

We Love pastry

AN INTERVIEW

WITH ANNA TAYLOR
DILLON AKA DILLON'S
CAKES

HOME MADE ICE CREAMS

EXCLUSIVE RECIPES
BY EMANUELE
SARACINO

SARACINO Pastes

DETAILED
EXPLANATION OF
ALL THE PASTES



Exclusive TUTORIALS

DETAILED AND
EASY TO FOLLOW

ALMOND Le Supreme

NEW FLAVOUR IN
TOWN!



by Barbara Luraschi





PAOLO ZOLLA
DIRECTOR

After a few years of interruption, due to the Covid epidemic, the activity of the beautiful – ‘Salon de la Patisserie’ – in Paris, at the Parc Floral, has resumed.

Saracino is a consolidated partner of this excellent event, giving reason to the company logo that indicates "We Love Pastry."

What is the reason for our participation? Sharing the pleasure of taste and the richness of French patisserie which, together with our own Italian pastry, represents the world reference point in this sector.

The ambition of the ‘Salon de la Patisserie’ is to promote the historical and creative French pastry, confronting the new European proposals of the sector and with the modern ideas related to the decoration of the cakes and desserts.



by Jessbell's Backzauber individuelle Tortendekorationen mit Herz using Saracino Pasta Model

It is, for all intents and purposes, a celebration of the sweet arts, highlighting the talent of the best artisans and rising stars.

The French Saracino ambassadors and some of the best interpreters of cake design will be present at the Saracino stand. We hope to see you visit the show and our stand. On Saracino's social media you will find a selection of photos relating to the most significant moments of the event.

We will also look forward for you on the Saracino stand in Rome for the next cake design fair – ‘ABILMENTE – CAKE & DREAM’ – 21 - 24 September.



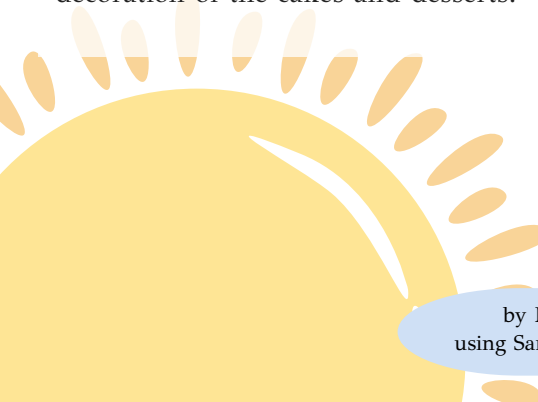
by Deborah Sudan using Saracino Pasta Model



by Marleen Taart using Saracino Pasta Model



by Amanda Palmer using Saracino Pasta Model and Pasta Scultura





SYLWIA PRICE
EDITOR

Welcome to our July issue which we have filled with lots of colours and tutorials of cakes for children.

So much beautiful inspiration to follow, so enjoy! We hope you will like them all and if you decide to follow any of the tutorials, please make sure you share your pictures with us.

We have been receiving lots of requests for a printed version of the magazine, so I wanted to take this opportunity to explain why we have decided to continue with it only available in digital format.

First of all, we want this magazine to be **FREE** for you all. No printing costs allows us to do that each month.

Secondly, we can see lots of advantages with an online magazine:



- ♥ you can download it at any time you wish
- ♥ you can save or delete as you wish
- ♥ you can't make it dirty from your cup, sugar paste, royal icing or gel coloured hands!
- ♥ you can zoom in to all the pictures, so you don't have to 'guess' what the picture shows
- ♥ there is no limit with the number of pages, so we can include as many detailed tutorials as possible
- ♥ you can read it on your home computer or on the go with your phone or tablet

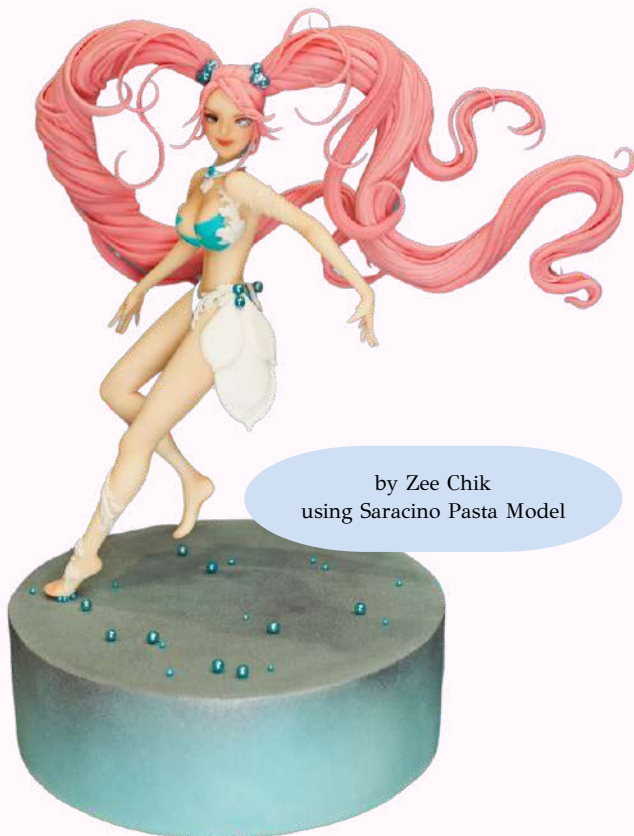
The fact there is no limit with pages also gives us great opportunity to provide as much space as we can for you to advertise your classes when using Saracino products. So, if you do run classes and you would like to advertise for free get in touch with us. We would love to hear from you.

We are here to help you with your exciting adventure.

Sylwia xx



by Jenny Bacchus using Saracino Wafer Paper 0.30 and powder colours



by Zee Chik using Saracino Pasta Model

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'Oh Baby' Mouse

YEN
THOMSON
Yen Thomson
Cakes





YEN THOMSON

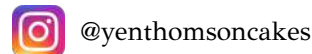
Hi, I'm Yen Thomson, a cake designer from Malaysia.

I remember early birthday cakes from my childhood, they were often simple, yet brought me such delight.

Ever since those moments, a cake for me became a memory to cherish! Through many years of working and travelling in the airline industry, I have been inspired by different ideas, people, and cultures.

I am now a mother of 2 young children, living in Aberdeen, Scotland with my husband, where I am now turning these ideas into great designs.

Following a gold award and placing first in class at Cake International 2018, the business has steadily grown. Subsequent collaborations have allowed a wide range of skills and techniques to be developed. From carved cakes to castles and figurines to flowers, creating new designs is always enjoyable.



WHAT YOU NEED:

INGREDIENTS

- Pasta Model: Brown, white, yellow, pink, light green, blue
- Pasta Top: White
- Cake gel
- Pasta Bouquet
- RKT
- Powder colours : Brown, white, blue, pink, orange, radiant gold

EQUIPMENT

- Dummy or real cake
- Dresden tool
- Modelling tool
- Ball tools
- Rolling pin
- Brushes
- Cake smoother
- Cake drum
- Sharp craft knife
- Ribbon: 15mm polka dot sage green, ivory 5mm
- Wooden skewer
- Small blossom cutter
- Small circle cutter
- Patchwork alphabet cutter
- Flower pad
- Cling film
- Stitch roller
- Katy Sue: stitched flower and leaves mould
- Knitting embosser mat





STEP 1 To make the mouse you need light brown paste. Mix white Pasta Model with a small amount of brown paste. Roll into a ball and shape into a teardrop. Slice one side off the teardrop. For the front, mix white Pasta Model with light brown.



STEP 2 Using a Dresden tool, shape the hips.



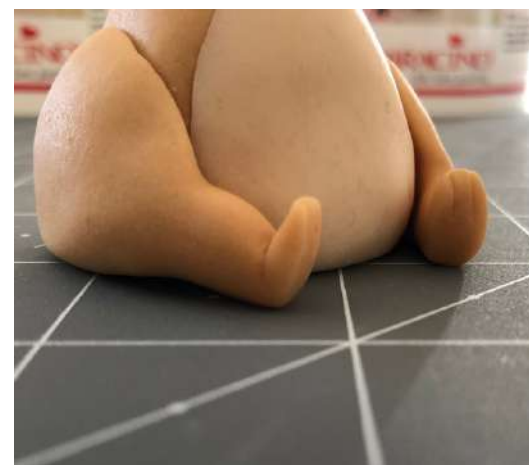
STEP 3 For the tummy, roll the lighter brown into a teardrop shape. To make the slight dome, place the paste on a flower foam pad and apply gentle pressure with a rolling pin to create a slight curve.



STEP 4 Using a little water, attach the lighter brown to the body. Smooth and blend the sides with the Dresden tool. Insert a wooden skewer.



STEP 5 To make the legs, roll a sausage shape and cut into two. To shape the legs, roll into a teardrop shape. To shape the feet, roll the paste in a gentle motion with your index finger. Flatten the feet and the top of the leg on the mat.



STEP 6 Use water to attach the legs to the hips and gently shape the hip. Using a sharp clean craft knife, divide the feet into three toes.



STEP 7 To add texture to the body, use the tip of the Dresden tool over the entire body.



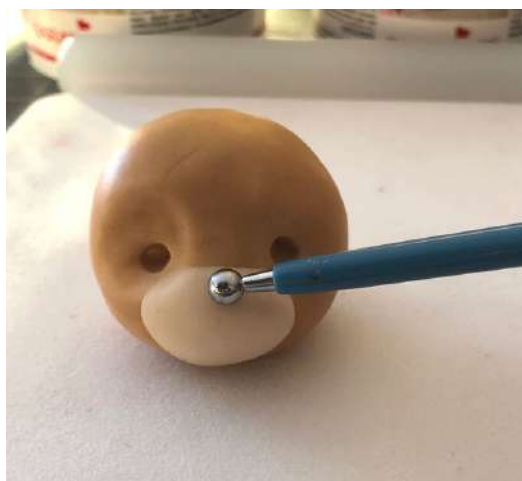
STEP 8 To make the head, use 10g RKT and shape into a ball. Using the same colour as the body, roll the modelling paste into a disc and place the RKT in the middle. Place it in the palm of your hand and press to cover the RKT.



STEP 9 Roll and smooth the head in your palm with a gentle circular motion.



STEP 10 Use a rolling pin to make an indentation in the middle of the face. Smooth with your index finger. For the mouth area, using the same lighter brown from the tummy, roll into a teardrop. Place the paste onto the flower foam pad, flatten a little and it will create a slight dome.



STEP 11 Attach and then smooth out the mouth area. Using a small ball tool make an indentation for the eyes and nose. Using a larger ball tool, press the eye socket indentations.



STEP 12 Mix white Pasta Model with a little pink paste to make a nose. Roll into a ball then shape it into a triangular nose shape. Use the Dresden tool to make two nostrils, one on each side.



STEP 13 Attach the nose and add a small line from between the nostrils, to the top of the mouth. Using a small circle cutter, make a mouth indentation. Smooth the mouth with your finger and using a small ball tool, make two indentations, one each side of the mouth.



STEP 14 To make the eyes, roll white, dark brown and black Pasta Model into balls as shown.



STEP 15 Attach the white, dark brown and black pupils.



STEP 16 Using the pointed end of the Dresden tool, add the fur texture to the head.



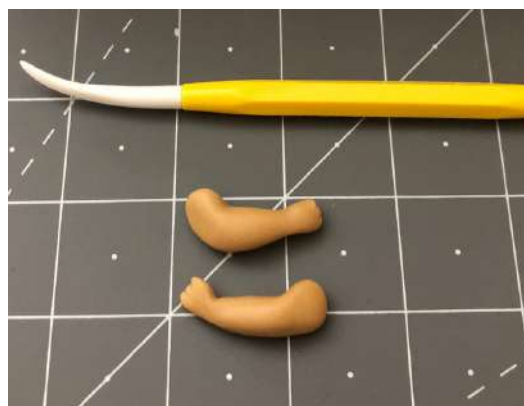
STEP 17 Continue to add texture to the back of the head by placing it in your cupped palm.



STEP 18 For the ears use the same paste as the body and half the amount of lighter brown modelling paste. Place both pieces on the flower foam pad to form dome shape. Attach the two coloured pieces with a little water.



STEP 19 Add fur texture on the back of the ears with the pointed end of the Dresden tool. Leave the ears on the foam pad for 15 mins to firm up.



STEP 20 For the arms roll the brown paste into a teardrop shape and use the same method as for the legs. Slightly bend the wrist and shoulders.



STEP 21 Using a ball tool create a shoulder socket and with a little glue, attach the arms. Add the fur texture with the Dresden tool.



STEP 22 Fix the head. Attach the ears with edible glue.



STEP 23 For the tail roll and smooth a small brown ball of paste. Gradually roll into a sausage shape and lengthen into a tail. Curve the top and the bottom to give movement. Place aside to firm up.



STEP 24 For the thimble. Mix white Pasta Model with a little black paste to make a light grey. Roll the paste into a ball. Place in your palm and roll into the shape of a cone. Using a clean sharp knife, slice off the top and bottom, flatten and smooth with a cake smoother. Use a stitching wheel to add texture. Add the texture three quarters of the way down the thimble. Using the same paste, roll out a long strip to wrap around the mouth of the thimble.



STEP 25 To make the thread reel, mix light brown to create a marble wooden effect. Roll thickly. To create a dome effect, use cling film and a round cutter on the flower foam pad.



STEP 26 Cut out two circles. Roll dark brown Pasta Model and cut a small circle with a circle cutter. Using the same cutter, make an indentation in the middle of the larger circle. Using a little water, gently place the darker brown in the middle.



STEP 27 To make the thread. Roll pink Pasta Top and roll out thinly with a cake smoother. Use a little cornflour to roll evenly and smoothly. Attach one end to the base of the thread and the other end to the arm of the mouse.



STEP 28 To make the ribbon on the thimble. Use the light blue and cut into two strips. Flatten and smooth them with the cake smoother. Use the stitch roller to make stitch effect on both edges of the ribbon. Wrap the ribbon around the base of the thimble.



STEP 29 Create another two ribbon loops and attach them to the thimble. Cut another two strips of the ribbon for the tail. Shape them and leave aside to firm. Assemble the ribbon.



STEP 30 To make the 'Oh Baby' knitting effect blanket. Roll light pink Pasta Top. Cut out 'Oh Baby' letters using thin white Pasta Model, set aside to firm up.



STEP 31 Roll the light pink Pasta Top and attach the Oh Baby letters with a little water. Dust the top with cornflour to prevent them sticking and by applying gentle pressure on the knitting mould, create the knit effect.



STEP 32 To create the frill. Roll the same light pink paste and with a sharp knife, cut the middle of the paste. Fold it in half and apply a little bit of water, to attach the top end. Spread the frill with a dry brush to create movement. Repeat for the 2nd frill.



STEP 33 Flowers and leaves. Use Pasta Top of various colours. Colours here are light green, yellow, brown and blue. Apply a little cornstarch from prevent them sticking onto the Katy Sue stitch flower mould. Place the Top Paste into the mould. For better results, set aside to firm, before turning out.



STEP 34 Make the needle using a little Pasta Bouquet. Roll into a small sausage and taper one end. Using the Dresden tool create a small hole in the wider end.



STEP 35 Dust the mouse with light brown powder colour and light pink on the ears. Mixing a little dipping solution or clear alcohol with lustre dust radiant gold paint the eyes. Add white to bring out the sparkle in its eyes. Mix light pink with white to dust the thread.



STEP 36 Assemble the design. Use edible glue for the smaller pieces and royal icing for the mouse. I used light yellow and blue to make balls of wool. Using the Dresden tool to texture the yarn. Add the ribbons and you are finished!

Dino Fun

BARBARA
LURASCHI

Sweet Janis
Barbara Luraschi
Sugar Art





BARBARA LURASCHI

Barbara Luraschi, AKA Sweet Janis was born and lives in Como, Italy.

Her work has been featured in many international magazines. One of her pieces was featured in a Maya the Bee children's book.

Awarded Gold at the London Cake International Show in March 2015 and at the Birmingham Cake International Show in November 2015. Nominated finalist in the 'Modelling Excellence' Category at the Cake Masters Awards in November 2015.

Has taken part in many collaborations. One contribution being a life-sized parrot for 'Bakers Unite to Fight – Endangered Animals' which was awarded 'Best Collaboration' in 2016.

She has taught in many shows around the world, including Cake International in Birmingham and London, American Cake Fair in Orlando, Soflo in Miami, Queensland Cake Expo in Brisbane, Australia, Cake Expo ICES, Nevada, USA and Cake expo ICES, Texas, USA.



[SWEET JANIS BARBARA LURASCHI](#)
[SUGAR ART](#)



@barbarasweetjanis

WHAT YOU NEED:

INGREDIENTS

Saracino Pasta Top:

- 2.5kg white

Saracino Pasta Model:

- 100g white
- 40g light yellow (yellow mixed with white)
- 100g orange
- 100g light green
- 100g yellow
- 20g black
- 20g green
- 200g tiffany

Saracino powder colours:

- yellow
- light blue
- green
- brown
- pink
- Cake 10cm and 15 cm round, tall 13cm
- Saracino Cake Gel
- Airbrush colours: black, white, brown
- Clear alcohol

EQUIPMENT

- Cake board 25cm round with fixed ribbon
- Decorative stones effect mat
- Dresden tool, ball tool, mini ball tool
- Zig zag cutter
- Chocolate Easter egg
- Rolling pin
- Fine paintbrush
- Paintbrushes for dusting
- Foam mat
- Exacto knife
- Silicone brushes, hard pointy tool
- Scissors
- Circle cutters - various sizes
- Fondant smoother
- Skewer
- Airbrush
- Daisy cutter (small)
- Cake marker
- Edible pen marker (black)





STEP 1 Cover the board using white Pasta Top. Using a decorative mat add the stones effect.



STEP 2 Fill the cup on the airbrush with a few drops of white, black, and brown colour. Prior to using the airbrush on the covered drum, try spraying some ink on a sheet of paper, find the correct pressure, and start enhancing the effect of the stones.



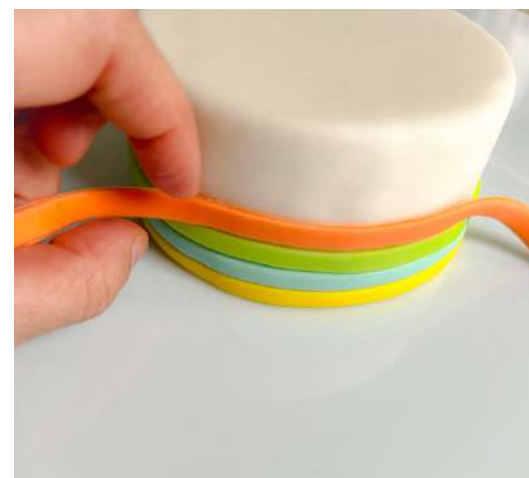
STEP 3 Cover the smaller cake using white Pasta Top.



STEP 4 Roll 30g yellow Pasta Model and cut a 0.5cm wide strip long enough to wrap the bottom of the cake.



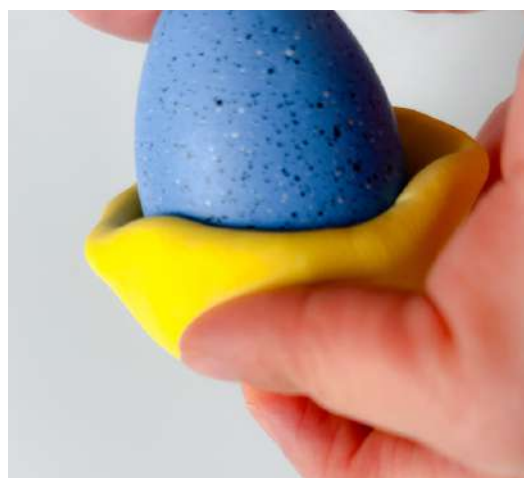
STEP 5 Position the strip at the bottom of the cake and fix it in place using some cake gel.



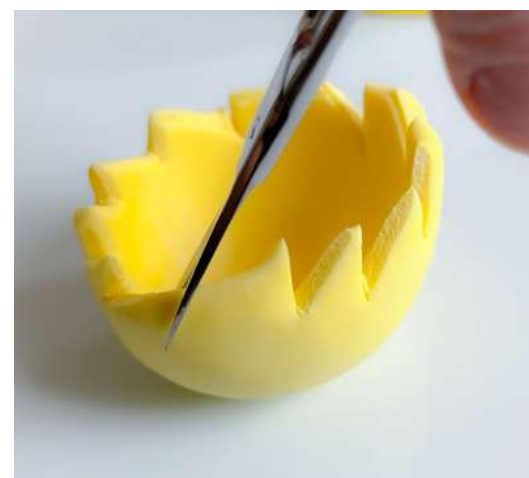
STEP 6 Cut the other 3 strips the same size as the first one but using different colors of Pasta Model: Tiffany, light green, and orange. Fix them in place one close to the other as shown.



STEP 7 Dust the center of the cake using green powder colour.



STEP 8 Roll a 40g ball of light yellow Pasta Model and flatten it a bit. Use a chocolate egg to give the paste shape of an egg, positioning the paste around the bottom part.



STEP 9 Leave it to dry until it keeps its shape. Use scissors to cut the edges like a broken egg.



STEP 10 Cover the bigger cake using white Pasta Top.



STEP 11 Roll 30g of Tiffany modelling paste as shown. The thinner end will be the tail of the dinosaur.



STEP 12 Take the half egg and position the body of the dinosaur inside, bending the tail upwards.



STEP 13 Make the head: model 15g of Tiffany modelling paste into a teardrop shape. Fix a lighter oval on the bottom part.



STEP 14 Use a silicone brush to make the nostrils and mark the mouth. Make the eye cavities using a ball tool and fill them in using white modelling paste.



STEP 15 Fix 2 ovals of lilac modelling paste in the eyes and two small circles of black paste as pupils. Add two small circles of white as highlights. Roll a tiny black paste cylinder around the eyes' top part.



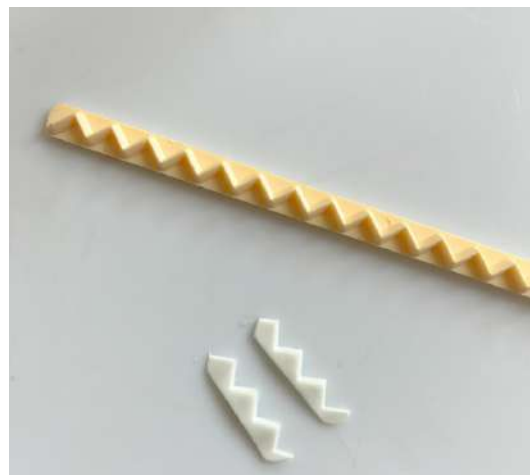
STEP 16 Insert a skewer in the body of the dinosaur and push it down through the cake to secure it.



STEP 17 For feet roll a small ball of Tiffany modeling paste. Cut it in half.



STEP 18 Fix them in place against the side of the egg. Use cake gel to secure them. Repeat for the 'hands'.



STEP 19 Roll a small strip of white modelling paste and cut a short strip using the zig-zag cutter.



STEP 20 Position the strip along the tail. Roll white modelling paste and cut semicircles using a small circle cutter. Fix them in place on the feet.



STEP 21 Roll light green modelling paste and, using an exact knife, cut the "grass" effect.



STEP 22 Position the grass on both sides of the dinosaur. Dust some small circles of light blue Saracino powder on the dinosaur's body and dust the egg's edge using yellow powder.



STEP 23 Mark a line at the front of the bigger cake, using a cake marker tool, at a height of about 2.5".



STEP 24 Model the first dinosaur's face using about 10g yellow modelling paste. Model a flat teardrop shape, as shown, and an oval shape with a lighter modelling paste. Mark the eye cavities using a ball tool.



STEP 25 Make the nostrils as you did before for the dinosaur on the topper; fill the cavities with white paste and position two circles of brown modelling paste as iris and two small ones of black paste as pupils. Add highlights and eyebrows. Dust the cheeks using pink powder.



STEP 26 Position the face on the cake using cake gel to fix. Add feet (made in the same way you did the ones for the cake topper) and a small oval as the body.



STEP 27 Make the second dinosaur using 10g of Tiffany colour, model the face as shown, mark one eye as closed, and follow the same steps as before for the body.



STEP 28 Position the figurine on the cake, close to the first, using cake gel to fix. Add details to the feet and the head.



STEP 29 Mix the light green powder with clear alcohol and paint grass on the sides of the dinosaurs. Start adding strokes that start from the bottom of the marked line upwards.



STEP 30 Model some grass with light green modelling paste and position it between the two dinosaurs, add two flowers made using the daisy cutter.



STEP 31 Make the third dinosaur using 10g of dark green modelling paste. Model the face, feet, and body the same way you did before.



STEP 32 Make the eye, mark eyebrows and add a few teeth using white modelling paste. Add details with green Saracino powder.



STEP 33 Position the dinosaur on the cake near the second one, add details as shown.



STEP 34 Make the fourth dinosaur using 10g of orange modelling paste; add an oval of lighter paste and mark nostrils and mouth.



STEP 35 Cut a small shape like the one in the picture, add marks using the Dresden tool.



STEP 36 Position the dinosaur on the cake, remember to use cake gel to help it stick; add details.



STEP 37 Paint the grass around the cake as you did before, following the mark made at the beginning.



STEP 38 Add more grass and flowers between the dinosaurs. Position the cake on the cake drum



STEP 39 Roll a small amount of tiffany, light green, orange and yellow paste and cut some small circles using a small circle cutter.



STEP 40 Roll out white paste and position the coloured circles on the paste. Roll out to flatten the circles on the paste.



STEP 41 Cut 2 oval shapes the same size.



STEP 42 Fold them in half like you see in the picture.



STEP 43 Position the bow in place, and add two ribbons to the bow.



STEP 44 Use an edible black pen and mark a dotted line, add a bee made rolling a cylinder of yellow paste, add black lines and 2 wings of white paste.



STEP 45 Your Dino cake is ready!

Saracino Paste Range

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

PASTA MODEL

Perfect paste for small to medium modelling projects



PASTA TOP

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



PASTA BOUQUET

Perfect for flower and foliage making



PASTA SCULTURA

Paste for sculpting similar to traditional clay making



MODELLING CHOCOLATE - WHITE

Perfect for chocolate decorations and modelling



MODELLING CHOCOLATE - DARK

Perfect for chocolate decorations and modelling



ANNOUNCING OUR MONTHLY COMPETITION

WINNER

CONGRATULATIONS!

Sam Osborne AKA
the Tattooed Cake
Lady





Would you like to win a Saracino Surprise Box Worth

£50?

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 August issue.

Competition ends at midnight on the 25th of July 2023 and it's open
worldwide!

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

- ISOMALT
- LESUPREME
- SCULTURA
- ROYALICING
- GLAZE
- PASTATOP
- MODELLING
- TIRAMISU
- CAKEGEL
- FLOWERPASTE
- COPPER
- SARACINO
- LACE
- CHOCOLATE
- FONDANT

Big Top Topper

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](https://www.facebook.com/ZLCAKEBOUTIQUE)  [@zl_cake_boutique](https://www.instagram.com/zl_cake_boutique)

WHAT YOU NEED:

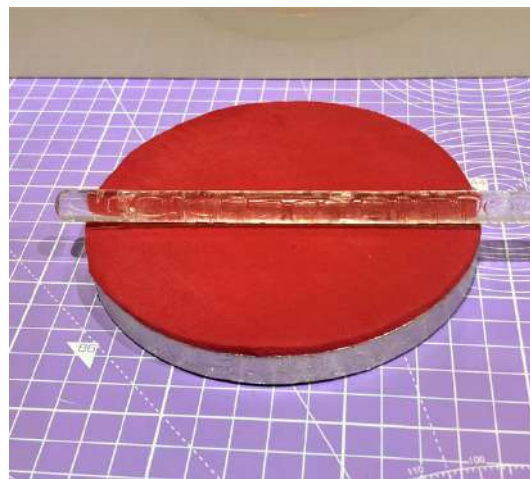
INGREDIENTS

- Saracino Pasta Model: Rose beige 60g, red 50g, dark blue 80g, light blue 20g, light green 50g, green 40g, yellow 30g, orange 30g
- Saracino Pasta Top: Red 60g
- Saracino Pasta Bouquet
- Saracino Powder Colours: Yellow, pink, white, blue
- Saracino Gel Colour: Black
- Saracino Cake Gel
- Saracino Liquid Shiny confectioners glaze
- Trex/Crisco
- Clear alcohol or lemon extract for mixing with powder colour

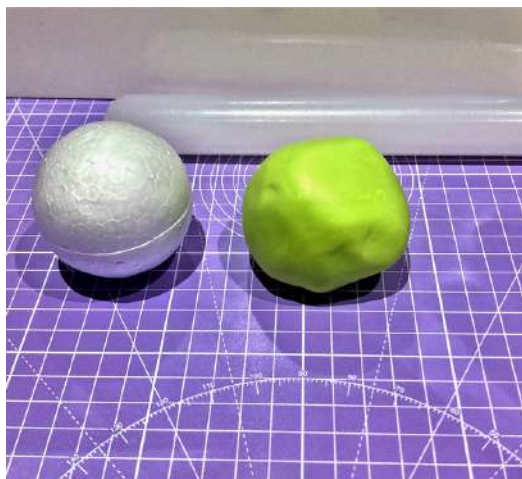
EQUIPMENT

- Ball tool
- Dresden tool
- Cutting wheel
- Scalpel
- Non-stick rolling pin
- Cell stick (smaller rolling pin)
- Texturizing rolling pin or texturizing mat
- Florist wire white 20 gauge
- Long cocktail stick or thin dowel
- Foam Pad
- Paint brushes - Thin brushes No. 0, 00
- Plunger cutters – stars and dots
- Scissors
- Small cake board – 15cm
- Polystyrene balls: 1 x 5cm; 1 x 3cm

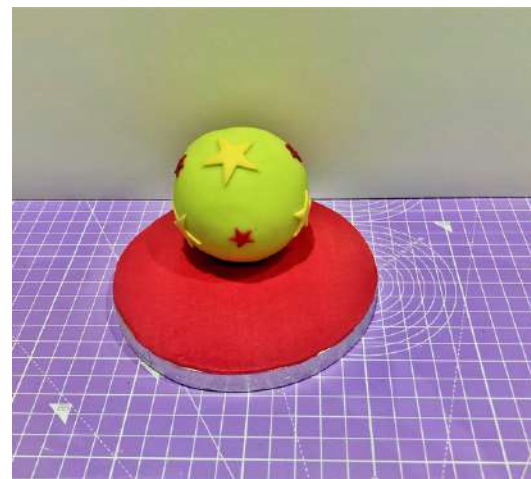




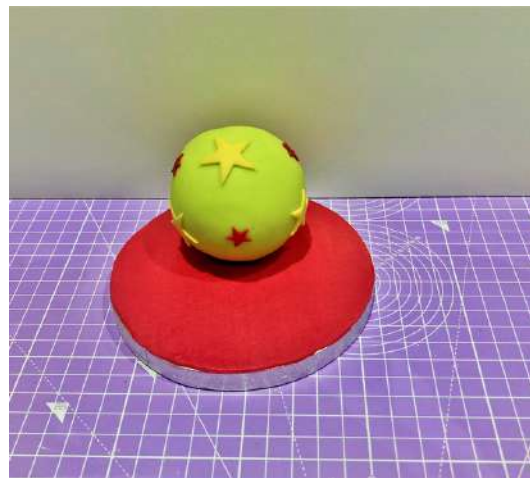
STEP 1 Cover a 15cm cake board with red Pasta Top and create texture using a texturizing rolling pin or a mat.



STEP 2 Cover a 5cm diameter polystyrene ball with light green modelling paste and roll it between your palms, to smooth any marks and joints.



STEP 3 Use a star plunger cutter to make different size stars out of different colour modelling paste and decorate the ball with them.



STEP 4 Position the ball on top of the cake board. This will be the sitting place for the clown.



STEP 5 Making the face: For the face of the clown you will need a 3cm polystyrene ball and rose beige Pasta Model.



STEP 6 Rub a little bit of Trex / Crisco over the ball (this will help the paste to stick to the polystyrene). Cover the ball with rose beige coloured Pasta Model.



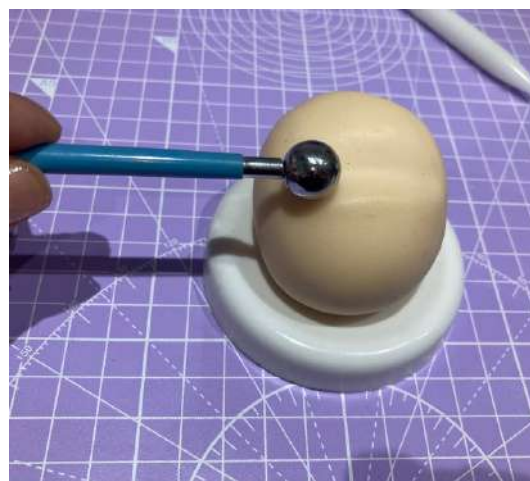
STEP 7 Roll the ball between your palms to smooth any creases and give it a slight oval shape.



STEP 8 Make an indentation in the middle of the shape with the help of a small rolling pin (cell stick).



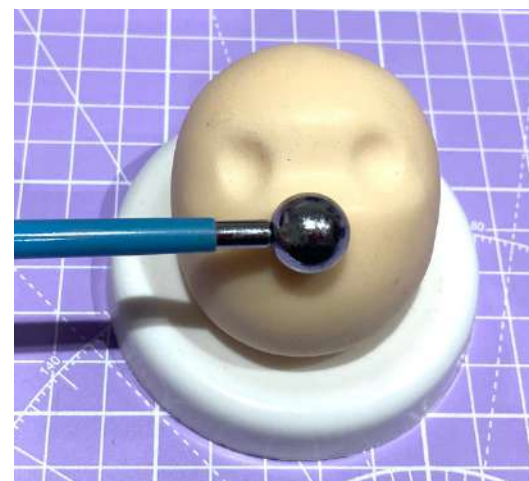
STEP 9 Smooth the indentation with your fingers, not to have any sharp edges.



STEP 10 Using a ball tool make sockets where the eyes are going to be positioned.



STEP 11 Make the eye sockets by pressing with the ball tool.



STEP 12 Make a third dimple underneath as shown on the photo, where the nose is going to be positioned.



STEP 13 Mark a smile on the face and with a thin cell stick mark the smile dimples on each side of the mouth.



STEP 14 Widen the smile using a Dresden tool as shown.



STEP 15 Form the bottom lip and the chin area with the Dresden tool.



STEP 16 Fill the eye socket area with white paste and let it dry.



STEP 17 Paint the eyes using blue powder colour diluted with clear alcohol (or lemon extract). Add pupils with a black gel colour, leave to dry and add two small white circles of diluted white powder colour as highlights. Paint eyelashes with black gel colour.



STEP 18 Add a bit of blush over the cheeks with pink powder colour.



STEP 19 Paint white marks around the left eye of the face as shown.



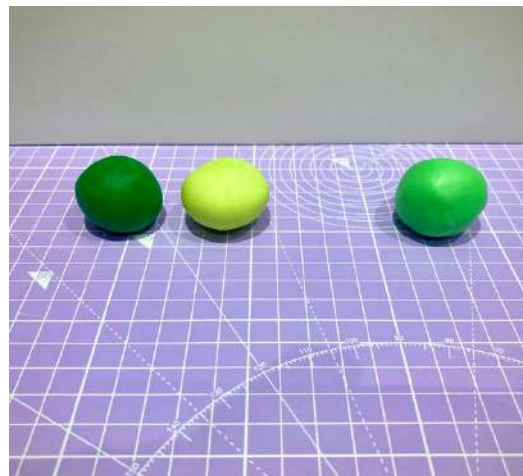
STEP 20 Paint eyebrows with brown colour and paint the bottom lip with bright red powder colour diluted with clear alcohol / lemon extract.



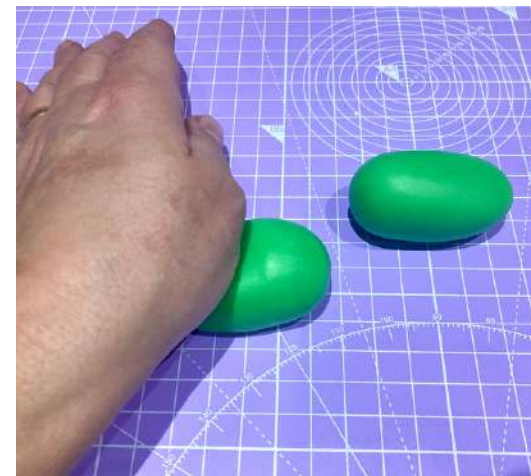
STEP 21 Roll a small ball of red paste and glue it with little edible glue on the nose socket. Flatten two small balls and stick them over the clown's cheeks. You can paint a white dot on them as shown on the photo.



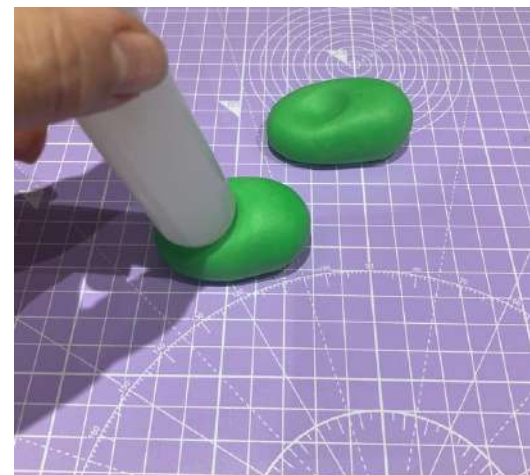
STEP 22 Dab some edible glaze over the eyes and nose of the clown to make them nice and shiny. Now you have a smiley clown face.



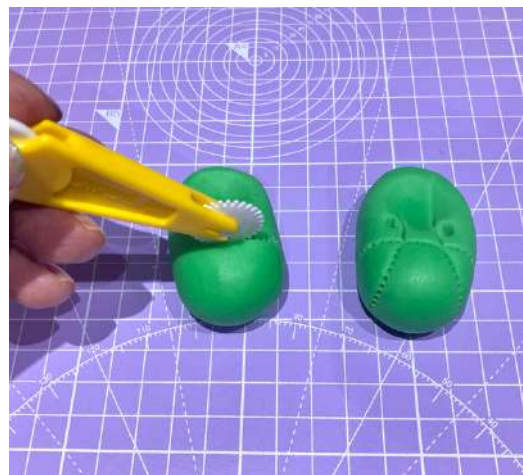
STEP 23 Making the shoes: To make the mid green colour for the clown shoes, we mix equal quantity of light green and dark green Saracino modelling paste.



STEP 24 Divide the paste by half and roll two oval shapes.



STEP 25 Make a dimple at the one end of the shape using a rolling pin.



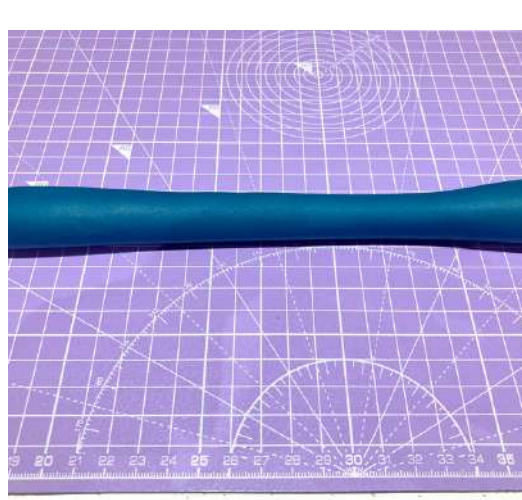
STEP 26 With the stitch tool make some detailed stitches and two holes for the shoelaces.



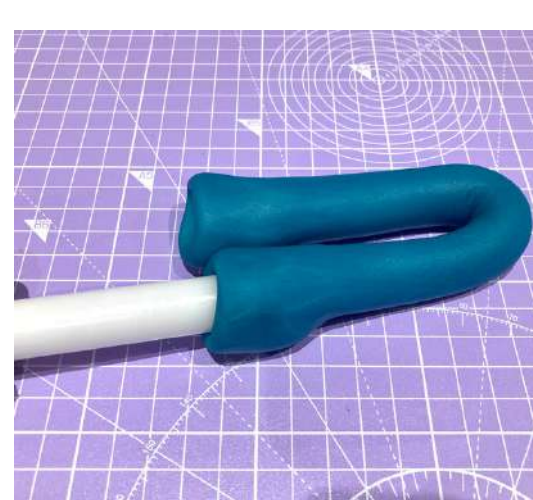
STEP 27 Make a sole from black modelling paste, rolled thinly and shaped as the shoe. Form a heel with the Dresden tool.



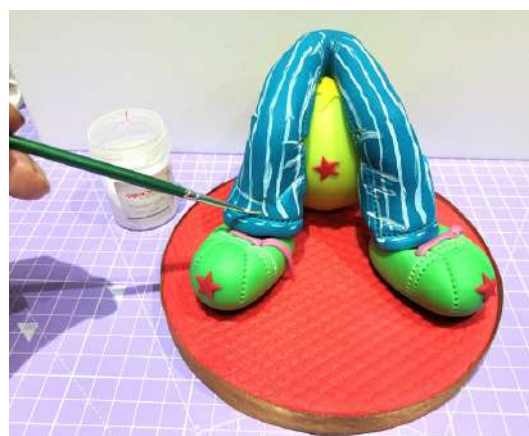
STEP 28 Decorate the shoes with a few cut stars and dust the stitch markings with green dust colour. Position them on the cake board.



STEP 29 For the trousers, roll navy blue modelling paste in the shape of a sausage and make it thinner in the middle by pressing harder with your palm.



STEP 30 Bend the paste by half and with a cell pin make an opening at each end, as shown. Position it on top of the ball to sit and resemble the trouser legs. Add some movement creases with the Dresden tool.



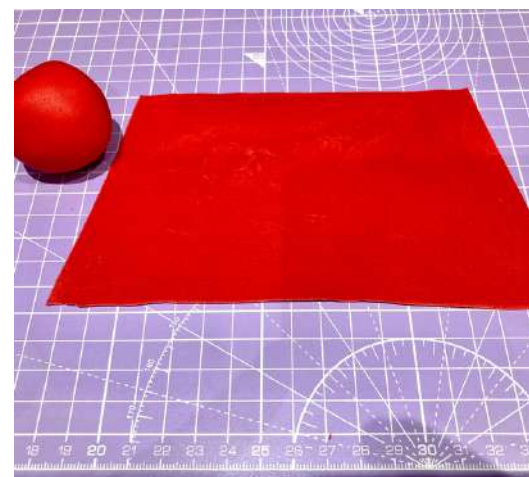
STEP 31 Dilute white Saracino powder colour with clear alcohol and using a thin paintbrush add thin stripes along the length of the trouser legs. Position the end of each leg over the shoes and secure with a small cocktail stick. You can also put little bit of edible glue over the edge of the trouser to help it stick to the shoes.



STEP 32 Secure the trousers to the ball with a wooden skewer, which will also support the body of the clown. Make shoelaces out of thin strips of lilac modelling paste and position them over the shoes, so they appear loose.



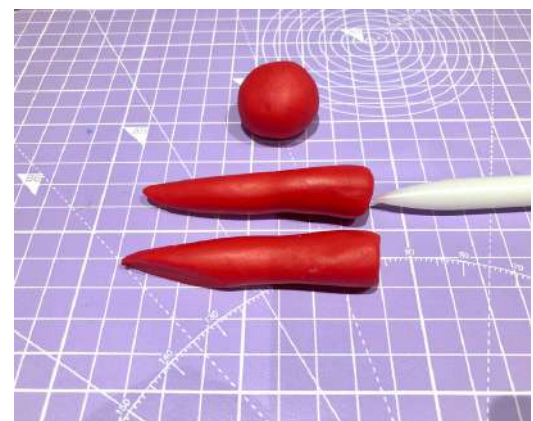
STEP 33 For the body, roll a cone shape out of yellow modelling paste and thin the edges. Make some frills with a cell stick and position the body over the trousers as you secure it with the skewer. Cut colourful polka dots in different sizes and stick them randomly over the top.



STEP 34 To make the clown's jacket, roll thinly some bright red modelling paste and cut it in the shape of a rectangle.



STEP 35 Before you dress the clown with it, measure it to make sure it is the right size. Put it over the body and with the edges form the collar of the jacket. Insert a 20 gauge wire through the top of the body to help support the arms to the body.



STEP 36 For the arms, roll a long sausage shape out of red Saracino modelling paste and cut it diagonally by half. Roll the pieces of paste between your palms to form them into the shape of long cones. Measure them against the body, to make sure that they are the right size. Set them aside.



STEP 37 Attach the arms to the body, giving them movement as shown. To do that, you will have to bend the wire in the desired position. Dab a little bit of edible glue on the attached area and leave them to dry well.



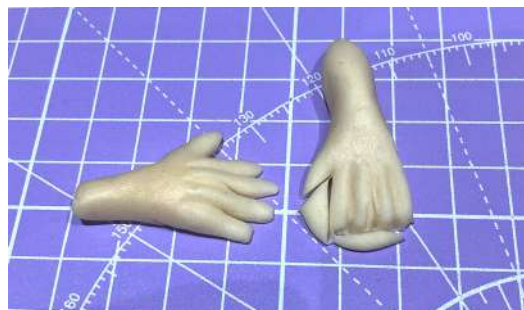
STEP 40 Glue the sleeve frills and leave them to dry until making the hands of the clown.



STEP 43 To make the hair you will need orange coloured paste. Roll thinly as a long strip and with a scalpel cut strips, which are still attached at the top as shown. Using edible glue to the sides, top and back of the clown's head and start attaching the strands of hair as you start from the bottom of the neck, going to the sides and gradually adding more strips going upwards, till you cover the whole head.



STEP 38 Use white Pasta Bouquet to make the clown's white frilled collar. Cut three different sizes of circles for the collar and two smaller circles for the sleeves. Frill the circles with the help of a cone tool as you roll it carefully back and forth over the edge. Be careful to thin and frill the paste, without breaking it. Make a dimple in the middle of the circles and position the bigger size one on top of each other, to form a thick frilled collar. Leave to dry for 30 minutes.



STEP 41 For the hands, you need a small amount of rose beige modelling paste. Make two small teardrop shapes and flatten them. With the help of a craft knife, cut the fingers as shown and roll them gently between your thumb and index finger. Form the hands to suit the movements of the figure.



STEP 44 Make a nice fringe at the front and let the hair dry a little bit, to be able to give it a movement and position in the way you desire. You can make some thin yellow stripes for decorating the collar of the jacket and add buttons as shown.



STEP 39 Position the frilled collar over the neck of the body, securing it with the skewer.



STEP 42 Position the right hand in the form of a fist and glue it to the right uplifted arm. Glue the left hand to the left arm positioning it with the open palm to the top. Position the clown head on top of the frilled collar securing it with the skewer. Let them dry.



STEP 45 Your clown is ready for the final touches, such as to give some movement to his hair, make some accessories as a hat, toys, balloons and balls. Ready for the show!

THE BEST IS YET TO COME

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by [The Crafty Kitchen \(Sarah Garland\)](#) using Saracino Pasta Model



by [Tutti Patootie cakes](#) using Saracino Pasta Model



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Anna Taylor
Dillon

INTERVIEW BY SARACINO

TELL US SOMETHING ABOUT YOURSELF.

I would say that I had the best of two cultures with having a Scottish father and an Italian mother and being raised on a farm in the middle of nowhere in Scotland with five siblings. So apart from traveling to the next village which was seven miles away we had to entertain ourselves with hobbies and activities as our friends were too far away.



One of my favourite hobbies was art, I started drawing cartoon characters at the age of four years old with my crayons and felt tip pens. We would also make toys from planks of wood like carts and even use our old toys or anything else, that we could find for the wheels, handles and steering column. Whenever my father would need to dig a hole for a fence post, we would find red clay at the bottom. Me and my brother would play with this clay and mould it into different shapes, we even made little sculpted animals and left them to dry in the sun.

My mum was a great cook, and she would always tell me, watch, and learn and so I did, and I learnt a lot about Italian food from her. In those days we didn't have an electric hand whisk or what we have now. We had an old fashioned whisk that had a handle on it, and you had to turn a handle to whisk your cake mix. Once a week my mum would make a Victoria sponge cake for a treat for us all and I would watch her whisk the cake mix and put it in the oven. Her recipe book was from Bero, a little book with just black print writing and no diagrams or pictures. Nothing quite like what we have now with coloured photos and step by step instructions.



HOW DID YOU START YOUR CAKE JOURNEY?

So, throughout the years I always used these skills and especially with having a family of my own and I would experiment with different recipes and create my own. These skills came very handy later in life when I found myself suddenly made redundant, I had to find employment fast as I still had a mortgage and other bills to pay. So, I eventually bought a catering van and became self-employed for the first time and sought out suppliers. The breads and rolls that I bought were amazing but when it came to pastries and cakes that was a different story. They looked the part but were hard and flavourless and because of this, they did not sell well. So, I started to make my own and every day I had to make more and more due to the demand. Eventually one of my customers asked if I could make his son a birthday cake and without haste I got to work. I think I also surprised myself how well this cake turned out and this was only the beginning.

My catering business lasted for eight years and sadly came to an end due to Covid and Brexit, but my cakes continued. I really started making specialized cakes in 2015 and will keep this as a part time business. I make normal cakes, but my favourite cakes are sculpted, especially animals and I absolutely love making caricature cakes. This just brings my artistic skills together to give you edible art.



HOW WOULD YOU DESCRIBE YOUR CAKE STYLE IN 5 WORDS?

ART, FUN, COMICAL, SCULPTURES AND EYE-CATCHING.

So, for Art, I may hand paint edible images / portraits onto the cakes to make them more personal for the customer. Comical for the caricatures that I love to make.

WHAT HAS BEEN YOUR MOST DIFFICULT CREATION TO DATE?

Really, I think that your first sculpted cake is the most difficult. For me it was from the movie 'Predator' in 2016 as this was my first sculpted cake for Cake International. The first is always a big learning curve as this is where you learn what works and what will fail. Just on the Wednesday before travelling down to Cake International, I had noticed that the back of my cake was starting to crack. The icing was ripping apart due to the weight of the dreadlocks as it was too heavy. So, one by one I took all the dreadlocks off and placing them in order as they came off. I had to think quick, how can I repair this and what could I use to give it strength. So, I did a bit of research and found that chocolate ganache may work instead of the buttercream that I had on the cake. (Yes, newbie to the cake world).... So having replaced the buttercream with chocolate ganache I waited until it had set hard and soon set rebuilding the cake and replacing all the dreadlocks. This cake won me a very high Silver Award.



AFTER GETTING INSPIRED, HOW DO YOU PROCEED?

Once I decide what I am going to make I'll start by taking into consideration height, size, and impact. Basically, I'll see what size of board that I'll use then cut it out of MDF and sand down the sides. Then the internal support, how strong do the threaded rods need to be, if I have legs then it needs a stronger support. These rods will then be cut down to size, screwed to the base of the board and extra thinner boards may get added further up to give a more rigid support to the armature. I'll start from the bottom up, building the sponge and filling. Once this is done then I'll start to carve and shape the sponge stepping back and checking frequently that it is looking like what I can imagine the finished cake would look like. After this stage then comes covering the sponge with chocolate ganache, a few layers so that it will be strong enough to withstand the covering and any features. The ganache will be smoothed down with a hot knife once it's set to remove any rough edges, so I have a smooth surface for the covering.

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

What I always like to do is get to know the products that I use, play about, and read up. Do your research then you will find out if these products are what you are looking for. There are also so many groups on Facebook that you can join that will give you the interaction and feedback on products and how they work. Help is always at hand even if it's helpful hints and tips from online magazines like 'We Love Pastry' by Saracino but remember that different climates make products react different.

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

One of my favourites is the caricature that I made of Steven Tyler, this was my very first caricature and I made this for a collaboration inspired by music. He has large pouting lips with cascading hair with the signature lighter strands of hair offsetting his features. Oh! Don't forget the tiny goatee under his large bottom lip and he is wearing a scarlet red opened shirt, of course.

WHAT SARACINO PRODUCTS DO YOU USUALLY USE AND WHY?

I mostly use white Pasta Scultura or white Modelling Chocolate mixed with white Pasta Model, it really depends on the climate to the mix ratio. The ratio mix I use gives me flexibility and improves the textures and details that I can achieve. If I add more Pasta Model, then I can achieve finer details like wisps of hair. These are the only pastes that will allow me to make these details once it has set.



HAVE YOU HAD ANY BIG DISASTERS?

Everyone has disasters but it's trial and error but a good learning curve, the worst part really is trying to deliver or transport your cake to the venue without it getting damaged. Then you have to check where it's being displayed and hopefully not near a radiator or out in direct sunlight. Definitely had a few disasters in my time but not anything major at all. Doing collaborations with cakey groups helps as this gives you the scope to learn and practice new techniques, you can choose what to make and design.

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

Well at the moment I am working full time as a Chef, but I am still teaching myself new techniques. So, when I do get the chance to relax, I'm either trying new recipes for the restaurant or new and different desserts that make an impact with the customers. Mostly I'm always trying to find new and different techniques or inspirations, what would make this better or what would make that better. Visual impact and different tastes and textures, experimenting and constantly learning as you will find that the cake world keeps on changing and improving constantly.

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

Now you've got me! If I had to bake a cake for a VIP, I've always done caricature cakes of famous people but to do a caricature cake for that person would be frigging amazing. I think 'The Rock', Dwayne Johnson would be at the top of my list parallel with Ryan Reynolds, my list is pretty extensive, haha....

Apart from the celebrity caricature cakes that I have done already including Pink, Sylvester Stallone, Morgan Freeman, Liam Neeson, Steven Tyler, Clint Eastwood to meet them would have been a dream come true but for now I'll keep dreaming for my first celebrity VIP.

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

Being arty, I'm inspired by designs and visual effects. Charles Rennie Mackintosh is a very inspirational designer where his designs were futuristic and are still inspirational to this day. I am inspired by realism so to be honest Marta Hidago, Marta Torres, Karen Marie Portaleo are not to be missed as they are masters in their field. Linda Knop is very inspirational due to her integrated styles with florals which reminds me of the baroque period. Also don't forget that we have some amazing Chefs that work magic with chocolate and sugar. I am quite fortunate to have Chef Shona Sutherland as a friend whom is also amazing at patisserie and chocolate work. This year has been exceptional as after winning Scot Hot, a competition that is run by The Scottish Chef Federation, I have been head hunted by the Scottish Culinary Team and I am now part of this team to compete in the Culinary Olympics that is being held in Germany in February. This has opened more doors for me and I have met some amazing chocolate chefs including Chef Chris Zimmer who sculpts chocolate into some amazing forms. This Chef is certainly not to be missed in his execution and skill with chocolate and sugar.



TO SEE MORE OF ANNA'S WORK VISIT HER SOCIAL MEDIA HERE:

 [@dillonscakes](https://www.facebook.com/dillonscakes)

 [@dillonsbakery](https://www.instagram.com/dillonsbakery)



It's Your Birthday

CARLA
RODRIGUES

Pepper Posh
Sugar Artist





CARLA RODRIGUES

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

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

Awarded many times in national and international competitions.

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



PEPPER POSH - SUGAR ARTIST



@pepper_posh_carla_rodrigues

WHAT YOU NEED:

INGREDIENTS

- Round cake 16cm diameter x 16cm high
- Round cake 12cm diameter x 8cm high
- Saracino Pasta Top: white
- Saracino Pasta Model: rose beige, white, black, brown, pink, baby pink, light green, red, yellow, light blue
- Saracino Liquid Shiny confectioners glaze
- Airbrush colours: yellow, green, light blue, black
- Powder colours: pink, black, brown, green, red, orange, yellow, blue
- Gel colours: blue
- Clear alcohol

EQUIPMENT

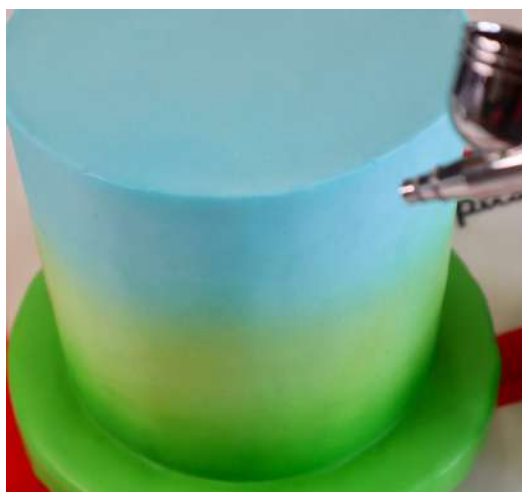
- Round cake drum 22cm diameter
- Rolling pin
- Smoothers
- Scalpel
- Water brush
- Variety of brushes
- Sponge
- Dresden tool
- Ball tool
- Silicone brush
- Circle cutter 3cm dia.
- Small flower cutter
- Airbrush



Pasta Model - ready to use paste designed for modelling. Available in 19 beautiful colours.



STEP 1 Add a few drops of blue gel colour to 1kg of white Pasta Top, to obtain a light blue paste. Cover the drum and the cakes.



STEP 2 Airbrush the drum and about 2/3 of the first tier with yellow and airbrush green on top creating a gradient. Add some shadows of light blue to the rest of the first tier and the second tier with the airbrush.



STEP 3 Paint the grass on the cake with a fine brush and on the drum with a sponge using powder or gel diluted in clear alcohol.



STEP 4 Flatten a thin sausage of rose beige Pasta Model, 3cm long and cut it in half. These will be the legs of the sheep.



STEP 5 Flatten a 15g ball of white Pasta Model (5cm diameter), place on top of the legs and cover the surface with small flattened white balls in different sizes.



STEP 6 For the head, use rose beige Pasta Model (4g) and make a flattened pear shape.



STEP 7 Use the ball tool to make the eye sockets and the Dresden tool to draw and open the mouth.



STEP 8 Fill the eye sockets with two small balls of white Pasta Model and use two small black balls for the irises.



STEP 9 Fix the head centered on top of the body. Use pink Pasta Model for the nose (small triangle) and the tongue (small drop). Shape the ears and the eyelids with rose beige Pasta Model. Place small white Pasta Model balls on top of the head.



STEP 10 Add some shadows with pink powder colour to dust the cheeks.



STEP 11 For the body of the pig use 6g of pink Pasta Model, roll and flatten an egg shape. With a Dresden tool draw a line on the middle of the narrowest part and draw two more little lines to define the feet trotters. With a silicone brush create the belly shape.



STEP 12 Shape the head with 5g of pink Pasta Model. Use the ball tool to make the eye sockets. Draw two semi-circular lines, with the silicone brush, just below the eye sockets. Smooth the lines with your fingers, making round cheeks and the snout.



STEP 13 Flatten the snout with your finger and use the Dresden tool to make the nostrils, draw a smile and open the mouth.



STEP 14 To make the arms, start with a ball of 2g of pink paste. Stretch it by pressing and roll a 3cm length. Flatten the ends and cut it in the middle in a 45 degree angle. Draw a small line on each to define the hands.



STEP 15 Fix the arms. Use two small black balls for the eyes and a small drop of red for the tongue.



STEP 16 Shape two triangles of pink Pasta Model to make the ears. Fix to the head at different angles to give character.



STEP 17 Add some shadows with pink powder colour in the joints of the arms and legs, toes, fingers, bottom of the ears, belly, muzzle and cheeks. Dust using a soft brush.



STEP 18 For the bunny make a light grey colour paste using white and a pinch of black Pasta Model. Roll a ball about 15g and shape it into an egg.



STEP 19 Gently pinch and pull the paste at the wider end, with your fingers, to extrude two back legs. Repeat to form two arms at the opposite end of the egg.



STEP 20 Bend each leg at the half way point and mark the toes and fingers with the Dresden tool. Position the arms and legs a shown.



STEP 21 Cut an oval shape out of white Pasta Model to make the belly.



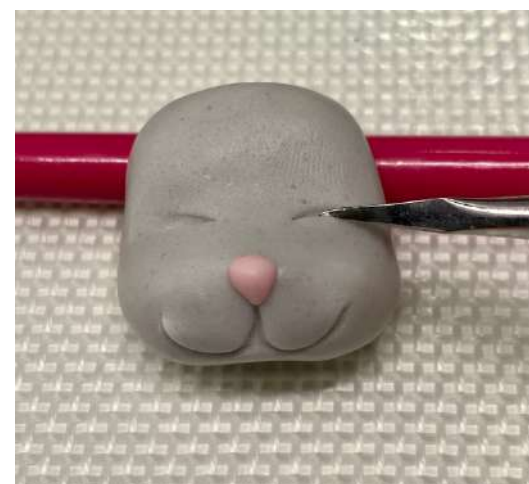
STEP 22 Rub your finger on the sides, creating a dent to bring movement.



STEP 23 For the head, flatten a ball about 5g and mark a groove on it with the side of your finger in the eye area.



STEP 24 For the nose, shape a small triangle of pink Pasta Model.



STEP 25 Use the point part of the Dresden tool to draw the mouth and mark the eyes either side of the nose. Smooth all the lines with your fingers so there are no rough edges.



STEP 26 Roll two tiny pieces of black Pasta Model into very fine tapered sausages and fix them over the eyes.



STEP 27 Roll two long thin cone shapes out of the grey paste. Use a silicone brush to gently press into the middle of each cone to form a groove for the ears.



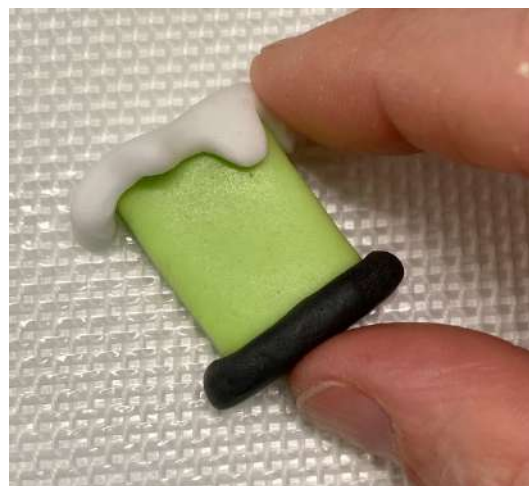
STEP 28 Thin the points between your fingers and pinch the base of the cones together.



STEP 29 Add some shadows with black powder colour in the joints of the arms and legs, toes, bottom of the ears, eyelids. Add some shadow with pink powder colour to the belly, nose, mouth, ears and cheeks.



STEP 30 Flatten and shape into a rectangle of light green Pasta Model.



STEP 31 Place a thin sausage of black Pasta Model, slightly wider than the cake, to make the cake drum. For the top icing use white Pasta Model and shape it with your fingers by pinching slightly.



STEP 32 Paint all the contours with black to give the appearance of a cartoon cake.



STEP 33 Model and paint a small candle on top.



STEP 34 Create the fence with brown Pasta Model. Flatten 4cm long sausages and add texture on them with the pointed part of the Dresden tool. Use small flattened pieces between the posts to complete the fence.



STEP 35 Add some shadows with brown powder colour.



STEP 36 Make the tree trunk from a long flat cone of brown paste.



STEP 37 For the tree top, flatten a ball of green paste and create its shape using the silicone brush to make some indentations. Use your fingers to smooth everything.



STEP 38 Add some shadows with green powder colour.



STEP 39 Make apples out of small balls of red paste.



STEP 40 Roll Pasta Model using any colours you have available. I used red, blue, Tiffany, yellow, orange and light green. Cover them with cling film and use a 3cm dia. cutter to cut circles for the balloons. Gently pinch and pull the paste at one end, with your fingers, to extrude a small triangle to make the balloon's valve and also give a more oval shape to the balloon.



STEP 41 Create a colourful cascade with the balloons on top of the cake, mixing the colours. Leave one balloon on the top left side of the first tier. Apply shadows with the respective powder colours.



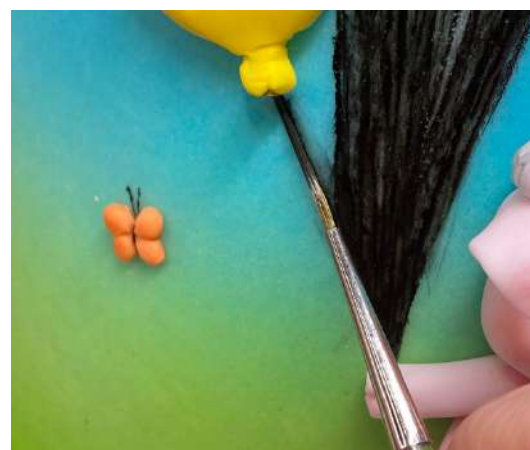
STEP 42 Use a soft brush to glaze the apples and balloon with Liquid Shiny Glaze.



STEP 43 To make small coloured butterflies attach four small drops for the wings, as seen in the photo.



STEP 44 Use a small flower plunger cutter to make small red flowers.



STEP 45 Finally, use a thin brush to paint the wires on the balloons and finish the butterflies.

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



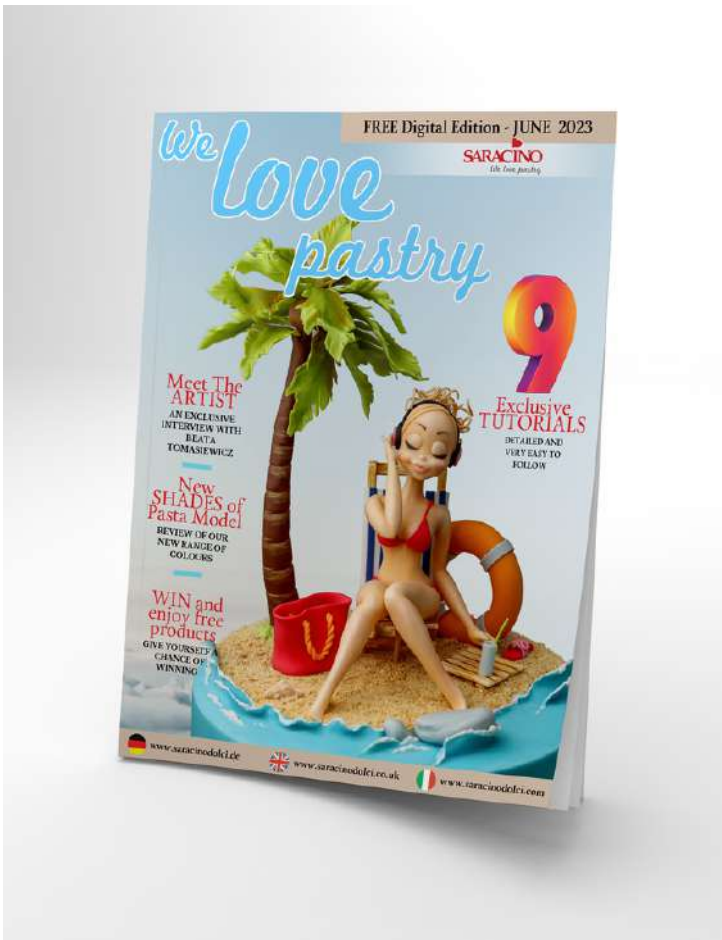
- NO MORE damaged tubs delivered to your door
- Better sustainability with 75 % less plastic
- Perfectly sealed, to ensure the same shelf life as plastic tubs
- Easier to cut the paste



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Ice Cream Thief!

URSKA
PAHOR

Podiyjani Muffin





URSKA PAHOR

My name is Urska and I'm from Slovenia. From an early age I was attracted to creativity, colours and art. But I found passion for baking through my mother, she is an amazing cook and baker. Although later on I pursued a career in graphic design, I've never stop baking and creating sugar art.

I've been a hobby baker since 2011 when I discovered the magical world of sugar paste on television. I've always loved baking, but I discovered my true passion for sugar paste figurines three years ago and then my project Podivjani Muffin was born. Since then, I have taken a few classes, but most of what I know today is self-taught. I'm constantly learning, practicing and working hard to improve and challenge myself.

I don't have any experience with big competitions and exhibitions yet, but I have big dreams and high expectations and I can't wait to see what the future has in store for me.



[PODIVJANIMUFFIN](https://www.facebook.com/podivjanimuffin)



[@podivjanimuffin](https://www.instagram.com/podivjanimuffin)

WHAT YOU NEED:

INGREDIENTS

- Saracino sugar paste - Pasta Top: white
- Saracino modelling paste - Pasta Model: rose beige, pink, red, orange, violet, white, brown
- Gel colours: yellow, brown, rose beige, light blue, blue, black, white
- Powder colours: pink, red
- Cornflour
- Cake Gel / Edible glue
- Rice paper
- Isomalt
- Royal icing

EQUIPMENT

- Cake dummy 20cm diameter (or real cake)
- 28cm diameter cake drum
- Aluminum foil
- Florist wires 20 gauge (colour doesn't matter)
- Pliers
- Rolling pin
- Sharp knife or scalpel
- Silicone brushes
- Brushes
- Dresden tool
- Ball tools
- Circle cutter
- Decorative ribbon
- Baking paper
- Heat-safe mat
- Bowl for water
- Piping bag





STEP 1 Carve a dummy cake (or real cake) as shown - leave 1/3 of the top flat, then make a diagonal cut down for the underwater part. Colour the Pasta Top in a sand colour with yellow and brown gel colours. Fix small pieces of paste to make some bumps for the uneven surface of the sandy beach and underwater part.



STEP 2 Cover with thick rolled paste, arrange it unevenly and add some texture with squashed aluminum foil.



STEP 3 On the diagonal part (the underwater part) make some curved lines on the "sand".



STEP 4 Prepare the modeling paste for the figurine. Take the rose beige modelling paste and add some colour to it to achieve the skin tone you prefer. I added a little rose beige gel colour to mine but you can use any colour you wish.



STEP 5 Take 45g of paste and roll it into a sausage shape. On one edge pinch out a neck and shape the shoulders.



STEP 6 Roll the body with a finger to create the waistline.



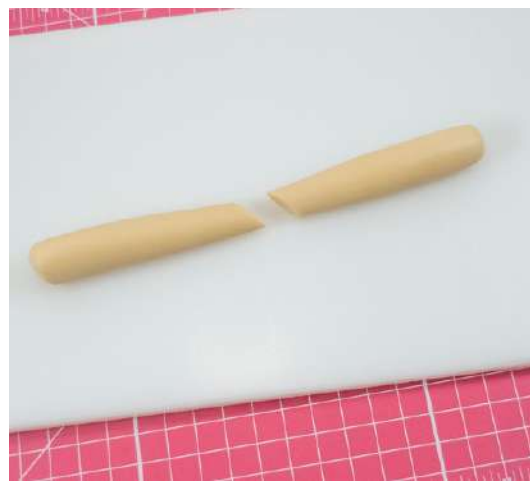
STEP 7 With the Dresden tool make some markings for the neck and shoulders.



STEP 8 Bend the body in the hip area to a sitting position.



STEP 9 Cut diagonally on the bottom for the legs.



STEP 10 Roll 60g in a long sausage shape, thinner at the center. Cut diagonally at the center.



STEP 11 With two fingers gently roll thinner around the ankle.



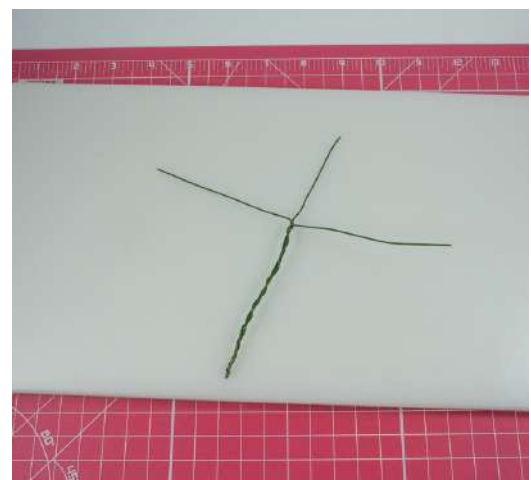
STEP 12 In the knee area thin the paste by rolling it. Push gently in the middle on the bottom of the foot.



STEP 13 Make a line where the toes would be on the foot.



STEP 14 Bend both legs at the knee.



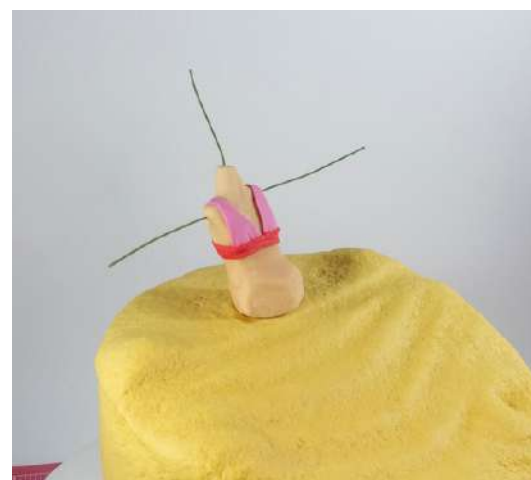
STEP 15 With three florist wires make a cross shape as shown.



STEP 16 Cut into the body on the back to make a cross in the arms area. Insert the wires in the cuts and pinch the paste together to cover the wires.



STEP 17 Insert the bottom wire into a dummy to work on it easily. With pink Pasta Model make two triangles for the bikini top, that goes over the shoulder and down to the middle of the back.



STEP 18 Make a red strip and wrap around the body under the bust line. Insert the body slightly askew in a sitting position in the cake, on the edge where the shoreline will be.



STEP 19 Add bikini bottoms with the pink paste. Attach the right leg so the foot is touching the sand. Where the leg is attached to the body, cut the leg at an angle to fit the cut on the body.



STEP 20 Attach the other foot to make it stand in the air, higher than the sea level.



STEP 21 With the pink, red and orange paste make some ruffles.



STEP 22 Arrange the ruffles like a skirt, alternating colours, and finish with a red strip.



STEP 23 Take 6g of your coloured skin tone paste and roll it to a long sausage shape. Cut diagonally at one end and thin it at the elbow area. Cut a triangle on the palm to make a thumb. Cut the 4 fingers. Make two hands.



STEP 24 Bend the right arm at the elbow and rotate the palm outside. Form the left arm like it's holding something.



STEP 25 Shorten the wire for the left arm and gently stick the arm on the wire. Glue the arm on the body.



STEP 26 Shorten the wire for the right arm (cut it to the elbow) and gently stick the arm on the wire.



STEP 27 Add a little bit of brown gel colour to your skin coloured paste to make a light brown for the ice cream cone. Roll a cone shape and cut the top. I used 2g of paste for the cone.



STEP 28 Attach the cone to the left palm, slightly bending on the outside. With brown gel colour, paint diagonal lines on the cone.



STEP 29 Make three small balls for the ice cream. I used yellow, violet and pink colour. Choose one of them and gently pinch out an edge all around.



STEP 30 Place the ball with the edge on the sand, just below the cone in the hand. Place the other two balls on the cone, the one on top can be in a shape like it's dripping off.



STEP 31 For the octopus mix some light and dark violet Pasta Model. Roll 8 long cones for the tentacles.



STEP 32 For each tentacle make a darker stripe on it.



STEP 33 Twist 7 of them in different positions. Leave one straight. With white paste make a lot of really tiny balls (suckers) and attached them on the dark side of the straightened arm in two lines. With the smallest ball tool press on each of them.



STEP 34 Take the straight one and glue it on the sand, the other end wrap it around the ankle of the girl's left leg (without moving the leg down).



STEP 35 Make the smallest white balls (suckers) for all the other tentacles.



STEP 36 Arrange all the tentacles in a circle by the girls feet.



STEP 37 Make the head of the octopus with 37g of light violet Pasta Model. Make a sausage shape with a flat bottom, slightly narrower at the bottom.



STEP 38 Decorate the face of the octopus. With a ball tool gently press in the paste to make the eye sockets. With white paste fill the sockets and when dry, colour the eyes with blue gel colour. Add a black dot at the center of the eyes and with white gel colour add some light reflections. With small teardrop shaped light violet paste make two eyelids and add a smile.



STEP 39 Position the head in the center of the tentacles.



STEP 40 Make the head for the girl. Take 26g of your skin coloured paste and roll a ball. With one finger lightly press in the middle of it. With a ball tool press in where the eyes will be to accentuate the nose.



STEP 41 With a soft silicone brush push down the paste around the nose to make it stand out.



STEP 42 Push up from the bottom of the nose.



STEP 43 With a small ball tool make two holes for the eye sockets.



STEP 44 With the same tool make the hole for the mouth. Recreate the scared and shocked cartoon style shape!



STEP 45 Fill the eye sockets with white paste and let it dry before painting. Insert a black "background" in the mouth, add a small red tongue and a straight white strip for the upper teeth.



STEP 46 Paint the eyes with your preferred colour (I used brown gel) and add a black center.



STEP 47 When the eye paint is dry, add some white light reflections, black eyeliner, eyelashes and brown eyebrows. I also added freckles on the cheeks and nose. Finish with pink blush on cheeks, nose and forehead.



STEP 48 Position the head on the neck and secure it with edible glue. Make frills to cover the joints on the arms.



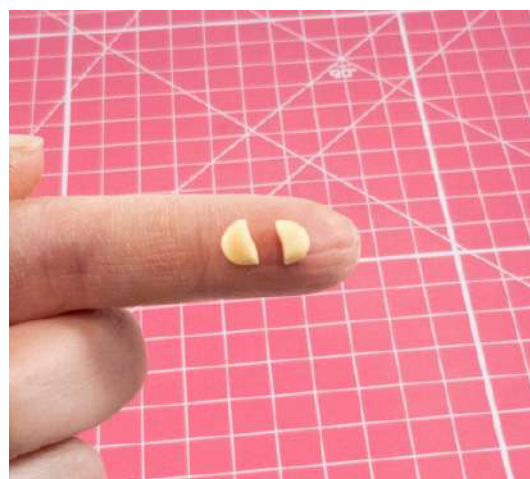
STEP 49 With brown Pasta Model make the hair. Make a wide flat teardrop shape enough to cover the head. Arrange the hair to the head (with the teardrop peak towards the neck) and attach it with edible glue.



STEP 50 Make a vertical line in the center of the hair and mark with two dots where the buns will be positioned. Make lines on the head to represent the hair. The lines should run from the center and all around the edges to the two "buns dots" .



STEP 51 Prepare the fringe. Roll brown modelling paste and cut a circle (check the size of the circle on the head of the girl). Cut the circle in half and make some lines and cuts on it.



STEP 52 Prepare the ears - flatten a small ball and cut it in half.



STEP 53 Glue the ears and the fringe on the head.



STEP 54 Prepare the rest of the hair. Make two buns with "hair lines" and different sizes of strips of hair.



STEP 55 Attach the buns on the marked dots and wrap around the buns the longest strips of hair. Arrange other strips of hair on the left and right side of the face.



STEP 56 Add a touch of pink/red powder colour on the whole body to represent a summer sun tan.



STEP 57 Cover the 28cm diameter cake board with navy paste and add a decorative ribbon around the board.



STEP 58 Prepare the rice paper to make the wavy sea decorations. In a bowl colour the water with light blue gel colour.



STEP 59 Prepare baking paper like in the photo - squash it and then make a circle out of it (to dry the rice paper in a rounded shape).



STEP 60 To make different shades of blue rice papers, start with a medium amount of light blue in the water and soak a few rice papers. Then add more light blue gel colour and soak a few more. At the end add the normal blue gel colour (not light) to make the colour more intense and darker and soak more rice papers. Lay the wet rice papers on the wrinkled baking paper and let to dry over night.



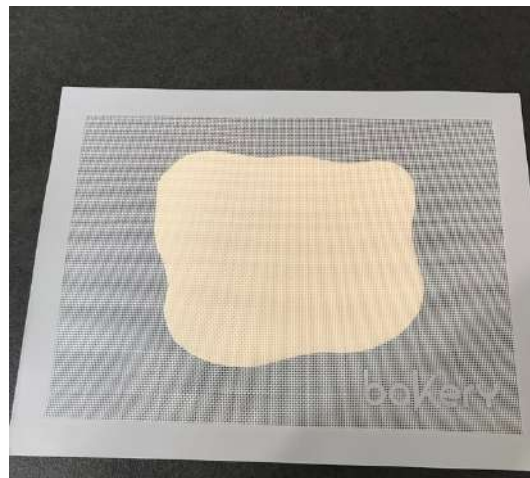
STEP 61 Remove the baking paper and arrange the rice paper 'waves' around the cake on the cake board.



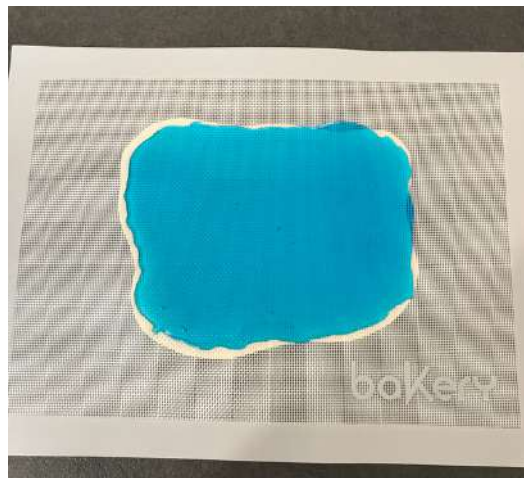
STEP 62 To make the 'sea' melt 200g of isomalt.



STEP 63 When the isomalt is melted, add light blue gel colour.



STEP 64 Prepare a shape template with normal paper as a guide for the isomalt that would be perfect for the shape of the shoreline and the whole cake dimension



STEP 65 Pour the colored isomalt on the heat-safe mat and let it cool down.



STEP 66 When looking at the girl and octopus from the side, mark a horizontal line, where the sea level would be.



STEP 67 Cut the head and arm of the octopus and the girl's right leg at the mark using a sharp knife.



STEP 68 Really gently insert the isomalt sea between the cuts to the "sand" shoreline. Re-attach the octopus and legs.



STEP 69 Prepare a small amount of white royal icing in a small bag and cut the tip off.



STEP 70 Pipe narrow lines of royal icing on the water and using a brush add the sparkling waves.



*Your cake is done!
Hope you enjoy
making one like this!*

Sweet Kitty

RADOSLAVA
KIRILOVA

Radiki's Cakes

Radiki's Cakes
by Radoslava Kirilova



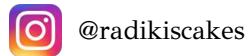


RADOSLAVA KIRILOVA

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

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

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



WHAT YOU NEED:

INGREDIENTS

- Pasta Model: yellow, white, rose beige, pink, fuchsia and brown
- Gel colours: black and blue
- Powder colours: green, light blue, blue, red, purple, orange, pink, white and silver pearl

EQUIPMENT

- Dresden tool
- Scalpel
- Puff brush
- Brush 3
- Brush 10/0
- Rolling pins
- Pliers
- Floral Wire #28
- Parchment paper
- Pencil



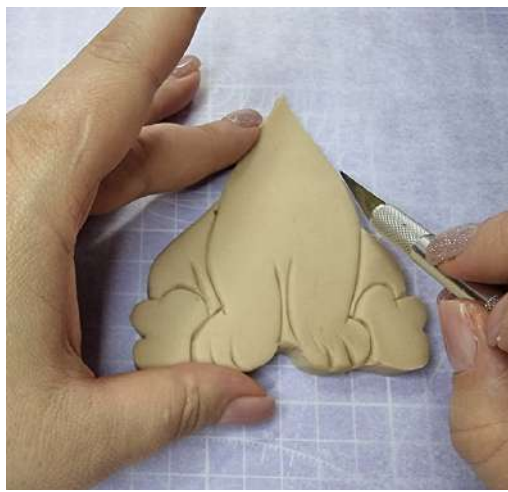
STEP 1 Trace your kitty picture onto parchment paper for the template. Roll modelling paste (a mix of rose beige and brown).



STEP 2 Using a pencil and the template outline the body of the kitty onto the paste.



STEP 3 With the Dresden tool mark the outline deeper.



STEP 4 Cut out the body.



STEP 5 Outline the paws.



STEP 6 Cut them out and place them over the body and using your fingers soften and blend the edges.



STEP 7 Roll six small and two slightly larger balls (a mix of fuchsia and pink Pasta Model).



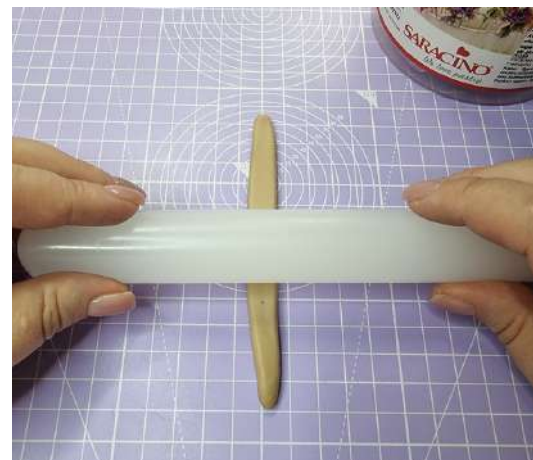
STEP 8 Outline the front part of the body.



STEP 9 Cut it out.



STEP 10 Place it on the back and with a Dresden tool form the paws.



STEP 11 Roll out a long sausage.



STEP 12 Put the body over the template and model the tail.



STEP 13 Outline the head and ears of the kitty.



STEP 14 Cut out and using a small rolling pin and your fingers form the ears.



STEP 15 Outline the eyes, eyebrows and mouth.



STEP 16 Using a scalpel cut the holes for the eyes and hollow out slightly. With the Dresden tool form the eyebrows and mouth.



STEP 17 Roll two balls of white Pasta Model for the eyes and fix them into the sockets making them the same size.



STEP 18 Outline the irises and the pupils.



STEP 19 Colour the eyes using brush number 3 with blue and black gel colour as shown.



STEP 20 Dissolve white powder colour in water, paint the sparkle in the eyes using the same size brush.



STEP 21 Using black gel colour and brush 10/0 paint the eyelashes, and outline the eyes.



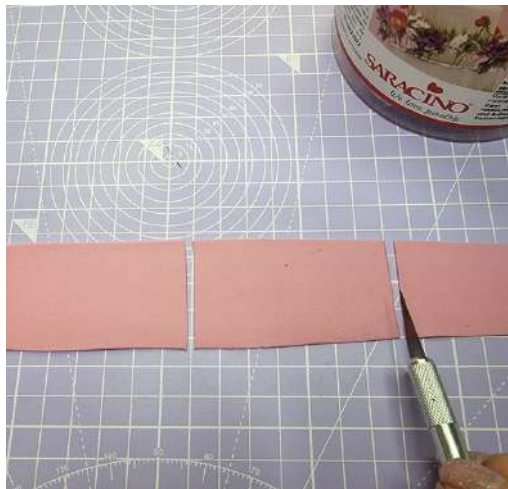
STEP 22 Dust the kitty with a puff brush and pink and brown mixed powder colours.



STEP 23 Take a small ball of the mixed pink and fuchsia paste, and add the nose, forming the nostrils with the Dresden tool.



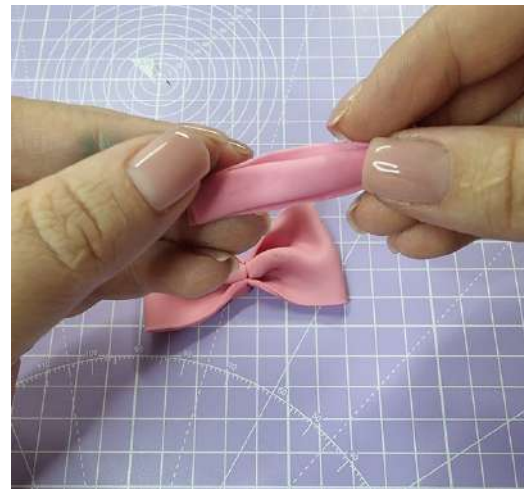
STEP 24 Dust the body.



STEP 25 Use the same colour paste as the nose, roll a thin piece and cut into 3 parts for the bow.



STEP 26 Fold 2 of them as shown with your fingers.



STEP 27 Fold the last center piece as shown.



STEP 28 Stick the two equal parts together, and cover the cut with the middle piece.



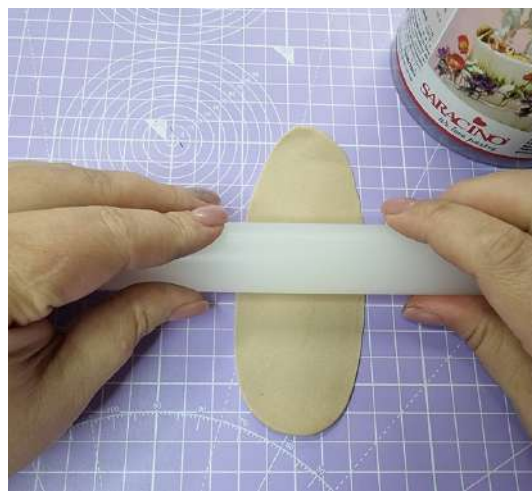
STEP 29 Place the bow on the kitty's head and dust.



STEP 30 Dissolve silver powder pearl colour with water and add small dots on the bow, using brush 3.



STEP 31 Roll brown Pasta Model outline for the bottom part of the cupcake and cut out.



STEP 32 Roll a small piece of paste the same colour that you have used for the kitty.



STEP 33 Place it over the cupcake base and trim the excess.



STEP 34 With the sharp edge of the Dresden tool form the ruffles of the cupcake case, and then with the other end form the top.



STEP 35 Roll a piece of yellow Pasta Model and outline the swirl of the cupcake. Cut out.



STEP 36 With the Dresden tool press to shape and form the swirl.



STEP 37 Using a puff brush and purple, pink, red, orange, green, light blue and blue powders dust the swirl. Place the cupcake in front of the kitty.



STEP 38 Using pliers cut six pieces of gauge 28 floral wire and paint them with black gel colour to make the whiskers.



STEP 39 Attach them to the kitty's cheeks giving some a little twirl. Kitty is now ready to be added to your cake!



Sweet Pastry Chat



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

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

FOLLOW CAROL



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



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

H

ello everyone and welcome to this month's 'Sweet Pastry

If you follow Saracino on your social media or regularly buy products from them, you would have noticed that they are always bringing out new products and last month I got to test out another new one - Classic Supreme, Mandorla (Almond) food flavouring. If you are a fan of Marzipan like me, you are going to love this!

I was super excited to try this new flavour out, as we are in the busiest time of the year with weddings and one of our newer cake flavours, 'Cherry Bakewell' is proving rather popular.

Most probably like many of you cake makers I have tried lots of different flavourings/essences when baking, I try to use the more natural ones that taste nice for my cakes. I regularly use the Saracino 'Supreme' ones mainly due to the fact that they taste amazing, look pleasant to the eye and are not a clear liquid like 90% of other brands available on the market.

So, what did I think of the new flavour?

Upon opening the jar, I could see that I needed to give it a good stir as the oil had settled on the top of the paste. Not to worry as this happens with some of their flavours, so make sure that you give it a good stir so that the oil is mixed in well with the paste (I would advise placing some kitchen paper towel under the pot whilst stirring it in case of any spillage). You can always pop it in the microwave to warm it up and this will help combine it all together (don't heat for too long though).



The second thing you will notice is the amazing aroma, to me

it smelt like a pot of melted marzipan!

I can honestly say it smelt delicious and I couldn't wait to try it out on some simple bakes.

I tried this out on one of our favourites, Cherry Bakewell loaf cake and at first just used around a teaspoon of it. I didn't want to go over the top in case it was too strong.



Give it a good stir in making sure the flavour is combined well with the sponge mixture. I added some Cherry Bakewell conserve at the last minute and then baked as per usual. For the topping, I also added some of the almond Supreme to the icing, it really does enhance the cake flavour and surprises your taste buds with each bite!



Pour over the cooled cake and wait to set, or if you are like my family who are too impatient to wait, cut a slice and enjoy every bite!



One thing I was keen to see how it would perform was with ganache. Ganache can be rather temperamental at times and when adding any colours or flavours these are added to the cream before I heat it up. Once it has boiled, pour over the chocolate and stir as per usual.



I recently used it on a Cherry Bakewell cake for a wedding, so the cake was flavoured as cherry Bakewell, filled with the cherry conserve and almond buttercream then covered with the Almond ganache. My couple said that it

*was the best
flavour they had
ever tasted*

and saved the whole tier for themselves! (I may add it was the top tier).

The Supreme almond flavour worked well with a cupcake recipe and my normal cake recipe too, so it's worth having a play with your recipes. I would highly suggest trying it with a little at first as you wouldn't want the flavour to be too overpowering, then you could always add more if required.



You can add this flavour to so many of your recipes, for example biscuits, cookies, sauces, cake fillings, ice cream and many, many, more.



As with the other flavours, it is highly concentrated and will go a long way and if you didn't know unlike some thicker flavours or pastes there is no need to store these in the fridge once opened (another bonus for me!).



Like the other flavours it comes in a 200g or 1kg sized tub and for some of you eagle eye peeps you may have noticed that the 1kg design has changed. I am informed that the reason for this is that these tubs are much stronger than the previous ones used, and the lid is more secure (making sure that it stays as fresh as possible).

That's it for this month, I do hope that you will try out this new flavour in your cakes, you will be pleasantly surprised at how little you need!

Til next time

Carol x



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



Hungarian Kalocsa

SZABINA
VALKÓNE

Treasure Monkey



Living and working in Hungary, I recently created a young girl dressed in a traditional Hungarian Kalocsa-patterned outfit, accompanied by a Puli dog—a true Hungarian breed. Although the doll has a more cartoonish design, the steps shown in the tutorial can be applied to create other characters with a fairy tale appearance as well. My hope is that the step-by-step instructions provided in the tutorial will be valuable to many aspiring sugar artists. Thank you for your support and enthusiasm. Let's embark on this creative journey together!



**SZABINA
VALKÓNÉ**

Hello, everyone! My name is Szabina Valkóné Dr. Schwéger, but you can call me Treasure Monkey. As a biologist by profession, it's no surprise that sculpting lifelike animals has become my favourite activity.

However, my journey into the world of sugar art began in 2018 when I was determined to create beautiful flowers for my wedding cake. Creating art has always been close to my heart, but at that moment, I realized it was my true calling.

Over the years, I have drawn inspiration from numerous artists, completed various courses, and dedicated countless hours to practice. What started as a beloved hobby quickly transformed into my profession. Today, I specialize in crafting custom sugar figurines and wedding cake decorations.

I am excited to share that I have upcoming plans to conduct both online and in-person workshops catering to beginners and advanced enthusiasts alike. These workshops will guide you through the process, starting from simple figures to realistic portrayals of humans and animals.



[TREASUREMONKEYBLOG](https://www.facebook.com/treasuremonkeyblog)



WHAT YOU NEED:

INGREDIENTS

- Saracino Pasta Scultura
- Saracino Pasta Model: white, black, brown, red
- Saracino Pasta Top: white
- Saracino gel colours: black, white, red, yellow, orange, blue, pink, violet, brown, green
- Saracino powder colour: pink or rose beige, black, green, brown

EQUIPMENT

- Small polystyrene ball for the head (or ball of RKT)
- Dresden tool
- Ball tools
- Modelling tools
- Dotting tool
- Extruder
- Zigzag cutter
- Small flower cutters
- Various size brushes (0,1 and larger for the shading)
- Scalpel
- Water
- Wooden skewer
- Cake or dummy





STEP 1 Mix Pasta Scultura and Pasta Model in approximately 1/3 to 2/3 ratio. Mix enough for all the white and skin details. First, for the legs roll a carrot shaped piece, then using a little water insert a skewer through the center.



STEP 2 Using a Dresden tool shape the indentations of the knees and ankles.



STEP 3 For the skirt roll long strips from the white paste and create frills using the end of a brush.



STEP 4 Fix the skirt and make at least 2 more layers, reaching approximately below the knee. Adjust the frills with the Dresden tool.



STEP 5 For the final layer roll a small piece of white paste. Using a zigzag cutter cut the bottom edge of the upper skirt.



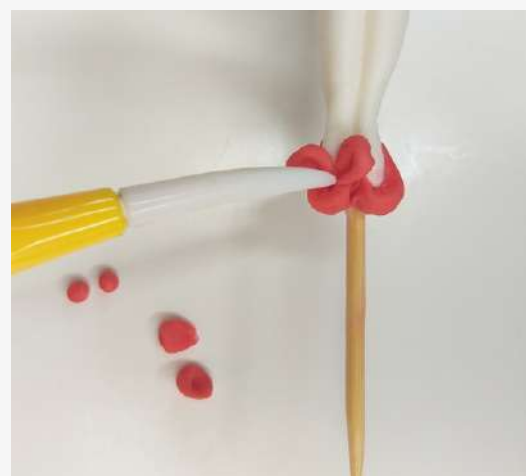
STEP 6 Create little dots to add extra effect.



STEP 7 Frill the upper skirt as well and fix using a little water.



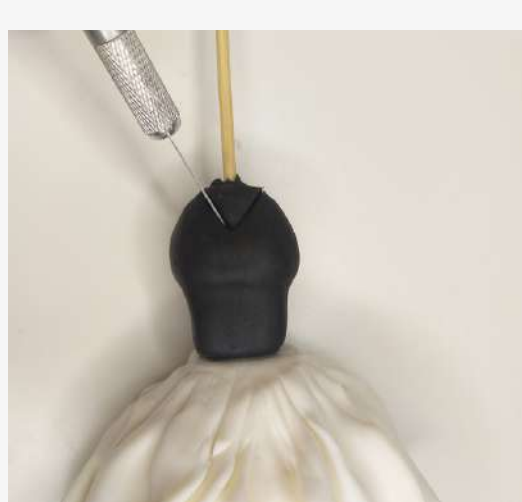
STEP 8 Using a small amount of red Pasta Model create small rice grain shape pieces and fix them to cover the feet, bending them slightly.



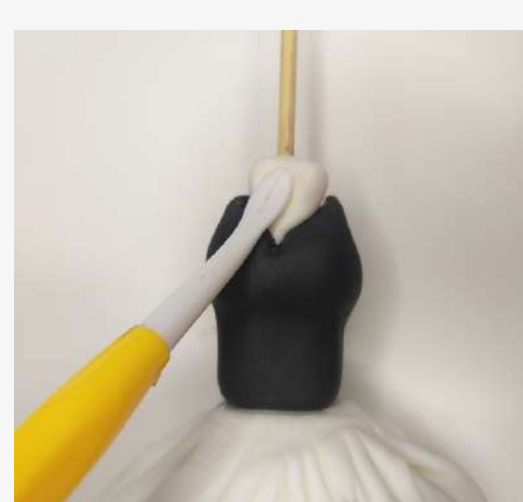
STEP 9 Shape tiny bows and fix to the shoes.



STEP 10 Using black Pasta Model shape the upper body. Insert the skewer through the body with the waist narrower at the bottom and the chest area wider at the top.



STEP 11 Cut out a V-shape at the neck area with a scalpel.



STEP 12 Fill the cut-out piece with white paste and shape it with Dresden tool.



STEP 13 Using white paste roll a very thin strand for ribbon to create a corset. Add indentations at the ends of the white paste with a dotting tool.



STEP 14 Using white paste shape an arm. Create an indentation for the elbow.



STEP 15 Repeat for the other arm and attach it in the appropriate position using little water (the left arm holds the skirt and the right arm is placed close to the chest).



STEP 16 Colour the white paste with a little rose beige gel colour and shape the hand. Flatten one end that will be the palm.



STEP 17 Cut out the fingers, then shape the indentations on the palm and fingers with a Dresden tool and the blunt side of the knife.



STEP 18 For the shoulder decoration, roll a thin strip of white paste, frill it like the skirt, then cut in half.



STEP 19 Fix the hands and cover the joints and indentations with a thin white strip of the paste, creating creases using the blunt side of the knife. Using white paste make a collar and fix it to the neck. Add a red strip made using red Pasta Model. Attach frills to the shoulders.



STEP 20 Create a rosette using a variety of the smallest flower cutters. Fix to the upper body.



STEP 21 Cut strips using green, white, and red Pasta Model and fix them under the rosette.



STEP 22 Using white paste create a thin strip and fix to the waist area for the apron belt.



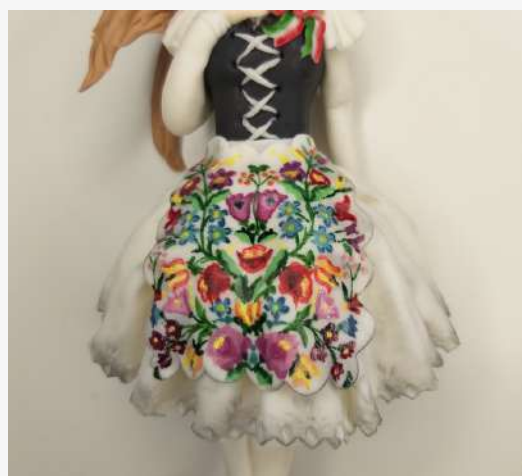
STEP 23 For the apron, roll a small piece of white paste and cut a wavy-edged square using the cutter. Smooth the edges with a ball tool.



STEP 24 Fix the apron on the skirt and shade it with black powder colour using a soft brush. Shade the lower lace part of the skirt too.



STEP 25 Start painting the Kalocsai pattern on the apron using size 0 and 1 brushes and red, green, yellow and orange gel colour. Start from the centre and follow any pattern of your choice found online.



STEP 26 Continuing symmetrically, fill the entire surface of the apron with additional colours such as blue, pink, and purple.



STEP 27 For the head. colour the white paste with a tiny amount of rose beige gel food colour. Roll a ball and press the polystyrene ball in the middle.



STEP 28 Roll it in your hands to smooth. Shape the head and face by forming the chin into an oval shape.



STEP 29 Shape we want when viewed from the side.



STEP 30 Create eye sockets and eyebrow arch by pressing with a round long tool.



STEP 31 Carefully using your finger, refine the eyebrow line by pressing it along the brow bone, as well as shaping the nose and mouth similarly to the previous step.



STEP 32 Using a Dresden tool gently pull the paste into a triangular shape to create the nose.



STEP 33 Using a scalpel, make an incision below the nose, for the mouth line.



STEP 34 Using the Dresden tool shape the upper lip.



STEP 35 Using a pointed tool, deepen the paste at the corners of the mouth, as well as shape the area below the lower lip with a Dresden tool.



STEP 36 Create a recess under the brow bone with a Dresden tool, starting from the inner corner, and ending before the temple. For a more cartoonish face, make the eyes proportionally larger and rounder.



STEP 37 Using white paste roll rice-sized pieces and fix them into the eye sockets.



STEP 38 Using a Dresden tool, flatten the paste into the eye sockets.



STEP 39 Colour the recess of the mouth with a few drops of black gel colour and blend it slightly with a damp brush. Using pink powder colour add shading on the cheeks and the nose.



STEP 40 Using pink gel colour mixed with water paint the lips.



STEP 41 Using brown gel colour paint the iris. Blend it towards the pupil with a slightly wet brush.



STEP 42 Paint the pupils with black gel colour, slightly closer to the upper eyelid.



STEP 43 Paint the upper eyelid line and eyelashes using black gel colour.



STEP 44 Shade the lower eyelid line with grey gel colour and paint the eyebrows using dark brown gel colour.



STEP 45 Using white gel colour, paint the highlights on the pupils and the lower part of the iris. Also, shade the lower part of the lips with white gel colour.



STEP 46 Shape the teeth from a rice-sized piece of white paste and place it under the upper lip. Using a Dresden tool smooth to create the teeth.



STEP 47 Fix the head on the neck by cutting the end of the skewer to the appropriate size. Blend the head with the neck using water and the Dresden tool.



STEP 48 For the ears using rose beige paste roll a small oval, slightly larger than a pea. Attach it to the head using water. Use a Dresden tool to blend it.



STEP 49 For earrings use a small amount of red paste. Simply shape a tiny ball and attach it to the ear with a pointed tool.



STEP 50 For the hair, roll cone-shaped pieces using brown Pasta Model, flatten them with your palm, and then create indentations, waves, and curls.



STEP 51 Start building up the hair from the bottom, gradually covering the head and aligning it to one side to create the effect of wind blowing to that side.



STEP 52 Once you've covered the entire head, create shorter strands for the fringe and attach thin strips of paste in the direction of the other strands.



STEP 53 Using a small petal flower cutter, cut out approximately 10 small flowers from purple Pasta Model. Thin the edges of the petals using the pointed end of a tool or small ball tool.



STEP 54 Using white paste and a larger cutter than the previous flowers create a few more flowers. First, attach these to the hair, then the purple flowers on top of them or alongside them. Deepen the centers and shade them with yellow gel colour.



STEP 55 Paint a few fine strands on the hair using a light brown gel colour as if it's catching the light.



STEP 56 For the Puli dog, using black Pasta Model roll a cylinder shape. Make one end thinner than the other.



STEP 57 Bend the thicker end at a right angle and gently stretch the paste to shape the nose. It doesn't need to be precise since we will cover the entire body with strands that can be created using an extruder tool.



STEP 58 Attach the strands to the sides using a little water, covering both sides.



STEP 59 Continue fixing the paste to the head and nose until the entire body is covered.



STEP 60 Using black paste shape a triangle for the nose and create indentations for the eye placement (this dog breed has its eyes covered with hair).



STEP 61 Using pink Pasta Model create a small drop and fix it to make a tongue.



STEP 62 Roll white Pasta Top and cover your cake. Shade the top of the cake with three different colours of green powder colours using a soft brush and a dabbing motion.



STEP 63 Add your topper and dog to the cake. Your beautiful creation is finished!

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DEMONSTRATION **WITH DIONIS IAROVOI**

*Learn how to
create this cute
balerina*



Saracino Community -
share & inspire

MONDAY

31st July at 7pm (UK time)

JOIN



[Dionis Iarovoï](#)



[@dicakestudio](#)

WHAT IS PASTA MODEL?



READY-TO-USE SUGAR PASTE DESIGNED FOR MODELLING WITHOUT THE NEED FOR THE ADDITION OF CMC, PERFECT FOR SMALL AND MEDIUM-SIZED PROJECTS. AVAILABLE IN 19 BEAUTIFUL COLOURS.

- It is firm and solid at first (especially during cold months). Simply cut a piece and knead it or microwave it at 800w for 3 seconds. If it becomes too soft, let it rest at room temperature, and it will regain its previous consistency. It guarantees perfect results in any climate and gives a luminous effect to every creation.
- Very flexible and elastic. Thanks to the presence of cocoa butter, it allows you to join and smooth joints until they disappear completely. It dries quickly, without cracking, and maintains its shape perfectly. It can be worked on multiple times without issues.
- Voted as the 'Best Product' in the market in 2017 at the Birmingham Cake Masters Awards.
- Thanks to its vanilla and caramel flavour, it is perfect on any cake and delicious to eat. It does not contain hydrogenated fats and is free from palm oil. It is also gluten-free

WHY SHOULD I CHOOSE TO WORK WITH PASTA MODEL



Due to its strength it allows for very thin rolling for elements such as clothes. Perfect for ruffles.



Holds its shape during modelling but also allows for correction and re-shaping for a long time.



Blends at joints perfectly



It's very flexible, soft, and easy to use and also smells and tastes delicious.



Easy to colour using gels or powders. It is also easy to dust.



Perfect for modelling very small elements, detailed pieces and for moulds.



SIMPLE AND SO DELICIOUS

Almond & Pistachio floral cookies

**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 food flavourings: Almond, Lemon, Pistachio
- Saracino Almond flour
- Saracino white chocolate drops
- Saracino powder colour: green
- Icing sugar
- 2 Eggs

EQUIPMENT

- Wire whisk
- Spatula
- Silpain mat
- Piping bag
- Large closed star piping nozzle



ALMOND-PISTACHIO FLORAL COOKIES

- 1 tsp almond flavouring
- 1/4 tsp lemon flavouring
- 1tsp pistachio flavouring
- 250g almond flour
- 150g icing sugar
- 2 egg whites
- 100g white chocolate drops
- Powder colour: green



STEP 1 Prepare the ingredients for the almond-pistachio floral cookies.



STEP 2 Put the almond flour in a mixing bowl.



STEP 3 Sift the icing sugar into it.



STEP 4 Mix it well.



STEP 5 Add lemon food flavouring into the egg whites.



STEP 6 Also add almond flavouring.



STEP 7 Whisk them together.



STEP 8 Add the egg mixture into the almond flour mixture.



STEP 9 Incorporate them until fully combined.



STEP 10 Use a piping bag with large star nozzle to pipe the mixture onto the Silpain mat.



STEP 11 Use back of a spoon to create a crater in the middle.



STEP 12 Keep in the fridge for an hour so they will not lose shape when baking. Later bake at 180C for 15-20 minutes.



STEP 13 Add 100g white chocolate drops to a microwaveable bowl.



STEP 14 Add pistachio flavouring to the melted chocolate.



STEP 15 Colour it with a bit of green powder colour.



STEP 16 Pour it into a piping bag and pipe it in the middle of each cookie.



STEP 17 Your biscuits are ready and so moreish get ready to be baking extras!

Sweet Overload

DACA
ŠOBOTIĆ
BOSANČIĆ

VD Slatki Ukraš





DACA ŠOBOT EX BOSANČIĆ

My name is Dacia Šobot and I am from Croatia.

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

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

 [VD Slatki Ukras](#)

 @vd.slatki.ukras

WHAT YOU NEED:

INGREDIENTS

- Saracino Pasta Model: rose beige, white, light blue, light pink, yellow and brown.
- Saracino Pasta Top: white, light pink
- Saracino gel colours
- Saracino powder colours
- Saracino CMC
- Cake gel - edible glue
- Small amount of swiss meringue buttercream (for ice cream)

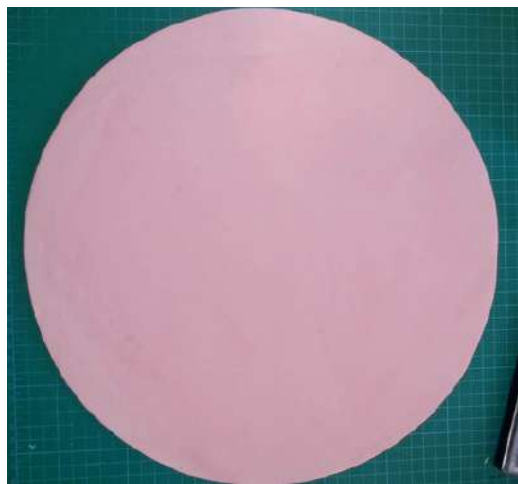
EQUIPMENT

- Cake or dummy (18cm x 20cm)
- Cake board 30cm
- Cake board ribbon
- Ball tool
- Scalpel
- Circle cutters
- Small rolling pin
- Silicone mat for gelatine
- Brushes
- Dresden tool
- Florist wire gauge 24
- Smoother
- Heat gun
- Cling film





STEP 1 Cover your cake with white Pasta Top. I prefer the base to be white and then add colours and details. If using a dummy cake, before covering apply a little cake gel to help the paste stick.



STEP 2 Cover the cake board with light pink Pasta Top. Put your ribbon around the side of the cake board.



STEP 3 For donuts use brown and yellow gel colour to make your Pasta Model look like a donut colour. Roll the paste 1.5cm thick and cover it with cling film, then use 7cm and 1cm circle cutters to make donuts.



STEP 4 Using the cling film when you press them will make them rounder.



STEP 5 To make them more realistic apply brown powder using a soft brush. Just on the edges and in the middle.



STEP 6 Now we need to make the donut glazes. Take 2 sizes of circle cutters.



STEP 7 Roll pink and white paste thinly and with circle cutters (6cm and 1.5cm) cut out and apply to the donuts.



STEP 8 Stretch the paste with your fingers to make "wavy" ends. Finishing touches are the sprinkles! Make various colours using Pasta Model and gel colours.



STEP 9 Roll out first with your fingers then with a smoother roll equal thin strips and let them set.



STEP 10 Using a scalpel cut your sprinkles into different sizes.



STEP 11 Apply sprinkles.



STEP 12 As we roll the sprinkles we also roll out thicker sausages for the rainbows. The pieces have to be set hard so you can add CMC to your paste. Do not forget to apply gel in between the sausages and also don't forget to insert a wire in the ends for later fixing.



STEP 13 Make rectangle shape candy and add shading with powder colours.



STEP 14 Wrap them in some "candy foil". For that you will need a pack of gelatine and 5 tsp cold water. Melt your gelatine and spread it out on a silicone mat as thin as possible.



STEP 15 Leave it to dry and check it by peeling a bit.



STEP 16 "The foil" should not be fully dry but also not too wet. Wrap the candy.



STEP 17 Gently with a heat gun stick the edges.



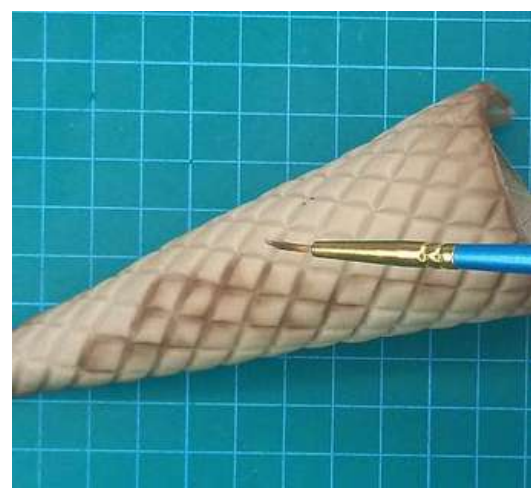
STEP 18 After that on each end add a piece of "foil" to look like a candy rap and leave them to fully dry.



STEP 19 I used small chocolate bars for decoration so I used a mold.



STEP 20 For the ice cream cone use light beige paste, roll and add stripes to look like a cone texture.



STEP 21 I made a cone using a rolled up piece of stiff paper so I could place my paste on it so it can dry in the cone shape. For a more realistic look apply brown dust and leave to dry completely.



STEP 22 Now we need to make our scoops of 'ice cream'. I made a Swiss meringue butter cream and added a bit of chocolate and some gel colours.



STEP 23 For the cute figures roll a ball of blue Pasta Model and using your fingers shape legs and arms.



STEP 24 With the Dresden tool make some wrinkles under arms and between legs. With a scalpel cut a neck area and remove any other excess.



STEP 25 For the hands and head. Using rose beige Pasta Model make small hands, and fill the neck area.



STEP 26 For the head roll a smooth ball. Using your fingers press across the face for the eye area. This needs to be a little bit higher than center. With fingers press dents for eyes. Shape a nose, and add nostrils.



STEP 27 Using a Dresden tool or a scalpel cut a mouth.



STEP 28 Using a silicone tool open the mouth and lift the upper lip a bit.



STEP 29 Using a small ball tool make dents at the end of the lips to form some cheeks and with your fingers shape the chin and neck.



STEP 30 Add eye sockets with a ball tool, add and form ears. My advice when you work with Pasta Model is to be patient and allow the piece to set a bit, and then come back to it and re-shape.



STEP 31 Take a brown piece of paste and cover the back of the head .



STEP 32 For the front of the hair make a fringe using a Dresden tool.



STEP 33 Fix it and pull the ends down to make sideburns. Add white paste into the eye sockets and attach the head to the body.



STEP 34 Take a bit of dark paste and place it in the mouth and add a bit of red to make a tongue.



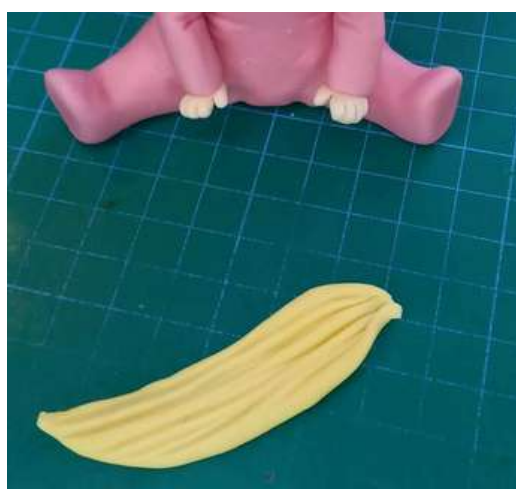
STEP 35 Using a thin brush paint eyes with gel colours. First I used light blue and then with black I outlined the eye and eyelashes. Then with darker blue I added the upper part of the eye. You can also take a bit of white colour and make lighter part of the eye so it has some depth.



STEP 36 The white part of eyes I painted with more white and added white dots. Then paint eyebrows and with some powder colours dust the cheeks.



STEP 37 Making the other topper is the same process but I used a pink body and blonde hair.



STEP 38 Cover the back of the head and make some locks of hair adding lines with a Dresden tool. Start to place them on the head.



STEP 39 Place the locks of hair however you like.



STEP 40 Next step is filling the mouth, so I did it a little different and painted the placement of the eyes a bit different. Finally shade the body, cheeks and hair.



STEP 41 Now we need a cherry on top. Before assembling the cake make a cherry from red and brown paste and some flower wire.



STEP 42 Take all of the decorations and start to place them on the cake. I also used some coloured cotton candy to make clouds.



STEP 43 Place the girl, rainbow and chosen decorations at the top.



STEP 44 Using royal icing to fix each piece add more decoration to the front of the cake.



Your sweet overload kid's cake is ready!



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 ELLIE BIRCH
using Saracino Pasta Model and Pasta Bouquet



BY KAROLINA GWARDYS
using Saracino Pasta Model and Wafer Paper 0.30



BY KATE OBRIEN
using Saracino Pasta Model



BY CARLA RODRIGUES
using Saracino Pasta Model - modelling paste, Pasta Top - sugarpaste



BY Ευδοκία Τζάλλα
using Saracino Pasta Model - modelling paste



BY NATALIA PARASKAKI
using Saracino Pasta Model



BY SONALI SHANIKA
using Saracino Pasta
Bouquet



BY BEATA ART
using Saracino Pasta Model
and Wafer Paper 0.30



BY DOMINIKA PLUTA
using Saracino Pasta Model



BY STEPHANIE HALLIWELL
using Saracino Pasta Model
& Pasta Top



BY SIMONA PROFIRE
using Saracino Wafer Paper
0.30



BY CLAUDIA NASTASE
using Saracino Pasta Top -
sugarpaste & Pasta Model



BY KRISTI SHORT
using Saracino Pasta Model



BY CATRIONA CARTER
using Saracino Pasta
Bouquet



BY JAYNE ALLERTON EDWARDS
using Saracino Pasta Model



BY LYNNE MORTON
using Saracino Pasta Model
and Pasta Top



BY MARY COX
using Saracino Pasta Model



BY XENIA XENAKI
using Saracino Pasta Model



Collaboration



Hi, my name is Henry Ng and I am from MALAYSIA. My company name is S.O.S CAKERY. My collaboration partners name is Biliana Donevska, she is from BULGARIA and her business name is KUMIKO CAKE' N SWEET.

This is my 1st time actually hosting a collaboration, although I have joined more than 15 different collaborations...I hope this is my own meaningful collaboration.

I enjoy working on a collaboration that has meaning alongside world class sugar artists, and I hope we can use our work to have some positive influence on people.

Our collaboration name is actually inspired by a Netflix show called "dead x love x robots ". That's how we got our name- Love x world x together.

We did this collaboration in the hope of awake awareness in people about our precious planet...

People love to see beautiful things and displays, so, I hope, our beautiful sugar work will remind them of the importance of preserving what we have.



by Ileana Zoltani



by Michaela Rences



by Iveta Kosikova



by Stamenia Dobrudjeieva



by Maria Tokmakchieva



by Buzogany Laszlo Reka



by Nina Tang



by Henry Ng

HOSTED BY RADOSLAVA KIRILOVA

VOLUME THREE

MYTHS

The Collaboration



Myths - The Collaboration is back for Volume 3 with their host Radoslava Kirilova and 40 more artists from around the World.

More and more new artists join this initiative, with some really mind-blowing creations showing up.

See you next year for Volume 4.

For more click [HERE](#)



by Carla Rodrigues



by Rhianydd Webb



by Arianna Sperandio



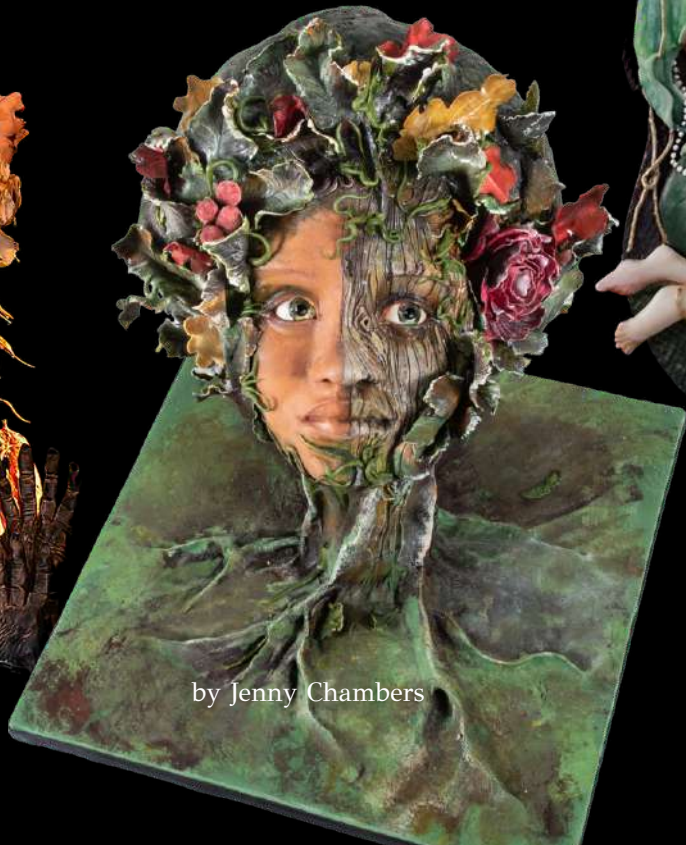
by Angela Penta



by Filomena Tavano



by Anastasiia Osipova



by Jenny Chambers



by Galina Garova



by Michael Wehrmann



by Petra Florean



by Tsanko Yurukov



by Valentin Maevsky



by Cristina Arevalo



by Vicky Chang



by Daca Sobot



by Zuzana Vancova



by Romina Novellino



by Claudia Kapers



by Iveta Kosikova

ICE CREAM

The Recipes

by EMANUELE
SARACINO




SARACINO[®]
We love pastry



ICE CREAM

The Recipes by EMANUELE SARACINO



IF MAKING AN EXCELLENT
HOME-MADE ICE-CREAM HAS ALWAYS
BEEN ONE OF YOUR MAIN CULINARY GOALS,
HERE ARE SOME EASY-TO-MAKE
RECIPES TO LEARN HOW.



SARACINO ICE-CREAM BASE AND LE SUPREME FLAVOURING PASTES -
USED BY THE PROFESSIONAL SECTOR TOO - WILL HELP
YOU TO ACHIEVE STUNNING RESULTS CREATING
DELICIOUS HOME-MADE ICE-CREAM



FOR YOUR FRIENDS AND FAMILY!


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Creamy ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

100g **Ice Cream Base**
675g Whole Milk
155g Sugar
55g Cream
15g Dextrose (Powder Glucose)

HOW TO

- Bring the milk to boil till 40°C, add the sugar, the dextrose and **Saracino Ice Cream Base**.
- Mix all ingredients.
- Warm the mix to reach 85°C for a few seconds and then let it cool till it reaches 50°C.
- Now add the cream and let it cool in the fridge. Pour the mix in the ice cream maker and mix. Put it in the freezer and enjoy!

Vanilla

ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

90g **Ice Cream Base**
610g Whole Milk
130g Sugar
115g Cream
5g Dextrose
5 Egg Yolks
40g Flavouring Paste
Supreme **Vanilla**



HOW TO

- Bring the milk to boil till 40°C, add the sugar, the dextrose, the egg yolks and **Saracino Ice Cream Base**.
- Mix all ingredients.
- Warm the mix to reach 85°C for a few seconds and then let it cool till it reaches 50°C. At this point, add the cream and **Saracino Supreme Vanilla Flavouring** Paste and mix it well.
- Now let it cool in the fridge. Pour the mix in the ice cream maker and mix. Put it in the freezer and enjoy!

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Coffee ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

90g **Ice Cream Base**
610g Whole Milk
130g Sugar
115g Cream
5g Dextrose
5 Egg Yolks
40g Flavouring Paste
Supreme **Coffee**

HOW TO

- Bring the milk to boil till 40°C, add the sugar, the dextrose, the egg yolks and **Saracino Ice Cream Base**.
- Mix all ingredients.
- Warm the mix to reach 85°C for a few seconds and then let it cool till it reaches 50°C. At this point, add the cream and **Saracino Supreme Coffee Flavouring Paste** and mix it well.
- Now let it cool in the fridge. Pour the mix in the ice cream maker and mix. Put it in the freezer and enjoy!



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Tiramisu

ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

75g **Ice Cream Base**
610g Whole Milk
110g Sugar
110g Cream
5g Dextrose
5 Egg Yolks
85g **Flavoring Paste**
Supreme Tiramisu



HOW TO

- Bring the milk to boil till 40°C, add the sugar, the dextrose, the egg yolks and **Saracino Ice Cream Base**.
- Mix all ingredients.
- Warm the mix to reach 85°C for a few seconds and then let it cool till it reaches 50°C. At this point, add the cream and Saracino **Tiramisu Flavoring Paste** and mix it well.
- Now let it cool in the fridge. Pour the mix in the ice cream maker and mix. Put it in the freezer and enjoy!

SARACINO
We love pastry.

Zabaione

ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

75g **Ice Cream Base**
610g Whole Milk
110g Sugar
115g Cream
5g Dextrose
5 Egg Yolks
85g Flavoring Paste
Supreme **Zabaione (Egg Nog)**

HOW TO

- Bring the milk to boil till 40°C, add the sugar, the dextrose, the egg yolks and Saracino **Ice Cream Base**.
- Mix all ingredients.
- Warm the mix to reach 85°C for a few seconds and then let it cool till it reaches 50°C. At this point, add the cream and **Saracino Zabaione Flavoring Paste** and mix it well.
- Now let it cool in the fridge. Pour the mix in the ice cream maker and mix. Put it in the freezer and enjoy!



SARACINO
We love pastry

Gianduja

ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

87g **Ice Cream Base**
665g Whole Milk
125g Sugar
30g Cream
5g Dextrose
5 Egg Yolks
80g Flavoring Paste
Supreme **Gianduja**
(Chocolate and Nut)



HOW TO

- Bring the milk to boil till 40°C, add the sugar, the dextrose, the egg yolks and **Saracino Ice Cream Base**.
- Mix all ingredients.
- Warm the mix to reach 85°C for a few seconds and then let it cool till it reaches 50°C. At this point, add the cream and **Saracino Gianduja Flavoring Paste** and mix it well.
- Now let it cool in the fridge. Pour the mix in the ice cream maker and mix. Put it in the freezer and enjoy!

SARACINO
We love pastry

Pistachio

ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

90g **Ice Cream Base**
615g Whole Milk
130g Sugar
30g Cream
6g Dextrose
35g Inverter Sugar
5 Egg Yolks
86g Flavoring Paste
Supreme **Pure Pistachio**



HOW TO

- Bring the milk to boil till 40°C, add the sugar, the dextrose, the egg yolks and **Saracino Ice Cream Base**.
- Mix all ingredients.
- Warm the mix to reach 85°C or a few seconds and then let it cool till it reaches 50°C. At this point, add the cream and **Saracino Pure Pistachio Flavoring Paste** and mix it well.
- Now let it cool in the fridge. Pour the mix in the ice cream maker and mix. Put it in the freezer and enjoy!

Hazelnut ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

90g **Ice Cream Base**
615g Whole Milk
130g Sugar
30g Cream
6g Dextrose
35g Inverter Sugar
5 Egg Yolks
85g Flavoring Paste
Supreme **Extra Hazelnut**

HOW TO

- Bring the milk to boil till 40°C, add the sugar, the dextrose, the egg yolks and **Saracino Ice Cream Base**.
- Mix all ingredients.
- Warm the mix to reach 85°C or a few seconds and then let it cool till it reaches 50°C. At this point, add the cream and **Saracino Extra Hazelnut Flavoring Paste** and mix it well.
- Now let it cool in the fridge. Pour the mix in the ice cream maker and mix.
Put it in the freezer and enjoy!



SARACINO
We love pastry.

Chocolate

ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

92g **Ice Cream Base**
615g Whole Milk
130g Sugar
30g Cream
6g Dextrose
30g Inverter Sugar
5 Egg Yolks
88g Cocoa Powder

HOW TO

- Bring the milk to boil till 40°C, add the sugar, the dextrose, the egg yolks and **Saracino Ice Cream Base**.
- Mix all ingredients.
- Warm the mix to reach 85°C for a few seconds and then let it cool till it reaches 50°C. At this point, add the cream and the Cocoa Powder and mix it well.
- Now let it cool in the fridge. Pour the mix in the ice cream maker and mix. Put it in the freezer and enjoy!

Yogurt ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

93g **Ice Cream Base**
626g Whole Milk
123g Sugar
30g Cream
28g Dextrose
100g Yogurt

HOW TO

- Bring the milk to boil till 40°C, add the sugar, the dextrose and **Saracino Ice Cream Base**.
- Mix all ingredients.
- Warm the mix to reach 85°C for a few seconds and then let it cool till it reaches 50°C. At this point, add the cream and the Yogurt and mix it well.
- Now let it cool in the fridge. Pour the mix in the ice cream maker and mix. Put it in the freezer and enjoy!

Fruit ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

80g **Ice Cream Base**

620g Whole Milk

115g Sugar

115g Cream

5g Dextrose

85g **Flavoring Paste**

Supreme Fruit of your choice

HOW TO

- Bring the milk to boil till 40° C, add the sugar, the dextrose and **Saracino Ice Cream Base**.
- Mix all ingredients.
- Warm the mix to reach 85° C for a few seconds and then let it cool till it reaches 50° C. At this point, add the cream and **Saracino Fruit Flavoring Paste** of your choice and mix it well.
- Now let it cool in the fridge. Pour the mix in the ice cream maker and mix. Put it in the freezer and enjoy!

BANANA
COCONUT
STRAWBERRY
SOFT FOREST FRUIT
RASPBERRY
LEMON



SARACINO
We love pastry.

FLAVORING Cream

Supreme

- ALMOND
- COFFEE
- GIANDUJA
- EXTRA HAZELNUT
- PURE PISTACHIO
- TIRAMISU
- VANILLA
- ZABAIONE



FLAVORING Fruit

- BANANA
- COCONUT
- STRAWBERRY
- SOFT FOREST FRUIT
- RASPBERRY
- LEMON



ICE CREAM BASE





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