

# We Love pastry

# 9

Exclusive  
**TUTORIALS**

DETAILED AND VERY  
EASY TO FOLLOW

**PASTA  
SCULTURA**

PRODUCT REVIEW  
BY CAKES BY CAROL

**'MAKE IT -  
TAKE IT'**

FREE HANDS ON  
WORKSHOPS - COME  
ALONG AND CREATE  
SOMETHING AMAZING  
WITH THE HELP OF  
OUR EXPERTS

**PROP  
OPTIONS**

AN EXCLUSIVE  
INTERVIEW

**HALLOWEEN**

IT'S A BUNCH OF  
HOCUS POCUS



cake by Milene Habib







**PAOLO ZOLLA**  
**DIRECTOR**



by Agnieszka Obłąk using Saracino  
Pasta Model & Pasta Scultura



by Edyta Shine Pałka using Saracino Pasta Model

The world of modern pastry is in constant evolution, and, like any other company attentive to market changes, Saracino systematically presents articles that can offer new decorative opportunities to the many cake design enthusiasts.

The recent expansion of the range of sugar pastes with the new colours Burgundy, Navy Blue, and Baby Pink has allowed for splendid innovations in the preparation of decorated cakes, receiving enthusiastic feedback from Europe's top decorators.

The new range of sprinkles, featuring small sugar figurines particularly suitable for upcoming Halloween and Christmas celebrations, makes it easier to embellish pastry preparations and allows beginners to achieve excellent results, especially in desserts for children.

We are also working on other new products, and soon we will be able to introduce sheets of sugar paste, an extraordinary product that is very thin, flexible, and suitable for food printers or simple decorations with food colouring.

In this regard, we will soon introduce new powdered, gel, and spray food colorants, with the usual high Saracino quality, the result of years of research that will bring great satisfaction to those who love this technique. We have also been very mindful of costs.

We invite you to carefully consider our new products: you will find them truly exciting!!!

*Paolo*



by Hemlock Cake Studio using  
Saracino Pasta Model and Pasta Scultura



**SUBSCRIBE ONLINE**

[www.saracinodolci.co.uk](http://www.saracinodolci.co.uk)



by Nollies Nadene  
using Saracino Pasta Model & Pasta Scultura





**SYLWIA PRICE**  
**EDITOR**



by Tutti Patootie cakes using Saracino  
Pasta Scultura



by Bellezze di zucchero by Catia Guida  
using Saracino Pasta Model

Welcome to our October 2023 issue of 'We Love Pastry'. Brrrrr...it's gone cold outside so grab a cup of something hot, chocolate, tea, coffee (is it too early yet for a mulled wine?) and enjoy having a read.

This month we focus on carved cakes and of course added some scary themed tutorials as Halloween is almost upon us. For those who have never tried to create a carved cake, here you'll find some great tips and gain useful knowledge from a wonderful bunch of artists. No tricks from us just treats!

Tutorials are of course not the only thing you can find in this issue. You can also read an interview with the one and only cake star Corinna Maguire! It cannot be missed. Cakes by Carol in her monthly blog talks about Pasta Scultura - a product that is perfect not only for modelling but also for sculpting, something to interest everyone.

As we are getting closer to Cake International 2023 show in Birmingham, we have decided to tell you what we have prepared for you at our stand. This time we will let you take the initiative and work with us (and hopefully have some fun along the way!). So, make sure you check out the schedule for the weekend and visit us at stand D38 to create something just by yourself. Simply MAKE IT - TAKE IT.

See you all in next month's issue and hopefully in Birmingham!

by Bea Art Cakes  
using Saracino  
Pasta Model

*Sylvia xx*



## OUR AMAZING CONTRIBUTORS

Sweet Mi - by Milene Habib, Capri Cakes, Pepper Posh - Sugar Artist, Rose Macefield Cake Craft, Bety Sugarland, Bake it Mrs. Lipovskas, Sugartemple Cake, Chikz Patisserie, Hemlock Cake Studio, Lovin' from the oven, Dionis Iarovoi, Cakes by Carol, Prop Options

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# CREATURE CUTEY

CREATED BY SWEET MI - BY MILENE HABIB








**MILENE HABIB**

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

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

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

 [SWEET MI-BY MILENE HABIB](#)

 [@milene\\_habib](#)

*Sweet Mi*  
Cake design by MILENE HABIB

# What you need:

## INGREDIENTS

- White modelling chocolate
- Wafer paper 0.3mm
- Powder colours of choice
- Food grade or clear alcohol
- Liquid Shiny confectioners glaze
- Cake and filling of your choice, 18cm diameter x 13cm high (for the head)
- Dark chocolate ganache for precoating (ratio 3:1)
- Rice Krispie Treat (RKT) for the body

## EQUIPMENT

- 25cm base
- 25cm threaded rod + nuts and washers
- Pliers / spanners
- 12cm cake board
- Paper or plastic cake pop stick
- Self-adhesive aluminum tape
- Modelling tools
- Serrated knife
- Sharp craft knife
- Spatula
- Flexible smoother or a piece of acetate
- Rolling pin
- Scissors
- Optional - silicone leaf veiner and lizard texture mat
- Brushes
- Food grade wipes



## RKT

## RECIPE:

- 250g puffed rice cereal
- 150g marshmallow
- 100g dark chocolate

Microwave the chocolate and marshmallow in a suitable container. At full power, heat every 15 seconds and stir until completely melted and mixed. Add and incorporate the puffed rice. Allow 5 minutes to cool down a little. It is ready to use and as it contains chocolate, it will set quickly and firmly. Work on a silicone surface and if necessary grease your hands with a little margarine or butter so it does not stick to your fingers.







**STEP 1** Start by preparing all the materials and tools for the cake frame. Fix small legs to the underside of the base board.



**STEP 2** Assemble the structure as shown with nuts and washers both sides of each board - the upper board to support the head is to be approximately 17cm above the base. Cover the rod and fixings with stainless steel tape.



**STEP 3** Make the RKT and use melted marshmallow to fix it to the structure.



**STEP 4** Shape and add the RKT to the structure to create the body and the base of the head.



**STEP 5** Use a cake pop stick to create a simple structure to support the tail.



**STEP 6** Allow the RKT set for a few minutes.



**STEP 7** Add the cake to the upper cake board. Secure it with a little bit of ganache. Start sculpting the cake using a serrated knife.



**STEP 8** Cut around the top of the cake to give it a rounded shape.



**STEP 9** Cover everything with a layer of ganache using a spatula.





**STEP 10** Smooth the surface using a piece of acetate - you can add extra volume using the ganache in specific areas like around the eyes and snout.



**STEP 11** Let the ganache set in the refrigerator while preparing the modelling chocolate - cut into small pieces and knead it.



**STEP 12** Using a rolling pin roll the modelling paste to about 5mm thickness.



**STEP 13** Roll it in a rectangle shape large enough for the width of the cake and enough to cover the front and the back at the same time.



**STEP 14** Gently press and glue the modelling chocolate to the cake.



**STEP 15** Pinch the excess and cut it using scissors or a knife.



**STEP 16** Smooth and blend the joints and all the surface.



**STEP 17** For the scales add small balls of different sizes, press and flatten them against the cake. Also add to the cheeks and tail.



**STEP 18** For the chest area add a piece of modelling chocolate onto the front of the body.





**STEP 19** Using modelling tools, shape the chest with large scales.



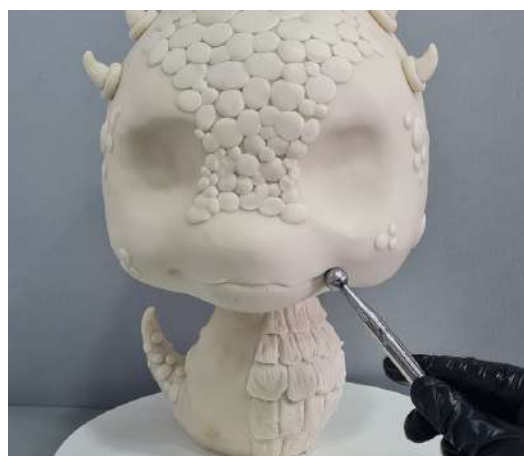
**STEP 20** Add as many scales and details as you wish.



**STEP 21** I added cute little horns



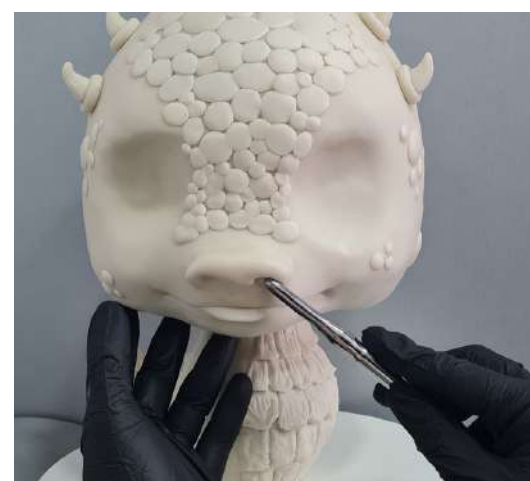
**STEP 22** Open the mouth using a pointed tool.



**STEP 23** Using a ball tool work on the corners of the mouth to create a smile. We want a happy little creature.



**STEP 24** Smooth it and press under the mouth gently to create volume for the lower lip.



**STEP 25** Add a small piece of modelling chocolate to create extra volume for the nose and using a rounded tool add the nostrils - smooth and blend the nose to the snout.

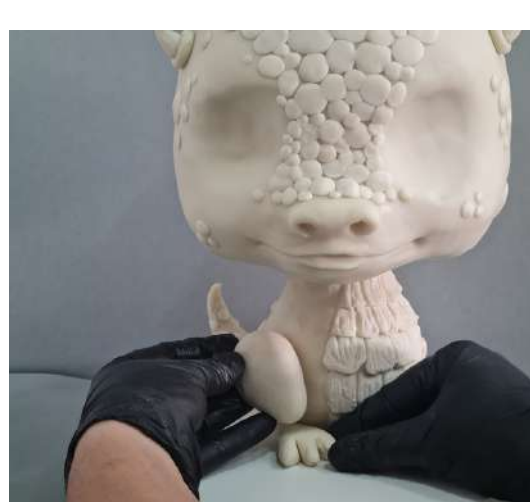


**STEP 26** Model the feet - start with a 3cm ball, shape it like a triangle, cut small portions to separate the toes, smooth and round them. To finish add small pieces on the tips for the nails.

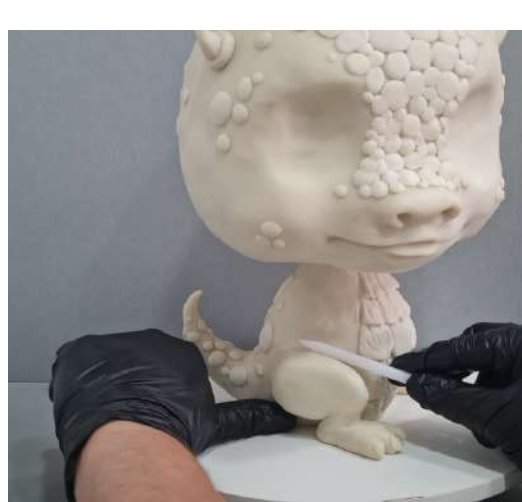


**STEP 27** For the leg roll a 4cm ball and model into a flattened pear shape.





**STEP 28** Attach them to the cake either side of the body.



**STEP 29** Smooth and blend the junctions.



**STEP 30** For the arms - start shaping a 3cm ball into a sausage shape, with a larger part on one end, cut small portions to shape the fingers, smooth and round them. To finish add little nails and let it rest in the desired position - you can bend the arm for extra movement.



**STEP 31** Attach the arms on the cake and smooth the joints. Add temporary support (sponge, kitchen paper, cocktail stick) if required until dry.



**STEP 32** For the eyes use 3cm balls, press into the eye sockets and flatten against the cake surface.



**STEP 33** Roll eyelids to cover the top of the eyes and to make it look cuter. Also add to the bottom of each eye. Cut the excess.



**STEP 34** Add eyebrows, make them in a similar way as the eyelids but add texture with a modelling tool.



**STEP 35** Add as many details as you want. To make extra scales you can use leaf veinners and molds. Let the scales dry a little bit in a rounded position before adding them to the cake to give them extra movement.



**STEP 36** Attach to the cake on top of the head.





**STEP 37** Cut some teardrop shapes from 0.3mm wafer paper, paint them using gel colours (you can use any colour of your choice) mixed with clear alcohol and add texture using a mold or veiner. Let them dry.



**STEP 38** Attach them to the cake.



**STEP 39** Add as many as you wish to give extra fluffiness and movement to the character. I added smaller pieces after painting.



**STEP 40** To paint, dissolve powder colours in food grade or clear alcohol, and using a large brush paint the entire cake. Add extra colour to the darker deepest layers to give the shadows and highlights.



**STEP 41** Using food-grade wipes remove excess paint from the top of the scales and other details - to create different shades and more highlights.



**STEP 42** Add the last details and if necessary intensify the painting.



**STEP 43** To paint the eyes, dissolve the powder colours with Liquid Shiny glaze - this way they will be extra shiny. Paint using different shades - darker on top, and lighter on the base.



**STEP 44** Paint the pupil. Add small white dots to give light/reflections.



**STEP 45** Using pink or orange powder colours and a large and fluffy brush add blush to the cute creature. Far too cute to eat I say!



# PASTA TOP

**your new favourite Saracino product**

Rolls thinner  
than your  
average sugar  
paste



VERY cost effective -  
I can now buy more  
cake tools!



**WOW!**





# FELINE SPOOKY?

CREATED BY CAPRI CAKES







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.

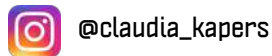
My passion for the design and making of cakes and sculptures started in 2013. With a background in the field of interior design and window dressing I have always been creative.

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.



# What you need:

## INGREDIENTS

- Pasta Top: white, black, burgundy, dark green and yellow
- Pasta Model: light green and black
- Saracino Dark Modelling Chocolate
- Saracino milk chocolate drops: 250g tub
- Saracino gel colour: orange and black
- Saracino powder colour: dark green, black, brown and orange
- Saracino Pump Powder gold glitter
- Saracino Cake Gel
- Saracino CMC powder
- Saracino Sprinkles: Halloween Classic and Nightmare
- Two cakes diameter 20cm x 6cm high (or two rectangular cakes, width 8cm x 6cm high and 27 cm long)
- Rice Krispie Treat (RKT)
- 50g vanilla buttercream
- 85ml whipped cream
- Black cacao

## EQUIPMENT

- Cake drum 25cm and ribbon
- Hollow dowel
- Rolling pin
- Flexi smoothers
- Knife
- Dust brushes
- Food marker 'leaf green'
- Dresden tool
- Silicone modelling tools (Cerart)







**STEP 1** Stack the cakes on top of each other on the cake board.

**TIP:** Use Saracino Supreme Vanilla in your cake mix for a delicious flavour. You can also use any other Supreme flavouring. There are 14 flavours in total!



**STEP 2** With a sharp knife, cut off the left side to give half a teardrop shape. This will be the cat's body.



**STEP 3** Trim the right side of the cake to a round shape for the pumpkin. The height of the round part should be about 8cm.



**STEP 4** Take 150g of the cut cake and put it in a bowl. Take 50g of vanilla buttercream and add it to the cake. Knead the whole thing well so that you get a cohesive dough.



**STEP 5** Use the cake dough against the right side of the base cake to give a nice round shape for the pumpkin.



**STEP 6** Using a sharp knife, cut lines out from the round part of the cake. So that the shape resembles the grooves on a pumpkin.



**STEP 7** Take 85ml whipped cream and 250g of Saracino milk chocolate drops. Make ganache. Ratio of milk chocolate ganache is 2 to 3. Two parts whipped cream to three parts chocolate. You can also prepare more ganache. You can easily freeze what you have and use it again later.

## MILK CHOCOLATE GANACHE PREPARATION:

Bring the whipped cream to the boil. Heat the chocolate drops in a bowl until they are about half melted. This can be done by 'bain marie' method or in the microwave. Add the boiling cream and hot chocolate together and keep stirring until everything is well-mixed. Let it cool down a bit before using it.

You can also use white or dark chocolate ganache. Pay attention to the mixing ratios. White: 1 to 3, Milk: 2 to 3 and Dark: 3 to 3.



**STEP 8** Apply a ganache crumb coat to your carved base shape. This doesn't have to look perfect.





**STEP 9** Make sure the entire cake is covered with a crumb coat and cool in the fridge for at least 30 minutes.



**STEP 10** Apply a thin second layer of ganache and smooth everything well. You can use flexi smoothers for a smooth finish.



**STEP 11** Take a hollow dowel and cut to a height of 19cm. Insert the dowel into the cat part of the cake.



**STEP 12** Make a batch of RKT and weigh 220g for the cat head. Form a long teardrop shape using warm RKT. With your thumbs, make two shallow wells at the front of the drop for the eyes of the cat. Bend the tip of the teardrop shape slightly. This section will be the hat. Let the RKT shape cool.



**STEP 13** Carefully place the RKT head on the dowel.



**STEP 14** Cover the RKT with a thin layer of chocolate ganache. Let cool in the refrigerator for at least 30 minutes.



**STEP 15** Cover the head with a second thin layer of ganache and finish smooth. Set in the refrigerator.



**STEP 16** Take 180g Pasta Top and colour it with orange gel colour.



**STEP 17** Roll the Pasta Top to 4mm thick. Cover the pumpkin.



**STEP 18** Apply the contours with a silicone modelling tool. Cut off excess paste from the base.



**STEP 19** With a smaller silicone modelling tool add more definition to the contours of the pumpkin.



**STEP 20** Take 180g of black Pasta Top and roll out thinly. Cover the lower part of the cat's body. Align the seams neatly and cut away any excess paste.



**STEP 21** Apply the cat fur texture with a Dresden tool.



**STEP 22** Take 150g of black Pasta Top and roll thinly. Cover the head. Start at the bottom of the head and move up. Neatly finish seams on the back and underside of the head with a silicone modelling tool.



**STEP 23** Add contours to the head with a small silicone tool. Cut off excess Pasta Top just above the eye sockets.



**STEP 24** Roll two circles of white Pasta Top with a diameter of 4cm. Place the circles on the cheek areas. Add fur texture with a Dresden tool. Start at the nose and work outwards.



**STEP 25** Take 20g of white Pasta Top and make two equal balls. This is the base of the eyes. Make two circles with a diameter of 1.5cm with light green Pasta Model. Make two pupils of black Pasta Model with a diameter of 1cm. Stick everything together with a little bit of cake gel and press into the eye sockets.



**STEP 26** Take 2.5g black Pasta Top and form a thin teardrop shape. Fix at the bottom of the eyes. Take 6g black Pasta Top and make an elongated teardrop shape. Place this at the top of the eye overlapping slightly. Press and shape with your fingers.





**STEP 27** Apply lines to the eyelid with a Dresden tool. Work from the outside of the eye inwards. So you end up at the nose.



**STEP 28** Make a dark green line on the outside of the light green iris with the edible marker. If you don't have a leaf green Fractal marker, you can also use dark green powder. Mix with a few drops of rejuvenator spirit and paint.



**STEP 29** Work out the dark edge with a thin brush towards the iris. This makes the eye more realistic. Add the white dots in the eyes with two small balls of Pasta Top.



**STEP 30** Take 500g of dark modelling chocolate. Color black with 25g of cocoa powder "deep black". Use 120g of black modelling chocolate to shape the back leg.



**STEP 31** Place the back leg against the body and press gently. Add the lines of the toes with a silicone tool and the coat texture as desired. Repeat this step for the other back leg.



**STEP 32** Take 80g of black modelling chocolate and model a front leg. Add the toes to the leg with a Dresden tool.



**STEP 33** Place the front leg on the pumpkin and attach the end to the body of the cat just below the head. Repeat steps for the other front leg.



**STEP 34** Take 100g burgundy Pasta Top and roll thinly. Cover the hat part of the head. Cut off excess Pasta Top and neatly smooth away the seams with a silicone tool.



**STEP 35** Mix 80g burgundy Pasta Top with 2.5g of CMC mix. Make a roll 25cm long and roll out with a rolling pin into a strip of 3cm wide x 4mm thick. Leave on your work surface for 10 minutes.



**STEP 36** Coat one long side of the strip thinly with cake gel. Not too much as the edge will slide down. Stick the hat rim to the base of the hat.



**STEP 37** Take 15g of dark green Pasta Top and roll into a strip 25cm long x 3cm wide. Stick on the hat. Start the strip where the rim of the hat begins.



**STEP 38** Make a 4 x 4cm yellow Pasta Top square. Dust with gold Pump Powder spray.



**STEP 39** For a buckle, make a 2.5 x 2.5cm dark green Pasta Top square and stick onto the gold square. Place on the front of the hat. Take 50g black Pasta Top. Divide into two equal parts and make two triangles for the ears. Apply texture to the ears. Start at the tip and work your way down. Place the ears next to the gold buckle.



**STEP 40** Use orange and brown powder to dust the pumpkin. Take 15g of dark green Pasta Top and make a stem for the pumpkin. Attach to the centre of the pumpkin with cake gel.



**STEP 41** Use black powder to dust the cat.



**STEP 46** Take 150g white Pasta Top and add a few drops of black gel colour. Knead the gel through the paste, but not completely. Cover the drum with the grey Pasta Top. Cut off excess paste with a knife.



**STEP 47** Take 100g black modelling chocolate and form a teardrop. Add fur texture. Start at the widest part and work your way to the tip. Place the tail at the back of the cat.



**STEP 48** Finish off the base with "Classic" and "Nightmare" Halloween sprinkles!



# Saracino Paste Range

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

## PASTA MODEL

Perfect paste for small to medium modelling projects



## PASTA TOP

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



## PASTA BOUQUET

Perfect for flower and foliage making



## PASTA SCULTURA

Paste for sculpting similar to traditional clay making



## MODELLING CHOCOLATE - WHITE

Perfect for chocolate decorations and modelling



## MODELLING CHOCOLATE - DARK

Perfect for chocolate decorations and modelling





# ANNOUNCING OUR MONTHLY COMPETITION



**CONGRATULATIONS!**

Sheila Simon aka  
Teeny tiny tasty







# Would you like to win a Saracino Surprise Box Worth

# £50?

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

LUCKY WINNER will be introduced in our November issue.

The competition ends on midnight the 25th of October 2023 and it's open worldwide!

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

- SCARY
- MAPLE
- CRACKLING
- CHOCOLATE
- FALL
- RAINY
- HALLOWEEN
- RED
- COZY
- WINDY
- GOLDEN
- LEAVES
- OCTOBER
- SCARF
- POWDER
- FOGGY
- HARVEST
- CRUNCHY

# SCARY SQUASH

CREATED BY PEPPER POSH - SUGAR ARTIST







CARLA RODRIGUES

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

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

Awarded many times in national and international competitions.

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



PEPPER POSH - SUGAR ARTIST



@pepper\_posh\_carla\_rodrigues

# What you need:

## INGREDIENTS

- Round cake 16cm diameter x 12cm high, suitable for carving
- Dark ganache for filling (1:1)
- Dark ganache for coating (2:1)
- Saracino Modelling Chocolate
- Pasta Model: green, light green, black, yellow
- Pasta Bouquet
- Saracino powder colours: brown, orange, yellow, green, pink
- Airbrush colours: orange, brown
- Saracino Liquid Shiny glaze
- Dark chocolate cookies
- Clear alcohol

## EQUIPMENT

- Round wooden cake board 18cm diameter
- Cake card board 14cm diameter
- Spatula
- Rolling pin
- Cocktail sticks
- Variety of brushes and modelling tools
- Dresden tool
- Leaf cutter with veiner
- Circle cutters: 1.5cm, 3cm
- Serrated knife
- Smooth blade knife
- Spoon





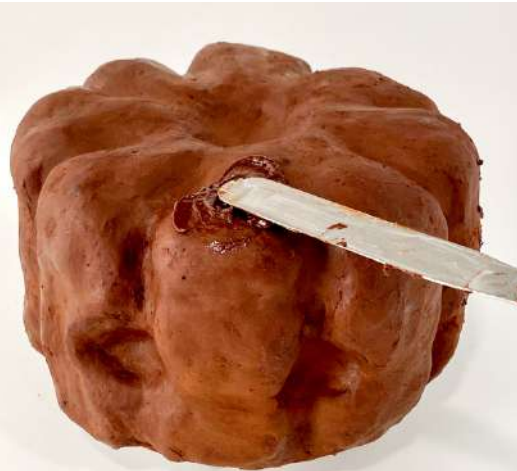
**STEP 1** Stack and fill the cakes with ganache on the card cake board.



**STEP 2** Use a serrated knife to carve the cake into a pumpkin shape.



**STEP 3** With a spoon, make a small hole in the centre top, where the pumpkin stem will be placed. Also, make the eye sockets about 3cm in diameter.  
Tip: You can use a circle cutter to help you with this task.



**STEP 4** Coat the cake with ganache and leave to set in the refrigerator.



**STEP 5** Crumble the leftover cake off-cuts and mix it with ganache to form a cake dough. Make a small tapered sausage shape for the upper lip of the pumpkin's mouth and two smaller ones for the corners of the mouth.



**STEP 6** Make two sausages for the eyebrows, long enough to cover the top of the eyes. Use ganache to help stick the sausages to the cake and use a brush to cover all of them with ganache.



**STEP 7** Knead modelling chocolate with yellow Pasta Model (1:1), then roll and cover the cake. Smooth with your hands.



**STEP 8** Add the lines and detail of the pumpkin with a silicon brush tool.



**STEP 9** With the silicon brush sculpt around the mouth and add line details to the lips with a hard tip silicon brush.





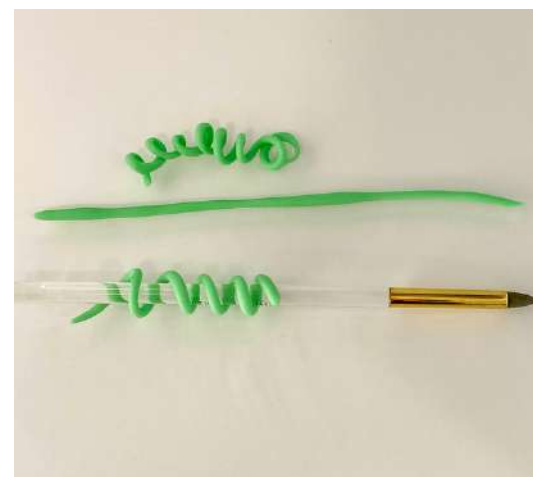
**STEP 10** Knead Pasta Bouquet with light green Pasta Model to obtain a pale green. For the eyes roll two half-balls, large enough to protrude from the eye sockets. Set aside to harden.

Tip: If you have a half-sphere silicon mould it may help you in this task.



**STEP 11** Add green Pasta Model to the pale green coloured Pasta Bouquet, to obtain a darker green.

Roll it thinly and use a leaf cutter with veiner to cut the leaf. Leave aside to dry.



**STEP 12** Make the pumpkin vines with the same paste by wrapping thin strands around any tool with a round handle. Leave aside to dry.



**STEP 13** Make the stalk with the green coloured Pasta Bouquet by rolling a thick short sausage (3cm long). Pinch one of the ends with your fingers, creating something similar to a star shape.



**STEP 14** Use your fingers and the Dresden tool to sculpt and detail the stalk.



**STEP 15** To make the arms and hands, roll yellow coloured Modelling Chocolate to 10cm length, and cut it in half at an angle of 45 degrees.



**STEP 16** Thin the wrist by rolling the paste between your fingers just below the cut. Give definition to the hand and the arm.



**STEP 17** Flatten the cut ends and cut 3 fingers.



**STEP 18** Smooth the fingers by rolling them carefully between your fingers. With the silicon brush sculpt and detail the hands and nails.



**STEP 19** For the legs and feet, form two 5cm long rolls with a ball at one end. Place the ball down, form an L-fold and squeeze the ball lightly with your fingers on the sides, shaping the foot.



**STEP 20** Flatten the feet, cut three toes on each and smooth by rolling them carefully between your fingers. With silicon brushes sculpt and detail the toes and feet.



**STEP 21** Adjust the size of the arms to 2cm long and cut the legs off the feet. Attach arms and feet to the pumpkin with cocktail sticks.



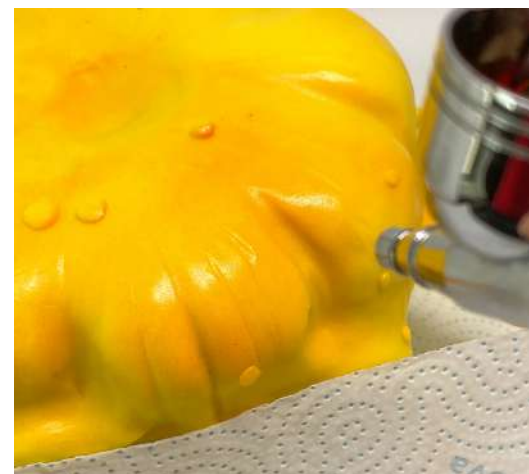
**STEP 22** Place the eyeballs into the eye sockets and use a small strand of yellow Modelling Chocolate to make the bottom eyelids. Blend in and add details with a silicon brush.



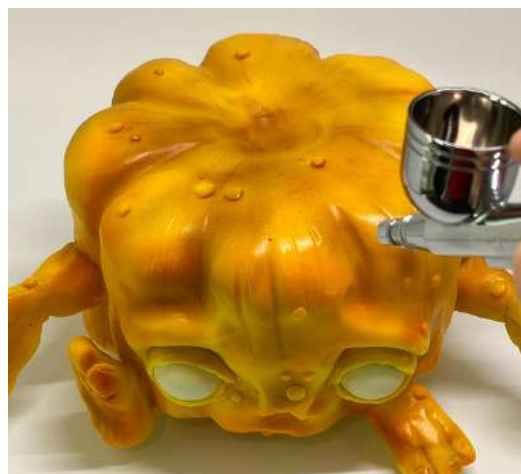
**STEP 23** For the upper eyelids, roll a sausage and place above the eye. Blend in and add details with a silicon brush.



**STEP 24** Add random small dots of yellow Modelling Chocolate in different sizes to give the pumpkin more detail.



**STEP 25** Airbrush the whole pumpkin with orange, leaving the face part clearer. Protect the eyeballs so they don't get any colour when you are airbrushing.



**STEP 26** Airbrush some shadows with brown airbrush colour.



**STEP 27** Dust details (lines, grooves, dots) with orange and brown powder colour.





**STEP 28** With some Pasta Bouquet make one small tooth. Allow it to dry for a few minutes and then glue it in one corner of the mouth.



**STEP 29** Dust with green powder around the eyeballs.



**STEP 30** For the iris, paint from the outer edge inwards with green and yellow dust colours diluted in clear alcohol to build up the colour.



**STEP 31** Cut a thin circle (1.5cm diameter) of the black Pasta Model for the pupil and glue it in the middle of the iris. Add some highlights in the iris with white powder colour diluted in clear alcohol.



**STEP 32** Dust all the leaf with yellow and then dust with green from the outer edge inwards, leaving the centre of the leaf lighter. Dust the stalk and the vines with yellow and green. Don't forget to make a small stem for the leaf with green coloured Pasta Bouquet and dust with yellow and green.



**STEP 33** Carefully move your cake to the wooden board and add the leaf, stalk and vines.



**STEP 34** Add some brown shade to the stalk with brown powder colour.



**STEP 35** Crumble some dark chocolate cookies (use a blender or place them in a bag and crush with a rolling pin) and cover the cake board using a spoon. Sprinkle some over the pumpkin.



**STEP 36** Glaze the eyes with Saracino Liquid Shiny. Carefully airbrush the cake board with brown and add some shadows with green dust colour.



# Read With Cake



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



Corinna  
Maguire

**INTERVIEW BY SARACINO**

**TELL US SOMETHING ABOUT YOU.**

ey! I'm Corinna Maguire.

I am happily married with 2 kids and live on the West coast of Ireland, although I originally hail from Canada. I make fun sculptural crazy cakes, and also teach cake decorating!





**HOW DID YOU START YOUR CAKE JOURNEY?**

I started into this fun cake world the same way as most of us do - by having kids. I used to have a Freelance Graphic Design office but closed it up and moved home when I was about to have my first daughter. After she was born my creative outlet was craving attention. And what better way to satisfy that craving than by making her a birthday cake. I grew up with my own mom making interesting cakes for us, so I had to pass on this tradition to my own kids. Once the other parents saw my creations they wanted them for their own kids, then themselves, then their friends and on and on it went. After a while I was asked to start teaching classes and I haven't looked back. Things changed slightly during Covid and now I am concentrating on the video side of things with the occasional in person class too.

**WHAT HAS BEEN YOUR MOST DIFFICULT CREATION TO DATE AND WHY?**

One of the most difficult ones that I've made was a 3D portrait of my parents. I needed it to really look like them and it's strange to create someone you know and research their features in detail. But it came out well and I was happy with it! Although my Mother wished that I made her look younger!



**AFTER GETTING INSPIRED, HOW DO YOU PROCEED?**

This is the part that I love. I like to break down an idea and try and figure out how to make it come to life. Figure out the structure, how I can give it a bit of movement etc. Sometimes I sketch this on paper, sometimes I use some of my graphic design computer programs to measure things out properly, and sometimes I just wing it!



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

Make sure that you have the right tools and the right materials for everything that you are creating. Don't forget about finishing touches and tiny details either... a bit of shading and dusting or extra small details can elevate your pieces easily.

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

This is a hard question because I love them all for different reasons. But I definitely loved my realistic life-size hippo head coming out of the water that I made for a Cake International showpiece a couple of years ago. And some of my smaller pieces like Garrosh from World of Warcraft and my Bernini sculpture that I made with Saracino Pasta Scultura.



## WHAT SARACINO PRODUCTS DO YOU USUALLY USE AND WHY?

I have fallen deeply in love with using Pasta Scultura. It feels like a mix between a modelling paste and a modelling chocolate. It's perfect for sculpting... adding bits, carving away and blending seams easily. LOVE it.



## WHAT IS YOUR BIGGEST ACHIEVEMENT IN YOUR CAKE JOURNEY SO FAR?

One of my biggest achievements is winning Cake Master's 'Rising Star'. I still get emotional thinking about that moment when they called my name and the rush from all of my friends in support of me. BUT... I am working on a HUGE showpiece project right now for Cake International with the Sugar Screams crew and I am very excited about it. It will be a full walk-through experience, similar to last year, in the theme of Stranger Things! It is going to be bigger and more epic than ever, and I can't wait for it to come together and to see everyone's reaction to it.



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

I love to swim! Either in the sea or in the pool. I love to join in with group swims and do fun challenges too. It's my meditation time and I love it.







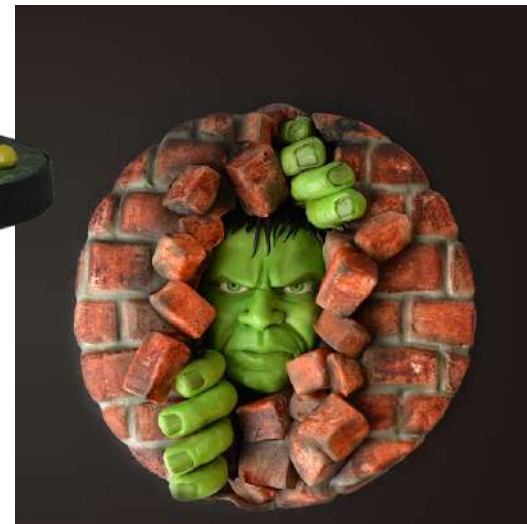
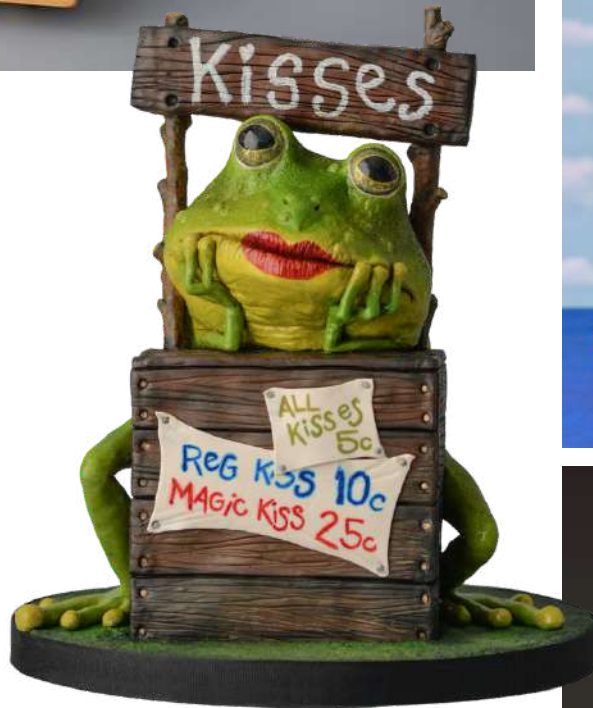
**IF YOU HAD THE CHANCE TO BAKE A CAKE FOR A VIP, WHO WOULD THIS PERSON BE AND HOW WOULD YOU DECORATE THEIR CAKE?**

Well, I'm a HUGE Jackie Chan fan. I even got to put my hands in his hand imprints on the 'walk of the stars' in Hong Kong (one of my highlights of that trip!). So, I suppose I would make a cake of him kicking someone in the face :D



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


I love to get inspiration from multiple things in life to help create something original. Recreating other artist's work is fun (so long as you get permission from them) but coming up with something yourself gives you free rein to go wild. As for favourite artists there are too many to mention just one. I could name dozens of them in the cake world like @therealdebdoescakes and more recently Arianna Sperandio @arianna.sugar.art. But I have also recently been following the work of sculptors like Dimitri Ferry @dimafry88 too. Love this style of work.




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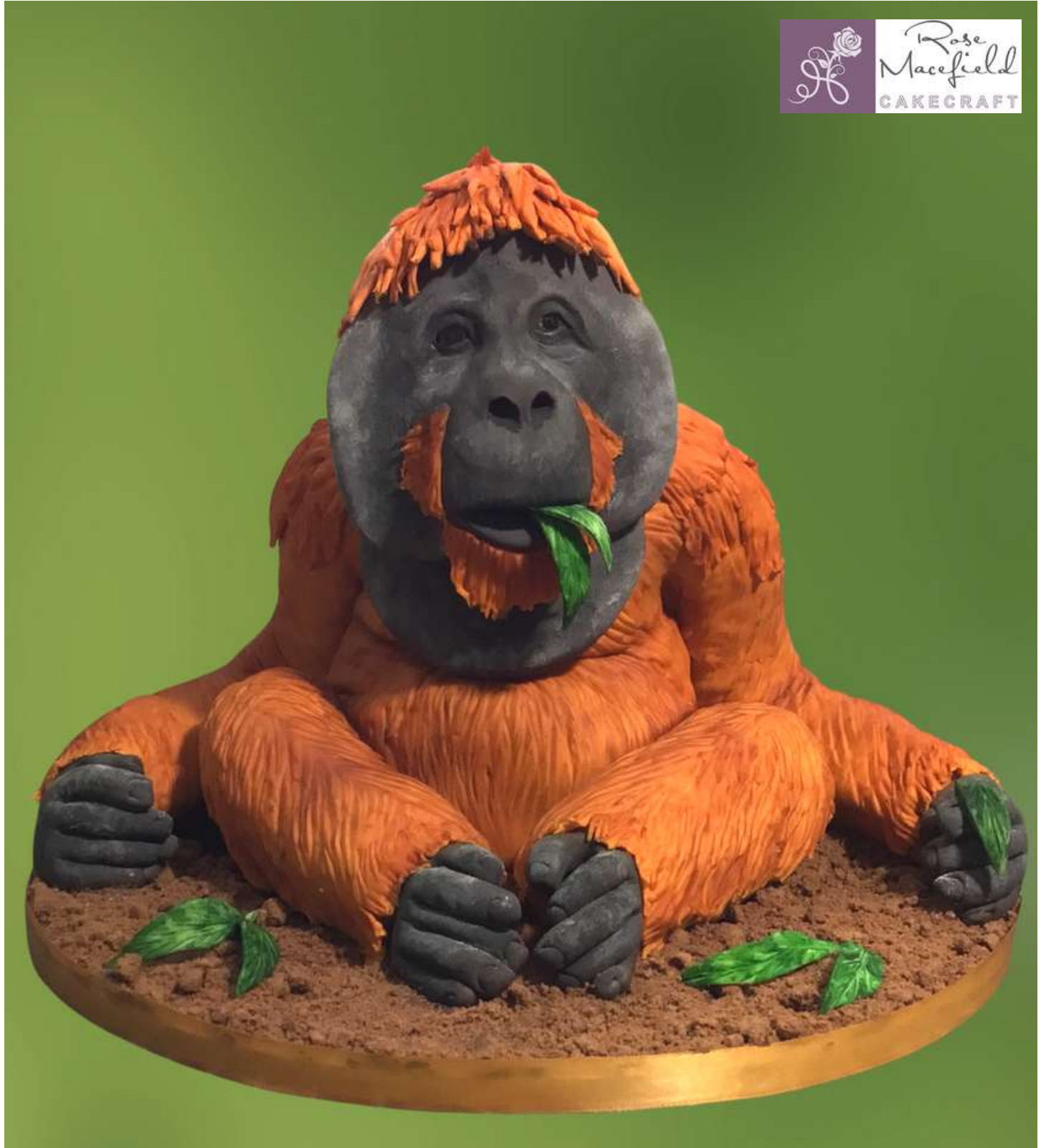
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# ORANGUTAN CHILL...

CREATED BY ROSE MACEFIELD CAKE CRAFT







**ROSE MACEFIELD**

I am a Cake Artist, teacher and author of 'Sensational Sculpted Cakes' and regularly judge at Cake International competitions.

I originally started making cakes in 2007 when I decided to learn how to make birthday cakes for my children. I quickly became passionate about my new hobby and gradually turned it into a business, making bespoke cakes and teaching classes and workshops. I have won several awards at Cake International including Best in Show in 2013 and then went on to win Cake Masters Best in Show Award in 2014.

I am passionate about teaching my skills to others, I teach courses at my local adult education college and share tutorials on my YouTube channel.

 [ROSE MACEFIELD CAKE CRAFT](#)

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# What you need:

## INGREDIENTS

- Pasta Top (3kg)
- Pasta Scultura (500g)
- Powder colours – orange, brown, black, white
- Gel colours – orange, brown, black, green
- Loaf cakes x 3 (8 x 4 inch)
- Ganache (500g)
- Buttercream (300g)
- Bourbon biscuits (1 pack)
- RKT (800g)
- Clear alcohol

## EQUIPMENT

- 12 inch round drum board
- 9 inch long thick dowel
- Rolling pins – small and large
- Dresden tool
- Short fur texture mat
- Small scissors
- Scallop tool
- Cake carving knife
- Palette knife
- Paint brushes





**STEP 1** Cut each cake approx. 2/3 across the length.



**STEP 2** For the body, cut the top crust off each cake to level (keep cuts for the next step), and stack on top of each other so they are flush at the back. Add buttercream between each layer and carve each corner to round them. Place a thick dowel through the centre of all the cakes for support.



**STEP 3** Add two of the tops of the cake to the front to bulk it out a little. Use buttercream to fix in place.



**STEP 4** Continue carving to round off all parts of the cakes, narrowing the centre.



**STEP 5** Carve at the bottom of the cake to narrow it further.



**STEP 6** Add a thick layer of ganache to the whole cake (side profile view) and allow to set in the fridge.



**STEP 7** Add another layer of ganache and smooth with a palette knife as much as possible (front view).

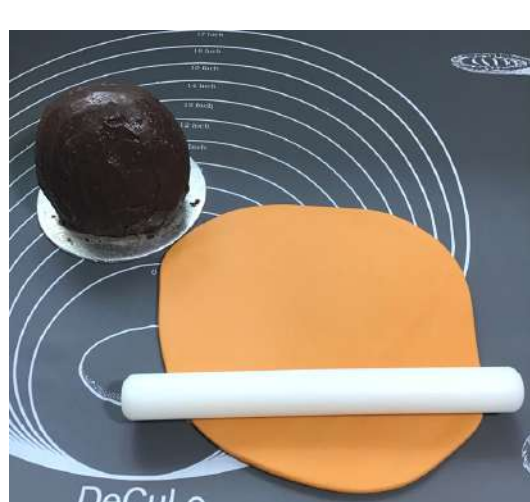


**STEP 8** For the head, use ganache to glue two of the smaller pieces of cake together, allow the ganache to set.

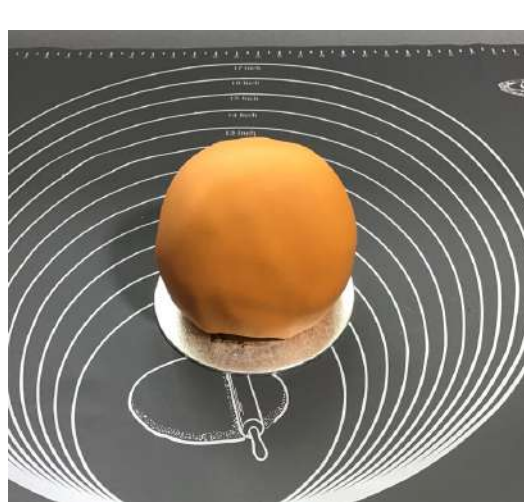


**STEP 9** Carve the corners and edges to form a ball shape. Coat with ganache and allow to set.





**STEP 10** Colour 2.5kg of Pasta Top with a mix of orange and brown gel colour and roll 550g to 5mm thickness.



**STEP 11** Cover the ball cake (head), allowing the paste to cover the underside.



**STEP 12** Cover the body, cut away the excess paste and tuck the paste under the cake so there are no gaps.



**STEP 13** Use a Dresden tool to shape the chest and top of the tummy.



**STEP 14** Use the Dresden tool to create the fur texture on the front of the cake, taking care to create the fur effect in a natural direction.



**STEP 15** Press the fur texture mat against the paste on the back of the cake and enhance the effect with the Dresden tool.



**STEP 16** Texture the paste on the head using the same process, there is no need to texture the front.



**STEP 17** Carefully place the head onto the dowel to join with the body.



**STEP 18** Use half of the RKT to shape the legs.

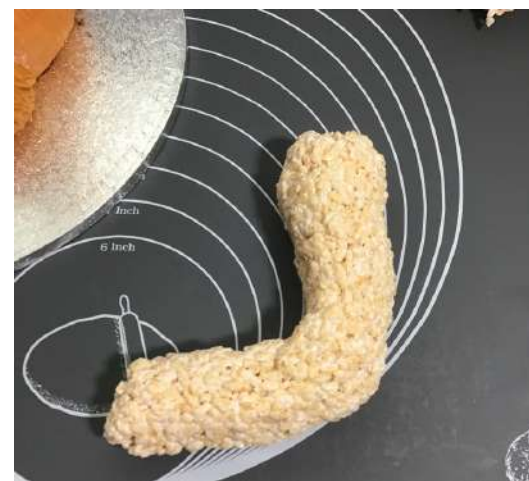




**STEP 19** Cover a leg with coloured Pasta Top and use the Dresden tool to blend the joints of the leg and body together to achieve a smooth joint. Add the fur texture to the leg taking care to texture in a natural fur direction.



**STEP 20** Cover the second leg, join it to the body and add the fur texture.



**STEP 21** With the remaining RKT, shape the arms.



**STEP 22** Place the arms against the body to make sure they are in proportion with the body and long enough.



**STEP 23** Cover each arm with the Pasta Top and fix to the body, add a sausage of paste across the joint for additional support and blend the joints.



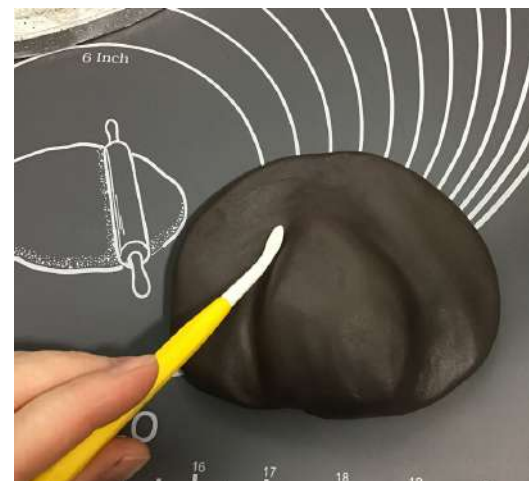
**STEP 24** Create the fur texture with the Dresden tool.



**STEP 25** Roll some paste, add texture and place at the back of the head to hide the joint between the head and back.

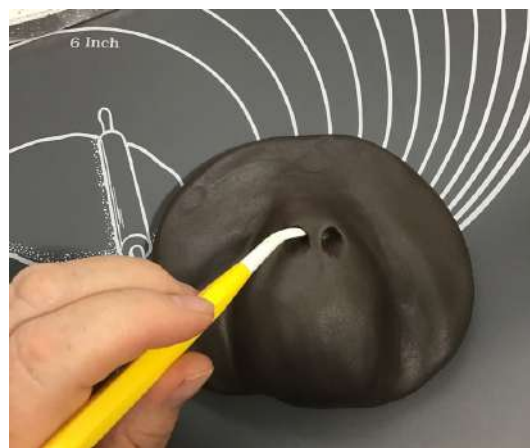


**STEP 26** Mix 500g of Pasta Top and Pasta Scultura together, add black and brown gel colour. Take a quarter of the paste and form a half-circle shape to make the neck and add texture with a scourer pad.



**STEP 27** Take half of the paste and shape the face, forming the mouth and nose area so its thicker and shape with the Dresden tool.





**STEP 28** Use the Dresden tool to form the nostrils.



**STEP 29** Using a knife, cut into the paste to shape the mouth, soften the edges with your fingers and shape further with the Dresden tool.



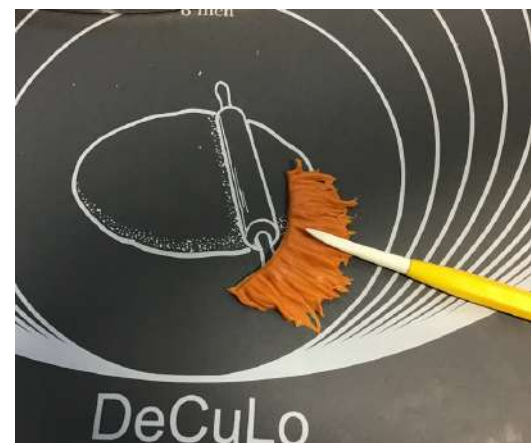
**STEP 30** Form the eye sockets using a ball tool. Texture the whole surface with the scourer pad.



**STEP 31** Place 2 small brown balls of paste into the eye sockets, shape under the eyes with the Dresden tool and create some wrinkles. Paint the eyes with dark brown paint and black paint for the pupils.



**STEP 32** Finish the eyes by smoothing a thin piece of paste over and under each eye to form eyelids.



**STEP 33** Texture 3 small pieces of paste to create the hair for the face.



**STEP 34** Carefully attach these around the mouth/nose area with a little glue and create some larger sections to create the fur on top of the head.



**STEP 35** Attach approx. 3 layers of the fur pieces to the top of the head and cut into the paste to separate the strands for hair.



**STEP 36** Create a few extra fur sections and attach them to the top of each shoulder.





**STEP 37** Coat the board with ganache and cover it with crushed bourbon biscuits.



**STEP 38** Make four hands, start with a flat teardrop shape, make 4 cuts to form the fingers and soften the edges. Texture with the scourer and add wrinkles using the Dresden tool. Create fingernails by gently pressing with a scallop tool.



**STEP 39** Attach the hands/feet to the arms/legs with a little glue and add a strip of textured paste to cover the joints. Blend the paste together and add more texture.



**STEP 40** Mix a small amount of black powder with a larger amount of white and add clear alcohol to make paint. Dab the paint onto the hands, face and neck with a soft brush.



**STEP 41** Mix brown and orange powder together to create a deeper shade of the paste colour. Brush onto the whole of the body with a large make-up brush.



**STEP 42** Cut leaves from Pasta Scultura and create veins with the Dresden tool. Dry over a rolling pin until firm and mix a paint from green powder and alcohol. Paint the front and back of each leaf. Place 2 leaves into the mouth, 1 in a hand and a few on the board.

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# CUDDLY KOALA

CREATED BY BETY SUGARLAND







ELISABETE CASEIRO



I'm Elisabete Caseiro from Portugal. I studied Chemical Engineering and used to be a Chemistry and Physics teacher.

Some years ago, I fell in love with cake decoration and now I'm a full-time cake decorator and I have my own cake studio, "Bety'Sugarland - Cake Design by Elisabete Caseiro", in Lisbon, where I also teach this art.

I love challenges and have entered various shows and competitions both national and international, having won some important prizes, including several gold awards at Cake International, England. I have also been a judge in Portuguese cake competitions.

I have been invited on several TV shows. I also have been published in several Portuguese and international Cake Art Magazines and I'm co-author of the book "O Admirável Mundo do Cake Design".

My favourites are sculpted and gravity defying cakes, especially animal cakes. That's why I made this koala cake tutorial.

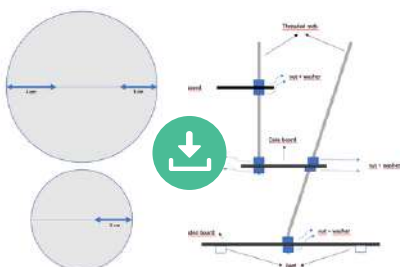
# What you need:

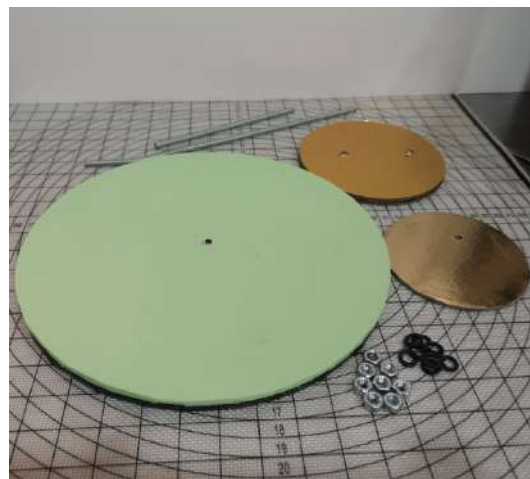
## INGREDIENTS

- Cakes 14cm Ø
- Chocolate ganache (or other filling of your choice)
- 3:1 chocolate ganache for covering
- Saracino Pasta Scultura
- Saracino Pasta Model: white, brown, black and green
- Gel colours: white, brown, ivory, pink
- Black food colouring for airbrush
- Saracino Cake Gel
- Saracino Liquid Shiny confectioners glaze
- Melted chocolate
- Clear alcohol
- 1 egg
- 12g sugar
- 30g glucose
- 25g all purpose flour
- 5g baking powder

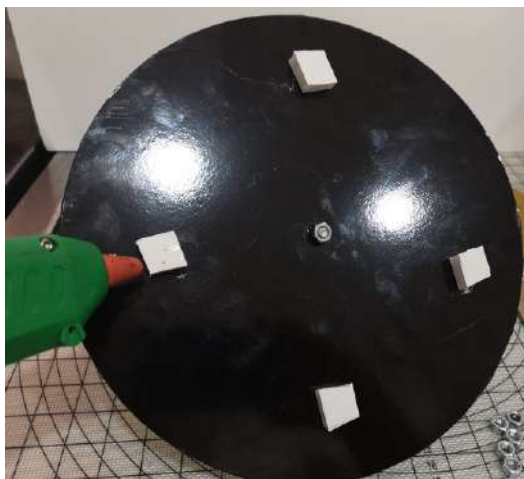
## EQUIPMENT

- 25cm Ø wooden board covered with food safe material
- x2 12cm Ø cake boards glued together
- x2 8cm Ø cake boards glued together
- 6mm Ø threaded rod (two pieces, one 28cm long, slightly bent on one end, and another 18cm long)
- 8 nuts 6mm Ø
- 8 washers 6mm Ø (preferably helical spring)
- Serrated knife
- Small knife
- Cake leveler
- Palette knife
- Flexible scraper
- Sugar Shapers
- Ball tool
- Needle tool
- Plastic cake dowels or straws to cover the rod
- 6mm drill
- Hot glue gun
- Spanner
- 4 small pieces of foam board
- Aluminum foil
- Airbrush





**STEP 1** If your wooden board is not food safe, cover it with a food safe material. Drill one hole in the middle of the wooden board. Drill 2 holes on the 12cm cake board and one hole on the 8cm cake board, as the measurements on template 1.



**STEP 2** Glue the pieces of foam board to the bottom of the board to create 4 feet.



**STEP 3** Assemble the structure as template 2. Always use a washer between the nut and the board. Screw the nuts tightly using a spanner.



**STEP 4** Make sure to cover the threaded rod with the cake dowels or straws to make it food safe. If the nuts or washers aren't covered, protect them from direct contact with the cake using some melted chocolate.



**STEP 5** Layer the cakes using a cake leveler.



**STEP 6** Cover the lower cake board with a thin coat of chocolate ganache to make sure the cake will stick to it and won't fall apart.



**STEP 7** Cut off small pieces of cake so you can insert it through the rods.



**STEP 8** Add the cake to the base. Use the cut pieces to fill the gaps.



**STEP 9** Add a layer of your filling.





**STEP 10** Repeat until the cake fills the space between the bottom and top boards. Add ganache to the top board.



**STEP 11** Add one layer of cake on top of the second cake board and continue doing that adding 3 more layers.



**STEP 12** With a serrated knife, carve the top cake into a roundish shape for the head and start carving the bottom cake to create the shape of the body. Always use a template or photograph as a guide.



**STEP 13** Carve the bottom cake to simulate the place where the arms and legs will be.



**STEP 14** Make a dough with cake crumbs / off cuts and chocolate ganache (like cake pop dough). This will be used to add volume to some parts of the koala.



**STEP 15** Add the dough mix where the legs will be, sticking it with chocolate ganache.



**STEP 16** Use the dough mix to also adjust the shape of the arm and add a little on the nose.



**STEP 17** Cover the whole cake with chocolate ganache and smooth it with a flexible scraper. Add to the fridge for about 20 min then give another coat of chocolate ganache. It doesn't have to be perfectly smooth as it will be covered and the fur isn't completely smooth. Let it set.



**STEP 18** Cover the rod with aluminum foil to add volume to the trunk. For bigger cakes you can use RKT or cake, depending on the width of the trunk.



**STEP 19** Cover the trunk with white Pasta Model. Make sure to pinch the paste to create some indentations and irregularities as you create the trunk.



**STEP 20** Also add Pasta Model in the middle, covering the part of the cake that will be between the right arm and leg.



**STEP 21** Use a piece of aluminum foil to add some texture.



**STEP 22** Add some irregular lines with a sugar shaper.



**STEP 23** Cover the whole koala cake with Pasta Scultura.



**STEP 24** With a sugar shaper, create an indentation to mark the shape of the arm.



**STEP 25** Smooth the paste with your fingers.



**STEP 26** Define the shape of the legs and add the toes, positioning them around the trunk. Koalas have five toes on each back paw. They have one opponent toe, and the 2nd and 3rd toe are fused together.



**STEP 27** Paint the koala's body grey using black and white gel colours diluted with a little clear alcohol.





**STEP 28** Use a sharp needle tool to create the fur texture. The idea is that some of the inner white paste shows between the grey to give a realistic look to the fur.



**STEP 29** Knead together some white and black Pasta Model to create a very deep grey. Make a grey oval shape for the nose and fix it in place.



**STEP 30** Make two holes for the nostrils. With a sharp modelling tool mark two lines joining the nostrils.



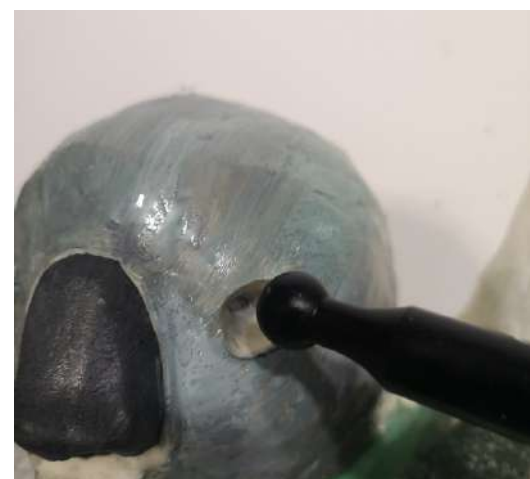
**STEP 31** Add some Pasta Scultura to create the cheeks and chin area.



**STEP 32** Make a thin roll of paste. Put the roll around the upper part of the nose.



**STEP 33** Blend it into the head with a sugar shaper.



**STEP 34** Paint the head grey. With the ball tool make two eye sockets.



**STEP 35** Paint the area below the nose pink.



**STEP 36** Roll two balls of about 1cm for the eyes. Fix the eyes in place. Add two thin rolls of Pasta Scultura above and below each eye. Blend to the head.



**STEP 37** Add the fur texture to the whole head.



**STEP 38** Roll a ball of Pasta Scultura. Press it to create a disc and make an indentation in the middle. Cut the disc in half and attach each part to the head using two cocktail sticks. Shape the ears and blend the joints.



**STEP 39** Paint the ears leaving the inside bottom white.



**STEP 40** Add the fur texture to the ears with longer strokes.



**STEP 41** Paint the trunk with diluted brown gel colour. Add darker paint in the recesses for texture and shade.



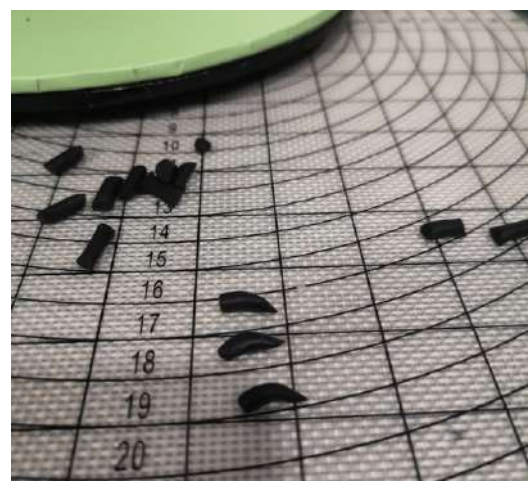
**STEP 42** Create the left arm with Pasta Scultura. Make the hands. Koalas have five fingers on each front paw, two of them (thumbs) are opposite to the other three. Position the fingers around the trunk.



**STEP 43** Paint the paws grey, using a darker tone between fingers and toes to accentuate the depth. Texturize the fur.



**STEP 44** Paint the front part of the nose black using gel colour to add dimension.



**STEP 45** Make 20 claws with black Pasta Model. Attach them to the fingers and toes.





**STEP 46** Add a flattened ball of black paste to the center of the eyes. Paint some lines with brown and ivory. Add a small ball of white paste for reflection.



**STEP 47** Add a piece of Pasta Scultura to the neck and leave it white. Add the neck fur texture with long strokes of the needle tool.



**STEP 48** After the paint to the eyes has dried, paint them with Liquid Shiny confectioners glaze.



**STEP 49** Airbrush with black to define the arms and legs.



**STEP 50** Airbrush the top inside part of the ears.



**STEP 51** Define the chin.



**STEP 52** For the moss, beat egg and sugar, mix in the glucose and add flour and baking powder. Mix in a few drops of green gel colour (add a little ivory gel colour if needed until you reach the desired colour). Add to a microwavable plastic cup. Bake in the microwave for 2 minutes (one at a time).



**STEP 53** When the moss has cooled, break into pieces. Add moss to the board around the trunk, gluing it with cake gel. Add some pieces of the cake pops dough leftovers to create the ground and mud.



**STEP 54** Your koala cake is ready to be served.



# THE TREE KING

CREATED BY BAKE IT MRS. LIPOVSKA







**PAULINA LIPOWSKA**

Hi, I'm Paulina from "Bake it Mrs. Lipovska" a cake designer. My journey with cake decorating started with my daughter's first birthday. I watched a tutorial on YouTube on how to make a pink monster cake and I remember myself thinking - "It doesn't look so hard". So I prepared all the stuff I needed and gave it a go. And it was a success! And straight after that one, I started planning what I could do next. This was 6 years ago and a lot has changed since then.

We moved to England from Poland. Our family grew as we have 2 children now, but my passion for cake decorating stayed strong.

After months of training in my kitchen with the free tutorials on YouTube, I've decided to register my business. That's how "Bake It Mrs. Lipovska" was born. Since then I've designed and made lots of cakes and have gained many, regular customers. They come to me with many different ideas on how their cakes should look like. But, what I love most, in many cases I am given plenty of rope and can go free with my own designs and ideas.



# What you need:

## INGREDIENTS

- Pasta Top
- Pasta Scultura
- Pasta Bouquet
- Saracino cocoa butter
- Various powder colours
- Saracino Liquid Shiny Glaze
- 600g marshmallow
- 250g dark chocolate
- 300g Rice Krispie cereal
- Chocolate ganache
- One egg
- 30g caster sugar
- 30g plain flour
- 5g baking powder
- 5g vegetable oil

## EQUIPMENT

- Cake drum
- Rolling pin
- Brushes
- Silicone and metal sculpting tools
- Leaf cutters (I used oak, maple and fern) and veiners
- Acorn silicone mould
- Small knife
- Florist wire
- Ball tools
- Eye silicone mould
- Grooved board
- Paper cups
- Electric whisk







**STEP 1** Mix green powder colour with a small amount of Pasta Bouquet until pliable. Roll on a grooved board and using a leaf cutter, cut the first leaf.



**STEP 2** Insert a florist wire into the ridge and secure it by pinching the bottom of the leaf. Use a veiner to add texture (I used a rose leaf veiner as I didn't have an oak leaf veiner).



**STEP 3** Using a ball tool thin the edges of the leaf.



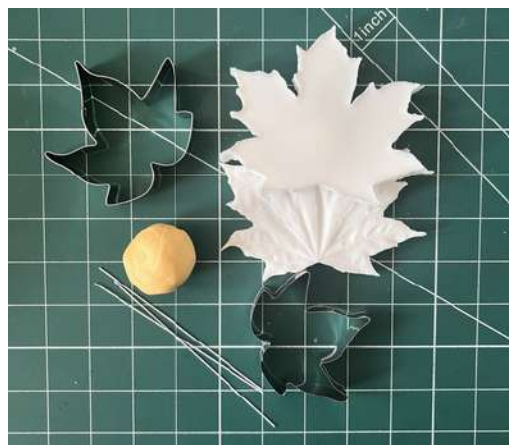
**STEP 4** Take a soft fluffy brush with your powder colours and dust the leaf.



**STEP 5** After dusting, paint with Liquid Shiny glaze. You can use either a brush or an airbrush.



**STEP 6** Repeat steps 1 - 5 with fern leaves, but before dusting, leave them to dry first. These leaves are tiny so if you try to paint them while still not dry, it would be rather difficult.



**STEP 7** Repeat with maple leaves using different sizes and this time colour your Pasta bouquet a lighter colour. Using the same coloured paste, cut more oak leaves so we can add more colours to our King.



**STEP 8** Using different powder colours this time, add some shading to the leaves so they look natural.



**STEP 9** Dust the lighter oak leaves as well. Try to use different shading or colours so every leaf is slightly different to another.





**STEP 10** Make acorns in the silicone mould. Dust with brown powder and paint with Liquid Shiny glaze.



**STEP 11** Prepare Rice Krispie Treat (RKT) by melting the 250g dark chocolate in a microwave. Mix the chocolate with 300g Rice Krispies. Melt 600g marshmallows and add them to the rice. Knead by hand until it stops being sticky.



**STEP 12** Stick the mixture around the outside edge of the cake board.



**STEP 13** Form a face like shape out of the RKT (mine has a different colour as I used spare from another project) and put it in the middle of the board.



**STEP 14** Using a small sharp knife try to cut out some facial features like the nose, cheekbones and sockets for the eyes.



**STEP 15** Cover all with a thin layer of chocolate ganache.



**STEP 16** Cover the outer edge with a thin layer of brown Pasta Top.



**STEP 17** Knead Pasta Scultura and start adding it on top of the chocolate ganache. Do it by adding small amounts and using the heat of your fingers to smooth it out. Cover the whole face with a thin layer at first.



**STEP 18** Start adding Pasta Scultura where it needs building up such as cheek bones and nose and shape them either with your fingers or sculpting tools.

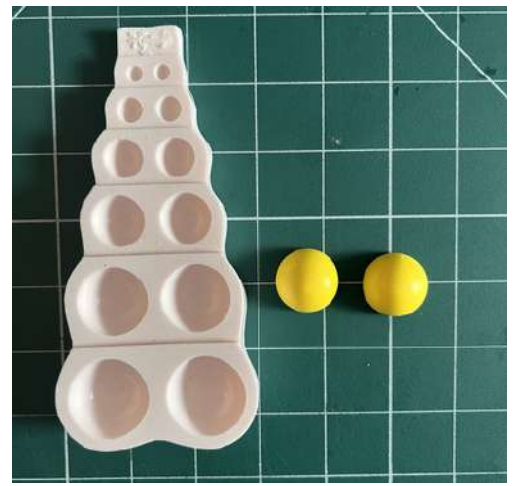




**STEP 19** To make a mouth, roll two pieces of the paste and add them to the mouth area. Smooth and blend the edges with your finger or using the sculpting tools.



**STEP 20** Once you are happy with the shape of the lips, use a small knife to add markings so it looks more natural.



**STEP 21** I used a silicone mould to make two even eye balls, but obviously it isn't necessary. We need two half balls the same size. Use Pasta Bouquet coloured yellow.



**STEP 22** Put the eyes into the sockets.



**STEP 23** Roll small pieces of paste and add around the eyes. Smooth the edges.



**STEP 24** Roll another piece and place for a top eye lid. Smooth the edges to blend the eyelids to the face giving a natural look.



**STEP 25** Using a silicone brush, make markings to look like wrinkles around the eye. Repeat the process with the other eye.



**STEP 26** Add boiling water into a small bowl and place a small plate on top of it. Add Saracino cocoa butter to the plate. It will melt straight away. Prepare some of the powder colours you want to use for the face.



**STEP 27** I mixed green with a little yellow as a base colour and painted the whole face with a thin layer.





**STEP 28** To the same mixture of colours I added a little brown powder to make it darker. Now add some shading to the face.



**STEP 29** Now for the hair. Knead orange Pasta Top and start from the bottom of the face for the beard.



**STEP 30** When you are happy with the shape of the beard, use a silicone brush to add hair texture.



**STEP 31** Repeat the same process for a moustache on the upper lip.



**STEP 32** Add paste on either side of the lips, smooth and add texture with a silicone brush.



**STEP 33** Work around adding orange hair to the face.



**STEP 34** Add the eyebrows and hair to the top of the head.



**STEP 35** Using melted cocoa butter, paint with darker colours to give a deeper colour. This time paint the edges as well.



**STEP 36** Slowly start adding the leaves. I started with the eyebrows by adding two small oak leaves.





**STEP 37** Add more leaves to the forehead pointing outwards.



**STEP 38** Work your way around the face adding other leaves with different shades. Add acorns in with the leaves.



**STEP 39** Prepare green moss. Using an electric whisk mix one egg with 30g caster sugar until white and fluffy. Add green food colouring. Sift 30g plain flour with 5g baking powder and add to the egg. Gently fold with a spatula. Add 5g vegetable oil and mix gently. Divide between two or three paper cups and heat in the microwave for about 1 minute. Leave to completely cool down before taking it out.



**STEP 40** Tear the green moss into small pieces and using chocolate ganache stick them to the face. You can use this to cover any errors or visible flower wire.



**STEP 41** Colour Pasta Bouquet with a light colour of your choice for the flowers. Roll teardrop shapes and using small scissors, make small cuts so you have 4 petals.



**Missed on previous tutorial by Paulina? Don't worry, you can download it here:**



**STEP 42** Using a plastic tool, thin the edges of the flower petals. Add to the face randomly.



**STEP 43** Keep adding leaves, acorns, moss and flowers until you are happy with your Tree King.





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to make  
this quirky chef*



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27th November at 7pm (UK  
time)

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# Sweet Pastry Chat



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

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

## FOLLOW CAROL



[CAKES BY CAROL](#)



[@cakesbycarol](#)



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

In this month's issue, I will be talking about Saracino Pasta Scultura.

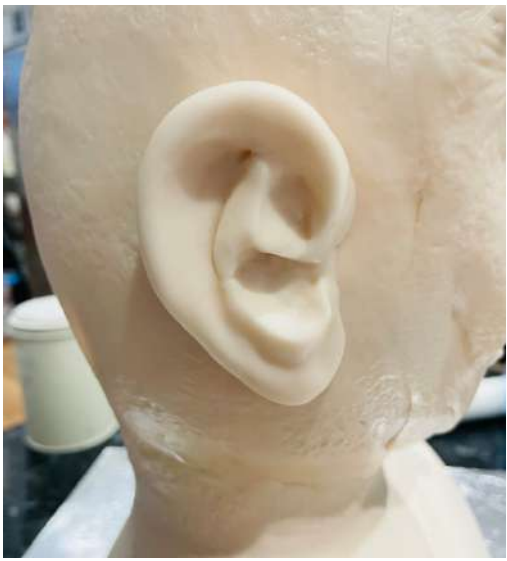
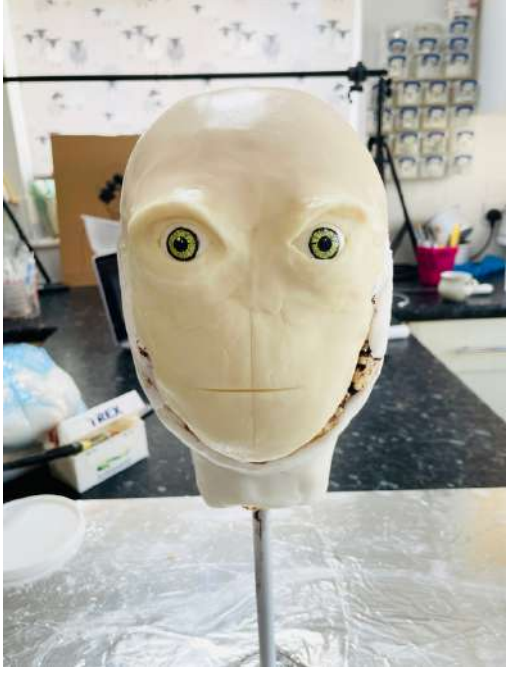


If you have never heard of this paste or haven't used it before, grab a cuppa and let me tell you all about it.

Saracino Pasta Scultura is a white chocolate-based modelling paste designed especially for cake sculptures. It is a perfect product for cake artists as it is flexible and elastic which means that there is no risk of tearing or splitting. It gives such a smooth, flawless finish for easy modelling and decorating.

During the summer I had a cake order that required me to use this modelling paste and I'm not gonna lie I was super nervous. I'll be the first to admit that when it comes to creating human faces, I am not that confident!

I remember seeing one of Saracino's magazines earlier this year (January's edition) and on the cover was an image of a tutorial, which happened to be a face. For those that don't know you can go back and look at all of the magazines to view all the tutorials and that was exactly what I did.



The face I was making was different, however, I got the basics from the tutorial which was done by Arianna Sperandio Sugar Art. I followed most of the steps which really helped.

It was also the first time that I had used the Scultura paste and as I mentioned it was in the summer so was nice and soft for me to use (so no zapping it in the microwave).

I didn't have to use any glue or water to attach pieces as when you warm it in your hands it becomes quite pliable and will stick easily.

I found it quite soft, and easy to use and it blended in very well leaving no signs of joins. Another bonus for me is that it dried very well but not rock hard, even in the warmer weather, whereas some modelling pastes stay soft for a while.

In the colder months, you can gently warm it in the microwave for around 10 seconds to soften.

It also meant that I could apply more layers where required and dust without denting the paste.

As I have already mentioned it comes as white, so to colour it like the tone of skin I required I added a touch of Saracino gel colours orange and pink. You could also use the powder colours as these are also edible. Scultura colours equally well with both.







It tastes nice and smells delicious! I have to say that it made my job much easier even if I was super stressed with creating a face!

Saracino Pasta Scultura paste is a fantastic solution for anyone who wants to achieve invisible joints in their modelling and sculpting. It is available in 1kg resealable tubs for leftover paste which can be stored for future projects (check best before date).

All in all, it was a lovely paste to work with and if I had to do a face or a sculpture at some stage in the future, I would definitely use Scultura again.



The cake I made was 'Kratos' a character from God of War, a PlayStation game and my customer was over the moon with it (not sure I'm in any rush to do a face again though).

That's it for this month, I hope you do get the chance to try out this sculpting paste and do let us know how you get on with it by sharing your cake pics in the Saracino Community Facebook group (or tag them in your Instagram stories/posts).

Til next time

Carol x



THE BEST IS YET TO COME

# Join our community

SARACINO COMMUNITY  
- share & inspire



by [Cake is Love by Jenny](#). using Saracino Wafer Paper 0.30



by [Torta od snova](#) using Saracino Pasta Model and Modelling Chocolate



## Communication

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



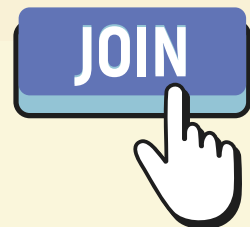
## Be Inspired

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WE CAN'T WAIT TO SEE YOUR CREATIONS

# FANTASY FLOWER

CREATED BY *Sugartemple*  
CAKE







**PRIYANKA COSTA**

 [SUGARTEMPLE CAKE](#)

 [@sugartemplecake](#)

A mum of two, I started off my career in graphic design working as an Art Director at a multi-national advertising agency.

Once my babies were here, I decided that that was not the lifestyle for me. I've always loved creating things by hand and the idea of painting and sculpting cakes captivated me.

Sugar Temple Cake was born in Mumbai, India in 2012. I'm completely self-taught and always refer to myself as a cake decorator and not a baker. Cakes are my canvas of choice.

Sugar Temple Cake has evolved from a small business catering to family and friends in India to a full-fledged cake speciality studio in Melbourne, Australia. I still have a long way to go and so much to learn. So many failures and triumphs ahead and I look forward to them.

After all, I believe the journey is more important than the destination. And I'm the luckiest girl to have such a fabulous family with me on my way.

## WHAT YOU NEED:

### INGREDIENTS

- Saracino Pasta Bouquet
- Edible glue
- Gel and powder colours
- Water

### EQUIPMENT

- Rolling pin
- Border cutter
- Ball tool
- Knife
- Paint brushes



**STEP 1** Take a small amount of Pasta Bouquet and add a few drops of green colour to create the desired shade.



**STEP 2** Use your rolling pin, roll a long, strip of paste.



**STEP 3** Use any available border cutter of your choice and cut out strips.



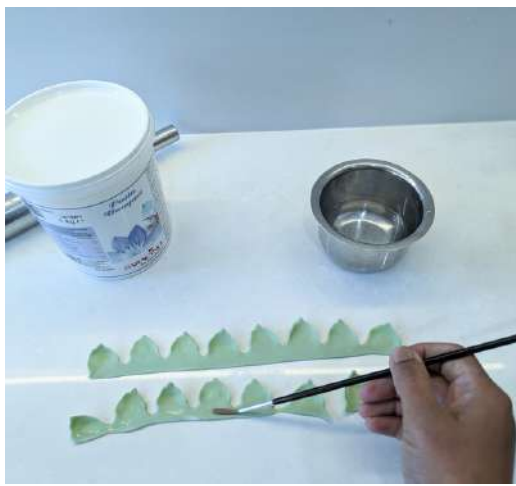
**STEP 4** Using a ball tool or similar, create a cup in each petal against the palm of your hand.



**STEP 5** Here you can see what my petals look like.



**STEP 6** Using water wet the edges. Then begin rolling from one end of the strip to form the centre of your flower.



**STEP 7** Repeat with longer strips.



**STEP 8** Continue in the same way with the following petals.



**STEP 9** Try and adjust the petals alternately, so they sit in between gaps. Make various sized flowers.



**STEP 10** Press the base together with your fingers so that the extra fondant pushes out.



**STEP 11** Cut off extra fondant with a knife.



**STEP 12** Once your flowers are all done allow to dry and then it's time to shade.



**STEP 13** Use a narrow brush and green paint (gel diluted in water) to colour the centre of each individual petal.



**STEP 14** Use a soft makeup brush to dust the edges of each petal with bright pink powder.



**STEP 15** Once this is done, you can dust the centre of each flower lightly with edible yellow dust. Arrange your flowers as required on your cake or dessert!



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EASY AND DELICIOUS

# Spooky mini Bundt cake

BINTCY  
DAVIS

Chikz Patisserie







**BINTCY DAVIS**

I'm Bintcy Davis, from Chikz Patisserie.

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

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

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

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



# WHAT YOU NEED:

## INGREDIENTS

- Saracino Supreme: Caffè (Coffee) flavouring
- Saracino chocolate mirror glaze
- Saracino Halloween Classic Sprinkles
- Butter
- Caster sugar
- Eggs
- Self raising flour
- Cornflour
- Greek yoghurt
- Milk
- Edible gold flakes (optional)

## EQUIPMENT

- Stand mixer
- Microwave
- Bowl
- Sieve
- Spatula
- Piping bag
- Spoon
- Tweezers
- Mini Bundt cake silicone mould (suitable for baking)



# SPOOKY MINI BUNDT CAKE

- 2 cups caster sugar
- 240g Butter
- 4 eggs
- Salt
- 350g self raising flour
- 42g cornflour
- 60ml greek yogurt
- 120ml milk
- 1 tsp coffee Supreme
- 30ml Saracino Chocolate mirror glaze
- Saracino Halloween classic Sprinkles



**STEP 1** Prepare the ingredients.



**STEP 2** Cream the butter and sugar until light and fluffy, about 5-10 minutes.



**STEP 3** Add the eggs, one at a time, beating well after each addition.



**STEP 4** Add Saracino coffe Supreme food flavouring.



**STEP 5** In a separate bowl, sieve salt, self-raising flour and cornflour together. Set aside.



**STEP 6** Add the flour mixture and milk alternatively to the butter mixture.



**STEP 7** Add the greek yoghurt and mix until just combined.



**STEP 8** Use a piping bag to pipe the batter evenly into the mini Bundt cake mould.





**STEP 9** Bake at 200C (preheated) for 45-55 minutes, or until a cake tester comes out clean.

**STEP 10** Prepare the glaze, you will need 30g glaze and microwave it for 30 seconds.

**STEP 11** Let it cool a bit and pour it over the cake using a spoon.



**STEP 12** Decorate it with Saracino Halloween Classic Sprinkles.

**STEP 13** Finally, add some gold leaf.

**STEP 14** Your cake is ready to enjoy

# SPRINKLES



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## FRIDAY 3RD NOVEMBER 2023



09:30 - 12:00



Milene Habib  
aka Sweet Mi -  
by Milene Habib



Cristina Arevalo  
aka The Art Cake  
Experience



12:00 - 14:30



Angelique van Veenendaal  
aka Cake  
Garden Art



Michael Wehrmann  
aka Mi'Cakery Atelier  
& Cake Design



14:30 - 17:00



Debbie Lock  
aka Little Barn  
Cakes



Chloe Cheshire  
aka Yes, it's cake.

**Come along and make a super cute  
frog with the help of our sugar  
experts!**

**Sessions start at 09:30 and are  
expected to last 45 minutes\***

\*sessions are planned to last approx 45 minutes but it also depends on the participants

12:00 - 14:30



Zlatina Lewis  
aka ZL Cake Boutique



Irina Neshova  
aka Irene Art &  
Sugarcraft

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**SATURDAY 4TH NOVEMBER 2023**



**09:30 - 12:00**



Milene Habib  
aka Sweet Mi -  
by Milene Habib



Sarah Bray  
aka Daisy Cakes



**Not used Saracino Pasta Model  
before? Here is a chance to have a  
play so come along!**

**Come along and make this  
delicious gingerbread with the  
help of our sugar experts!**

**Sessions start at 09:30 and are  
expected to last 45 minutes\***

*\*sessions are planned to last approx 45 minutes but it also  
depends on the participants*



**12:00 - 14:30**



Angelique van Veenendaal  
aka Cake  
Garden Art



Radoslava Kirilova  
aka Radiki's Cakes



Claudia Kapers  
aka Capri Cakes



Catia Guida  
aka Bellezze di zucchero  
by Catia Guida

**12:00 - 14:30**



Zlatina Lewis  
aka ZL Cake Boutique



Irina Neshova  
aka Irene Art &  
Sugarcraft

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## SUNDAY 5TH NOVEMBER 2023

**Great chance to create a little sweet piece to decorate your Christmas cake.**

**Sessions start at 09:30 and are expected to last 45 minutes\***

\*sessions are planned to last approx 45 minutes but it also depends on the participants



**09:30 - 12:00**



Milene Habib  
aka Sweet Mi -  
by Milene Habib



Sarah Bray  
aka Daisy Cakes

**12:00 - 14:30**



Claudia Kapers  
aka Capri Cakes



Radoslava Kirilova  
aka Radiki's Cakes

**14:30 - 16:30**



Angelique van Veenendaal  
aka Cake  
Garden Art



Michael Wehrmann  
aka Mi'Cakery Atelier &  
Cake Design

**09:30 - 12:00**



Claudia Kapers  
aka Capri Cakes



Tanya Ross  
aka Novel-T Cakes

**12:00 - 14:30**



Angelique van Veenendaal  
aka Cake  
Garden Art



Jennifer Golton  
aka Sweet Sugar  
Makes

**14:30 - 16:30**



Claudia Kapers  
aka Capri Cakes



Milene Habib  
aka Sweet Mi -  
by Milene Habib

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Come along and make a beautiful flower or learn to work with sugar paste/fondant with the help of our sugar experts!  
Sessions start at 09:30 and are expected to last 45 minutes\*

\*sessions are planned to last approx 45 minutes but it also depends on the participants

# FLOWERS AND SUGAR PASTE FREE WORKSHOP

**FRIDAY  
3RD NOVEMBER 2023**

**SATURDAY 4TH NOVEMBER 2023**

**FRANGIPANI**

**09:30 - 12:00**



Arati Mirji  
aka Arati Mirji Sugar Florist



**EUPHORIA**



**14:30 - 17:00**

**SUGAR  
PASTE**

Jhoan Estupiñan  
aka Chefjhoanes

in association  
with  
**PROP  
OPTIONS**



**09:30 - 12:00**



Arati Mirji  
aka Arati Mirji  
Sugar Florist

**14:30 - 17:00**



Carla Rodrigues  
aka Pepper Posh -  
Sugar Artist



Arati Mirji  
aka Arati Mirji  
Sugar Florist



Bntcy Davis  
aka Chikz Patisserie

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# TAKE IT

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D38

**SARACINO**  
*We love pastry*



**FREE  
Modelling  
Workshop**

## 3RD - 5TH NOVEMBER 2023



Zoe Hopkinson  
aka Zoe's Fancy Cakes



Kamelah Fernandez  
aka The Vummiverse



Mariama Fernandez  
aka The Vummiverse



Fouzia Mahmood  
aka Aleena's Cakes

**Come along and make your own bust using Saracino Pasta Model and Zoe Fancy Cakes moulds with the help of our sugar experts!**

**Sessions start at 09:30 and are expected to last 45 minutes\***

\*sessions are planned to last approx 45 minutes but it also depends on the participants



Vasmin White  
aka Vasmin's Cakes



Catherine Heap  
aka Just a Happy Caker



Nisha Goswami  
aka Humble Little Baker



Finley Woodward  
aka Baked by Fin

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Cake Studio

# SARACINO STAND AT CAKE INTERNATIONAL

MAKE IT

FREE

TAKE IT

## WORKSHOP with DIONIS IAROVoi

Elevate your baking passion at Cake International! Do not miss the unique opportunity to attend a **FREE** masterclass led by **DIONIS IAROVoi**. Dive into the secrets of crafting perfect figurines.

- The mini-classes will last 4h
- Start at 9:30am (3 days)
- Every 4h different students
- No need to book a space

3RD - 5TH NOVEMBER  
2023, BIRMINGHAM



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*We love pastry*

**JOIN US** for a creative experience!

Dionis Iarovoi Dicakestudio [www.dicake.studio](http://www.dicake.studio)

**STAND  
D38**





Cake Studio

# BECOME A MASTER IN CAKE DESIGN

Get your certificate signed by Dionis Iarovi

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- Private 1:1 Master Classes
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*We love pastry.*





# WOOF WOOF!

CREATED BY HEMLOCK CAKE STUDIO







**CARLA COOPER**



Hello, I'm Carla and I am the owner of Hemlock Cake Studio based in Greatham in the northeast of England. I have been making cakes for 11 years now and I am fully self-taught. sculpted cakes are my passion, especially animals. I love to recreate client's beloved pets and exceed their expectations.

I really love a challenge and enjoy working out how to make complex armatures of cakes and models

As a child, I loved to create models from plasticine and before becoming a cake artist, I studied art and design where I really began to develop my passion for sculpting using polymer clays. Over the years I have learned to transfer these skills to edible materials. The first cake I ever made was for my son's first birthday in 2012 and as much of a disaster as it was, I really caught the baking bug!

I set up my small at-home cake studio as 'the cake geek' in 2012 and then became a hemlock cake studio in 2017.

# What you need:

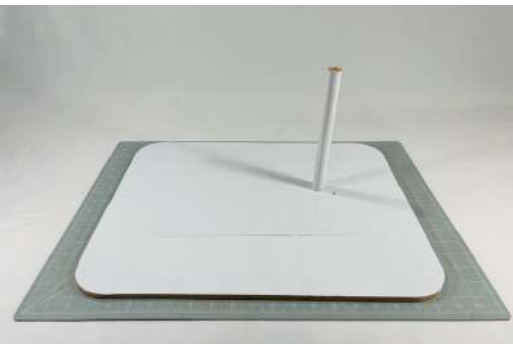
## INGREDIENTS

- Pasta Top: White
- Pasta Model: White
- Pasta Scultura
- Powder colours: Brown, pink, black, white
- Cake of your choice
- Buttercream
- Ganache
- Chocolate RKT
- Edible glue
- Dipping solution or clear alcohol
- Saracino Cocoa butter
- Saracino Liquid Shiny glaze

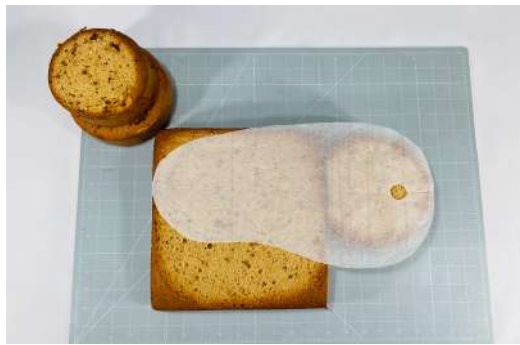
## EQUIPMENT

- Wooden board / cake drum with dowel
- Parchment/baking paper
- Cake cards
- Cake dowels
- Polystyrene balls
- Various sized paint brushes
- Modelling tools
- Fondant smoothers
- Knife
- Vegetable peeler
- Circle cutters





**STEP 1** For sculpted cakes, I prefer to make my own cake boards from wood but you can use a normal cake drum. I cut out my required shape using a jigsaw and cut a wooden dowel to my required size. I attached the dowel with a screw for extra strength (make sure to countersink the hole underneath to prevent the screw head from scratching surfaces). I covered both the board and dowel with contact paper.



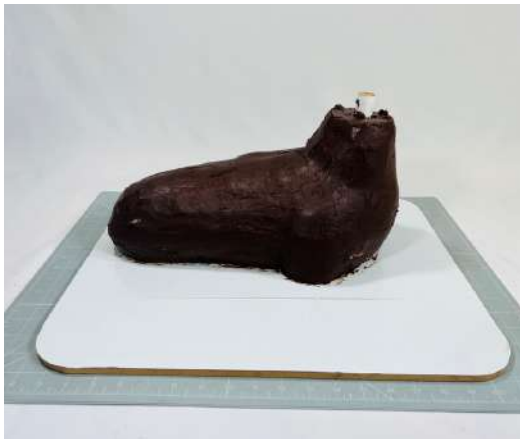
**STEP 2** Use reference images of your chosen dog to create a cross-section shape template of the dog. Cut this shape out of parchment paper and use it as a template on the cake. I used square cakes for the main body and round cakes for the chest and neck. There will be some gaps but these can be filled with offcuts of cake.



**STEP 3** Fill the cut cake layers with buttercream.



**STEP 4** Carve the cake using a sharp knife (I prefer to use a small steak knife). Make sure to take your time with this step and always refer back to your reference images. Remember to make allowances for your ganache and covering paste. Once the cake is fully covered it could be over 1cm thicker in certain places. Save any cake offcuts for later.



**STEP 5** Crumb coat the cake with a layer of ganache and refrigerate to set. After this layer has set, build up the ganache layer to create a better shape.



**STEP 6** Using reference photos, create a template for the centre of the head and nose. Cut this shape out of 2 cake cards. Adjustments of these cake cards may be necessary and at this point I decided I needed to shorten the length and narrow the card which will be used for the lower jaw. You can also make adjustments later in the process using a scalpel/ craft knife without too much hassle if you feel the shape is still not correct. Create holes in both cards for the dowel.



**STEP 7** Cover the cake cards in chocolate and add chocolate RKT layers to each card. This will create the base for the chin on the bottom smaller card and the nose on the top larger card. Shape the crispies using a vegetable peeler or knife and create the dowel holes (refer back to your reference images). Make a wedge of chocolate RKT and again add the hole for the dowel.



**STEP 8** Add 3 support dowels around the main dowel and cut down to size.



**STEP 9** Add the bottom/chin piece to the cake and attach with melted chocolate, then attach the wedge piece to the top of the chin piece also using chocolate.





**STEP 10** At this point I realised that the dowel wasn't quite long enough so I attached a separate smaller dowel by pouring chocolate around the dowel in the hole. This wasn't completely necessary but I wanted a little extra support for the cake layer. Cover the pieces in a layer of ganache



**STEP 11** Colour Pasta Model in a dusky pink shade and create a long sausage shape. Use edible glue to attach the sausage and smooth it. This will be the base for the gums.



**STEP 12** Use Pasta Model to make teeth. Roll small pieces into long cone shapes for the main fangs and shorter wider cones for the back teeth. For the front teeth roll into smaller cones then flatten slightly.



**STEP 13** Lay a thin layer of the same paste over the whole section then using a ball tool, create holes for teeth. Add the teeth using edible glue.



**STEP 14** Attach the nose piece using melted chocolate and cover in a thin layer of ganache using fondant smoothers to smooth.



**STEP 15** Add the final layer of cake for the head and fill with buttercream.

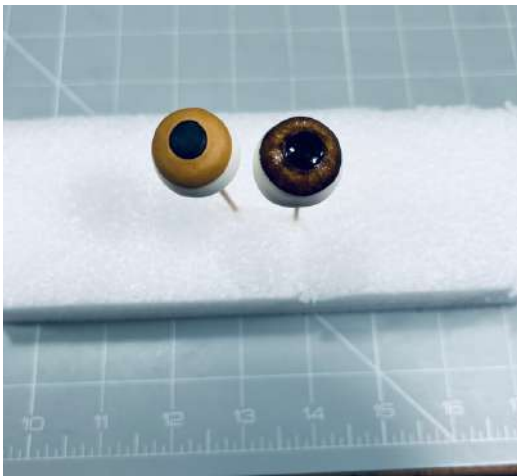


**STEP 16** Mix the cake offcuts with buttercream to create a 'cake pop' mix and squash on the back of the cake to create the top of the rear leg.



**STEP 17** Cover the top of the head with ganache and carve out eye sockets using a sharp knife. Use cling film to protect the inside of the mouth from the ganache.

Wait for the ganache to firm up and use it like clay to build up the brow and neck areas. When the ganache is firm you can add larger amounts to the cake and blend it using your fingers or fondant smoothers. Once the ganache sets, use tools to carve and shape. At this point, I decided that the jawline was not right and used a scalpel to cut back and reshape the bottom cake card. This can be an annoying process but it is best to correct the shape at this point rather than continue as the shape will only get worse. Cover the upper rear leg in ganache and smooth with a fondant smoother.



**STEP 18** Cover 2 small polystyrene balls with Pasta Model and leave to firm up. Once firm cut out circles of light caramel brown and attach them to the balls with edible glue to create the iris. Using a smaller circle cutter, remove the centre of the iris and replace with black for the pupil. Paint with various shades of brown.



**STEP 19** Colour Pasta Top a light grey colour. Roll and add to the board in long strips using edible glue. Use sculpting tools to create individual tiles then push scrunched-up parchment paper into the tiles to create a stone texture.



**STEP 20** Paint the tiles. For this effect I used shades of black, grey and brown mixed with dipping solution. Use paint brushes to dab the colours in random patterns then use a larger paint brush to dab a layer of white over the top of all the tiles. For the grout, I mixed white colouring with cocoa butter and slowly poured into the gaps.



**STEP 21** Colour both Pasta Top and Pasta Scultura the same caramel brown colour.



**STEP 22** Start to build up the face using Pasta Scultura. Add a strip to the sides of the mouth to create an overhang/top lip. Then place the eye balls in to the sockets.



**STEP 23** Build up the brow and under eye by adding rolled Pasta Scultura and blending them. Roll a tapered piece and fold it around the jaw in a 'C' shape then blend to create the corners of the mouth. Add a nose using dusky pink coloured Pasta Scultura (for dusky pink I used pink powder colour and a small amount of brown powder) use a fondant smoother to shape the nose (I cut smoothers into smaller pieces to make accessing smaller areas easier).



**STEP 24** For the ears, flatten 2 pieces of Pasta Scultura with one end thicker than the other. Cut them both into rounded triangular shapes and smooth the edges.

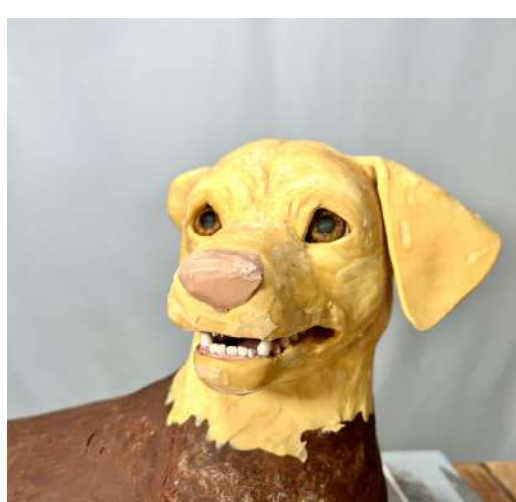


**STEP 25** Add a small sausage shaped piece of Pasta Scultura to each side of the head and smooth to blend in.





**STEP 26** Attach each ear and smooth to blend. Add more Pasta Scultura at the base where necessary and blend to create a strong attachment.



**STEP 27** Fold the ears over and blend the joints. Continue to build up and shape the face (refer to your reference images).



**STEP 28** Roll thin sausage shapes of pink Pasta Scultura and add pieces over and under the eyes. Blend using sculpting tools. Draw a line down the centre of the nose and use a ball tool to create the nostrils. Continue to work on the shape of the face using tools, making sure to refer to your reference images.



**STEP 29** For the tongue flatten a piece of pink Pasta Scultura and make the edges thinner than the centre. Using tools, create a central line and add shape to the edges.



**STEP 30** Very carefully add the tongue to the mouth. This can be quite tricky and may require a little bit of patience.

Remove the 2 large fang teeth with tweezers. Use a flat tool to hold the tongue down at one side while using another flat tool to press down and attach the other side. Use a ball tool to push the side of the tongue and create a space for the fangs to sit. Add the fangs back in using tweezers. Cut the tongue to the desired length and shape using tools.  
Tip: After this step, I found that it may have been easier to fill in the mouth cavity before adding the nose piece. Build up the neck area by rolling out sausages of Pasta Scultura, laying them around the neck area and blending them into each other.



**STEP 31** Add rolled pieces of Pasta Scultura to the body to create natural looking folds and shapes (use reference images) then build up the chest with white Pasta Scultura.



**STEP 32** Roll the coloured Pasta Top and place over the body of the cake, smooth and cut off the excess. Don't worry too much about the fondant being smooth as it doesn't need to be.



**STEP 33** Use sculpting tools to create creases then mark the sugar paste to create the look of fur. Use a tool to quickly swipe at the paste pressing harder in areas where the fur is longer or thicker.





**STEP 34** Add more Pasta Scultura to the chest and over the paste to blend into the body. Build up the fur around the neck and chest. Start to build the legs and smooth to blend into the shoulders.



**STEP 35** Use sculpting tools to mark the face and neck to create a fur texture. Be gentle around the areas of the face with shorter hair and carve deeper into areas which are more fluffy for example around the neck. Start with a larger tool to create the main shapes and flow of the fur then work into the paste with a smaller tool to create finer details.



**STEP 36** Roll out sausages of Pasta Scultura for the legs. Cut off the ends and replace with white Pasta Scultura to create white paws. Attach them to the body by pushing them against the body and using a tool to blend. Add extra paste and smooth to create a stronger attachment and better shape.



**STEP 37** Create lines on the paws using a sculpting tool to start creating the toes. Use a hooked tool to carve along the length of the leg to create the side of the bone and ankle shapes.



**STEP 38** Create the second rear foot by repeating steps but make it shorter in length.



**STEP 39** Make the pads of the paws using pink Pasta Scultura. I made one less toe pad as the fourth would not be visible at this angle (you will need 2 sets of these).



**STEP 40** Add the pads to both back feet by pushing them gently together and shape them using tools. Roll small pieces of paste, apply in between the pads and use a tool to add fur texture. Gently push scrunched up parchment paper on to each pad to create a natural texture.



**STEP 41** Attach the back foot to the body using a piece of paste and blend with a tool.

Add a rolled and tapered piece of Pasta Scultura over the foot and blend into the body to create a belly fold. Add rolled, conical pieces of Pasta Scultura around the base of the body to create a longer fur effect. Blend into the main body with rubber tools and continue adding fur texture. Add fur texture to all legs and push a ball tool into the end of each toe to create a hole for each claw.

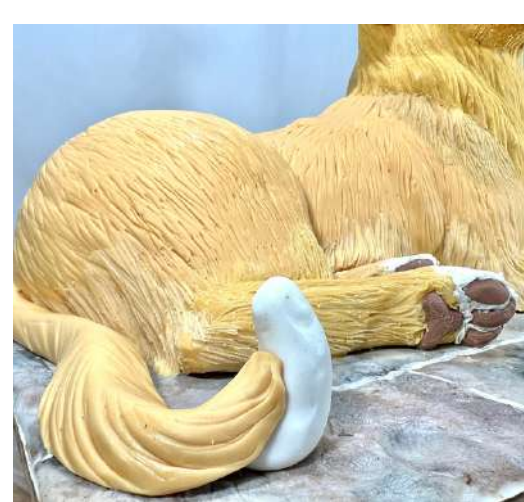




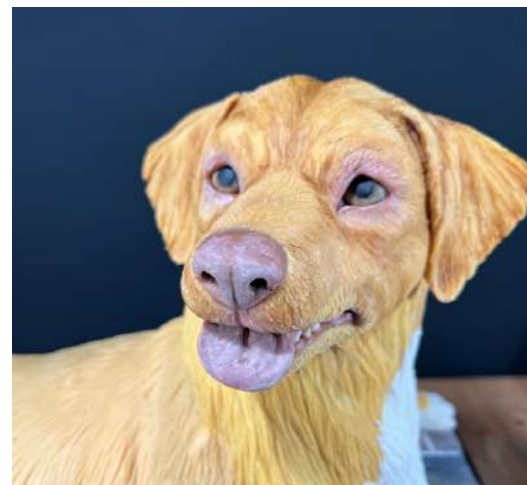
**STEP 42** Use white Pasta Model to create claws by rolling pointed cone shapes.



**STEP 43** Roll and taper a long piece of Pasta Top. Push down both sides so the centre is higher then attach to the back of the cake to create tail.



**STEP 44** Lay the tail in a shape you are happy with then use your tools to create a long fur texture. Roll a piece of white Pasta Model into a cone and attach at the end of the tail. Curve upwards to create the tip and blend into the main tail. Use your tool to add fur texture.



**STEP 45** For the paint, I mixed various shades of dusky pink and caramel brown with melted cocoa butter.

Create shading and highlights on the tongue and nose using shades of pink.

Paint the inside of the nose a dark pinky brown and gently blend with the outside of the nose. Add highlights around the end of the nose and darken the centre.

Add a darker brown shade on sections of the face to create a shaded effect.

Make sure to refer back to your reference images.



**STEP 46** Continue the paint on the whole body using darker brown to create shading and shadows. Add paint to an area then using a dry paint free brush, gently blend in to the base colour.



**STEP 47** Add highlights to the whole body and face using the lighter shades of caramel brown mainly on the protruding areas. Then add a small touch of white to areas around the eyes and blend with a dry clean brush. Use a very light grey to add depth to the chest and feet areas again adding paint then blending with a clean dry brush.



**STEP 48** Add the claws using edible glue.



**STEP 49** Apply Liquid Shiny glaze to the eyes, nose, tongue, gums and teeth with a clean paint brush.



# A Conversation with PROP OPTIONS

We're sure by now that you're well acquainted with the wonderful team at Prop Options. Known for their incredible range of premium cake stands, separators, accessories and tools, Prop Options brings a touch of creativity to any occasion.

An award-winning UK brand that places quality materials and customer satisfaction at its heart, Prop Options takes pride in delivering an experience that centres around outstanding customer service and their unique range of products designed to help you bring your imagination to life! We sat down with Brad, Emily, and Danny from Prop Options to find out what makes them tick!



Prop Options is born

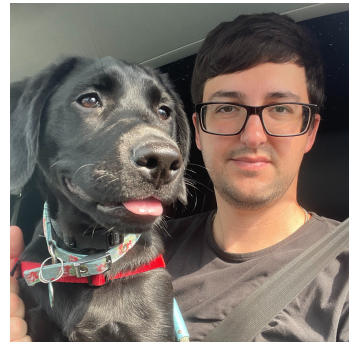
## How did it all begin?

Brad: The journey to us launching Prop Options started after our daughter's first birthday cake smash where the photographer explained how there was a real struggle to source strong and reliable cake stands suitable for children's photography.

Emily: Brad being a skilled carpenter, we set to work designing our first pedestal cake stand from our dining room table and began advertising online.

B: As demand increased and orders grew, we both left our employed positions to concentrate on Prop Options full-time, allowing us to funnel our energy and creativity into new designs for both cake stands and separators.

E: As we headed in to 2020, and with us both run off our feet, juggling family life with business we recognised that it was time to grow our team and move premises. It was incredibly daunting to take on an industrial unit but we quickly realised it was the



Danny joins team Prop Options

best decision we ever made. Combine that with welcoming Danny to the team and we had a recipe for success!

Danny: It was super exciting to join the team. Prop Options is Brad and Emily's baby and I know it must have been a tough decision to introduce a new person into the team. Even so, they both welcomed me with open arms, and we haven't looked back since!

## Talking of teams, tell us about yours!

E: We are lucky to have a great team and Prop Options wouldn't be where it is today without each member.

B: There are now seven full-time team members and counting at Prop Options HQ and we have handpicked the best external contractors, consultants and freelance staff to work with us, ensuring each addition aligns with our ethos and core values of outstanding quality and customer service.

D: We rarely take time out to look at how far we've come, but many of our achievements are the result of great teamwork.

E: Definitely. The credit for how smoothly Prop Options runs is largely down to the team and each person doing their role well, something we're very grateful for!

## You now have an extensive range of stands, separators, and tools, which is your favourite?

B: That's a tough one! I think each of the team would give you a different answer! I would have to say our



Team Prop Options: Autumn 2022



PropSecure Side Bars. PropSecure has been a real game-changer in the cake world, and the Side Bar is the Original Floating Tier that helped propel Prop Options forward to the industry name it is today!

D: For sure! I really love our range of 30mm ultra-polished acrylic and our new accompanying platform stand...The Stage!

E: For similar reasons to Brad, I would have to say our signature Metallic Gold Square and Round Separators and Stands. They have become a staple in the wedding industry and are instantly recognisable. They have had a huge impact on helping create so many special memories for our customers, which is truly amazing.

D: I have to add too, our traditional wooden pedestal stands will always hold a special place in our hearts as these are rooted in the foundations of Prop Options and take us back to where it all began!



PropSecure Floating Tier Side Bar. [CLICK TO EXPLORE](#)

**Prop Options has grown from strength to strength, what is your greatest achievement and what have you learnt along the way?**

E: Great question, and a difficult one! There have been so many proud moments for us individually and as a team.

B: Perhaps our greatest business achievement must be how we have created a global brand from our dining room table. If someone had told me at the beginning where we would be now, I'd never have believed them!

E: Never did we believe that our love and passion for this business would be shared by so many others around the globe.

D: Agreed. We are incredibly proud of Prop Options and the community that surrounds it. We have such an amazing and talented customer base and are in constant awe of the outstanding designs we see brought to life using our products. It's a real pinch-me



Metallic Gold Round Separators and Stands. [CLICK TO EXPLORE](#)

moment every time!

B: We've all learnt so much along the way. Something that has always been important to us as our business has grown is being able to keep and enhance the exceptional level of quality and customer service that Prop Options is renowned for. So many small businesses grow and lose this in the process. It's completely possible to keep that personal touch.

E: Yes, by keeping true to our core values and not losing sight of any aspect of the business, we're proud to have maintained this for our customers.

D: We've also learnt that we're not super-human. It can be easy to get caught up in the day-to-day world of Prop Options and we are all so emotionally invested in every aspect. Therefore, it can be tough when things don't quite go to plan, especially when this is customer-related. While we guarantee we will always give our all, it isn't always possible to make every vision a reality.

**Let's have a little fun with some quick-fire questions!  
Favourite cake?**

E: Lemon cake

D: Anything with chocolate, vanilla and/or raspberry!

B: Can I be controversial? I'm a shortbread lover!

**Do you ship internationally?**

E: We do! We ship all around the globe.

**Tea or Coffee?**

D: Tea, although I have recently acquired a love for good coffee!

B: Both!

E: Depends on the time of day!

**Scones – Jam then cream, or cream then jam...?**

Unanimous - Jam then cream!!

**Do you offer bespoke services?**

B: Yes! We welcome custom enquiries and will do our best to help bring any vision to life.

### What's your hidden superpower?

E: Compassion and creativity

B: Determination and drive

D: Patience and perseverance

### What's your favourite cake design trend right now?

E: Adding florals, and specifically Incorporating The Floral Crown. It adds a whole new dimension to any design. It's fast becoming the must-have cake accessory!

B: The use of shape and lighting. Cake designers are experimenting with different shapes and our new Reeded Separators pay homage to that. Lighting can also have a dramatic impact on design and I can't wait to see how this aspect develops.

D: I love modern, architectural and minimalist designs using a variety of textures and mediums to create stunning showpieces! There are several artists in the industry really breaking the mould in terms of what can be achieved with cake, and it's incredible!



Artist: Centre Stage Cakes. Product: The Floral Crown, Acrylic Clear Tier, and an Ultra-polished 30mm Acrylic Separator. [CLICK TO EXPLORE](#)

### Do you have any new products coming out?

B: 2023 has been a huge year for Prop Options in terms of growing our collection of products! We've introduced our innovative new PropSecure system, plus The Floral Crown and two new stands, The Stiletto and The Stage!



Artist: CakeBuds. Product: The Stage. [CLICK TO EXPLORE](#)

E: Not to forget The Reeded Collection! Perhaps our most popular product of 2023, they are definitely the most in-demand separator at the moment and our team is working around the clock to fulfil orders and ready for the next batch to go on sale! The feedback we've received has been fantastic!

D: It's been an awesome year so far and so as we look towards the close of 2023, our focus in terms of products will be on feedback and development, ensuring our current lines are the best that they can be. However, that's not to say we don't have anything exciting in the oven.

B: Watch this space...



Artist: Bakery Ihana. Product: Reeded Separator. [CLICK TO EXPLORE](#)



## What's next for Prop Options?

E: We have lots of exciting things on the horizon! We are continually developing our products to ensure they are the best they can be, as well as adding new variations to provide even more choice for our customers. Coming soon, we're pleased to be introducing a square variation of our popular Stiletto, a premium cake pedestal. Plus, we are in the early stages of developing new stand designs that we can't wait to share!



Artist: Caked by Catherine. Product: The Stiletto. [CLICK TO EXPLORE](#)

D: We are also working on some fantastic projects with our Brand Ambassadors and Media Partners that we know you will love. There are some showstopping tutorials exclusively for We Love Pastry readers coming up over the next few months, which will be followed by full tutorial videos on our YouTube channel with Jen from Cakey Lulu's! You won't want to miss them!

E: We have a packed schedule of new and exciting content coming up over the coming months as we've doubled down on creating dedicated videos and information on using our signature products. From top tips and best practices to product information and tutorials, Be sure to subscribe to PropTV on our YouTube channel to stay up to date!



PropTV - [CLICK TO SUBSCRIBE](#)

B: We've also been working hard to improve our global operations as we are actively trying to improve postage options for our customers, as well as move towards landing a range of our signature products domestically in key locations around the world, increasing accessibility and value for our international customers.

E: That is really important to us. We have a global customer base who have supported us through the past few years and now we want to ensure we are doing our very best to offer the same outstanding products and services across the globe. It's a very exciting time for us at Prop Options HQ and we can't wait to share more with our fantastic customers!

## Explore More

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# PROP OPTIONS

CREATIVITY INSPIRED BY INNOVATION





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

Keep tagging us so we can see more or send your creation with no logo to [info@saracinodolci.co.uk](mailto:info@saracinodolci.co.uk)



@saracinodolci



@saracinouk



BY BELLA BONDAR  
using Saracino Pasta Model and Pasta Top



BY JESSELL'S BACKZAUBER INDIVIDUELLE  
TORTENDEKORATIONEN MIT HERZ  
using Saracino Pasta Model - modelling paste and Pasta Top - sugarpaste



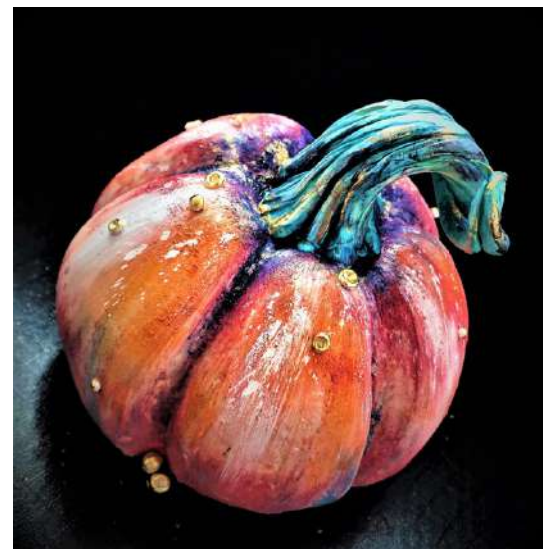
BY EMMA RADDON  
using Saracino Pasta Model



BY PIECE OF CAKE INVERNESS  
using Saracino Pasta Model



BY DEBBIE LOCK  
using Saracino Pasta Model - modelling paste and Pasta Top - sugar paste



BY IVETA KOŠÍKOVÁ  
using Saracino Pasta Model and Pasta Scultura





BY KATE O'BRIEN  
using Saracino Gel Colours



BY KATARZYNA KLIK  
using Saracino Pasta Model



BY ANNA FREUDENTHAL  
using Saracino Pasta Model



BY CROMPTONS CAKES AND CRUMB  
using Saracino Pasta Model



BY CELEBRATION BAKES  
using Saracino Pasta Model



BY JOANNA HARDING  
using Saracino Pasta Model



BY SUGARLOAF CUPCAKES  
using Saracino Pasta Model  
and Pasta Top



BY CLAIRE LOU  
using Saracino Pasta Model



BY BASIA BEE  
using Saracino Pasta Bouquet



BY SHEILA SIMON  
using Saracino Modelling  
Chocolate



BY TRACEY MCKAY  
using Saracino Pasta Model  
and Modelling Chocolate



BY MARLEEN TAART  
using Saracino Pasta Model  
and Modelling Chocolate





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**BOOK NOW**

## Ariel Cake with Javier of Luma's Cake

Friday 3rd November 2023 09.00 - 17.30hrs (8.5 hours)

In this workshop students will learn -

How to paint and draw on sugar paste. What materials are used and how to create Ariel or any other character on cakes

How to prepare and use isomalt for the starfish (Manipulation and Modelling)

How to cover your cake or dummy with sugar paste and achieve perfectly sharp edges.

How to achieve 3D effect using modelling techniques

Price: £310.00



The creator behind Luma's Cake, Javier Azocar is an award-winning cake artist who has been oil painting from the age of seven until cakes became his new canvas. His first cake in 2011 for his son Lucas's first birthday then became an opportunity to improve with one objective: amaze them! In 2018, after the huge success of two workshops in Paris, countries around the world have succumbed, from Madrid to Singapore, from Dubai to Kuala Lumpur more than 30 nations have invited Luma's Cake to teach at their School and more than 3000 people have been trained by Javier. Don't miss the opportunity to learn the techniques and hidden tricks, and learn from his knowledge in a nice, friendly and fun atmosphere.





## Baby Chick by Carla Puig

Friday 3rd November 2023 09.00 – 17.30hrs (8.5 hours)

This workshop is a fantastic opportunity to learn in a very intimate class limited to just 10 students. You will be taught and get to recreate a piece in Carla's signature style.

This workshop will teach the following skills –

- Make an internal structure using dummies
- Create realistic baby features
- How to work, sculpt and smooth the modelling chocolate
- Painting with edible colours
- Make the final complements using fondant.

Price: £290.00

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Carla was born and still lives in Girona, Spain. Carla won Best in Show 2016 at Cake International and since then has taught workshops annually for the show including the spring escape weekend this year. Carla recently completed her art degree specialising in "sculpture techniques". Being well known for her incredibly realistic facial sculptures, Carla's love of teaching has taken her all over the world and gained the adoration of many in the cake industry. Carla spends her spare time with her 2 dogs and her husband, usually in that order!



## Witch with Gary Pollard

Saturday 4th November 2023 09.00 – 17.30hrs (8.5 hours)

WITCH CLASS "When ageing your creation, you can go extreme, but you must obey the rules."

In this brand new class, we will be studying the effects of ageing in a fantasy context. Along the way, we will be pushing the boundaries of character design between caricature and reality to the most engaging effects.

Facial anatomy and expression/character design options/ageing/texture and skin

Price: £290.00

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Gary Pollard graduated with a B.A. (Hons) Degree in 3D design at Nottingham University in England in 1982. He accepted his first professional engagement as a sculptor in the fantasy film "Labyrinth" in 1983. For more than three decades he has contributed work to an extensive list of films, television programmes, themed environments, advertisements and exhibitions, progressing to team supervisor positions and following his creations through design, construction and installation.



## Beauteous Peacock Cake Artistry with Anjali Tambde

**Sunday 5th November 2023 09.00 – 15.00hrs (6 hours)**

Learn to create this elegant and colourful peacock cake with Anjali's signature MPP technique (modelling, painting, patterns) where the patterns are rolled in the sugar paste and sliced to attain the effect. In this day's class, you will also learn how to assemble different shapes and sizes of cakes and use of sugar paste to model the peacock. Anjali will teach how to create simple patterns to form an intricate design and the right use of a colour palette while decorating a colourful cake. You will also learn how to paint using cocoa butter on 3D models (peacock) and texturing techniques.

Techniques covered:

- Assembling cakes of various shapes and sizes
- How to use dowels
- Rolling, reducing and slicing patterns
- Uniformly decorating patterns on the cake
- Modelling realistic 3D peacock
- Texturing
- Painting with cocoa butter
- Shading and blending colours
- Dry dusting
- Using cutters to cut intricate designs
- Making tiny flowers
- Symmetrically assembling patterns
- Rolling strings without the use of moulds or tools
- Creating an attractive colour palette
- Balancing the colour scheme

This class is suitable for all skill levels including beginners and each student will take home this beautifully decorated peacock cake.

Price: £205.00

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Anjali is a Cake International Judge and won Best in Show at Cake International 2016.

Anjali has a Guinness world record as one of the fastest bakers and is a PME 5-star sugar artist, she has been a Saracino ambassador for around 7 years and has run her little venture called Global Cake Toppers for 16 years.

Anjali has been a professional fashion designer and loves using those techniques to create her distinctive and vibrant cakes, along with baking Anjali loves to cook and painting and gardening is something she always prefers doing in her spare time.





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## Crepe Myrtle Flower Making Class with Arati Mirji

**Sunday 5th November 2023 09.00 – 15.00hrs (6 hours)**

Welcome to the Crepe Myrtle Flower Making Class! Also known as Pride of India or Queen of Flowers, the Crepe Myrtle is native to Tropical Southern Asia and has significant medicinal value, being extensively used in Ayurveda to treat various ailments.

In this class, you will learn:

- Arati's signature technique – AQT (Arati's Quick Twiddle Technique), using her specialized tool, QTT.
- Learn to wire the petals of the Crepe Myrtle in various ways, allowing you to choose the method that suits you best.
- Guided instructions on cutting, thinning, veining, and shaping the petals to achieve a realistic look and texture.
- Discover how to skilfully add colour and depth to the petals, buds, and fruits, making them look as real as possible.
- Master the correct taping method to keep the weighty fruits firmly in place for a stable and polished final result.
- Construct the centre of the flower and tape the petals to achieve a lifelike and natural appearance.
- Thoroughly cover the process of creating buds, fruits, and flowers using the newly launched Saracino's Flowerpaste by Arati Mirji; and learn how to assemble them into a captivating sprig.
- Through the class, Arati will generously share tips and tricks on flower making, enabling you to apply these skills to craft other types of flowers as well.

Experience the satisfaction of mastering a new skill in this class, where you'll acquire the finesse to create awe-inspiring Crepe Myrtle flowers capable of captivating hearts and minds alike.

Price: £205.00



Arati Mirji is a Sugar Flower Artist from Bengaluru, India. She specialises in the art and science of sugar flowers.

Arati creates realistic and natural looking sugar flowers with edible flower paste and she enjoys experimenting with materials, tools and new techniques.

Having only started sugar art in 2015, within a year she was a finalist in the sugar flowers category at Cake Masters Magazine Awards for two consecutive years and went on to win the award in the third year.

In 2018 she won the highly coveted Cake Masters Magazine Award and First Place Gold at Cake International for my display inspired by the Fireworks theme in the Sugar Flower Category.



**CAKE INTERNATIONAL  
NATIONAL SUGARART ASSOCIATION  
HANDS-ON SESSIONS (Stand F18)  
(Each session is 1 hour)**



**FRIDAY**

11:00 -	Preparations
12:30 - Hands On	Cristina Arevalo - modelling
14:00 - Hands-On	Michelle Pattinson - holly and berries
15:30 - Hands-On	Arati Mirji - ferns



**SATURDAY**

11:00 - Hands-On	Miriam Pearson - lilies
12:30 - Hands-On	Tanya Ross - Modelling a hand
14:00 - Hands-On	Emily Hankins - cocoa butter painting
15:30 - Hands-On	Sarah-Jane Soggee - sea creatures



**SUNDAY**

11:00 - Hands-On	Georgie Godbold - cupcake toppers
12:30 - Hands-On	Linda Garnham - Xmas Bas Relief
14:00 - Hands On	Sarah-Jane Soggee - Octopus
15:30 - Hands-On	Stella Dyson - Sweetpea





MAGICAL CAKE COLLABORATION  
- CELEBRATION

# HARRY POTTER AND FANTASTIC BEASTS

hosted by Cristina Arévalo







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created by Galia Garova-Mihaylova



created by Susana Vieira



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created by Linda Hackett



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created by Ximena Aguirre Mosquera



created by Sadia Iqbal Naveed



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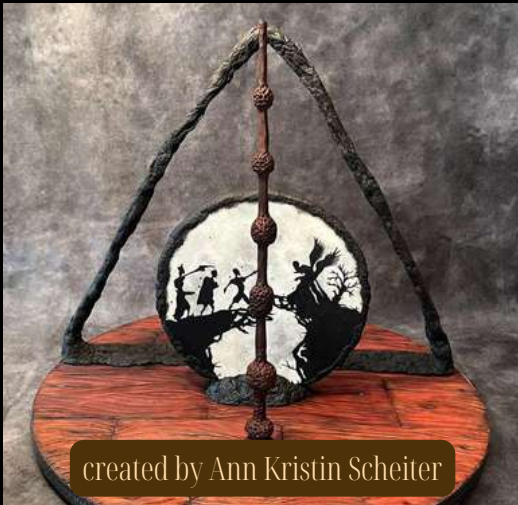




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# WELCOME



to the podcast for cake artists

By Cristina Arévalo

Podcast



## The Art Cake Coach

with Cristina Arévalo



A new episode every Tuesday



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