

# We Love Pastry

It's Our  
BIRTHDAY

FANCY WINNING  
PRODUCTS WORTH

£150?

SUGAR ART  
is back

NEW CHALLENGE -  
WORKING WITH  
ISOMALT

MAGIC OF  
Powder  
Colours

SOME OF THEIR  
MANY USES  
EXPLAINED

Certificate of  
RECOGNITION

YOUR NAME CAN BE  
FEATURED THERE TOO



Exclusive  
TUTORIALS





**PAOLO ZOLLA  
DIRECTOR**



- navy
- burgundy
- baby blue
- baby pink

**NEW  
Colours**

- navy
- burgundy
- rose beige
- baby pink



Three matches lit one by one in the night  
 The first to see your face in its entirety  
 The second to see your eyes  
 The last to see your mouth  
 And the darkness all around to remind me of all of them  
 As I take you in my arms.

“Paris at Night” - Jacques Prevert

Is there a better gift for St Valentine’s Day than a love poem?

“Paris at Night” is very well known, and I believe it would be appreciated more if accompanied by a hand-made cake, some flowers (even better if they are sugar ones!) or a box of chocolates.

One of the most famous Italian pastry brand’s is the inventor of a special chocolate candy called “Bacio” (kiss) that became very famous in Italy due to the little love messages written inside its packaging and the image of a loving couple hugging each other as a logo.

When home-made, chocolate treats can be personalized and become a very thoughtful gift for your loved one. To make your own very special ones, try to use our chocolate drops, you can choose from our dark, milk or white chocolate range. If you want to treat your lover with a flavoured centre, use our delicious ‘Le Supreme’ flavourings to create the best filling you can dream of. You can choose between a rich selection of fruit and classic tastes to cover all your cravings 😊

Does your loved one fancy some flowers instead? We suggest giving sweet flowers a try! Use our wafer paper or our amazing flower paste to create the sweetest bunch of flowers. You can use our powder or gel colours to give them the prettiest shade too!

You can find all these ideas and more here in our amazing magazine so keep scrolling down for plenty of romantic and passionate ideas to celebrate Lovers’ Day!



by Katarzyna Koczorowska using Saracino Pasta Bouquet and Wafer Paper



by Sarah Bray using Saracino Pasta Model



**HAPPY VALENTINE’S DAY!**



**SYLWIA PRICE**  
**EDITOR**

by Marica Miltenović Lazarevic  
using Saracino Pasta Model



by Jenny Bacchus using Saracino Wafer  
Paper 0.30



Welcome to the ever so romantic February 2023 issue of 'We Love Pastry'. As well as being Valentine's Day would you believe it is the magazines 2nd birthday this month! In February 2021 we published our first issue and from then we have never looked back. We absolutely love this experience and sharing it with you all.

Over the last two years we have shared 236 FREE tutorials, stories from many artists from around the globe, many interviews and kept you posted with all the news at Saracino. And we won't stop there as another exciting year is coming!

We truly hope you enjoy our magazine and if so, please share it with your cake friends. We want you all to enjoy reading and hopefully learning from the magazine. It's free and is for everyone, no matter what part of the world you are from. Simply enjoy it as always, we have lots going on for you. Something for everyone to follow.

We hope you are all treated nicely by your loved ones on Valentine's Day. Happy reading and see you next month!

*Sylwia*

**To celebrate our birthday this month in our 'WIN products' section we have decided to increase the value to £150 so make sure you send us a correct answer. THIS COMPETITION IS OPEN WORLDWIDE.**



by Angelika Chwyc using Pasta Model, Modelling Chocolate and Wafer Paper 0.30

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# FLAMENCO GROOVES

CAKE DESIGNER

*Daca Šobot Ex Bosancic*



# DACA ŠOBOT EX BOSANČIĆ VD Slatki Ukras



My name is Daca Šobot and I am from Croatia.

I am a pastry chef and have worked for a number of years in a little bakery. My love has always been decorating and art so for 5 years I have been running my own business just for decorations.

Last year I entered my first competition at Cake International, UK and loved it. It was a great experience and I met a lot of talented and amazing people.



## WHAT YOU NEED:

### INGREDIENTS

- Saracino Pasta Model: Rose beige, black and red
- Saracino Pasta Top: Red and white
- Saracino powder colours: yellow, brown, black and pink
- Saracino cake gel
- Clear alcohol

### EQUIPMENT

- Dummy (8cm dia. x 3cm deep)
- Ball tool
- Scalpel
- Small rolling pin
- Work mat
- Powder brushes
- Dresden tool
- Cerart K6010 tool (or something similar to smooth the paste)
- Florist wire gauge 20





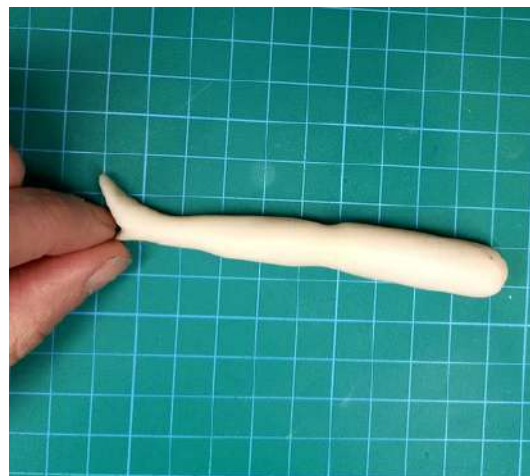
**STEP 1** Cover the smaller dummy with white Pasta Top. Before covering apply a little cake gel to the dummy to help the paste stick. Trim the excess and smooth. Set aside.



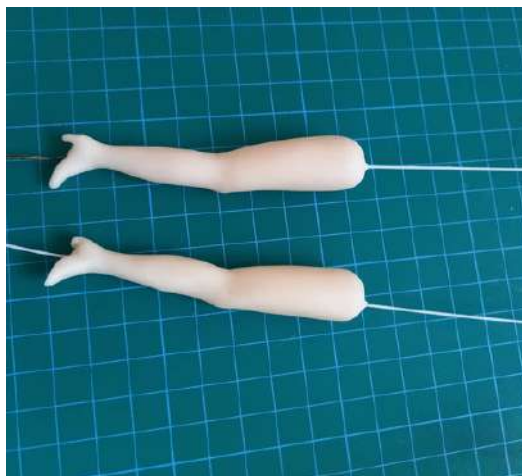
**STEP 2** For the legs roll a long sausage shape of rose beige Pasta Model. Cut in the middle (diagonally) so that you have two legs of the same size.



**STEP 3** Using your fingers shape the knee and ankle by rolling the leg with your finger.



**STEP 4** Shape a little heel for the shoe.



**STEP 5** Make another leg and insert 20 gauge florist wire into each.



**STEP 6** Position the legs on a spare dummy. One leg is to be straight and the other is a little bent. Twist the wires together for the body support. I allow them to dry for a day so you can add the body without ruining the shape of the legs.



**STEP 7** To make the torso roll a ball and flatten to a longer shape. Using your finger shape the breast area and neck.



**STEP 8** Pull the paste slightly to form the neck and shoulders. You can form a part of the upper arm at this stage as well.



**STEP 9** Add edible glue to the end of the legs and add the torso to the legs. Use a silicone modelling tool to blend and smooth the joints.





**STEP 10** Arch the back a little and using a silicone tool shape the spine and bottom area.



**STEP 11** Again I allow it to rest and dry. During this time you can make another part of the figure.



**STEP 12** For the head roll a smooth ball and shape to an oval. Using your finger press across the face for the eye area. This needs to be a little bit higher than centre.



**STEP 13** With a ball tool press dents for the eye area.



**STEP 14** Shape a nose using a silicone modelling tool.



**STEP 15** Use the same tool to add lines from the nose to form the cheek and mouth area.



**STEP 16** Using a scalpel cut a mouth between those lines.



**STEP 17** Lift the upper lip and using a silicone tool gently shape the mouth and form the cheeks.



**STEP 18** I used a scalpel to remove any excess paste from the chin area. Blend the cut to the rest of the face.



**STEP 19** Shape the head and the neck area with your hands.



**STEP 20** Always look at the head from the side (profile) and re-shape to make it look natural.



**STEP 21** Add eyelid lines with a thin Dresden tool. Allow to dry a little while we make the hair.



**STEP 22** For the hair roll a ball of black Pasta Model and press flat. The center should be thicker to make the profile of the head.



**STEP 23** Attach to the back of the head with a little cake gel if needed.



**STEP 24** Stretch the thinner part of the hair to the forehead. Roll little balls of rose beige paste and add ears at the same level as the nose.



**STEP 25** Use a small ball tool to shape inside the ears.



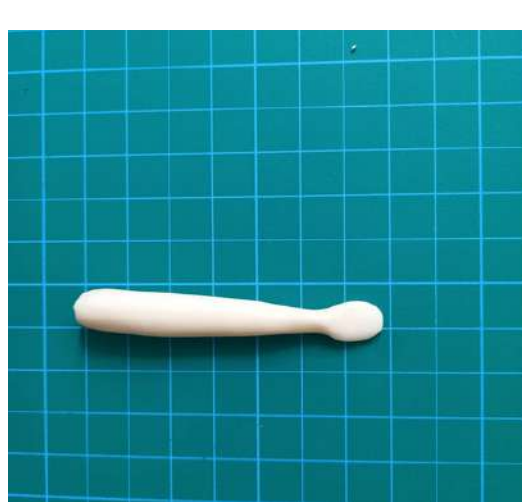
**STEP 26** Roll thin strands of hair for the fringe area and a small ball for the bun. Fix with edible glue. Use a Dresden tool to add lines on the hair.



**STEP 27** Roll small red balls of Pasta Model and press them flat (I used the back of my modelling tool but you can use fingers). Overlap them and roll them into a small flower.



**STEP 28** Attach to the bun.



**STEP 29** For the arms roll a thin sausage of rose beige paste. Flatten the thinner end for the hand and roll a wrist area.



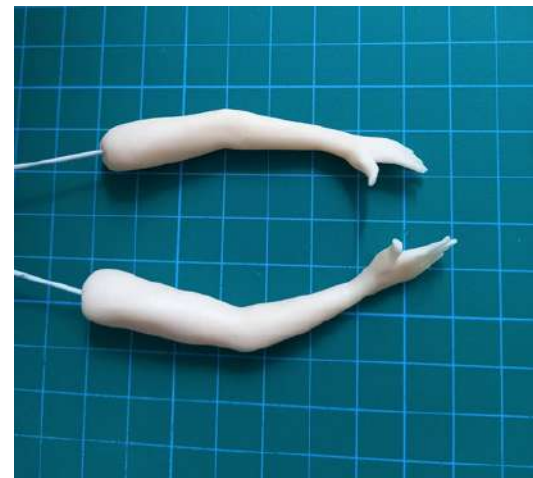
**STEP 30** With a scalpel cut one side to make a thumb.



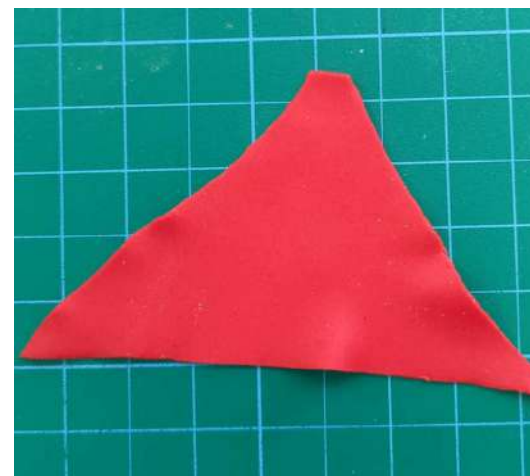
**STEP 31** Cut in the middle of the palm to make same size fingers.



**STEP 32** When you have cut all four fingers use a tool to separate them. Round them off to make them look more natural.



**STEP 33** Insert gauge 20 flower wire and shape the position of the hands.



**STEP 34** To make the bodice of the dress roll red Pasta Model very thinly. Cut a triangle shape and take off a bit of the top.



**STEP 35** Fix it around the torso and cut the excess at the centre on the back.



**STEP 36** For the skirt area roll a rectangle piece of the paste and fold it like the drape of a curtain.



**STEP 37** Place it on the lower back of the body, so that the legs stay visible.



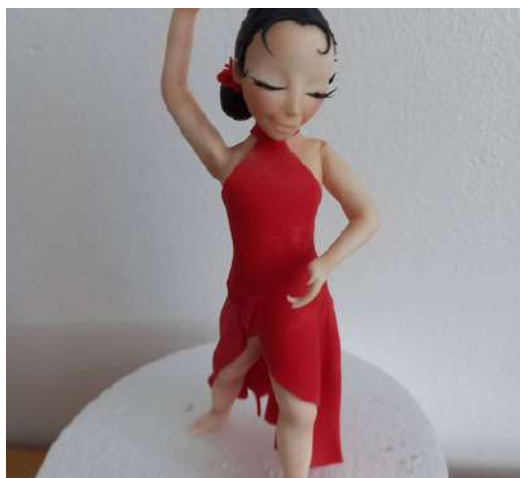
**STEP 38** Using a silicone tool smooth and blend the joints. Add a thin band around the neck.



**STEP 39** If you want to use another method of covering the joint roll a thin strand of paste and fix over the joint. Use a small ball tool to add a band of texture around the waist area.



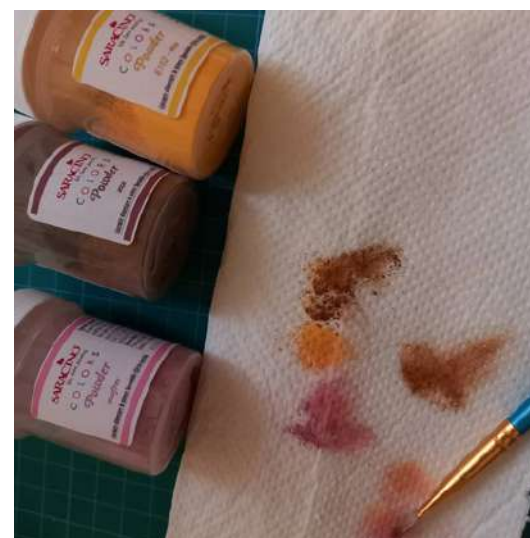
**STEP 40** Roll thin black eyelashes and fix them on the eyelid line.



**STEP 41** Fix the arms in place and blend the joint at the shoulders. Add the head at an angle.



**STEP 42** Paint the eyebrows with dark brown powder diluted in clear alcohol. Paint the eyelids to a colour of your choice and then the lips and shoes red.



**STEP 43** Dusting is important as it gives depth and life to the figure. Prepare your powder colours on a paper towel. Add a small amount to your soft brush (it is better to take a little and to add more if needed).



**STEP 44** I used red lustre powder to dust the lace part of the dress, pink for the cheeks and black for the shading on the dress. You can use rose beige powder for the skin shading. I used a mix of powders (yellow, pink, brown) to achieve the skin tone colour I wanted.



**STEP 45** Add the figure onto the covered dummy. She is ready to dance the night away!

# 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



# TEDDY ADVENTURES

CAKE DESIGNER

*Jenny Bacchus*



# JENNY BACCHUS

## *Cake is Love by Jenny*



My name is Jenny Bacchus of Cake is Love by Jenny. I live in Falmouth, Cornwall, a place I find to be incredibly inspiring.

I found my passion for cake art when my children were small, making character cakes for their birthdays and later, making celebration cakes for friends and family.

This last year I have focused on developing my style, which has centred predominantly around wafer paper, but includes colours, textures and lots of sparkle.



Cake is Love by Jenny



@cakeislovebyjenny



## WHAT YOU NEED:

### INGREDIENTS

- 2 x 6 inch sponge cakes
- Buttercream
- Pasta Top: White and black
- 0.3 and 0.6 wafer paper
- Pasta Model: Brown and white
- Gel colour: Brown
- Saracino CMC
- Powder colour: Pink and white
- Water
- Powder Pearl colour: Silver and gold
- Clear alcohol / rejuvenator

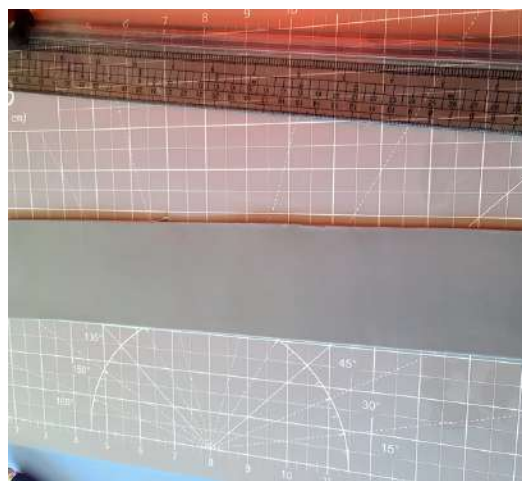
### EQUIPMENT

- Kitchen scales
- Exacto Knife
- Circle cutters
- Extruder
- Dresden tool
- Paintbrushes and powder brush
- Ruler
- Cocktail sticks
- Wedged make up sponges, at least 20
- Foam pad
- Cake dummy
- Small ball tool
- 1 piece of 22 gauge floral wire
- Wire cutters
- Pointed tipped tweezer
- 6 inch cake tin
- 3 long white lollipop sticks
- A4 card
- Cutting mat
- Parchment paper
- Scissors
- Small rolling pin





**STEP 1** You will need two 6 inch sponges, using a 5 inch circle cutter remove the centre of one of the sponges. Stack this on top of the whole sponge and cover with buttercream.



**STEP 2** Mix white and black Pasta Top to create grey to cover the cake. Roll and cut a strip to cover the inner cut edge of the cake.



**STEP 3** Use a circle cutter to cut a grey circle to cover the inner base of the cake. Mix a small amount of Saracino CMC to the remaining grey paste.



**STEP 4** Using your extruder and the medium single holed disc, make two strands long enough to go around the circumference of the cake. Twist them gently around each other before attaching to the cake. Use this method to cover the outer edges of your cake to create the basket.



**STEP 5** Leave to harden before airbrushing with silver pearl powder mixed with clear alcohol / rejuvenator.



**STEP 6** Mix brown and white Pasta Model to create beige and medium brown. You will need 55g of beige paste for the body of your sitting bear, roll into a cone shape making the belly area a little more round.



**STEP 7** Take 27g of beige paste and roll into a ball for the bears head. Mark the position of the eyes using a small ball tool.

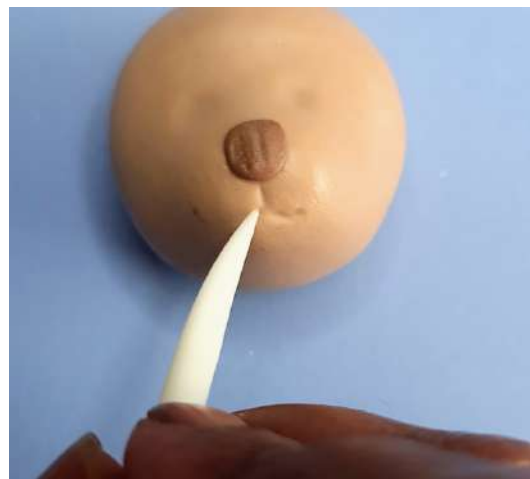


**STEP 8** Using your finger tips, pinch the paste outwards to create the snout. Increase the indent by rolling your little finger around the base of the snout.



**STEP 9** Re-mark your eyes for reference. Using a tiny ball of medium brown paste, create the bears nose and add to the tip of the snout.

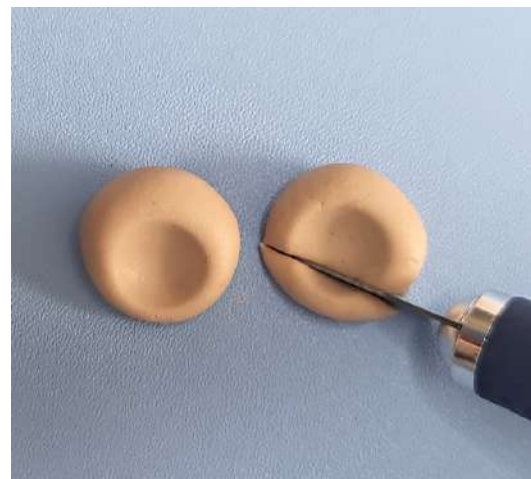




**STEP 10** Use a Dresden tool to mark the mouth.



**STEP 11** Roll two small balls of black Pasta Model for the eyes, push gently into place. Using your Dresden tool or equivalent, pick at the surface of the bears face to create the fur texture.



**STEP 12** To make the ears, take two small balls of beige, impress a small ball tool to create the inner ear. Cut the bottom quarter off each ear.



**STEP 13** Attach the ears to the bears head and texture to match the face



**STEP 14** Insert a toothpick into the body and secure to a cake dummy, texture the body to match the face.



**STEP 15** The legs are made using two 10g sausages of the beige paste. Shape the feet using your fingers and cut at an angle to attach to the bears body.



**STEP 16** Attach and texture the legs. Using two small balls of medium brown, add patches to the bottom of the feet and make the stitch marks using the Dresden tool.



**STEP 17** Repeat steps 7 to 13 to recreate a medium brown bears face.



**STEP 18** Using 55g of the medium brown paste, roll another egg shaped body. For the standing bear take the 24 gauge flower wire, fold in half and twist to make the internal structure.



**STEP 19** Push the wire into the cake dummy, leaving enough length in the leg wires for the bear legs. Cut a line through the middle of your bears body.



**STEP 20** Place the body around the upper part of the wire structure, making sure you close the seam of the paste firmly on the back of the body.



**STEP 21** Roll two 10g sausages for the legs and shape the feet. Slice down the back of the legs using your exacto knife. Attach the legs to the structure of your standing bear, like with the body, seal around the wire securely.



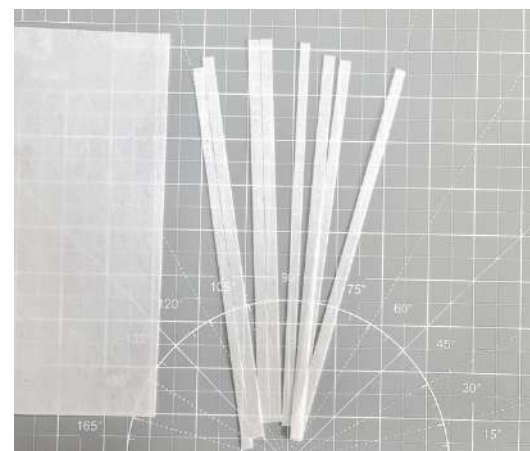
**STEP 22** Texturise the body and legs with your Dresden tool.



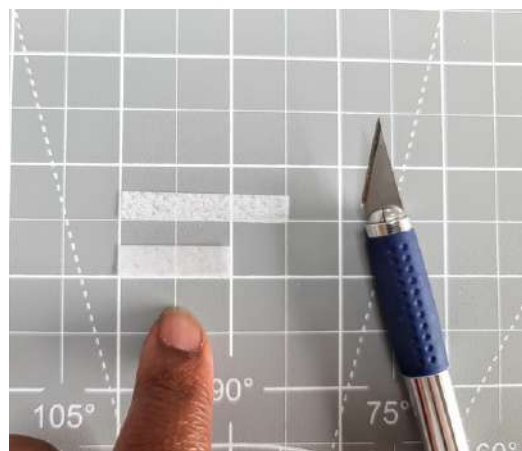
**STEP 23** Place your sitting bear body near your standing bear to check that the sizing is right for inside your basket cake. Adjust size if needed.



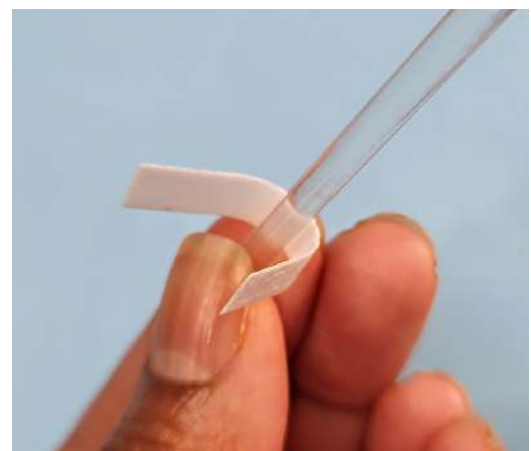
**STEP 24** Dust the cheeks lightly using a soft brush and pink powder colour, attach the heads to the bodies.



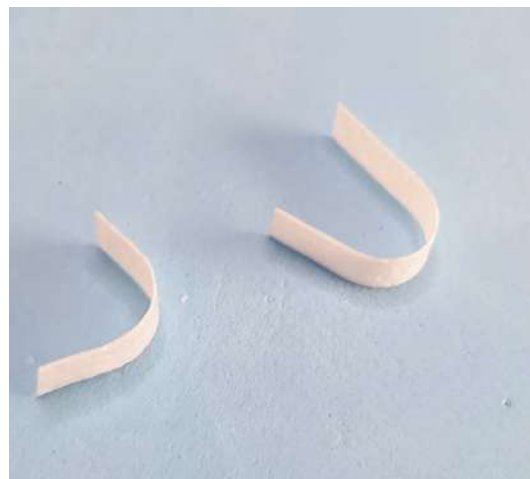
**STEP 25** Cut several 0.5cm wide strips of 0.30 wafer paper.



**STEP 26** Cut lengths of 3cm and 2cm. You will need 14 of each.



**STEP 27** Curl all the wafer paper lengths around the handle of a slim paintbrush, rolling the paper strip gently around the brush to give it a shape memory, which helps when it comes to sticking the pieces together.



**STEP 28** Your 2cm and 3cm pieces will look like this.



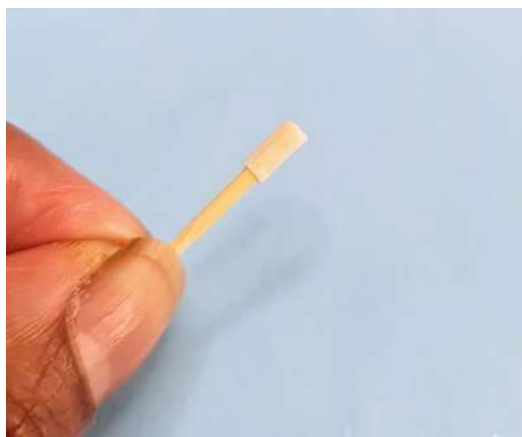
**STEP 29** Using a thin paintbrush and a tiny amount of water, brush the ends of the longer piece of wafer paper and stick the end of the shorter piece to it. Repeat for the other ends. Now moisten the ends of the shorter pieces, you can always dab the brush onto a piece of kitchen paper to remove excess water.



**STEP 30** Pinch both ends gently together, following the natural curve of the wafer paper. Now you have formed the first petal. Make 14 petals in total, 10 will be for the flower and 4 will be for the bow tie.



**STEP 31** The centre post of the flower is made using half a cocktail stick and a very small strip of wafer paper, moistened with a paintbrush and water.



**STEP 32** Wrap the wafer paper strip carefully around the non pointy end of your cocktail stick. This allows the petals to stick securely to the stick



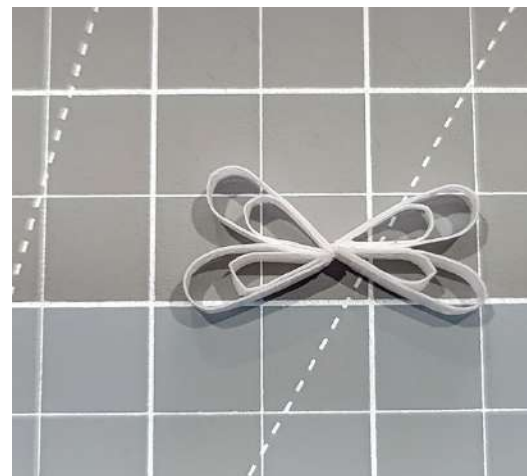
**STEP 33** Stick your 10 petals to the wafer paper tipped cocktail stick, using a damp paintbrush to add water where necessary. Also use your paintbrush to brush the sides of each petal to stick to each other. Do not move until completely dry.



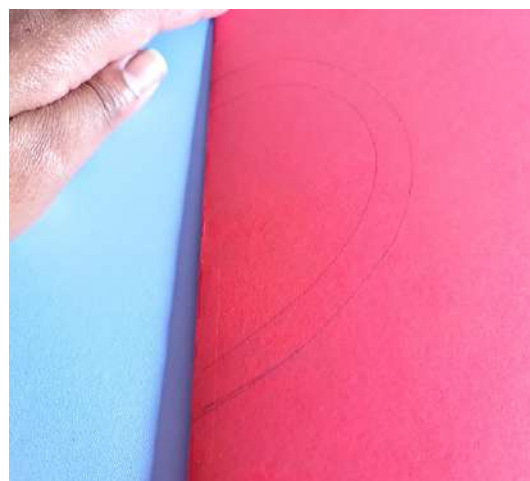
**STEP 34** Once dry, insert the cocktail stick into a dummy, gently dust the centre of the petals with pink powder and use a tiny ball of Pasta Model to create the centre of your flower, texturise using pointed tweezers



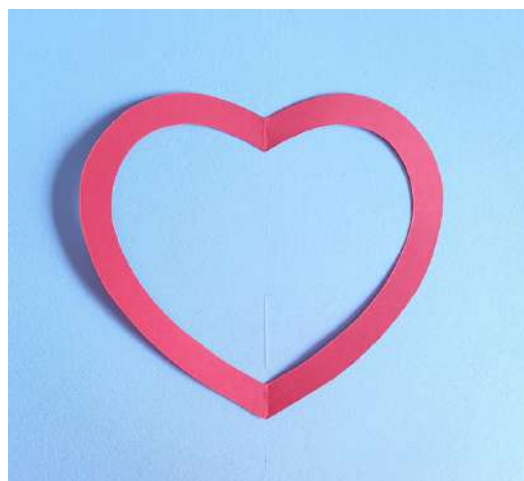
**STEP 35** Dust the centre carefully with gold powder.



**STEP 36** Using the 4 remaining petals, stick together in pairs using a damp paintbrush. Fix the pointed ends together. Once dry flip over and create the centre as in step 34.



**STEP 37** For the balloon template: fold an A4 piece of card in half. Draw a half heart shape from the centre of the card, making sure that your half heart is at least the radius of your cake. Draw an outer line to your heart, approximately 1.2cm away from your first line.



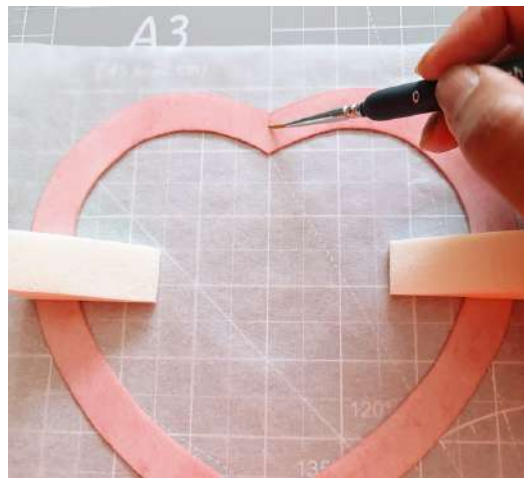
**STEP 38** With scissors, cut out your heart template.



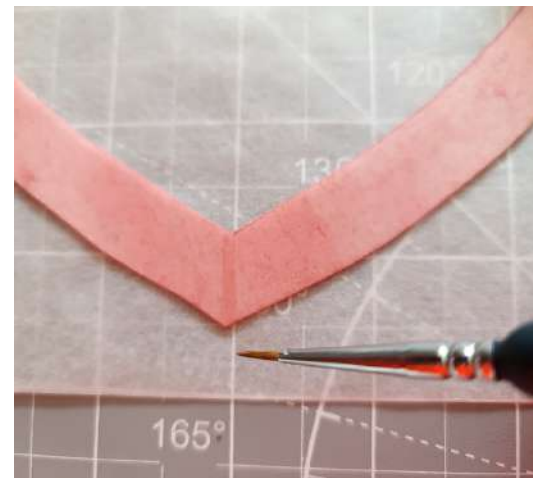
**STEP 39** Using your template and an exacto knife and scissors, cut a heart from 0.60 wafer paper. Lay the heart on kitchen towel to catch the excess colour. Dust both sides of each heart using pink powder colour and a stiff powder brush.



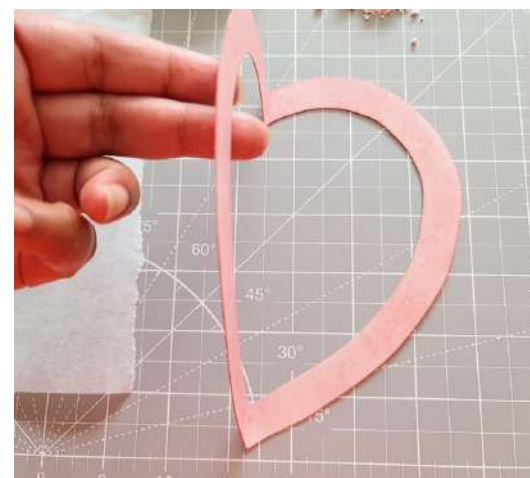
**STEP 40** You will need 14 in total.



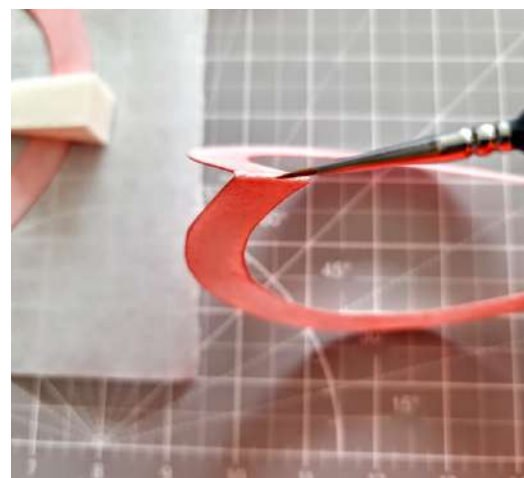
**STEP 41** Lay a heart on a square of parchment paper, onto your grid mat. Place a make up wedge sponge either side of the heart as shown.



**STEP 42** To fold the hearts, paint a thin line of water on the top and bottom centre of the heart, allow a few seconds for the paper to absorb the water, I used the grid lines on my mat to be as accurate as possible.



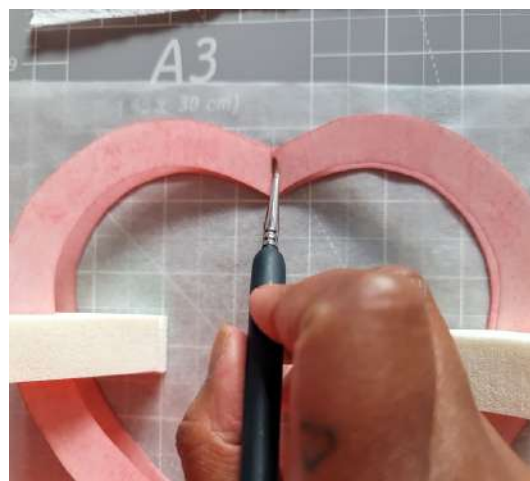
**STEP 43** Gently fold your heart in half along your painted water lines, the water makes the paper easier to fold.



**STEP 44** Paint the outside crease on the top and bottom of the heart with water.



**STEP 45** Stick the crease to the centre of the flat heart. Open the heart and rest each side against the make sponges. Add two fresh make up wedges to the heart, ready for the next.



**STEP 46** Repeat steps 42 and 43, painting water on to the crease to adhere the next heart and adding your make up sponges.



**STEP 47** Your heart stack will start to take shape.



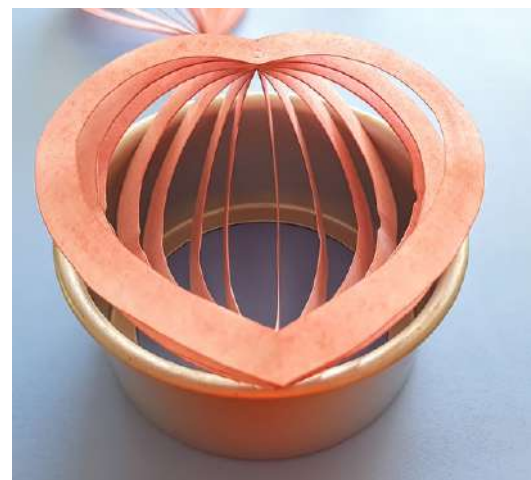
**STEP 48** Continue stacking until you have used 7 of your 14 hearts and you have a full half balloon shape. I used a colour pot to support the last sponges. Leave to fully dry.



**STEP 49** Start the second half of the balloon by laying two sponges on a sheet of parchment paper. Repeat steps 42 to 48 to finish creating your balloon.



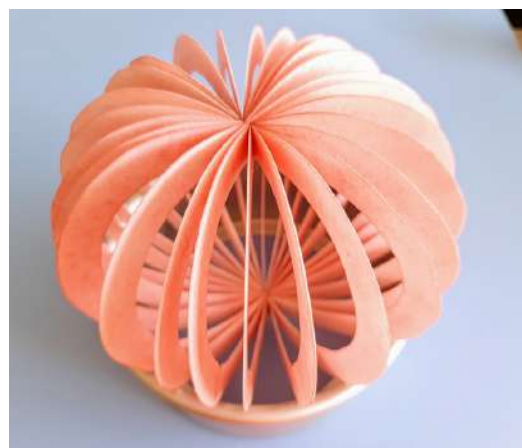
**STEP 50** Once dried completely, remove the sponges starting at the top. This way the weight of the sponges does not damage the lower layers and gives opportunity to re-attach any that may not have stuck fully.



**STEP 51** Assembling the heart: Turn your full half over into a 6 inch baking tin.



**STEP 52** Paint water onto the top and bottom half line of the heart.



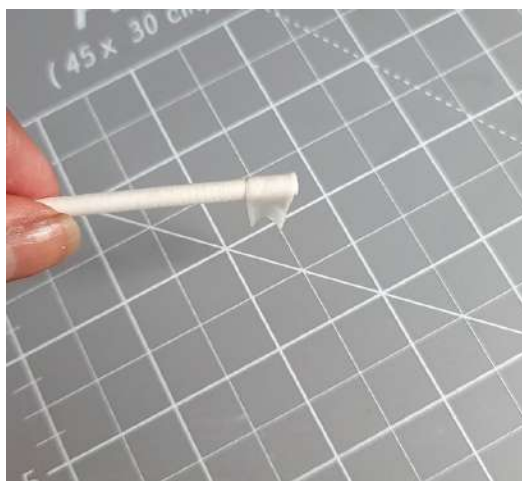
**STEP 53** Stick your other half of the heart onto to your water lines and turn upright, placing back into the tin to fully dry.



**STEP 54** Position the beige sitting bear to the left front of the basket. Roll two 6g balls of beige and medium brown paste for the arms. Position the standing bear, behind but close to the sitting bear, add the arms.



**STEP 55** Add the bow tie to the neck of the standing bear. Place the flower in the same way as the bow tie. Texturise the arms of the bears with your Dresden tool



**STEP 56** For the ballon support 'ropes' take the lollipop sticks and wrap the end of each stick with a small strip of moist wafer paper.



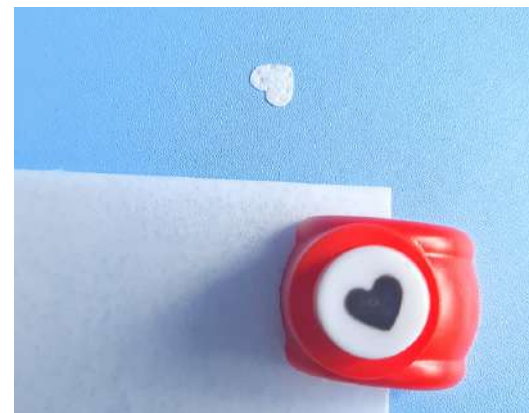
**STEP 57** Position your heart balloon upside down in the cake tin. Position stick 1 on the right side of the balloon, wafer paper pointing down and press between two of the strips from the wafer paper balloon. Position stick 2 directly opposite on the left side of the balloon and attach in the same way. Stick 3 is positioned in the back of the balloon in the same way. Leave to dry.



**STEP 58** Turn the balloon the right way up and position over the basket cake, push the lolly sticks into the cake making sure all three are positioned so that the balloon does not touch the bears.



**STEP 59** For the bunting: Cut out 4 medium sized wafer paper hearts (0.30) and colour using a powder brush and pink powder.



**STEP 60** Using a tiny heart shaped hole punch, punch at least 30 mini hearts and colour using pink powder.



**STEP 61** Attach the mini hearts to the lolly sticks using a moist paintbrush. Use a strip of wafer paper and three small hearts to alternate with the medium hearts to create the wafer paper bunting on the basket.



**STEP 62** Paint two tiny dots on each of the bears eyes using white powder mixed with a drop or two of white spirit / clear alcohol.



**STEP 63** Your cake is ready and our bears are off on their adventure!



In the past year we have received amazing support from various artists, who not only used our products but also actively promoted them on various social media platforms. This makes us incredibly proud and touched.

As a 'THANK YOU' we have decided to award them with a Saracino Certificate of Recognition.

We hope that we will be able to give many more certificates away and that your name will appear on one of them.



**IVETA KOŠIKOVÁ**



**MAGDALENA KOSZYK**



**ZOE'S FANCY CAKES**



**CAROL SMITH**



**JENNY BACCHUS**



**RADOSLAVA KIRILOVA**



**BINTCY DAVIS**



**DANI BEKYAROVA-DELEV**



**MONIKA HUCZEK**



**DIONIS IAROVII**



**THE YUMMIVERSE**

# ANNOUNCING OUR MONTHLY COMPETITION



**CONGRATULATIONS!**

Eliza Camber







# Would you like to win a Saracino Surprise Box Worth

To be in with a chance of winning a Saracino surprise box worth £150.00 all you need to do is find the one word from the list that is missing from the word search and email it to [info@saracinodolci.co.uk](mailto:info@saracinodolci.co.uk) including your full name and country you are from.

LUCKY WINNER will be introduced in our March issue.

Competition ends on midnight the 25th February 2023 and it's open worldwide!

**£150?**

T	O	R	W	P	B	E	A	R	P	R	M
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- BEAR**
- FLAMENCO**
- GELS**
- VANILLA**
- HUGS**
- POWDERS**
- FLAVOURING**
- FEBRUARY**
- WELOVEPASTRY**
- PASTE**
- MODELLING**
- TUTORIALS**
- CMC**
- LOVE**
- WINNER**
- COLOURS**

# LOVE BIRDS

CAKE DESIGNER

*Othonas George Chatzidakis*



# OTHONAS GEORGE CHATZIDAKIS

## *Othonas George Chatzidakis Sweet Gallery*

Hello, my name is Othonas Chatzidakis and I am from Athens, Greece.

As long as I can remember, I have always loved arts and crafting. I took cooking lessons, but soon I was won over by the art of pastry.

I was working for a large confectionary chain when I had my first contact with sugar paste. I attended two seminars to learn the basics and then I continued as a self-taught artist in this magical world. In the first year I won a great prize in a competition at the Artoza Exhibition and since then I have not stopped evolving and trying to improve myself.

I like to create all kinds of cakes for all occasions. I am truly passionate about modelling and sculpting. Doing this as a job allows me to discover new techniques through creativity every day!

 Othonas George Chatzidakis



*Othonas  
Chatzidakis*  
sweet gallery

## WHAT YOU NEED:

### INGREDIENTS

- Saracino Pasta Top: White
- Saracino Pasta Bouquet
- Saracino Pasta Model: White, red, black, yellow
- Saracino powder colour: Blue, white, orange, red, brown, black, yellow, gold and bronze
- Saracino cocoa butter
- Saracino cake gel
- Saracino wafer paper 0.60
- Saracino Royal Icing
- Clear alcohol
- Edible glue

### EQUIPMENT

- Square cake board 20x20cm
- Round cake or dummy 15cm dia. x 15cm tall
- Round cake or dummy 10cm dia. x 10cm tall
- Exacto knife
- Dresden tool
- Ball tools
- Wing tool for texturing
- Scissors
- Paint and dusting brushes
- Daisy flower cutters
- Hearts, royal pattern, rose, key and locket moulds
- Flower wire 18 gauge
- Various stamps for the board pattern
- Candle burner / bowl of boiling water to melt cocoa butter





**STEP 1** Cover the cake board with white Pasta Top and press with the stamps to make the royal effect.



**STEP 2** Cover the dummies with white Pasta Top. Fix the tiers on the cake board with some royal icing.



**STEP 3** Print the patterns in an oval shape 10cm x 12cm and 6cm x 7cm respectively. These can be ordered online or printed on icing paper.



**STEP 4** Add cake gel with a brush on the back of the patterns. Fix the patterns central to the front of each cake.



**STEP 5** Using Pasta Bouquet and a mould create shapes with a royal theme to surround the pictures..



**STEP 6** Using edible glue fix them around the patterns to create frames as shown.



**STEP 7** Using Pasta Bouquet and a rose mould create as many flowers as needed and glue them one beside the other to surround each tier.



**STEP 8** Mix gold and bronze powder colours with clear alcohol and paint the frames and the roses.



**STEP 9** Use 110g white Pasta Model and roll an oval shape for the body of the bird. With a Dresden tool form a line on the bottom and the top in the centre of the body.



**STEP 10** Use 25g white Pasta Model and shape the head with your hands.



**STEP 11** Press slightly with a rolling pin across the middle of the head as shown.



**STEP 12** Use a large ball tool to shape the round eye area.



**STEP 13** Then with a smaller ball tool form the eye sockets.



**STEP 14** Shape a cone with your fingers to create the beak.



**STEP 15** Use an exacto knife to cut across the middle of the beak.



**STEP 16** With a Dresden tool mark the outline of the beak.



**STEP 17** Using a small ball tool form the dimples on the right and left of the beak to give the impression of smiling.



**STEP 18** Glue the head slightly on the left.



**STEP 19** With the wing tool mark lines all over the body and the head to give a more realistic 'feathered' look.



**STEP 20** For the next bird use 70g white Pasta Model and shape the body as shown. We want the two love birds to be leaning into each other.



**STEP 21** Make another head the same way as we did for the other bird. This time mark closed eyes with a Dresden tool.



**STEP 22** Fix the birds together with some edible glue and push them together so they seem they are cuddling.



**STEP 23** Cut thin strips of wafer paper with curved ends. The wings will need to be 5cm long and the tails 6-8cm



**STEP 24** Use edible glue or water to fix the wings.



**STEP 25** Mix blue and white powder colours with melted cocoa butter and paint the wings and the heads.



**STEP 26** Mix yellow powder colour with melted cocoa butter for the beaks and some red, orange and brown for the chests.



**STEP 27** Paint the closed eyes using a very thin brush and black powder colour mixed with melted cocoa butter. Roll small black Pasta Model eye balls for the other bird.



**STEP 28** Roll yellow Pasta Model and cut with the daisy cutters to make the hair. Glue one large and one smaller daisy on each head. Bend some of the petals up to give movement. Create shadows by dusting with brown powder colour.



**STEP 29** Glue six strips of wafer paper with a little edible glue or water for each bird's tail on either side of the top of the cake.



**STEP 30** Fix the birds on the tails with some glue.



**STEP 31** Paint the tails with blue and white powder colours mixed with melted cocoa butter, as we did for the wings. Create shadows with brown powder colour.



**STEP 32** Cut the 18 gauge wire into three pieces. Use red Pasta Model and a heart mould to make four large hearts and two smaller. Brush them with red powder colour so they have a velvet look. Fix two large hearts and one small to flower wires with a little water or edible glue.



**STEP 33** Place them behind the birds as shown. Use flower picks if you are using real edible cake.



**STEP 34** Use Pasta bouquet to mould the key and the heart locket. Paint them with gold and bronze powder mixed with clear alcohol.



**STEP 35** Fix the key and large heart on the cake board as shown. Place one big heart in front of the birds and the smaller one to the right of the Valentine's pattern frame.



**STEP 36** Add the heart locket on the right hand side of the board. Your Valentine's Day vintage romance cake is ready to enjoy!



# Read With Cake



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



## Beata Razna

**INTERVIEW BY SARACINO**

**TELL US SOMETHING ABOUT YOURSELF.**

*M*y name is Beata. I recently celebrated my, 38th birthday. I am Polish and have been living in beautiful Switzerland for 16 years. I went to this country spontaneously and fell in love with it from the first day, I knew that this was my place on earth. Currently I live in Winterthur, near Zurich with my Partner and eleven year old daughter.





I am a Dietician by education, but I have never worked in my profession. After graduating from high school, I decided that I wanted to be creative. I think I tried everything: painting, renovating furniture, creating decorations, sewing, scrapbooking, decoupage, etc. But my fascination passed quickly until I started making cakes! On my Instagram and Facebook pages you will quickly realize that this is my passion, my love and above all my work.

My adventure with cakes began very banally, I'm sure hundreds of you started like that too. I once came across the American reality show «CAKE BOSS» and fell head over heels! I watched each episode several times.

I was delighted, enchanted, and surprised how from sugar paste you can create a work of art. I listened carefully to every word from Buddy and dreamed that I could do magic like that, because for me, creating cakes is a magical skill.

I was afraid to pursue my dreams, because at that time I couldn't even bake a sponge cake or make the simplest chocolate cream. But I am very stubborn. I practiced all the recipes. I had a lot of failures, but I didn't give up. I kept up all night, spending an extreme amount of time reading, trying, looking for new solutions. If something didn't work out, I did it all over again. In every free moment I searched the Internet for all the necessary information.

My first cakes went to friends and acquaintances. After a few months, strangers started to write to me on Facebook asking if I did custom orders. At that time, I made cakes with payment only for the ingredients, to practice as much as possible and gain the greatest skill.

I believe that nothing can be achieved without hard work. I try to be very active on social media to get as many customers as possible. It is with cakes that I bind my future and I cannot imagine my life without them.

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



**TELL US ABOUT YOUR CAKES AND DESIGN INSPIRATIONS**

My cakes are extremely important to me. Everything has to be of high quality. Not only the appearance is very important. Taste is especially important to me. I can spend hours shopping to get my favourite products. Everything has to be fresh, light, natural. And decorations with the WOW effect!

My cakes are very diverse, to a large extent it is the customer who decides what it should look like. I have the greatest fun when I have a given theme and a free hand in decorating.

Cakes for children are probably my strongest point, I feel like a child myself when I create, I am not afraid of colours, patterns or a lot of details. I like my cakes to have a lot of elaborate decoration, I make everything myself. I love making figurines. I am addicted to gadgets for making decorations. I have hundreds of silicone moulds, brushes, bows, tapes and various tools in my studio.

I find inspiration everywhere and every day. I start the day with coffee and social media which I find is such a boost of energy and inspiration from the morning. The internet is full of fantastic ideas and descriptions of how to make many projects. I have thousands of ideas in my head waiting for the right orders. After so many years of torturing myself (11) it just comes naturally. The client tells a theme for the cake, and I already have hundreds of ideas on how to make it happen.

Good contact with the client is the basis, when they are satisfied, they are always likely to come back and recommend you to their family and friends. A satisfied customer is my priority, because it is the key to success.



## WHAT IS YOUR MOST RECOGNIZED CAKE AND WHY?

I have two projects in mind. The first cake is «Tom and Jerry».

The cake was in the shape of cheese with holes in it, Tom the cat, a hammer and Jerry the mouse on top. All edible, mostly made of Saracino. Thanks to the Saracino Facebook group, he was often liked, commented and shared. I did not expect such fantastic reactions, I was very touched. These numbers shocked me and gave me incredible power for further work.

The second cake is my previous large wedding project. I spent a lot of time with it. I used huge amounts of Saracino for decoration. This cake was made "rich". I think everyone reacted so fantastically to it because it was huge and made with splendour. Simply with the WOW effect!

## TELL US MORE ABOUT YOUR RECENT ACHIEVEMENTS, THE BIGGEST CAKE YOU'VE DONE SO FAR?

My last big achievement was a wedding cake. I am very proud of it. This is my most laborious project so far. The cake was over 125cm high and it had six tiers. There were four edible tiers for 140 portions. The lower two tiers were dummies, but I spent a lot of time on them. They were illuminated, had columns, stained glass windows in a Gothic style, angels and all sorts of fancy decorations.

The third and fourth tiers had stairs with railings, doors, windows, and a lot of decorations. The fifth and sixth tiers were a castle with lots of pointed turrets. The description of the cake is enough to make you dizzy? (laughs). Me too at the beginning when the client sent me some inspiration for what her wedding cake should look like.

But when I accepted the order, I knew that I would be up to the task, even though it seemed very difficult. After completing this difficult project, I knew that I would not improve anything on it, it was so fabulous, magical, simply beautiful. Everyone was delighted with this cake! When I handed over the cake, I cried with happiness and felt immense pride. Never in my career have I used so many Saracino products on one cake.



**FOLLOW  
BEATA**



Bea Art Cakes



bea.art.cakes



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

Cakes are my life. This is my job, passion, and love. I don't have much time to enjoy myself. But in every free moment I love to home decorate, I love everything that makes the apartment more beautiful and cosier. I used to dream of being an interior decorator. I love visiting decoration shops, furniture shops and flea markets. These places give me a lot of energy and inspire me.

## HAVE YOU HAD ANY BIG CAKE DISASTERS?

Oh yes, unfortunately I had a big catastrophe. I laugh about it now, but at the time I cried for a week.

I had a 200km delivery for a three tier cake to a client for their 50th birthday. It was a beautiful design, very elegant, burlesque black and gold. The cake turned out fantastic! Unfortunately, despite careful driving, another driver blocked our way and we had to brake very hard.

Can you imagine? I felt like in an action movie, I experienced this moment of the car braking in slow motion. Even though the cake was in a special refrigerated box, with brackets, well cooled, it collapsed. The bottom tier looked like a boxer's face after losing a fight hahaha

Hard braking and my huge blunder sent the main support through the centre of the cake. It's a lifelong lesson! Trial-Fail-Learn-Success. I treat this catastrophe as a lesson to perfection!

You're probably asking, what about the cake? How did I save the whole situation? I was lucky! Not far from this unfortunate accident lives the wonderful 'Torciara Cake Faktory' by Marta. She helped me fix the project. Many thanks to her for that!

## WHO MAKES YOUR BIRTHDAY CAKE?

Usually there is no cake on my birthday! When I was a child, my mother and grandmother always baked delicious cakes for all occasions. Back then, I had a birthday cake every year. Now I try to take leave during this period and just relax and recharge with positive energy. This is the most important thing for me - relax!



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

Definitely SARACINO PASTA MODEL! For me it is a magical product, without doubt the greatest love! And it's mutual! I will never forget when I made my first figurine with Saracino (Simba). I was delighted with the flexibility of this product, high quality, consistency, smell, just everything! And when the figurine dried, it looked like a toy! Just wonderful. I knew then that this sugar paste would stay with me forever!

I really appreciate the Saracino brand for the high quality of its products. And I am convinced that my cakes look so good thanks to Saracino.



## WHAT IS YOUR BEST ADVICE FOR ALL OTHER CAKE MAKERS?

For sure: don't be afraid and be creative!

I often hear statements such as: "I want to do it, but I'm afraid", "I'm afraid of making figurines", "I'm afraid of 3D cakes".

Fear effectively blocks creativity, and closes our way to success and undiscovered paths, the way to new styles, new projects, new flavours, new products. When creating cakes, we must be creative and brave!

Creativity is one of the most in-demand skills that can be learned, practiced, and developed. Creativity is a magical power thanks to which we can conjure up fantastic projects with something very special. Experiment! Therefore, if you feel like doing something - just do it! Don't know how? All information is at your fingertips.

Thanks to creative ideas, we move forward, develop, and open the door to success, increase self-confidence, solve problems efficiently. We gain respect from other cake makers and our customers, we give ourselves the opportunity to become innovators.



# OPPOSITES ATTRACT

CAKE DESIGNER  
*Debbie Lock*





DEBBIE LOCK  
*Little Barn Cakes*

I'm a multi award winning designer from Suffolk.

I have a passion for colour and nature which I try to get onto every cake commission.

When I design a cake, it's to be a centrepiece and something to be talked about years after a celebration.



**YOU CAN READ A FULL INTERVIEW WITH DEBBIE IN OUR AUGUST 2022 ISSUE OF 'WE LOVE PASTRY'**



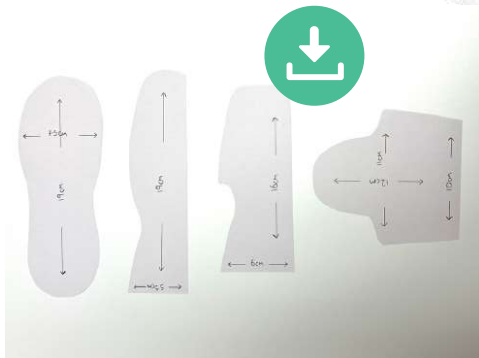
# WHAT YOU NEED:

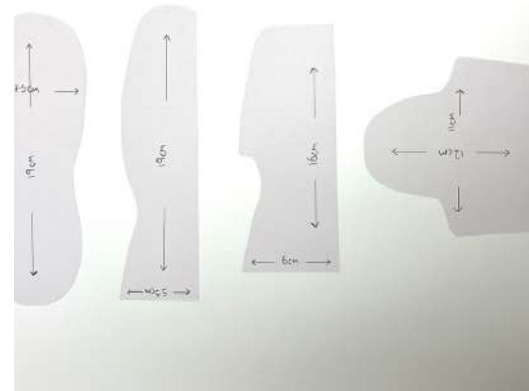
## INGREDIENTS

- Saracino Pasta Top: 500g black and 500g red
- Saracino Pasta Top: 750g red
- Saracino Pasta Top: 250g brown and 250g yellow
- Pasta Model: 250g white
- Silver pearl powder colour
- Powder colour: brown and white
- Chocolate cake
- White or dark chocolate ganache

## EQUIPMENT

- Thin cake board
- Round cake drum
- Sharp knife
- Modelling tools
- Small circle plungers
- Stitching wheel
- Various size brushes
- Wood grain impression mat
- Cocktail stick





**STEP 1** Print out all your templates.



**STEP 2** Using your template cut the thin cake board into two shoe sole shapes. Then using the boards, trim your cake to fit.



**STEP 3** Use the side template to trim the cakes into shoe shapes.



**STEP 4** Crumb coat with buttercream, chill and then add a layer of ganache.



**STEP 5** Using the sole template and black paste cut half the sole to fill inside the top part of the shoe.



**STEP 6** Add this to your shoe and trim excess paste.



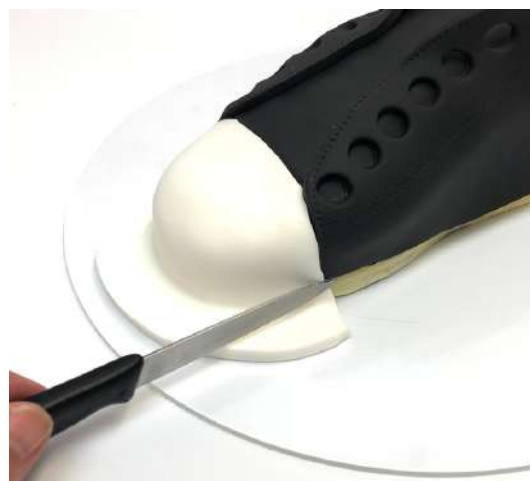
**STEP 7** Cut out the tongue with the template and run a stitching wheel around the top section. Add this to your shoe and support until dry with rolled up kitchen paper.



**STEP 8** Using your side template cut out two sections for each shoe. Press out six circles and run the stitching wheel around the outside and add two lines under the cut out circles. Attach and support until they have dried and stay in place.



**STEP 9** Fix one each side of the shoe with the joint at the back which we will cover later.



**STEP 10** Add a white section to the front of each shoe. Trim off the excess.



**STEP 11** To cover the back joint roll a 2cm wide strip of paste and run the stitching wheel along each edge.



**STEP 12** Add to the back of the shoe and trim to fit.



**STEP 13** Cut a long strip of white Pasta Model that is at least 3mm thick. Attach around the bottom of each shoe.



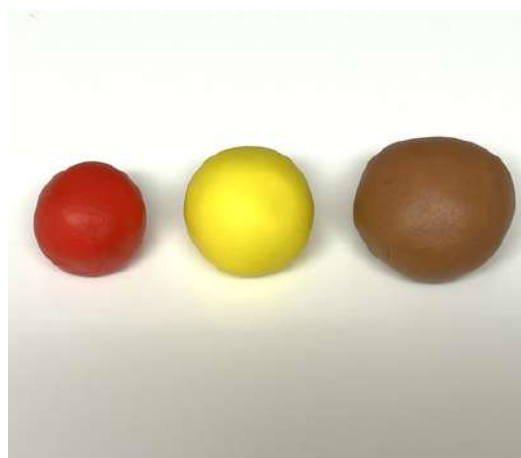
**STEP 14** Cut another strip to fit 1/3 of the way around the front of each shoe. Use a knife to create a crisscross line pattern. I made one a bit wider than the other so each shoe is slightly different.



**STEP 15** To make the shoelace rings cut out 24 circles of black Pasta Model with the same cutter used to make the holes on each shoe. Dust with silver then use a smaller cutter to cut out the centre to create the rings.



**STEP 16** Add the rings to the holes on each shoe with a little edible glue.



**STEP 17** For the board mix brown, yellow and red Pasta Top together, but not completely, then as it's rolled out it creates a marbled wood effect. Cover the cake board.



**STEP 18** Using a wood grain impression mat add the wood effect. Use something like a side scraper or a ruler to create each wood panel.



**STEP 19** Use a celpin or sharp tool to make the nail holes.



**STEP 20** Dust with brown powder colour, starting at the edge of each plank and shade to the middle.



**STEP 21** Repeat all the shoe steps to make a red shoe and place both on the board. Add legs beneath the board.



**STEP 22** Start adding more details to each shoe and keep them slightly different. Add the lines around the bottom of each shoe using thin strands of paste made with an extruder.



**STEP 23** Add hearts to one shoe and stars to the other.



**STEP 24** Roll thin strips of white Pasta Model and cut to create laces. Pinch the ends so they tuck into the lace holes.



**STEP 25** When you get towards the top holes, make longer strips to make a heart shape on the board between both shoes.



**STEP 26** The laces and heart shape should look as shown.



**STEP 27** To add some final detail, you can paint the stitching with white. Your shoes are ready!



# Happy Birthday

We have been with you for  
2 years!

We hope you have enjoyed  
the previous 2 years as  
much as we have. We  
cannot wait to share more  
with you.



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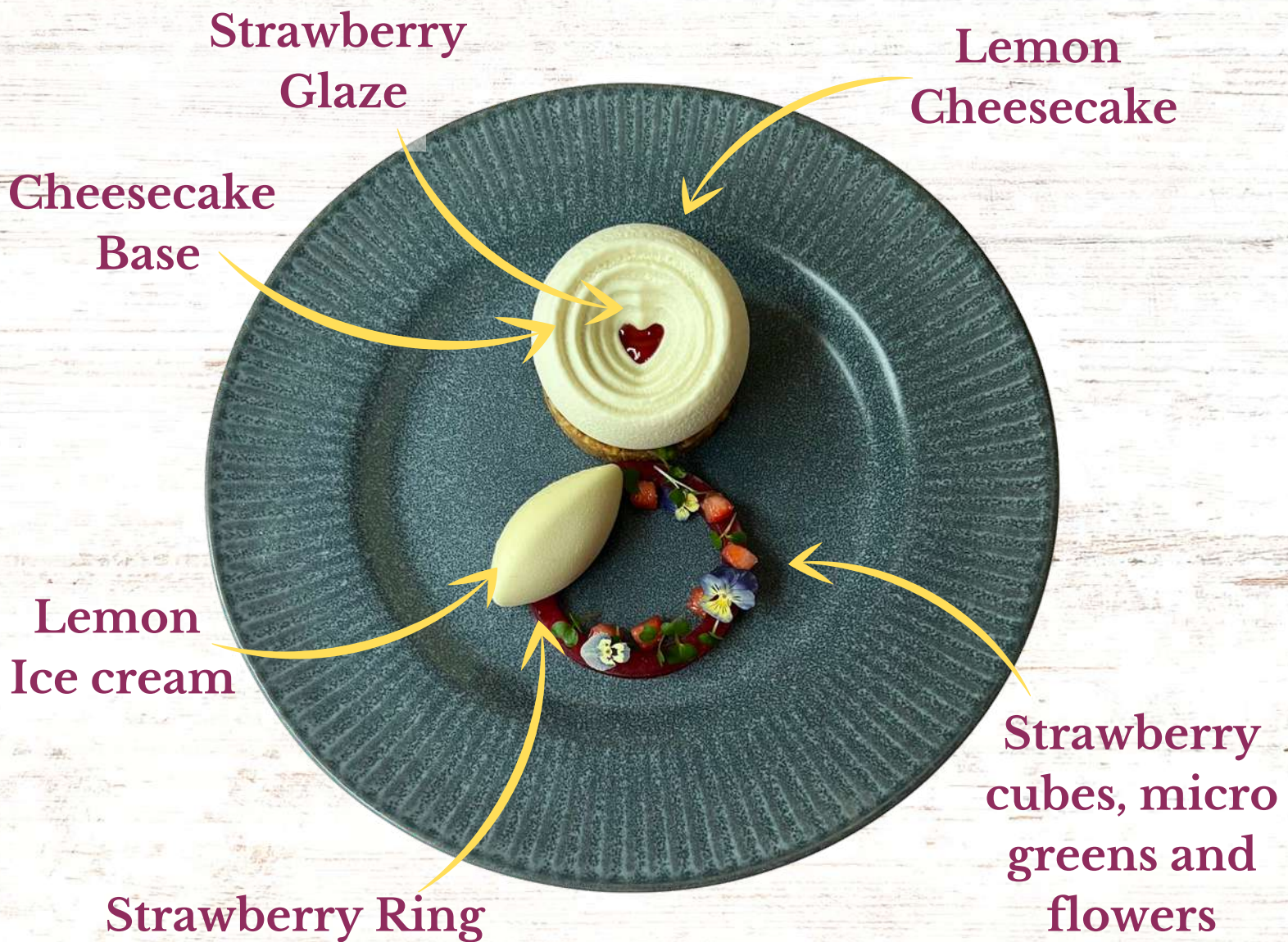
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# BECOME A PRO

*with Chikz Patisserie*



[CHIKZ PATISSERIE](#)



**BINTCY DAVIS**  
*Chikz Patisserie*

I'm Bintcy Davis, from Chikz Patisserie.

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

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

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

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



CHIKZ PATISSERIE



@chikzpatisserie

# WHAT YOU NEED:

## INGREDIENTS

- Saracino Supreme concentrated food flavourings: Lemon, vanilla, and strawberry
- Saracino strawberry mirror glaze
- Saracino sarmousse
- Saracino base gelato
- Saracino cocoa butter
- Saracino white chocolate drops
- Saracino yellow gel food colour
- Saracino white powder colour
- Butter
- Caster sugar
- Double cream
- Egg
- Milk
- Cream
- Gelatin
- Strawberries
- Digestive biscuits
- Cream cheese
- Micro greens
- Edible flowers

## EQUIPMENT

- Stand mixer
- Microwave
- Ring
- Cling wrap
- Digital thermometer
- Wire whisks
- Spatula
- Piping bag
- Velour spray gun
- Moulds
- Ice cream churner



# LEMON CHEESECAKE

- 25g Sarmousse
- 1 tbsp Supreme lemon flavouring
- 2 eggs
- 120g sugar
- 200g cream cheese
- 250ml double cream



**STEP 1** Prepare the ingredients for the lemon cheesecake.



**STEP 2** Gently heat and whisk the eggs and sugar together.



**STEP 3** Add cream cheese and lightly whisk for a couple of minutes over the gentle heat.



**STEP 4** Add Supreme lemon flavouring and let it cool.



**STEP 5** Start whisking the cream.



**STEP 6** Add Sarmousse to the cream and whisk until it reaches the firm consistency.



**STEP 7** Fold it into the mixture.



**STEP 8** Pour it into a piping bag.

## CHEESECAKE BASE

- 50g crushed digestive biscuits
- 10g melted butter
- 1 tsp Supreme vanilla flavouring



**STEP 9** Pipe it into moulds.



**STEP 10** Freeze it overnight.



**STEP 11** Prepare the ingredients for the cheesecake base.



**STEP 12** Mix together the ingredients.



**STEP 13** Prepare a ring mould and insert the ingredients and give it a firm press. Keep it in the fridge until needed.

## STRAWBERRY RING

- 60g strawberry purée
- 40g sugar
- 2g gelatin (bloom with 8ml water)
- 1 tsp Supreme strawberry flavouring



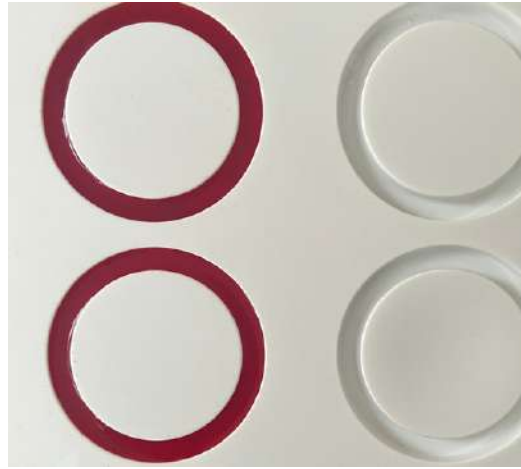
**STEP 14** Prepare the ingredients for the strawberry jelly.



**STEP 15** Cook the strawberry purée, sugar and Supreme strawberry flavouring until the sugar is dissolved.

# LEMON ICE CREAM

- 500g warm milk
- 75g Saracino base gelato
- 115g caster sugar
- 50g fresh cream
- 1.5 tbsp Supreme lemon flavouring
- Yellow gel colour



**STEP 16** Add bloomed and melted gelatin to the mixture.

**STEP 17** Pour it into a piping bag and then add to the ring mould. Freeze it overnight.



**STEP 18** Prepare the ingredients for the lemon ice cream.

**STEP 19** Mix together all the ingredients.

**STEP 20** Transfer it to a frozen ice cream making bowl.



# PLATING



**STEP 21** Use an ice cream churner to churn the mixture until it freezes to the desired creamy consistency. When ready put it in the freezer. Freeze it until you need it.

**STEP 22** Melt the cocoa butter and chocolate and add white powder colour. Let it cool till it reaches 45C. Unmould the entremet and use a spray gun to spray the mix evenly on the lemon cheesecake.





**STEP 23** Place the cheesecake base on a serving plate as shown.



**STEP 24** Place the lemon cheesecake on top of it and pipe a little strawberry glaze in the middle.



**STEP 25** Place the strawberry ring next to it.



**STEP 26** Add the lemon ice cream on the side of the ring.



**STEP 27** Slice fresh strawberries into small cubes and place it around the ring.



**STEP 28** Finish off with micro greens and flowers. Enjoy!



# MIRROR GLAZES

# FLAMENCO STYLE

CAKE DESIGNER

*Mary Presicci*





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

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

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

MARY PRESICCI

*Mary Presicci Sugar Art*



Mary PresicciSugar Art



@marypresicci.sugarart

## WHAT YOU NEED:

### INGREDIENTS

- Saracino Pasta Model: 160g rose beige, 300g white, 30g black
- Cake gel
- 0.60 Saracino wafer paper
- Clear alcohol
- Red and black gel colour
- Red powder colour

### EQUIPMENT

- Polystyrene dummy 15cm dia. x 20cm high
- Modelling tools
- Small rolling pin
- 5cm dia. circle cutter
- Wooden skewer
- 20 gauge flower wires (x2)
- Brushes of various sizes





**STEP 1** With 120g rose beige paste roll a cylinder about 9cm long.



**STEP 2** Press a central groove.



**STEP 3** Roll and shape the neck.



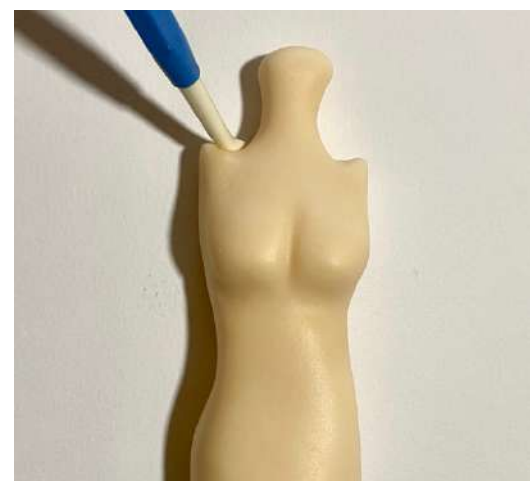
**STEP 4** Mark the lines to shape the breast area.



**STEP 5** Press beneath the breasts to give the correct body shape.



**STEP 6** Model the breasts with a Dresden tool.



**STEP 7** Shape the shoulders.



**STEP 8** Cut a strip of paste from the bottom area (where it will fit against the side of the cake).



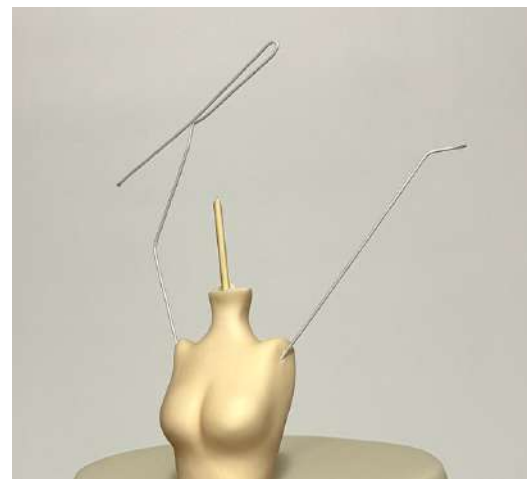
**STEP 9** Secure the torso to the dummy with a wooden skewer.



**STEP 10** Bend the wire giving a T shape, the top must measure 8cm.



**STEP 11** Insert the wire into the torso, leaving 9cm uncovered for the arm.



**STEP 12** Insert another wire for the other arm.



**STEP 13** Cut the wafer paper into a semicircle with a diameter of 8cm. Colour the fan with the red powder colour.



**STEP 14** Apply cake gel along the flat edge and leave aside.



**STEP 15** Prepare the arms by rolling two thin cylinders about 10cm long.



**STEP 16** Press the two ends to form the hands.



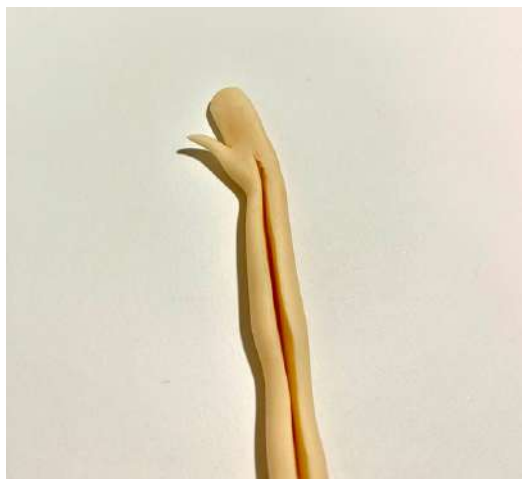
**STEP 17** Cut a thumb and shape the hands.



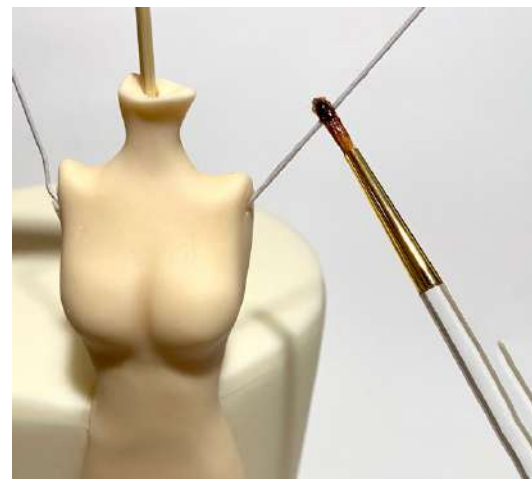
**STEP 18** Press the arm to the wires with slight pressure to leave a mark in the paste.



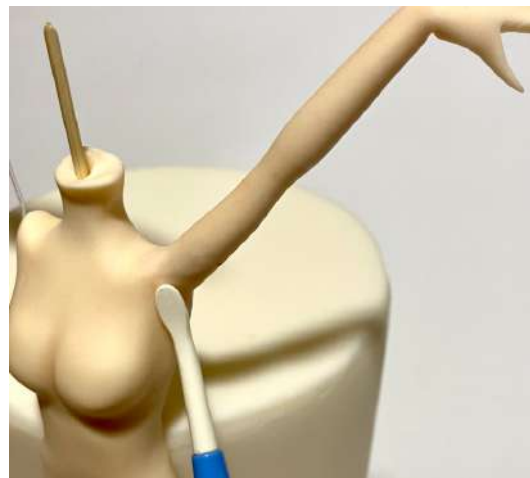
**STEP 19** The mark is where we will cut the paste.



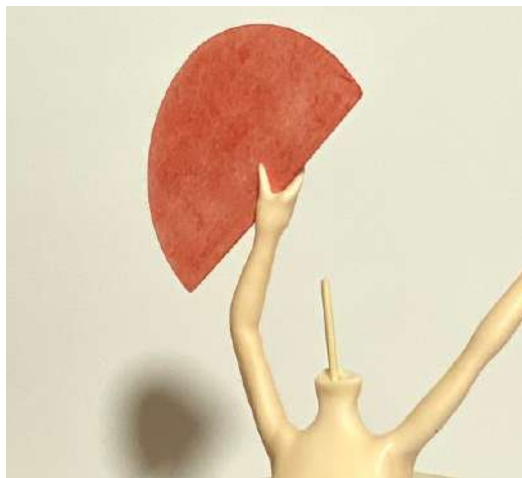
**STEP 20** Make a cut to half way into the arm. Don't worry about leaving a visible joint as the Saracino paste will blend perfectly.



**STEP 21** Apply cake gel on the wires.



**STEP 22** Shape the arm and blend / smooth the joints with a Dresden tool.



**STEP 23** Position the fan by attaching it to the horizontal part of the wire.



**STEP 24** For the head roll a 25g elongated ball of rose beige paste.



**STEP 25** Press a groove almost across the middle.



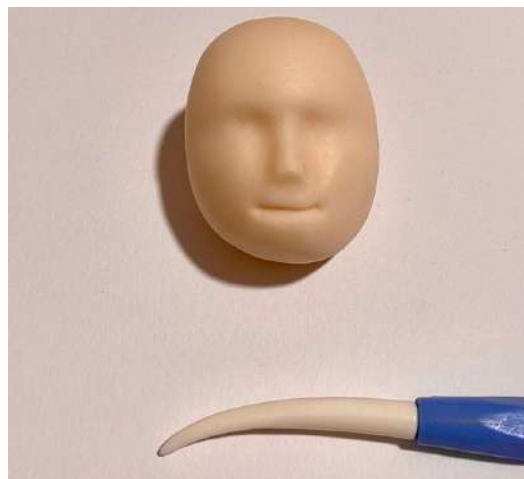
**STEP 26** With the Dresden tool, shape the nose.



**STEP 27** With a silicone tipped brush, mark the base of the nose.



**STEP 28** Mark the mouth with two dots.



**STEP 29** Join the points with a line.



**STEP 30** With a blade, cut and lift the mouth line.



**STEP 31** With the Dresden tool, shape the upper lips.



**STEP 32** With a silicone tip, shape the lower lip.



**STEP 33** Press the eye sockets.



**STEP 34** Mark the eyes with two dots.



**STEP 35** Mark the lower rim of the eye.



**STEP 36** We want the eyes closed.



**STEP 37** Use two small balls of paste to form the ears.



**STEP 38** Using pink powder dust the cheeks. With black gel colour paint the eyelashes and using red gel colour paint the lips.



**STEP 39** Attach the head to the neck with cake gel.



**STEP 40** With the circle cutter cut out a 3mm thick disc of black paste.



**STEP 41** Attach the disc of paste to the back of the head.



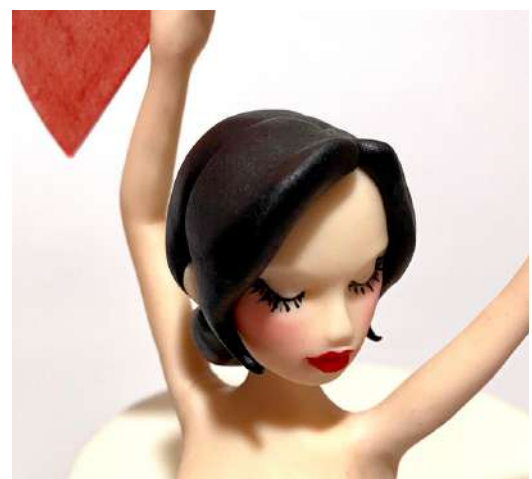
**STEP 42** With a little black paste, form a cylinder narrowed at the ends.



**STEP 43** Attach the piece behind the head to form a chignon bun.



**STEP 44** Form two squashed and elongated drops of paste.



**STEP 45** Fix them either side of the face.





**STEP 46** Roll white paste. Cut out the dress shape.



**STEP 47** Attach the dress to the torso.



**STEP 48** Cut three 35cm long x 6cm wide strips of white paste. Fold the upper edge.



**STEP 49** Attach the first strip starting from the bottom.



**STEP 50** Attach the second.



**STEP 51** Complete by adding the third.



**STEP 52** Dilute red gel colour with the clear alcohol.



**STEP 53** Paint large and small polka dots with a thin brush, airbrush (or gently dust) the shadow areas with a very diluted black colour. Paint eyebrows.



**STEP 54** Your flamenco cake is ready!

# JOIN MONTHLY LIVE DEMONSTRATION WITH DIONIS IAROVOI



Saracino Community -  
share & inspire

MONDAY

20th February at 7pm (UK  
time)

JOIN



THE BEST IS YET TO COME

# Join our community

SARACINO COMMUNITY  
- share & inspire



by Teresa Carrano



by Emilia Boberńczyk



## Communication

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



## Be Inspired

Be inspired by a group of over 30 thousand members .



## Share your creations

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



# Join Us!

WE CAN'T WAIT TO SEE YOUR CREATIONS



# Sweet Pastry Chat



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

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

**FOLLOW  
CAROL**



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



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

# H

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

In this month's issue I am talking about Saracino Powder Colours (renamed Powder Lake) which are available in 17 gorgeous colours and come in a handy sized 5g pot.

There are hundreds of powder colours available in many brands and you have to be very careful using some of these as they are not edible. Unlike Saracino powders, these are edible and are gluten free too.

I have used the powder colours for colouring flower paste and cocoa butter painting and what I love about them is because as they are highly concentrated you don't need much.

I find that starting off with a small amount of colour first so you can achieve the shade you require. It is so much easier doing it this way instead of adding too much and having to start again if the colour is too dark.



**BLACK**



**DARK GREEN**



**NIGHT BLUE**



**LIGHT BLUE**



**BROWN**



**GREEN**



**LIGHT YELLOW**



**GRASS GREEN**



**LIGHT PINK**



**TURQUOISE**



**YELLOW**



**VIOLET**



**ORANGE**



**WHITE**



**RED**



**DARK RED**



**BLUE**

You can either tip the paste directly into the pot or gently tap some onto the paste (again being very careful not to overdo it). Remember you are adding powder to your paste so I would also advise using some 'Trex' vegetable fat if the paste becomes too dry (depending on the brand you are using). Here I used Saracino Pasta Bouquet which didn't dry whilst adding the colour.





Here are some of the colours, starting off adding just a very tiny amount of powder for the lighter shade, then adding more which as you can see makes the colour darker. Again I didn't need much even to achieve the darker shade.



## TOP TIP

*You can mix the powder colours to make other colours, for example - blush pink can be made using the rose pink and a tiny amount of the brown. Remember to try it out on a small amount of paste to get the correct shade.*

# Perfect for colouring chocolate!

The powder colours are also great for painting with. You can mix it with cocoa butter, rejuvenator spirit or clear alcohol to create an edible paint. They are also perfect for dusting shades.

On certain projects I prefer to use cocoa butter for painting. I find it's easier and dries much quicker. I used Saracino cocoa butter with some of the powder colours on a wedding cake last year. I will be the first to admit that I'm not the best at painting but using these powders certainly made it easier on this cake



Because the powders are liposoluble (dissolves in fats) they are perfect for colouring chocolate. They dissolve easily and mix in nicely, plus not giving a 'dull' look like some colours I've used before. I always advise to try it out on a spare bit of paste before actually painting onto the cake.

These powders can be used with sugar paste, modelling paste, flower paste, buttercream, royal icing and even ganache.

As with all powder colours, keep tightly closed in a cool, dry place away from direct sunlight.

That's it for this month, I do hope you will try out these colours on some of your cake projects and don't forget that you can share your cake pics in the Saracino Facebook group 'Saracino Community - Share & Inspire' we love seeing what you create with Saracino products.

Till next month!

Carol xxx

# LA VIE EN ROSE

CAKE DESIGNER  
*Dani Bekyarova-Delev*





DANI BEKYAROVA-DELEV

*bYOUtique cakes*



Dani Bekyarova-Delev is the name behind “bYOUtique cakes”.

From Bulgaria and currently residing in Manchester, Dani discovered the world of cake design in 2016. Since childhood, she has been in love with fine art. Graduated university with a fashion design degree. Most of what she does today is self-taught.

Dani entered Cake International Birmingham in November 2019 for the first time and won ‘Gold’ in the Decorated Plaque exhibit category. She also won a ‘Merit’ and ‘Silver’ award in the hand painted cake category at CI Virtual Edition.



bYOUtiquecakes



@byoutique\_cakes

**bYOUtique cakes**

by Dari Bekyarova - Delev

## WHAT YOU NEED:

### INGREDIENTS

- Saracino Pasta Top: White
- Saracino Pasta Model: White
- Saracino ready to mix Royal Icing
- Saracino Pump Spray: Gold
- Saracino gel colour: Light pink, brown and black
- Saracino powder colour: White and black
- Rejuvenator spirit or clear alcohol

### EQUIPMENT

- 7” dia. x 9” deep dummy or cake same size
- Rolling pin
- Fondant smoother
- Exacto knife
- PME strip cutter No 1 or extruder
- Brushes, size 10/0 and 5/0
- Flat brushes – small and large
- Round/sponge brushes
- Piping bags
- Cake drum
- Baroque vintage silicone mould of your choice
- Parchment paper
- Flower arrangement of your choice





**STEP 1** Cover your cake/dummy using white Pasta Top and smooth. Leave to dry completely.



**STEP 2** Transfer the vintage couple design onto parchment paper.



**STEP 3** Option 1 - Flip over the parchment paper and using a carbon pencil, trace over the design directly onto the side of your dummy/cake.



**STEP 4** Option 2 - Roll Pasta Model and leave it to dry. Transfer the design, using the carbon pencil onto the paste.



**STEP 5** Prepare black gel colour and No 10/0 brush. Add a drop or two of rejuvenator spirit or clear alcohol to make a thinner consistency.



**STEP 6** Paint the design directly onto dried piece of Pasta Model or side of cake. I have painted my own free hand.



**STEP 7** Finish the contour lines carefully. You can choose any of the options to your choice.



**STEP 8** Use the exacto knife and cut out the design carefully.



**STEP 9** Cut off the excess Pasta Model close to the outline.



**STEP 10** Choose the correct position for the design in the middle of the dummy/cake.



**STEP 11** Use water to stick it onto the dummy/cake.



**STEP 12** Make at least three different paint consistency shades of the black gel colour, using a few drops of food grade rejuvenator spirit or clear alcohol.



**STEP 13** Now it is time to paint. Using a 10/0 brush paint all the lighter areas of the design.



**STEP 14** Paint all the darker areas of the design, but not the black ones yet!



**STEP 15** Prepare darker consistency of paint, mixing black and brown gel colours, to get a more yellow shade to the colour. This will give the old photography effect. Paint the black parts of the design using the same 10/0 brush.

**TIP:** Always start colouring the lightest areas first when you paint a picture.



**STEP 16** Use a 5/0 brush to paint the background of the design using the same colour (mixed black and brown), but lighter. Leave to dry completely before next step.



**STEP 17** Use a small flat brush and white powder colour to highlight the white parts of the dress, skin, etc.



**STEP 18** Repeat with black powder colour and a flat brush, to add the shades of the design.



**STEP 19** Use 10/0 brush to highlight the lightest areas on the dress using a mix of white powder and a few drops of rejuvenator spirit/clear alcohol.



**STEP 20** Prepare the Royal Icing. Follow the instructions on the package. You will need a toothpaste consistency (soft peaks).



**STEP 21** Choose a brush for the next step – flat large or sponge brush, depending on your preference. Put the Royal Icing in a piping bag with or without any nozzles of your choice.



**STEP 22** Pipe the Royal Icing onto the dummy/cake. Apply the large flat or sponge brush firmly onto the piped areas and pull it out gently to form the peaked / rough pattern.



**STEP 23** Continue around the dummy/cake using the same technique.



**STEP 24** Repeat the same process onto the top part of the dummy/cake. Leave to dry completely.



**STEP 25** Roll white Pasta Model and cut out strips using a PME strip cutter No 1.



**STEP 26** Apply some water onto the strip and stick it around the outline of the design.



**STEP 27** Take a piece of Pasta Model and using the chosen silicone mould, make the elements you want. I have cut some parts to match my vision of the dummy/cake.



**STEP 28** Use the Royal Icing to fix the patterns to the cake. Leave to dry.



**STEP 29** Add the peak pattern to it, using the Royal Icing and a large brush.



**STEP 30** Mix the light pink gel colour with a few drops of water and start to colour the dummy/cake. Leave to dry completely.



**STEP 31** Prepare the gold paint using the Gold Spray Pump and the rejuvenator spirit or clear alcohol.



**STEP 32** With a thin brush paint the gold onto the photography frame.



**STEP 33** Leave the dummy/cake to dry completely. The gold colour highlights the texture we created on the frame.



**STEP 34** Arrange your chosen flowers on the cake to finish the final look. I made a wreath out of dry flowers to accent the design. You can use any flowers of your choice.



**STEP 35** Cover the cake drum with white Pasta Model, add a texture of your choice and colour it gold, using the same gold paint mixture. Add the ribbon around the cake drum to finish the base board.



**STEP 36** Your finished cake should look similar to this depending on your chosen design. Voilà.

# BEE MY HONEY!

CAKE DESIGNER  
*Radoslava Krilova*



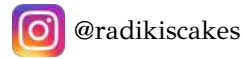
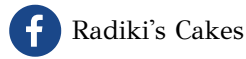


**RADOSLAVA  
KIRILOVA**  
*Radiki's Cakes*

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

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

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



*Radiki's Cakes*  
by Radoslava Kirilova

# WHAT YOU NEED:

## INGREDIENTS

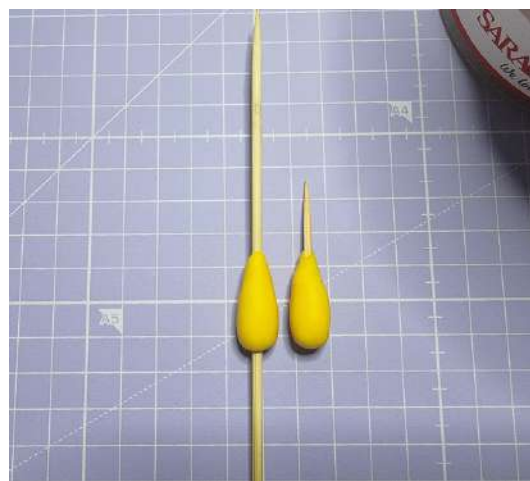
- Saracino Pasta Model: yellow, orange, brown, rose beige, pink, white, fuschia and black
- Saracino Pasta Top: yellow and tiffany
- Gel colours: black, brown and blue
- Powder colours: light blue, pink, yellow and orange
- Saracino wafer paper 0.30



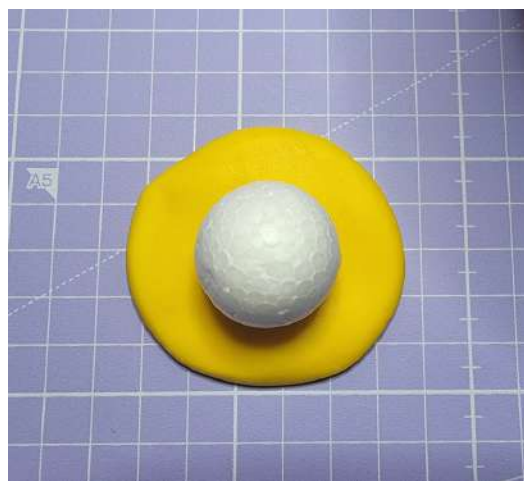
## EQUIPMENT

- 4 x 3cm styrofoam balls
- Cocktail sticks
- Wooden skewers
- Dresden tool
- Florist wire 26 (antennas and wings)
- Florist wire 28 (leaves)
- Small scissors
- Puff and flat brushes
- Scalpels
- Brush 10/0
- Parchment paper
- Pencil
- Rose petal cutters (different sizes)
- Rolling pin
- Bow mould
- Honeycomb stencil

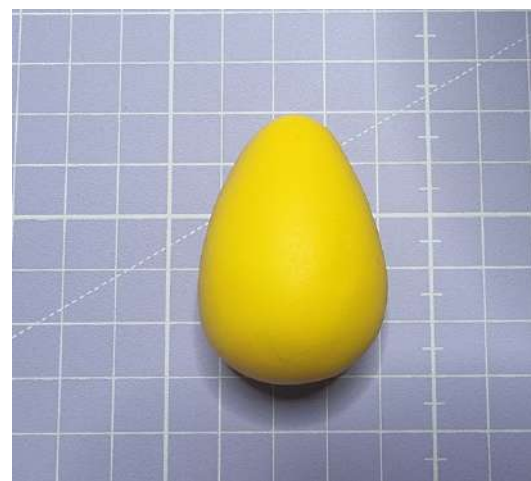




**STEP 1** Roll two equal small teardrop shapes using mixed yellow and orange Pasta Model. Add the first to a wooden skewer and the second to half a cocktail stick.



**STEP 2** Cover a 3cm styrofoam ball with the same modelling paste.



**STEP 3** Shape to a tear drop for the body and blend the joints.



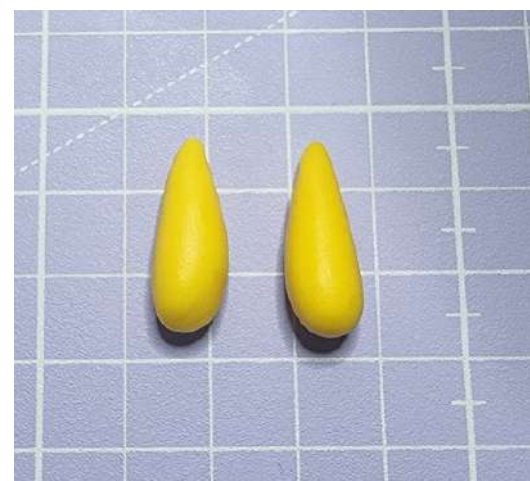
**STEP 4** Roll mixed brown and rose beige modelling paste and cut four equal strips (for the stripes of both bees).



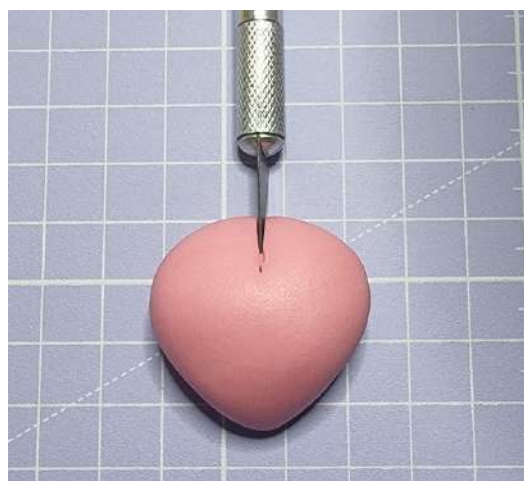
**STEP 5** Attach the stripes to the body. Attach legs with the skewer into a dummy and the shorter cocktail stick leg up in the air.



**STEP 6** Using a scalpel add a fur texture.



**STEP 7** Roll two teardrops for the arms.



**STEP 8** For the heart roll a teardrop from mixed fuschia and pink and cut at the top as shown.



**STEP 9** Using your fingers smooth the edges and form the heart.

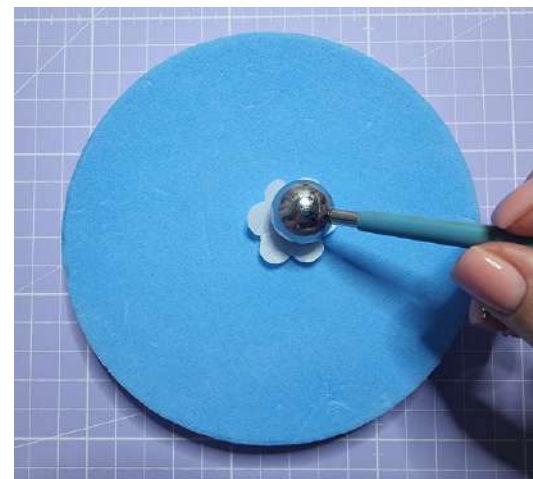




**STEP 10** Attach the heart with a cocktail stick to the body and add the arms hugging it.



**STEP 11** Using a flower template sketch 4 flowers on wafer paper and cut them out (for both bee necks).



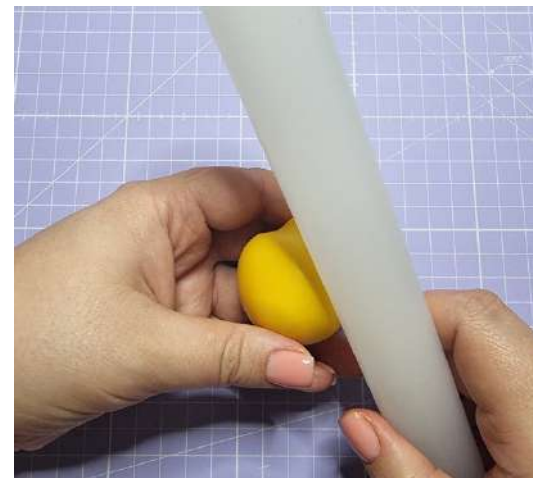
**STEP 12** With a ball tool press the flower gently in the middle to form the shape.



**STEP 13** With small scissors make cuts around each leaf as shown.



**STEP 14** Stick two of the flowers together, make the hole in the middle with the Dresden tool and also add texture between the leaves.



**STEP 15** For the head cover a 3cm styrofoam ball with modelling paste and using a rolling pin, press gently in the middle to form the cheeks and the forehead.



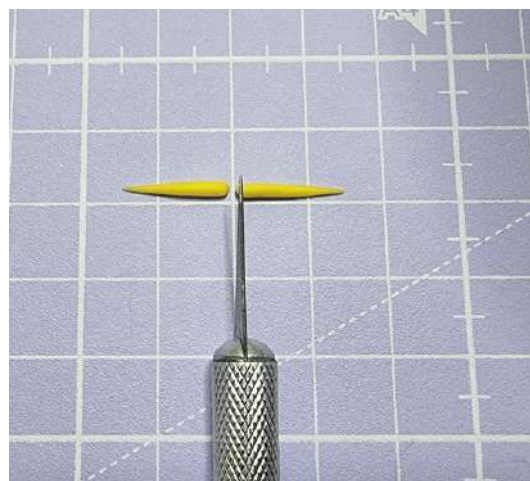
**STEP 16** Using your fingers press the eye sockets.



**STEP 17** Using a fine modelling tool shape the eyes by pressing gently.



**STEP 18** For the eyes roll a small white ball, flatten it and divide it in two.



**STEP 19** Using the yellow colour roll the eyelids as shown.



**STEP 20** Using black modelling paste roll the eyelashes.



**STEP 21** Add the eyelids and lashes and cut the excess.



**STEP 22** Using brown gel colour paint the eyes.



**STEP 23** Using black gel colour add the pupils.



**STEP 24** With pearl powder colour mixed with alcohol add highlights in the eyes.



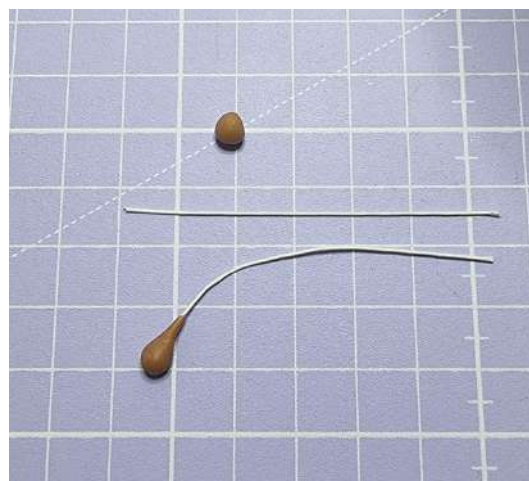
**STEP 25** Paint the eyebrows with brown gel colour.



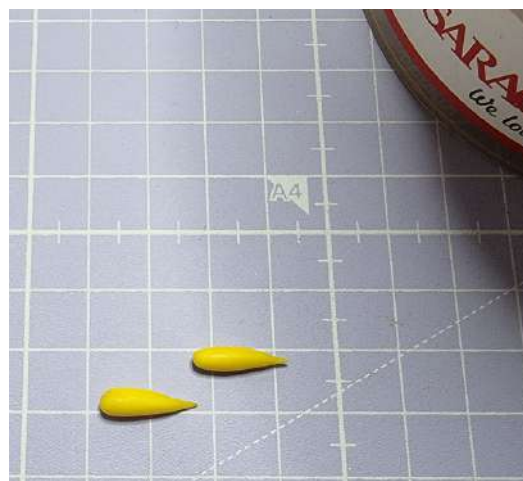
**STEP 26** With a small blade form the mouth.



**STEP 27** Using pink powder colour and a puff brush dust the cheeks.



**STEP 28** With florist wire 26 and the same brown paste used on the body make the antennas.



**STEP 29** Roll hair fringe for the male bee.



**STEP 30** Attach the antennas and fringe to the head.



**STEP 31** With brown gel add a small mole on the cheek.



**STEP 32** Using wafer paper and two petal cutter sizes draw the wings.



**STEP 33** Stick them to another piece of wafer paper with a little water, adding wire between them and cut out.



**STEP 34** Using light blue powder colour and pearl powder, dust as shown (make a pair in pink as well).



**STEP 35** Attach the blue wings to the male body.



**STEP 36** With brush 10/0 and black gel colour add the bottom contour of the eye.



**STEP 37** Make the eyes of the girl bee (in the same way as the male bee) and form the eyelashes using black modelling paste.



**STEP 38** Paint the eyes the same way as the boy, but use a different colour.



**STEP 39** With the same technique as the wings sketch a lot of leaves for the cake.



**STEP 40** Stick them to another piece of wafer paper adding flower wire 28 between them and cut out.



**STEP 41** Using a bow mould and the same modelling paste as the heart make a bow for the girl and fix it. Make the girl bee as we did with the male.



**STEP 42** Cover a dummy / cake with yellow Pasta Top. Using a honeycomb stencil, puff brush and yellow and orange powder dust the pattern on top of the cake.



**STEP 43** With a large flat brush, light blue and pearl powder colour, dust the edges of the leaves.



**STEP 45** Add the leaves to the cake. Remember to use flower picks or food straws if you used a real cake.



**STEP 46** Your finished cake is ready! Could it 'Bee' any cuter?

# Pasta Model - modelling paste

*Have you seen our superb  
new colours for  
Pasta Model and  
Pasta Top?*



baby pink



burgundy



baby blue



navy



rose beige



baby pink



## Pasta Top sugarpaste





**CAKE DESIGNER**  
*Zaneta Wasilewska*

I was born and raised in Poland. 13 years ago I made a decision to relocate to the UK and settled here. I recently moved to Rushden (Northamptonshire) where I live with my husband and our two boys who are 10 and 5 years old.

I enjoy creating simple, plain designs and like to think that my cakes are “modest” in style. My particular favourite are Wedding cakes. I like to create elegant, classy and glamorous pieces with hopefully an added WOW factor!

In March 2017 I took part in the World famous “Cake International” competition in Birmingham. I won a Silver Award in the “Celebration Cake” category. In 2018 I entered my favourite category “Wedding cakes” and received a Bronze Medal. In 2019 I entered the Wedding cake category again and this time I received a Silver Medal.

Despite a busy family and work life, I also find time to publish my work in a Polish cake magazine “Master of Cake Decorating” where you can find my tutorials.

## FOLLOW ZANETA



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# What you need:

## INGREDIENTS

- Saracino Isomalt
- Gold glitter
- Edible flowers

## EQUIPMENT

- Silicone mould of your choice
- Pan
- Food thermometer
- Silicone spatula
- Heat gun



by Zaneta Wasilewska



**STEP 1** Measure the isomalt and put it in the pan. Heat up to a temperature of approx. 180 ° C / 185 ° C.



**STEP 2** Pour the melted isomalt halfway depth of the silicone mould. Allow to cool.



**STEP 3** Arrange edible flowers.



**STEP 4** Next, using a toothpick, add gold flakes.



**STEP 5** Fill the mould to the brim with the rest of the isomalt.



**STEP 6** We can create little bubbles. Leave it until it is completely cool (approx. 30/40 minutes).



**STEP 7** Turn over and gently remove the mould.



**STEP 8** Remove small bubbles gently with a heat gun.



**STEP 9** Isomalt should be crystal clear.

Sugar Art is back!



CLASS REVIEW



Martin Bos



The craft of sugar has to be transferred to new students, otherwise it becomes extinct: Martin Bos is the owner of Sugar-Art in the Netherlands. He teaches students about baking bread and pastry. Martin worked as a Chef Pâtissier. He wants to pass on his passion for sugar craft art to all students who are interested in working with sugar. The last workshop with a flower based theme, was given in November 2022 in the Netherlands.



## THE WORKSHOPS ARE OPEN TO PROFESSIONALS AND HOBBYISTS, PASTRY-COOKS, AND STUDENTS.

One of the attendees to the last Sugar-Art workshop was the Dutch Saracino Ambassador Angelique van Veenendaal. She introduced Martin to Saracino Isomalt, so Martin invited her to one of his workshops to show her the different techniques you can use working with Saracino isomalt.

Some people are working for years with fondant, and sometimes they need a new challenge like working with isomalt. The art of sugar looks simple but it's hard work. It's wonderful to see what you can create with fluid hot sugar. It's like magic to turn this liquid into a real piece of sugar art, that looks as beautiful and fragile as glass. For every sugar art creation, you'll need different techniques and Martin Bos is the one to teach everything about sugar art!

Martin used different techniques with the Flower creation: sugar pulling, pouring isomalt, and dripping with isomalt. You can also airbrush the isomalt to give it a special effect. The flower arrangement as shown in the pictures contained nine different flowers. If you want to follow one of the isomalt workshops (in the Netherlands) you can contact Martin at [Sugarart.nl@outlook.com](mailto:Sugarart.nl@outlook.com).

## WHAT'S YOUR CHALLENGE WITH SARACINO ISOMALT?





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](mailto:info@saracinodolci.co.uk)



@saracinodolci



@saracinouk



BY JENNIFER GOLTON

using Saracino Pasta Model, Royal Icing and Powder Colours



BY ANNA FREUDENTHAL

using Saracino Pasta Model



BY DI PASCALE PINA

using Saracino Pasta Model, Pasta Top, Pasta Bouquet and Powder Colours



BY INGA ZVIKEVICIUTE

using Saracino Wafer Paper - 0.30



BY CARRIE BURNS

using Saracino Pasta Model - modelling paste



BY BUZOGÁNY LÁSZLÓ RÉKA

using Saracino Pasta Top - sugarpaste



**BY RADKA HAVRÁNKOVÁ**  
using Saracino Pasta Top  
and Pasta Model



**BY ROSSELLA GUARINO**  
using Saracino Pasta Model,  
Pasta Top, Pasta Bouquet &  
Royal Icing



**BY KERRY HEMMS**  
using Saracino Pasta Model



**BY ELLIE BIRCH**  
using Saracino Pasta  
Bouquet



**BY SVETLANA PRESTON**  
using Saracino Pasta Model  
and Modelling Chocolate



**BY STUDIO CAKE**  
using Saracino Pasta Model  
and Pasta Top



**BY CAROL SMITH**  
using Saracino Pasta Model



**BY DANIJELA DENI**  
using Saracino Pasta Model



**BY GIANNA GRAM**  
using Saracino Pasta Model



**BY SUSAN FISHER**  
using Saracino Pasta Model



**BY KAREN MARY**  
using Saracino Pasta Model



**BY EWA DOBRZYCKA**  
using Saracino Pasta Model



BY RUTH WALLACE  
using Saracino Wafer Paper



BY RENATA ZIPPEROVÁ  
using Saracino Pasta Model



BY DI PASCALE PINA  
using Saracino Pasta Model,  
Pasta Top & Pasta Bouquet



BY CLAUDIA BRATOSIN  
using Saracino Pasta Model  
& Pasta Top



BY SARAH CARR  
using Saracino Pasta Bouquet



BY YALOVALI FILIZ  
using Saracino Pasta Model



BY VICKY SYLLIGNAKI  
using Saracino Pasta Model



BY ANGELA ROBERTS  
using Saracino Pasta Model



BY ALEKSANDRA FREITAS  
using Saracino Pasta Model



BY AMANDA ROSE EMERY  
using Saracino Pasta Model  
and Pasta Top



BY MARIAN JOHNSON  
using Saracino Pasta Model



BY LYNNE MORTON  
using Saracino Pasta Model  
and Pasta Top



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