

We Love Pastry

9

Meet a
WINNER

CHECK OUT WHO
WON PRODUCTS
WORTH £150!

Saracino
**ROYAL
Icing**

PRODUCT REVIEW
BY CAKES BY CAROL

Jenny
BACCHUS

AN EXCLUSIVE
INTERVIEW

International
COLLABORATIONS

PROUDLY
SHARING
AMAZING
CREATIONS

Exclusive
TUTORIALS

DETAILED AND
VERY EASY TO
FOLLOW





PAOLO ZOLLA
DIRECTOR

Each country has its own specific Easter culinary traditions, and so has Italy. In Italy during this time of the year, the mostly eaten cake is a bird-shaped cake called “Colomba”, literally translated means “Dove”.

The shape of this easter cake is not random but it is strictly related to catholic religion, where doves are associated with a peaceful meaning. During the biblical flood, it's a dove who brings an olive branch to Noah symbolizing the end of hostilities between God and human kind.

Colomba cake was firstly created during 1930s using the panettone recipe. Thanks to its long tradition and extremely positive meaning, during our spring cake shows, we decided to use some mini colomba cakes as bases for our cake designers' creations. These tiny colomba cakes have been decorated using Saracino products while giving the chance to our visitors to enjoy a first glimpse of a cake design and pastry class, mixing traditions and innovation in the very same mini class!



by Mary Presicci Sugar Art

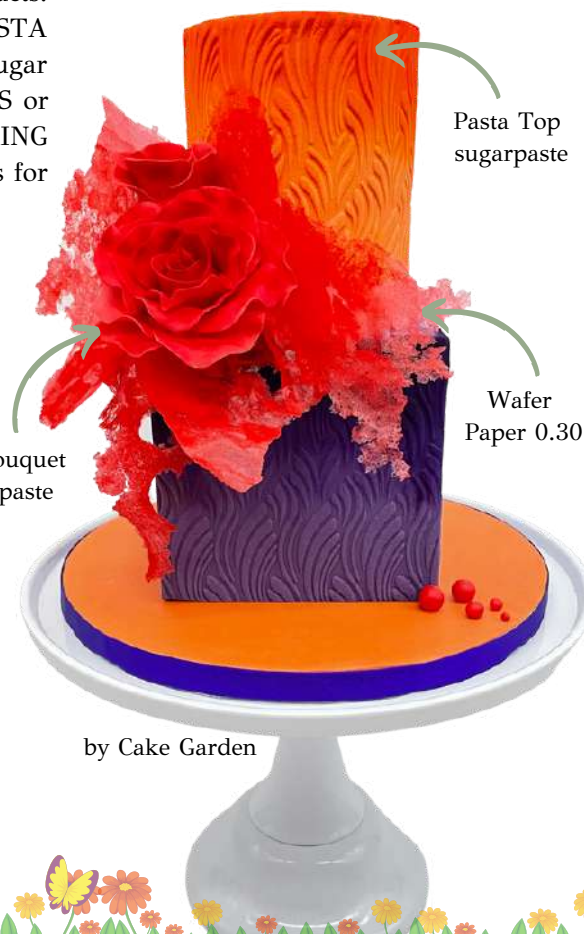


by Katarzynka Sztuka Cukrowa

On our social media, you can easily find photos of these creations that you can use as a source of inspiration for your own Easter decorations!

Try and decorate your own easter cakes using our amazing products: from our vibrant-coloured PASTA MODEL AND PASTA TOP sugar pastes, our entertaining SPRINKLES or use our delicious FLAVOURING PASTES – LE SUPREME as fillings for your cakes!

HAPPY EASTER TO ALL!



Pasta Bouquet flower paste

by Cake Garden

SUBSCRIBE ONLINE

www.saracinodeolci.co.uk





SYLWIA PRICE
EDITOR

Hello everyone and welcome to We Love Pastry's March issue!

While sitting and writing I can literally hear birds singing, spring is coming and soon enough we will be able to pack away our winter coats! Who is as excited as me? Spring is my favourite time of the year with colour popping up everywhere and some warmth in the air!

In this month's issue you will find so many various and fabulous tutorials dedicated to Mother's Day, garden, flowers, plants, Easter, and spring. I absolutely adore every single tutorial and I couldn't wait to share this issue with you. Beautiful ideas shared by truly talented artists from around the globe.

Please remember to share your creations with us so we can publish them in our magazine. I also hope you'll enjoy the blog by Carol Smith who explains few major tips when working with royal icing.

OUR AMAZING CONTRIBUTORS

Silvia Mancini, Nicky Lamprinou, Michaela Rences, Sachiko Windbiel, Katarzyna Koczorowska, Milene Habib, Romina Novellino, Bintcy Davis, Arati Mirji, Jenny Bacchus, Carol Smith, Catia Guida, Kelly Jane



by Sébastien H. Cupcake Artist



by klaudis_cakeart

We also proudly share a tutorial with the amazing Jenny Bacchus who impresses us with her creations where she mainly uses Wafer Paper. Make sure you read both articles through with a cup of coffee in your hand.

Next month's issue is dedicated to wedding cakes so.....stay tuned as some really exciting tutorials are coming!

Sylvia



by Yen Thomson Cakes

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I LOVE YOU MUM




SILVIA MANCINI
Silvia Mancini Cake Art & Co



SILVIA MANCINI
Silvia Mancini
Cake art & Co

 **SILVIA MANCINI**
CAKE ART & CO

 @silviamancini_cakeart

Silvia Mancini
cake art & accessories

Silvia's creations are born out of her two great passions: baking and modelling. The realization that the two could be combined to produce delicious and visually stunning cakes and desserts was, for Silvia, a eureka moment and she hasn't looked back since.

"Winner of the Cake Masters Awards 2015 for Modeling Excellence, Silvia organizes individual and group training courses all over the world, participates in cake design events throughout Italy, and collaborates with ice-cream salons and patisseries as a consultant or lead designer in the decorative phase of production.

In 2017, Silvia has designed and patented the first modeling tool of her line, Silvia Mancini Cake Art & Accessories: EASY EYES by SM.

WHAT YOU NEED:

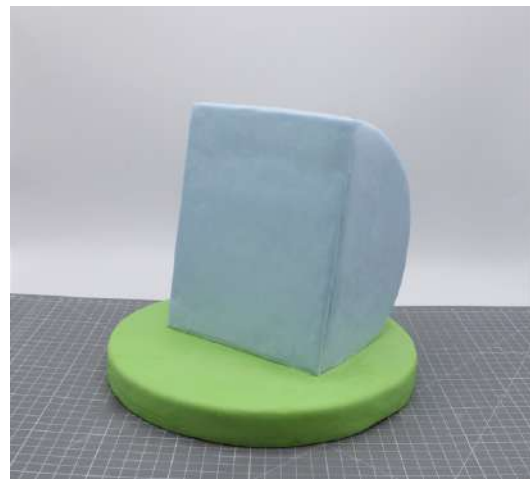
INGREDIENTS

- Pasta Model (you can use white and colour it with gel colours or you can use pre-coloured)
- Saracino gel and powder colours depends on colours you choose
- Pasta Top (light blue for the cake and green for the board)
- Cake (I used a half round cake 15cm high x 20cm diameter). Place the cake to the side of the board. The side of the cake where I add decoration is 19cm x 15cm (19cm as I cut a flat edge to place the cake on the board - see Step 1)

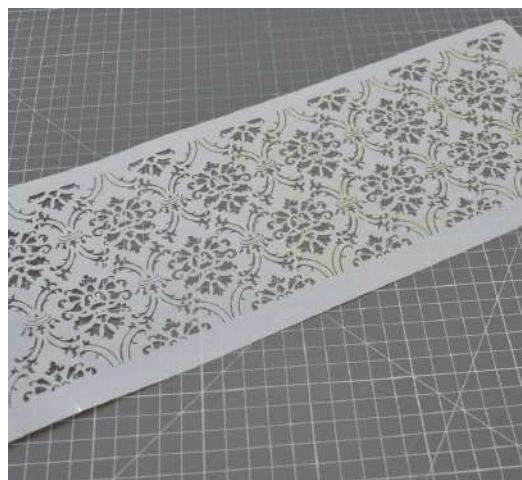
EQUIPMENT

- Foam pads
- Rolling pin
- Rubber brush
- Painting and dusting brushes
- Flower cutters with rounded petals (two sizes at least)
- Heart cutter (size small and medium)
- Circle cutter with scalloped edges (2.5cm diameter)
- Circle cutters of 2cm and 3cm diameter
- Hard pointed tool
- Scalpel
- Water brush
- Dresden tool
- Ball tool size 10
- Knife
- Toothpick
- Stencil





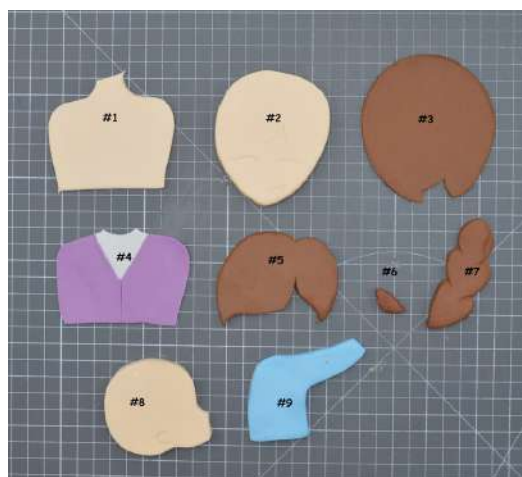
STEP 1 Cover the board with green Pasta Top and the cake with light blue. Position the cake as shown with the flat rectangle facing the front.



STEP 2 Roll white Pasta Model to about 4mm and big enough to cover the rectangle surface of the cake. Use the stencil to decorate it with a mix of yellow and light green powder colours.



STEP 3 Cut it out to the same size of the cake and attach with edible glue.



STEP 4 Cut out all the parts of the pattern: the face (#2) and the braid (#6 and #7) must be thicker than the other parts while #3 very thin.



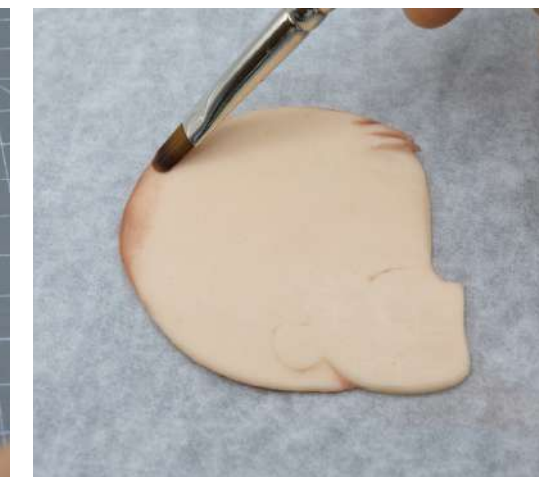
STEP 5 First add the shirt #4 to the body #1. Add the details using the rubber brush and the knife. Add the back of the hair #3 and the head #2 over it. Then add the fringe in front #5. Make the eyes using a thin roll of black paste and roll a small ball of rose beige paste for the nose.



STEP 6 Cover the side of the head with a strip of the brown modelling paste. Add the eyes, nose and mouth.



STEP 7 Make some indentations on the baby's head #8 for the front hair.



STEP 8 Define the curved head shape by dusting and shading with brown powder colour. Add the eye and ear.



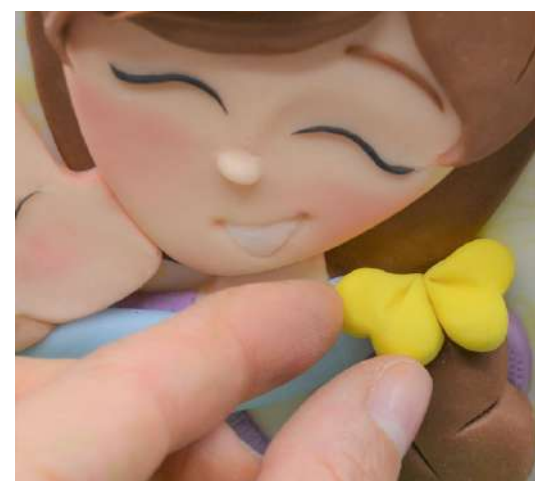
STEP 9 Cut out a piece of paste the same shape as the baby's head but with one side thicker than the other.



STEP 10 Attach the baby's body #9 and before adding the face fix the piece you made in the previous step above it with the narrow edge facing mum. Add an eyebrow.



STEP 11 Cut out two hearts using the cutter.



STEP 12 Attach them to the braid. Add a cute little tongue.



STEP 13 Use the smaller heart cutters for the ears and attach them on each side of the head.



STEP 14 Make an indentation using the Dresden tool.



STEP 15 Using white Pasta Model cut 4 thick strips for a frame.



STEP 16 For the flowers. Roll violet Pasta Model to 6 - 7mm thick and cut out some flowers of different sizes. Mark each petal using an hard pointed tool.



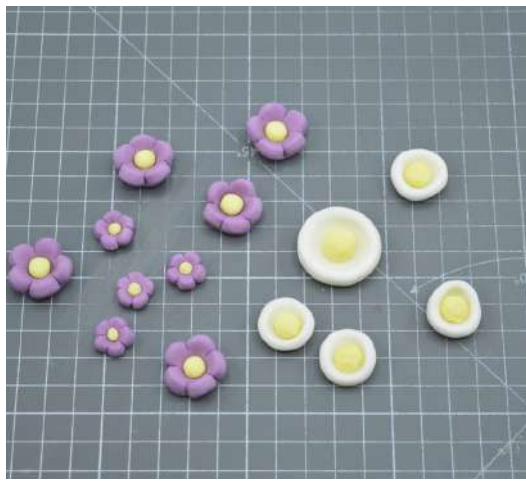
STEP 17 Create a groove in the middle with the ball tool. Pinch the petals together.



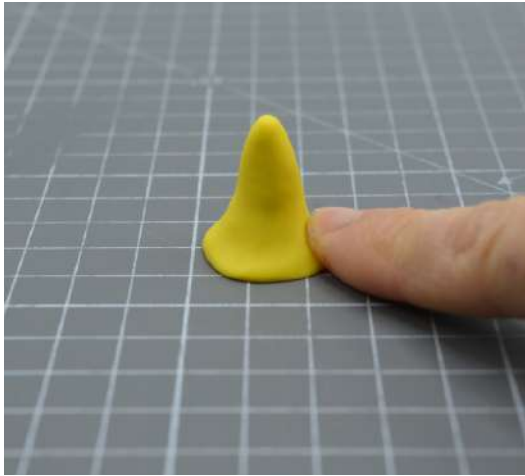
STEP 18 Cut out some thick white circles.



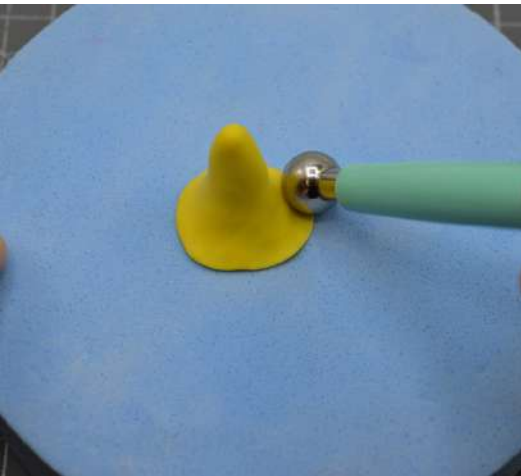
STEP 19 Make a groove in the center.



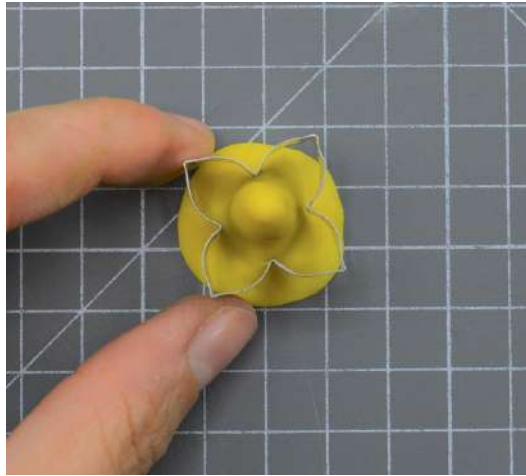
STEP 20 Add centres to each flower with a drop of water.



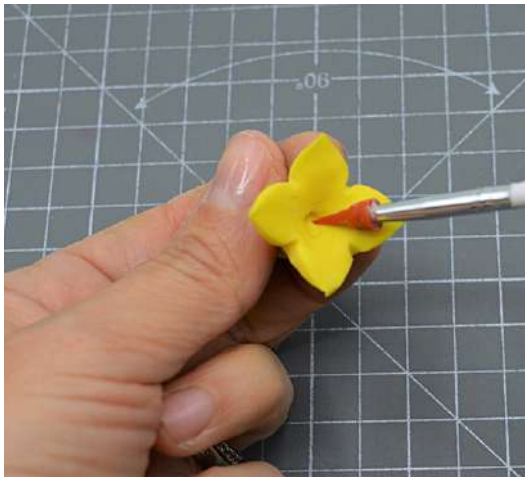
STEP 21 Model a teardrop shape with about 5g of yellow paste. Press the wide end down to a mat and flatten the outside edge with fingers.



STEP 22 Make them thinner with a ball tool.



STEP 23 Cut out the petals using a metal flower cutter.



STEP 24 Make an hole in the center and add some indentations to each petal.



STEP 25 Create a small sausage of orange paste for the center.



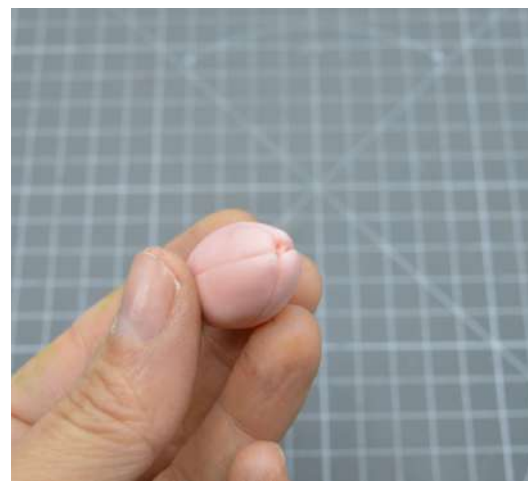
STEP 26 Roll orange paste very thin and cut out many pieces using a circle cutter with a scalloped edge. Soften the edges.



STEP 27 Fold in half twice.



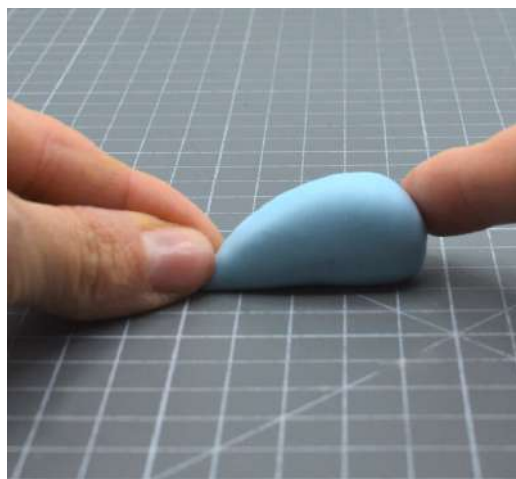
STEP 28 Join two or three pieces of them together with a drop of water to create the flowers.



STEP 29 Use 5g of light pink paste and model a bud. Make four lines on the sides.



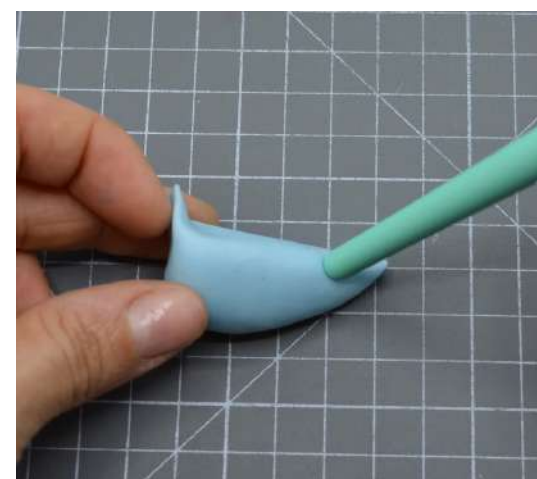
STEP 30 For the bird use 10g light blue Pasta Model and roll a teardrop shape.



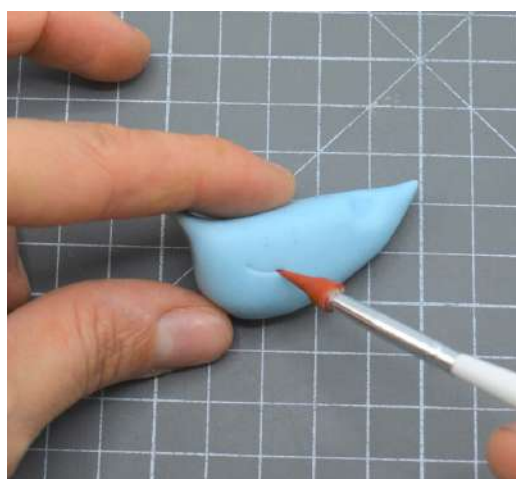
STEP 31 Lay it on the table to flatten one side.



STEP 32 Pinch the back to create the tail and then make the other side pointed for the beak.



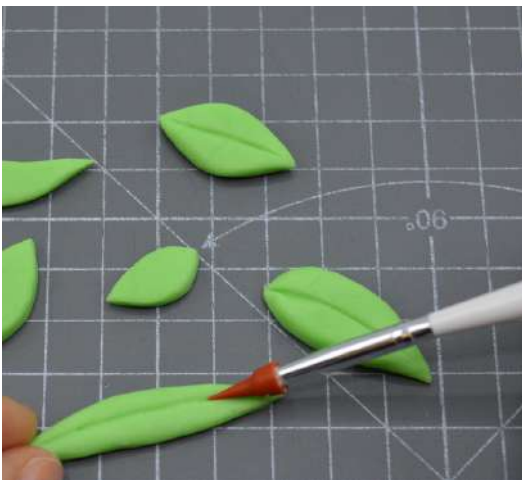
STEP 33 Make two eye sockets with a round ended tool.



STEP 34 Make an indentation using the hard pointed tool.



STEP 35 Add two small white balls for eyes.



STEP 36 Cut out some leaves and make a line in the middle.



STEP 37 Now we can add the decorations. First the leaves, then the flowers.



STEP 38 Use a toothpick to fix the bird and make two holes in the center of the eyes.



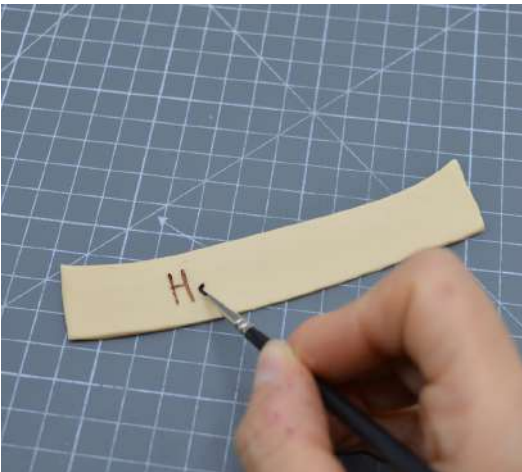
STEP 39 Colour the holes with black gel colour.



STEP 40 Dust the beak and the tail with blue powder colour.



STEP 41 Dust the decorations using powder colours.



STEP 42 Roll a strip of beige paste and write "Happy Mother's Day" using brown gel colour.



STEP 43 Attach it to the upper left corner using edible glue and roll the sides with a toothpick.



STEP 44 Your cake is ready to present to your mum.

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



PEONY FLOWER

CAKE DESIGNER
Nicky Lamprinou





NICKY LAMPRINO

Sugar flowers creations -
Nicky Lamprinou

 SUGAR FLOWERS CREATIONS - NICKY LAMPRINO

 @nicky.lamprinou

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

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

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

Since 2011 she has been teaching sugar art and cake decorating seminars for both beginners and advanced students. Most of her students are professionals who seek further specialisation.

WHAT YOU NEED:

INGREDIENTS

- Saracino Pasta Bouquet flower paste
- Saracino powder colour: Violet, pink, red, black, white
- Saracino gel colour: Black
- Cornflour for dusting
- Saracino cake gel

EQUIPMENT

- Ball tool
- Small rolling pin
- Foam pad
- Groove board
- Peony petal cutters and veiner
- Leaf cutter and veiner
- Flower wires gauge 24 and 26
- Large plastic spoons
- Drying foam
- White florist tape
- Wire cutter
- Paint brushes
- Kitchen paper
- Stamens



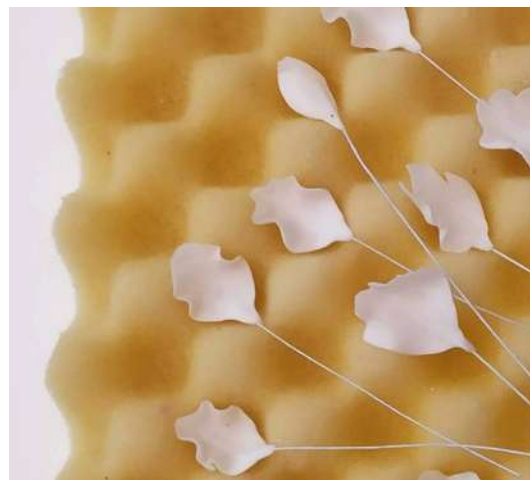
STEP 1 To make the centre of the flower, knead some flower paste. Roll a small ball of paste and form it into a teardrop shape. Make four of the same size.



STEP 2 Take a 26 gauge wire, put some glue at the end of the wire and insert into the teardrop. Pinch around the bottom to secure it to the wire.



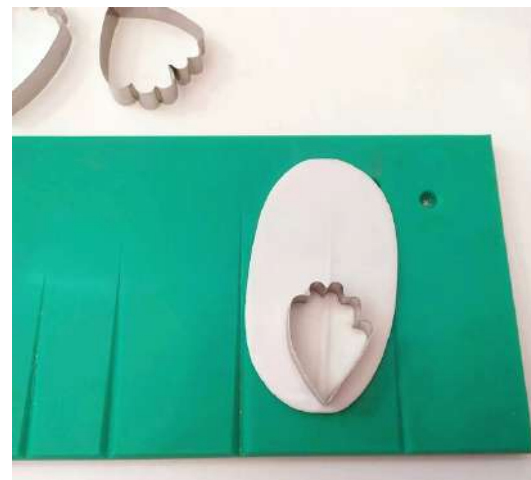
STEP 3 Place them onto the foam pad. Thin the centre and the edges to create a petal shape.



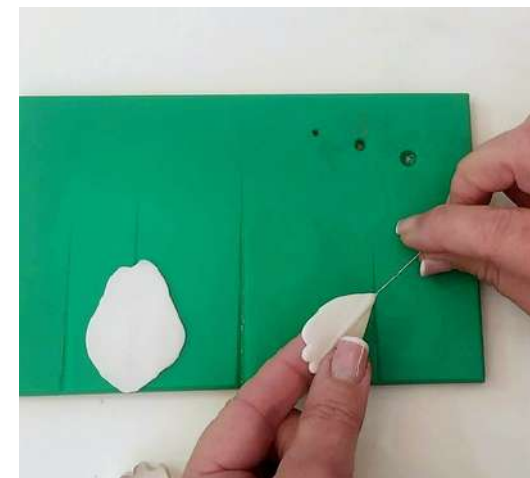
STEP 4 Make five more in the same way using slightly larger teardrop shapes. Let them dry and form on the drying foam.



STEP 5 Use a small rolling pin to roll a small amount of white flower paste over the groove board.



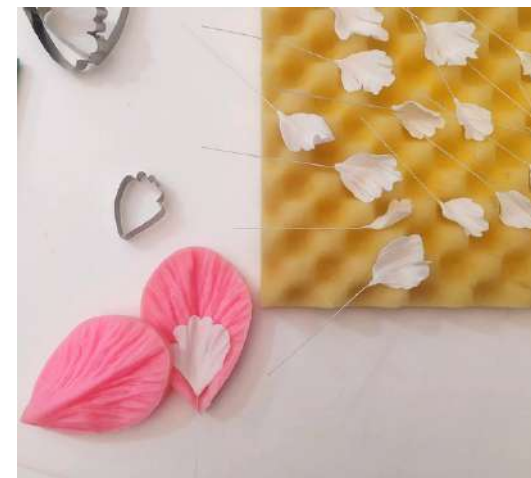
STEP 6 Using a small peony petal cutter, cut out a petal with the ridge in the centre.



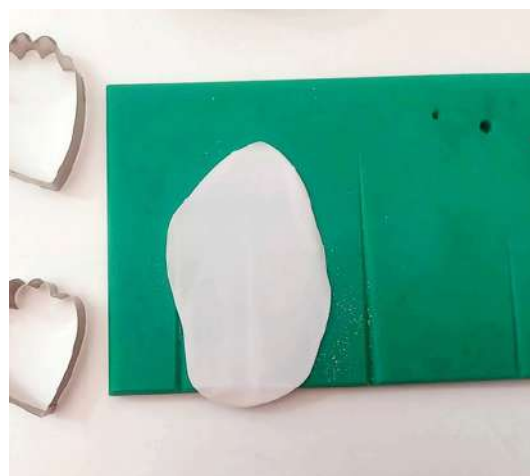
STEP 7 Add some glue to the end of a 24 gauge wire and insert into the ridge of the petal. Twist the wire into the petals to about 3/4 length. Pinch the bottom to secure it to the wire.



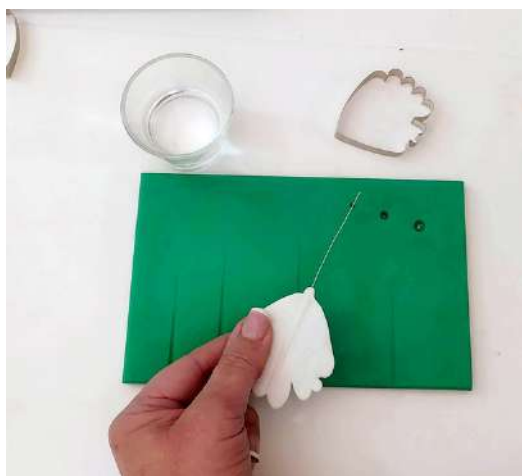
STEP 8 Place the petal onto a foam pad and thin the edges with the ball tool.



STEP 9 Dust the veiner with a small amount of cornflour. Place the petal on the veiner and gently press to form a veining pattern. Let them dry and form on the foam overnight. Make five of them.



STEP 10 Use a larger cutter to make medium size petals as in Step 5.



STEP 11 Add some glue to the end of a 24 gauge wire and insert into the ridge as in Step 7.



STEP 12 Place the petal onto the foam pad and thin the edges with the ball tool.



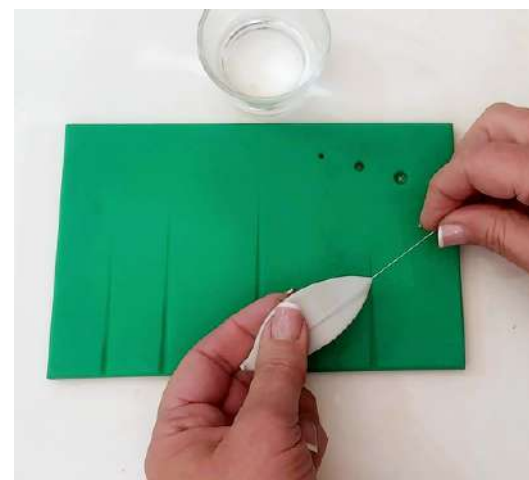
STEP 13 Place the petal on the dusted veiner and gently press to form a veining pattern. Create 8 medium size petals.



STEP 14 Make the big petals in the same way. You need 17 petals. Place all the petals on spoons. Fold the edges inwards and let them dry and form. Drying time depends on humidity where you are working.



STEP 15 To make the leaves. Add a small amount of black colour to the paste, mix well and roll a small amount of the grey paste on the board. Cut out big leaves with a leaf cutter.



STEP 16 Add some glue to the end of a gauge 24 wire and insert the wire into the leaf.



STEP 17 Move onto the veiner and press firmly.



STEP 18 Cut out a few notches using the edge of the cutter. Give the leaves a slightly wavy shape and let them dry and form on the drying foam.



STEP 19 To paint the petals, mix red, violet and white powder colour. Dust the small petals using an intense shade.



STEP 20 Add white powder to create a softer shade for the other petals.



STEP 21 Dust only the edges of the large petals.



STEP 22 To dust the leaves mix blue and a small amount of red and white powder colour.



STEP 23 To assemble the flower. Using white florist tape, bind 4 small petals with 4 - 5 stamens as shown.



STEP 24 Add a new row of 5 bigger petals, binding one by one and adding a few more stamens in between.



STEP 25 Add a new row of bigger size petals. Using tape, bind them one by one.



STEP 26 Add a new row of 4 medium size petals.



STEP 27 Add 4 more medium size petals in between the previous ones.



STEP 28 Add a new row of 7 large size petals. Add one more row of 10 large size petals just below the previous ones. Be sure that you always bind each petal tightly before adding the next.



STEP 29 Cover the wire of the leaves with white tape.



STEP 30 Bind the leaves around the flower. A stunning large flower and its leaves are ready to decorate your cake!

JOIN MONTHLY LIVE DEMONSTRATION WITH DIONIS IAROVOI



Saracino Community -
share & inspire

MONDAY
27th March at 7pm
(UK time)



ANNOUNCING OUR MONTHLY COMPETITION



CONGRATULATIONS!

Jennifer Kessey aka
Good Taste Cake
Design





Would you like to win a Saracino Surprise Box Worth

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

LUCKY WINNER will be introduced in our April issue.

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

£50?

M	O	T	H	E	R	M	N	T	M	W	R
A	O	B	F	E	E	O	S	H	E	E	P
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- BUNNY
- ANEMONES
- BUNNY
- ICING
- SHEEP
- LACE
- MARCH
- MONSTERA
- FLOWERS
- CUPCAKE
- MOTHER
- PLANTS
- CALADIUM

BAAARBARA

CAKE DESIGNER
Michaela Rences





MICHAELA RENCÉS
Cakes by Mischell

I am originally from Slovakia and now living in Austria.

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

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

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



Cakes by Mischell



@cakes_by_mischell

WHAT YOU NEED:

INGREDIENTS

EQUIPMENT

- Saracino Pasta Top: White
- Saracino Pasta Model: Green, white, rose beige, pink, red, yellow, light green and black
- Saracino powder colours: Green, blue, black, light pink, white
- Saracino gel colour: Green
- Saracino cake gel
- Saracino Liquid Shiny confectioners glaze
- Saracino 0.3 wafer paper
- Black edible marker pen

- White florist wires
- Round cake with a diameter of about 20cm
- Round ball cake with a diameter of about 16cm
- Silicone pad
- Rolling pin
- Craft knife
- Brush
- Scissors
- Cake tools
- Clear alcohol
- Water





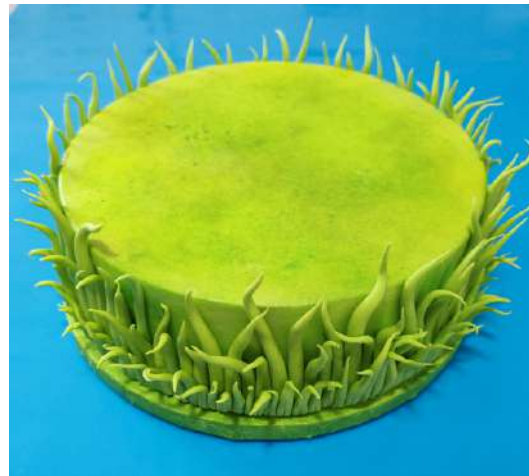
STEP 1 Mix the white Pasta Top with a little green gel colour, mix it well and cover the cake. Cover the ball cake with white Pasta Top.



STEP 2 Model various long bunches of grass from the green Pasta Top.



STEP 3 Fix to the side of the cake.



STEP 4 Continue adding around the entire cake.



STEP 5 Roll a long strand of white Pasta Model and roll into a snail shape for the sheeps curls.



STEP 6 Stick the curls on the round ball cake.



STEP 7 Roll small balls from the white Pasta Model.



STEP 8 Fix the small balls between the snails.



STEP 9 Place the ball cake on the first tier of the cake.



STEP 10 Shape the sheep's head from the rose beige Pasta Model. Use a ball tool to add eye sockets. Use modelling tools to mark the nostrils and mouth of the sheep.



STEP 11 Roll small balls from white Pasta Model for the eyes. Use a tool to open the mouth.



STEP 12 Fix the white balls into the eye sockets.



STEP 13 Shape the sheep's ears using rose beige and pink Pasta Model. Glue the pink shape onto the rose beige shape with a little cake gel.



STEP 14 Glue the ears to the sheep.



STEP 15 Paint the sheep's eyes with blue and black powder colours diluted with clear alcohol.



STEP 16 Roll a long narrow strand of black paste and glue around the eyes of the sheep.



STEP 17 Paint the eyelashes of the sheep with black paint or using a thin black marker.



STEP 18 Add the eyebrows of the sheep in the same way.



STEP 19 Dust the ears, cheeks, nostrils and mouth of the sheep with pink powder colour. Shade around the eyes with brown powder colour.



STEP 20 Mix white powder colour with Liquid Shiny glaze and add two white dots to the eyes.



STEP 21 Glue the sheep's head on the cake.



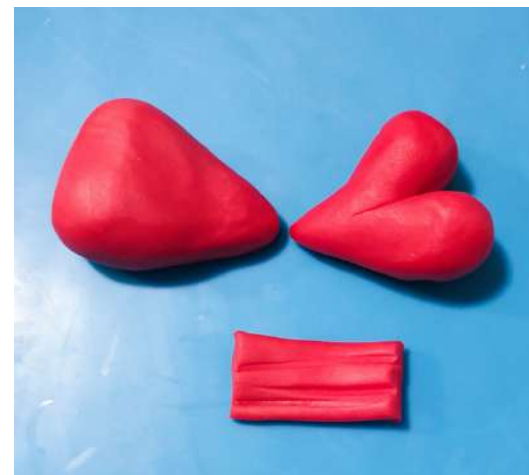
STEP 22 For the fringe roll 5 - 7 strands of white paste.



STEP 23 Glue the white strips together.



STEP 24 Glue to the sheep's head.



STEP 25 For the bow model two heart shapes from red Pasta Model and glue them together. Roll a thin red strip and glue it around the middle of the hearts.



STEP 26 Your finished bow should look as shown.



STEP 27 Attach the bow to the sheep's head.



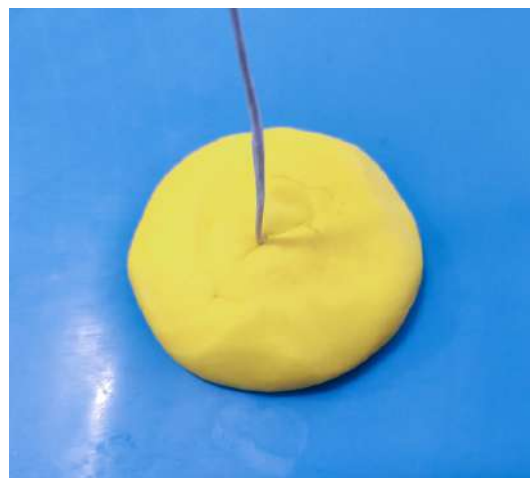
STEP 28 Roll two balls from the rose beige Pasta Model and mark a line in the center of each ball with a tool. Fix the feet to the cake.



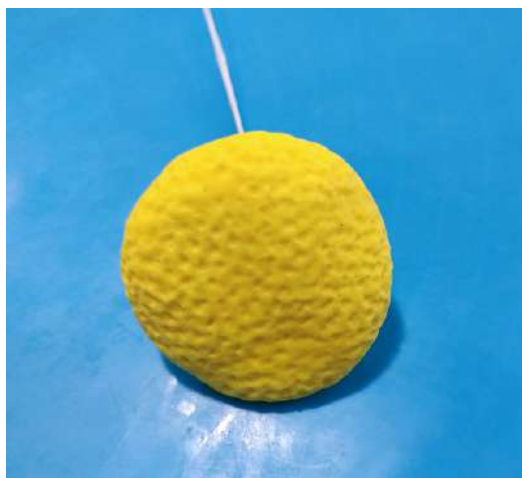
STEP 29 Bend a circle on the end of a 18 gauge flower wire.



STEP 30 Form a round flat shape from the yellow Pasta Model for the center of the flower. Press the wire into the yellow paste.



STEP 31 Push the wire into the yellow paste and blend the paste to cover the wire. Bend the wire towards the center.



STEP 32 Use a small round tool to add texture.



STEP 33 Mark the petals onto the wafer paper.



STEP 34 Cut out about 30 petals.



STEP 35 Gently dust the edges of the petals with soft green and yellow powder colours.



STEP 36 Using a small rolling pin bend the individual petals.



STEP 37 Using wafer paper cut out a circle about the size of the center of the daisy.



STEP 38 Start gluing petals to the circle using a brush and water.



STEP 39 Glue the petals around the entire circle.



STEP 40 Repeat with a second layer.



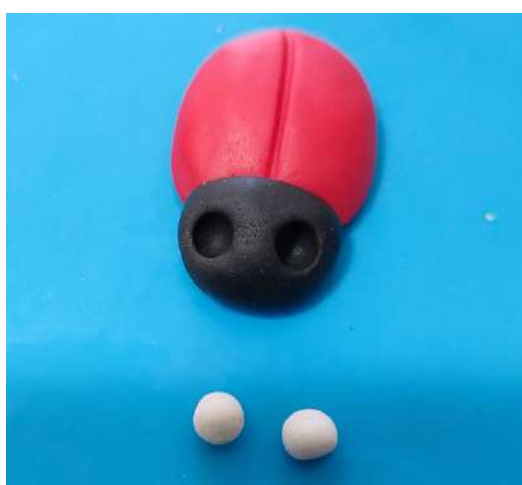
STEP 41 Insert the flower wire through the centre and glue them together.



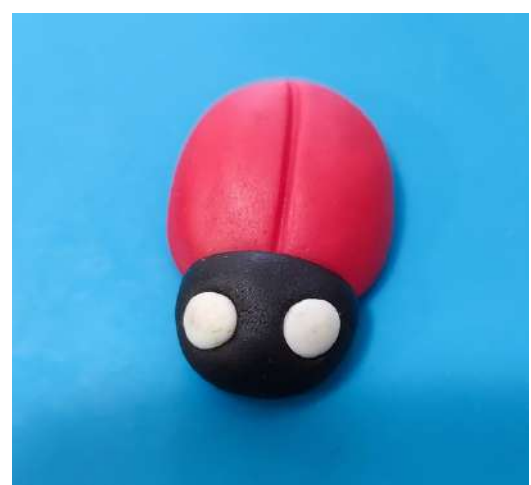
STEP 42 Wrap the wire with green florist tape.



STEP 43 Model the body and head of the ladybug using red and black Pasta Model.



STEP 44 Glue the body and head together. Mark a line in the center of the back. Use a ball tool to add eye sockets. Roll small balls of white paste for the eyes.



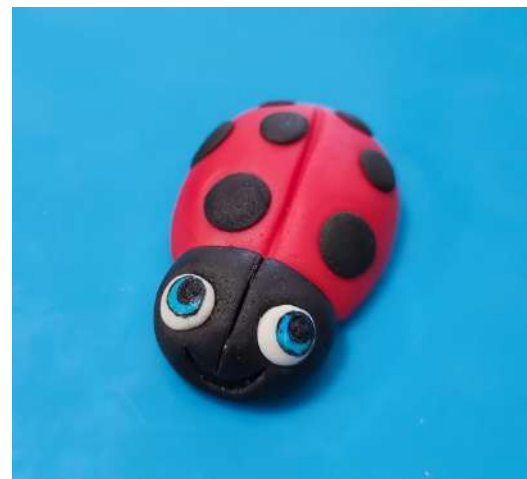
STEP 45 Fix the white balls into the eye sockets.



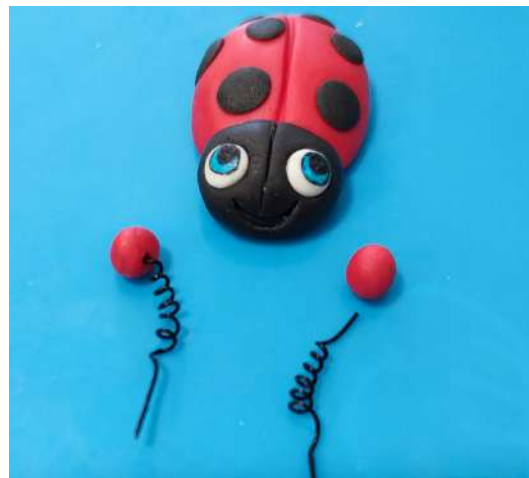
STEP 46 Paint the ladybug's eyes with blue and black powder colours diluted with clear alcohol.



STEP 47 Use a tool to add the ladybug's mouth.



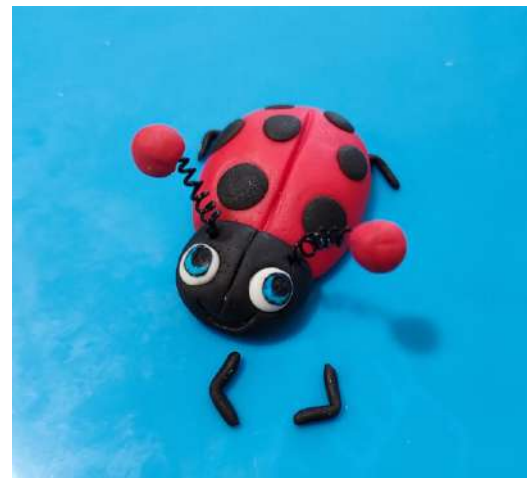
STEP 48 Make small dots from the black paste and stick them on the back of the ladybug.



STEP 49 Roll two small red balls and attach them to small twisted wires. This can be coloured flower wire.



STEP 50 Insert the wires with the red balls into the ladybug's head.



STEP 51 Roll narrow strips for the legs and bend in the middle. Glue the legs to the underside of the ladybug.



STEP 52 Add white dots and eyelashes to the eyes. Highlight white areas. Glue the ladybug to the daisy.



STEP 53 Insert the daisy into the cake using a flower pick or similar. Add a few more bunches of grass around it.



STEP 54 Your cake is ready to dazzle!



Read With Cake



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



Jenny
Bacchus

INTERVIEW BY SARACINO

TELL US SOMETHING ABOUT YOURSELF.

*M*y name is Jenny Bacchus, born in Buckinghamshire and now living in Cornwall, creating bespoke cakes. I am 42 years old and am proud mum to my son, 13 and daughter, 11. We have a little Yorkipoo dog called Cinnamon. I love escaping to the beach with my four-legged friend between larger decorating tasks.



HOW DID YOU START YOUR CAKE JOURNEY?

My caking journey started in 2010 when I made my son's first birthday cupcakes. Now, I hadn't baked anything since Secondary School and never had I attempted to decorate any kind of cake before, I will say no more! I soon discovered Mary Berry and enjoyed baking many of her recipes before beginning to bake for my children's birthdays in 2015, when I fell in love with fondant and the joy in those wide eyes, when they saw their cakes. I started baking for family, but it wasn't until just before lockdown that I decided to take my hobby a step further, beginning to create my own recipes and experimenting with different mediums and decorating techniques, baking for wider audiences including charities, fundraisers, and the kids' schools.

Apart from one class I took many years ago in sugar paste, I am self-taught. I loved experimenting during lockdown, but I was still yet to discover my style and yet to fall in love with wafer paper.

AFTER GETTING INSPIRED, HOW DO YOU PROCEED?

Inspiration is everywhere, spotting flowers on a walk, seeing a pattern on fabric or even just a colour. If I were inspired by a flower, I would take photographs. I would spend time researching more images and try and work out how I could translate it into wafer paper, sometimes in its truest form but sometimes in its simplest form, depending on the overall project. Creating with wafer paper is still very much a learning process, so finding best practices happen whilst I am creating. This is very true for the wafer paper strip art you see in many of my modern creations.

WHAT HAS BEEN YOUR MOST DIFFICULT CREATION TO DATE?

My most challenging creation to date has to be the 'Hot Wheels' themed cake I made for my son's 6th birthday. My first attempt at covering a cake with fondant, with no knowledge and no tools! I remember it was 10pm the night before his birthday when I started to decorate, with a realisation dawning that this was going to be a struggle, especially with a freestanding loop of orange track. I still have the paring knife I used to cut the fondant that night!



from this



to this!



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

My favourite creation? Hmm, there's no easy answer to this one to be honest, but it's a close call between two. The first being my hot air balloon and vintage teddies, featured in this magazine (February 2023 issue). The second being my wafer paper art white christmas scene from a couple of months ago. The main feature was wafer paper strip art décor for the tree, and a number of different techniques to create all those extra details. I love how involved you become in bringing a creation like these together. I must also add that I will always have a soft spot for my Daisy on Gylly beach cake, which is where this signature look was featured for the first time. Oops! That was 3!



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

I would say that the best suggestion I could make when preparing decorations, is to allow yourself time and to be sitting comfortably. I could quite easily create all day, as long as I'm comfy. And always use water sparingly on your wafer paper.



WHAT SARACINO PRODUCTS DO YOU USUALLY USE AND WHY?

I use quite a selection of Saracino products. I use 0.3 wafer paper for flower making and smaller intricate designs. I love that it has a smooth side and a textured side which can be used to enhance your designs. For more structured designs I like to use 0.6 wafer paper, it's very much like card stock, which holds its shape when making angular or larger creations. Both are amazing quality too.

I've also developed a love for Pasta Model, which makes modelling a much nicer experience. Saracino isomalt will always feature in my list of skills I would like to develop further.

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

When I'm not thinking about or creating wafer paper cake designs, I love drinking coffee, arguing with my kids over a board game and hitting the beach for a lush walk. Is this where I mention my obsession with making cake videos? Generally, my wafer paper is never far away from me, I find creating with it to be the most relaxing therapy.

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

Recently for my birthday, I learned that singer/songwriter Conor Maynard celebrates his birthday the same day. I modelled my first life like figurine for his cake which I thoroughly enjoyed eating!


Who would I choose next? Hmm, I think it would have to be the iconic Grace Jones. I would create a three tiered angular, multi-faceted in the shape of a female torso. I would use a mix and balance of matt, shiny and textured surfaces to finish the facets of the cake. Grace Jones' red lips would feature bright, middle right of the cake and black wafer paper mesh, lace, feathers, textures would feature as the topper of the cake in dramatic plumes. I feel like I need to create this now.


WHERE DO YOU GET YOUR INSPIRATION FROM IN THE CAKE DESIGN FIELD? DO YOU HAVE A FAVOURITE ARTIST?


Early inspiration came from the super experimental Sugar Geek. I love how she tries everything. The stunning florals of Kris Wirata @krooms19 were my inspiration for trying my first peony and the works of Winifred Kriste have me spell bound. With regards to favourites, gosh there are so many I couldn't name just a few. Generally, I am drawn to striking, unique artistry of all mediums, so like my sources of inspiration, the list is endless.




To see more of Jenny's work visit her social media here:

 @Cake is Love by Jenny

 @cakeislovebyjenny

 @Cake is Love by Jenny

 @cakeislovebyjenny



BUNNY CUPCAKE

CAKE DESIGNER
Sachiko Windbiel





SACHIKOWINDBIEL
Mimicafe Union

 MIMICAFE UNION
 @mimicafeunion/



Sachiko Windbiel is the owner and creative force of mimicafe Union, a fondant skills resource, based in Santa Monica, California. Sachiko's specialty is Fondant Figure Modeling, creating fantastically life-like and expressive figures for cakes and cupcakes that become cherished keepsakes from life's most treasured celebrations.

Her artistic skills are inspired by her childhood fascination with Manga and Animation features, fueling her imagination and dreams. Sachiko likes to say that her mission is to "Spread Joy" and it's at her fondant workshops that she feels she's on the right path, meeting new people and working with them to develop their figure modelling skills and enjoy their own creativity.

WHAT YOU NEED:

INGREDIENTS

- Saracino Pasta Top: 50g pink
- Saracino Pasta Model: 50g white, small amount of black
- Saracino Pasta Bouquet: Small amount coloured ivory, yellow, pale moss green
- Gold or Silver powder (for the flute)
- Pink, white, green, yellow powder colour (for the dress and flowers)
- 25g Rice Cereal Bars
- Cupcake
- Buttercream

EQUIPMENT

- Lollipop stick
- Parchment paper or small board
- Modelling tools
- Craft knife
- Rolling pin
- Circle / flower cookie cutter 98mm
- Piping tip for eye #803
- Piping tip for eye pupils #802
- Piping tip for flute #6
- Circle cutter for bouquet 50mm
- Cocktail stick
- Snowflake or daisy plunger
- Cling film



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STEP 1 Place the cupcakes upside down on parchment paper or a small board. Coat them with butter cream adding ridges. Wrap lightly in cling film and chill in the refrigerator or freezer.



STEP 2 To make the cupcake skirt. Roll pink Pasta Top a little thicker than usual and cut out with a circular flower shape cutter.



STEP 3 In order to make the skirt roll the circular edge slightly thinner.



STEP 4 Cover the cupcake when the butter cream is chilled and hardened.



STEP 5 Make the upper part of the body. Roll the rice cereal into a firm ball. Cover with white Pasta Model and cut it in half.



STEP 6 Cut the lollipop stick a little higher than the cupcake.



STEP 7 Use a cocktail stick to make a hole through the half ball. Insert the lollipop stick through the hole.



STEP 8 Insert it into the center of the cupcake.



STEP 9 Roll pink paste and cut out the top part of the dress. Wrap around the half ball.



STEP 10 Make a ribbon for the back of the dress. Roll pink Pasta Top thinly and cut it as shown.



STEP 11 Add the ribbon.



STEP 12 Make two bows.



STEP 13 Fix on the back of the skirt and add a knot in the middle of the ribbon.



STEP 14 Now for the rabbit's head. Roll a larger ball of rice cereal bar. Roll white Pasta Model a little larger than the size of the ball.



STEP 15 Wrap the rice cereal ball with the paste.



STEP 16 Roll it and smooth the joints (cut off any excess if required). If there is a wrinkle or crease use that part at the neck to hide it.



STEP 17 Roll it too a rugby ball or American football shape.



STEP 18 Pinch the pointed parts to the left and right with your fingers to make the shape of the face.



STEP 19 Use fingertips to shape the rabbit's nose and mouth area.



STEP 20 Use a piping tip to hollow out the eyes.



STEP 21 To make the eyeballs double the cling film and place it over the rolled white Pasta Bouquet or Pasta Model. Cut with a piping tip. Pressing onto the cling film gives a nice curved shape to the eye.



STEP 22 Add the eyes and use tools to make them even.



STEP 23 Use a pointed tool to mark a deep line for the nose and mouth.



STEP 24 Add pink Pasta Top for a nose.



STEP 25 Mark the the position of the pupil with the smaller piping tip.



STEP 26 If your eyes are Pasta Bouquet, it's easy to paint with an edible marker. This time, I cut out black Pasta Model and finished by adding eyelashes and white highlights.



STEP 27 Mark the position of the flower headband.



STEP 28 Make your ears. Shape white Pasta Model and add a little bit of pink in the centre.



STEP 29 Put a little water on the base of the ears and fix firmly to the head.



STEP 30 Make a hole with a cocktail stick at the neck and push a hole into the rice cereal in the center. The lollipop stick is thick so add the head carefully.



STEP 31 Add a little water to the Pasta Model and push the softened paste into the gap between the neck and the torso and blend.



STEP 32 Make two arms to a size which matches the size of the face and body.



STEP 33 Add a sleeve and attach to the torso.



STEP 34 Make a flute. Roll a thin sausage shape of Pasta Model and paint it gold or silver. Add small circles.



STEP 35 Make flowers. Roll Pasta Bouquet thinly and cut out flowers with a daisy or snowflake plunger.



STEP 36 Add the flowers around the head. Add the flute in the hands. Dust the dress with powder colours.



STEP 38 Paint as you like to add details to the dress.

STEP 39 This is an example of an expression for a different face. Don't hollow out the eyes and create an eye line with black.

STEP 40 You can also make a cat by shaping the ears into pyramid shapes.



PASTA MODEL



New colours



- burgundy
- navy blue
- baby blue
- baby pink



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LACE ANEMONES

CAKE DESIGNER
Katarzyna Koczorowska





**KATARZYNA
KOCZOROWSKA**
Katarzynka Sztuka Cukrowa

For many years I have been baking cake, I like it a lot, but I've never dreamt of being a confectioner, rather my love for floristry.

That's why four years ago I discovered sugar flowers, it became my great passion. I am a gardener by profession and I love flowers in every form.

My greatest advantage is creativity. I'm willing to share my ideas and tips in tutorials on my Katarzynka Sztuka Cukrowa website.

I have contributed tutorials to Cake Masters Magazine. In my actions I always have support from my Husband and Son.



KATARZYNKASUGART



cakesdecor.com/Katarzynka

WHAT YOU NEED:

INGREDIENTS

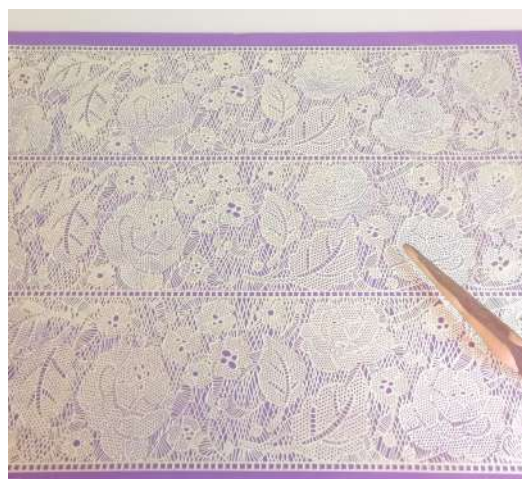
- Saracino Pasta Top: Tiffany, black
- Saracino Sweet Lace Paste: Pearl
- Saracino Cake Gel
- Small silver balls

EQUIPMENT

- Extruder with 1mm hole
- Lace mat
- Scissors
- Modelling tools
- Parchment paper



STEP 1 Apply the lace mix evenly on the mat.



STEP 2 Remove excess so that the pattern is clean and clear. I dry the lace on the counter overnight.



STEP 3 Draw a sketch of flowers on parchment paper.



STEP 4 Wrap the paper around a cake covered in the tiffany Pasta Top.



STEP 5 Mark the outline and center with a sharp tool. Then cut out the flowers from the paper.



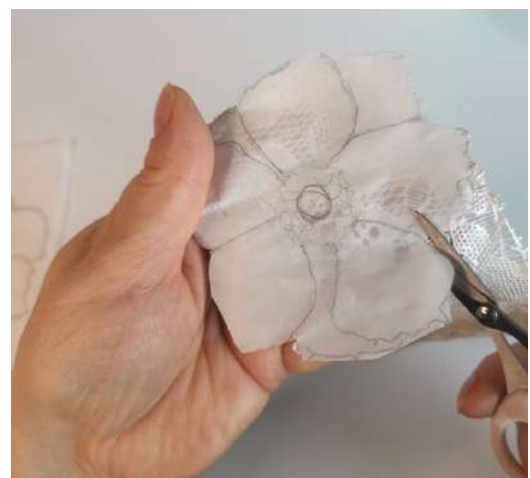
STEP 6 Cut out lace using the paper template.



STEP 7 If one whole flower does not fit on the lace, we can make it in pieces.



STEP 8 Cut out the smaller flowers using a whole piece.



STEP 9 Only cut out the outline of the flowers.



STEP 10 Using cake gel glue the lace flowers together.



STEP 11 Glue the lace in the places we marked on the side of the cake (small grooves).



STEP 12 Using a 1mm hole in your extuder press long black strands. Roll a small ball for each centre of the flowers.



STEP 13 Press the ball into the centre and add texture.



STEP 14 Add the black strands around the outline of the petals.



STEP 15 Glue using cake gel.



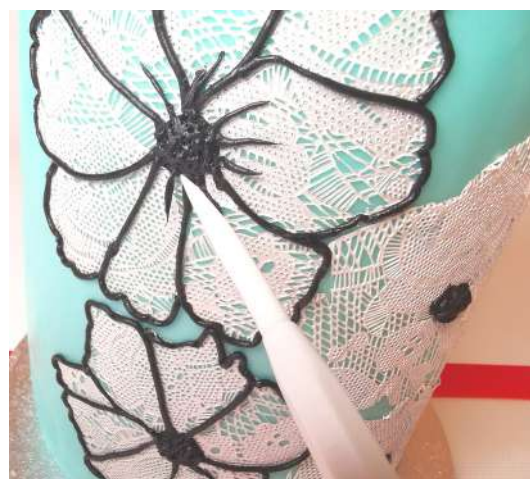
STEP 16 Outline every other petal and then connect the missing petals.



STEP 17 Shape the edges of the petals so that they look natural and make sure that the lace is not visible.



STEP 18 Roll 1cm long strands of black paste with a pointed end for the stamens.



STEP 19 Glue the stamens to the center of the flowers.



STEP 20 With a bit of cake gel on the brush, dip it into the silver balls and add them to the stamens.



STEP 21 Finish each petal in the same way to give this stunning and simple effect.

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WE PUT YOUR CAKE ON A PEDESTAL



CONGRATULATIONS

THE FLOATING TIER SIDE BAR SEPARATOR

In December, we offered readers the chance to create their own illusion masterpiece by entering our competition to win one of our signature Side Bar cake separators. We asked:

What Great British TV show did a Prop Options stand feature on?

Did you get it right? Of course, it was The Great British Bake Off! Huge congratulations to our winner

Jane Nixon!

MONSTERA VARIEGATA

CAKE DESIGNER

Milene Habib





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

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

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

MILENE HABIB
Sweet Mi - by Milene Habib



SWEET MI-BY MILENE
HABIB



@milene_habib

WHAT YOU NEED:

INGREDIENTS

- Cake for the pot (I used a coconut cake - 14cm diameter and 14cm high, filled with chocolate mousse and covered with white chocolate ganache)
- Saracino modelling chocolate: White
- Saracino Pasta Model
- Saracino Liquid Shiny confectionery glaze
- Powder Colours: White, brown, black, yellow and green
- Pasta Bouquet
- Crushed Oreos or other dark cookies (to make the soil)
- Clear alcohol to clean glaze off the brushes

EQUIPMENT

- Knife for sculpting the cake
- Internal support for the cake (I used a system that has a handle allowing you to lift the cake - called 'Cake Crane')
- Rolling pin
- Large, medium and small paint brushes
- 28, 22 and 16 floral wire
- 15cm long metal threaded rod for extra support
- Floral tape
- Craft knife
- Smoother





STEP 1 After preparing the cake use a serrated knife to round the edge (this will be the bottom of the pot).



STEP 2 Turn upside down and attach the support. Add more ganache and smooth everything.



STEP 3 Make sure the support is well attached so you can lift the cake without damaging it.



STEP 4 To cover the cake use white modelling chocolate. Measure the diameter, height and perimeter of the pot.



STEP 5 Roll the modelling chocolate to about 6mm thickness, so it can firm up and hold everything together and allow being held / lifted. Cut a strip to the measured size allowing for a rim to the top edge.



STEP 6 Apply the modelling chocolate to the side of the cake leaving a rim around the top. Cut the excess with a craft knife and smooth / blend the joint.



STEP 7 Mix glaze and white powder and with a large brush paint horizontal strokes.



STEP 8 Make sure everything is covered including the inside of the rim.



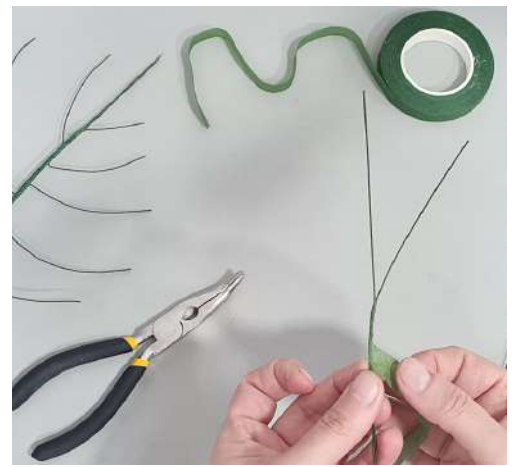
STEP 9 Add a little bit of black powder to the mixture and add different shades to the pot.



STEP 10 For the leaves search online for images of real leaves and print them to use as a guide and for inspiration.



STEP 11 Using 22 or 24 floral wire use pliers and your hands to shape the leaf skeleton.



STEP 12 Attach everything together using floral tape.



STEP 13 Make sure the tape is wrapped really tight.



STEP 14 Create as many leaves as you desire.



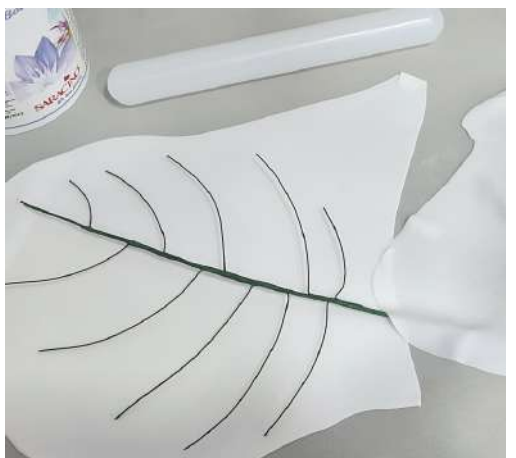
STEP 15 Reinforce the stem base using one or two 16 gauge floral wires.



STEP 16 Attach together using the floral tape.



STEP 17 To cover the leaf skeleton roll Pasta Bouquet paste to about 1mm thickness.



STEP 18 Sandwich the leaf skeleton between two sheets of the paste.



STEP 19 Glue them together making sure you don't apply pressure on the wires or it can rip the paste.



STEP 20 Cut shapes between the leaf skeleton as shown using a craft knife.



STEP 21 Allow them to dry over a curved surface (I used some bowls).



STEP 22 Mix glaze with green powder colour and paint the leaves. Use your imagination here as the variegation pattern is never the same.



STEP 23 Create different shades by adding white or yellow to the green paint mix.



STEP 24 Paint some details to give a more realistic look.



STEP 25 Allow them to dry.



STEP 26 For the aerial roots, roll thin strands of white Pasta Model.



STEP 27 Insert a 28 gauge floral wire.



STEP 28 Roll to smooth the surface.



STEP 29 Attach all the leaves to the metal threaded rod using floral tape.



STEP 30 Cut the excess tube from the cake support structure.



STEP 31 Insert the plant into the tube and secure with melted chocolate.



STEP 32 Attach the aerial roots in random positions.



STEP 33 Use floral tape at the joints.



STEP 34 Bend the roots to give movement.



STEP 35 Paint the roots using a light brown (glaze mixed with white and brown powder colour).



STEP 36 Add some shades of green.



STEP 37 To complete the look, crush some dark cookies (for example Oreos) and add to the top of the cake in the pot.



STEP 38 Spread evenly.



STEP 39 To make it look more natural sprinkle the surface to hide the spoon marks.



Hope you enjoyed the tutorial. Make sure to tag me and Saracino if you create a cake inspired by this tutorial as we would love to see it.

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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 everyone and welcome to this month's 'Sweet Pastry

Chat' where I will be talking about another one of Saracino's products 'Royal Icing Powder Mix'. If you are unsure as to what the difference is between normal icing sugar and royal icing, grab a coffee, sit back and let me explain.

Icing sugar (also known as confectioners' sugar) is just icing sugar that can be used in pastries, cakes and cookies, glazing, frostings, and buttercream. Whereas royal Icing powder includes two ingredients - icing sugar and dried egg whites/meri white powder and is mainly used for decorating.

When water is added to icing sugar, it becomes glacé icing and when added to royal icing powder mix it becomes royal icing and has a completely different use to that of the glacé icing.

Saracino's royal icing powder has a fluffier look to it compared to others that I have used and once you open the packet you will instantly get a lovely smell.

Using the royal icing powder is super easy, all you need to do is add some cool, boiled water and stir until fully mixed in so that you have no lumps.



Once made you can store it in an airtight container and keep it at room temperature for up to 2 weeks.



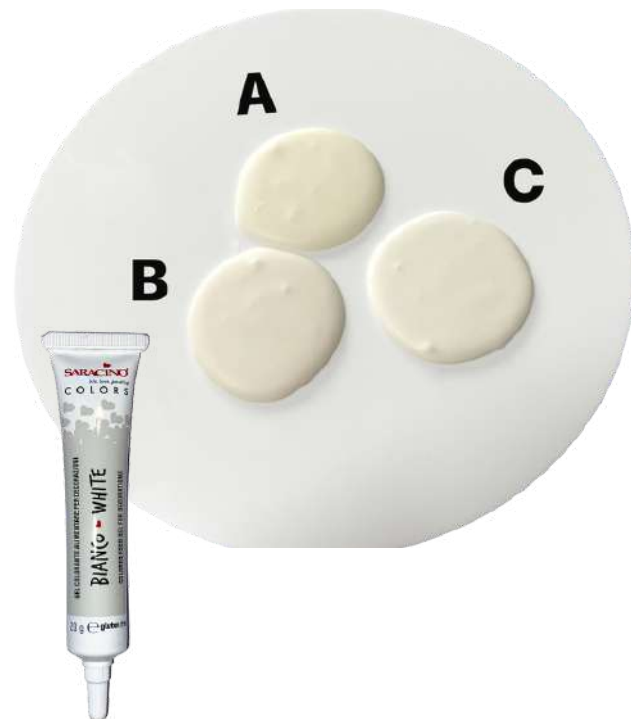
Most Royal Icing powders when mixed with water will tend to have an off yellow colour and if you are using it for piping where you require it to be white, you can either add a tiny (and I mean tiny) amount of grape violet gel colour which will bring it to white OR use a bit of Saracino gel white colour. In my opinion using the Saracino colour gives it a much brighter looking white than the grape violet one.



A- the mix made up with no added colour which shows a slight yellowish colour

B- the mix with grape violet gel added to it

C- the mix with Saracino a white gel added



*Saracino white gel colour.
For more colours visit our
website
www.saracinodeolci.co.uk*

Back in the day when I first started making cakes (showing my age now) we only used royal icing on our cakes. We would spend hours applying each layer waiting for them to dry before we could do more. Royal icing was also used to decorate the cakes in fancy piping or intricate piped detail.



Nowadays it is more widely used. Some examples for you:

- *Delicate piping detail*

Some of my brides have wanted a little touch of piping detail on their wedding cakes (I am the first to admit that I'm not the best at royal icing piping) and I've even used royal icing for piping a Henna design (that took some concentration I can tell you).



- *Flood work*

Also known as runouts or transfers, is basically the piping of runny royal icing onto parchment paper or acetate paper into an outline shape and then filled.

Many cake makers use this style for cookies, and I know some very talented cake artists that have made cakes using this style. It's where you pipe an outline first then fill with the royal icing.



This cake here was an absolute beauty of a cake, I remember it well as it was on the table at Cake International when I arrived to place my very first entry on the same table! It was a talking point for many as I can imagine how many hours it would have taken Wayne to do this. The detail was amazeballs - all made using royal icing!

- *Stencil work*

I also use the royal icing powder for stencil work (on fondant cakes I may add) the consistency would be the same as you would use for piping.



Did You Know?

During the summer months on a naked style wedding cake (basically a light covering or completely covered with buttercream) I use royal icing powder in the buttercream for my wedding cakes.

As many of you will know, a wedding cake is out on display for many hours and during the warmer months this can affect the buttercream/frosting. Adding some royal icing powder to your buttercream will make it more stable. I use a ratio of around 1 part royal icing to 2 parts normal icing sugar and if it gets even warmer I will up the ratio.

As I always say, what works for one may not necessarily work for another, so give it a try first to see what works for you.



- *Drips*

Another use of the royal icing powder is drips, honestly using royal icing you will get the most perfect drips (making sure you test the mix before piping onto the cake first so that you have the correct consistency).

I see many posts on social media where people struggle to make certain colours for drips and the advantage of using royal icing is that you can colour it to whatever you want. You can see in a previous blog post where I talk about the Saracino colours with royal icing.



Using the royal icing for painted drips is much better than using just icing sugar (glace icing). Royal icing dries quicker and sets harder too so you can paint over them easily.

All in all I can honestly say that the Saracino Royal Icing mix is a fab product, easy to use, tastes amazing and I regularly use it on my cakes. If you use royal icing and are thinking about trying Saracino's I would definitely recommend giving it a try.

That's it for another month, till next time

Til next time

Carol x

FROM TEDDY WITH LOVE

CAKE DESIGNER
Romina Novellino





ROMINA NOVELLINO

NR Romina Novellino Artist



NR ARTIST ROMINA NOVELLINO



@nrartist_romina.novellino



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

Since I was a child, I have loved drawing and painting. In fact, this passion led me to take artistic studies. By chance, through the internet, I got to know the world of decorated cakes and I fell in love with this other form of art. Soon this passion turned into a career opportunity. And my desire to grow and improve led me to participate in various contests.

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

WHAT YOU NEED:

INGREDIENTS

- Saracino powder colours: Pink, light silver, light blue, yellow, green, brown, black
- Saracino gel colour: White
- Pasta Model: Black, brown, pink, light green
- Pasta Top: White
- Saracino modelling chocolate: White
- Pink sugar pearls
- Clear alcohol
- Cake gel / edible glue
- 0.60mm Saracino Wafer Paper
- Black and red edible markers

EQUIPMENT

- Non-stick rolling pin
- Smoother
- Cerart silicone conical brush
- Cerart pointed and cat's tongue decorating brushes
- Cerart modelling tool 305B
- Cerart silicone rounded spatula
- Decora rose petal cutter
- Flower mat
- Gauge 18 and 22 flower wire
- Large Pasteline ball tool
- Parchment paper & pencil
- Scissors
- 2cm diameter styrofoam ball for the rose
- 15cm x 15cm high round dummy (or real cake)
- Leaf cutter and veiner
- Green florist tape
- Pliers for cutting wire





STEP 1 Coat the dummy with the white Pasta Top. Combine the light blue and the pearl white powder colours and dust the surface of the cake and around the top along with part of the base. Leave the central part white.



STEP 2 Combine the pearl blue colour with yellow powder to create the green colour. Dust around the base.



STEP 3 Dilute the green powder colour with clear alcohol and using a pointed Cerart brush paint straight and curly stems of grass.



STEP 4 Draw on paper or print an image of a teddy bear and trace it with a pencil onto a sheet of parchment paper.



STEP 5 Knead white modelling chocolate, roll and placing the sheet of parchment paper on top, trace the design onto the paste with a small ball tool.



STEP 6 We are aiming for a 3D effect for our teddy so start by cutting out the little body and the left arm and leg of the teddy bear with a scalpel.



STEP 7 Fix to the front of the cake.



STEP 8 Roll out the white chocolate again but this time thicker than the first. Cut out the head, leg and again the body of the teddy bear. These parts will have to be more prominent than the first ones.



STEP 9 Fix the leg and another layer of the body.



STEP 10 Add the head and soften the edges with Cerart's round silicone spatula.



STEP 11 Finally add the arm and ears. Using Cerart's conical tip brush, draw the fur effect and the seams of the teddy bear.



STEP 12 With brown powder colour dust the teddy bear using a Cerart cat's tongue brush.



STEP 13 Mix black powder with brown powder for the shadows



STEP 14 Dilute the mixture of black and brown powder colour with clear alcohol and paint the seams and bring out the fur effect.



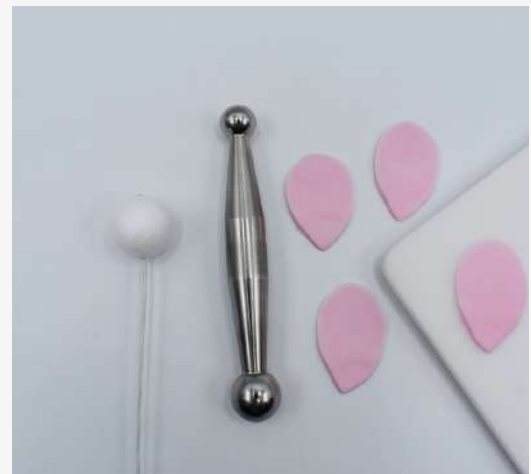
STEP 15 Add a snout and using pink powder dust the cheeks. Use white gel for the light points of the eyes that have been made with small pieces of black Pasta Model. Use white pearl powder for the light point on the nose that was made with brown Pasta Model.



STEP 16 For the rose, take the styrofoam ball and insert the #18 wire through the center and curve the end coming out of the sphere. Secure the bent end of the wire by pulling it downwards back into the ball.



STEP 17 Roll pink Pasta Model and cut out 4 petals with the smaller Decora cutter for petals.



STEP 18 Make the round part of each petal thin by placing the petal on a mat and flatten the edge using a Pastaline steel ball tool.



STEP 19 Start fixing the petals using cake gel by inserting them one inside the other. Leave the last one slightly open to accommodate the second set of petals.



STEP 20 Cut out 3 more petals with the smallest cutter and continue to insert them one inside the other.



STEP 21 Cut out 3 more petals but with the cutter larger than the smallest.



STEP 22 Make the round part of each petal thin and curl it slightly. Continue by inserting these one into the other to follow.



STEP 23 With the third cutter, larger than the previous one, cut 9-10 petals. Make the round part of each petal thin with the ball tool and make two curls on each one.



STEP 24 Start attaching the first 4 petals one at a time, on the previous petals. Placing them on opposite sides of each other.



STEP 25 Continue by adding the final layer of petals lapping the joint from the previous layer.



STEP 26 Give movement and opening to some petals to make the rose more realistic.



STEP 27 Roll green paste (not too thin). With the leaf-shaped cutter, cut 2 leaves. Make a small hook with the #22 wire and insert it into the leaf. At this point use a veiner to make it a little more realistic.



STEP 28 Cut out a calyx for the rose and with the green powder add shade to the two leaves and the calyx.



STEP 29 With green florist tape join one leaf to the stem of the rose and cover the stem of the second leaf as well.



STEP 30 Insert the rose a few centimeters away from the edge of the dummy and paint the stem of the rose from this point until it reaches the left ear. At this point, insert the second leaf by cutting the stem. Insert the cut length under the left arm of the bear. If you are using a real cake the rose will need a flower pick in the cake.



STEP 31 Fix pink sugar pearls with cake gel.



STEP 32 Draw (or print) butterflies of various sizes on a piece of paper. Trace them onto a sheet of wafer paper. Trace the outlines with a black food marker and color the inside with pink and light blue powder colour. Cut them out with scissors and moisten under the body to fold the wings without breaking them. Allow to dry.



STEP 33 On a piece of paper write the phrase "For you Mom" and trace it onto a sheet of wafer paper with black and red food markers.



STEP 34 Add the card under the teddy bear's hand (making a slit with a scalpel) and finally glue the butterflies wherever you prefer.



Teddy is ready to bring smiles!



BECOME A PRO

with Chikz Patisserie

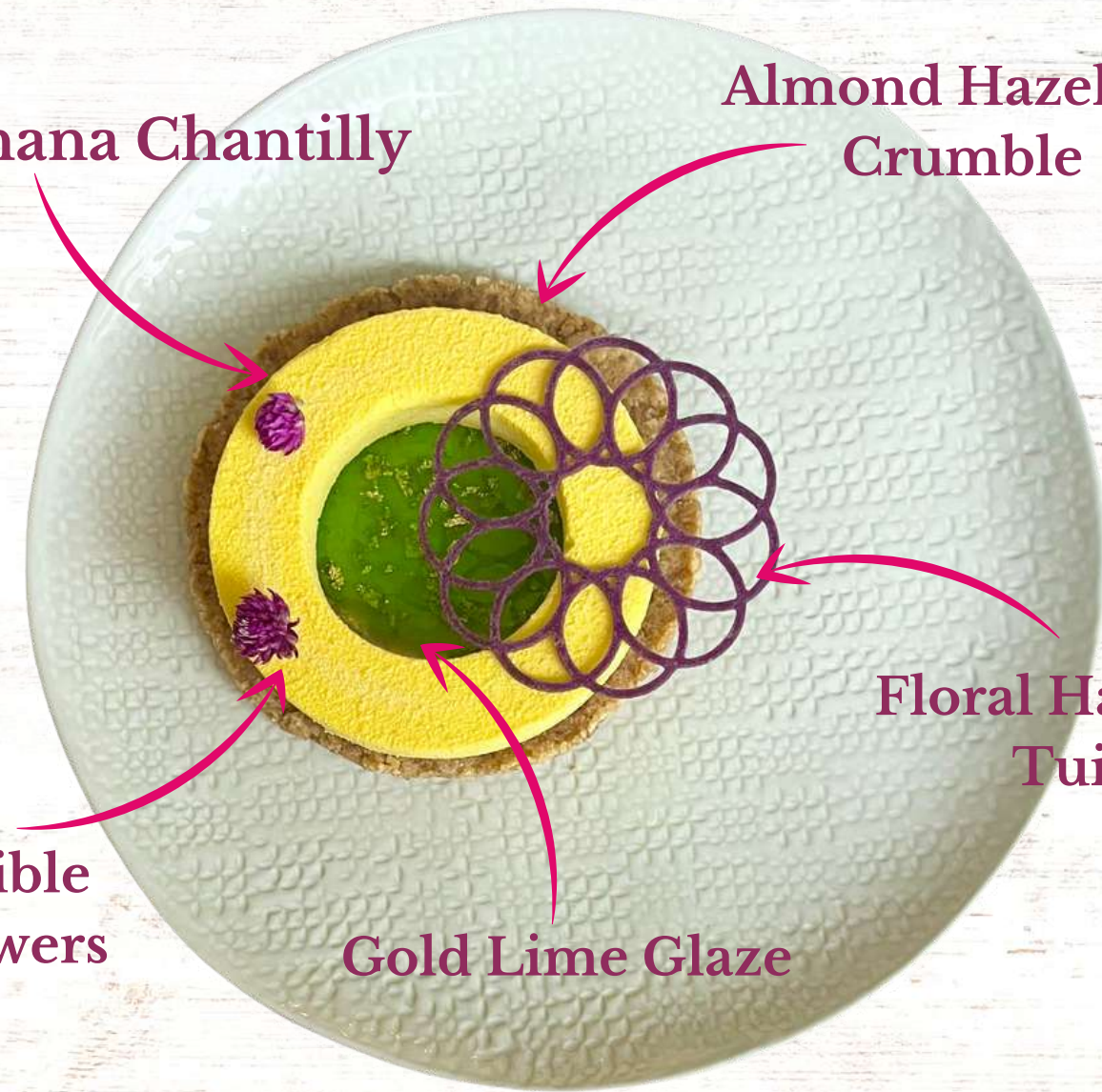
Banana Chantilly

Almond Hazelnut
Crumble

Edible
Flowers

Gold Lime Glaze

Floral Hazelnut
Tuile



[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 banana food flavouring
- Saracino Supreme hazelnut food flavouring
- Saracino lime mirror glaze
- Saracino Sarmousse
- Saracino cocoa butter
- Saracino white chocolate drops
- Saracino yellow powder colour
- Saracino violet gel colour
- Saracino ground almonds
- Butter
- Icing sugar
- Brown sugar
- Whipping cream
- Egg
- Plain flour
- Edible flowers
- Edible gold leaf

EQUIPMENT

- Stand mixer
- Microwave
- Ring cutter
- Silpat
- Digital thermometer
- Wire whisks
- Spatula
- Piping bag
- Velour spray gun
- Moulds
- Floral lace mat



mousse stabilizer to avoid gelatine taste in your desserts



FLORAL PEANUT TUILE

- 35g butter
- 5g icing sugar
- 30g egg white
- 30g plain flour
- 1 tsp Saracino Supreme hazelnut flavouring



STEP 1 Prepare the ingredients for the floral hazelnut Tuile.



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



STEP 3 Add the egg white and whisk it to combine.



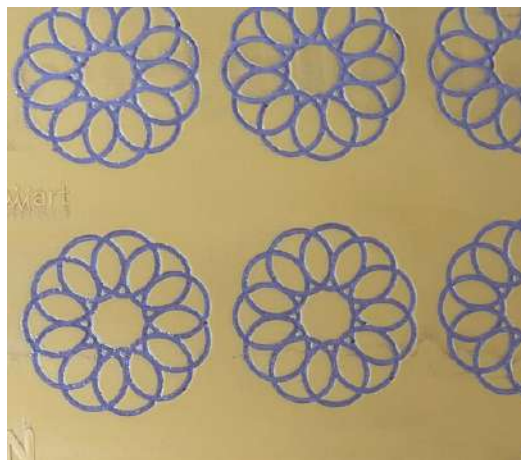
STEP 4 Add flour and hazelnut flavouring to the mixture and combine everything together. Do not overmix.



STEP 5 Add the violet gel colour to the mixture.



STEP 6 Spread it on a flower lace mat.



STEP 7 Bake at 160C for 10 minutes and carefully peel it off the mat and keep it aside.

ALMOND PEANUT CRUMBLE

- 25g plain flour
- 25g Saracino ground almonds
- 35g brown sugar
- 35g butter
- 1 tsp Saracino Supreme hazelnut food flavouring



STEP 8 Prepare ingredients for the almond crumble.

STEP 9 Melt the butter and put all the ingredients together.

STEP 10 Mix together until you get the consistency as shown.



STEP 11 Spread it in a ring cutter.

STEP 12 Cut a circle from the middle with a smaller ring cutter.

STEP 13 Remove the excess crumble from the middle and bake the ring at 160C for 15-20 minutes.

BANANA CHANTILLY

- 50g whipping cream
- 1 tsp Saracino Supreme banana food flavouring
- 10g Sarmousse



STEP 14 Prepare the ingredients for the banana Chantilly.

STEP 15 Start whisking the cream.



STEP 16 Add Sarmousse to the cream and whisk until it reaches the medium consistency.



STEP 17 Add the Saracino Supreme banana flavouring.



STEP 18 Add it into a piping bag.



STEP 19 Pipe it into a ring mould and freeze for at least 24 hours.

VELOUR SPRAY

- 200g Saracino cocoa butter - approx. 200g
- 80g Saracino white chocolate drops
- Saracino yellow powder colour



STEP 20 Prepare ingredients for the velour spray.



STEP 21 Melt both cocoa butter and chocolate and add powder colour. Let it cool to 45C.



STEP 22 Unmould the chantilly from the mould and use a spray gun to spray the mix evenly on it.

GOLD LIME GLAZE

- 15ml Saracino Lime glaze
- 1 edible gold leaf



STEP 23 Prepare the ingredients for gold lime glaze.

STEP 24 Microwave 15ml lime glaze for 30 seconds. Let it cool a bit and add edible gold leaf, mix it.

STEP 25 Pour it in a piping bag and keep it aside until needed.

PLATING



STEP 26 Place the almond peanut crumble ring as shown.

STEP 27 Place the banana Chantilly on top of the ring.



STEP 28 Pipe the gold lime glaze into the middle.

STEP 29 Carefully place the floral peanut tuile on the side of the Chantilly.

STEP 30 Final add some edible flowers. Enjoy!

CALADIUM LEAVES

SUGAR FLORIST
Arati Mirji





ARATI MIRJI
Arati Mirji Sugar Florist

Arati Mirji is a World acclaimed sugar florist and tutor; winner of Cake Masters Magazine Sugar Flowers award 2018, India's Top Ten Cake Artist 2017 & 2018 and 1st place GOLD winner at CI, 2018.

Her work has also been featured in various National and International Magazines. Incredible India magazine April 2022 edition carried her work on its cover page. You can find her various masterclasses, work and other information on her website - www.aratimirji.com

Her goal is to make flowers that seem to be in bloom and the bees and the butterflies choose them instead of the garden!



ARATI MIRJI SUGAR FLORIST



@arati.mirji



arati mirji

WHAT YOU NEED:

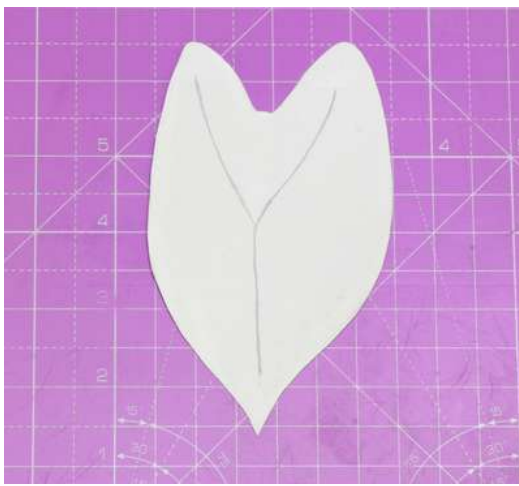
INGREDIENTS

- Saracino Pasta Bouquet flower paste by Arati Mirji
- Powder colours: Grass green, foliage green, dark peony, white
- Gel colours: Gooseberry and spruce green
- Dusting pouch
- Confectioner's Glaze
- Clear alcohol/ Lemon extract
- Cornflour

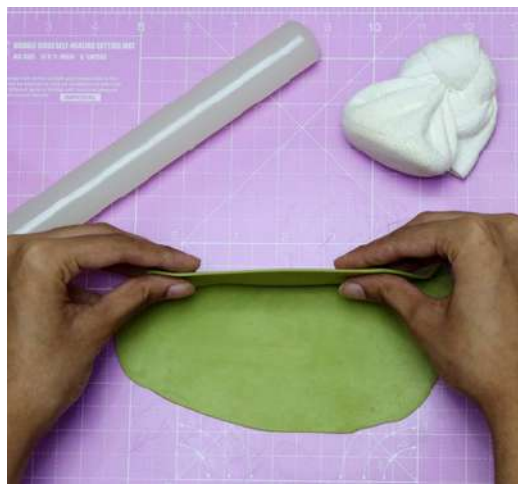
EQUIPMENT

- White floral wire: 22 gauge
- Cutting wheel
- Rolling Pin
- Template
- Petal protector
- Foil
- Flat synthetic brush- Number 4
- Round Synthetic brush- Number 1
- Dresden tool
- Silicone tool
- Pale green floral tape
- Edible glue





STEP 1 Cut out a template from the real leaf. Or print from online.



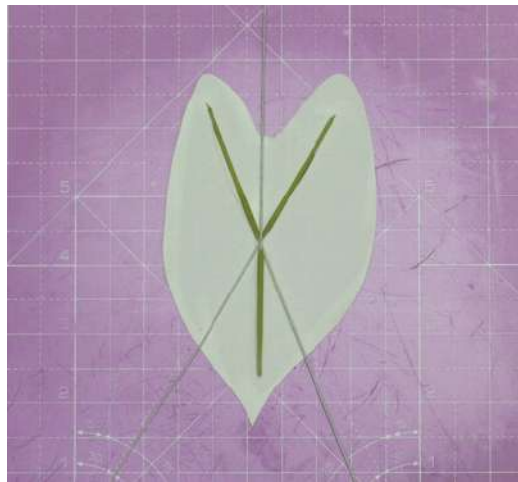
STEP 2 Roll the paste to about 1mm thickness.



STEP 3 Cut out the shape of the template on the rolled sheet of paste using a cutting wheel.



STEP 4 Smooth and soften the edges by placing it in a petal protector, dusting with cornflour to avoid it from sticking to the plastic and then running your fingers gently over the edges.



STEP 5 Twist three 22 gauge floral wires with flowerpaste for the three main veins as shown. The length should be about 1cm within the outer edge of the leaf.



STEP 6 Make the main veins on the cut leaf using the narrow end of the Dresden tool. You can use the silicone tool to make the faint veins.



STEP 7 Tape the wires together using pale green floral tape.



STEP 8 Align the wires along the central veins on the petal and attach it to the back of the leaf using edible glue.



STEP 9 Allow the leaf to dry completely on foil. Manipulate the foil to give the leaf natural movement.



STEP 10 Using grass shade powder colour, dust the leaf starting from the outside edge with the colour fading towards the centre of the leaf leaving some area around the main veins uncoloured.



STEP 11 Add depth to the previous colour by dusting with a darker shade of green in similar fashion.



STEP 12 Colour the back of the leaf in the same way using only the grass shade.



STEP 13 Glaze the leaf before we colour the veins with the peony powder colour. Let the glaze dry before going to the next step.



STEP 14 Take a number 1 round brush and apply dark peony powder colour first in the veins.



STEP 15 Using the same brush and very little colour; spread the colour into the surrounding area close to the veins.



STEP 16 Take some white powder colour mixed with clear alcohol or lemon extract, and paint dots.



STEP 17 Dust the remaining green colour which is already on the brush you used to colour the leaf, onto the main stem.



STEP 18 The beautiful and striking Caladiums are ready! You can make various sizes depending on your requirement.

NEW FLOWER PASTE



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!

Arati

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

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.

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.

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.





With a background in film and screenwriting, Kelly Jane has always had a keen interest and passion for all things film so this topic was one she knew she had to do for her next collaboration. Kelly Jane said: "I have hosted a few collaborations in the past - some more serious and thought-provoking like my 'Black Lives Matter' collab and others more fun and relaxed such as my 'A Tall Tale of Sugar' which celebrated the work of artist Caroline McFarlane-Watts. I've already done a theatre based collaboration entitled 'Curtain Call' so it was an easy decision to make the next collaboration all about film".

A total of 41 artists from across the globe took part in this collaboration, paying tribute to their favourite movies and characters as well as recreating famous film scenes in sugar. Pieces created used a variety of mediums including isomalt, sugarpaste, modelling chocolate and royal icing. Works included sugar models, relief work, sculpted busts, edible painting and beautifully decorated cookies.

Kelly Jane was overwhelmed by the artwork submitted. She said: "I love hosting collaborations and seeing how each artist is inspired by the same theme in different ways. I love to see what the artists create and how they bring their work to life".

Kelly Jane noted that there was a large number of edible painted works in this collaboration adding "as a fan of edible painting myself, I was blown away by the sheer amount of talent that was displayed in this field. Iveta Kosikova is one of my favourite edible painters and her ability to capture people in her portraits is second to none. I was also thoroughly impressed by the works of Sepideh Ranjbar, Michaela Rences and Bradley Rae Lamb. Bradley's piece on the film Hocus Pocus really brought the characters to life and the whole scene is just fabulous! One of my favourite pieces of the collaboration is the pig lamp from the film Amelie, made by Nicole Rubin. She perfectly captures the character and expression and it's just such a fun piece of work. It really makes you want to watch the film". Also of particular note was the incredible bust by Sherry Berry. Sherry recreated the evil character Nancy from the film The Craft and the features are just stunning.

Kelly Jane commented: "Another work that I have to mention is Claudia Kapers' amazing Lion King tribute. I was lucky enough to see this work during different stages of its making and it was such a joy to see it all come together. The attention to detail is just amazing and he looks so real. You want to stroke that fur!"

When asked whether she would run this collaboration theme again in the future, Kelly Jane admitted that it is a possibility. She explained "Originally we had nearly 200 artists signed up to take part in this project, but as so often happens, life gets in the way and we had lots of artists who could no longer commit or could not meet the deadline. It would be lovely to bring this collaboration back at a later date so that other artists could bring their chosen films to life, however it would be quite some time in the future if it did happen, as we have several more collaborations lined up for 2023 and 2024".

Kelly Jane certainly has some fun collabs in the diary. Her new projects include 'Fight Like A Girl' celebrating strong women fighters, 'Bad Boyz of Film' which will show you film villains as you've never seen them before, 'Murderous Mascots' which turns your favourite food mascots into something much more sinister, 'There's Something Big In Being Small' a collaboration of all things miniature and 'Catwalk Cakes' a collab all about turning fashion into sugar art. Anyone wishing to take part in these future projects should contact Kelly Jane using the links below. You can check out all the works of art from the 'A Night At The Pictures' collaboration when it officially releases on Global Movie Day (11th February) using the links below.

Facebook @ANightAtThePictures

Facebook @TheCakeCollective



Sharon Siriwardena

35mm FILM

Kara Heather



Galia Garova-Mihaylova



Claudia Kapers



Ashita
John Pawar



Nicole Rubin



Linda Hackett



Sharon Taylor

3

Susanne
Reese



1A

Katherine Miller



2A

1A

2

2A

3

3A

80

2

2A

3

1A

2

2A

1

1A

2

2A

35mm FILM



Sherry Berry



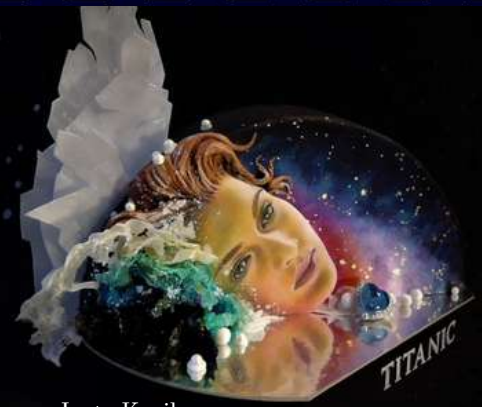
Pina di Pascale



Karen Mattson



Michaela Rences



Iveta Kosikova

1A

2

2A



Julie Johnson



Nadin Guzo



Jo Bromfield



Cristina Arevalo



Doreen Zilske



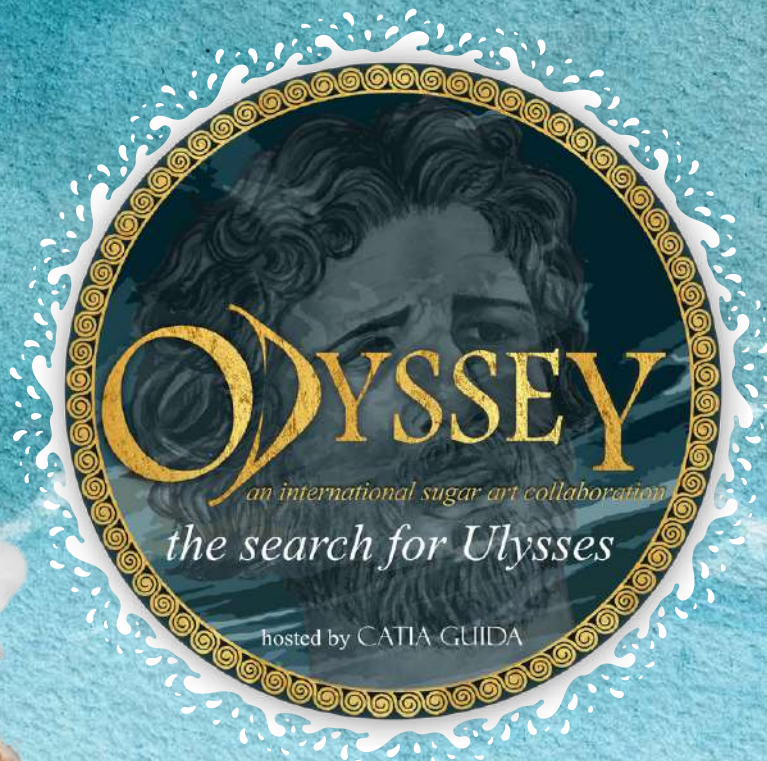
Angelique van Veenendaal



Ileana Zoltani

3A

1A



the search for Ulysses

hosted by *Catia Guida*

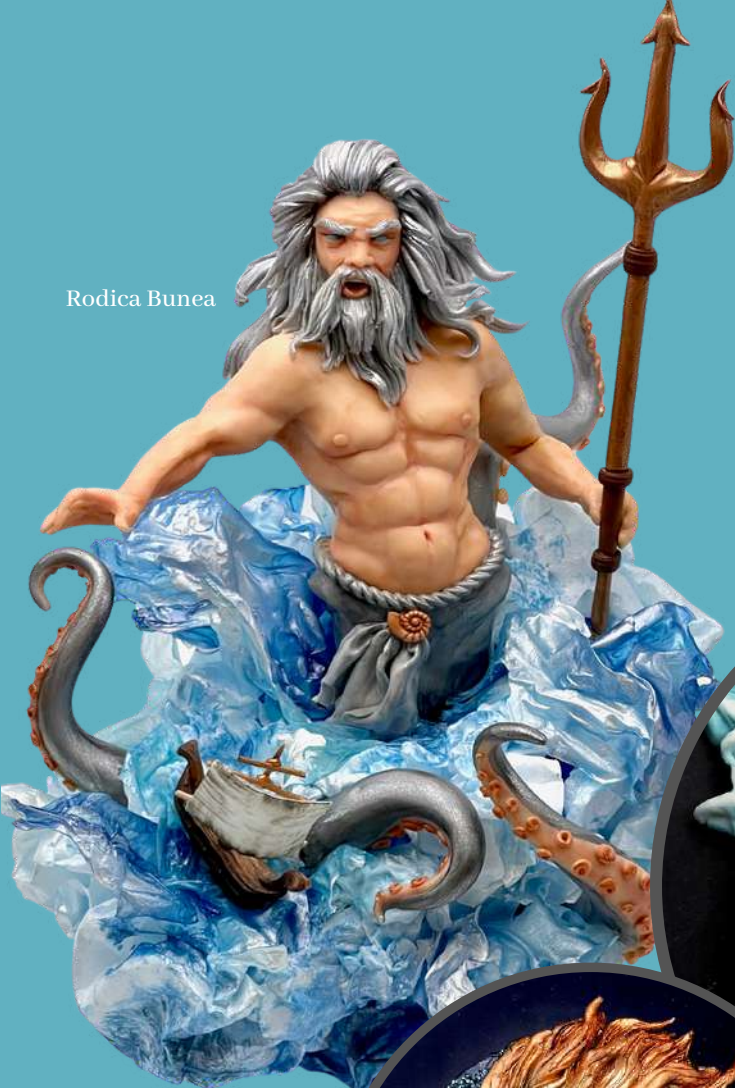


Angelika Chwyć

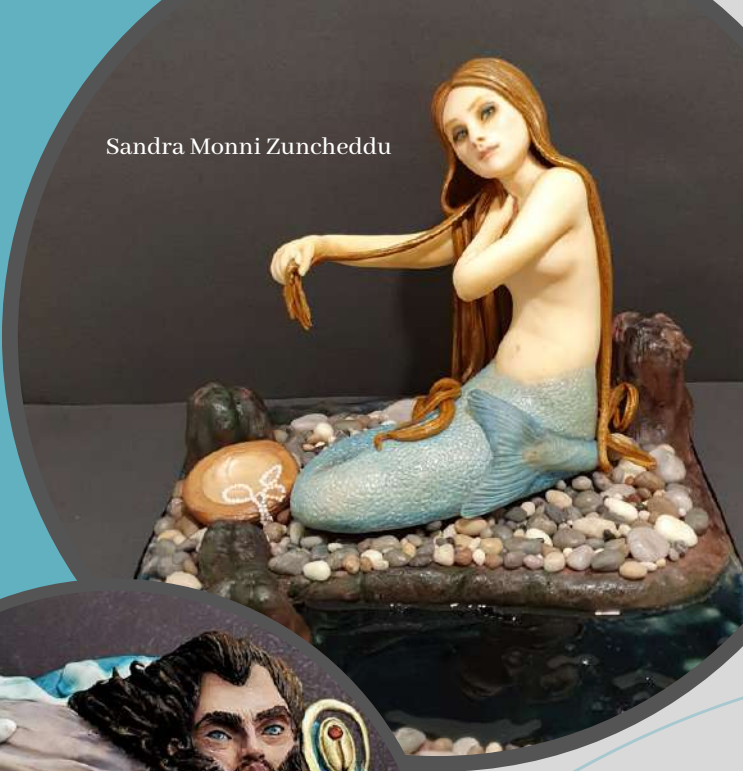


Dionis Iarovoi

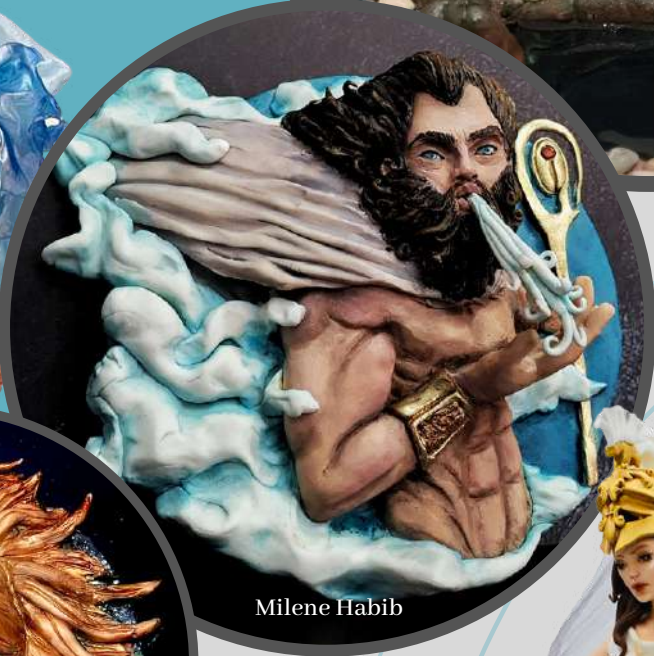
Rodica Bunea



Sandra Monni Zuncheddu



Milene Habib



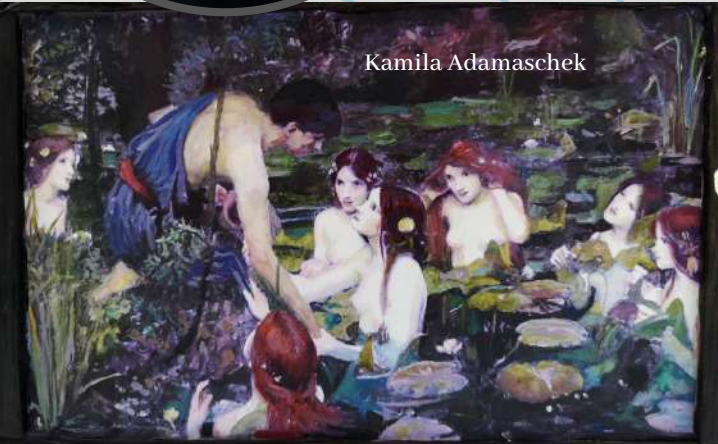
Eleni Orfanidou



Iveta Košíková



Kamila Adamaschek



Raquel García



Romina Novellino





Angela Natale



Francesca Melito



Lucia Ricci



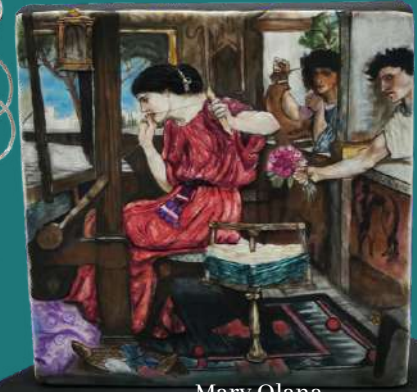
Marianna Tafuni



Mariapia Sciarretta



Barbara Borghi



Mary Olana



Fabio Marino



Maria Rosa Azzariti



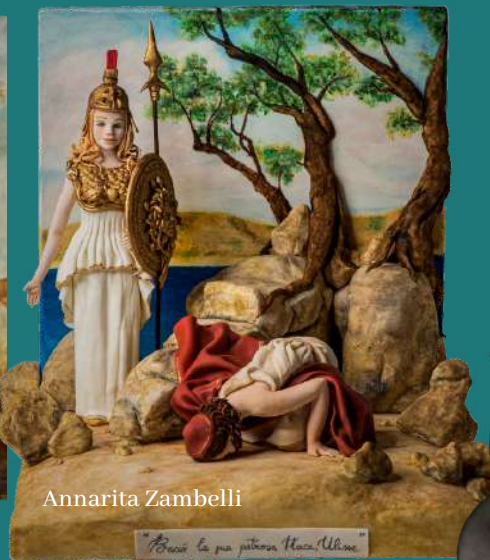
Elisaveta Nikova



Lucia Valentina Passaniti



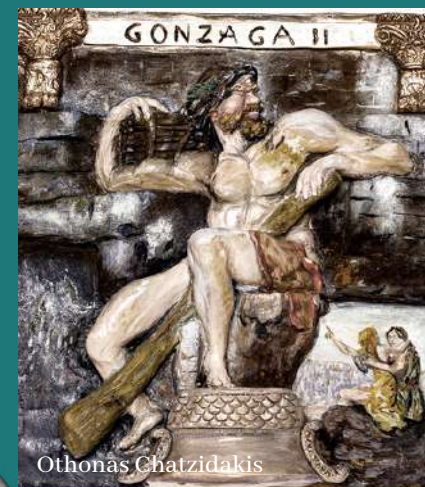
Maria Rita Marrocco



Annarita Zambelli



Angela Penta



Othonas Chatzidakis

Tanya Ross



Filomena Tavano



Catia Guida



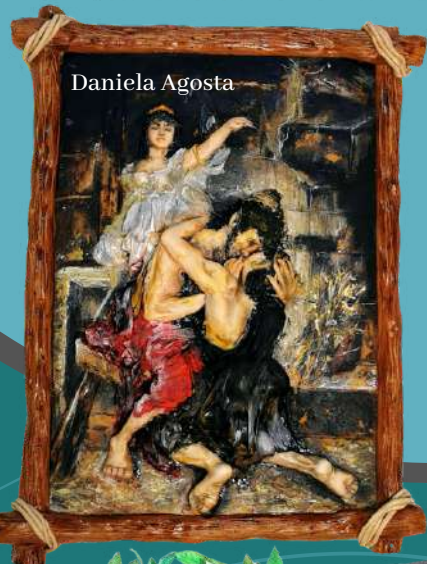
Simonetta Carta



Arianna Sugar Art



Daniela Agosta



Sonia De Angelis



Valeria Tardozi

Elisabetta Campeti



Linda Biancardi



Manuela Taddeo



Mariela Daverio





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

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



@saracinodolci



@saracinouk



BY NATALIA DOOLAAR
using Saracino PastaModel and Pasta Top



BY JESSBELL'S BACKZAUBER INDIVIDUELLE
TORTENDEKORATIONEN MIT HERZ
using Saracino Pasta Scultura



BY ANDREEA ELENA
using Saracino Pasta Model



BY SELIN SAYINER DAWES
using Saracino Pasta Model
- modelling paste



BY THE CAKE GODS
using Saracino Pasta Model - modelling
paste



BY ANJA CAMPEN-HOWARTH
using Saracino Pasta Model



BY BARBARA LURASCHI
using Saracino Pasta Model



BY KAREN MARY
using Saracino Pasta Model



BY ERIKA URBANÍKOVÁ
using Saracino Pasta Model



BY MAUD PHILIP
using Saracino Pasta Model
& Pasta Top



BY JENNY BACCHUS
using Saracino Wafer Paper
0.30 and Pasta Model



BY DOMINIKA RUTA-JARMOSZEWICZ
using Saracino Pasta Top -
sugarpaste



BY ALA ALICJA
using Saracino Pasta Model



BY RUTH JACKSON
using Saracino Pasta Model



BY EMILY ELIZABETH ROSE FERDINANDO
using Saracino Pasta Model



BY FANETTE CUISINE
using Saracino Pasta Model
and Pasta Top



BY MAY MAY
using Saracino Pasta Model



BY FLORENCE HAZAERT
using Saracino Pasta Model



BY FRANCESCA MELITO
using Saracino Pasta Model
and Pasta Top



BY XENIA XENAKI
using Saracino Pasta Model



BY DONNA NELSON
using Saracino Pasta Model



BY JOANNE BROMFIELD
using Saracino Pasta Model
& Pasta Top



BY ANNA LUTOMSKA
using Saracino Wafer Paper
and Pasta Model



BY MARCELA PAPSONOVÁ KVIŤOVÁ
using Saracino Pasta Model



BY JOLKA JACHOWSKA
using Saracino Pasta Model



BY JANE NIXON
using Saracino Pasta Model



BY MARCELICA POPA
using Saracino Pasta Model



BY RACHAEL STEWART
using Saracino Pasta Model



BY VICKY SYLLIGNAKI
using Saracino Pasta Model



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