

We Love Pastry

SARACINO
We love pastry

Saracino NEW
Flower Paste

NEW PRODUCT
REVIEW

PASTA TOP

THE SUGAR PASTE
THAT WILL NOT
LET YOU DOWN

9

Exclusive
TUTORIALS

DETAILED AND
VERY EASY TO
FOLLOW

Arati
MIRJI

AN EXCLUSIVE
INTERVIEW WITH
SUGAR FLORIST



by Academia de Arta Dulce



www.saracinodolci.de



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www.saracinodolci.com



**PAOLO ZOLLA
DIRECTOR**

The fresh colours of spring, the warm hues of summer, the shaded tones of autumn and deep winter colours have been our source of inspiration for further enhancing our range of sugar pastes, which have been appreciated and known for years by a vast European clientele.

The Pasta Model modelling paste range now offers a selection of nineteen colours, including the new additions of Baby Pink, Light Baby Blue, Navy Blue, and Burgundy, which are particularly suitable for decorating celebration cakes. These are available in both the traditional 1kg buckets and the convenient 250g packs.

The Pasta Top covering sugar paste also features the same wide assortment of nineteen colours, available in 500g packs, allowing for a perfect decorative combination between cake covering and decoration when using Pasta Top and Pasta Model together.



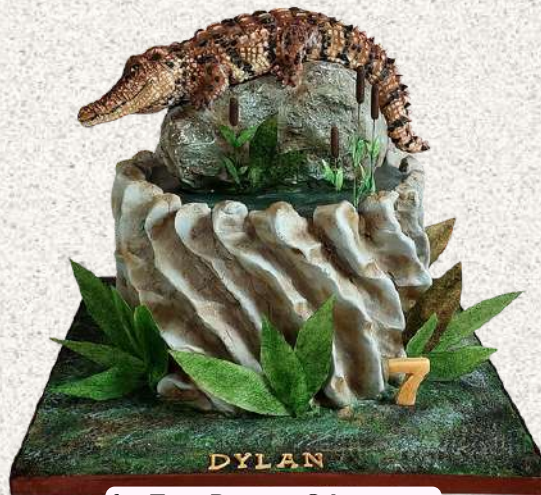
by Lisa Courtney Rigby using Saracino Pasta Model and Wafer Paper



by Cake is Love by Jenny using Saracino Wafer Paper and powder colours

The initial tests conducted in collaboration with our ambassadors have been particularly effective and following the publication of the decorations made with the new products on our social media, we have experienced a significant increase in requests from cake designers who are more attentive to innovations.

We are confident that you will also enjoy using these new Saracino products, listed in the new 2023 catalogue and available online or at your trusted retailers.



by Tutti Patootie Cakes using Saracino Pasta Model



by Radiki's Cakes using Saracino Modelling Paste, Saracino Wafer Paper, Saracino powder dust and gel colours





SYLWIA PRICE
EDITOR

Welcome to the August issue of 'We Love Pastry'. As I am writing I can just imagine all of you enjoying your family holiday's relaxing with a piece of cake or an ice cold Gelato.

This month's issue is dedicated to all thing's nature. Can there be anything more beautiful than the sound of birds, the rustling of the trees, the cool forest walks, and the refreshing seaside?

Adapting cakes to such beauty can be challenging, but not any longer with all of this month's beautiful tutorials prepared by fabulous artists from around the globe. I'm sure all of the artists have been inspired by nature in their part of the world.

Read on and you will find cake tutorials for greenery, mountains, birds, sea, forest and so much more. All of them unique and presenting something truly beautiful. You will see many different techniques to achieve the stunning effects.

OUR AMAZING CONTRIBUTORS

Angelique van Veenendaal, Diana Aluas, Claudia Kapers, Daiva Vaskeliene, Katarzyna Koczorowska, Magdalena Zimmerman, Bintcy Davis, Tanja Campen-Howarth, Rodica Bunea, Carol Smith, Dionis Iarovoi, Arati Mirji



by Dionis Iarovoi using Saracino Pasta Model and Saracino Flower Paste by Arati Mirji

I absolutely love this issue as it reminds me of the natural beauty that is constantly changing all around us season by season.

Hope you enjoy it as much as I do.

We will see you all next month with another packed issue.

Sylwia xx



by Pick a Cake using Saracino Pasta Model

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Coral Reef World

Created by

Cake Garden CAKEDSIGN





ANGELIQUE
VAN VEENENDAAL

Angelique lives and works in Houten, Netherlands.

In 2013 she experienced cake decorating for the first time and the passion started. Cake decorating quickly became a new hobby. Since then, she is keen on developing new skills and experimenting with new techniques.

In 2015 she entered her first competition in the Netherlands and won 1st prize. Her creations have won several Gold and Silver awards in competitions such as 'Cake&Bake' Netherlands, 'Cake&Bake' Essen, and Cake International, Birmingham.

In September 2018 she started her own cake decorating business.

She loves to participate in different collaborations (national and international). She has an education in advertising (commercials) and presentation techniques (decorating and window dressing). She tries to translate this experience and techniques in the cakes she makes.



WHAT YOU NEED:



INGREDIENTS

- Pasta Top: Black
- Pasta Model: White, Black
- Gel Colours: Yellow, green, purple, ivory, blue
- Powder Colours: Orange, black, red, brown, green, yellow
- Saracino Sugar Plus Isomalt
- Liquid Shiny Glaze
- Cake gel
- White chocolate drops
- Three cake tiers or dummies (middle tier hollowed through centre)

EQUIPMENT

- Modelling tools
- Wooden skewers
- Cocktail sticks
- Baking mat
- Parchment paper
- Structure mats
- Brushes
- Small gas burner
- Silicone brushes
- Scissors
- Isomalt gloves
- Weighing scales
- Heat proof cup for microwave
- Pan
- Blender
- Cake drum





STEP 1 Cover your drum with black Pasta Top using a rolling pin and use a ball tool to create some texture.



STEP 2 Fill your cakes with buttercream (ideal with Saracino Supreme flavourings). Cover your cakes with buttercream or ganache. Cover your cakes with black Pasta Top and use a ball tool to create the texture the same as the drum.



STEP 3 Cover all three tiers of your cake. If you use a dummy like I did for the middle tier: cover the inside first before covering the outside, use cake gel and a large rolling pin to help your paste stick to the dummy.



STEP 4 Creating waves: Heat your isomalt until 172 C degree with a spoon of distilled water before using it the way we need. If you make too much you can create small cubes and store in a plastic container. Put the amount needed (of the cooked) isomalt in a microwave safe cup and melt it in the microwave, you can add a drop of colour if you want.



STEP 5 Use special gloves when working with isomalt. Melted isomalt is very hot! Pour the melted isomalt on a heat-resistant mat.



STEP 6 Add a drop of blue gel colour.



STEP 7 Use a toothpick to mix the colour. Don't fully mix the colour. The isomalt will harden. Check regularly if the isomalt comes off the mat. Do this while it is still a little bit flexible. You can pull the isomalt with your gloves on. Work quickly because the isomalt will harden. Shape it in any way you want to.



STEP 8 Pull the isomalt in wave like forms, I made sure they had a kind of base on one side, to let it stand up straight on the cake. Let your isomalt harden and store it in a plastic container.



STEP 9 Creating plants: Put some (of the cooked) isomalt in a microwave safe cup and melt it in the microwave, and put it over and over in the microwave for a few seconds until the isomalt turns light brown. Let the isomalt 'burn' a little bit, this will create a light golden colour. The more you let your isomalt 'burn' the darker gold your isomalt will get (don't let your isomalt burn too much! It will taste bitter). Pour the isomalt onto the baking mat.



STEP 10 Use the baking mat to push the isomalt to each other, from right to left and left to right. We want a 'chunk' of isomalt.



STEP 11 Repeat until the isomalt becomes a whole piece.



STEP 12 When the isomalt has become one ball but is still soft enough, start pulling it over and over in one direction. This will create a pearly like shine into your isomalt. When still soft, start pulling strips of the isomalt and cut it with scissors. Create some twists as it will give your isomalt a wave like effect. Let the isomalt leaves harden and put them in a plastic container.



STEP 13 Creating coral: Weigh 250g isomalt (not cooked).



STEP 14 Weigh 40g of white chocolate drops.



STEP 15 Melt the isomalt in a pan, when melted, take the pan off the heat.



STEP 16 Let the isomalt cool down for a bit, add the chocolate drops. Stir until everything is mixed together. If the isomalt is too hot the chocolate will burn so make sure it is cooled.



STEP 17 Pour the isomalt-chocolate mixture on to your baking mat, let it harden and cool.



STEP 18 Break the isomalt-chocolate into small pieces.



STEP 19 Put the pieces into a blender. Blend until it becomes a powder.



STEP 20 Heat your oven to 170 C degrees. Put parchment paper on a baking tray and pour some of the powder on to parchment paper, until the paper is partially covered (you should have enough powder to cover 3-4 baking trays). Put in the oven for max 1-2 minutes. Keep a close eye on your oven. The chocolate-isomalt will melt and glue together looking like coral. If you use too much powder it will become one large piece, so test a little bit of powder in the oven before you use all of the powder.



STEP 21 Let the coral harden. You can break it into smaller pieces. It is ready to use!



STEP 22 Colour some Pasta Model with ivory gel colour. We are creating the colour we need for the turtle.



STEP 23 Knead the paste and create a cone like shape for the head.



STEP 24 Use a ball tool to create the turtle's eye sockets.



STEP 25 Glue black eyes into the eye sockets with some cake gel.



STEP 26 Create small eyelids, two at the top and two at the bottom. Cover the black.



STEP 27 Use a modelling tool to create the nose, the structure on the head, around the eyes and the mouth. Glue a wooden skewer into the head through the neck.



STEP 28 For the front flippers roll two banana shapes. Flatten the shapes. Cut a small part off the wide side of each. Glue a wooden skewer into both legs as shown. Bend the thin ends up a little and let it dry this way. Use a tool to create texture on the flippers.



STEP 29 Put the head of the turtle onto the cake using pliers to hold and insert the skewer.



STEP 30 Add some paste under the head to create a neck and put some paste on top to thicken ready for the top shell. Insert the flippers and blend the joint. Flatten a half round piece of paste to create the top shell of the turtle. Use the tool to create lines.



STEP 31 Get the light golden isomalts parts. Use a small gas burner to melt the isomalt parts together. Let it harden.



STEP 32 Use the gas burner to soften the bottom of the isomalt plant to 'glue' it onto the cake.



STEP 33 Repeat Step 31 with the isomalt water. Divide and fix the parts evenly on to the cake.



STEP 34 Colour Pasta Model with purple and pink gel colour. Roll small balls.



STEP 35 Glue the balls onto the cake and use a star modelling tool to create star like gaps into the balls. Add randomly onto the cake.



STEP 36 Get your chocolate isomalt coral and break it into pieces as needed.



STEP 37 Glue it on your cake in different places with cake gel. Glue one part into the middle part into the hollow of the dummy cake. You can use some model paste to fix it.



STEP 38 Use the light green powder colour for adding colour to the turtle. Use a soft brush to dust the turtle.



STEP 39 Use the brown powder colour to create some spots on the turtle.



STEP 40 Combine some black and brown powder colour to dust some parts a little bit darker. Like the nose and eyes.



STEP 41 Use Liquid Shiny glaze to give the turtle a shiny surface. Use a brush and dab the liquid with the brush. Don't swipe the brush as it may run the colours.



STEP 42 For some of the coral, colour Pasta Model with purple gel colour. Use a mushroom veiner to create some texture. Use a circle cutter to cut a circle, roll the circle with the texture on the outside. Glue the cones standing up on the cake, you can use cocktail sticks if needed.



STEP 43 Use yellow gel colour to colour Pasta Model for the crab. Create an oval shape and push the sides down.



STEP 44 Turn the oval shape over and use a ball tool to create a wavy edge to the side of the crab.



STEP 45 Push the paste up with a ball tool to create sockets for the eyes. Cut a cocktail stick in half. Roll two small balls for the eyes. Add to the cocktail sticks and insert into the eye sockets. Roll two thin strands and add one either side of the crabs mouth area.



STEP 46 Create the 6 legs of the crab with long sausage shapes of the Pasta Model. Use a small palette knife to create the parts of the crab feet. Bend them into shape as shown.



STEP 47 Create the large crab pincer claws. Use yellow Pasta Model and roll two long sausage shapes. Bend and add lines at the joints. Use a palette knife to create the claws.



STEP 48 Cut a part of your top cake to an angle. Cover with buttercream or ganache and cover with Pasta Top. Use a ball tool to create some structure as the rest of the cake. Glue the crab legs onto the angled part of the cake and glue the body of the crab on top of the legs. Use a cocktail stick to secure if needed.



STEP 49 Mix red and orange powder colour



STEP 50 Dust the crab with orange powder colour and then the mixture of red/orange. Then use red around the edge of the crab.



STEP 51 Put some black powder colour on your brush.



STEP 52 Dust the eyes and ends of the claws with the black dust.



STEP 53 Put some Liquid Shiny glaze in a small cup.



STEP 54 Use the glaze to give the crab a shiny surface. Use a brush and dab the liquid with the brush. Clean your brush directly afterwards.



STEP 55 For a different coral colour Pasta Model with orange gel colour. Roll cone like shapes in different heights. Give them some shape and hollow the top end. Use red powder colour to dust the cones and glue them together. Glue onto the cake drum.



STEP 56 Colour Pasta Model with green gel colour. Create small balls and stretch the paste from the ball to create long strings. Glue them to each other and add them randomly onto the cake.



STEP 57 Use a structure mat (or rolled up silver foil) and tap onto some green Pasta Model to give it seaweed like texture. Glue onto the cake.



STEP 58 Roll cone shapes.



STEP 59 Roll the long cones up like a shell.



STEP 60 Use the top of your thumb and finger to create some bulges. Finish with a ball tool. Combine some yellow and brown powder colour to dust the shells. Add to the cake.



STEP 61 Add black gel colour to Pasta Model and model different shaped stones. Add randomly to the cake.



STEP 62 Roll some small balls between two silicone brushes to make plants. Glue them onto the cake and divide them evenly.



STEP 63 Your coral reef is ready to explore!

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



Dragonfly



Created by

Diana Aluas
ART CAKE DESIGN



DIANA ALUAS

I am Diana Aluas, cake artist and sugar instructor. I am a trained criminal lawyer and graduated from the University of Bucharest. 6 years ago, I felt that a new beginning was needed.

Initially, cake-making was a hobby, however, since 2016 it has been my business. I especially enjoy modelling and fondant painting. I was very attracted to this area of expertise, and I started to create unique cakes for different occasions.

I especially enjoy making cakes for children. Their smiles charm me, and I decided to offer them their dreams in cake form.

I am self-taught and have thousands of hours of practising behind me. Since 2017, I have been teaching modelling and painting courses in Romania.

 ART CAKE DESIGN BY DIANA ALUAŞ

 @artcakedesignbydianaaluas

WHAT YOU NEED:

INGREDIENTS

- Pasta Model: fuchsia and white
- Cake gel
- Powder colour: purple, orange, pearl pink, red
- Rice paper
- Clear alcohol

EQUIPMENT

- Knife
- Dresden tool
- Brushes
- Scissors
- 26 and 28 gauge flower wire
- Flower tape
- Baking paper



STEP 1 Use wire to make the frame for the body. 26 gauge for the body. 28 gauge for the abdominal pincers and four wings.

STEP 2 Form abdominal pincers from two small pieces of 28 gauge wire, fastened with flower tape to a length of 26 gauge wire.

STEP 3 Cover the abdominal pincers and the joint with paste.



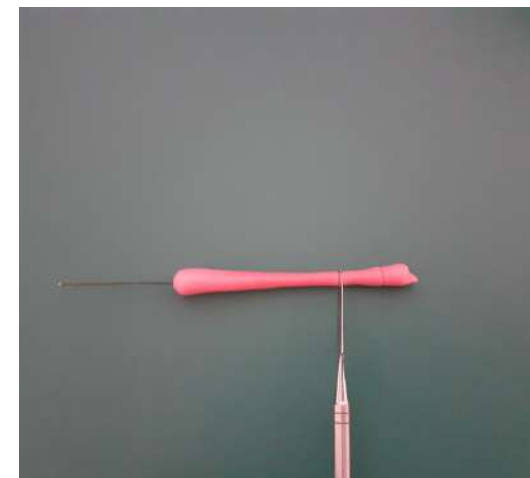
STEP 4 Roll the abdomen by hand. We want a thin sausage shape.



STEP 5 Use cake gel on the wire for gluing and insert the body wire through the center of the paste.



STEP 6 Shape the body of the dragonfly manually spreading the paste onto the wire (roll between your fingers), it is to be thinner in the middle.



STEP 7 Using the blunt end of the knife mark the segments of the abdomen. Be careful not to cut all the way through.



STEP 8 We want enough segments similar to as shown. You can blend and finish the markings with your fingers. We still want to be able to see the pincers at the end.



STEP 9 Roll a ball for the chest.



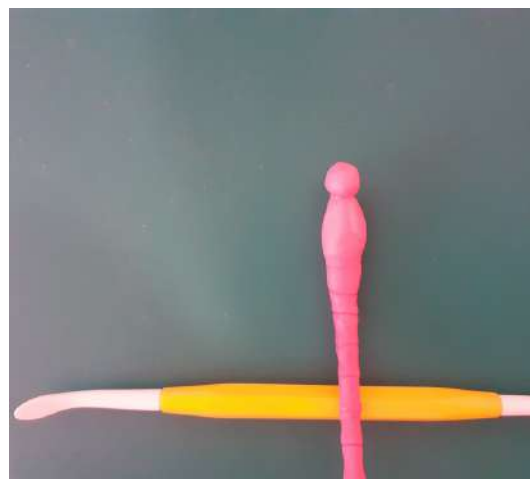
STEP 10 Use cake gel on the wire for the chest area. Blend the chest and body manually. It is to be just larger than the body.



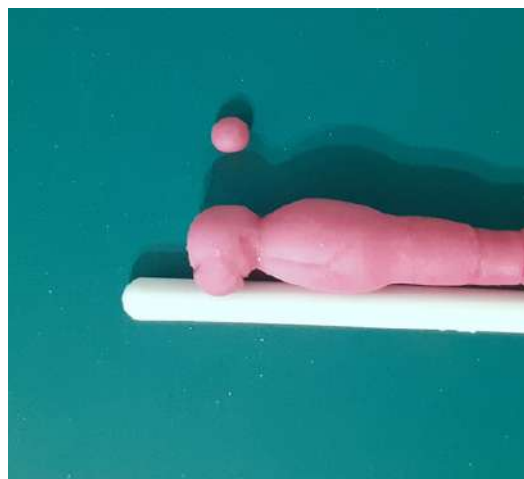
STEP 11 Using the pointed end of the Dresden tool create the markings for the protective part of the chest.



STEP 12 Make the head with a small ball.



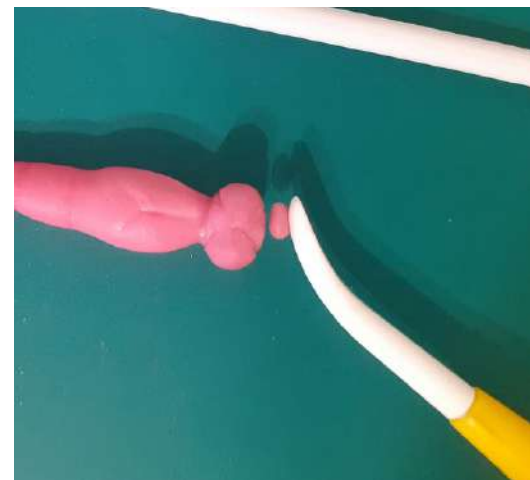
STEP 13 Using cake gel fix the ball on the wire and blend to the chest part.



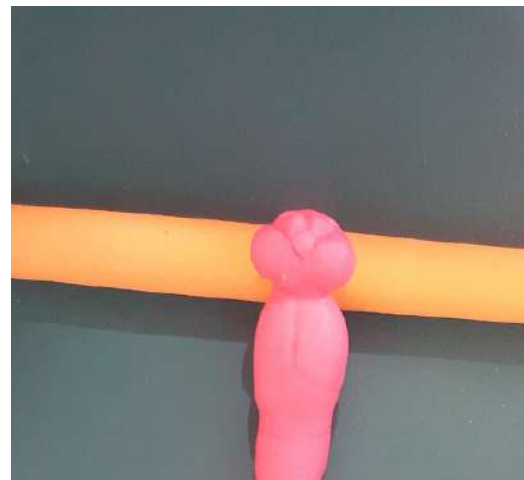
STEP 14 To add the eyes roll two very small balls. Slightly elongate each by hand.



STEP 15 Glue the eyes to the left and right hand side of the head.



STEP 16 Roll another smaller ball than the ones we used for the eyes. Fix the small ball on the front of the head.



STEP 17 Form the jaws using a Dresden tool.



STEP 18 We will be using rice paper for the wings.



STEP 19 To hydrate the rice paper sheet prepare a shallow plate of coloured water. Insert the sheet of rice paper and let it soften.



STEP 20 After it has been hydrated (softened) remove the sheet of rice paper and place on a plate.



STEP 21 Place a sheet of baking paper over the rice paper sheet. Turn the plate over so that the rice sheet remains on top of the baking paper sheet.



STEP 22 Draw the wings on a sheet of paper.



STEP 23 Insert the sheet of paper with the drawing of the wings underneath the baking paper sheet.



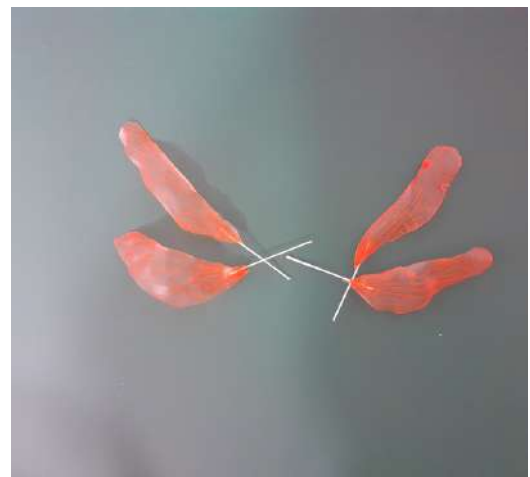
STEP 24 Dilute the orange powder colour with clear alcohol and paint the wings as shown.



STEP 25 After finishing the painting allow the sheet of rice paper to mainly dry (without hardening).



STEP 26 When the rice paper sheet is no longer too sticky, cut out the wings with scissors.



STEP 27 When the wings become stable, glue small pieces of wire using a little water. On top of the wire, stick thin strips of rice paper to make it more stable so there is rice paper either side of the wire. Allow to fully dry.



STEP 28 Colour the dragonfly, dusting with orange powder colour.



STEP 29 Highlight rings and abdominal pincers with dust colour. Paint the eyes. Trim the wing wires as short as possible so they will not pass through the body.



STEP 30 Attach the wings by inserting the wires into the chest. Your dragonfly is ready to decorate any cake of your choice!

JOIN MONTHLY LIVE DEMONSTRATION WITH DIONIS IAROVOI

LIVE



Saracino Community -
share & inspire

MONDAY

**28th August at 7pm
(UK time)**

JOIN



ANNOUNCING OUR MONTHLY COMPETITION



CONGRATULATIONS!

Hannah Walpole aka The
Paradise Cake Company





Would you like to win a Saracino Surprise Box Worth

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

LUCKY WINNER will be introduced in our September issue.

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

£50?

C	R	Y	S	L	S	M	A	S	T	U	E	O	E
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- MAGIC
- CORAL
- TREE
- ANIMALS
- REEF
- BEE
- GARDEN
- VANILLA
- CAKE
- SWAN
- FOREST
- BERRIES
- DRAGONFLY
- NATURE
- SEASIDE
- SUMMER
- FLOWERS
- BIRDS

Swan Lake

Created by

Capri Cakes
Claudia Kapers





CLAUDIA
KAPERS

IHi, my name is Claudia, and I am an Artist known as 'Capri Cakes'. I live with my partner and 2 children in Zelhem, Netherlands.

My passion for the design and making of cakes and sculptures started in 2013. With a background in the field of interior design and window dressing I have always been creative.

Over time I have developed independently in the sugar world and gained lots of experience and knowledge.

This has resulted in winning various awards both nationally and internationally.

These awards include a Gold, 1st and BEST IN SHOW at "Cake & Bake" Essen 2018, Gold and 2nd at "Taart & Trends" Utrecht 2018, Gold and 1st at "Cake & Bake Experience" Rijswijk 2019, Silver at "Cake & Bake" Essen 2019 and Silver at "Cake International" Birmingham 2019.

In addition, I have participated in a number of great national and international collaborations.



CAPRI CAKES CLAUDIA KAPERS



@claudia_kapers

WHAT YOU NEED:

INGREDIENTS

- Pasta Model: white, black, orange, light green, brown
- Pasta Top: white
- Modelling Chocolate: white
- Wafer paper 0.60 and 0.30
- Water
- Liquid Shiny glaze
- Gel colour: green
- Powder colours: yellow, brown, orange, black
- Pump powder silver glitter
- Cake gel
- Cornflour
- Rice Krispies, butter and Marshmallows for RKT
- Ground coffee beans

EQUIPMENT

- Dummy 20cm dia. x 10 cm high
- Dummy 10cm dia. x 20 cm high
- Cake drum 25cm dia.
- Origami texture sheet (BWB 10152)
- Rolling pin
- Smoother
- Knife
- Stainless steel scraper
- Texture brush
- Dresden tool
- Ball tool
- Silicone tools Cerart
- Dust brushes
- Sharp Edge Smoother by "Carol Smith"
- Corn sticks 12, 18 & 25cm
- 18 gauge flower wire
- White flower tape
- Ribbon



↓ DOWNLOAD



RECIPE FOR 'RKT' – RICE KRISPIE TREAT:

- 375g Rice Krispies, 3 tablespoons butter and 300g marshmallows.
- Heat the butter with the marshmallows over low heat in a pan.
- Keep stirring until everything is melted.
- Turn off the heat and add the Rice Krispies to the marshmallow mixture.
- Keep stirring well with a spatula until everything is well mixed and it becomes combined.
- For later use: let cool and pack airtight.
- For direct use: model in the desired shape.
- CAUTION CAN BE HOT.



STEP 1 Cover the drum with white Pasta Top.



STEP 2 Fill the larger cake and cover with white ganache (or use a dummy). Thinly roll out 180g white Pasta Top and cover the top of the dummy / cake.



STEP 3 Using 470g white Pasta Top roll a strip 60cm long x 4cm thick. Then roll out with a rolling pin to a strip of at least 10cm wide. Do not roll out too thin as we will need to emboss.



STEP 4 Gently press the origami mold with the points side down into the strip of Pasta Top. Make sure that all parts of the mold touch the Pasta Top for the best effect. Cut the bottom in a straight line.

TIP: Sprinkle the top of the Pasta Top with cornflour. This prevents the mold from sticking to the paste.



STEP 5 Brush the side of a dummy with a small amount of Cake Gel. With a real cake covered with ganache, you only need to moisten it slightly. Place the embossed Pasta Top strip against the side. Press gently. Make sure it runs straight along the board.



STEP 6 Take a stainless steel scraper and a sharp knife and remove the excess Pasta Top from the top of the cake/dummy. Make sure that the joint at the top fits together nicely.



STEP 7 Make the RKT according to the recipe.



STEP 8 Shape 50g RKT into the shape of the neck. The total height is about 18cm. Pay attention to the curve of the neck and head.

Tip: Having trouble with proportions? Then print out an image of the swan's head at the desired size and use it when modelling for a template.



STEP 9 Let the RKT set. Insert a 12cm long corn stick into the bottom of the neck. Take 200g of white modelling chocolate and knead well. Cover the neck with the modelling chocolate. Use a silicone tool for a nice smooth finish.



STEP 10 Make sure that the modelling chocolate is applied smoothly and evenly. Use your thumb to make a small taper at the transition between head and neck.



STEP 11 Using a silicone modelling tool make a groove along the length of the head. Do this on both sides.



STEP 12 Add an eye socket in the middle of the groove with a silicone tool. Place a 0.7mm dia. black sugar pearl in it. You can also use a small ball of black Pasta Model. Make this a day in advance so that it can set properly.



STEP 13 Shape the beak from 8g modelling chocolate and add a 4.5g piece above the beak on the head. Pay close attention to the proportions.



STEP 14 Take 80g white Pasta Model and roll thinly. Moisten the head lightly with a damp cloth. Cover the neck and back of the head. Cut off excess Pasta Model and make sure the joint fits well.



STEP 15 Immediately add texture using a stiff brush. Gently press the brush into the sugar paste, making a light circular motion every now and then.
Tip: You can use a new washing-up brush as a texture brush.



STEP 16 Cover the top of the head with a thin layer of white Pasta Model. Apply texture with the brush as in step 15.



STEP 17 Take 5g white Pasta Model and roll thinly. Place the edge of the Pasta Model under the eye and shape with a modelling tool. Repeat for the other side. Make sure all the modelling chocolate for the head is covered. Cut off excess Pasta Model with a knife. Add texture.



STEP 18 Take 5g black Pasta Model and roll thinly. Slightly moisten the top of the beak and the sides with a damp cloth. Place the black Pasta Model and gently press the contours into it.



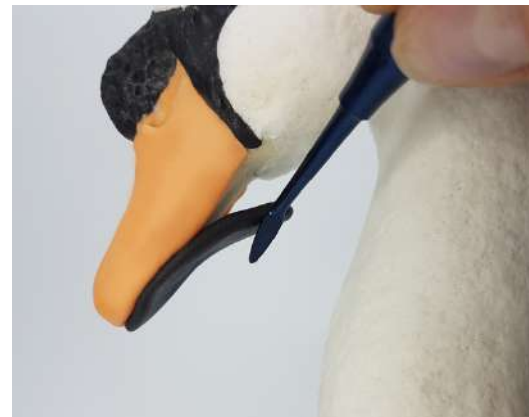
STEP 19 Cut off the excess black paste with a knife. Pay close attention to the lines of the black paste. Where they start and end. You can use your print from step 8 as a visual aid. Edit the black with a ball tool. Press small dents in the black paste. Well visible on the top and less visible and shallower on the side of the head.



STEP 20 Press a nostril into the beak with the ball tool. Hold the ball tool at an angle from the corner of the beak. Be careful not to make the hole too big. Don't go past the black part of the beak.



STEP 21 Take 4g orange Pasta Model and 2g white. Mix together to a light orange colour and roll thinly. Moisten the beak slightly with a damp cloth. Cover the beak with the light orange paste. Cut off excess but make sure the orange paste connects to the bottom of the beak.



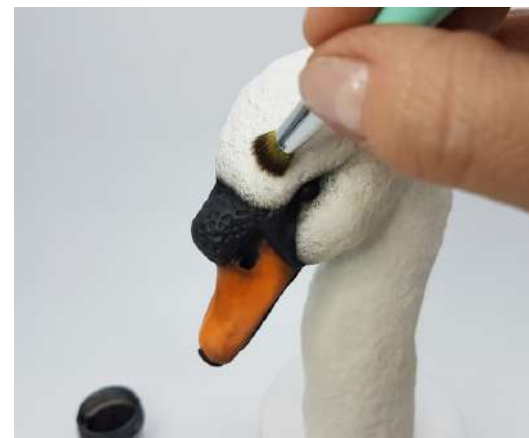
STEP 22 Take 3g black Pasta Model and roll a small strip of 4 cm. Press flat with your finger to 2mm. Press the strip under the beak and finish with a modelling tool.



STEP 23 Take 0.5g black Pasta Model and make a drop shape. Press flat with your finger and place at the front of the beak. Cut off excess paste and finish at the bottom of the beak.



STEP 24 Using orange powder colour, dust the beak at the top. Take black powder and apply shadow along the edges of the beak. Also on the edges where the white head starts and around the eyes. Work subtly with the dust.



STEP 25 Take a larger brush and black powder. Make sure there is a minimal amount of dust on your brush by first wiping it on a paper tissue. Then gently smooth over the textured head and neck. You will see that the structure emerges more. Work very subtly here too. The white colour should prevail.



STEP 26 Brush the beak, the bump of the beak and the eyes with a layer of Liquid Shiny glaze to get a more natural effect.



STEP 27 Take a ganache-covered cake of your choice or dummy with a diameter of 10cm and a height of 20cm (double barrel). Brush the dummy with a thin layer of cake gel. No need for cake gel on a ganached cake.



STEP 28 Cover the top of the dummy with white Pasta Top. Take 500g white Pasta Top and roll out thinly. Cover the side of the cake. This is the “wrap method”.



STEP 29 Cut away excess paste and make sure the joint at the top fits nicely. Smooth everything and create a sharp edge with “Carol Smith’s Sharp Edge Smoother”.



STEP 30 Place the bottom tier on the center of the drum. Then place the top tier on the first layer on one side 2cm from the edge.



STEP 31 Spray the cake layers all over with the Pump Powder silver glitter.



STEP 32 Place the swan neck with head on the bottom tier. Connect the front of the neck in line with the edge of the bottom tier.



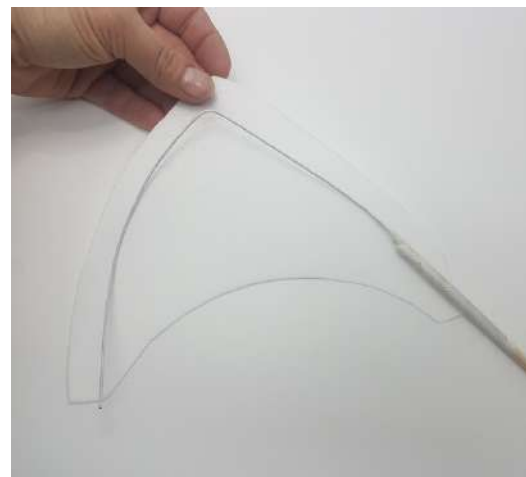
STEP 33 Take 60g white Pasta Top and blend the neck nicely on the dummy. Finish the paste with the texture brush.



STEP 34 For the wings take an 18 gauge flower wire and bend the shape shown. The template for the shape is included with the tutorial. Make sure it is slightly bent. The corner point will not touch your work surface.



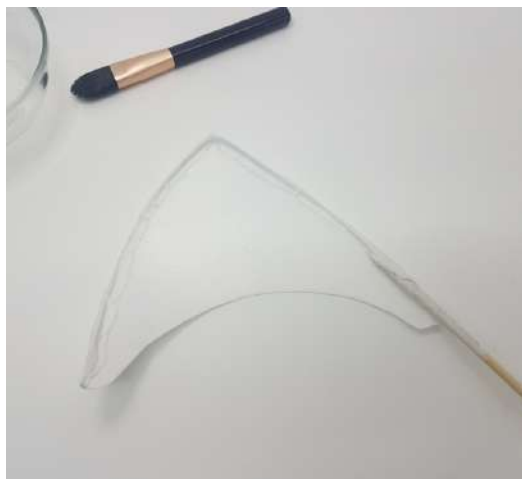
STEP 35 Tie to a 12cm corn stick on the right side with white flower tape.



STEP 36 Take a sheet of 0.6 wafer paper. Cut out the shape according to the template. The cut-out shape is 1cm longer at the edges than the shape of the flower wire.



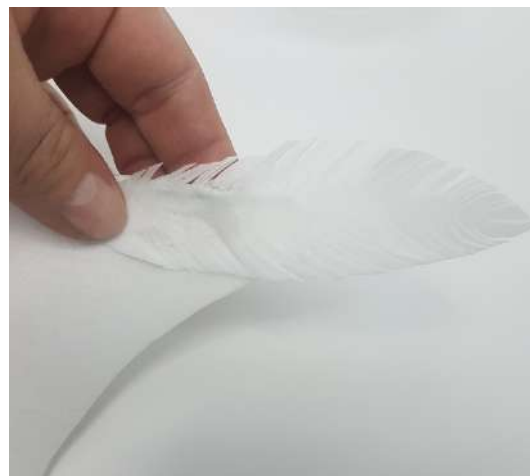
STEP 37 Wet the outer edge of the wafer paper with a brush and carefully fold around the flower wire. You see and feel when it is flexible enough to fold over.



STEP 38 Allow to dry thoroughly.



STEP 39 Using 0.30 wafer paper. Cut out 12 large feathers, 8 medium feathers and 23 small feathers. Use the feather templates. Take a pair of curved scissors and cut the feathers. Pay attention to the curved cutting direction.



STEP 40 Stick the first 9 large feathers on your wing base. Do this by moistening the beginning of the feather with a damp brush. Be careful not to get too wet otherwise, the wafer paper will dissolve.



STEP 41 Start the second row with 3 large feathers and finish the row with 8 medium feathers. Make sure the row is 5cm higher than the first row.



STEP 42 Add the third row with 10 small feathers and the fourth row with 8 small feathers.



STEP 43 Finish the tip with 5 small feathers that converge at the top. You can glue the edges of the feathers that stick out over your base to the other side. Repeat steps 40 - 43 for the other side of the wing. Both sides of the wing must be covered. So you repeat steps 40 to 43 a total of four times.



STEP 44 Insert the end of the wings where the corn skewer is slightly slanted into the bottom tier. Place the wing either side of the head close to the top tier.



STEP 45 Look from the front to see if the look is symmetrical.



STEP 46 For the three pond reed plants take two corn sticks of 18cm and one of 25cm long. Using the light green Pasta Model cover the corn skewers. Leave the bottom 4cm free. You can use cake gel as glue.



STEP 47 For the upper part of the reed take 120g brown Pasta Model. Knead the paste softly and form three 10cm long strands x 2cm thick. Coat the end of the corn skewer with cake gel and press the brown end over the top part of the corn skewer. Using grass green powder colour, dust the stem with a green gradient.



STEP 48 To make a natural effect on the reed, cover the brown part with a very thin layer of cake gel and then roll it in ground coffee beans.



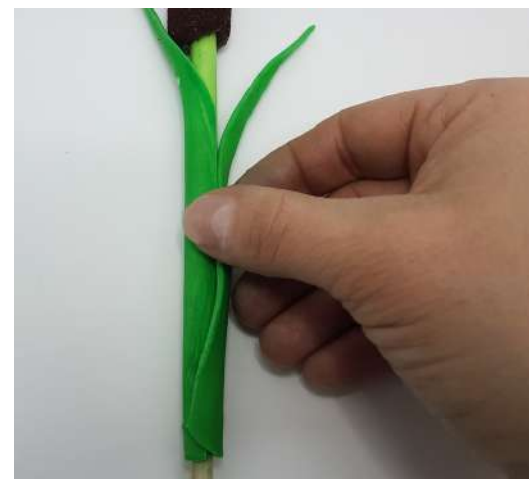
STEP 49 Take 50g light green Pasta Model. Divide into two parts, 15g and 35g. Colour 35g paste dark green with green gel colour. Roll both parts into a string and combine.



STEP 50 Now stretch the strings and fold them in half. Repeat this operation a number of times so that the colours mix. Keep pulling in one direction so that the structure remains in the longitudinal direction.



STEP 51 Roll the paste thinly and cut out the leaves.



STEP 52 Coat the leaves thinly with cake gel and attach them to the stem of the reed.



STEP 53 Insert the three reeds into the bottom tier of the cake. Place all three on the same side with some space between them.



STEP 54 To finish the reed take 0.5g white Paste Model and roll a tear drop shape. Dust the upper part light yellow and the lower part brown. Repeat 3 times and fix the drops on top of the reeds. Our swan cake is finished!



Read With Cake



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



Arati Mirji

INTERVIEW BY SARACINO

TELL US SOMETHING ABOUT YOURSELF

I am a sugar florist and a sugar flower tutor from Bangalore - India. My specialization lies in the confluence of art and science of sugar flowers.

I create realistic and natural-looking sugar flowers with edible flower paste and enjoy experimenting with materials, tools, and new techniques.

In my studio, I am in my happiest space and the joy of recreating some of nature's wonders gives me immense pleasure. As a tutor at my practice helps grow this unique craft into an art form and share all the skills, old & new techniques, personal experiences & learning with others.

HOW DID YOU START YOUR CAKE JOURNEY?

Let me start off by saying that I consider myself one of the lucky few. I did not expect to find my passion so late in life. And for this, I am ever grateful to God.

I accidentally stumbled into the world of baking when I was bitten by the baking bug as I tasted freshly made buns out of the oven at a friend's place. I came back home and immediately enrolled into the City and Guilds diploma course. Funnily though, I had an opportunity to learn sugar flowers while at the institute; I did not take it up and it was only after a year in 2015 that I did a 3-day course in Sugar flowers, and I was hooked!

I was so enamoured by this world of sugar flowers that I spent most of my free time either researching them or trying to master new flowers. That I come from a family of artists (both my parents are artists) helped me a lot. People started noticing my work and very soon I started participating in and winning online contests - both national as well as global. My cakes adorned with sugar flowers started being published in various national and international magazines. Around the same time, I also started teaching this glorious art form, travelling to various cities in India.

The year 2018 was special. I won the highly coveted Cake Masters Magazine Awards aka the 'Cake Oscars' and First Place Gold at Cake International for my display inspired by the Fireworks theme in the Sugar Flower Category.

My website, AratiMirji.com hosts my works as well as several Masterclasses. I am proud to say that many of my students have been awarded prizes in various National as well as international competitions.

And last but not least, I had the golden opportunity to develop a one of a kind Flowerpaste in collaboration with Saracino - One of the top companies in our industry, known for its quality products.

WHAT HAS BEEN YOUR MOST DIFFICULT CREATION TO DATE?

The brahma kamal- The most difficult part was to be able to get the centre right, I remember taking almost 15 days to complete it - with several trials that ended in the trash bin.

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

My most favourite creation is the 'Pin cushion'. I really pushed my boundaries trying to get it as close to the real one and it paid off as it was the hero element of my piece which won me the first-place gold at CI - which incidentally was my first physical competition. I also have a tutorial on it on my website which has helped many to win various national as well as global competitions.





AFTER GETTING INSPIRED, HOW DO YOU PROCEED?

I spend a lot of time experimenting with different techniques to make the chosen flowers / foliage until I am somewhat satisfied (I am never the one to say I am totally happy with my work as I believe there is always scope for improvement). But the good thing is that I always lean upon my previous mistakes to guide me in my future endeavours. Sometimes it takes several attempts to arrive at a workable technique and on few lucky occasions, I might crack it in a day itself. But I'll admit that the entire process - with the frustrations and challenges and the final success is a ride that I find quite exhilarating. I am immersed in trying to crack the code even during my sleep and there have been times when I have woken up and noted down the steps I would like to try out.

I feel almost like a scientist trying to solve a formula quite often having "Eureka" moments 😊



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

Let me share how I go about conceptualizing my floral decorations and hopefully, others will find it useful too. When I start to think of making an arrangement. There are a few check marks I have which help me in narrowing down to certain flowers and types of arrangement as well:

Firstly, I decide on the colour scheme: it is very important to set the mood. Now this could be:

MONOCHROMATIC, HARMONIOUS, CONTRASTING, COMPLIMENTARY OR PASTELS.

Usually choose two or at the most 3 colours or else the eye doesn't know where to settle. Green foliage will be your neutral colour here.

Then I decide on the flower.

ALWAYS HAVE A HERO FLOWER.

The focal point should be the hero flower – placed slightly above all the rest of the flowers. Give equal importance to foliage - have a variety.

ALWAYS MAKE MORE LEAVES AND FLOWERS THAN YOU THINK YOU WILL NEED.

Frame the flowers with foliage so that they stand out.

The container is almost as important as the flowers that go into it - I try the flowers out in various vases before deciding on the final one - it should complement the flowers and enhance their beauty.

I use the green oasis to arrange my flowers. Also, sometimes the pin frogs.

SHOW CONTRAST BY USING DIFFERENT TEXTURES, SIZES, AND SHAPES.

I like it if the foliage or vines drop on the sides of the vase as it softens the arrangement and gives a romantic feel. Always give movement to your stems to make them look appealing

GIVE A THOUGHT TO THE BACKGROUND AS WELL.

It should complement your arrangement. You can add berries, fruits, e.g. raspberries, blackberries, etc to add interest and texture. You can also use insects like bees, moths, and bugs for the same purpose.

There is no right or wrong. Have the courage to do one's own thing.



YOU HAVE RECENTLY DEVELOPED A NEW PRODUCT WITH SARACINO. WHAT IS SO SPECIAL ABOUT IT TO MAKE IT UNIQUE?

It is a gorgeous flower paste - A flower paste that enhances the experience of flower making, making it more enjoyable and rewarding.

This paste has a beautiful soft feel at the same time is strong and stretchy, rolls super thin, remains flexible for a long time, stands up well in humid conditions, takes textures and colours beautifully, and above all has a translucent quality which enables you to make life like flowers & foliage.

To sum it up - it is a joy to work with!

Let me elaborate on each quality a bit:

DRIES FAST:

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

REMAINS FLEXIBLE:

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

YOU CAN ROLL IT THINLY:

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

LOVES VEINING and TEXTURE:

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

EASY TO COLOUR:

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

WHAT IS YOUR BEST ADVICE FOR ALL OTHER FLOWER MAKERS?

Flower making is a very labour intensive art form, but it is equally rewarding. Do not compare your work with that of others. Everybody is at different stages in their journey through this beautiful world of sugar flowers. Strive for excellence and success will definitely follow.

WHO MAKES YOUR BIRTHDAY CAKE?

Hahaha I refuse to make my own birthday cake and I'm sure you will agree with me!



My family orders are from different places everytime!

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

I have never really thought of this at all. However, the last time I was most excited about baking and decorating a cake, was for my parent's 50th Anniversary and it was a massive chandelier cake with hundreds of flowers. And now I look forward to planning the cakes for my daughters' weddings and the design will definitely depend upon the theme they choose!

So, I guess what I'm saying is that my family is more important to me than anybody else!




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



arati mirji

 [Arati Mirji Sugar Florist](#)

 @arati.mirji

 aratimirji.com

Mother Nature

Created by





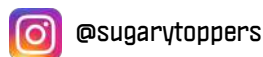
DAIVA
VASKELIENE

My name is Daiva, and I'm the person behind 'Sugary Toppers'. For six sweet years, I have been perfecting the art of sugarpaste sculpting. Making cake toppers isn't just a career for me, it's also a therapeutic way to unwind and find solace.

The art of sugarcrafting has become a passion of mine, one that I take great pride in. Creating all kind of cake toppers helps me relax and find my creative flow.

Whilst I've learnt all I know about sugar art on my own, I'm excited to pass on everything I've learnt and help others take their sugarcraft to the next level. I feel like I've gained a lot of knowledge that I'd love to share with others. That's why I'm stepping into the teaching world with brand new online tutorials.

As a self-taught artist, I know what it takes to bring sugarart to life with passion and precision.



WHAT YOU NEED:

INGREDIENTS

- Pasta Model: white
- Saracino Cake Gel edible glue
- Saracino powder colours: green, black and yellow
- Saracino gel colours: green, brown, black, blue and white

EQUIPMENT

- Rolling pin
- Small star cutter
- Small flower cutter
- Modelling tools
- Dusting brushes
- Flower foam pad
- Wooden skewer
- Scalpel
- Florist wire
- Edible pens (green, black)



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



STEP 1 To achieve a light brown colour for your Pasta Model, add brown colouring. Once you have your desired colour, begin shaping the body of the female figure.



STEP 2 Create a line down the middle of the front of the body to form legs.



STEP 3 Insert a wooden skewer through the body and complete the female body shape, keeping in mind that the legs will merge into roots which will be added later. The length of the body should be about 7 inches.



STEP 4 Once you are satisfied with the female body shape, use a leaf shaper tool to create wood-like texture on the body.



STEP 5 Add a neck to the body. Blend the joint with leaf shaping tool and some edible glue.



STEP 6 To make the front of the head, roll a small ball of modelling paste and shape it into a face. The length of the face should be about 1 inch.



STEP 7 Make a dent across the middle of the face for the eyes.



STEP 8 Use a small ball tool to create round dents for the eye sockets.



STEP 9 Use a leaf shaping tool to form the nose by pressing on the sides of each eye and from the bottom.



STEP 10 Cut the fine line for the mouth with a scalpel.



STEP 11 Insert a tool inside the cut area and slightly pull out the modelling paste.



STEP 12 Shape the lips using a leaf shaper and small ball tools, ensuring that the corners of the bottom lip go under the corners of the top lip.



STEP 13 Use a sharp knife to cut the lines where the eyes will be.



STEP 14 Create the eyes for the female figure, choosing the size that you prefer. Smaller eyes will look more realistic while larger eyes will give a more cartoonish look. Typically, female eyes have a rounded shape, while male eyes tend to be more rectangular in shape.



STEP 15 After completing all the facial features, adjust the shape of the face as needed with your fingers. You can make the chin smaller and round out the lines of the face to create a more feminine appearance.



STEP 16 Press the sides of the face where the eyes are located to create a thinner appearance.



STEP 17 Attach the head to the body by connecting the lines with the neck. The head is to be at an angle. Add volume to the back of the head to form a full head shape.



STEP 18 To make the hands / branches for the sculpture, gather florist wires. You will need about 6 wires for each 'arm'.



STEP 19 Start by twisting the wires together and creating branches along the wires. You don't need to be precise, but try to make them look like small natural trees.



STEP 20 Repeat the process for the other arm until you have two small 'trees' made of wire.



STEP 21 Create a hole in the shoulder where the arm should be placed and insert the wires. Adjust the branches as desired and connect some small branches from each 'arm' together for extra stability.



STEP 22 Cover the wires with modelling paste by rolling a piece of paste into a cylinder and cutting it in along the piece. Apply some edible glue along the line and cover the wires, pressing the paste together around the wires. Repeat the process until both arms are covered.



STEP 23 Use a leaf shaping tool to create dents in the modelling paste and create a wood texture.



STEP 24 After the face has hardened, add the eyes by rolling small balls of white Pasta Model and pressing it into the eye sockets. Round the corners to adjust the shape of the eyeballs.



STEP 25 Finish covering all of the branches with the brown paste and glue the connections together. Imperfections in the texture will make it look more like real wood, so don't need to be too nice and tidy with them.



STEP 26 Create wood texture on the branches.



STEP 27 Add roots to the sculpture by rolling modelling paste into different lengths and widths and attaching them to the legs to create twisted roots.



STEP 28 Once you are happy with the way they look, add wood texture to the roots and blend them to the legs to make them look like one piece.



STEP 29 Add the eyes by rolling small balls of bright green modelling paste. Use some dark green colouring or edible pen to paint the edges of the green dots. Draw some black dots in a middle.



STEP 30 Use a thin brush and black colouring to paint a thin black line along the eyelids and add some lashes.



STEP 31 Colour the lips with green colouring.



STEP 32 Paint eyebrows with dark brown colouring, making them thicker for more character.



STEP 33 Use a clean, dry brush to add blush to the face with pink powder colour.



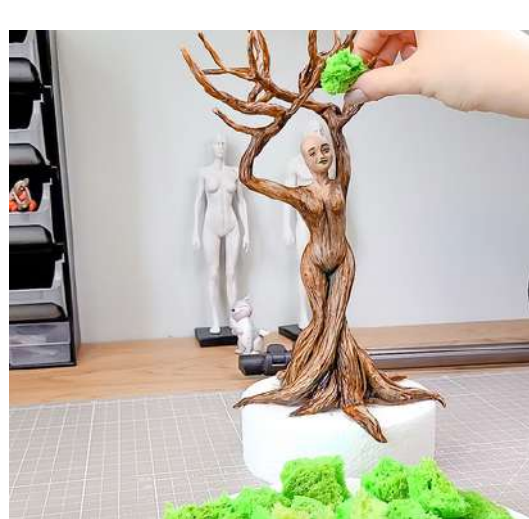
STEP 34 Colour the body with dark brown colouring, using a couple of different shades of brown to add depth. Leave the face and neck untouched.



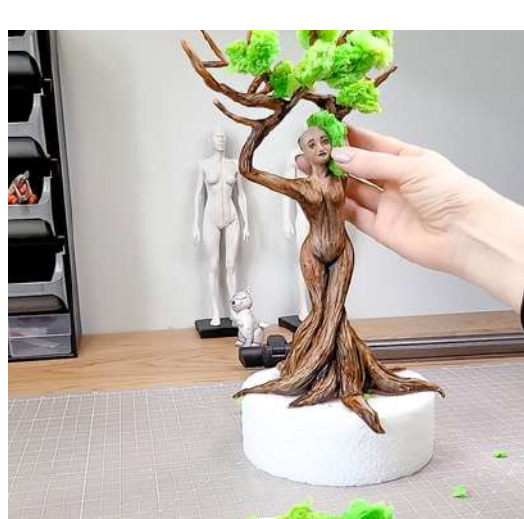
STEP 35 Add some white paint on top to create shadows and depth.



STEP 36 Use a brush to slightly splash some brown paint on the face to add freckles.



STEP 37 Add foliage to the sculpture using edible moss torn into small pieces and attach to the branches to imitate leaves.



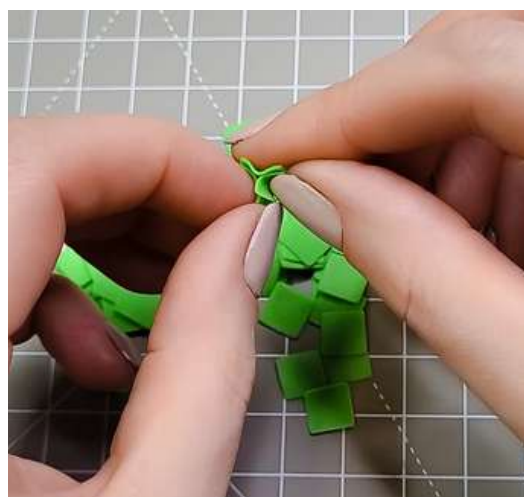
STEP 38 Add more edible moss to make hair. Finish covering the branches with the lighter green moss.



STEP 39 Use more edible moss, this time with more green colouring added to create a darker shade, and add some to the body and roots to make it look like moss.



STEP 40 Use powder colour to add shades to the leaves, I used yellow and dark green powders.



STEP 41 To create miniature ruffles for flower leaves, cut lots of small squares. Fold all the squares randomly in order to create different shaped ruffles.



STEP 42 Use the smallest flower cutter to create multiple miniature white flowers. Adjust the petals with a small ball tool. Use dark blue Pasta Model to create differing coloured flowers. This time, use a small star cutter to make dark blue flowers.



STEP 43 Use the small ball tool to adjust the petals of the blue flowers to give them a flower-like appearance rather than a star-like one.



STEP 44 Add both types of flowers and small leaves to the tree, placing them between the roots and on the arm. Use small edible sprinkles to add the middles to the flowers.



STEP 45 Carefully place the cake topper onto a cake of your choice that has been made and covered, and add some finishing touches. I added some painted grass and small flowers on the sides of the cake.

PASTA MODEL



New colours



- burgundy
- navy blue
- baby blue
- baby pink



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Love Birds

Created by

*Katarzynka
Sztuka cukrowa*





KATARZYNA
KOCZOROWSKA

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

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

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

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

 KATARZYNKASUGART

 cakesdecor.com/Katarzynka

WHAT YOU NEED:

INGREDIENTS

- Pasta Top: white
- Saracino cocoa butter
- Gel colour: brown
- Powder colour: white, rose beige, black, sky blue, blue, brown
- Wafer paper 0.30

EQUIPMENT

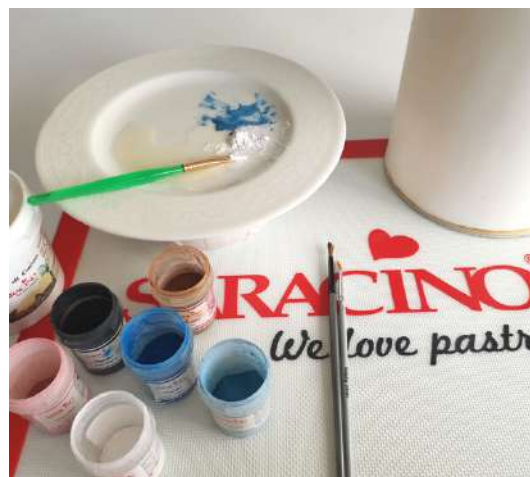
- Florist wire gauge 20
- Floral tape
- Various sizes brushes,
- Glycerin
- Modelling tools
- Wooden skewer

Did you know?



using cocoa butter instead of diluting with clear alcohol when painting on the cake helps rich beautiful and deeper colours





STEP 1 Cover your cake using Pasta Top. Melt the cocoa butter over a bowl of hot water, after melting, mix it with the white powder colour. You may have to re-melt a few times using more hot water.



STEP 2 Draw a sketch of birds on thin paper and transfer their outline to the cake with a sharp tool. You can choose any picture you like.



STEP 3 Paint the whole outline of the birds with white paint, it is the base for the whole painting.



STEP 4 Add light blue colour to the white paint and paint the outline of the head and darker places of the birds



STEP 5 Now all of the birds should be painted.



STEP 6 Add dark blue to the colour palette and deepen the colour.



STEP 7 Add a bit of black colour to the white and add the beaks and darker areas.



STEP 8 Apply black colour with a thin brush to the eyes, beaks and individual feathers



STEP 9 Add beige colour on the head and near the eyes of the birds.



STEP 10 Small, white dots and details are easiest to apply with the end of a skewer (around the eyes).



STEP 11 When the painting dries, you can dust shadows around the eyes with powder colours.



STEP 12 Paint the outline of the twigs with a light beige colour.



STEP 13 Add brown paint on the twigs.



STEP 14 Apply black colour in some places, on the twigs you can see all three colours blended to look natural.



STEP 15 Using 0.3 wafer paper I cut random strips and wedges. I mixed a tablespoon of water, two drops of glycerin and a drop of brown colour to soften the paper.



STEP 16 Paint this liquid on the previously prepared strips of wafer paper.



STEP 17 Roll the paper whilst it is still wet.



STEP 18 Combine the rolled up elements into branches using wet paper to connect each twig.



STEP 19 Lay the branches out to dry.



STEP 20 Add twigs to the flower wire and fix them with florist tape.



STEP 21 Make a whole branch out of the individual elements.



STEP 22 Dust the branches using black and brown powder colour.



STEP 23 Form and bend the twigs so that they connect and blend with the drawing on the cake. The base of the wire is stuck into the base drum.



STEP 24 Your stunning hand painted cake is ready.

WHY?



should I paint with cocoa butter

you can achieve rich colours

won't be affected by humidity

you can overpaint to build the depth

you can paint light colours over dark sugarpaste

SPRINKLES

Have you seen another of our superb new products?



Bee My Cake

Created by





MAGDALENA
ZIMMERMAN

I began my journey with cake making 6 years ago.

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

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

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



MAGDALENA ZIMMERMAN
CAKE ATELIER



@magdalenacakeatelier

WHAT YOU NEED:

INGREDIENTS

- Pasta Model: white and black
- Pasta Top: white
- Gel Colours: black, yellow, red, green, white, orange
- Clear alcohol
- Rice paper
- Saracino 0.30 wafer paper
- Cake Gel - edible glue

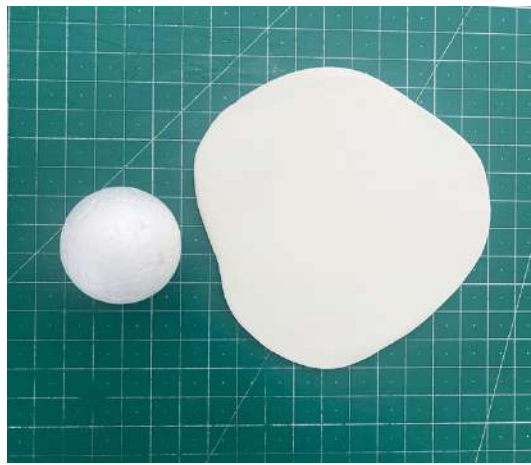
EQUIPMENT

- Rolling pin
- Sharp knife
- Dresden tool
- 3cm styrofoam ball
- Wooden toothpicks
- Green floral wire - 22 gauge
- Green floral tape
- Soft brushes
- Small paint brush
- Cake stencil
- 6 inch cake dummy
- 3.25mm dia. wire
- Flower stamen
- Airbrush
- Glue gun
- Frying pan

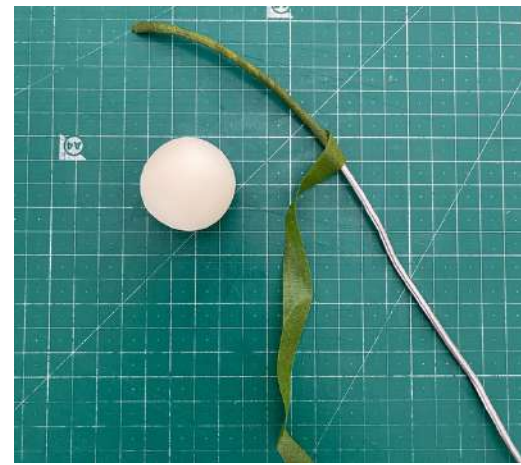




STEP 1 Prepare the glue gun, flower tape, styrofoam ball and wire.



STEP 2 Cover the ball with white Pasta Model.



STEP 3 Wrap the wire with green flower tape. Using the glue gun insert the wire into the covered ball.



STEP 4 Colour white Pasta Model with green gel colour and roll a stump shape.



STEP 5 Using a Dresden tool create little cuts for the wood look.



STEP 6 Insert the other end of the wire into the stump. Use the glue gun again.



STEP 7 Using white Pasta Model roll a cone shape with flat ends.



STEP 8 Fix the cone to the Styrofoam ball using a toothpick and cake gel.



STEP 9 Paint the top of the flower using gel colours mixed with clear alcohol.



STEP 10 Leave to dry for about 1 hour.



STEP 11 Using white gel colour, paint small stripes on the flower.



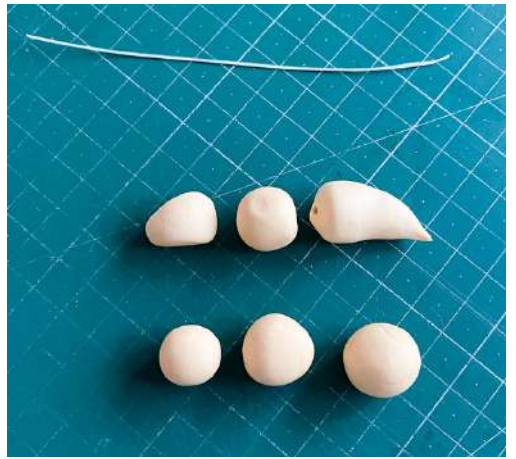
STEP 12 Add orange gel colour to water in a bowl. Cut out 7 petals from the wafer paper. Turn the frying pan on high heat. Dip the petals in the water, cook them in a dry frying pan on both sides until they are completely dry.



STEP 13 Paint the petals using gel colours mixed with water.



STEP 14 Fix the petals to the flower using edible glue. Add a little bit of black gel colour to the top of the flower.



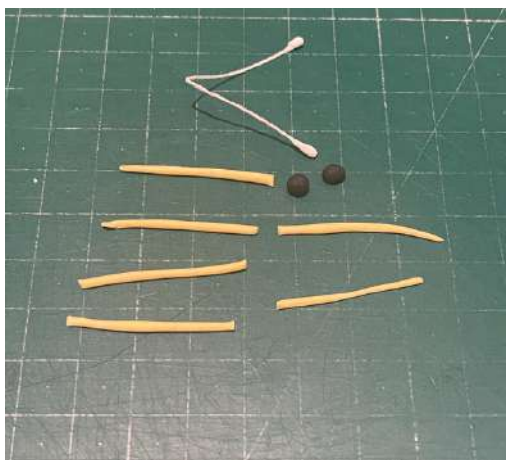
STEP 15 For the bee, colour Pasta Model with yellow gel colour. Roll 3 balls. Shape them as shown.



STEP 16 Paint the parts of the bee as shown using black gel colour. Leave to dry for 30 minutes. When dry connect the parts together with a short length of flower wire.



STEP 17 Connect the bee to the flower using a toothpick.



STEP 18 Rolls six pieces of yellow paste for the legs, two black balls for the eyes, and paint the ends of the flower stamen orange.



STEP 19 Glue the parts to the bee.



STEP 20 Cut wings from the rice paper.



STEP 21 Glue the wings to the body, let them dry, then brush them with clear alcohol.



STEP 22 Roll Pasta Top and prepare the chosen cake stencil.



STEP 23 Press the stencil to the paste. Cover the cake.



STEP 24 Paint the cake with an airbrush and gels mixed with clear alcohol. Leave to dry.



STEP 25 Add some extra decorations if you want. I added gold leaf.

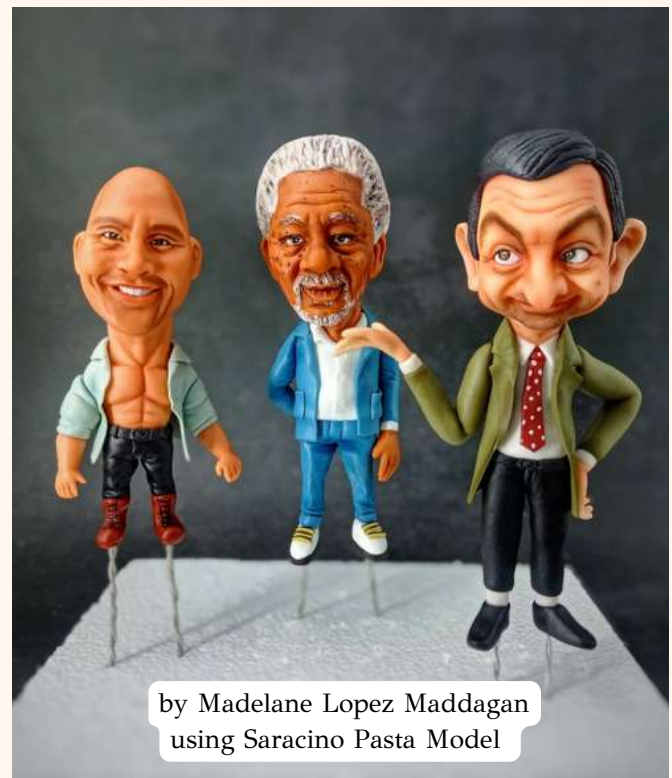


STEP 26 Your cake is ready to 'bee' displayed!

THE BEST IS YET TO COME

Join our community

SARACINO COMMUNITY
- share & inspire



by Madelane Lopez Maddagan
using Saracino Pasta Model



by Nollies Nadene
using Saracino Pasta Scultura, Saracino
Modelling Chocolate, Saracino Wafer Paper



Communication

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



Be Inspired

Be inspired by a group of over 30 thousand members .



Share your creations

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



Join Us!

WE CAN'T WAIT TO SEE YOUR CREATIONS



Sweet Pastry Chat



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

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

FOLLOW CAROL



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



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

H

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

This month I am talking about the brand new flower paste by Arati Mirji who collaborated with Saracino to produce this wonderful flower paste. Apparently, it took over a year to perfect and we all know that Saracino products are of the highest quality, so I can see why.

This flower paste was launched last year at Cake International and has already hit the shelves of many Saracino cake suppliers across the world, so if you are wondering what's the difference to the other flower paste that Saracino makes (Pasta Bouquet), grab yourself a cuppa and get comfortable in your seat whilst I tell what I thought about it.

As with all new products that Saracino launch I am always keen to try them out and this week as I had a wedding cake with lots of sugar flowers on, I thought it was a good time to see what everyone was talking about.



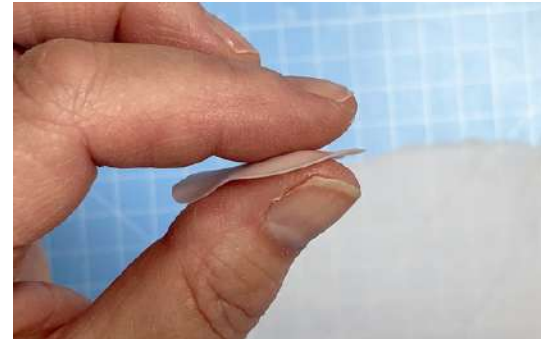
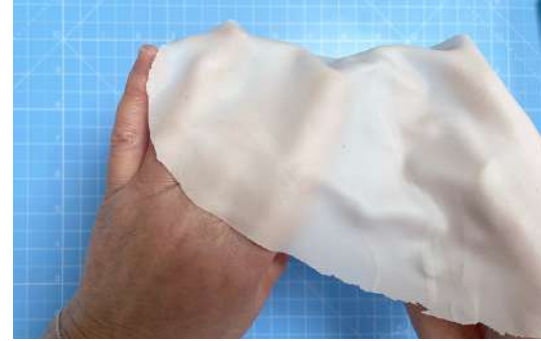
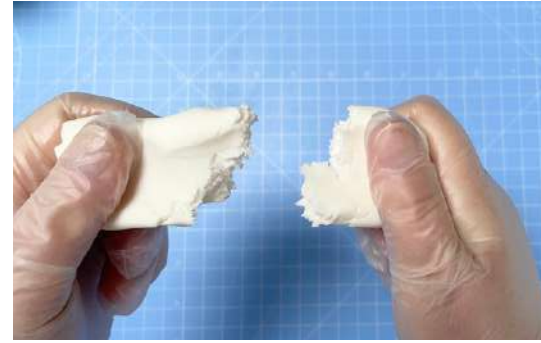
Upon opening the tub you will notice that it appears to look a bit hard but you will find that it is easy to remove a little (in fact I don't need a knife to remove a bit, like I have to with other flower pastes). You will instantly notice that it is super soft, has a silky feel to it and is of an off white colour compared to the other Saracino flower paste (if you need bright white petals, just add a bit of white colour).



The paste can be coloured using powder or gel paste colours (always add a little to start with until you get the shade you are wanting). The paste worked well with both the powder colour and the gel paste.



It was a little stretchy (not as much as the other Saracino one I thought) and one thing I was keen to try out was to see how thin I could roll it out, and as you can see, it rolled super thin, so thin that you could see the detail on my mat underneath and my fingers! I am sure that if you are a sugar artist who mainly creates those more detailed flower displays, you will get it even thinner than myself.



Once rolled out you will find that it doesn't dry quickly so you have time to make your petals (as in you can make a few at a time). You can easily see the detail on the petal after using the petal veiner.

**IT LOOKED SO REAL,
I WAS WELL
IMPRESSED!**

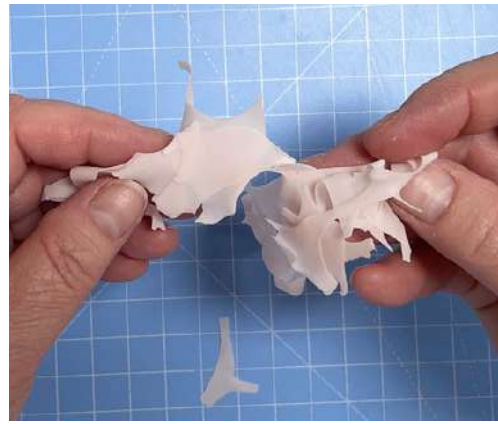


Another thing I noticed that with the leftover bits they usually end up being thrown away as they dry out quickly and you're not able to blend it all together as you'll end up with some dry bits. However, this paste was easily put back together and was able to be used again so NO waste.

Another thing I was keen to see as Arati says that the paste sets really well and that after the petals have dried it remains flexible for a long time. I left a few petals to dry completely and after 24 hours they were still flexible and didn't break.

**TO MY SURPRISE,
THEY WERE STILL
FLEXIBLE!**

The leaves and Gypsophila were also made using this paste and I can honestly say it was such a delight to work with.



This was put to the test even more as I set up the cake at the venue. One set of flowers were attached to the cake, with being so close to the cake I was worried a petal may break.



Did You Know?

Some other little facts about this paste....

It's great to use in warmer weather. At a temperature of 20-30°C and with a humidity of 40-70%, the petals dry in less than three hours! During this time, you can create and manipulate your flower petals without the fear of the petals breaking or being too fragile.

You will love the way the flowers made with this paste hold up in high humidity. They will be flexible but won't droop or lose their shape unlike some other brands you will have previously used.

To sum it up, I was pleasantly surprised at how quickly the paste dries. I usually have to wait a bit before I can attach the petals whilst making a rose. This paste certainly sped up the process.

Once warmed up you can roll the paste super thin, so thin you can see through it. You can easily roll it out with a rolling pin or by using a pasta roller. With it being so thin you will be able to create the most lifelike sugar flowers, intricate and delicate petals, and leaves.

It is also Gluten Free, contains No Hydrogenated Fats and is Vegan Friendly.

Available in 250g packets or 1kg tubs.

That's it for this month, I do hope you get a chance to try out this flower paste and if anything like me you will love it!

Til next time

Carol x





SIMPLE AND SO DELICIOUS

Wild Berries Choux

Created by





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.



WHAT YOU NEED:

INGREDIENTS

- Saracino Supreme wild fruits food flavouring - 1 tsp
- Saracino Supreme vanilla food flavouring - 1 tsp
- Saracino Sarmousse - 10g
- Saracino white chocolate drops
- Saracino gel colour - green
- Saracino powder colour - yellow
- Saracino cake gel
- 50g whipping cream
- 250ml water
- 190g (90g and 100g) butter
- 2 tsp sugar
- salt (to taste as required)
- 100g brown sugar
- 230g (130g and 100g) all purpose flour (Plain)
- 4 large eggs

EQUIPMENT

- Wire whisk
- Spatula
- Silpain
- Pan
- Piping bag
- Round nozzle
- Round cutter
- Parchment paper
- Flower mould
- Painting brush



USE MOUSSE STABILIZER TO AVOID GELATINE TASTE IN YOUR DESSERTS





STEP 1 Prepare the ingredients for the Wild Berries choux.



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



STEP 3 Add 130g flour and briskly mix to smoothen out lumps.



STEP 4 Cook until the whole batter mixture leaves the sides of the saucepan.



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



STEP 6 Transfer to a piping bag with big round nozzle and pipe in lines as shown.



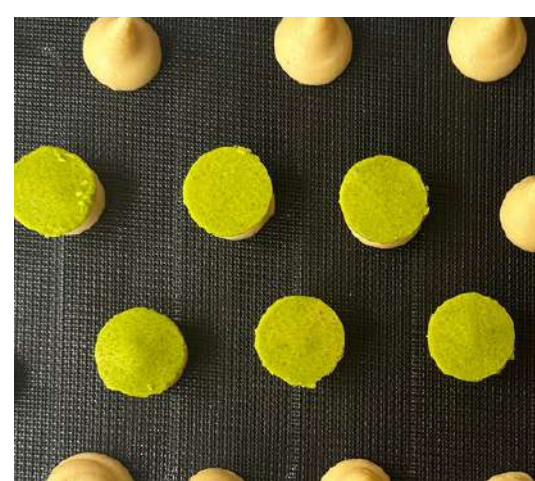
STEP 7 For the croustillant, cream 100g butter and 100g brown sugar together and add 100g all purpose flour.



STEP 8 Add vanilla Supreme and colour it with green gel colour.



STEP 9 Store the dough cling wrapped in the refrigerator.



STEP 10 Roll between 2 sheets of parchment paper to 1/8th of an inch thick and cut small circles with a circle cutter and place on top of the piped choux. Bake at 200C for 30-40 minutes.

STEP 11 For the filling, prepare wild berries chantilly by adding the cream to the stand mixer.

STEP 12 Add Sarmousse to the cream and whisk until it reaches the medium consistency.



STEP 13 Add the Saracino Supreme Wild Berries flavouring and mix.

STEP 14 Add it to a piping bag with a round tip nozzle.

STEP 15 Make a hole in the base of the choux and pipe the cream mix into it.



STEP 16 Melt Saracino white chocolate drops and add yellow powder colour.

STEP 17 Pour the tempered chocolate into a flower mould.

STEP 18 Use a paintbrush to apply cake gel onto the choux and stick the flower on it.
Your delicious choux buns are ready to enjoy!

Summer Journey

Created by

CH
CAKE HARMONY
BY TANJA



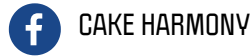


TANJA
CAMPEN-HOWARTH

I'm Tanja Campen-Howarth owner of 'Cake Harmony' based in sunny Newquay, Cornwall.

Originally, I'm from Germany where I trained as a master confectioner. I worked as a pastry chef in renowned hotels in four different countries, I speak three languages and love being creative.

In my spare time I enjoy spending time with my family and our chihuahua Chilly.



WHAT YOU NEED:

INGREDIENTS

- Pasta Top: 400g white
- Modelling Chocolate: 150g dark, 50g white
- Saracino 0.3 wafer paper
- Powder colour: light yellow, yellow, red, pink, violet, orange, black, blue, dark green, grass green

EQUIPMENT

- 7" dummy or real cake
- Ball tool
- 10" cake drum
- Flower foam pad
- Dresden tool
- Rolling pin
- Cake smoother
- Small angle palette knife
- Tweezers
- 30cm ruler
- Scissors
- Sharp craft knife
- Brushes
- Cutting board
- Electric quilling tool
- Flower paper punch
- Paint palette
- Parchment paper
- Frying pan

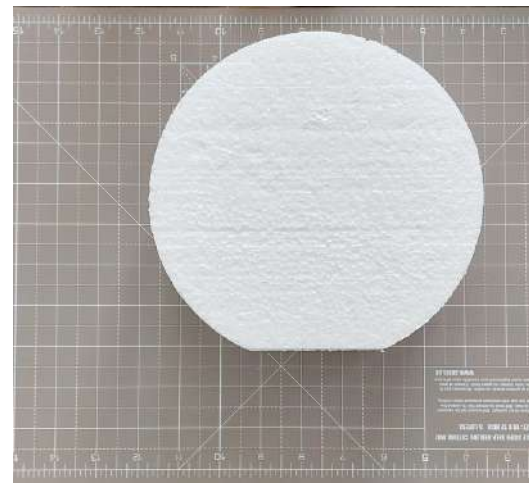




STEP 1 Draw a 7" diameter template of scenery or search for a circle drawing of your choice.



STEP 2 Trace the drawing onto parchment paper.



STEP 3 Cut 1/2 inch off the bottom of the cake / dummy. This will be the base.



STEP 4 Cover the cake with Pasta Top and smooth using a cake smoother.



STEP 5 Place the parchment template drawing on top of the cake and trace lines with a Dresden tool.



STEP 6 You should be able to see light grooves of the scenery.



STEP 7 Prepare the colour palette with powder colours. Tip: mix light yellow and grass green to get a brighter green. Also add some pink, blue and red to the violet to get more of a lavender colour.



STEP 8 Paint the cake using a water colour style.



STEP 9 Use paint strokes and tapping method.



STEP 10 Add as much depth as you like.



STEP 11 To make your own edible glue. Tear off some wafer paper and mix with warm water.



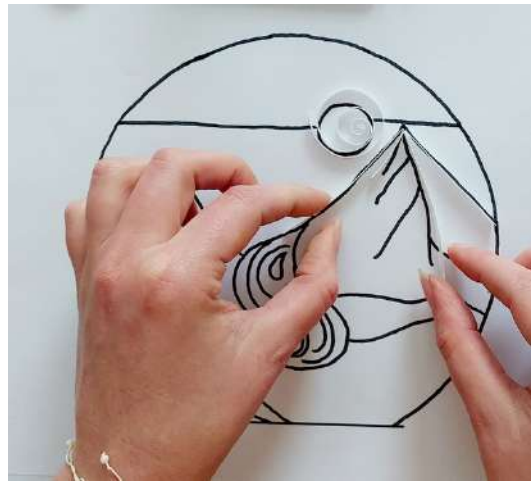
STEP 12 Mix until you get a translucent gel like consistency.



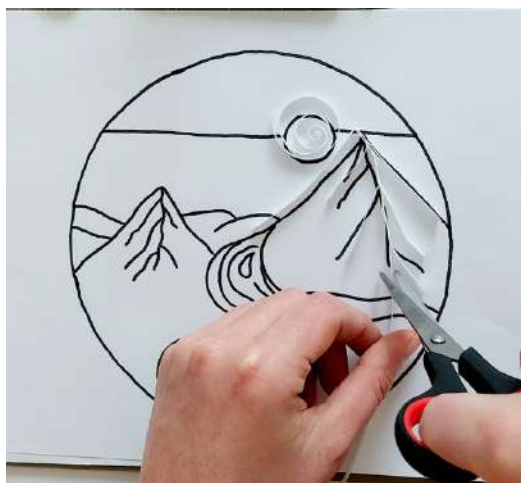
STEP 13 For the quilling details cut a sheet of wafer paper into 0.3mm and 0.5mm wide strips.



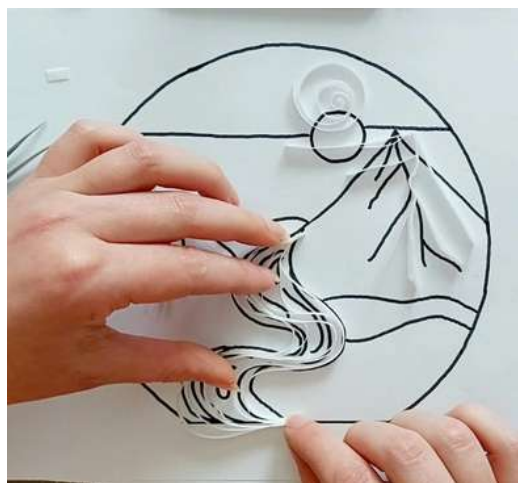
STEP 14 Bend and cut the strips into shape using your template.



STEP 15 Glue parts together with your edible glue.



STEP 16 Cut edges off where needed.



STEP 17 Glue a few different length strips together to achieve the water movement.



STEP 18 For the flowers use your quilling tool. Slide 0.3mm wide wafer paper strip into the small opening.



STEP 19 Gently press the button and keep hold of your wafer strip.



STEP 20 Press your tied spiral firm between your fingers.



STEP 21 The circle should now look oval shaped.



STEP 22 Add glue on the end of the strip and the back to keep it nicely in place.



STEP 23 Repeat the steps to make more petals.



STEP 24 Cut a strip of 0.5mm wide wafer paper half way through at intervals for its full length (to give petal like effect when we roll it up).



STEP 25 Colour with yellow powder and add glue on the bottom edge. Roll gently by hand. This is your flower centre.



STEP 26 Glue the petals to each other and then add the centre. Press in your open palm to give it more shape.



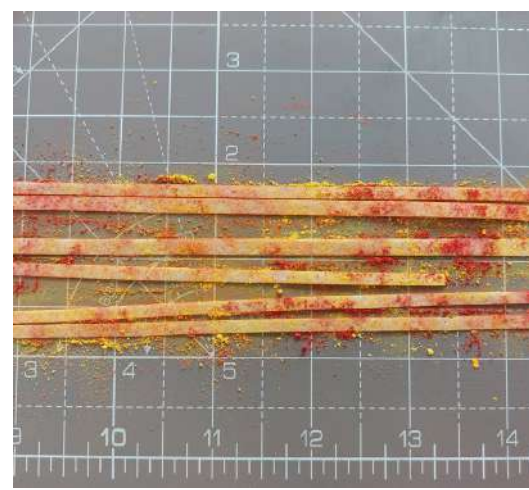
STEP 27 Colour strips with green and cut into grass shape. Tip: mix grass green with light yellow to achieve a nice bright green.



STEP 28 fold a strip over and cut into a leaf shape. This is for your lavender.



STEP 29 Repeat steps 18 - 22 using violet dusted strips. Tip: mix violet with red, blue and pink.



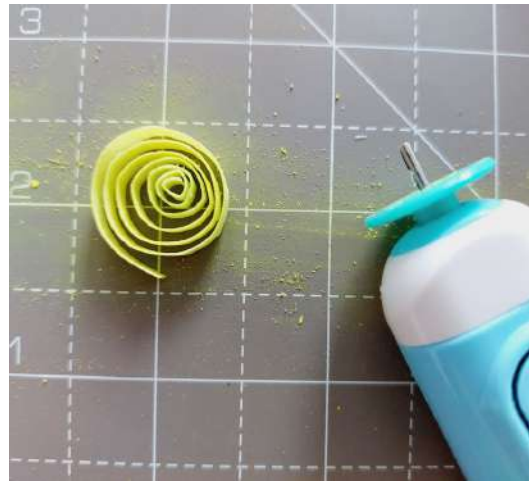
STEP 30 Colour 0.3mm wide (cut half length) strips with red, yellow and orange. Use the quilling tool to make tied spirals and glue from the back. This is for little flowers in the meadow.



STEP 31 You should have a selection of petals, grass and flowers as shown.



STEP 32 Colour a 0.3mm strip in light yellow.



STEP 33 Use the quilling tool and let it unravel slightly. Glue the end to the outer circle for the sun.



STEP 34 Add glue around the sun on the cake.



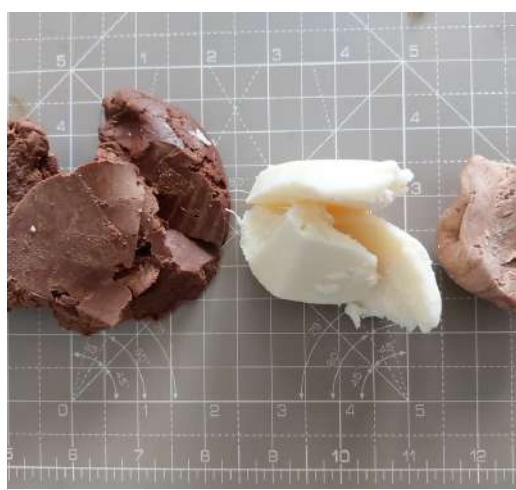
STEP 35 Use tweezers to align the sun onto the cake.



STEP 36 Using the same method attach the mountains, field and river.



STEP 37 Add the little flowers on the meadow using glue.



STEP 38 Knead 150g dark modelling chocolate with 50g white modelling chocolate. Leave it with a slight marble effect.



STEP 39 Divide the modelling chocolate into four strands and twist the middle leaving the ends loose.



STEP 40 Place the cake upright onto the cake board. Twist and bend your tree to the left of the cake having some branches along the top of the cake. This will give your tree stability. Use a Dresden / modelling tool to add some markings on the tree.



STEP 41 Dust one sheet of wafer paper with pink powder colour.



STEP 42 Use a flower paper punch to cut small / medium size flowers.



STEP 43 Use a ball tool and flower foam pad to give the petals shape. Roll along the outer edges and then push in the middle. Combine two flowers together with glue.



STEP 44 Add a bit of glue into each petal and dust gently with a mix of light yellow and grass green.



STEP 45 Attach petals with tweezers and glue on to the branches.



STEP 46 Dilute your left over glue with water and add grass green and yellow colours.



STEP 47 Stir until combined.



STEP 48 Heat a frying pan. Add the glue mixture and let the water evaporate. This will be your extra grass feature.



STEP 49 Your edible set 'glue' grass can now be used to finish off your cake.



STEP 50 Don't forget to place your daisies and lavender.



STEP 51 Your cake is ready to take you to another place!



YOU CAN READ MORE ABOUT SARACINO POWDER COLOURS [HERE](#)

PASTA TOP

*More sugar paste
for less money*



PALM OIL
FREE



GLUTEN
FREE



100%
VEGAN

Perfect For Every Occasion

- Pasta Top is the ideal sugar paste for covering cakes and it is available in 19 colours.
- The only sugar paste available containing cocoa butter, which makes it incredibly delicious and soft.
- Free from palm oil, palm kernel oil, and hydrogenated fats, and it has a delicate vanilla aroma. It is gluten-free and suitable for vegans. Simply take it out of the package, knead it by hand for a few minutes, and roll it out on a work surface. It can be briefly warmed in the microwave to make it softer and more workable. It is recommended to sprinkle some cornflour on the work surface to prevent the paste from sticking.
- Extremely elastic and can be rolled out to 1mm thickness using a rolling pin or pasta machine. It remains soft and pliable, even after cutting, without drying out.
- It adapts well to temperature and humidity changes without spoiling, even at 35°C. It can be coloured with gel or powder food colours. It can be used for cakes that need to be refrigerated. It's always recommended to ganache or buttercream coat the cake before applying the sugar paste.



cake by Enrique Rojas

SARACINO SUGARPASTE GUIDE FOR ROUND CAKES

Use this guide to determine how much Saracino sugarpaste Pasta Top you will need to cover your 4" deep cakes.

Add approximately 30% more paste if you like a little spare when rolling.



**Rolled to a
thickness
of 3-4mm**

cake by Enrique Rojas

Forest Magic

Created by

ACADEMIA
de artă dulce





RODICA BUNEA

Rodica Bunea lives in Romania where she runs a small but well-known Cake Design School - Academia de Artă Dulce.

Since 2012, Rodica has been teaching many types of courses specially designed for people who already work in this domain and for ones that want to change their way in life, also, as she did.

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



WHAT YOU NEED:

INGREDIENTS

- A carved cake (any recipe you want), covered in chocolate ganache.
- Pasta Model: white, green, black and rose beige
- Saracino Flower Paste - Pasta Bouquet
- Saracino gel colours: light green, green, white, light pink, pink, blue, black.
- Saracino powder colours: grass green, green, dark green, light pink, pink, brown, black, blue
- Saracino Cake Gel - edible glue
- Saracino Liquid Shiny confectioners glaze
- Saracino white chocolate drops
- Saracino dark chocolate drops
- Saracino Royal Icing
- Biscuit, hemp seeds or breadsticks
- Cocoa powder
- One egg, glucose syrup, flour, sugar, baking powder
- Clear alcohol

EQUIPMENT

- Rolling pin - small and large
- Sharp Edge Smoother
- Sharp knife
- Soft brushes
- Plastic bowls for microwave
- Microwave
- Metal ball tool
- Flower wires, white and green: 24 gauge
- Brown flower tape
- Plastic bowls and spatulas
- Acetate sheets
- Silicone mold for fern leaves
- Dresden and veining tool
- Plastic palette for colour mixing
- Wooden plate
- Hard brush
- Silver foil / cling film
- Painting sponges





STEP 1 Prepare any cake of your choice and carve it into the shape of a rock. Cover it with ganache. Prepare your Pasta Model to cover it.



STEP 2 Mix white Pasta Model with a small amount of black paste and mix together (but not completely). Roll the paste thinly. Take some aluminium foil and squeeze it in your hands.



STEP 3 Unfold the aluminium foil, place it over the rolled paste and press it with your rolling pin. The aim is to add a rock like texture. Cover your carved cake with the textured paste and trim off the excess.



STEP 4 Apply a small amount of brown gel colour on the wooden plate, colour it and let it dry for a few minutes.



STEP 5 Take some green Pasta Model, add a darker shade of green gel colour to it and mix. Place it on the wooden plate.



STEP 6 With a hard brush, start pressing over the paste to obtain a grass texture effect.



STEP 7 Place the cake on the plate and continue to add green sugar paste around it to cover the joint. Add grass texture to the green paste.



STEP 8 Mix a few drops of clear alcohol with blue gel colour. Use a small painting sponge to apply the colour on your cake.



STEP 9 Do the same with black and white colours.



STEP 10 With a large brush, start dusting the cake in some parts with brown powder colour.



STEP 11 Grass. Use any kind of biscuits, breadsticks or hemp seeds to make a different kind of grass. Cut with a knife for bigger chunks or mix it in a blender for finer texture.



STEP 12 Colour it with green powder colour.



STEP 13 Paint some cake gel where you want to apply the grass.



STEP 14 Place the grass on the lower part of the rock and on then on the rock.



STEP 15 To add volume to the rock, you can use green coloured royal icing covered in green coloured hemp seed grass.



STEP 16 I used more royal icing and hemp seeds on one upper side of my rock, as shown.



STEP 17 Chocolate little rocks. Temper 150g white chocolate drops.



STEP 18 Divide the chocolate into three equal parts. Colour each part with black, brown and blue powder colours and let it set for half an hour.



STEP 19 Start to make small different shaped rocks out of it before it is fully set. Let them completely set on an acetate sheet.



STEP 20 As soon as they are set, cut them in smaller pieces with a knife.



STEP 21 You can roll them in your hands to shape them into realistic looking rocks. Set aside.



STEP 22 Chocolate tree bark. Temper 150g dark chocolate drops.



STEP 23 Put it on an acetate sheet and start spreading it with a spatula. Do not spread it too thin.



STEP 24 With the same spatula, draw a few lines vertically to make it look like tree bark. Leave it to set for 5 minutes.



STEP 25 With a hard brush start to brush it vertically. The aim is to make it look like a tree bark texture.



STEP 26 Sprinkle cocoa powder over the whole surface leaving some gaps.



STEP 27 Place another acetate sheet on the chocolate and start rolling it on a rolling pin. Let it completely set.



STEP 28 Remove the chocolate from the rolling pin and from the acetate sheets.



STEP 29 Break the chocolate in smaller long pieces. Set aside.



STEP 30 Edible moss. You will need 1 large egg, 30g flour, 35ml glucose syrup, 5g baking powder, 15g white sugar and two green powder colours. Beat the egg with sugar and glucose syrup then add the dried ingredients and colours and mix with folding movement.



STEP 31 Put 3 teaspoons (15 - 20ml) of batter into plastic bowls covered with cling film and cook them in the microwave for 1 min. Leave them cool down.



STEP 32 Once cooled, take the 'moss' out with a spoon or a palette knife. You can divide them and cover them with cling film until needed.



STEP 33 Fern leaves. Prepare the ingredients and utensils. Colour the flower paste green.



STEP 34 Press the flower paste into the mold. Remove the excess. Insert a flower wire into the leaf, starting from the bottom upwards.



STEP 35 I made 14 leaves for this project. When made allow them to dry.



STEP 36 Sugar paste mushrooms. Prepare the ingredients and utensils.



STEP 37 Form an egg shape out of rose beige Pasta Model.



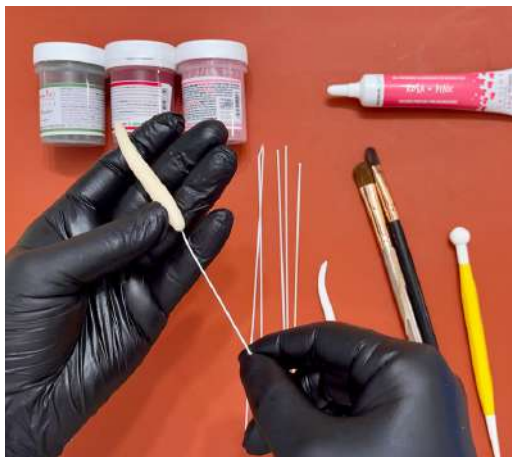
STEP 38 Place your finger on the wider part of the egg and press to form a mushroom top.



STEP 39 With your fingers, press the edges all around. The aim is to make thinner edges.



STEP 40 Use the Dresden tool to curl the edges a little. On the upper side, use the veining modelling tool to add small veining and cuts.



STEP 41 For the mushroom stem roll a long teardrop shape. Insert a wire through the center.



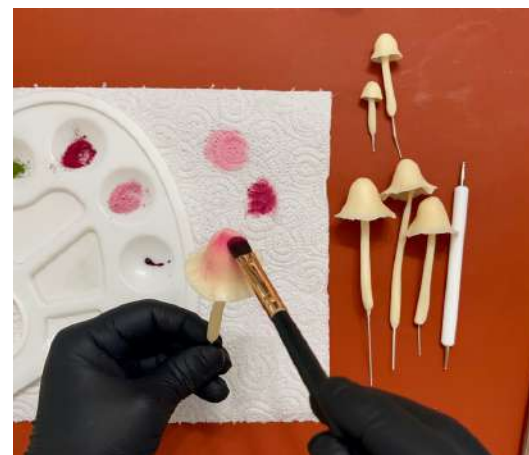
STEP 42 Connect the mushroom stem to the top. Make 6-7 mushrooms of different sizes. Let them dry.



STEP 43 Prepare the colours and brushes for painting the mushrooms.



STEP 44 Start dusting the mushroom top with light pink powder colour. Do not colour the entire top. The aim is to obtain a beautiful, natural gradient.



STEP 45 Continue with a darker shade of pink.



STEP 46 Colour the stem using a darker pink.



STEP 47 Add a tint of spring green colour on the edges of the top and on the bottom of the stem.



STEP 48 With a small metal ball tool, paint a few white dots on the upper part of the top. Paint all the mushrooms and let them dry for a couple of minutes.



STEP 49 Pour 15ml of Liquid Shiny glaze into a plastic cup.



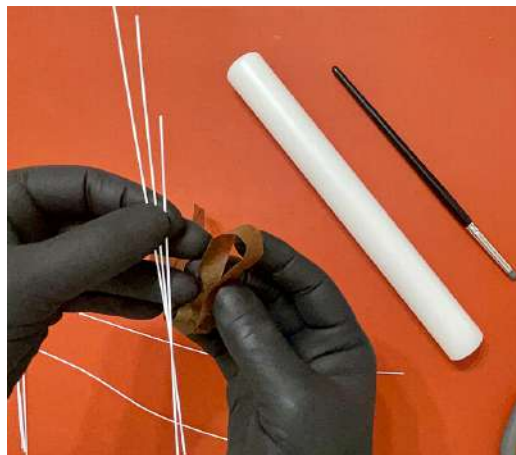
STEP 50 Take the mushroom and dip the top into the glaze. Make sure you drain it well before drying. Finish them all and let them dry.



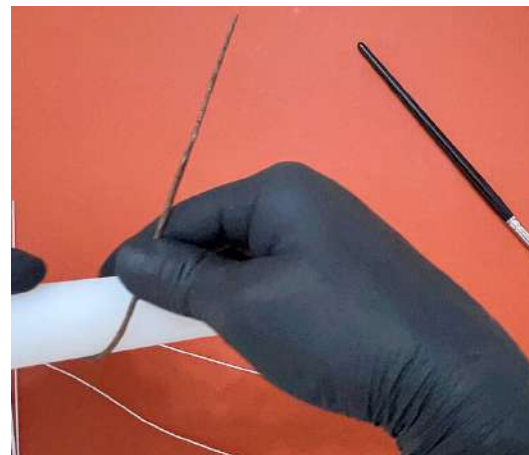
STEP 51 If you want to add a shine effect on some fern leaves, you can use your finger to put some glaze on them.



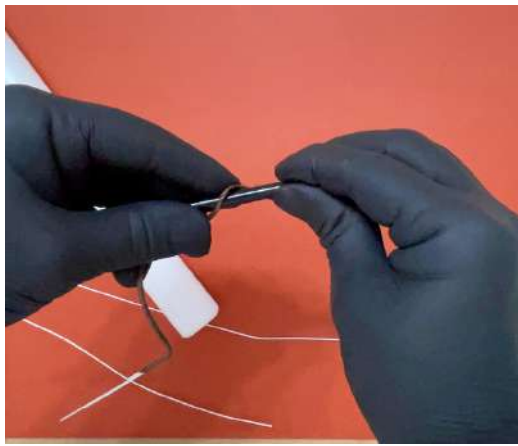
STEP 52 Corylus (hazelnut) branches. Prepare the wires and utensils.



STEP 53 Cut three 30cm white wires in half. Take three half wires and connect them with brown flower tape.



STEP 54 Bend the lower part of the brown branch over a thicker rolling pin.



STEP 55 Continue bending the upper part of the brown branch over a smaller rolling pin or a brush handle. Make three of them.



STEP 56 Prepare all the decorations you made before: the chocolate tree bark, edible moss, the mushrooms, the fern leaves, the chocolate stones and the hemp grass.



STEP 57 With a small amount of royal icing, fix the chocolate bark to the cake.



STEP 58 Do the same with the chocolate rocks.



STEP 59 Add the edible moss in the same way.



STEP 60 Insert the mushrooms into the cake.



STEP 61 Add the fern leaves around the mushroom base.



STEP 62 Insert the Corylus branches.



STEP 63 Finish your project however you want to make look as realistic as possible: add hemp grass, more mushrooms, fern leaves...etc. Prepare to amaze everyone!

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BY ALBENA BOJIDAROVA
using Saracino Pasta Bouquet - flower paste



BY LUÍSA RODRIGUES
using Saracino Pasta Model and Pasta Bouquet



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BY KATE OBRIEN
using Saracino Pasta Model - modelling paste



BY KOY DOLPHIN
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BY KAREN MARY
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BY EMMA RADDON
using Saracino Pasta Model



BY BASIA BEE
using Saracino Pasta Model



BY MARIANNA CHUMAKOVA
using Saracino Wafer Paper
and gel colours



BY PATRYCJA STACHOWICZ
using Saracino Pasta Model
& Isomalt



BY GABRIELLA CONSIGLIO
using Saracino Pasta Top -
sugarpaste and Pasta Model



BY JENNY ORCHARD
using Saracino Pasta Model



BY MONIKA HUCZEK,
using Saracino Pasta Model



BY LUXECAKES AND ARTISAN BAKES
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Model, Pasta Top and
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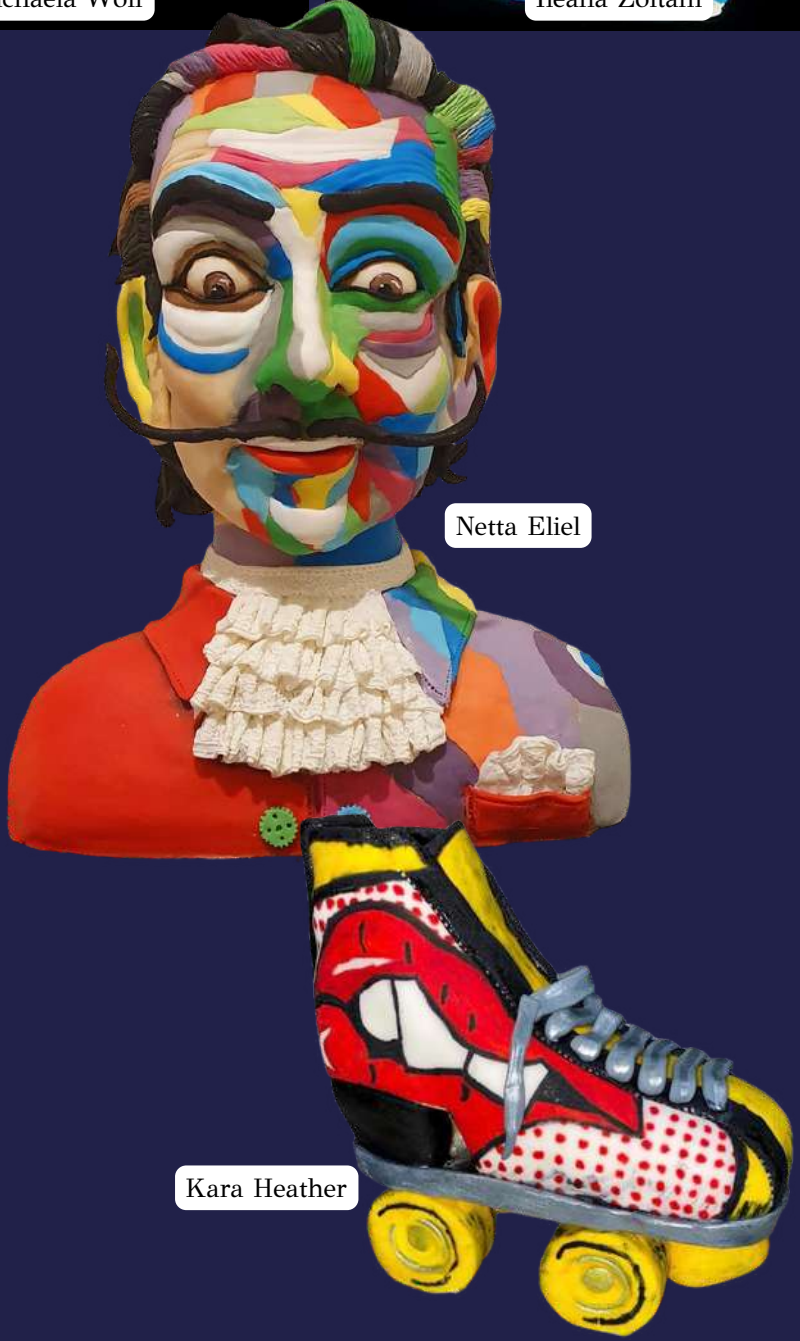
Michaela Wolf



Ileana Zoltani



Doreen Zilske



Netta Eliel

Kara Heather



Sharon Siriwardena



Art Deco Meets Architecture

For this collaboration, first sugar artists needed to explore Art Deco elements found in buildings and facades. Thereafter they had to use their imaginations and recreate a design that linked art deco elements with architecture. This wasn't an easy task when it came to working with architecture. Some of them had to create their pieces twice due to breakage but they didn't give up!!! Instead, they stretched their skills to come up with some very unique and original designs that were simply mind blowing.

Laura Reyes centred her inspiration around the interior of the Chrysler Building (the elevator door and interior). She chose it because she loved the colour palette and the geometric composition of the structure. Linda Hackett used origami style wafer paper folding techniques to recreate Hallgrímsskirkja Church. It is a stunning building, that's built using clean and simple lines. Helen Norris was inspired by an elephant head used on an Art Deco building. She challenged herself to recreate & duplicate this majestic creature whilst also adding a little glamour. The rest of the piece is a homage to other strong Art Deco elements she found during research; jade, gold, 'fan' details and decorative panels. Ellen-Marie Barker was inspired by the art deco ornamentation of a building, seen on West Elm Street at State Street in Chicago, Illinois. The pieces submitted for this cake collaboration were absolutely amazing. Most artists came up with new techniques to bring this idea out to the viewer. You can see the entire collaboration by using this link on Facebook @Art Deco Meets Architecture - A Cake Collective Collaboration.



by Helen Norris



Petra Florean



Sharon Siriwardena



Linda Hackett



Rosa Laura Sáenz Castro



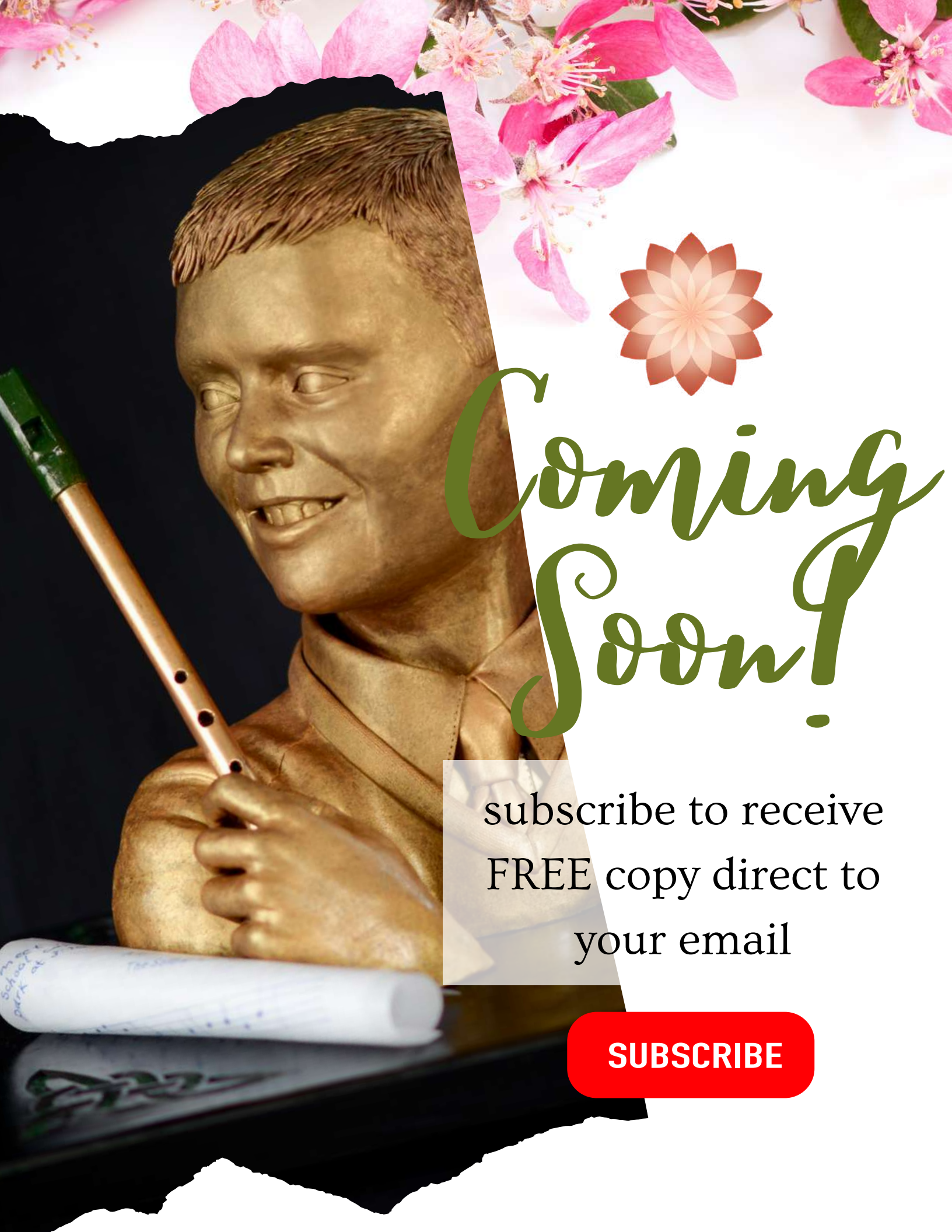
Laura Reyes



Claire Cowburn



Rita NOÈ



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