

FREE Digital Edition - MAY 2023

**SARACINO**
We love pastry

We Love pastry



Exclusive TUTORIALS

DETAILED AND
VERY EASY TO
FOLLOW

NEW shades of Pasta Top

BEAUTIFUL SHADES
OF YOUR
FAVOURITE
SUGARPASTE

MERINGUE Mix- new product in town

NOW MAKING A
MERINGUE IS SO
EASY

Meet The ARTISTS

EXCLUSIVE
INTERVIEWS WITH TANYA
ROSS & EVA KLING

by Arati Mirji



www.saraciodolci.de



www.saraciodolci.co.uk



www.saraciodolci.com



PAOLO ZOLLA
DIRECTOR

This year, in Italy we are facing a strange and somehow wintery spring. Despite the cold temperature, some flowers have bloomed, and I take this as a sign the weather is slowly but progressively getting warmer.

March flowers are the first to pop-out, camellias, hyacinths, primroses, and the romantic wisteria are the first ones to colour our landscapes. Fruit trees, such as cherries and prunes will be fully blooming between April and May, when roses will also bloom.

This variety of colours and shades rejoicing in our surroundings cannot help but inspire our creative and decorative side and of course pastry decoration is never far behind!

Saracino offers several high-quality products that can help you create life-like sweet flowers: from our Modelling Chocolate and Pasta Model which are perfect to create simple rosebuds, to more specific products that will help you create complex pieces.

by Katarzynka Sztuka Cukrowa using Saracino Flower Paste by Arati Mirji



by Arati Mirji Sugar Florist using Saracino Flower Paste by Arati Mirji



For this reason, we have just launched our brand new flower gum paste, 'FLOWER PASTE BY ARATI MIRJI', created in collaboration with the incredible artist Arati Mirji. This new flower paste is highly resistant to humidity, it will not break or stick to your tools, it is extremely elastic and can be rolled out really thin without any effort, allowing you to create sweet flowers that look real!

Petals and leaves will dry in less than three hours, and it will be possible to create them without fear of them breaking thanks to their elasticity. You can form veins and complex structures that will remain unchanged over time.

Our new Flower Paste responds perfectly to the use of powder and gel colouring, creating fantastic colour effects!

by Katarzynka Sztuka Cukrowa using Saracino Flower Paste by Arati Mirji



SUBSCRIBE ONLINE

www.saracinodeolci.co.uk



SYLWIA ANNA PRICE
EDITOR



by Alena Ujshag using Saracino Wafer paper 0.30



by Cakes by Carol using Saracino Pasta Bouquet

Welcome to our May issue!

As Spring is most certainly now with us, we have decided to bring you nature in the form of stunning sugar art.

In this issue you will find beautiful spring related cake tutorials, a variety of flower tutorials made using Wafer Paper, Pasta Bouquet, and Saracino Flower Paste by Arati Mirji.

And if that is not enough, we also have Rodica Bunea showing you how easy you can use isomalt at home without any specialist equipment. Bintcy Davis will show you in a few quick and easy steps how to make delicious, beautiful mini lemon loafs. You need to try making them and let us know what you think! Delicious.

As always you will find a chat with Cakes by Carol, this time Carol will introduce you to our new Pasta Top colours - navy blue, burgundy, rose beige and baby pink.

And there is even more! Make sure you read interviews with Tanya Ross and Eva Klinc where both take you on their cake world where you can find out how they started their cake journeys.

As with every month we proudly share your work. We also have two amazing collaborations for you to see: 'Sweet Flower Garden' and 'Sugarart for Autism'. These creations are an absolute inspiration to everyone in the cake industry.

See you all in the sunny June issue.

Sylwia

OUR AMAZING CONTRIBUTORS

Nicky Lamprinou, Albena Bozhidarova, Anna Astashkina, Tanya Ross, Dionis Iarovoi, Zlatina Lewis, Magdalena Zimmerman, Eva Klinc, Rodica Bunea, Carol Smith, Arati Mirji, Deborah Edwards

CONTACT US

SARACINO ITALY

info@saracinogelati.com

SARACINO UK

info@saracinodolci.co.uk

SARACINO USA

Saracino.usa@gmail.com

SARACINO SPAIN

espana@saracinogelati.com

SARACINO FRANCE

france@saracinogelati.com

SARACINO GERMANY

info@saracinodolci.de

SARACINO POLAND

saracino@wp.pl

SARACINO GREECE

gtrevisan@tebegreece.com

CONTENTS

TUTORIALS

06 **MAY DREAMS**
cake tutorial by Nicky Lamprinou

14 **SPRING BLOOMS**
cake tutorial by Albena Bozhidarova

24 **WAFER PAPER RANUNCULUS**
flower tutorial by Anna Astashkina

32 **ALSTROEMERIA**
flower tutorial by Zlatina Lewis



40 **MOSAIC FANTASY**
cake tutorial by Magdalena Zimmerman

46 **SUGAR BUNNY**
isomalt tutorial by Rodica Bunea

58 **ARATI'S ANTHURIUM**
flower tutorial by Arati Mirji

64 **MINI LEMON MERINGUE LOAF**
cake tutorial by Bintcy Davis

70 **BEARDED TULIP**
flower tutorial by Deborah Edwards



64



46



78



40

NEWS

- 12** Saracino going greener - introduction to the new 1kg Pasta Model packaging
- 22** Meet April's winner and WIN Saracino products
- 28** Read with cake - an exclusive interview with **Tanya Ross**
- 31** Introduction to a live demonstration with **Dionis Iarvoi**
- 44** Everything is possible - an interview with **Eva Klinc**



12



54



68



44

54 Sweet Pastry Chat with Carol Smith aka **Cakes by Carol** - new colours of **Pasta Top**

68 New product in town - introduction to new ready to use **Meringue Mix**

78 **Sweet flower garden** - an international cake Collaboration by **Zlatina Lewis** and **Miriam Pearson**

82 **Sugarart for Autism** - an International Collaboration by **Dina Nakad**

86 **You made these** and we proudly share them!

89 **Where to buy Saracino** - check out where to find Saracino in your country

May dreams

NICKY
LAMPRINOU
Sugar flowers
creations - Nicky
Lamprinou

S.F.C.
Nicky
Lamprinou






NICKY LAMPRINO

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

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

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

 SUGAR FLOWERS CREATIONS - NICKY LAMPRINO

 @Sugar flowers creations Nicky Lamprinou

WHAT YOU NEED:

INGREDIENTS

- Saracino Pasta Top
- Saracino gel colours: Blue, green
- Cake or dummy 18cm dia. x 18cm high
- Saracino Cocoa Butter
- Powder colours: Red, pink, violet, white, black, green, rose beige
- Wafer Paper 0.30
- Clear alcohol
- Glycerin

EQUIPMENT

- Rolling pin
- Smoother
- Base board
- Pins or masking tape
- Paint Brushes No 1, 2, and 3
- Soft brushes
- Parchment paper
- Carbon pencil
- White flower wires 26 & 20 gauge
- Florist tape green
- Wafer paper 0.30
- Saracino cake gel
- Stamens
- Scissors



Missed previous cake tutorial by Nicky?

download for FREE

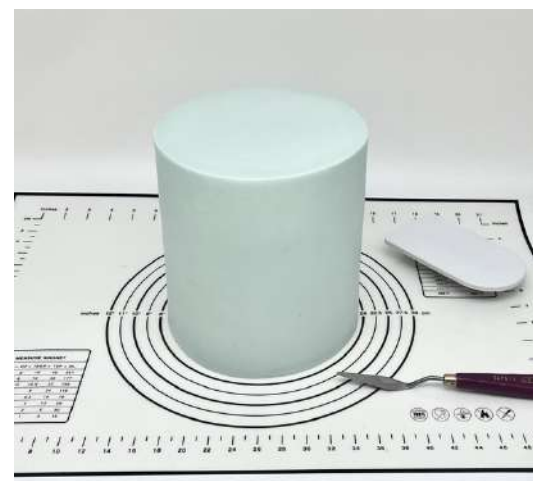




STEP 1 Colour Pasta Top with a little royal blue and a small amount of light green colour and roll.



STEP 2 Cover the dummy (or cake).



STEP 3 Cut off the bottom excess. Use a smoother and create sharp edges if desired. Leave to dry completely.



STEP 4 Choose a drawing you like. Place a piece of parchment paper over it. Using a carbon pencil trace the design lightly.



STEP 5 Attach the design to your cake (darker side touching the cake) using pins or masking tape. Draw over the design lightly once more to transfer the picture onto your cake. Remove the parchment paper and you should have an outline of your design on your cake.



STEP 6 Now it is time to paint. We will need a bowl of hot water, a plate, powder colours, cocoa butter and thin brushes.



STEP 7 Place the plate over the bowl of hot water. Add a small amount of cocoa butter in the center and wait a while for it to melt. Add small amounts of the colours you will use around the perimeter.



STEP 8 Add a little of the rose beige powder and add a little white powder to lighten. Mix with the melted cocoa butter.



STEP 9 Using a thin, soft brush paint all the skin areas of the design. Do not use too much colour. Brush again with a little darker colour to make shadows.



STEP 10 Add yellow powder to the plate and mix with white. Form a pale yellow and paint the girl's hair. In the same way, paint the hat using light brown.



STEP 11 Use the same technique to create shades of brown for the hair and continue with light pink for the dress and the ribbon. You can add more white or more pink to get different shades.



STEP 12 Use darker pink and make strokes following the movement of the dress. Continue with the lips and ribbon. You can use 2 or 3 different shades.



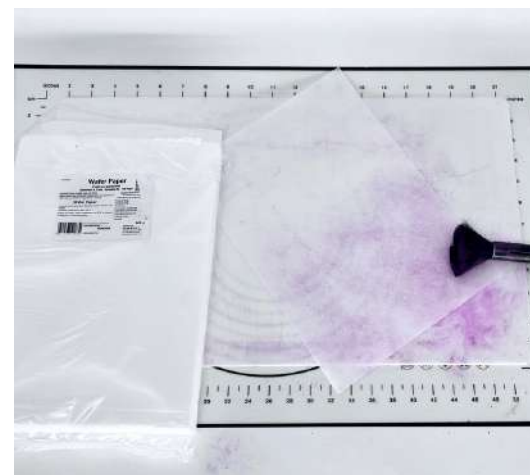
STEP 13 Now paint small flowers first with light pink and then with darker. Always start with a light shade and continue with the darker.



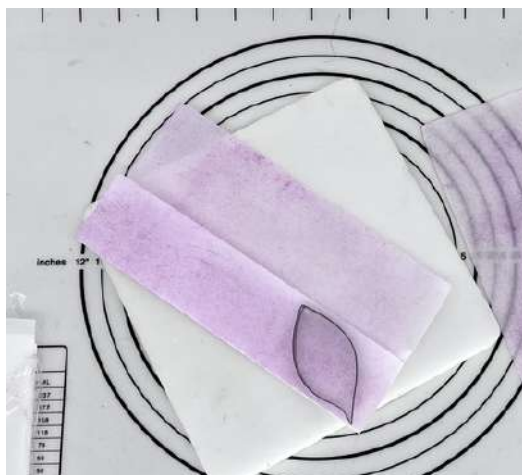
STEP 14 Use the same technique to make the leaves. Look at your work from a distance to make corrections and add details.



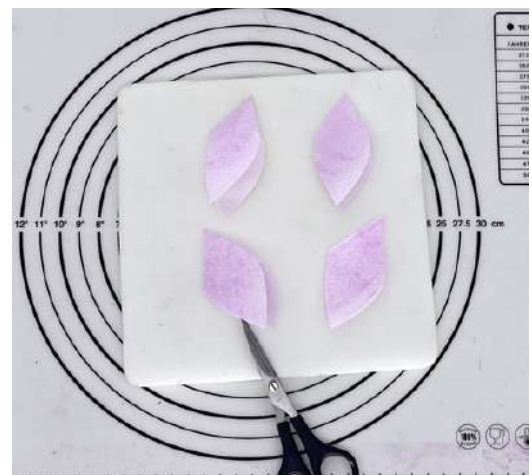
STEP 15 Use a fine brush and dark grey to make the final strokes and the thin outlines where needed. Add the cake onto the board.



STEP 16 Take a sheet of wafer paper and dust it with pink powder. Use a soft brush.



STEP 17 Fold the paper over the foam pad, as shown. Place a large leaf cutter onto it and press gently to imprint the shape. You could also use a template.



STEP 18 Cut the petals leaving a connection point on the top edge. You will need 6 petals for each flower.



STEP 19 Insert a 26 gauge white wire into the bottom of the petal. Using a brush, spread a small amount of cake gel to stick the two parts.



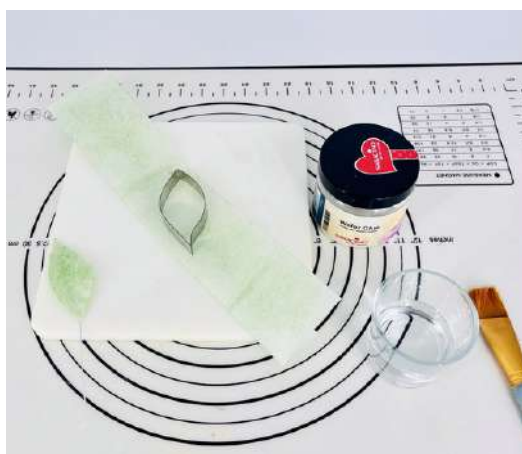
STEP 20 Now cut the connection point, that you had left and shape the petal.



STEP 21 Put 2 tbsp clear alcohol into a bowl. Add 1 tsp of glycerin and a little pink colour (optional). Use a wide brush, dip it in the liquid, drain it and brush all the petals on both sides. You don't need a large amount.



STEP 22 Dust the veiner with a small amount of cornflour and press the petal into the veiner firmly to form a veining pattern. Let them dry and form.



STEP 23 For the leaves brush the wafer paper with green powder and follow the same process as you did for the petals.



STEP 24 Make leaves in different shapes and let them dry.



STEP 25 Using your flat headed brush dust each petal, working from the edges towards the base of the petal with a mix of pink, violet and white dust colours. Make different shades of pink for each flower.



STEP 26 Dust each leaf with a deep green powder colour and over-dust the edges with violet dust colour.



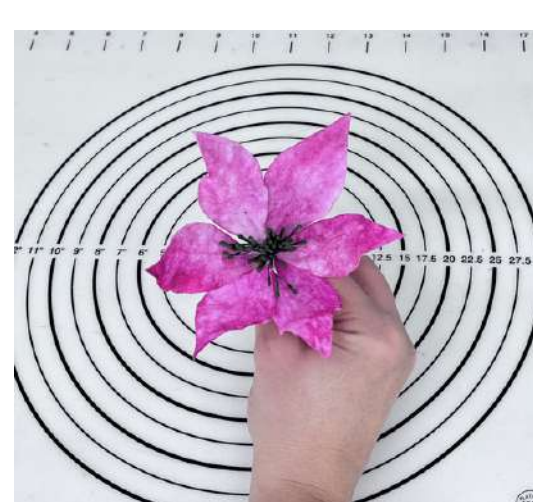
STEP 27 To make the centre of the blossom take about 10 small head stamens and twist a 26 or 28 gauge wire to secure at the centre. Lift the two sides up and twist the wire firmly with the wire cutter to keep the sides in shape.



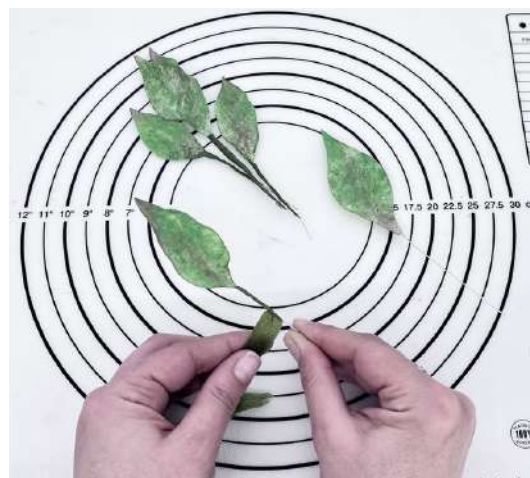
STEP 28 Take another small length of wire and wrap around the stamens as it is shown in the picture.



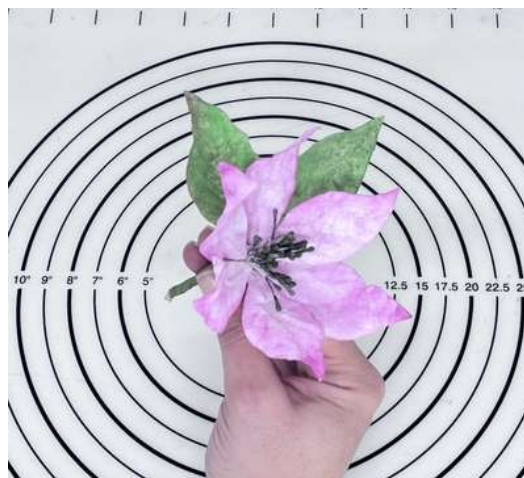
STEP 29 Using florist green tape bind one petal with the center of the flower. Tape 2 more petals equally around the center.



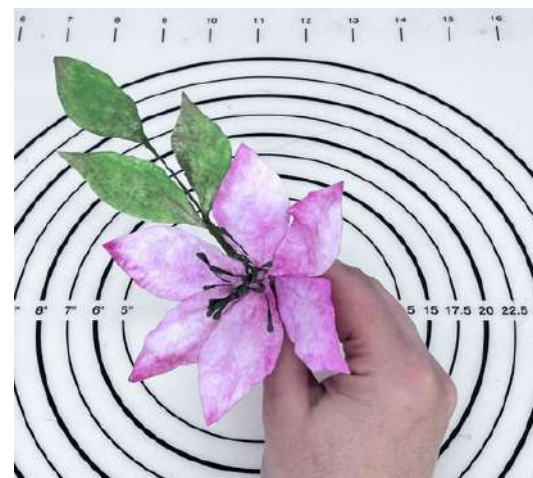
STEP 30 Next tape three more petals as a second row in the gaps between the first.



STEP 31 Wrap the leaf wires with green florist tape.



STEP 32 Attach a few leaf branches and flower together to make a beautiful arrangement.



STEP 33 Assemble 3 leaves into a small branch using green tape and a 20 gauge florist wire. Attach the leaves to another flower



STEP 34 Similarly, create the third flower with leaves.



STEP 35 Use a 20 gauge wire and tape to bind all the 3 flowers together. Attach the flowers together to make a beautiful arrangement



STEP 36 Insert a flower pick into the top of the cake and add the flower arrangement. Arrange to give movement the way you like. Your dreamy cake is ready.

WE ARE GOING GREENER - INTRODUCING OUR NEW 1KG PASTA MODEL PACKAGING



- REDUCE THE AMOUNT OF PLASTIC
- REUSE TUBS YOU HAVE AT HOME



- NO MORE damaged tubs delivered to your door
- Better sustainability with 75 % less plastic
- Perfectly sealed, to ensure the same shelf life as plastic tubs
- Easier to cut the paste



SARACINO PRODUCTS NOW AVAILABLE IN AUSTRALIA



**SERVICE OPTIONS: IN-STORE
SHOPPING · IN-STORE PICK-UP ·
DELIVERY**

**ADDRESS: 4/48 SHANDAN CCT,
ALBION PARK RAIL NSW 2527,
AUSTRALIA**

PHONE: +61 2 4256 9285

spring blooms

ALBENA
BOZHIDAROVA

Benny's Cakes
Albena Bozhidarova



Benny's cakes






ALBENA
BOZHIDAROVA


Albena Bozhidarova from Benny's Cakes was born and lives in Gabrovo, Bulgaria.

She started making sugar decorations for fun in 2011 to please her family and friends.

Soon the hobby becomes a passion. The love for nature and especially for flowers makes her try to recreate their beauty from sugar.

Currently, Albena has awards in international competitions, participated in exhibitions, published in specialized publications and runs courses for creating sugar flowers.

 Bennys cakes BG

 @albena.bojidarova

WHAT YOU NEED:

INGREDIENTS

- Saracino Pasta Bouquet: Coloured white, blue, violet, yellow and leaf green
- Saracino Pasta Top: White
- Saracino Wafer Paper
- Saracino Liquid Shiny confectioners glaze
- Saracino Cake Gel
- Clear alcohol
- Saracino powder colours: Light green, orange, violet, blue, white and grass green

EQUIPMENT

- Foam flower pad
- Flower centre mould
- Grooved board
- Small rolling pin
- Dusting brushes
- Thin painting brush
- Flower wire: 32, 28, 26 and 20 gauge
- Modelling tools
- Veining tool
- Small scissors
- Light green floral tape
- Daisy petal and leaf cutters
- Daisy veiner
- Forget-me-not cutters
- Leaf veiner



Cake Gel



- Edible glue
- Perfect for dummies and ganached cake. Simply apply before covering the cake with sugarpaste.



STEP 1 Twist a spiral at the end of a 20 gauge wire with pliers. Bend the whole spiral so that it is at right-angles to the wire and forms a ski-stick shape.



STEP 2 Roll a ball of yellow Pasta Bouquet. Press the ball into the mould. Add edible glue on the center. Place the center of the spiral wire and press to stick.



STEP 3 Roll a small ball of yellow paste. Place on the back of the center of the flower, passing it through the wire. Press to stick with a modelling tool covering the wire.



STEP 4 Remove the center from the mould, being careful to keep its shape.



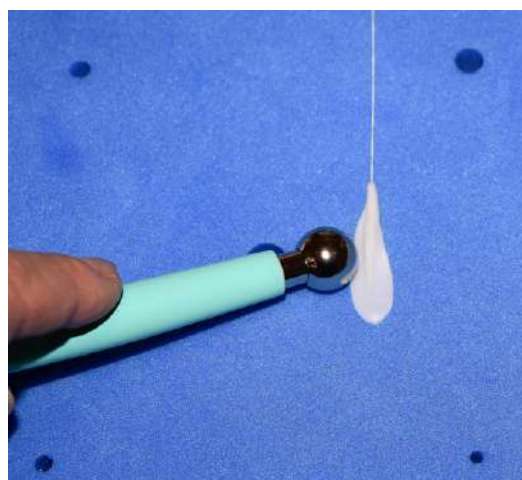
STEP 5 Roll white Pasta Bouquet thinly over the grooved board. If your paste is sticky use a little vegetable shortening (Trex).



STEP 6 Cut the daisy petal using the cutter.



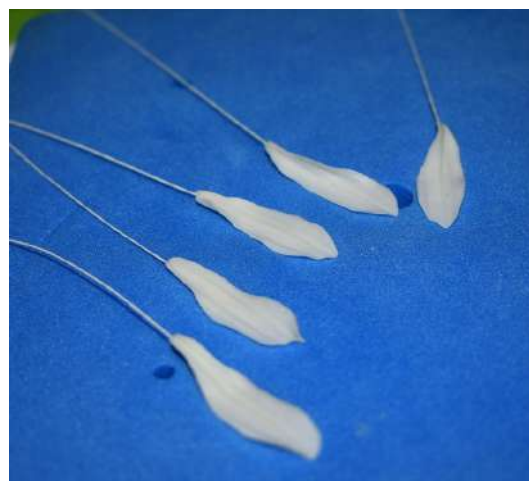
STEP 7 Use 32 gauge wire. Put some glue on the end of the wire. Insert the wire into the daisy petal to about halfway.



STEP 8 Soften the edges with a ball tool.



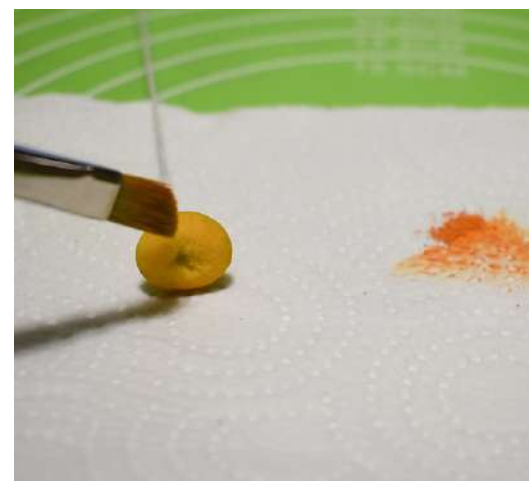
STEP 9 Put the petal on the veiner. Add the top and press gently. Remove the petal from the veiner.



STEP 10 Give the petal a realistic shape and let it dry for 2-3 hours.



STEP 11 Dust the back of flower center with light green colour.



STEP 12 Dust around the center with orange colour.



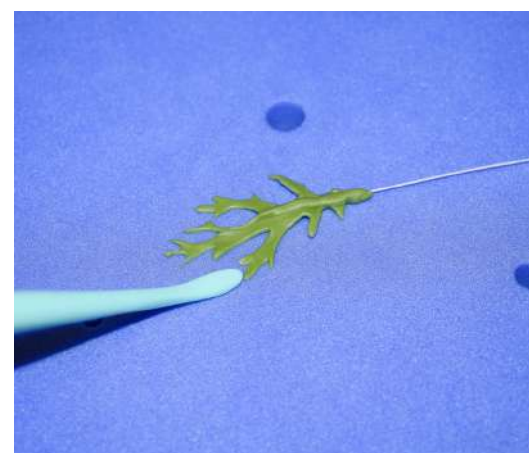
STEP 13 Assemble the petals around the center with green floral tape. You need about 14 petals.



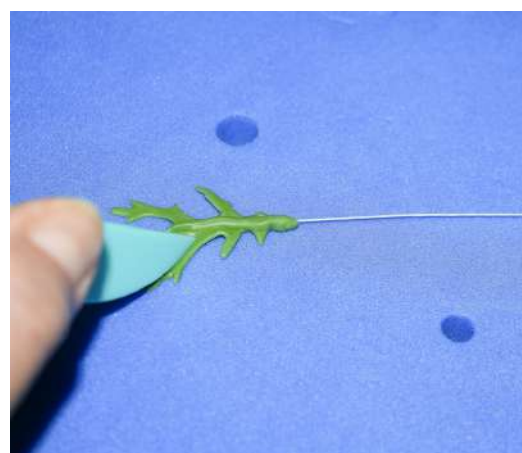
STEP 14 Roll green Pasta Bouquet over the groove. Cut a daisy leaf using the cutter.



STEP 15 Use 28 gauge wire. Add some glue on the end of the wire. Insert the wire into the daisy leaf to about halfway.



STEP 16 Soften the edges with a Dresden tool.



STEP 17 Add some lines with a sharp tool.



STEP 18 Roll a ball of blue Pasta Bouquet. Make a cone from the ball. Press the wide end of the cone onto the pad and roll around thinly.



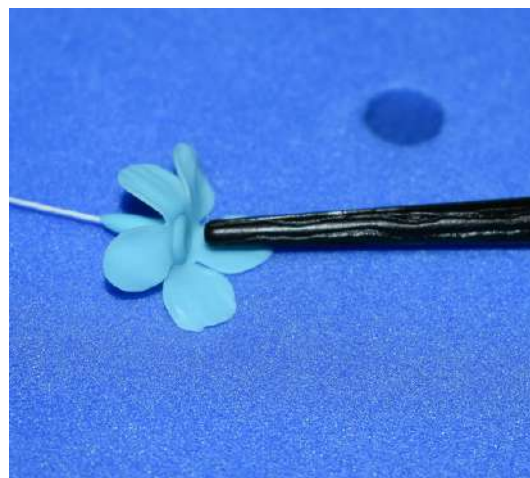
STEP 19 Place the forget-me-not cutter and cut the flower.



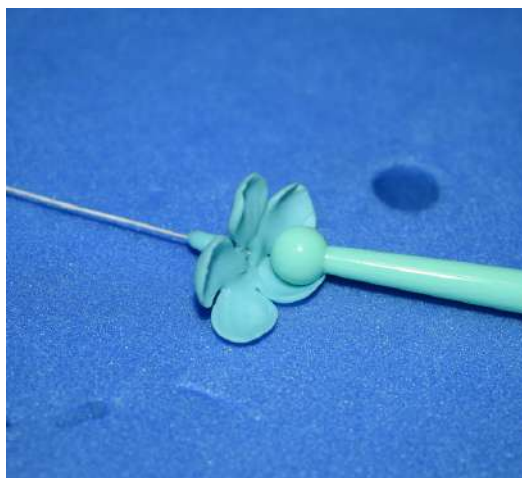
STEP 20 Using a modelling tool press in the center.



STEP 21 Using edible glue, insert a 26 gauge flower wire.



STEP 22 Add veining with the veining tool.



STEP 23 Use the ball tool to lengthen and thin each petal.



STEP 24 Fix a small ball of yellow paste in the center of flower using edible glue.



STEP 25 Using a pointed modelling tool press a small hole in the middle of the ball.



STEP 26 Using violet Pasta Model make some buds about 2mm diameter. Attach them to 32 gauge wire.



STEP 27 Shape a small green cone for the daisy calyx.



STEP 28 Attach the cone behind the daisy flower.



STEP 29 Using scissors, cut the green cone as shown. Finally, smooth lightly.



STEP 30 Dust the leaves using leaf green powder colour.



STEP 31 Dust the edges of the leaves using plum powder colour. Then glaze them using Liquid Shiny confectioners glaze.



STEP 32 Dust the daisy calyx with leaf green powder colour.



STEP 33 Dust the edges of the calyx using plum powder colour.



STEP 34 Attach the leaves to the daisy stem using green floral tape.



STEP 35 Don't forget to dust the stem too.



STEP 36 Cover the wire of the forget-me-not buds with green floral tape.



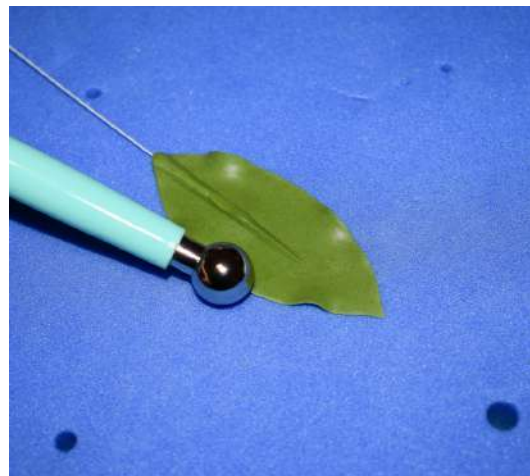
STEP 37 Cover the wire of the forget-me-not flowers with green floral tape.



STEP 38 Roll green Pasta Bouquet over the groove. Cut the forget-me-not leaf using the cutter.



STEP 39 Use 26 gauge wire. Add some glue on the wire end. Insert the wire into the forget-me-not leaf to about halfway.



STEP 40 Soften the edges with a ball tool.



STEP 41 Put the leaf on the veiner. Add the top and press gently.



STEP 42 Give the leaf a realistic shape and let it dry for 2-3 hours.



STEP 43 Assemble the buds of the forget-me-nots with green floral tape.



STEP 44 Then attach the flowers, arranged in 2 - 3 flowers.



STEP 45 Add some green buds at the base and cover the branch with tape.



STEP 46 Dust the forget-me-not flowers with blue powder colour slightly on the edges. Colour 1-2 flowers with purple.



STEP 47 In the center of the flower, add 5 small ridged lines with white paint. Pinch the ridge lightly using tweezers.



STEP 48 Dust the leaves using leaf green and plum powder colours. Glaze using Liquid Shiny confectioners glaze.



STEP 49 Tear one sheet of wafer paper into small pieces and place in a bowl with 150ml water. Wait for it to soften well and blend with a mixer until a smooth paste is obtained.



STEP 50 In a hot pan with a non-stick coating, pour a little of the mixture and cook until the liquid evaporates and a hard lace is obtained.



STEP 51 Cover the cake with Pasta Top. Using Cake Gel, stick on random shaped pieces of wafer paper mixed with the wafer paper lace.



STEP 52 Arrange the finished flowers around them.



**BLOOMING MARVELOUS!
YOUR CAKE IS READY**

ANNOUNCING OUR MONTHLY COMPETITION

WINNER



CONGRATULATIONS!

Alison Scurr





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 June issue.

Competition ends on midnight the 20th May 2023 and it's open worldwide!

£50?

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

- HYACINTH
- FUCHSIA
- LILY
- ORCHID
- TULIP
- CAMELIA
- ROSE
- PANSY
- DAISY
- SUNFLOWER
- POPPY
- BUTTERCUP
- MIMOSA
- IRIS
- CARNATION
- GLADIOLUS
- BLUEBELL
- FORGETMENOT

Wafer Paper ranunculus

ANNA
ASTASHKINA
Florea Cakes



Florea Cakes
BESPOKE DESIGNS





ANNA ASTASHKINA

Anna Astashkina is an award-winning Cake Artist, YouTuber, and creator of Wafer Paper Academy - an online course for cake designers.

She teaches cake artists how to create modern cake designs and lifelike flowers using edible wafer paper which is an all-natural material usually made from potato starch, water, and oil.

Anna is an experienced wafer paper instructor and her cakes have been featured in magazines, online publications, and TV commercials worldwide!

Her mission is to inspire, educate and entertain cake makers and give them the confidence to explore their own cake decorating style through wafer paper.



astashkinacakes



<http://floreacakes.com/>



@astashkinacakes

WHAT YOU NEED:

INGREDIENTS

- Saracino 0.3 Wafer Paper
- Cornflour
- Ivory gel colour
- Semolina or coarse corn meal
- Dark brown or aubergine powder colour
- Saracino pink powder colour
- Saracino light silver pearl powder colour

EQUIPMENT

- Sharp scissors
- Various brushes
- Steamer or mini humidifier
- Spoons or petal formers
- Peony petal veiner by SugarArtStudio.com
- 20 gauge floral wire white
- Make-up wedge sponge



WHY DO I LOVE SARACINO WAFER PAPER?

Saracino Wafer Paper is my favourite product because it is always fresh, flexible, and very versatile.

I use it to make life like flowers, foliage, and modern cake decorations.

It is gluten-free and free from most allergens, so Saracino wafer paper is safe to use for kids' cakes and the flavour is very subtle — it won't interfere with what's going on in your cake.

You can manipulate wafer paper in all kinds of ways, another reason why it's so great for cake decorating.

Anna Astashkina



STEP 1 Using sharp scissors, cut petals using wafer paper. You will need 5 small petals (1.5cm x 3cm), 5 medium petals (3cm x 3.5cm), 7 large petals (3.5cm x 4cm). Download printable templates at LearnWaferPaper.com



STEP 2 Introduce moisture to the wafer paper petals. You can boil a pot of water, use a clothes steamer, or a mini humidifier.



STEP 3 When the wafer paper petal becomes soft and pliable, apply small amount of cornflour using a fluffy make-up brush.



STEP 4 Place your steamed and starched petal in a petal veiner, firmly press and hold for 5 seconds. It will help to produce a better impression on your petal.



STEP 5 Place shaped petal in a spoon or petal former. Repeat steps 2-4 for all petals. Let dry completely before proceeding (about 5 minutes).



STEP 6 Using a small brush, dust outer edge of all petals with pink powder colour.



STEP 7 To highlight the texture, gently rub Saracino pearl colour on to the petal with your finger. This method will help with creating a visual interest and enhance the veining.



STEP 8 To make the Ranunculus center, cut 4cm circle of wafer paper. Make wafer paper glue by mixing wafer paper scraps with water and melting in a microwave for 30 seconds until thick clear gel is formed. Apply thin layer of wafer paper glue on one side of the circle.



STEP 9 Make an open hook with 20-gauge floral wire. Fold glued wafer paper circle in thirds and fold onto the wire. While wafer paper is soft, shape with your fingers into an oblong Ranunculus center.



STEP 10 Mix coarse corn meal or semolina flower with dark brown powder colour to create a pollen texture. Apply small amount of wafer paper glue on the center and dip into the pollen mixture. Let dry.



STEP 11 Cut a strip of wafer paper 2.5cm x 7cm to make stamen. Paint both sides with ivory gel colour (undiluted).



STEP 12 While wafer paper is still sticky and soft, fold 2mm top part over twice to create a triple thickness wafer paper strip.



STEP 13 Using very sharp scissors, cut 1mm fringe from the top folded side to create wafer paper Ranunculus stamens.



STEP 14 Apply small amount of wafer paper glue to the uncut part of the stamens, pleat and attach to the wafer paper Ranunculus center.



STEP 15 Prepare five medium size petals, add small amount of wafer paper glue to the point and attach to the wafer paper Ranunculus center creating the first layer of petals.



STEP 16 Repeat with seven large size petals. Glue large petals under the medium size petals forming movement and Ranunculus shape.



STEP 17 When you have all your medium and large petals attached, cut small triangles out of cosmetic sponge, and insert between petals to create fluffy and open flower. Let dry upside down until petals are firmly in place.



STEP 18 To finish the flower, glue small petals between the center and medium size petals to give the Butterfly Ranunculus a realistic and textured look. Use these petals to hide any imperfections and balance the shape.



Read With Cake



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



Tanya Ross

INTERVIEW BY SARACINO

TELL US A BIT MORE ABOUT YOU AND YOUR CAKE JOURNEY

I am originally from South Africa but have been living in Ireland for the last 25 years (Wow I must be getting old). I work from home and have converted upstairs into a classroom where I teach sugar craft as well as hosting guest teachers from both Ireland and abroad. I love cake decorating, it is good for the head and way cheaper than therapy!

HOW DID YOU START YOUR CAKE JOURNEY?

Like so many others, it all started by making cakes for my children's birthdays and their friends' parents started asking me to make cakes for them and it kind of snowballed from there. I was working full time then and as I made more cakes (and discovered how much I loved it), it got harder to juggle full time work, family (yup I have 3 monsters) and cakes. Then, because of the economy, my company decided to close my office, and for the first time in my life I was unemployed. But, instead of being scared, it gave me the opportunity to try caking full time... and that was the start of what has been a great adventure so far!

WHAT HAS BEEN YOUR MOST DIFFICULT CREATION TO DATE?

Oooh that's a tough one, there have been some scary ones alright, but once they're done, you forget how scary it was and just enjoy the fact that you got it done. So, in answer to your question, the most difficult creation so far is whichever one is next, and then the one after that.

AFTER GETTING INSPIRED, HOW DO YOU PROCEED?

That depends, if it's for a customer, I get as much information from them as I can so that I can come up with a design that is personal to them. If it's for a class or collaboration, I do some research on the subject, do a rough plan and then get started. If it's a very involved cake, then I try and make as many of the figures and bits and pieces beforehand (in my head I'm quite organised, reality doesn't always work out that way though) to ensure they are dry and ready before starting the cake itself to ensure freshness. I love the decorating part; it is so much fun!

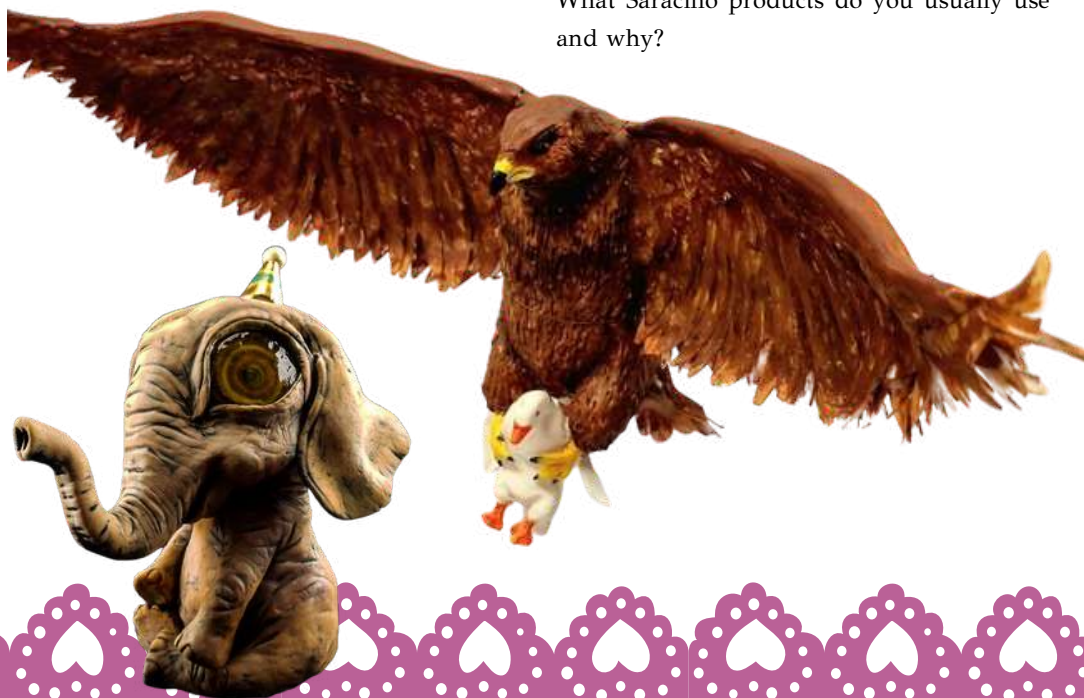
DO YOU HAVE A FAVOURITE CREATION? IF SO, COULD YOU DESCRIBE IT FOR US?

I have a few, it's hard to choose as sometimes it's a favourite because I loved making it so much, sometimes it's a favourite because of the response it gets, sometimes it's a favourite because of the circumstances it was made in or for. For example, one of my favourites is an elephant cake I made that was my first cake that was published in a magazine, another was a violin cake I made for the Late Late show for John Sheehan of The Dubliners, or the cake I made for Shane McGowan of The Pogues and Sir Bob Geldoff and so many collaboration cakes too, one of my favourite collaborations was the Sugar Screams showpiece last year at CI. This cakey world has given me many happy memories.



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

I guess I have been lucky as I'm now in a position to get to make the cakes I love, it makes it so much more fun than when you have to force yourself to make a cake that just doesn't do it for you. So, my advice is, do your best on each cake, and keep learning to keep it interesting. If caking stops being enjoyable, it's time to find a new passion because it will show in your work. What Saracino products do you usually use and why?



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

I've been lucky enough to make a few VIP cakes and I have to say I've enjoyed every one, it's exciting and the delivery is always fun. One of the VIPs I'd like to make one for would be Stan Lee, imagine how much fun you could have with that!

WHERE DO YOU GET YOUR INSPIRATION FROM IN THE CAKE DESIGN FIELD?

There is inspiration all over the place thanks to the internet. I do try however to come up with ideas without looking it up, to come up with my own design rather than being overly influenced by other people's cakes. It's not always possible when customers want a specific theme or have seen a cake that they like and want something similar, then you have to be guided by the customer (supposedly they're always right...right?!). But like in any industry, the work of people that you look up to, your cake heroes, is always going to influence you a bit at least. And for the record, I have many, many cake heroes, as I said before, this cake world of ours is filled with so much talent! I won't name them all as there are so many, but I will say I have had the opportunity to meet most of them and they are even lovelier than I had hoped.



WHAT SARACINO PRODUCTS DO YOU USUALLY USE AND WHY?

I LOVE Saracino Pasta Model most of all, it's such a game changer for modelling and 3D work. The Pasta Top is great to work with as well of course, and I'm a recent convert to the Pasta Scultura too, they are great products that cover most jobs. Anything that makes me curse less when tackling a fiddly job is a good thing right?!



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

Hmmm free time?! That sounds like fun! As a caker and Mum, there isn't always a lot of that but it's important to make sure you carve some out for yourself, advice I'm not always good at taking, but I try. I joined a badminton team to force myself to make a regular time out (you don't want to let down your team, so you make the time to go), and beating the hell out of something that doesn't feel pain is a great way to get rid of frustrations isn't it? When I do get some extra time off, I love to go horse riding to blow out the cobwebs, I'm lucky enough to live in the countryside so there are some beautiful forest and field rides around the local stables, it's a great way to reboot yourself.

Follow



Novel-T Cakes



@Novel-T Cakes

JOIN MONTHLY LIVE DEMONSTRATION WITH DIONIS IAROVOI

*Learn how to
create this cute
bear*



Saracino Community -
share & inspire

MONDAY

15th May at 7pm (UK time)

JOIN



alstroemeria

ZLATINA LEWIS

ZL Cake
Boutique





ZLATINA LEWIS

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

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

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



ZL CAKE BOUTIQUE



@zl_cake_boutique

WHAT YOU NEED:

INGREDIENTS

- Pasta Bouquet
- Gel colours: Light green,
- Powder colours: White, violet, green, yellow, dark green, burgundy
- Clear alcohol



EQUIPMENT

- Balling tool
- Veining tool
- Non-stick rolling pin
- Grooved Board
- Foam Pad
- Alstromeria cutter (Vanilla Valley)
- Alstromeria veiner
- Lilium leaf veiner (Aldaval)
- Leaf cutter
- 20, 26 and 28 gauge white flower wire
- Green florist tape
- Paint brushes (Flat for dusting; Thin brush for making the markings)
- Wire cutter
- Scissors
- Drying shapers or sponge



Missed previous modelling tutorial by Zlatina?

download for FREE



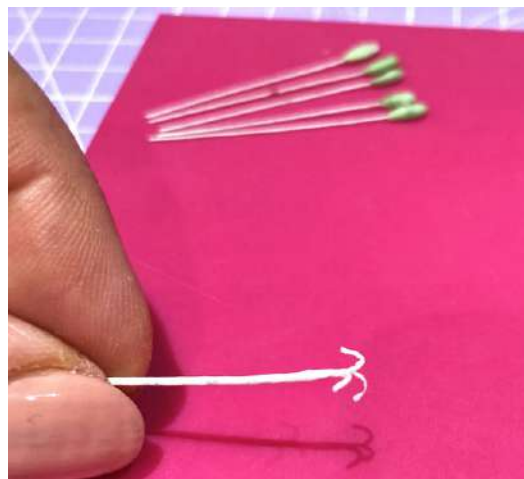
Note: There are many different kinds of Alstromeria and the plant can vary in shape, size and colour.

I've made the flower as near to nature as possible, although it is not 100% botanically accurate.





STEP 1 Stamens: Cut a length of 28 gauge wire into five pieces. Bend a small hook at one end and attach a small teardrop shaped piece of pale green coloured Pasta Bouquet to each. Leave to dry.



STEP 2 Pistil - To make the pistil, cut a 10cm length of 26' gauge white wire. Attach a piece of 1/3 width white florist tape, leaving approximately 5mm excess at the top. Cut this into three with fine scissors, and twist each to form little spines. Curl the end around a cocktail stick.



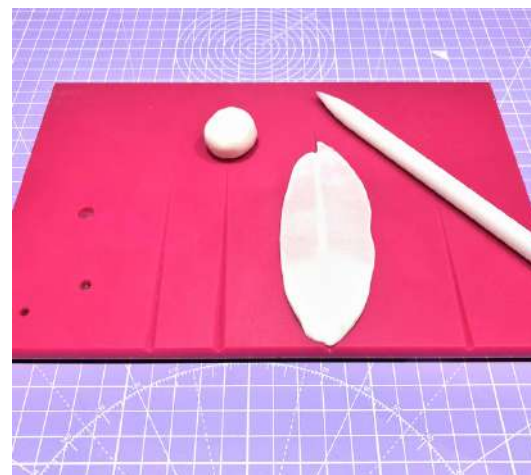
STEP 3 Tape the five stamens to the pistil approximately 2.5cm down its wire.



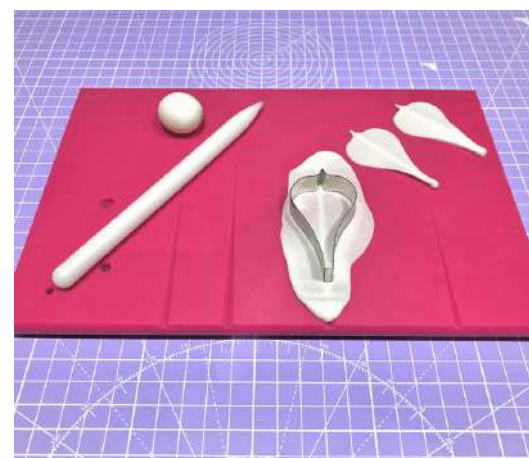
STEP 4 Bend the stamens and pistil down slightly at the joint.



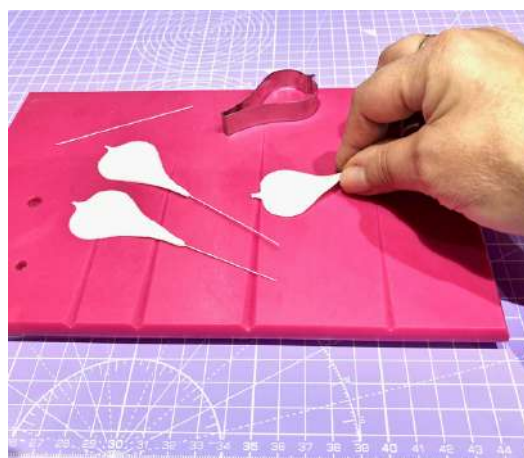
STEP 5 I made five flowers. Bend the stamens and pistil as shown.



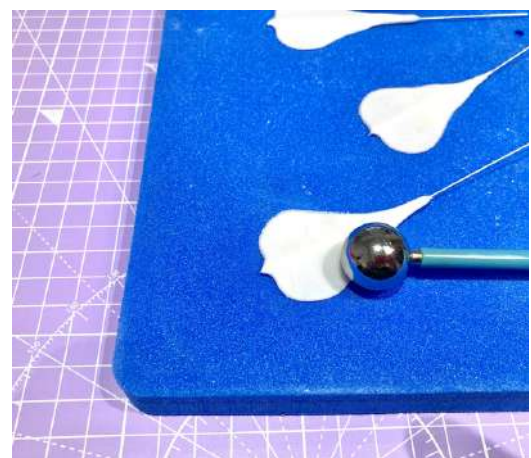
STEP 6 To make the wide petals – Roll white flower paste using a thin non-stick rolling pin and a grooved board and leaving a ridge of thicker paste down the centre.



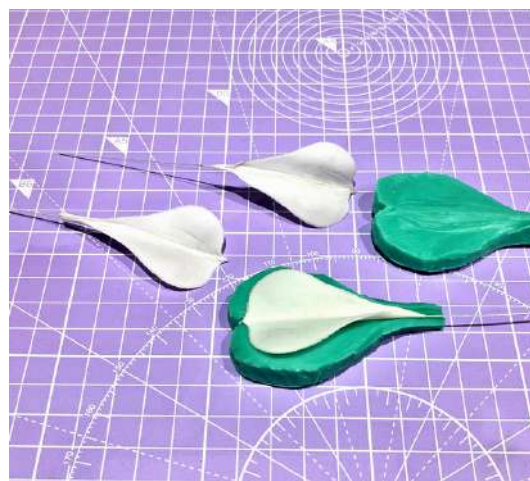
STEP 7 Cut three wide petals, using the wide Alstromeria petal cutter.



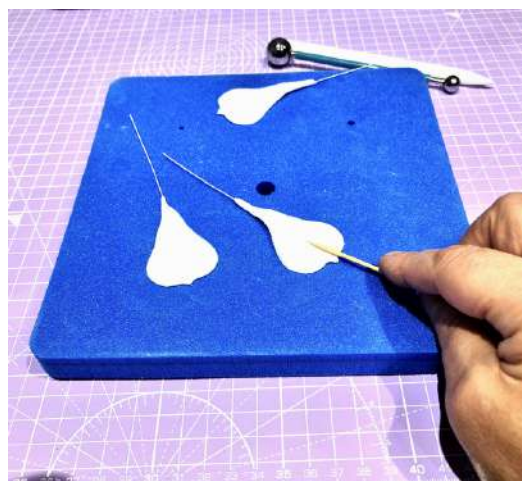
STEP 8 Insert a ¼ length of 28 gauge florist wire into the groove of the petal going at least half way. Pinch the joined end and roll gently between your fingers to make sure that the paste is securely connected to the florist wire.



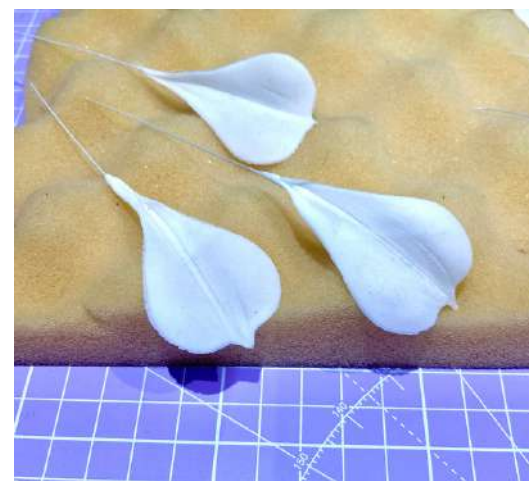
STEP 9 Place petal on the foam pad and thin the edges using a ball tool.



STEP 10 Vein the petals using the Alstromeria veiner.



STEP 11 Gently frill the edges of the petals with a cocktail stick.



STEP 12 Carefully pinch the back of the petals to create a central vein, shape them and leave them to dry 20-30 minutes on a foam sponge.



STEP 13 Dust the dry petals with a powder colour of your choice. I am using a mix of violet and white powder colours. Brush the top of the petal with small amount of green, to resemble their natural appearance. Set them aside.



STEP 14 To make the narrow petals - Roll white flower paste using a thin non-stick rolling pin and a grooved board and leaving a ridge of thicker paste down the centre.



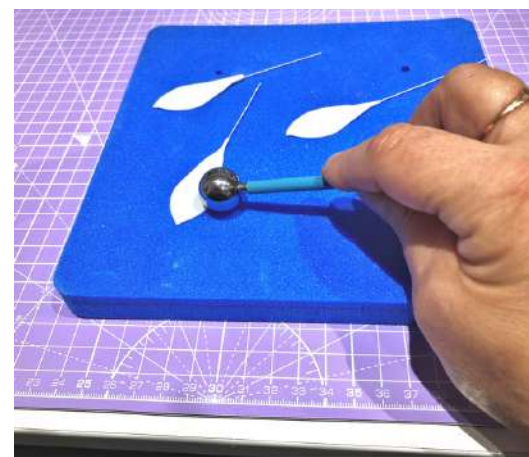
STEP 15 Cut three narrow petals, using the narrow Alstromeria petal cutter.



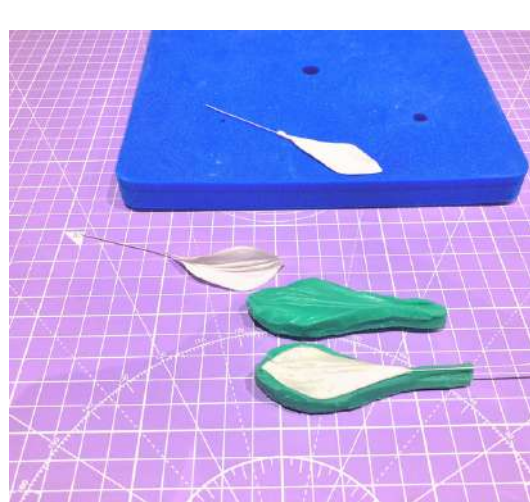
STEP 16 Insert a ¼ length of 28 gauge florist wire into the groove of the petals going at least half way.



STEP 17 Pinch the joined end and roll gently between your fingers to make sure that the paste is securely connected to the florist wire.



STEP 18 Place the petals on the foam pad and thin the edges using a ball tool.



STEP 19 Vein the petals using the Alstromeria veiner.



STEP 20 Carefully pinch the back of the petals to create a central vein, shape them and leave them to dry 20-30 minutes on a foam sponge.



STEP 21 Leave the petals to dry curving outwards.



STEP 22 Dust the petals using violet powder colour at the base.



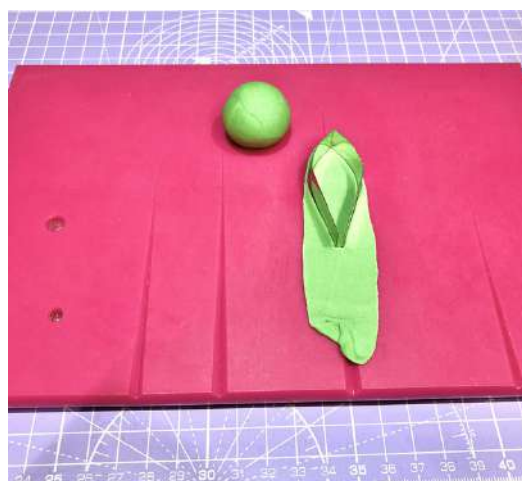
STEP 23 Above the violet colour dust slightly with pale yellow powder colour.



STEP 24 Brush the tip of the petal with small amount of violet colour and over dust the top with green powder, to resemble their natural appearance.



STEP 25 Set petals aside.



STEP 26 To make the leaves, roll green coloured flower paste using a thin non-stick rolling pin and a grooved board, leaving a ridge of thicker paste down the centre. Cut out a leaf shape with a leaf cutter.



STEP 27 Insert a ¼ length of 26 gauge florist wire into the groove of the leaf going at least half way. Thin the edges of the leaf with a ball tool and vein using a lily leaf veiner.



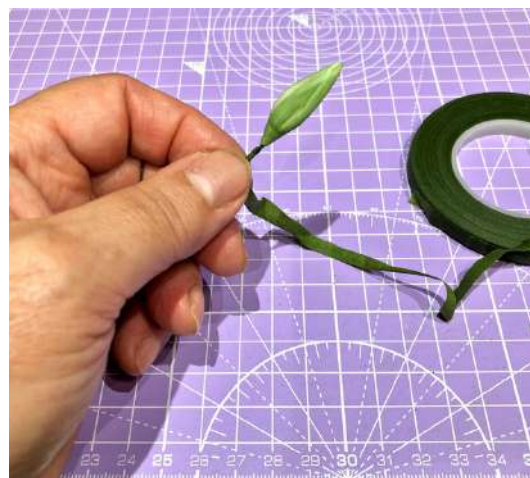
STEP 28 Dust the leaves with the lighter colour green and over dust the central vein of the leaf with darker green powder colour. Make a few leaves.



STEP 29 To make buds: Roll a piece of pale green flower paste into a long oval and pinch it into a slightly triangular shape. Insert a 26 gauge wire with a hook at the end. Twist the wire into the bud, to connect it securely.



STEP 30 Using tweezers pinch six ridges at the base. Leave to dry.



STEP 31 Wrap the wire of the buds using $\frac{1}{2}$ width green florist tape.



STEP 32 Dust the buds with dark green and burgundy powder colours.



STEP 33 To assemble the blossom: Tape the narrow petals to the stamens with $\frac{1}{2}$ width green florist tape. Two above (like bunny ears) and one below.



STEP 34 Paint the dots on the three narrow petals, using a fine brush and burgundy powder colour diluted with a few drops of clear alcohol.



STEP 35 Tape the wider petals between the narrow ones, behind in the gaps.



STEP 36 For the calyx: Shape a pea-sized piece of green flower paste into an oval and slide it behind the petals. With tweezers pinch grooves into the calyx. Dust it with green powder colour.



STEP 37 Assembling: Tape a few buds and leaves together.



STEP 38 Assemble a few blossoms and leaves together.



STEP 39 Assemble together a few blossoms, buds and leaves on the same stem, using a 20 gauge florist wire and ½ width green florist tape. Make as many arrangements as you need to decorate your cake. Beautiful!

Join our community on Facebook

**SARACINO
COMMUNITY -
share & inspire**



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



SUBSCRIBERS BENEFITS

- ♥ **BRILLIANT OPPORTUNITY** - learn for free from Artists around the globe
- ♥ **EVERY ISSUE** delivered direct to your email
- ♥ **NEVER** miss an issue



Get a **FREE**
digital subscription
of your favourite
monthly magazine

SUBSCRIBE NOW - IT'S FOR FREE!



English version - www.saracinodolci.co.uk/saracino-magazines

mosaic fantasy

MAGDALENA
ZIMMERMAN

Magdalena
Zimmerman
Cake Atelier





MAGDALENA
ZIMMERMAN

I began my journey with cake making 6 years ago.

I am self-taught, including learning new techniques and the art of modelling and sculpting. Each order I receive allows me to learn something new and this helps me to continuously grow and improve.

I put my whole heart into every order and these are individualised to contain my great attention to detail.

Cake making brings a lot of happiness into my life and with every order I cannot wait to see the final effect. By doing what I love to do I am able to put a smile on my Customers' faces and this gives me great satisfaction.



MAGDALENA ZIMMERMAN
CAKE ATELIER



@magdalenacakeatelier

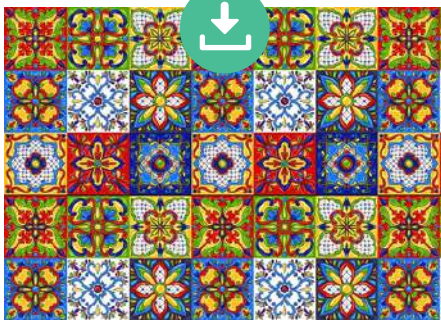
WHAT YOU NEED:

INGREDIENTS

- Saracino Pasta Top: White
- Saracino Pasta Model: White
- Saracino Pasta Bouquet
- Gel colours: Green, yellow, blue, black, red, orange
- Saracino Liquid Shiny glaze
- Two sheets Saracino wafer paper
- Edible gold leaf

EQUIPMENT

- 6 inch diameter dummy (10 inch high)
- 10 inch cake board
- Rolling pin
- Florist wires: 22 and 24 gauge
- Florist tape: Black
- Medium and small paint brushes
- Ball tool
- Wilton nozzle No.16
- Flower leaf cutters (3 different size: small, medium and big)
- Foam mat
- Leaf veining board
- Scissors
- Edible glue
- Gold Washi Tape
- Plastic Tablespoons





STEP 1 Roll white Pasta Bouquet onto a leaf veining board and cut leaf shapes with the leaf cutter. Insert a 24 gauge wire (coated in edible glue) into each ridge. Roll a ball tool through the middle of each leaf to create a curved shape. You will need about 7 big, 7 medium and 7 small leaves. Let them dry on a spoon for around 2 hours.



STEP 2 Once dry, use black gel colour mixed with clear alcohol to paint black stripes on the leaves. Also, paint the back of the leaf black.



STEP 3 Roll a small white ball and squeeze it gently to form an oval shape, fix it onto a piece of 24 gauge wire using glue. Using a Wilton nozzle, create texture on the ball. Repeat this 50 times and let them all dry for 2 hours.



STEP 4 When they are dry, use black florists tape to wrap each wire.



STEP 5 Use gel colours and clear alcohol to paint them all. They can be any colour (I used red, yellow, green, blue and orange). Let them dry completely.



STEP 6 Using a longer piece of 24 gauge wire and tape, create little branches using the colored balls, as shown.



STEP 7 Using one 22 gauge wire wrap it with black florists tape, creating a thick stem.



STEP 8 Using your leaves and branches, create a fantasy flower as shown.



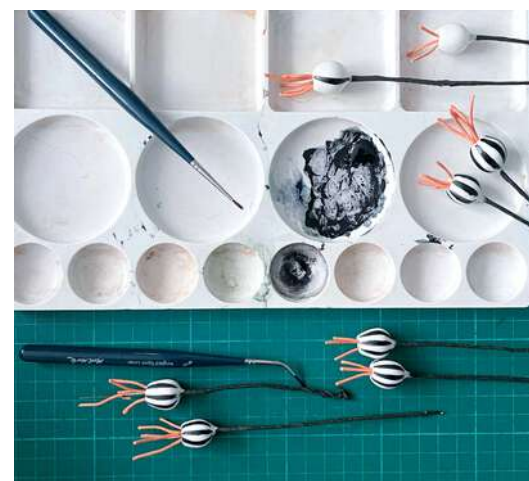
STEP 9 Repeat this three times with all of your branches and leaves to make one big flower as shown. It doesn't have to be identical and you can arrange these as you like.



STEP 10 Cut lengths of 24 gauge wire and using orange coloured Pasta Bouquet, roll the paste around the wire to make some stems. Make about 30 of these. Using longer 24 gauge wire create twigs similar to the photo. You will need about 8 different twigs.



STEP 11 Roll eight medium white balls using Pasta Bouquet and roll them into a cone shape before using a ball tool to make a dent in the middle. These are your buds. Fix these onto your twigs.



STEP 12 Once dry, use black gel colour mixed with clear alcohol to paint black stripes on the buds as with the leaves.



STEP 13 Prepare three long pieces of 22 gauge wire and four pieces of shorter wire. Wrap these with plenty of black florists tape, making sure they are thick.



STEP 14 Using these, create branches similar to the photo. You only need to make two of these.



STEP 15 Arrange to create a branch full of buds. Paint using Liquid Shiny glaze.



STEP 16 Cover your cake and cake board with white Pasta Top. Fix the gold washi tape around the board. Using the template (linked), print the Morocco tiled pattern onto a piece of A4 wafer paper. Stick this to a piece of thinly rolled white Pasta Model.



STEP 17 Using a craft knife, cut out the square tiles individually, carefully sticking each to the cake, leaving little gaps to create a tiled effect.



STEP 18 Place the branches and flowers as shown. Mix cake gel and clear alcohol (1:1) and paint the flowers to give a glossy effect. Use gold leaf to decorate. Finished and enjoy!

“ The struggle is guaranteed, success is not” (Tom Bilyeu).

Eva: If our measure of success is progress, then we don't need to fear failure. Failures are just lessons, lessons in what not to do. So that's progress, right? It helps me to have a clear vision of my future, and along the way I try, fail, learn and therefore I make progress. It also helps that your vision of the future is not just selfishly for you, but for the benefit of other people. When it gets tough, it motivates me to get up and keep going.

Sweet Talk with Eva Klinc



TELL US MORE ABOUT YOU.

I am a cake artist, a mother of two, a wife and a friend to many. My biggest passion is making 3D cakes, especially bust cakes. I teach and support people who want to unleash the cake hero in them. Why? Because my mission in life is to inspire people to believe that anything is possible.

WHAT IS YOUR BIGGEST BUSINESS CHALLENGE AT THE MOMENT?

Now, the priority is gaining recognition and a bigger studio place that will enable a greater number of participants for hands-on classes.

WHAT AWARDS HAVE YOU RECEIVED SO FAR FROM THE CAKE WORLD? WE SEE YOU HAVE RECEIVED SOME PRESTIGIOUS AWARDS.

The most recognized was the 'People's Choice' award at the Cake Master Magazine international competition two years ago, which I received for the bust cake of Neytiri from the movie Avatar. But for me personally, the biggest achievement is still the success and the progress of my students, especially students with special needs. This is the greatest reward, because they are the real proof that anything is possible.

YOU ARE AN AWARD-WINNING CAKE DECORATOR WITH MUCH EXPERIENCE WHO IS ALSO A FINE SINGER. HOW DID THE JOURNEY FROM SINGING LEAD YOU TO THE WORLD OF CAKES?

It all started years ago when I first asked myself: "If anything was possible, what would I do?" I knew immediately that I wanted to be a decorator - a cake artist. Then I saw cakes of Mr. Serdar Yener that blew my mind. That is when I realized that anything is possible even in the world of cakes and I wanted to be a part of that world.

WHAT WORK ARE YOU PARTICULARLY PROUD OF?

I am certainly most proud of my latest bust sculpture of Amaury Guichon. I invested a lot of time in it and developed some new painting techniques. It was a big challenge to take the sculpture to Las Vegas. Many people around me were telling me it's impossible. But we succeeded!

We made a special case for the sculpture; it had its own seat on the plane. It was a big carry-on!

WHO IS YOUR ROLE MODEL?

My role models are people who are putting effort and their hearts into changing the world for the better. Who are overcoming themselves, people who inspire, who have an open heart and mind and work on themselves to reach their maximum potential. At the same time, they support, guide or teach people how to achieve this.

Eva's Lessons:

If someone asked you for the one and only, most important piece of advice on how to succeed on the independent path, what would you tell them?

- First of all, believe that anything is possible.
- Write down what you want (aim high).
- Think about what kind of person YOU should become in order to achieve these goals (what qualities do you need, values, knowledge, experience...).
- Become that person!

What virtues must a cake decorator have? What separates the best from the average?

- The feel for art and skilful hands are definitely a big plus, but persistence, determination, curiosity, practice and someone who believes in you are even more important.

In what way does competition motivate you to be even better?

- Competition is great, because it drives us not to rest on our laurels. But I prefer to compare myself with myself and measure my progress by being better than I was yesterday. In this way, I focus my energy on myself and do not waste it on the competition.

WHAT DO YOU THINK ARE THE CURRENT TRENDS IN CAKE DECORATING?

I think more and more people are recognizing that pastry IS an art. The art of both taste and looks. Average is no longer enough. Since we can't taste the cake on social media, looks are what attract us, what can separate us from the average. Everyone is looking for the "X" factor.




YOU HAVE YOUR OWN ACADEMY. WHAT CAN WE LEARN FROM YOU?

Sugar Queen Academy have a new partner. Sandi Planinšek and I combined the passion of flavours and decoration. At our academy you can learn everything you need to succeed in the art of cakes.



Follow

 Sugar Queen - Eva Klinc

 @sugarqueeneva



sugar bunny

RODICA
BUNEA

Academia de
Arta Dulce

A **ACADEMIA**
de arta dulce

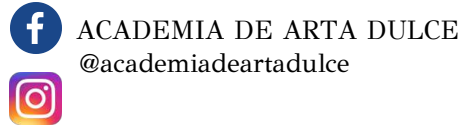




RODICA BUNEA

Rodica Bunea lives in Romania where she runs a small but well-known Cake Design School - Academia de Artă Dulce. Since 2012, Rodica has been teaching many types of courses specially designed to people who already work in this domain and to ones that want to change their way in life, also, like she did.

Besides the sugar paste and modelling chocolate (which are her expertise), Rodica teaches the art of decorated cookies, events/wedding cakes decor, isomalt, chocolate bonbons & chocolate decorations.



WHAT YOU NEED:

INGREDIENTS

- Saracino Pasta Model: Light green, green and black
- Saracino Gel Colours: Light green, orange, light blue, light pink, white
- Saracino powder colours: White, green
- Saracino Cake Gel
- Saracino Isomalt, tempered and coloured light pink, light blue, light green, orange and white and placed in silicone bowls ready for use
- Alcohol 65%
- Marshmallow and Rice Krispie cereal (RKT). This is required if you want to use an edible base instead of polystyrene dummy

EQUIPMENT

- Cake drum 18cm dia.
- Half sphere Polystyrene dummy - 15cm in diameter (if not using RKT)
- Polystyrene ball 2.5cm dia.
- Egg shape polystyrene 7cm dia.
- Rolling pin
- Sharp Edge Smoother
- Sharp knife
- Scissors
- Soft brushes
- Silicone bowls for microwave
- Microwave
- Small heat torch for isomalt
- Metal modelling tools
- Heat proof gloves for isomalt modelling
- Silicone mat for cooling isomalt
- Toothpicks for colouring isomalt

This piece is made using isomalt and modelling paste and it was created without a heat lamp, just using the microwave and the heat torch for melting and heating / warming the isomalt, when needed.





STEP 1 Prepare all ingredients and equipment.



STEP 2 Mix the light green and green Pasta Model to give a marbled effect, roll and cover both the cake drum and the dummy half sphere. Before covering apply a little cake gel to help the paste stick. Trim the excess and smooth.



STEP 3 Apply a small amount of cake gel in the middle of the cake drum. Place and glue the half sphere. Set aside.



STEP 4 Use the microwave to melt the orange isomalt for the carrots. Carefully pour it onto the silicone mat, wearing heat proof gloves to prevent any possible burns.



STEP 5 Cool the isomalt by folding the silicone mat and quickly unfolding several times, until the isomalt no longer sticks to it.



STEP 6 Cut parts of the cooled isomalt. If the isomalt hardens too quickly, you can use the heat torch to warm it up.



STEP 7 Place the isomalt in your hands and model it into a small carrot shape.



STEP 8 Using a sharp metal tool, press to create a few horizontal lines.



STEP 9 Place a small metal ball tool in the centre of the thicker part of the carrot and press. This is to fill with leaves later on.



STEP 10 Repeat steps 4 to 6 but using green isomalt and cut smaller pieces of isomalt. Make teardrop shapes and press the thicker parts with the sharp tool to create small leaves.



STEP 11 Heat the thicker part of the carrot with the heat torch and then the thinner part of the leaf.



STEP 12 Join the parts together when they are still warm. Make 3 to 4 carrots. Using the same technique, make another 3 carrots but cut them in half (the ones that look like are still in the ground).



STEP 13 Use 20g of the green isomalt to make a thin roughly round shape and place it in the middle of the half sphere. Set aside.



STEP 14 Repeat steps 4 and 5 using white isomalt. Take 30g and cover the polystyrene egg for the body and neck.



STEP 15 Finish the body by extending a little of the isomalt for the neck. Set aside.



STEP 16 Take another 30g of the white isomalt and cover the polystyrene ball. Model it to an egg shape. Draw the eyelids with a sharp metal modelling tool.



STEP 17 Finish the eyelid shape as shown.



STEP 18 Roll a thin strand of white isomalt and cut in two equal parts.



STEP 19 Use the heat torch to heat the eyelid contour and the strands. Slowly bend the strands and fix them over the eyelid shape.



STEP 20 Make two white isomalt flat oval shapes and stick them as eyelids (1g each). Using a metal tool, lift the lower part of each eyelid to make them look as real as you can.



STEP 21 Make another two white isomalt flat balls and stick them on for cheeks (5g each).



STEP 22 Using a metal ball tool press in the middle lower part of each cheek to form a smile.



STEP 23 Make a short string of white isomalt, bend it and fix on for the lower lip.



STEP 24 For the two teeth, use two small strings joined together and stick them above the lower lip.



STEP 25 Repeat step 21 and 22 to make the snout. Fix above the teeth with the heat torch. Press a line down the centre with a sharp tool.



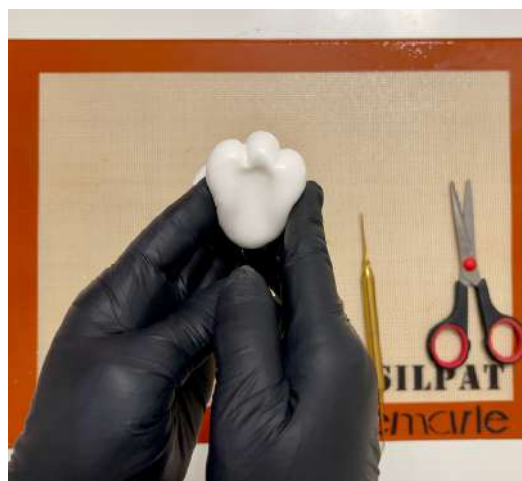
STEP 26 Melt the pink isomalt. Roll two very small balls.



STEP 27 Place one over the snout for a nose and one in the mouth for a tongue. Shape with a metal tool.



STEP 28 For the feet model two white isomalt slightly flattened egg shapes.



STEP 29 Use a metal tool to press two lines for the toe joints starting from front to back.



STEP 30 Press a small hole at the bottom of each toe joint.



STEP 31 Add small flattened balls of light blue isomalt on the upper part of the toes and a flattened heart on the heel. This step is only needed for one foot only.



STEP 32 Using the light blue isomalt, make a flat teardrop shape. Heat the body we made earlier and fix the blue teardrop to the tummy. Add a small belly button hole.



STEP 33 Make another four teardrop shapes. Two longer ones for the ears and shorter ones for the hands. Press the ears flat.



STEP 34 Use a metal needle tool to add fingers to the hands. Roll black Pasta Model thinly for the eyelashes. Cut in half.



STEP 35 Place the eyelashes on the lower part of the eyelids.



STEP 36 To make the grass pull green isomalt to a long string, fold it and join the ends and pull again.



STEP 37 Repeat step 36 two more times and when done, use scissors to cut to obtain long grass leaves. Shape to look like grass.



STEP 38 Bring all the pieces together ready for assembling the piece.



STEP 39 Heat the isomalt base and one of the bunny's feet and stick them together.



STEP 40 Repeat with the rest of the pieces. Each time you need to join two parts, you need to heat.



STEP 41 Add the second foot so it looks off the ground.



STEP 42 Add the head at a cute angle.



STEP 43 Add the floppy ears.



STEP 44 Add the hands, fix carrots and grass.

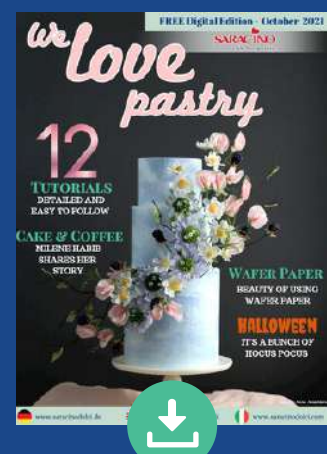
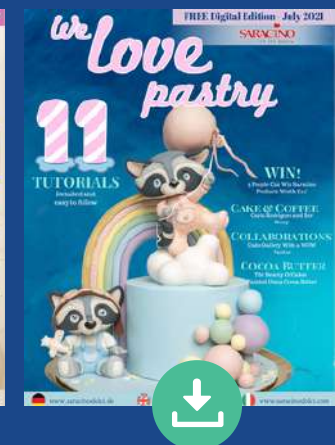


STEP 45 Dust the green base with a darker shade of green. Your sugar bunny is ready!

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



Download All 2021 Issues





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/>

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

In this issue I'm going to be talking about some new kids on the block, Saracino's brand new Pasta Top colours.

If you haven't seen or heard of these new colours, where have you been?? Saracino certainly created some excitement amongst the cake community when they introduced 4 brand new colours Navy blue, Burgundy, Rose beige (formally known as skin tone) and baby pink.



As with many cake makers (myself included) we would normally have to make these colours ourselves, taking time and effort plus food colour, so I for one couldn't wait to test them out.

So, let me get straight to the point, what did I think of them?

As I've mentioned previously, a question I often see being asked across social media and in many cake groups is, 'can anyone recommend a good (let's say Navy for example) sugar paste?' Many would have tried other brands and not got great results, or the colour isn't that great.

Most of you will know that I love Saracino Pasta Top and these new colours didn't disappoint.

Upon opening of the packet, the paste does feel firm compared to other sugarpaste brands and it'll not take long to warm it up (you can always pop it into the microwave for a few seconds - not too long or it'll melt!).

It has a lovely vanilla aroma to it (and tastes delicious I may add) a silky smooth feel to it and is stretchy just like the other Saracino Pasta Top colours.

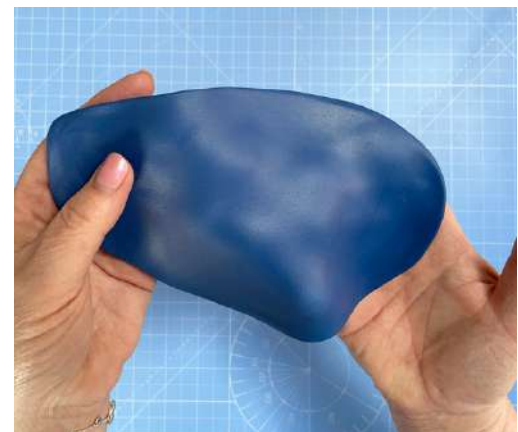
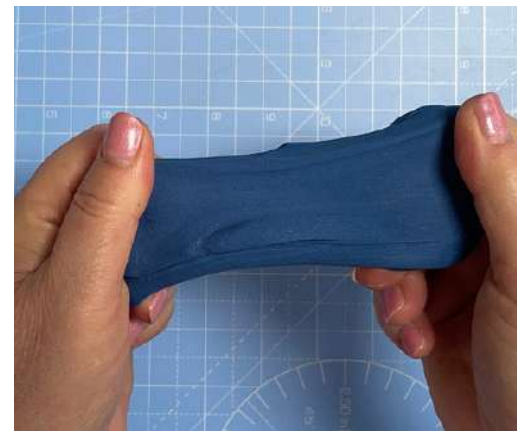
It works exactly like the other colours, rolls out easily and you can cover your cakes without the worry of it tearing. You will also notice that unlike other sugar pastes, it doesn't dent easily, i.e. those pesky finger prints!

You can also take your time smoothing it out as it doesn't dry as quickly as some other available brands. You can see how lovely and sharp that edge is on the pink cake after using the Sharp Edge Smoother and it didn't take me long either.

With the navy colour, I had covered the cake (rushed as I was running late) and a couple hours later when I looked at it, I wasn't happy with the finish. So, I stripped the cake of the paste.



Noooo I hear you saying! It was absolutely fine, I just mixed it all up together again and it was just like it was before I rolled it out.



It was perfectly smooth with no dry bits in it, so I felt confident enough to cover the cake again and as you can see in this image the result was perfect! And I can honestly say that has never happened before with any other sugarpaste.

I also tried it with some cupcake toppers using some embossers to see if the print would show up and again you can see that the paste worked a treat (with some firmer pastes I have found that the embossing print doesn't always show up as well).

What I love about the colours is that Saracino have managed to match up the Pasta Top to their Pasta Model colours which for any cake maker is an added bonus. You will hear all about the new modelling pastes in next month's blog.



So, all in all, I was super pleased with the new colours and just like the other Pasta Top colours they are a great product to work with. I can't wait to get my cupboard stocked up ready for the Wedding season.

At the moment they are available in 500g sized packs. Saracino Pasta Top is gluten free, vegan friendly and contains no hydrogenated fats (perfect for those allergy cakes we often get asked to make).

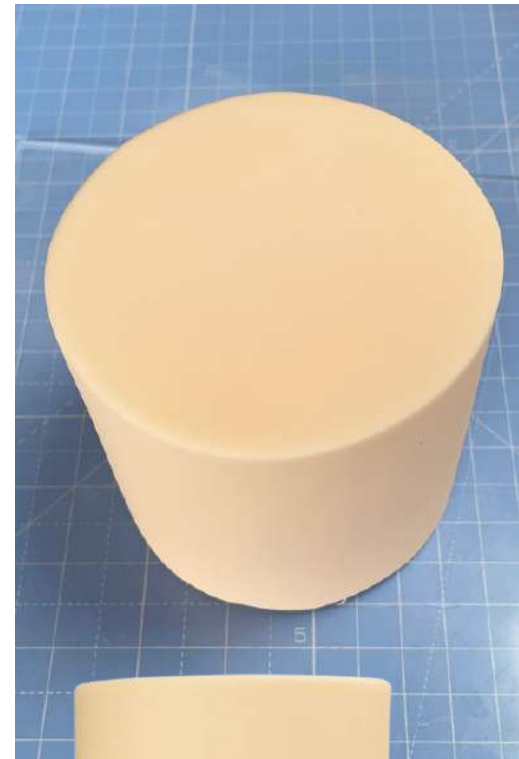


I hope you do get a chance to try out these brand new colours, they are a great addition to their colour selection.

That's it for this month,

Til next time

Carol x



PASTA TOP

**no more
elephant
skin, rolls
thinly &
tastes
divine**



cake by Carol Smith



Arati's anthurium



ARATI
MIRJI

Arati Mirji
Sugar Florist



arati mirji



ARATI MIRJI

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

WHAT YOU NEED:

INGREDIENTS

- Saracino's Flowerpaste by Arati Mirji
- Gel colours: Spruce green and lime green mixed to make mid green for the stem
- Powder colours: White, Buttercup, Garnette, Burgundy, Jazz Berry, Aubergine, Kiwi
- Edible glue
- Saracino Liquid Shiny Confectioners Glaze

EQUIPMENT

- SK Great Impressions Anthurium Spathe veiner.
- Diamond City Spadix veiner
- White Floral Wire: 18, 22, 24 gauge
- Floral tape: Mid green
- Extruder with circle discs
- Wire cutter
- Cutting mat
- Foam pad
- Cornflour dust pouch
- Cutting wheel tool
- Rolling pin
- Fine scissors
- Foam to dry the stem
- Petal protector
- Foil

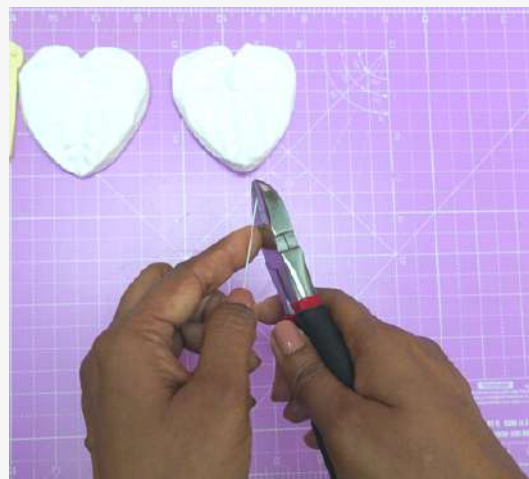


These exotic heart shaped flowers originate from the rain forests of Columbia. They are often known as "Painter's Palette" flowers and come in a large variety of colours.

Anthuriums symbolise hospitality. They are also used to indicate happiness and abundance.

Parts of an Anthurium:

Interestingly, the spathe which is commonly called the flower – is actually just a glorified leaf; and the spadix which is the actual flower with the stigma and stamen- which are the male and female parts of the flower that appear as tiny bumps on it. Phew!! I guess that's enough of the technical explanation!



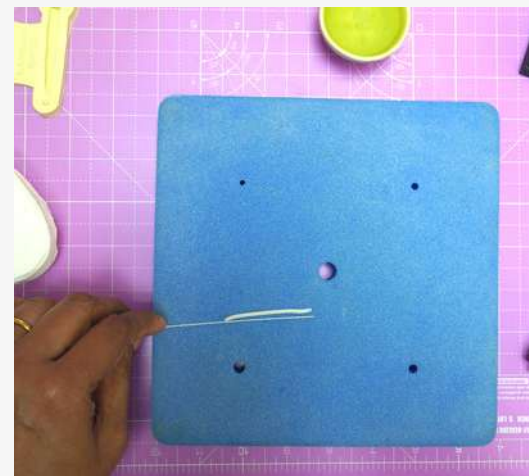
STEP 1 Take a 24 gauge full length white wire and cut the tip with a cutter at an angle.



STEP 2 Using a 2.5mm dia. circle disk in your extruder extrude thin strands.



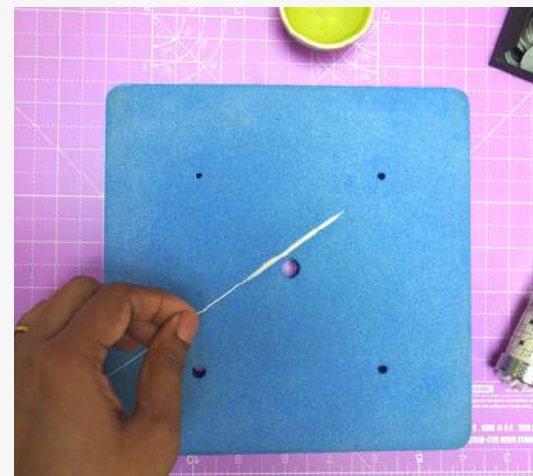
STEP 3 Dip a finger in water and dampen about 4cm of the wire with water.



STEP 4 Take a 4cm length strand and place it adjacent to the wire.



STEP 5 With the heel of your palm, give it a firm swipe/roll so that the strand covers the wire.



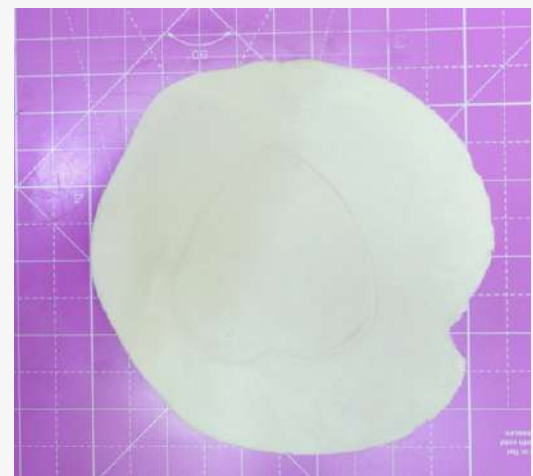
STEP 6 This shows the wire covered with the paste.



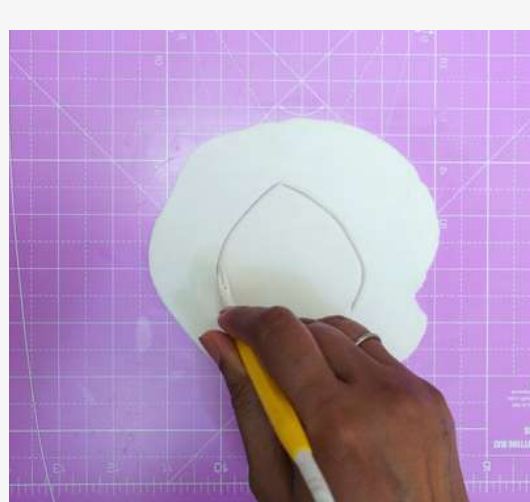
STEP 7 In order to make the spathe (the heart shaped part) roll white flower paste fairly thick. Since this is a very waxy flower, the veining has to be quite prominent and if the paste is too thin then the veiner will cut through it. So, make sure you roll it out thick.



STEP 8 Press the bottom of the veiner to get an outline of the spathe.



STEP 9 An impression is formed.



STEP 10 Cut it out with a cutting wheel tool.



STEP 11 Place the cut out spathe into a petal protector and with the tips of your fingers, thin out the edges.



STEP 12 Place the covered wire in the centre of the bottom veiner.



STEP 13 Now place the cut spathe on this carefully such that the wire is right in the middle.



STEP 14 Press firmly with the top of the veiner.



STEP 15 Take a piece of foil, fold it and crush it.



STEP 16 Then roll over it with a rolling pin so that there are no sharp points.



STEP 17 Make a hole in the foil to allow the wire to pass through and then give the spathe a natural shape and movement using the foil. Let it dry completely.



STEP 18 To make the spadix take about a cherry size piece of the flower paste.



STEP 19 Take a 22 gauge full length wire and dip it into the glue. Wipe excess. Roll a carrot shape from the paste. Insert the wire into it about $\frac{3}{4}$ its length. Pinch at the base.



STEP 20 Place it in the veiner.



STEP 21 Press to vein it.



STEP 22 Give it a slight bend to look natural and let it dry.



STEP 23 Dust the spadix tip as well as the spathe base with the buttercup powder colour mixed with white.



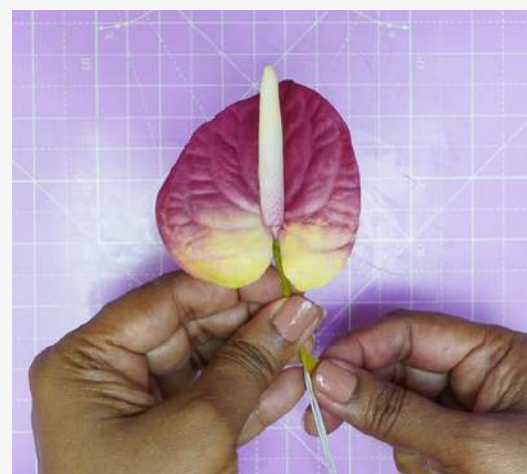
STEP 24 Dust $\frac{2}{3}$ rd of the spathe with garnette, burgundy and jazz berry in layers.



STEP 25 Dust the back too in the same way but a bit lighter.



STEP 26 Colour the base of the spadix with a hint of the garnette powder.



STEP 27 Tape the spadix, spathe and one 18 gauge wire to make the central stem sturdy with a half width mid green tape.



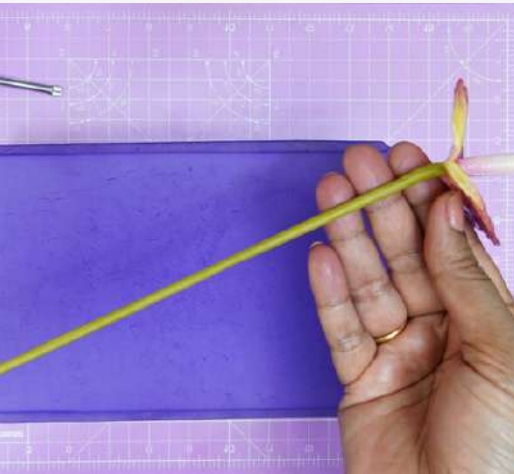
STEP 28 Glaze with Saracino's Liquid Shiny. Let it dry



STEP 29 Using a wider circle disk in your extruder extrude a strand the length of the wire. If you find it difficult to attach the long single strand you can attach it in two parts. Cover the entire length of the wire.



STEP 30 We do this using the rolling technique explained earlier.



STEP 31 The entire length of the stem should be covered with paste.



STEP 32 Place this on the foam to dry so that there are no nicks on the fresh stem.



STEP 33 Dust the stem with a little kiwi powder colour.



STEP 34 Your beautiful Anthurium is ready!



STEP 35 Repeat the steps to make as many as you need.



STEP 35 Fix to a cake of your choice. You can even add foliage to make it even more stunning!



EASY AND DELICIOUS

Mini Lemon Meringue Loaf

BINTCY
DAVIS

Chikz Patisserie





BINTCY DAVIS

I'm Bintcy Davis, from Chikz Patisserie.

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

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

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

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

 CHIKZ PATISSERIE  @chikzpatisserie

WHAT YOU NEED:

INGREDIENTS

- Saracino Supreme concentrated food flavouring: Lemon
- Saracino Meringa meringue mix
- Saracino mirror glaze: Lime
- Butter
- Sugar
- Eggs
- Double cream
- Self-raising flour
- Vegetable oil
- Lime
- Icing sugar
- Water
- Edible gold flakes

EQUIPMENT

- Stand mixer with whisk
- Mini loaf pan
- Spatula
- Piping bags
- Leaf tip nozzle
- Blow torch



LEMON MERINGUE MINI LOAF



- 1 tsp Saracino Supreme: Lemon
- 3 eggs
- 200g sugar
- 110g double cream
- 185g self-raising flour
- 60g vegetable oil (veg or groundnut)
- Zest 1/2 lime
- Butter: Sliced into rectangles (as shown)
- 100g Saracino Meringue meringue mix
- 90g icing sugar
- 60ml water

For decoration:

- 1 tsp Saracino lime mirror glaze
- Edible gold leaf flakes

STEP 1 Prepare the ingredients for the lemon meringue loaf.



STEP 2 Add lemon food flavouring and the lime zest to the eggs.



STEP 3 Whisk together the eggs and sugar for 2-3 minutes.



STEP 4 Pour in the double cream and mix for another minute.



STEP 5 Add the flour and combine it all together.



STEP 6 Mix in the oil.



STEP 7 Pour the mixture into a piping bag and then pour it into a prepared mini loaf pan.



STEP 8 Place the butter pieces in the middle as shown and bake at 170C for 50-60 minutes.

STEP 9 To make the meringue, add the icing sugar and water to the Saracino Meringa mix.

STEP 10 Whisk the mixture on high speed for 10 minutes until it has reached a firm consistency.



STEP 11 Put the mixture into a piping bag and use a leaf tip nozzle to pipe the mixture onto the cooled lemon loaf.

STEP 12 Blow torch the meringue slightly.

STEP 13 Add drops of lime glaze using a piping bag.

Enjoy with a cup of flavoured tea.



STEP 14 Finish off with a touch of gold and enjoy!

MERINGUE MIX



Powder product for the preparation of meringues. Sift the mix into a mixing bowl, add room temperature water and whisk for about 10 minutes. When the mixture is soft and foamy, remove it from the mixer and gently add the icing sugar, stirring gently to combine. Finally, make the meringues with a piping bag and bake them in an oven (preheated to 80 °C) until fully dried.





Your customers will be

Supreme Surprised



Strawberry



Raspberry



Lemon



Forest Fruits



Peanut



Hazelnuts



Pistachio



Chocolate & Nuts



Coconut



Zabaione



Tiramisu



Vanilla

highly concentrated

taste really good



bearded iris

DEBORAH
EDWARDS

Deborah's Cakes
and Sugarcraft





DEBORAH EDWARDS

Previously an Engineer for 26 years I turned to sugar craft following an illness. Following brain surgery in 2017 I decided to leave my Engineering job and start my own business at the beginning of 2018. I decided life is too short not to follow my dream.

Since then I have won Silver and Bronze awards at Cake International. I have also done several demonstrations for Cakeflex and recorded my first full length tutorial for them. I run cake decorating classes from my premises in Derby. I am also kept busy with my voluntary work for The Trigeminal Neuralgia UK Association.



DEBORAH'S CAKES AND SUGARCRAFT



@deborahscakesandsugarcraft



www.deborahscakes.co.uk

WHAT YOU NEED:

INGREDIENTS

- Saracino Pasta Bouquet
- Saracino Gel Colours: Red, yellow
- Edible glue made from 1 part Saracino CMC powder & 20 parts cool boiled water.
- Saracino Powder Colours: Pink, violet, yellow, green

EQUIPMENT

- Iris cutters – numbers 65 & 66 from JEM Cake Decorating Cutters set 2
- 26 and 22 gauge white flower wire
- Ball tools
- Small rolling pin
- Grooved board
- Small paintbrush
- Foam pad
- Petal veiner/frilling stick or cocktail stick
- Flower foam drying tray/pad
- Rose petal veiner or Bearded Iris petal veiner
- Spoons
- Wire cutters
- Craft knife
- Green florist tape
- Small scissors





STEP 1 For small petals mix pale pink Pasta Bouquet (approximately 10g per Bearded Iris) by adding a tiny amount of red gel colour to the white Pasta Bouquet. Roll a small piece of pale pink Pasta Bouquet on a grooved board.



STEP 2 Take the paste off the grooved board and using the smaller of the JEM cutters, cut out a petal.



STEP 3 Take a quarter length of 26 gauge wire, put some edible glue on about 1cm of one end and insert about a third of the way into the petal.



STEP 4 Using the petal veiner / frilling stick, vein the petal.



STEP 5 Place the petal on a foam pad and using a small ball tool soften and frill the edges. The smaller the ball tool the frillier the edges will be.



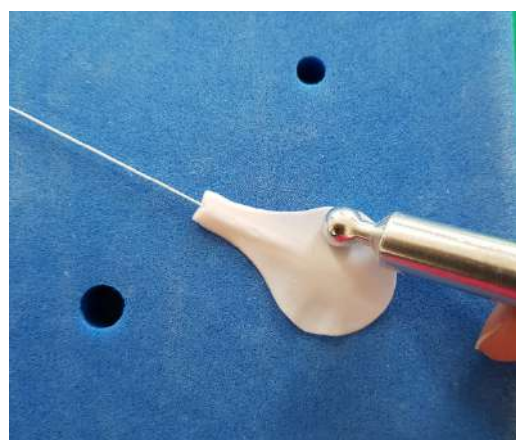
STEP 6 Hold the wire in one hand. Use your thumb and index finger of your other hand and run them up the outer edges of the petal to curve them inwards towards each other a little, then curve the tip of the petal back to create some movement. Place on a flower foam drying pad and leave to dry overnight. You need to make three of these petals per Bearded Iris.



STEP 7 For larger petals roll a small piece of the pink Pasta Bouquet on the grooved board using a larger groove this time. Take the paste off the grooved board and using the larger of the cutters, cut out a petal.



STEP 8 Take a quarter length of 26 gauge wire, put some edible glue on about 1.5cm of one end and insert about a third of the way into the petal. Trim the petal where it meets the wire to make it more pointed.



STEP 9 Place the petal on a foam pad, then widen the petal slightly, sweeping the ball tool from the centre of the petal outwards.



STEP 10 Using a rose petal veiner or bearded iris petal veiner, vein the petal.



STEP 11 Place the petal on a foam pad and using a small ball tool soften and frill the edges.



STEP 12 Turn the petal over, place it in a spoon or on a flower foam drying pad, cupping the petal and bending it slightly to give it movement. Use a cocktail stick to help you lift some of the ruffled edges to exaggerate them more in order to create more movement. I like to place it on a flower foam pad and place a spoon at the wire end so it retains a nice curve shape all the way down to the wire. Leave to dry overnight. You need to make three of these petals per Bearded Iris.



STEP 13 For larger petals that stand upright on the iris repeat steps 7 to 11, then holding the wire in one hand, rest the petal on the middle finger of your other hand and using your other thumb and index finger run them up the petal to curve the outer edges of the petal backwards.



STEP 14 Place the petal on a spoon and leave to dry overnight. You need to make three of these petals per Bearded Iris. You can vary the movement on these petals, they don't need to all be the same. I like to re-visit my petals after several minutes of drying to check they're retaining their shape and adjust them if they're not.



STEP 15 For the buds cut a 22 gauge white wire into three and bend an open hook in the end of one piece.



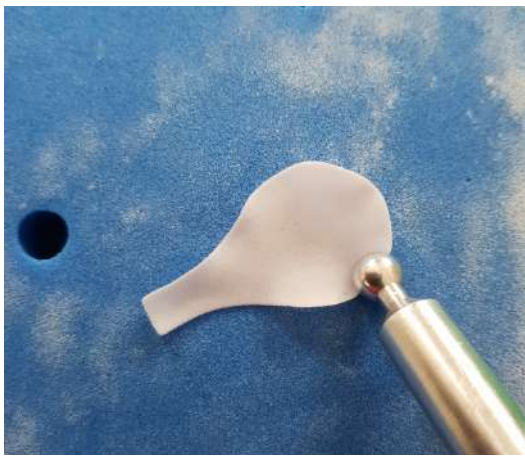
STEP 16 Take an approximately 12mm ball of pale pink Pasta Bouquet and roll it into a tapered cone, approximately two thirds the length of the larger petal cutter.



STEP 17 Apply glue to the hooked end of the wire and insert it into the cone. Neaten the cone where it meets the wire, removing any excess Pasta Bouquet as you do.



STEP 18 Roll some of the pale pink Pasta Bouquet very thin. Using the large petal cutter cut out three petals.



STEP 19 Take one petal and using a small ball tool soften the edges – you don't need to frill the edges of this petal.



STEP 20 Apply glue to the cone and place it on the petal with the top of the cone approximately 5mm away from the top of the petal.



STEP 21 Wrap one side of the petal around the cone, gently bringing it diagonally downwards completely covering the tip of the cone.



STEP 22 Wrap the other side around the cone, again gently bringing it diagonally downwards, apply some glue to the underside of the petal if you need to.



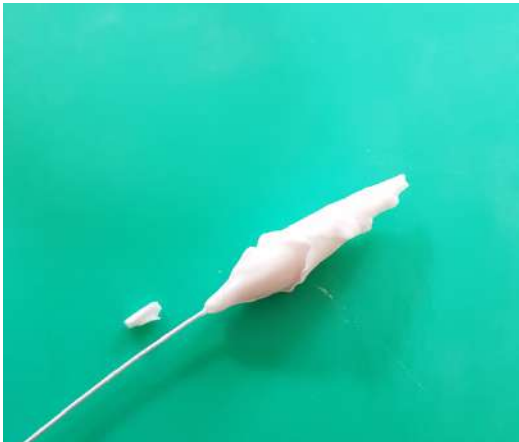
STEP 23 Neaten the petal where it meets the wire by wrapping it around the wire and removing any excess, applying glue to the bottom of the petal if you need to.



STEP 24 Take another petal and vein it – I like to use the petal veiner/frilling stick on these petals as it gives more obvious veining. Soften and frill the edges on a foam pad using a small ball tool then turn the petal over and lightly apply some glue to the petal but don't take it quite to the frilled edges. Place the cone on the petal with the overlapping part of the first petal faced downwards to the petal, and with the top of the bud approximately 3mm away from the top of the petal.



STEP 25 Wrap one side of the second petal around the bud, gently bringing it diagonally downwards. Wrap the other side around the bud, again gently bringing it diagonally downwards.



STEP 26 Neaten the petal where it meets the wire by wrapping it around the wire and removing any excess, applying more glue to the bottom of the petal if you need to.



STEP 27 Vein the third petal. Soften and frill the edges on a foam pad using a small ball tool then turn the petal over and lightly apply some glue to the petal but don't take it quite to the frilled edges. Place the bud on the petal with the overlapping part of the second petal placed against the third petal, this time with the top of the bud level with the top of the petal.



STEP 28 Again, neaten the petal where it meets the wire by wrapping it around the wire and removing any excess, applying more glue to the bottom of the petal if you need to.



STEP 29 Dust both side of all petals with the pink powder.



STEP 30 Dust the edges of all petals with the violet powder, I like to also apply dust in any deep ruffles too to add some tone.



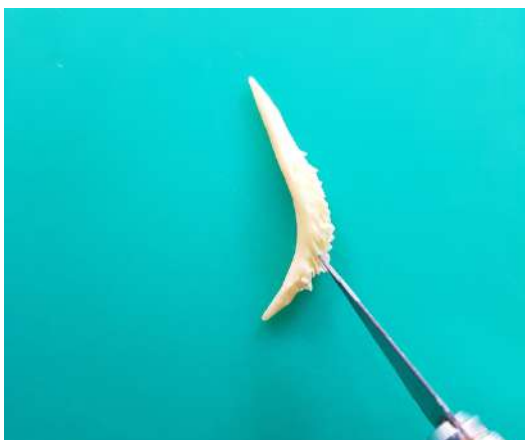
STEP 31 Take the small petals and add some yellow powder along the centre of each of the petals, on the side that curves outwards only, starting at the wired end and going along approximately half the length of the petal.



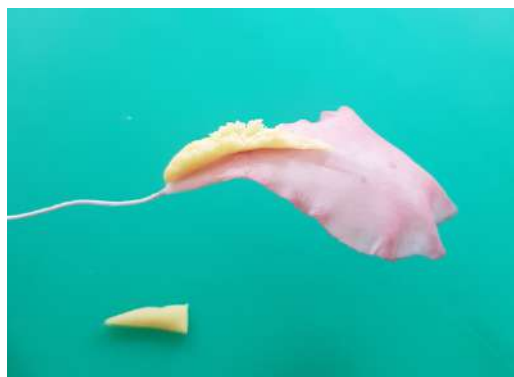
STEP 32 Take the second set of large petals that you made and apply a little yellow dust to the petals where they meet the wires, apply on both sides of the petals.



STEP 33 Adding the beards. Mix some yellow Pasta Bouquet (approximately 3g per Bearded Iris) by adding a small amount of yellow gel colour to the white Pasta Bouquet. Roll a pea size ball of Pasta Bouquet into an elongated sausage.



STEP 34 Use a craft knife to make lots of little cuts into the Pasta Bouquet, along the top and the sides. These can be fiddly and it can help to leave the elongated sausage to firm up for a few minutes before cutting into it.



STEP 35 Take one of the petals from the first set of large petals that you made. Trim off any of the paste that you haven't cut into and apply a little glue to the underside then stick it onto the top of the petal. Make and attach a beard to each of the first set of large petals you made.



STEP 36 Dust the beards with some yellow powder.



STEP 37 Dusting the buds. Using the green powder add some to the very base of the bud and to the centre bottom half of the unopened petals.



STEP 38 Using the yellow powder add some yellow each side of the green powder.



STEP 39 Using the pink powder add pink to the rest of the bud.



STEP 40 Using the violet powder add violet to the edges of any unopened petal, right down to the stem.



STEP 41 Taping the flowers. Tape each of the buds and petals using quarter width green florist tape. For the petals you only need to tape about an inch down the wire.



STEP 42 Take the second set of large petals that you made. Bend each petal back as shown, be careful not to break the petals.



STEP 43 Using quarter width green florist tape, tape the three petals together as shown.



STEP 44 Take one of the small petals and one of the petals with the yellow beard and tape the two together in the configuration as shown. Tape the other two small petals and yellow bearded petals together in the same way.



STEP 45 Take one of the bearded petal sets and bend it to a 90 degrees angle as shown, I like to use scissors placed right at the top of the wire.



STEP 46 Take the three petals that are taped together and the bearded petal set. Place the bearded petal set between two of the large petals as shown, you may have to move the upright petals out the way a little. Tape them all together.



STEP 47 Repeat the previous step to tape the remaining two bearded petal sets to the flower.



STEP 48 Take three one inch lengths of half width green florist tape and cut each length to a point.



STEP 49 Pull each piece to release the glue and attach each one to the underside of the flower. Press the tape firmly onto the stem.



STEP 50 Using half width green florist tape, tape down the full length of the flower starting from the top. Taking care not to break any petals.



STEP 51 Adjust the three upright petals until you are happy with their positioning (they tend to move a little as you tape the flower together).

Learn

from artists from all over the world



Share

your amazing creations with us



Practice

and practice again to improve your skills



Sweet Flower Garden

An International Cake Collaboration



Sweet Flower Garden is an international cake collaboration created by Zlatina Lewis and Miriam Pearson, to celebrate the beauty of nature and sugar flowers.

48 artists from 25 countries around the world got together to express themselves with their art and beautiful flower creations, to celebrate their love to Nature in different shapes, colours and forms and to bring love, peace and togetherness with their art!

We hope you enjoy the work of the artists, who's inspiration is represented through different mediums used in the sugarcraft, flower paste, wafer paper, butter cream, gelatine, isomalt, painting on cake and on biscuit.

This collaboration has been a breath of fresh air for us and we've been surrounded by very talented artists and friends who put so much effort and work into their projects to create a truly unforgettable experience!

We invite you all to enjoy and admire their wonderful work!

Miriam & Zlatina

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

SWEETNESS BY DESSI



Proudly sharing creations made using Saracino products

MY MAGIC CAKES

VERONICA SETA CAKE
DESIGNER



TRACY ONIONS
SUGAR ART



ZL CAKE
BOUTIQUE



B JAMS
PATISSERIE



ANNE'S FANCIES



KATARZYŃKA SZTUKA CUKROWA



IRENE ART
& SUGARCRAFT



CAPRI CAKES



SUGAR CAKES



CAKES BY CAROL



MAKE CAKE

KUMIKO CAKES'N SWEETS



ANKA LUKACOVICOVAN ART



MARGARITA GIRCINOVA



YURUKOV CAKES



ZL CAKE BOUTIQUE



THE CAKE KITCHEN



Sugar Art for Autism

Welcome to Sugar Art for Autism 2023!

This is an exclusive and unique collaboration between SA4A 2023 sugar artists and Michael Ryan Andolsek, a fashion designer and artist on the autism spectrum.

Mr. Andolsek designed textile swatches as inspiration for our sugar artists.

His artistic original designs are at the source of all the stunning pieces created by our phenomenal sugar artists.

Enjoy this edible voyage to the world of fashion design and edible masterpiece creations.



LIZ TANG - LIZ TANG CAKES



CRISTINA AURORA BONAFEDE



SACHIKO WINDBIEL - MIMICAFE UNION



JOAN ESTABILLO - CAPTAIN'S CHEF SUGAR ARTS



IRINA NESHOVA - IRENE ART SUGAR CRAFT



RAICU MADALINA GINA - GINA MADI





JOAN ESTABILLO - CAPTAIN'S CHEF SUGAR ARTS



KHAMPHET CHE BUI - SWEET SIDE OF CAKES



OTHANAS CHATZIDAKIS SWEET GALLERY



ENRIQUE ROJAS - HAVE+SOME+CAKE



ANGELIQUE VAN VEENENDAAL - CAKE GARDEN

LIVE ONLINE CLASS WITH GODA LAIVYTE

“COOKIE MUSHROOM” CAKE

LIVE ON
FACEBOOK

31st of May
7PM UK time

You will learn:

- How to build cake structure
- How to create armature
- How to model the figures
- How to create a composition
- How to colour and much more

Find me on Instagram
@tutti_patootiecakes or
Facebook: GODA LAIVYTE



Made with


We love pastry



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 BAKING LAND
using Saracino Pasta Bouquet - flower
paste



BY MARIA MCCOID
using Saracino Pasta Scultura and Pasta
Top



BY LUCIE CHARVÁTOVÁ
using Saracino Pasta Model



BY LAURA ARMSTRONG
using Saracino Pasta Model
- modelling paste



BY EMILY ELIZABETH ROSE FERDINANDO
using Saracino Pasta Model - modelling
paste Pasta Bouquet - flower paste



BY ALIA IN CAKE LAND
using Saracino Pasta Model



BY ANDREA MÁLIKOVÁ ROGOŇOVÁ
using Saracino Pasta Model



BY TAKIE DOBRE BEATA JEŃDRZEJCZAK
using Saracino Pasta Model



BY HORVÁTHNÉ VANATKA JENNIFER
using Saracino Pasta Model



BY BEATA SIEDLECKA
using Saracino Pasta Model
& Pasta Top



BY IVETA KOŠÍKOVÁ
using Saracino Wafer Paper
0.30 and Pasta Model



BY AGNIESZKA LACHOWICZ
using Saracino Wafer Paper



BY TREASURE MONKEY
using Saracino Pasta Model



BY KADIJA BELGAID
using Saracino Pasta Model



BY KATE HUNT
using Saracino Pasta Model



BY COOK IN LOVE - CAKE DESIGN ET
PÂTISSERIE
using Saracino Pasta Model



BY GINA TASKER
using Saracino Pasta Model



BY ELENI SIOCHOU
using Saracino Pasta Model



Coming Soon!

subscribe to receive
FREE copy direct to
your email

SUBSCRIBE

Find out where you can purchase Saracino products



[CLICK HERE](#)



Become a Reseller

[CLICK HERE](#)

