscuit crumbs).



STEP 8 Cover the cake with ganache and leave to set in a refridgerator if possible.



STEP 9 With the cake offcuts, make a cake putty, a mix of cake crumbs and ganache and build a long tapered sausage shape for the bottom lip of the pumpkin's mouth. Use some melted ganache to help it stick to the cake. You could use Pasta Top instead if you wish. Cover the lip with ganache, use your fingers or a brush for this stage, and leave it to set.



STEP 10 Knead black Saracino Pasta Top, then roll out and cover the cake. Add some cake gel to the underside of the board to help the Pasta Top stick underneath. Add the lines and details of the pumpkin with a Dresden tool.



STEP 11 Sculpt in the cut edge around the top.



STEP 12 With a Dresden tool sculpt around the mouth and add line details to the bottom lip. Add any extra details to the pumpkin as you wish.



STEP 13 Cover the cake with clingfilm. Using wire, wrap it around each of the two metal bars just above the cake and secure tightly, this will help to stop the bars from spreading and damaging the cake. Holding both bars, bend the two metal rods slightly outwards (this must be at the same time), you will have to use a little force. Bend until you are happy with the distance.

STEP 14 Remove some of the foil (or straws) from the top of the rods. Place and secure the 4 inch cake boards with nuts and washers roughly around 4 inches from the top, or however long you would like the stems. I made one higher than the other. Re-cover the rods with foil or straws. Remember to also cover the nuts and bolts.

STEP 15 With the last cake, slice in half and cut out different sized circles decreasing in size with cutters. Largest being slightly smaller than the 4 inch cake board.



STEP 16 Starting with the largest circle, stack them with buttercream.

STEP 17 Gently carve and push in to make flat eye sockets, it doesn't have to be too deep. Cover with ganache and leave to set.

STEP 18 Cover the base cake board with green Pasta Top. With a ball of foil add texture to the base.



STEP 19 Make 2 half balls with white Pasta Model, big enough to fit in the eye sockets. Leave them to one side to harden slightly.

STEP 20 Knead together equal amounts (50/50 ratio mix) of white Modelling chocolate and white Pasta Model. If too hard, soften in the microwave for a few seconds at a time.

STEP 21 To make the mushroom gills, take some chocolate/paste mix and roll to about 5mm thick, cut out two 4 inch rounds, and leave to set for a while. With a sharp knife cut in the mushroom gills, but don't cut too deep. Then cut out a centre hole.



STEP 22 Remove the wire from the long rods. Brush the underside of the 4 inch cake boards with a little cake gel. Cut out two 2 inch circles, cut out the centre. Stick over the covered rod and nut.



STEP 23 Gently glue the mushroom gills in place.



STEP 24 To make the stem of the mushroom, roll a sausage shape that is gently tapering at one end, this will be the top, long enough to fit the space between the cake and top board. Cut a slice down the length and fix to the metal rods.



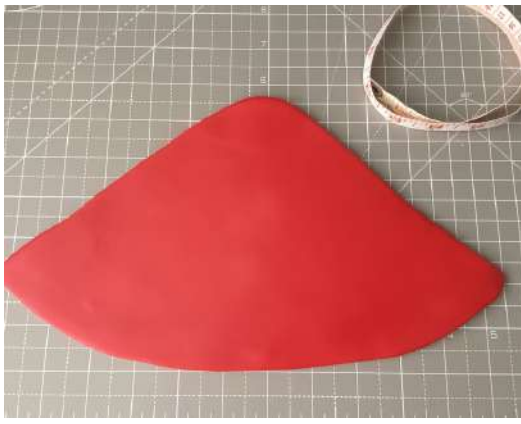
STEP 25 Blend in the cut with your fingers or a smooth tool. Add some texture to the stem using the Dresden tool.



STEP 26 To make a large frill for the stem, roll out and cut a large strip. With a bulbous cone tool thin the edge to frill it.



STEP 27 Cut a length and apply to the stem, blending in and adding details of a cut and frayed edge.



STEP 28 I'm using red Pasta Model to cover the mushrooms, you can alternatively use Pasta Top. Knead until softened so it's soft and pliable. Roll into a fan shape as shown and use a flexible tape to help measure the top to give you an idea of the length.



STEP 29 Wrap around and cover the mushroom head. Leave roughly a 10mm overlap around the bottom rim. Carefully cut off any excess if needed. Blend the rear joint.



STEP 30 Fold under, rounding off the edges with your fingers to meet the underside gills. Push in around the eye socket with the Dresden tool or your thumb.



STEP 31 With the excess on the top, sculpt up to a point using your fingers.



STEP 32 Place the eyeball into the eye socket. Use a strip of paste to make the bottom eyelid.



STEP 33 Cut off the excess and blend in with your Dresden tool.



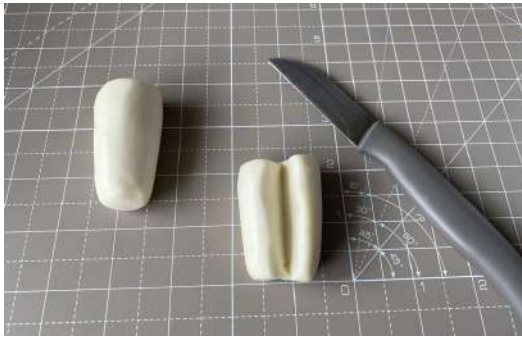
STEP 34 Roll a long sausage shape and place above the eye. This will be the top eyelid.



STEP 35 With the Dresden tool blend and sculpt the top eyelid, shaping and adding creases around the eye, bringing a fold down to the edge.



STEP 36 Cut off the excess and blend into the edge. Do the same with the other side of the eye.



STEP 37 Depending on how long your legs are (I made my legs quite short) roll sausage shapes that taper at one end with the chocolate/paste mix. Carefully cut a slice, don't cut too deep. Apply to one of the legs and blend the cut with a Dresden tool or your fingers, just like the stems. This can be tricky if your legs are too short. Repeat for the other leg.



STEP 38 To make the boots, start with two large balls. Roll a long teardrop shape.



STEP 39 Curl the toe up. With your thumb and finger pull up around the ankle for the top of the boot, break off pieces to make a rough edge.



STEP 40 Sculpt into shape and add creases with the Dresden tool.



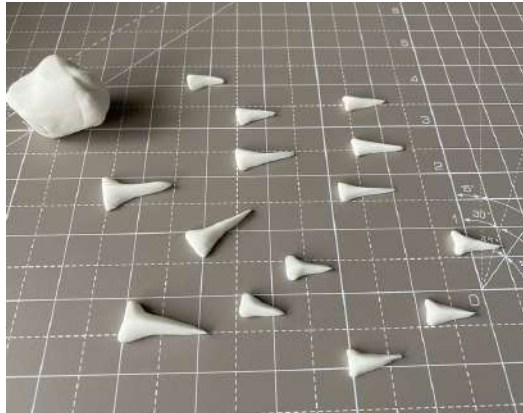
STEP 41 Cut out a hole and slice the back. Place around the leg and blend the rear cut. Position where you would like your feet. Allow to harden.



STEP 42 With two roughly equal sized amounts of red Pasta Model make two small mushroom heads. Using the bulbous tool make a hole.



STEP 43 Place them on the curled toes.



STEP 44 With some white Pasta Model make different sized pointy teeth and leave them to one side.



STEP 45 Now for the painting. Prepare your powder colours with cocoa butter over a tea light warmer or alternatively use a palette/plate over a bowl of hot water to make your edible paint. Alternatively you can use colours and powders mixed with alcohol or dipping solution. The painting technique will be the same.



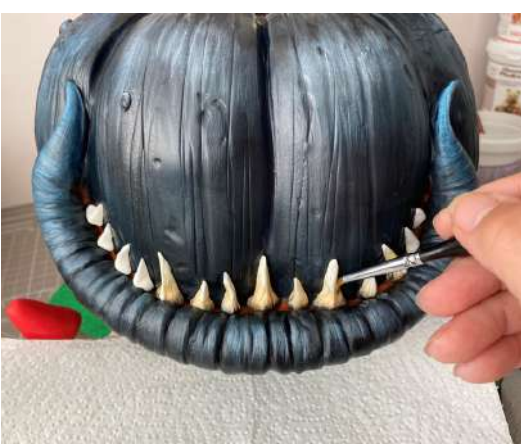
STEP 46 When painting the body of the pumpkin I used a base layer of black, adding white for the highlights with a large brush and then blending it together. Wipe your brush with paper towel in between colours to stop build up.



STEP 47 With a mix of blue and white, paint the ends of the lip, then blend using black to make different shades and depths.



STEP 48 Using orange and a little white, paint inside the lip using a small paintbrush.



STEP 49 Fix the teeth randomly in place along the bottom lip. Paint the teeth white and edge with a little yellow, brown and black around the base of each tooth.



STEP 50 With white powder add a little brown to make a pale brown. Dust shadows to the stems, frills and the gills, adding more dusts for depth with a small amount of black, going over with white to highlight.



STEP 51 Do the same for the boots (and legs), don't worry about getting paint on the board it will be painted over later.



STEP 52 Paint a base colour of red for the mushrooms, starting from the top blend a little yellow and white to highlight the tip.



STEP 53 Paint around the eyelids blending red and a little black powder. Use yellow for the highlights. Remember to wipe your paintbrush. Paint a little yellow around the rim and blend. Now paint the small mushrooms on the boots.



STEP 54 For the eyeballs, start by painting a shadow to the outer corners of the eye using white mixed with a little red and black for depth and shadow. Paint in some tiny red veins on the eyeballs.



STEP 55 For the iris, start painting a circle, and then using brushstrokes paint from the outer edge inwards with green and yellow for different tones.



STEP 56 Build up colour. Paint black around the iris.



STEP 57 Paint the pupil with black. When dry add white reflective spots. Repeat the process for the other eye, it doesn't have to be the same size.



STEP 58 With white Pasta Model, make small misshapen balls and fix to the mushrooms in random places. If they don't stick, roll paste between your fingers. Add a little shadow to them with dry black powder. Do the same on the boots.



STEP 59 Using a blender, grind some chocolate biscuits or place them in a bag and crush with a rolling pin. Fill the top of the pumpkin using a spoon.



STEP 60 Using green paint, first add a shadow around the boots and edge of the board. Then edge the board in black, blending inwards.



STEP 61 Paint Saracino Liquid Shiny glaze to the eyes and teeth, apply several coats between drying. Add a black ribbon around the board and... voilà, finished!



WHY DID THE MUSHROOM GET INVITED TO ALL THE HALLOWEEN PARTIES?? BECAUSE HE IS THE FUN-GI TO BE WITH!



NEW PRODUCT

launching at Cake
International 2022

Flower Paste
by Arati Mirji

**NEW
PRODUCT**

REMAINS FLEXIBLE

Even after many days. Your petals will always remain resistant and flexible, they will not break easily, and you can travel safely with your decorated cakes.

DRIES FAST

At a temperature of 20-30 °C and with a humidity of 40-70%, petals and leaves dry in less than three hours! During this time, you can finish creating and modifying your work avoiding problems such as breaking or being too soft or fragile

LOVES VEINING AND TEXTURE

Use any veiners or flower moulds to imprint the paste and you will be mesmerized by the result. Veins and different textures will be perfectly pressed, and the paste has an incredibly realistic translucent effect, making your flowers more realistic.

EASY TO COLOUR

Do not be afraid to use powder or gel colours to colour it, the paste will perfectly respond to your colour needs without spoiling.

YOU CAN ROLL IT THINLY

You will immediately notice how little effort and pressure you will need to roll it very thin using a rolling pin. The paste won't break or stick to your equipment.





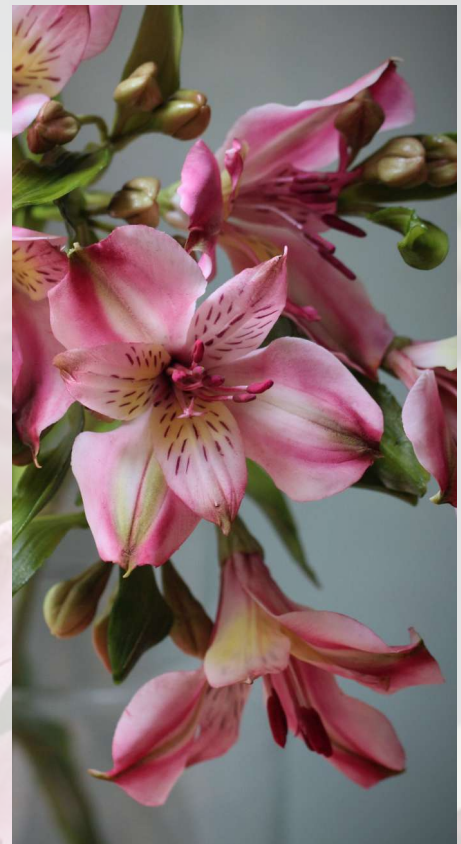
Arati Mirji

After a lot of thought, time and effort we have come up with this gorgeous flower paste which we believe enhances the experience of flower making, making it more enjoyable and rewarding.

A flower paste that listens to you, works with you, rewards you and then gives you a sense of accomplishment with the beautiful creations you are able to make with it.

This paste has a beautiful soft feel to it and at the same time is strong, ensuring that your petals do not break easily, rolls super thin, remains flexible for a long time, stands up well to humid conditions, takes colours beautifully, and above all has a unique translucent quality that makes it possible to create life like flowers and foliage.

To sum it up - it is a joy to work with if there ever was one!



In order to take advantage of the flower paste to its fullest potential, here are a few unique qualities to watch out for:

Sugar florists generally tend to try and get their pastes to behave like cold porcelain with regards to texture, behaviour and final output. While formulating this paste, we were also trying to achieve a paste that could imitate cold porcelain.

The most unique feature is that it gives translucent petals / flowers bringing them close in appearance to reality. Most commercial pastes currently available, however thin we roll, give opaque petals after drying. With this new paste you will be surprised that not only can you roll it unbelievably thin, but petals also remain translucent even after drying. Try it out and experience the joy of translucent petals!

The natural colour of the paste has no whitener added to it. If you want bright white flowers, just add white colouring as we would add any other colour – using either powder or gel colouring.

Once dry, the petals remain flexible for a long time. If you are not familiar with working with flexible paste, until you get comfortable, you can dry your petals/leaves completely in a dehydrator or using incandescent light, so they become firm or keep them on the work surface while colouring. Once they are exposed to the natural environment, depending upon the humidity, they will soon regain their flexibility but will also hold their shape.

Another magnificent quality as a result of the beautiful flexibility of the paste is that after drying, you can further gently stretch the petals / leaves to give extra definition like dips and waves. You can cover the florist wire with the paste, and even after drying for days the wire can be bent without fear of the paste cracking. This was possible only with cold porcelain until now but never with edible flower paste.

Apart from these unique qualities, it has many other advantages – it is highly resistant to humidity; it can be rolled unbelievably thin, takes textures from veiners and moulds beautifully, and colouring and glazing is effortless.





♥ DIONIS IAROVOI

DEMONSTRATION SCHEDULE

COME ALONG AND ENJOY
FREE DEMONSTRATIONS

**STAND
F43**

Friday 04.11.22

09:30-12:00

12:00-14:30

14:30-17:00

♥ CARLA RODRIGUES

♥ RAQUEL GARCIA

♥ ZLATINA LEWIS

♥ ANGLIQUE VAN VEENENDAAL

♥ DEBBIE LOCK

♥ SARAH GARLAND

♥ SARAH LOU SMITH

♥ ENRIQUE ROJAS

♥ ARATI MIRJI

♥ SARAH BRAY

♥ DIONIS IAROVOI

♥ DIONIS IAROVOI

♥ ENRIQUE ROJAS



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♥ SARAH GARLAND



♥ SARAH BRAY



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♥ ANGLIQUE VAN VEENENDAAL



♥ SARAH LOU SMITH

**STAND
F43**

DEMONSTRATION SCHEDULE

COME ALONG AND ENJOY
FREE DEMONSTRATIONS



DAIVA VASKELIENE



MICHAEL WEHRMANN

SATURDAY 05.11.22

09:30-12:00

12:00-14:30

14:30-17:00

- CARLA RODRIGUES
- ZLATINA LEWIS
- ARATI MIRJI
- LISA COURTNEY RIGBY

- SARAH BRAY
- CLAUDIA KAPERS
- RADOSLAVA KIRILOVA
- SARAH GARLAND

- MICHAEL WEHRMANN
- DAIVA VASKELIENE
- CATIA GUIDA
- BINTCY DAVIS

RADOSLAVA KIRILOVA



LISA COURTNEY RIGBY



CARLA RODRIGUES



SARAH GARLAND



SARAH BRAY

CATIA GUIDA

CLAUDIA KAPERS

ARATI MIRJI



DEMONSTRATION SCHEDULE

COME ALONG AND ENJOY
FREE DEMONSTRATIONS

**STAND
F43**

♥ SILVIA MANCINI

SUNDAY 06.11.22

09:30-12:00

- ♥ CARLA RODRIGUES
- ♥ CLAUDIA KAPERS
- ♥ LISA COURTNEY RIGBY
- ♥ SILVIA MANCINI

12:00-14:30

- ♥ ZLATINA LEWIS
- ♥ RADOSLAVA KIRILOVA
- ♥ CRISTINA ARÉVALO
- ♥ STEPHANIE WOULD

14:30-16:30

- ♥ JENNIFER GOLTON
- ♥ JOANE CHOPARD
- ♥ CRISTINA ARÉVALO
- ♥ ANGELIKA CHWYC





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

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



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BY TORTY ZEIKO
using Saracino Pasta Scultura
and Wafer Paper



BY THE CAKE SCULPTRESS
using Saracino Pasta Model and Saracino
Wafer Paper



BY KRISTINA TABATA
using Saracino Pasta Model



BY SKOPCOVÁ DANIELA
using Saracino Pasta Model



BY ANNA COKALSKA
using Saracino Pasta Model



BY KAROLINA GWARDYS
using Saracino Pasta Model



BY JESSBELLS BACKZAUBER
using Pasta Model



BY AGGELIKA GLYKA
using Saracino Pasta Model,
Pasta Top and Saracino gel
colour



BY CAKESBYILSE_
using Pasta Model



BY Z_TORTOWNICY_PAULI_
using Saracino Pasta Model,
Pasta Bouquet and Wafer
Paper



BY STELA KOLEVA
using Pasta Bouquet



BY JUDIT HERMANN
using Pasta Model, Pasta
Sculptura and Pasta Top



BY NOLLIES NADENE
using Saracino Pasta Top
and Pasta Model



BY CAKE NATION YORKSHIRE
using Saracino Pasta
Model



BY TINA DARAEI
using Saracino Pasta Model



BY ROSITSA ALEKSIEVA
using Saracino Pasta Model



BY CAKE HARMONY BY TANJA
using Saracino Pasta Model
and Wafer Paper



BY MONIQUE H SOARES
using Saracino Pasta
Model and Pasta Top



BY SHORT & SWEET
using Saracino Pasta Model



BY KOY DOLPHIN
using Saracino Modelling
Chocolate



BY JUDIT HERMANN
using Saracino Pasta Model
and Pasta Scultura



BY BY MI'CAKERY ATELIER ET CAKEDSIGN
using Pasta Model



BY RENATA KANIASTY
using Saracino Pasta Model



BY ELIZABETH UNGLESS
using Saracino Model Bouquet



BY CAKE GARDEN
using Saracino Pasta Top, Pasta
Model, Isomalt and Wafer Paper



BY MAGDALENA ZIMMERMAN
using Saracino Pasta Model
& Pasta Bouquet



BY EMMA RADDON
using Saracino Pasta
Model



BY KAREN MARY
using Pasta Model



BY SUZANA DOLINŠEK
using Pasta Model



BY MICHELA FERRARI
using Saracino Pasta
Model & Pasta Top



BY EMILIA BOBEŃCZYK
using Saracino Pasta Model
and Wafer Paper



BY SZABÓ-BOTRÁGYI ANITA
using SaracinoPasta Model



BY TÜNDE HORVÁTHNÉ BOZSÓ
using Saracino Pasta Model



BY GEMMA HART
using Pasta Model



BY FANETTE CUISINE
using Saracino Pasta Model



BY AUREL KOÇA
using Saracino Pasta Model



BY CAKES BY CAROL
using Saracino Pasta Model & Pasta Top



BY CAKE TOPPER LADY GERMANY
using Saracino Pasta
Model



BY MONIKA HUCZEK
using Saracino Pasta Model and
Pasta Top

A Tall Tale Of Cake

A celebration of Tall Tales Productions and the work of Caroline McFarlane-Watts

Hosted by
Kelly Jane

VIEW ALL:
www.Facebook.com/atalltaleofcake



The collaboration is titled 'A Tall Tale of Cake' and is a celebration of miniaturist and sculptor Caroline McFarlane-Watts and her company 'Tall Tale Productions'.

Tall Tale Productions are based in Los Angeles, USA and was founded by British born Caroline McFarlane-Watts.

Caroline has worked on films and TV shows and has produced her own series of characters called 'Good Witches, Bad Witches'.



Angela Penta



Eve Eggers



Ileana Zoltani



Angelique van Veenendaal



Iveta Košíková



Cristina Arévalo



Teresa Araujo



Silvia Stephan Koleva



Laura Reye



Ximena Aguirre Mosquera



Katarzyna Koczorowska



Raluca Tircomnicu



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