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CREATIONS EVER



cake by Michael Whermann

by Michael Whermann

10

Exclusive TUTORIALS

DETAILED AND
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FOLLOW

Blast From THE PAST

CAKE INTERNATIONAL
WINNERS 2022

READ with CAKE

AN INTERVIEW
WITH DOROTHY
KLERCK





PAOLO ZOLLA
DIRECTOR

For years, the world of European pastry has looked upon the innovative decorative ideas put forth by talented cake designers with suspicion or a certain air of condescension. However, these cake designers have embraced these techniques with great enthusiasm. Slowly but surely, even the most traditional pastry chefs have had to embrace change and now often collaborate with cake designers in the preparation of cakes, especially those associated with classic occasions like baptisms, weddings, and various festivities.

Conversely, sugar paste manufacturers, which is the most commonly used product for decoration, have introduced new products that have enriched the decorative possibilities for modern pastry.

Saracino, which embodies its very essence in its logo – ‘WE LOVE PASTRY’ – has developed a wide range of pastry products such as various pastes, glazes, flavoured pastes, and food colourings. This range has now been expanded further with the introduction of ready-to-use products that are incredibly easy to use, such as Meringue Base, Pastry Cream Base, and Mousse Base.

In just a few minutes, by adding water, milk, cream, flavoured pastes, and food colourings, you can create a fascinating range of decorative creations that can make cakes and desserts even more delicious and beautiful in their presentation. You will find many examples on our social media platforms for easy use of these products, which will also assist beginners in their pastry creations.

We look forward to seeing photos of your masterpieces!



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by Anna Rita Zambelli Pasta Model, Pasta Bouquet, Gel Colours and Royal Icing



by Daisy Cakes using Saracino Pasta Model, cocoa Butter and Powder Colours



by Art and Cake using Saracino Pasta Model



SYLWIA ANNA PRICE
EDITOR

As we are stepping away from autumn into winter, coats, winter clothes, and warm boots have already been taken down from the loft and summer things packed away. Evenings spent under a warm blanket, cosy socks, toasty pyjamas and hot chocolate in hand. A perfect evening!

In this issue, I have decided to embrace crisp white frosts and sometimes beautiful snow. Cold, dark nights, wet and freezing sometimes, but it truly is a beautiful and magical time of the year. I have to admit that I personally prefer warmer weather, although there are many things I love about winter, and I could not imagine missing this season each year.

This issue is taking us into winter with a little touch of Christmas included so you can plan ahead for your creations. You will find beautiful tutorials which will help you plan cake decorations for this wonderful festive period.

OUR AMAZING CONTRIBUTORS

Cake is Love by Jenny, Cakes by Mischell, Art Cake Design by Diana Aluaş, Mi'Cakery Atelier & Cake Design, Podivjani Muffin, VD Slatki Ukras, Cake Garden Art, Chikz Patisserie, Erika U., Cakey Lulu's, Prop Options



by Cherry On Top Cakes using Saracino Modelling Chocolate and Pasta Scultura

I also proudly included last year's Cake International winners who used Saracino products to create their winning pieces. These are truly beautiful.

I wish you all good luck with your entries. I simply cannot wait to see all these amazing creations! Please make sure you send images to us per the instructions provided so we can add them to our upcoming issue.

I hope you will enjoy looking through the tutorials and everything else included in this issue. As always, there are interviews, a competition and much, much more. Enjoy and remember to stay warm!

See you all at Cake International in Birmingham!



by Blooming Cakes by Krisna using Saracino Pasta Model

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Sylwia

by Cake is Love by Jenny using Saracino 0.3 and 0.6 Wafer Paper, Pasta Top and Pearl Powders in gold, copper, bronze and ruby

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SNOW FUN

CREATED BY CAKE IS LOVE BY JENNY





JENNY BAGCHUS

My name is Jenny Bacchus of Cake is Love by Jenny. I live in Falmouth, Cornwall, a place I find to be incredibly inspiring.

I found my passion for cake art when my children were small, making character cakes for their birthdays and later, making celebration cakes for friends and family.

This last year I have focused on developing my style, which has centred predominantly around wafer paper but includes colours, textures and lots of sparkle.



CAKE IS LOVE BY JENNY



@cakeislovebyjenny

What you need:

Ingredients

- Pasta Top: Light Blue
- Pasta Model: White, pink, yellow, purple, dark green, light green, black, dark blue
- Powder colours: Pink, sky blue, grass green
- Saracino lustre spray: Silver and gold
- Saracino 0.3 wafer paper
- Edible markers: Black, red, orange
- Sprinkles: Red, gold, pink beads, mini stars
- Jazzy Dust edible glitters in blue, ice queen, rich gold, purple pop and rosy glow
- 3 inch cake covered in ganache
- CMC
- Edible glue
- Clear alcohol

Equipment

- 4 inch plastic globe
- Paintbrushes
- Toothpicks
- Extruder
- Dresden tool
- Rolling pin
- Fondant smoother
- Bow mould
- 4 inch cake drum
- 6 inch cake drum





STEP 1 Using Light Blue Pasta Top, cover your 3 inch ganached cake or dummy and secure to a 4 inch cake card using ganache. Using a Dresden tool, mark out lines to create your ice blocks on the surface of the cake.



STEP 2 Roll a piece of the Pasta Top to 5mm thick. Using your knife start cutting shapes into the paste to resemble ice blocks.



STEP 3 Cut the pieces at a slight angle on the edges.



STEP 4 Attach your pieces to the surface of the cake.



STEP 5 Use the Dresden tool to mark indentations running with your original lines on the cake surface. Be sure to fill all the gaps on the cake.



STEP 6 For the ski slope you will need a large piece of Pasta Top mixed with a small amount of CMC. Create the shape as shown. Using your fondant smoothers, flatten into shape and straighten all the surfaces.



STEP 7 Wrap the ski slope around the cake so the flattest part sits at the front right of the cake. Use your Dresden tool and your hands to make sure the slope is attached.



STEP 8 Cover a 6-inch cake drum, with light blue Pasta Top. Cover a 4 inch cake card with white Pasta Top. Fix the cake to your 6 inch cake drum using ganache and place the white cake card on the top.



STEP 9 Use your Dresden tool to score glacial lines in the side of the ski slope. Accent the edges of each indent with sky blue powder colour. Repeat for the ski slope.



STEP 10 Make a rough lumpy rope shape with white Pasta Model, this will be the snow.



STEP 11 Push it into place around the base of your cake, using your fingers to keep the lumpy texture.



STEP 12 To make the snow skater use white Pasta Model to roll a 1g and a 6g ball for the body and head. The thin sausage shape will make the legs and arms.



STEP 13 Cut two identical small pieces from the sausages for the arms, and roll two tiny balls of yellow Pasta Model for the mittens.



STEP 14 Attach the yellow balls to the ends of the arms. Use your Dresden tool to make a v-shaped indent to form the thumb.



STEP 15 Roll a pink Pasta Model rope to form the scarf. To make the boots, shape two very small balls of pink Pasta Model as shown.



STEP 16 Make the skates using black Pasta Model. Stick your boots to the centre of the skates. Add very short cuts from your white Pasta Model for the legs. Attach to the boots and add a tiny rope of yellow Pasta Model for the top of the skater's socks.



STEP 17 Insert a toothpick vertically through one of the legs and stand in a cake dummy, cut the toothpick to accommodate the body, cut the toothpick to accommodate the body, head and hat. Attach the body and head.



STEP 18 Add your scarf and push on with a Dresden tool. Insert the end of a toothpick almost through the 2nd leg and cut the top of the toothpick off, leaving just enough to attach it to the body at a right angle to the first leg.



STEP 19 Use a Dresden tool to make indents to the scarf to create texture.



STEP 20 Using 2g of white Pasta Model, make the hat as shown. Roll a Pasta Model rope for the rim of the hat.



STEP 21 Attach to the base of the hat and use your knife blade to drag the fondant creating a fur texture. Dust the hat with gold lustre.



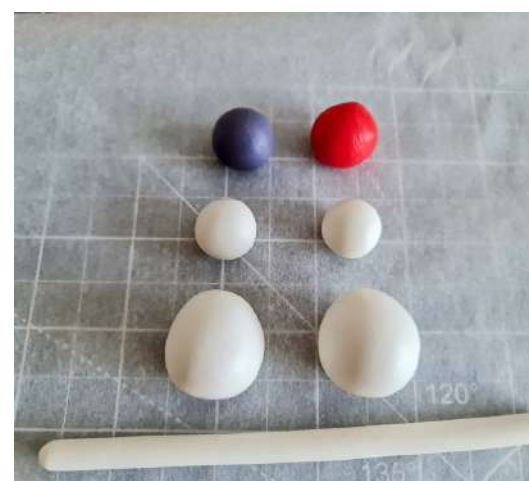
STEP 22 Attach to the skater's head as shown and add a pom pom, textured in the same way as the hat rim. Put a toothpick into the skaters left arm, cut leaving enough to attach to the body. Attach the right arm in the same way.



STEP 23 Using a black edible marker, draw on the eyes and button details. Using an orange marker, draw a nose and red smiley mouth, use pink powder to gently rosy the cheeks.



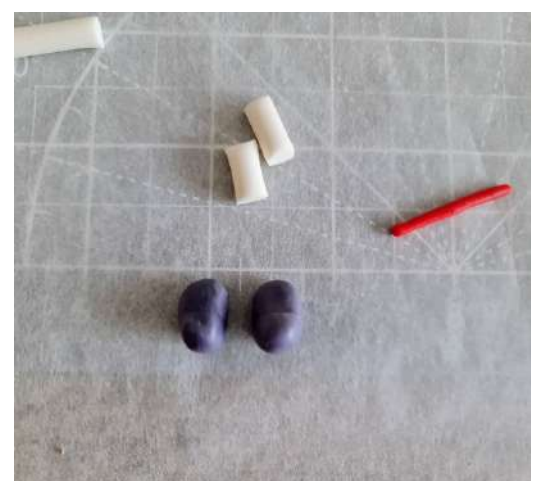
STEP 24 Fix tiny silver stars to the scarf, using edible glue. Leave your skater to one side.



STEP 25 For the snow people in the globe, the head weighs 4g, the body 10g and the hat is 6g. Roll the bodies into an egg shape. Roll the head to a ball. Also roll your arms and legs as the skater model.



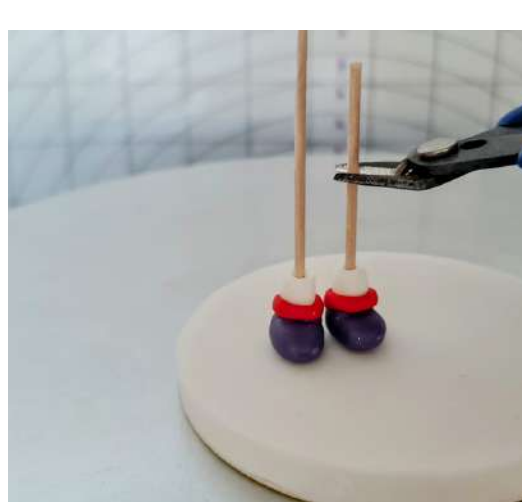
STEP 26 Make the hat as previously but with 6g of paste. Use a Dresden tool to indent horizontal lines up the hat. Add a rim of white paste and dust the hat with purple edible glitter. Add a pom pom and texture the brim and pom pom with the knife.



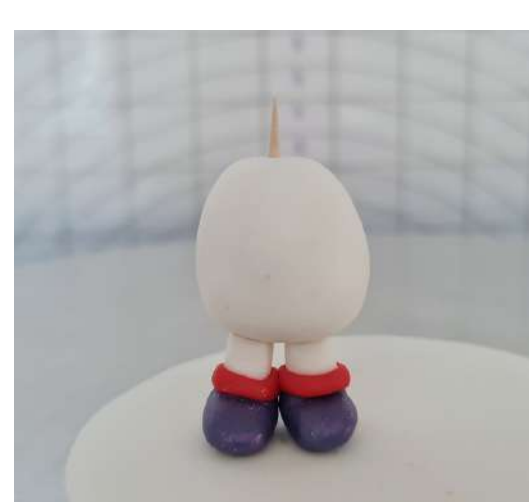
STEP 27 Make all the parts for the legs, which should be slightly bigger than those of the skater.



STEP 28 Make the legs as the skater. Dust the purple boots with purple edible glitter.



STEP 29 Attach to your white covered cake card with toothpicks. Cut the toothpicks down, leaving enough to attach the body.



STEP 30 Push your egg shaped body onto both cocktails sticks. Be sure it fits onto the legs. Insert a cocktail stick in the centre of the body.



STEP 31 Add the head and hat and double check the plastic globe will fit over the top.



STEP 32 Remove the globe and fit a yellow Pasta Model scarf. Use your knife to cut the tassels at the end of the scarf. Use a Dresden tool to make the scarf texture.



STEP 33 Paint the scarf using a mix of gold lustre and clear alcohol. Be sure the figure is standing straight and not leaning like shown.



STEP 34 Following the same steps make another snow person using different colours. Fix arms as shown. Use edible markers to paint the facial features.



STEP 35 Turn your base around, so you are looking at the back.



STEP 36 Place the third arm as pictured.



STEP 37 Turn the snowmen back round to face you and add the 4th arm as shown. Add a white Pasta Model snow mound in front of the two figures, using your fingers push it in place.



STEP 38 Roll 3 small balls of Pasta Model and press each of them into a cube shape. Stack and attach as pictured.



STEP 39 Roll a thin yellow Pasta Model rope to tie your stack of gifts. Attach the rope vertically up all of the gifts, including over the top. Curl two short pieces around a toothpick and attach as shown for the bow ribbons.



STEP 40 Make two small bows from the yellow rope. Stick them together and wrap one piece of rope around the middle, meeting at the back. Attach to your gift stack and paint all the ribbon gold. Leave to dry.



STEP 41 Insert a toothpick into the bottom.



STEP 42 Cut the toothpick short enough to fit through the snow mound and insert, add the globe for one last check.



STEP 43 For snowman number 4 you need: Head 1g ball, legs made on toothpicks, main part of hat 2g, round body 6g, arms and legs sausage.



STEP 44 Take a small piece of blue Pasta Model to match the body of the hat, roll into a ball and flatten to a disk for the brim. Attach the body of the top hat to the brim. Dust the hat with blue edible glitter. Add a pink rope of Pasta Model for the ribbon.



STEP 45 Paint the boots gold.



STEP 46 Make the arms and add the mittens.



STEP 47 Grind some scraps of 0.3 wafer paper in a coffee grinder and put the bits in a bowl with a small amount of Ice Queen edible glitter.



STEP 48 Place your snow people on the top of your cake, ensure they are facing the front. Attach the cake card with ganache. Brush the mound of snow and the covered cake board with edible glue. Add wafer paper snowflakes to the edible glue. Don't be afraid to push the wafer snow to the glue and have some flakes able to move freely.



STEP 49 Using a knife cut a small hole in the bottom middle of the back of the dome, big enough to fit a drinking straw through, this is to allow you to make the snow move. Cut a similar sized hole 1cm above the first, this is to allow the air to expel.



STEP 50 Sprinkle Ice Queen glitter onto the hats.



STEP 51 Place your dome over the snow people for the last time, ensuring the hole you made is at the back and everything is aligned



STEP 52 Make a lumpy snow rope but make it wider than the last one. Use your Pasta Model snow rope to fix your globe in place, using your fingers to create texture and the Dresden tool to shape the edges.



STEP 53 Make another lumpy snow rope, but shorter and thinner this time. Attach to the top edge of the ski slope, using your fingers to pull the paste gently over the edge of the slope.



STEP 54 To make the wreath, press some dark green Pasta Model through the larger circle on your fondant extruder. I coloured white paste using grass green powder.



STEP 55 Fix the end of the wreath to the far left of your ski slope, pressing it in place with your Dresden tool. Make three evenly spaced drapes and leave the rest hanging.



STEP 56 Use the back of your knife blade to drag through the paste to create texture, up to the end of the last hanging part.



STEP 57 Time to add the top hat snowman. One leg first, pushing the toothpick into the base. Leg two positioned as shown and the pick pushed through the base. Add the body onto the picks and continue to loop one more hanging piece to the garland.



STEP 58 Attach the right arm as shown. Now the left arm with the hand holding the garland. Position the end of the garland around the feet. Cut off any excess.



STEP 59 Continue to add texture to the garland with the knife, until it's all complete. Insert a toothpick into the body and attach the head and hat. Fix the scarf.



STEP 60 Cover the remaining cake drum from the feet of the snowman around the back of the cake with some more Pasta Model snow.



STEP 61 For the trees (this one is the small one), roll 3 balls of dark green Pasta Model. Shape the largest ball for the base and the smallest for the top, as shown



STEP 62 Stack the middle onto the base and using your fingers shape the edges. Use a ball tool to hollow out the base of the top of the tree.



STEP 63 Add to the stack, attach to the left hand side of your cake, as shown.



STEP 64 Make and place another 4 trees beside the snowman.



STEP 65 Use the blue edible glitter to add some colour and sparkle to your snow with a soft brush, this will add depth, use in very small quantities. Be sure to add to the snow on the ski slope and the cake board.



STEP 66 Using the gold glitter and soft brush, dab the garland and the trees to make them sparkle, again use small quantities.



STEP 67 Use some red and gold balls to decorate trees, push them gently into the paste.



STEP 68 Paint your snowman's face using edible markers and use rose powder for the cheeks.



STEP 69 Add Pasta Model snow to the top of the dome, be sure not to add too much as it will cover our view of the inside. Add blue edible glitter to define the texture. Give the entire dome and cake a good spray of silver lustre spray.



STEP 70 Paint the skater's skates with silver lustre mixed with clear alcohol. Insert the happy skater into the ski slope as shown.



STEP 71 Use a small silicone bow mould to make 5 bows and spray with glitter. Attach one to each high point of the garland. Using the handle of a thin paintbrush, make small indents to fit gold sprinkle beads along the length of the garland.



STEP 72 Make a slightly larger bow with your silicone mould. Dab with glitter and attach to the top of your dome, as pictured. Wrap the edge of your cake drum with white ribbon. Blow into the straw at the back to make the snow scene complete!

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BABY RUDOLPH

CREATED BY CAKES BY MISHELL





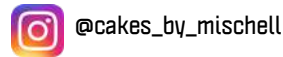
MICHAELA RENCÉS

I am originally from Slovakia and now living in Austria.

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

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

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



What you need:

Ingredients

- Cake with a diameter of approx. 18cm, height approx. 20cm
- Pasta Top: White
- Pasta Model: Brown, white, red
- Powder colours: Blue, white, brown, black, pink, gold
- Saracino wafer paper 0.30
- Saracino Liquid Shiny glaze
- Saracino cake gel
- Clear alcohol

Equipment

- Cake drum
- Brushes
- Modelling tools
- Flower wires
- Silicone fabric mould
- Snowflake puncher



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



STEP 1 Cover the drum with white Pasta Top, leaving the edges thicker to create piles of snow. Cover the cake with white Pasta Top. Dust the cake with blue powder colours using a soft brush.



STEP 2 Mix white powder colour with a drop of Liquid Shiny and apply it to the cake using a round tool to create a snow effect.



STEP 3 Shape the body of the reindeer from the brown Pasta Model. Make the light part of the belly from lighter colour paste.



STEP 4 Glue the light part to the body.



STEP 5 Model a leg from the brown paste, cut in the middle so that it can be bent.



STEP 6 Bend the leg.



STEP 7 Make two oval balls and flatten slightly.



STEP 8 Cut out ovals from the light brown paste and stick on the darker oval balls.



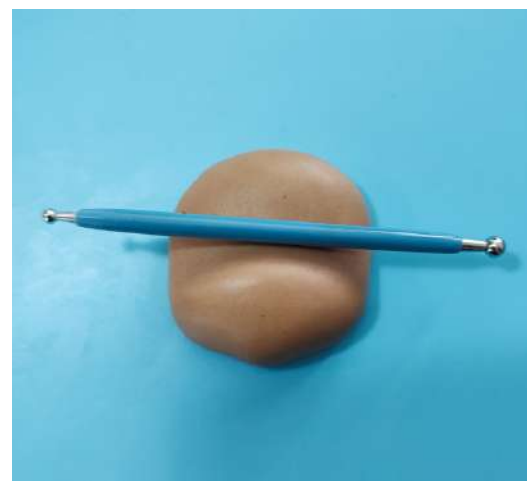
STEP 9 Using a knife, cut each ball to create the hooves.



STEP 10 Glue the foot to the leg.



STEP 11 For the face roll a round shape from brown paste.



STEP 12 Use a tool to shape the cheeks and nose.



STEP 13 Using a ball tool make sockets for the eyes.



STEP 14 Roll balls of white modeling paste.



STEP 15 Stick the white balls into the eye sockets. Model the nose from dark brown modelling paste and glue it on the face.



STEP 16 Using brown powder colour mixed with alcohol, paint the eyebrows and mouth.



STEP 17 Cut out the eye pupils from the dark brown modelling paste.



STEP 18 Glue the circles to the eyes.



STEP 19 Mix black powder colour with alcohol, and paint the black inside of the eyes, eyelashes and the area around the eyes. Dust the cheeks with pink powder colour.



STEP 20 Glue the modelled body, legs, head on the cake.



STEP 21 Model ears from brown modelling paste.



STEP 22 Model the inside of the ears using the light pink modelling paste.



STEP 23 Glue the ears to the head.



STEP 24 Roll small balls from white modelling paste and stick them on the eyes.



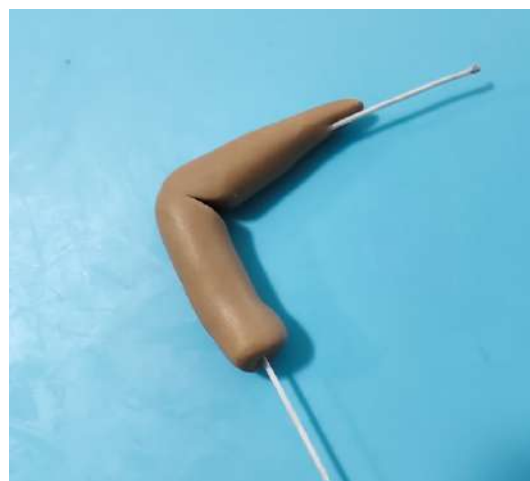
STEP 25 Model the arms from the brown modelling paste, cut them diagonally at one end.



STEP 26 Cut one paw in the middle and bend.



STEP 27 Insert a wire into the center of the arm.



STEP 28 Bend the arm and wire.



STEP 29 Glue the arms to the body.



STEP 30 For the bauble, roll a ball of red modelling paste. Make a small flat ball from the white modelling paste and paint it gold.



STEP 31 Glue the golden part to the red ball. Bend the holder for the bauble from the wire.



STEP 32 Insert the wire into the bauble and paint gold.



STEP 33 Cut out snowflakes from wafer paper and stick them on the bauble.



STEP 34 Attach the bauble to the wire in the arm.



STEP 35 Model antlers from dark brown modelling paste.



STEP 36 Glue the antlers on the head.



STEP 37 Press red Pasta Model onto the silicone fabric mould.



STEP 38 Cut out parts for a scarf.



STEP 39 Stick the scarf around the neck.



STEP 40 Cut out snowflakes from wafer paper.



STEP 41 Tear the remains of edible wafer paper into a bowl. Add a few drops of water.



STEP 42 Mix the torn wafer paper and water together to make a glue.



STEP 43 Apply the glue to the wire and stick to the snowflake. Let it dry for a while.



STEP 44 Place the snowflakes on the cake (don't forget to protect the ends of the wires in the cake). Finally, dust the cake with powdered sugar.



STEP 45 TA DA, it's ready!

Creamy *Chocolate and hazelnut* Cake

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your imagination can think of.

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ANNOUNCING OUR MONTHLY COMPETITION



WINNER

CONGRATULATIONS!

Jill Crowston

Unfortunately, we were unable to publish photographs of Jill's work.
Here is a selection of other work we think you will enjoy!

Please make sure you check your emails to see if you are our lucky winner!





Would you like to win a Saracino Surprise Box Worth

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

LUCKY WINNER will be introduced in our December issue.

The competition ends at on midnight the 24th November 2023 and it's open worldwide!

£50?

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C	E	N	A	I	N	C	A	W	S	Y	G	F	E
U	A	I	P	N	G	G	U	H	T	R	W	F	R
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NOVEMBER
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WINNER
GIRAFFE
DANCING
WINTER
LEAVES
PENGUIN
GREEN
BISCUITS
STAG
SUPREME
LOLLY
WHITE
ABIGAIL

SNOWBALL FIGHT

CREATED BY ART CAKE DESIGN BY DIANA ALUAS





DIANA ALUAS

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

Initially, cake-making was a hobby, however, since 2016 it has been my business.

I especially enjoy modelling and fondant painting. I was very attracted to this area of expertise, and I started to create unique cakes for different occasions. I especially enjoy making cakes for children. Their smiles charm me, and I decided to offer them their dreams in cake form.

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



ART CAKE DESIGN BY DIANA ALUAS



@artcakedesignbydianaaluas

What you need:

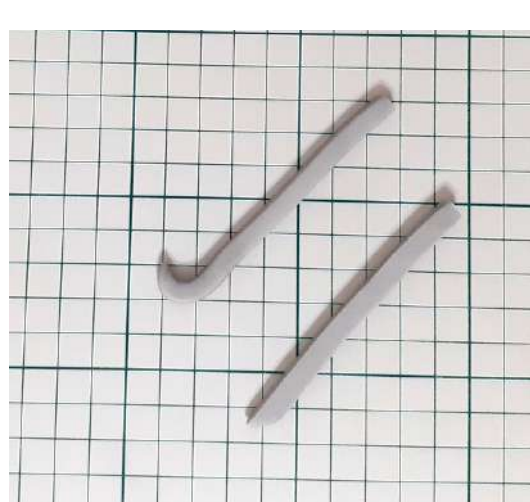
Ingredients

- Pasta Top white
- Pasta Model: White, brown, black, red, light green, dark green, navy blue
- Cake gel
- Wafer paper 0.30
- Royal icing
- Powder colours: Brown, white, black, pink

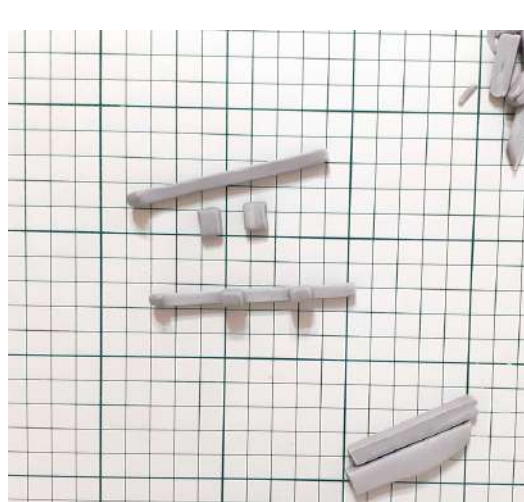
Equipment

- Knife
- Dresden tool
- Brushes
- Scissors
- Flower wire (28 and 24 gauge)
- Florist tape: Brown
- Skewers
- Ball tools
- Rolling pin

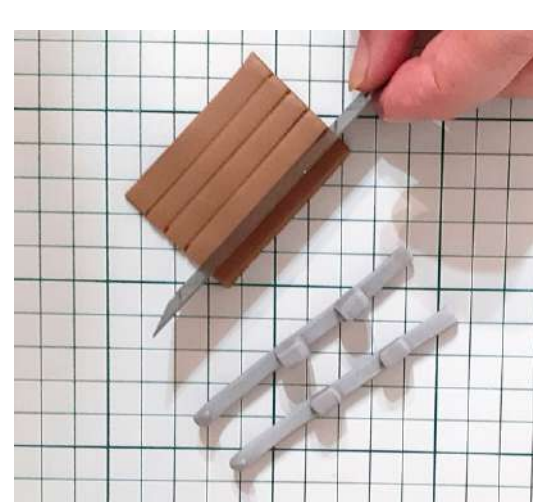




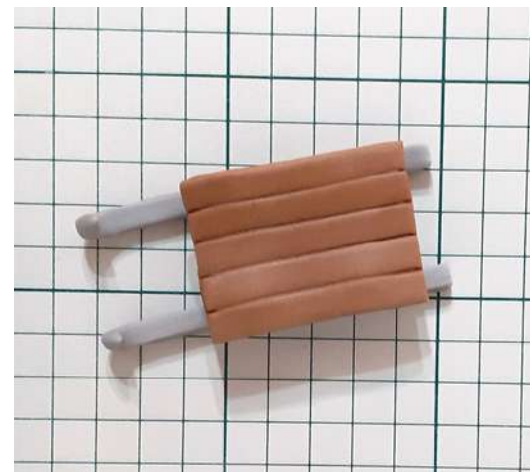
STEP 1 Make the runners for the sledge from two strips of Pasta Model.



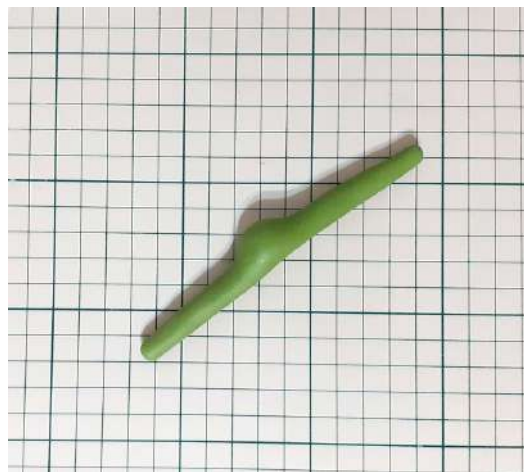
STEP 2 Create the sledge supports. We need 4 pieces (the same thickness as the runner) and glue them together.



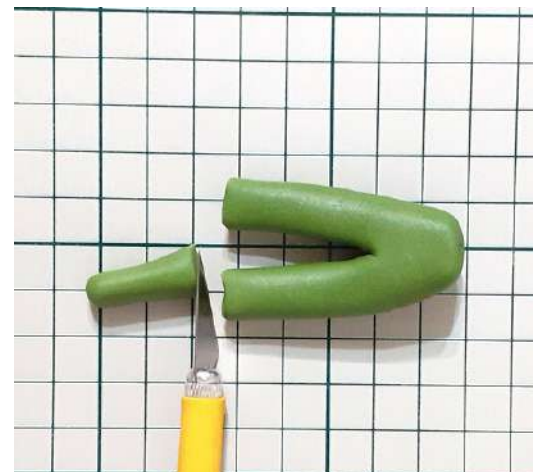
STEP 3 Model the seat (cut a rectangle and press a plank effect).



STEP 4 Assemble the elements for the sledge and let them harden.



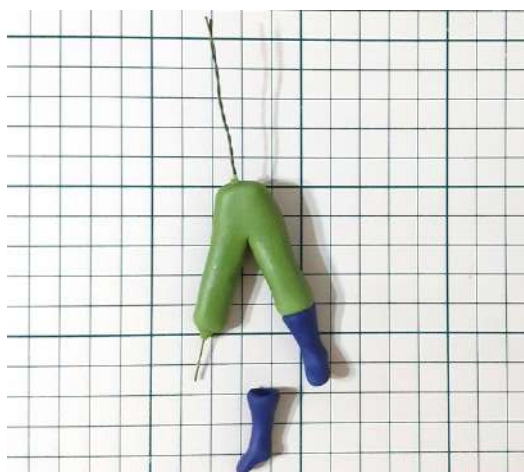
STEP 5 Roll the legs and pelvis of the character from a single piece of paste as shown.



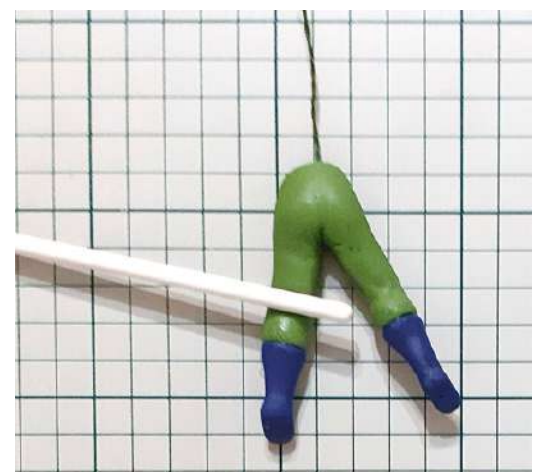
STEP 6 Remove the lower part (below the knees).



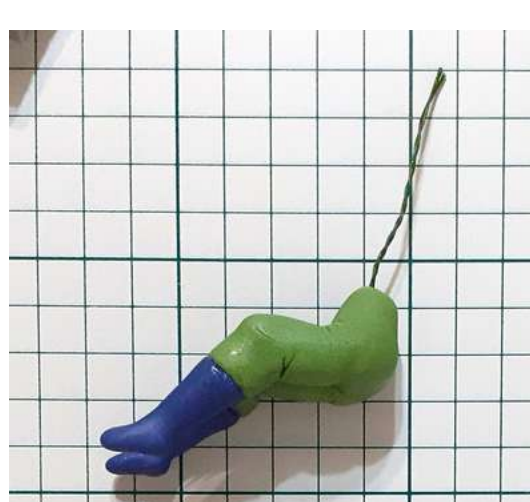
STEP 7 Make two boots and hollow the top with a ball tool.



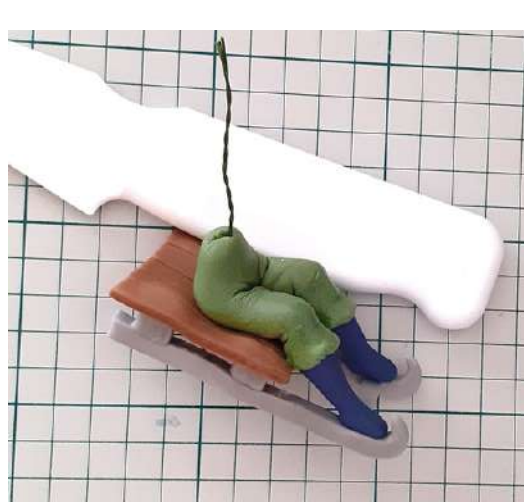
STEP 8 Insert flower wire to form the internal structure of the body. Fix the legs just below the knee using cake gel.



STEP 9 Shape the knee by pressing lightly with a cylindrical tool or with your finger. Create creases and folds using a Dresden tool.



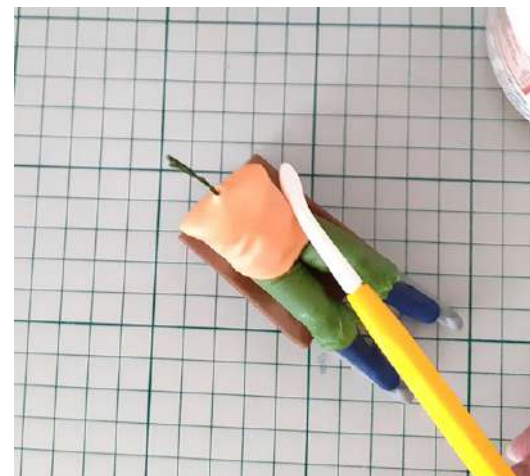
STEP 10 Using the wire frame bend the legs to give the shape of sitting.



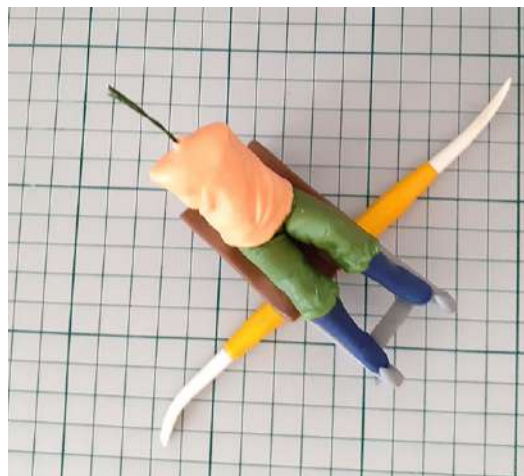
STEP 11 Glue the lower part of the body to the sledge.



STEP 12 Make the torso using Pasta Model.



STEP 13 Attach the torso and add creases to give the look of a sweater.



STEP 14 Shape your character into position and allow to harden.



STEP 15 For the head roll a ball proportional to the rest of the body. From the ball form the neck and shape the head.



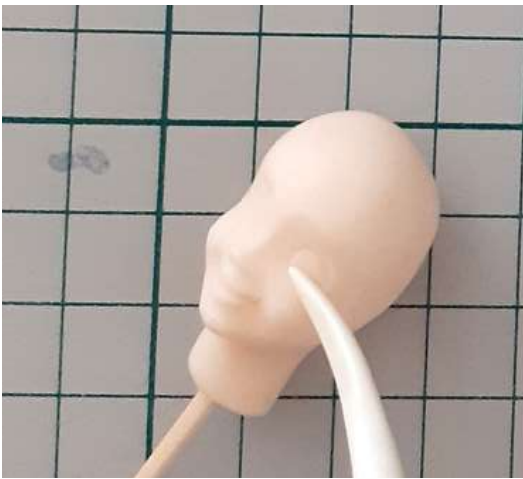
STEP 16 Using a Dresden tool form the eye area.



STEP 17 Form the nose by lightly pressing with a silicone brush.



STEP 18 Shape the mouth and open the lips.



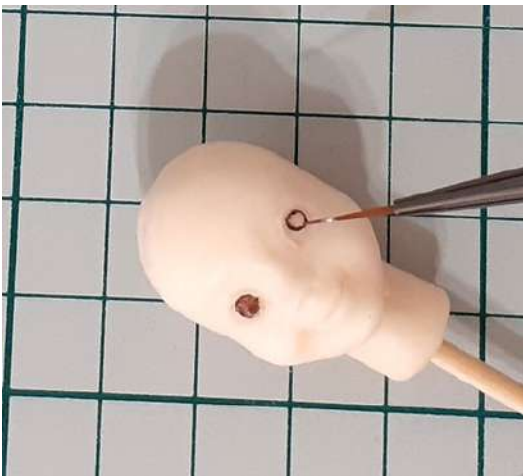
STEP 19 In the eye sockets mark the shape of the eyes.



STEP 20 Use a small ball tool to create sockets for the eyeballs.



STEP 21 Fill the sockets with white paste.



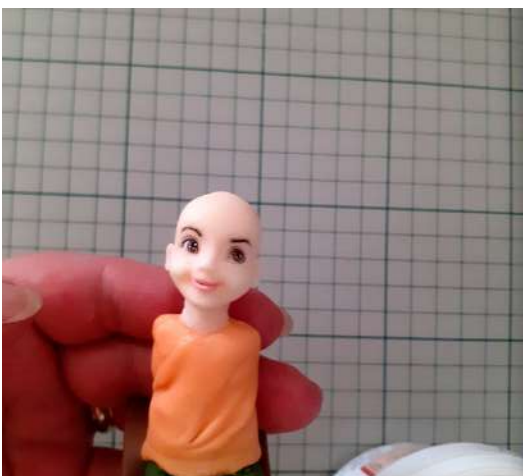
STEP 22 Paint the eyes with powder or gel colour diluted with clear alcohol.



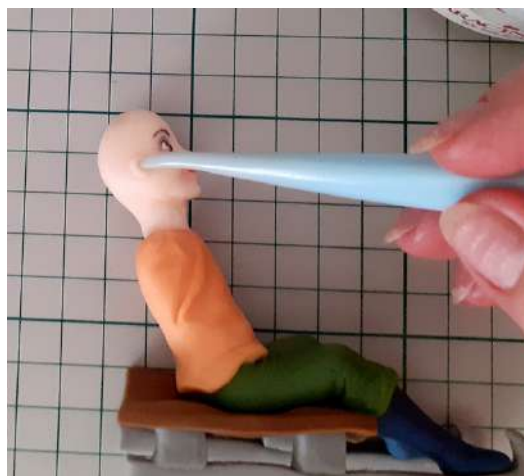
STEP 23 Paint the eyebrows and lips with powder or gel colour diluted with clear alcohol.



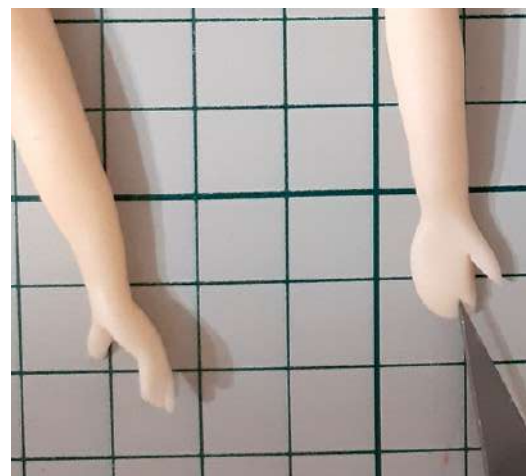
STEP 24 Add the head to the torso taking care to trim the neck length if needed.



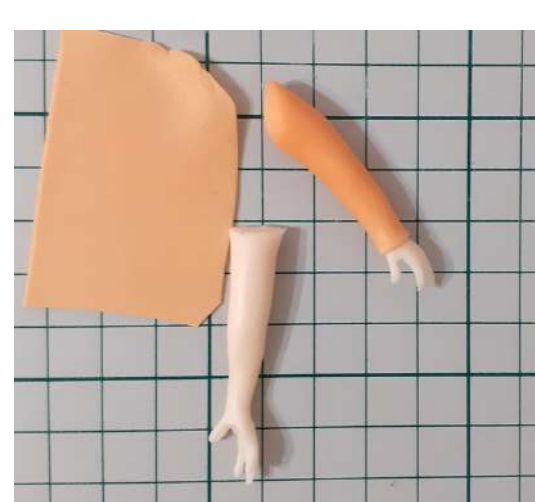
STEP 25 Add the ears (two small balls).



STEP 26 Make sure that the two ears are symmetrical.



STEP 27 Roll the arms. Flatten the end for the palms. Cut the thumb and fingers.



STEP 28 Cover the arms with paste the same colour as the torso.



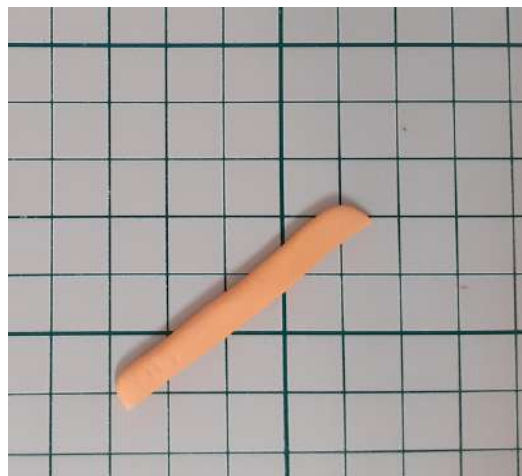
STEP 29 Insert wire into the torso ready for fixing the arms.



STEP 30 Add the arms onto the wires. Glue the arms using cake gel



STEP 31 Check the position of the arms and let them harden.



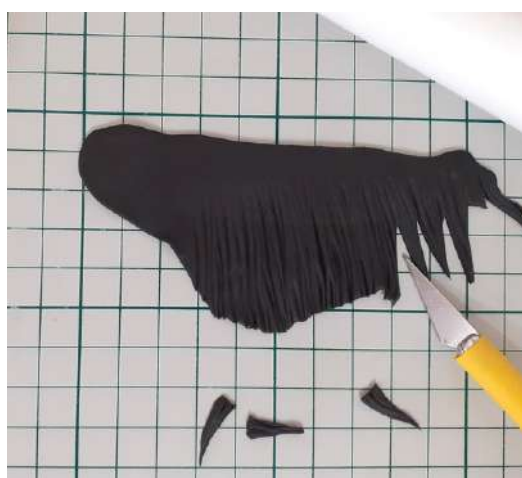
STEP 32 Roll the collar of the sweater.



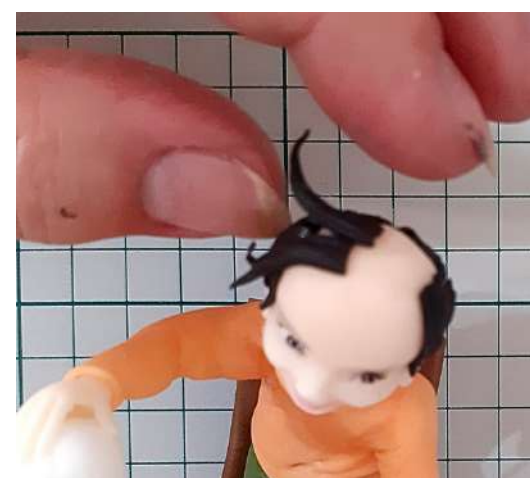
STEP 33 Glue the collar and finish the edge.



STEP 34 Add a wire for the sled string. Add a snowball in the hand using white paste.



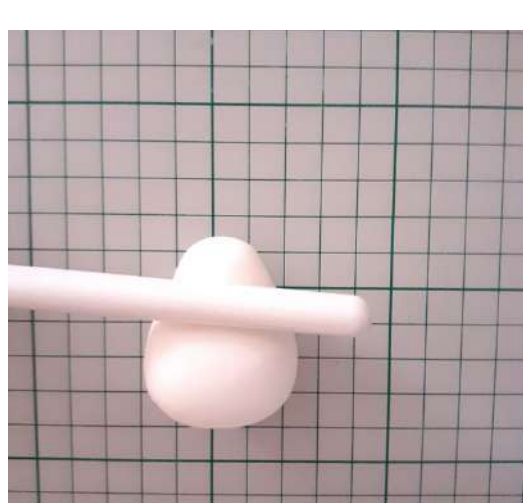
STEP 35 Make the hair piece by piece. Roll paste thinly. Add texture using a Dresden tool. Cut small triangles with a sharp knife.



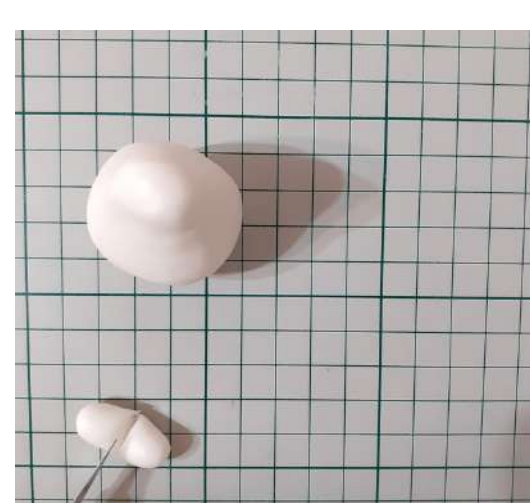
STEP 36 Glue the triangles, starting from the base of the head towards the top of the head.



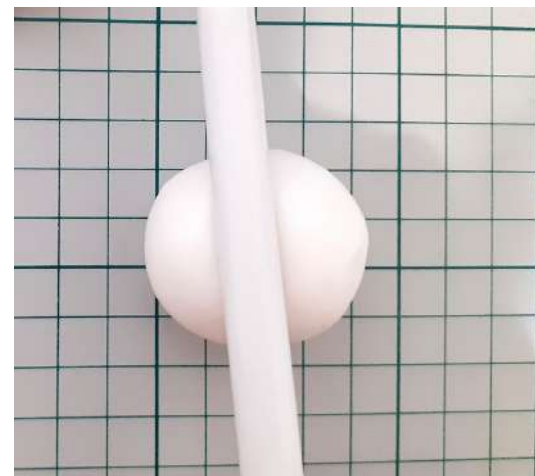
STEP 37 Check if any alterations are needed.



STEP 38 For the snowman roll a ball, then give the ball the shape of a teardrop.



STEP 39 Model the legs from two small balls of rolled paste. Glue the legs to the body.



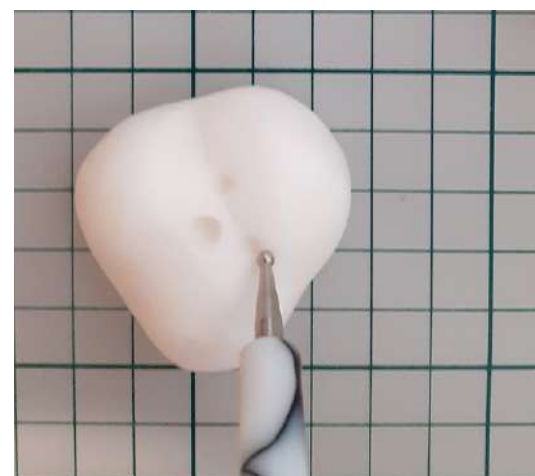
STEP 40 For the head roll a ball and press across the centre.



STEP 41 Shape the top of the head (it should be narrower than the bottom of the head). In the middle of the lower part press a line to make the cheeks.



STEP 42 Lightly press in the sides.



STEP 43 Press the eyes and nose using a ball tool.



STEP 44 Form the mouth.



STEP 45 Give shape to the lower lip by pressing lightly on the corners.



STEP 46 Insert a skewer for mounting the head. Trim to length.



STEP 47 Attach the head with glue to the body.



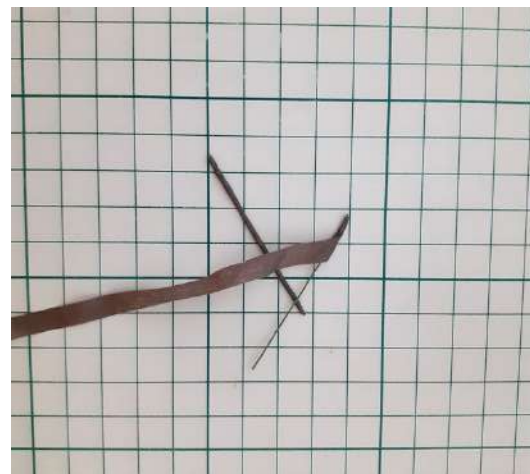
STEP 48 Add the eyes using two small black balls of paste.



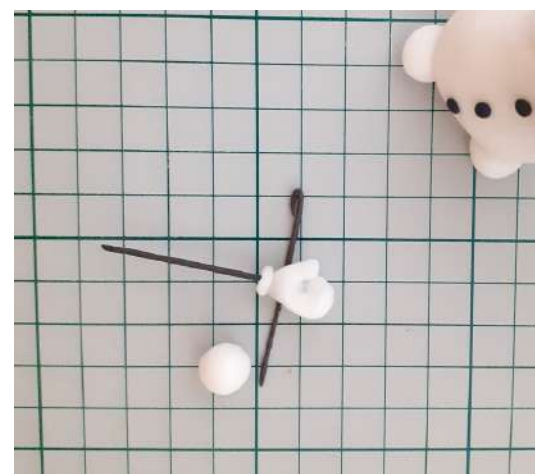
STEP 49 Glue an orange paste carrot, buttons and the eyebrows.



STEP 50 Roll two small balls of paste for the upper arms.



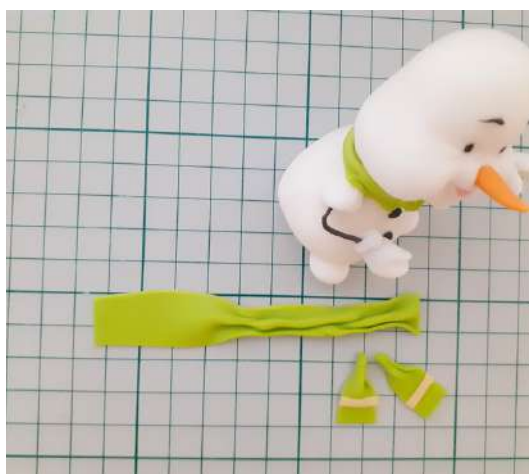
STEP 51 Make the arms from flower wire covered with brown flower tape.



STEP 52 Shape mittens and attach to the end of each wire.



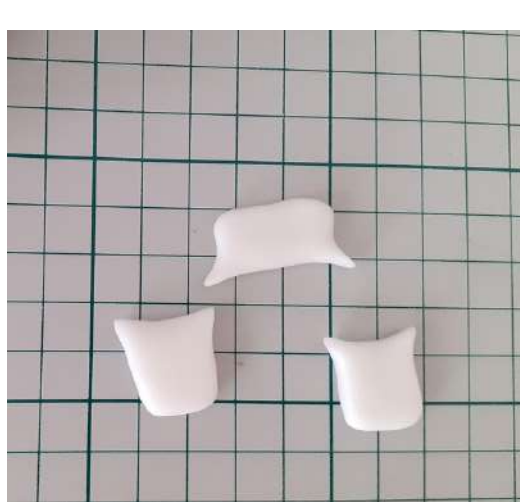
STEP 53 Glue the arms to the body.



STEP 54 Roll paste thinly for a scarf. Cut a long rectangle. Add around the neck.



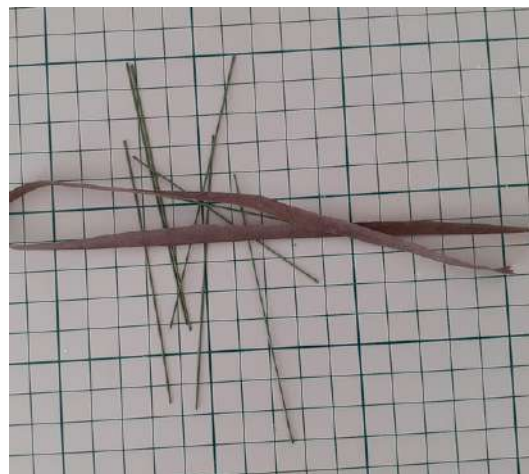
STEP 55 Make the hat from a ball rolled to a teardrop shape and flattened on the bottom. Fix to the head.



STEP 56 Make the sides and front of the hat from white paste. Glue to the hat.



STEP 57 Add a ball of white paste to the end of the hat.



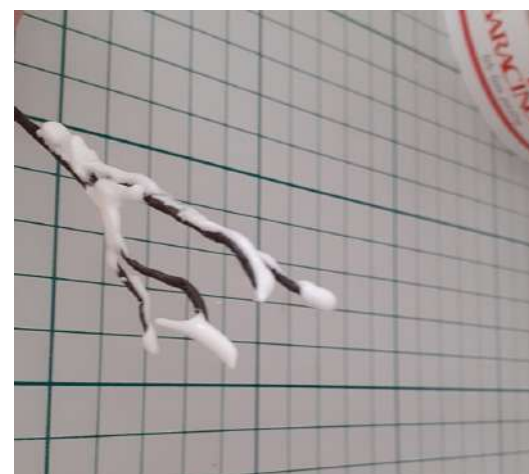
STEP 58 Using wires and flower tape, we start to create the trees. Cut differing lengths of wire and cover with brown tape.



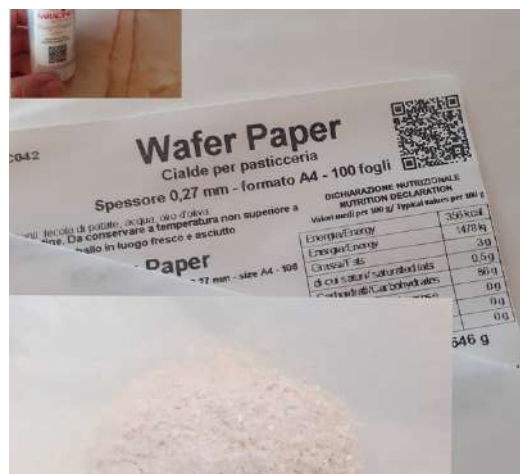
STEP 59 Start making the trees with the longer wires and add smaller pieces at different distances from each other.



STEP 60 Use royal icing to decorate the cake and the trees.



STEP 61 Use a brush to add royal icing to the tree and cake.



STEP 62 For the snow effect place wafer paper in a blender.



STEP 63 Add your models to a cake of your choice. Sprinkle the snow over the twigs and your cake.

WHY SHOULD I CHOOSE TO WORK WITH PASTA MODEL



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



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



Blends at joints perfectly



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



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



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



Read With Cake



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



*Dorothy
Klerck*

INTERVIEW BY SARACINO

TELL US A BIT MORE ABOUT YOU.

I am a 46 years old mother of 4 wonderful kids. My hubby and I live in Wellington in the wine growing area of South Africa with some of our kids and our two fur babies. I love to run on our local trails and I'm an avid reader and crime podcast listener!



HOW DID YOU START YOUR CAKE JOURNEY?

I started out making cakes for my kids and then for friends and family. Eventually it just made sense to start a small business.

WHAT HAS BEEN YOUR MOST DIFFICULT CREATION TO DATE?

My most difficult creation was probably the 3m tall Mandela cake I created in Johannesburg in 2018. We only had 4 days to complete it, and everything was done live and up on tall ladders. Every large cake creation comes with its own challenges, but this one seemed to have one around every corner!! In the end, most things worked out and although I wish I had had another few days to complete it, it was amazing to be a part of such an incredible celebration of an iconic man's centennial birthday!

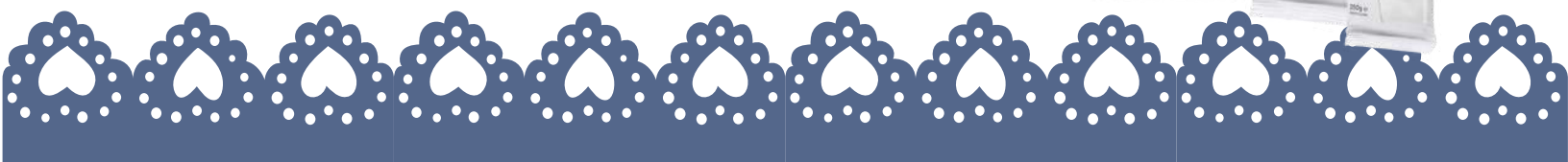
AFTER GETTING INSPIRED, HOW DO YOU PROCEED?

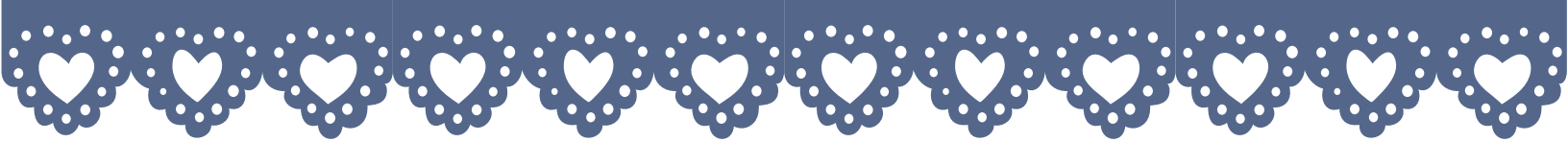
Depending on what project I'm creating, I first have to look at some important factors like entrance door sizes, weight restrictions on floors, delivery options, budgets and safety restrictions before I can begin designing. I always design around these factors keeping in mind that sometimes an engineer will need to sign off on my structure for safety reasons. After that, I want to create a flowing design that draws the viewer in and can be enjoyed from many angles.



WHAT IS YOUR SARACINO FAVOURITE PRODUCT AND WHY?

I love all the Saracino products, but the 'Pasta Model' modelling paste is fantastic. It's really easy to use, you can warm it up easily in your hands too and it sets super hard, so it holds its shape.





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

I love my cakes like I love my children, I don't have a favourite, but each one of them brings something out of me that I grow from and experience in a different way! Having said that, I do hold the life size elephant cake very dearly. It was a life size life like elephant and her baby.



WHAT IS YOUR BEST ADVICE FOR ALL OTHER CAKE MAKERS?

My best advice for cake makers is to push your limits, learn new skills. Identify your weaknesses and work on them.



WHAT WOULD YOU SUGGEST TO OTHER ARTISTS WHEN THEY MAKE SCULPTED CAKES?

When you make a sculpted cake, planning is essential. Taking time with your design and structure is important. Give yourself enough time to create a sturdy base and then it will be easier to create a neat finish.



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

I find nature very relaxing, so my hubby and I love to take my fur babies for a run on our local mountain trails. My family and I adore great food, so I'm always looking for a new restaurant or bakery to visit! Being with friends and family is my happy place, especially around a home cooked meal with laughter, wine and a good gin!

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

I would love to make a cake for a music video! Creating a beautiful female form in chocolate while they sing about love!!!!

WHO MAKES YOUR BIRTHDAY CAKE?

In the past I've had a few birthday cakes made for me by special friends. This past year my friend, Elske made me a delicious caramel almond cake. It was delicious!

Follow

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CREATING EDIBLE ART

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WINTER STAG

CREATED BY MI'CAKERY ATELIER & CAKE DESIGN





MICHAEL WEHRMANN

Hello, I'm Michael Wehrmann a Dutch cake designer living and working in the northeast of France.

Graduated pastry chef but have never really been interested in traditional pastries. I try to use my pastry skills in my cake making to make them pretty light and with lots of different textures.

Became active in the cake design scene in 2018. Since then, I have entered several cake competitions winning 4 gold awards, a 'Best in Class' and a 'Best in Show'.



WHAT YOU NEED:

INGREDIENTS

- Pasta Top white
- Pasta Model white
- Saracino modelling chocolate: white
- Saracino 0.30 wafer paper
- Gel colours: Black, purple and blue
- Powder colours: Brown, black, white
- Saracino silver sparkle dust
- Saracino Cake Gel
- Saracino Liquid Shiny glaze
- 2 x 6mm black pearls
- Clear alcohol

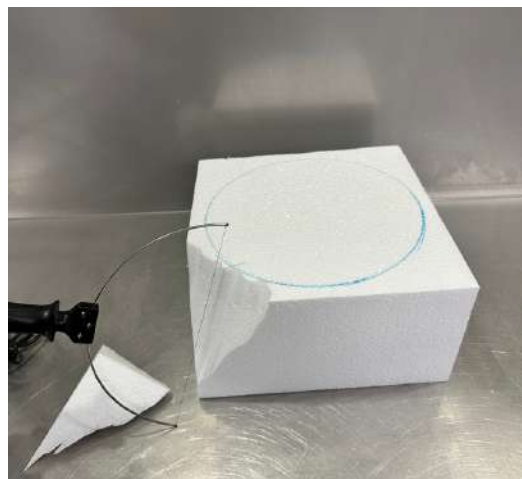
EQUIPMENT

- Rolling pin
- Brushes
- Small blender
- Styrofoam cutter
- Knife
- Snowflake hole puncher
- Skewers
- Modelling tools
- Flower wires (26 gauge)
- Brown flower tape
- 27.5cm square cake drum
- 12.5 x 15cm round dummy
- 17.5 x 15cm round dummy
- 22.5 x 12cm square dummy
- Several sized Styropor balls (4, 3, 2cm)
- Silicone mat





STEP 1 Start with the square dummy, draw a 20cm circle in the middle.



STEP 2 With a foam cutting tool or a knife sculpt the dummy to a conical shape and give it a rocky appearance.



STEP 3 It should look something like this. If you used a knife, make sure you remove all the foam pieces from the dummy with a hot paint gun.



STEP 4 With a brush add a thin layer of cake gel all over the dummy. Colour Pasta Top light grey with a bit of black colour.



STEP 5 Cover the dummy with the grey paste.



STEP 6 Add texture to the grey paste with some scrunched-up aluminium foil. Paint the base with a mixture of black and brown powder mixed with clear alcohol.



STEP 7 Glue the dummy to a square 27cm drum. Roll out a strip of white Pasta Top and fold in both edges.



STEP 8 Stick it roughly on the drum with some cake gel.



STEP 9 Now that the base is made, we will work on different decorations. Starting with wafer paper glitters. Place 2 wafer paper sheets on a silicone mat ready for placing in the oven. Make a mixture of clear alcohol, silver glitter dust and white dust. Paint the wafer paper on both sides.



STEP 10 Let the wafer paper dry out completely until crispy on a low temperature in the oven for about 10 minutes. Once crispy blend the wafer paper into fine glitter/snow.



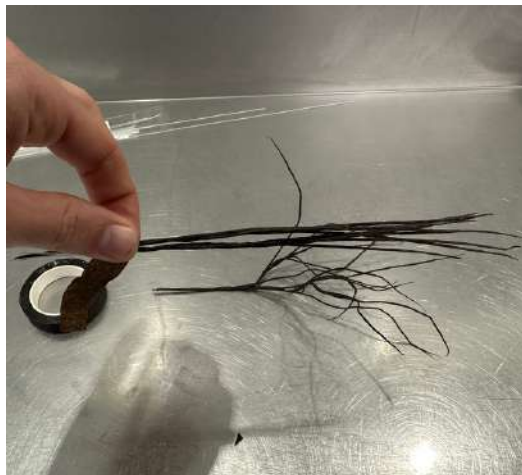
STEP 11 It should look like this. Homemade glitter.



STEP 12 Time for the twigs. Cut several pieces of flower wire and brown flower tape. Cut the flower tape pointed to get a very fine end of the twig. Start at the base and tape all the wires.



STEP 13 We will need approximately 15 twigs per branch.



STEP 14 Tape several twigs together at different heights to create a branch.



STEP 15 Cover the branches all over with cake gel. Dip the sticky branches in the previously made wafer glitter.



STEP 16 For the snowballs. Roll Pasta Top and prepare the styropor balls in several sizes.



STEP 17 Add some water to the paste to make it sticky and place the balls on it. Cover the balls with the paste.



STEP 18 Put the balls on a toothpick, add a thin layer of cake gel on the balls and dip them in the wafer paper glitter.



STEP 19 Repeat until they are all finished.



STEP 20 We will now start modelling the stag. For this you will need the following things, cake size dummy, Pasta Model, modelling chocolate, 2 black pearls, black, pink and brown powder colour, floral wire, floral tape, skewer, water and brush, modelling tools and Liquid Shiny.



STEP 21 Mix 150g of Pasta Model with 75g of modelling chocolate, I do this to get a paste that's lovely to work with and easily smoothable. Use 160g to shape the body as shown. Add a skewer in the neck.



STEP 22 With 2 6g pieces make the front legs, and with a 13g piece make 1 back leg/hip.



STEP 23 Stick the legs on the body with some water and smooth/blend in the hip and upper front leg with a rubber tool.



STEP 24 Use 26g of paste to make the head, start with a pear shape.



STEP 25 Add the head on the skewer/body and blend the head to the neck.



STEP 26 With your thumbs create a little cavity for the eyes.



STEP 27 Squeeze the nose slightly.



STEP 28 Make holes for the eyes. Add the black pearls in the holes.



STEP 29 With a rubber head tool create an under-eye lid.



STEP 30 Shape the upper eyelid by pushing it slightly down and shape the head a bit.



STEP 31 Create the mouth with a flat rubber head tool.



STEP 32 Shape the mouth and nose area.



STEP 33 For the ears use 2 pieces of 1g and shape them into teardrops.



STEP 34 Flatten the teardrops.



STEP 35 Press a cavity in the middle.



STEP 36 Squeeze the bottom to create the ear shape.



STEP 37 With the round rubber head tool make two holes and insert the ears.



STEP 38 With a metal wire tool add fur texture on the body of the deer.



STEP 39 Make the antlers of the stag the same way we made the branches but smaller.



STEP 40 Add two white dots of paste on the head of the stag where the antlers will be.



STEP 41 Create a hole in the dots to insert the antlers.



STEP 42 Insert the antlers and blend in the white dots we added previously.



STEP 43 Dust the stag with brown, black and pink powders.



STEP 44 Start with the brown and dust the head, back and legs, keep his chest white. Darken the end of his legs and the cavities with black. Darken the mouth, eyes and ears.



STEP 45 With a small brush and some water create the white dots on his back.



STEP 46 Cover the stag with a paper towel to avoid putting glitter on him.



STEP 47 Add cake gel on the antlers and stick the wafer glitter on them, just like we did on the snowy branches.



STEP 48 Now for the top of the dummies, cut out a teardrop shaped piece of white Pasta Top, slightly bigger than the dummy. Add some water on the edges and fold in the teardrop shape. Be sure it's still big enough to cover the top of the dummy.



STEP 49 Add some cake gel on the top of the dummy and stick the paste.



STEP 50 Do this to both dummies.



STEP 51 Colour Pasta Top night blue with a mix of purple, blue and black gel colours. I use cornflour to prevent sticking to the surface.



STEP 52 Roll a band of blue paste long enough to wrap the dummy, and slightly higher than the dummy.



STEP 53 Cover the sides of the dummy with cake gel and roll up the paste on a rolling pin and wrap the cake, starting by the white paste.



STEP 54 Cut off the excess paste.



STEP 55 Tear off the top paste between 2 fingers to get a rough finish. Repeat the steps on the second dummy tier.



STEP 46 Make a paint with clear alcohol and white powder colour.



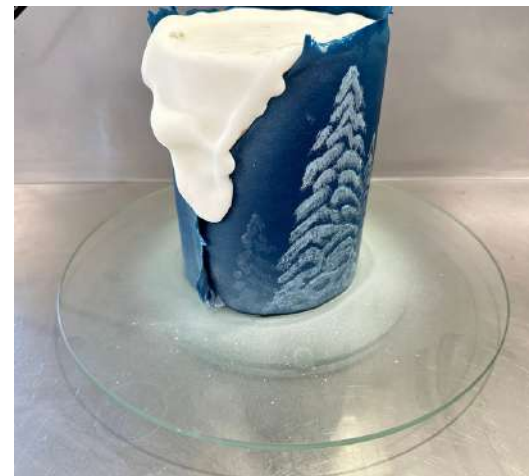
STEP 57 On a spare piece of paste try the opacity of the paste.



STEP 58 Paint several trees, use different opacities and sizes. Repeat on both tiers.



STEP 59 Dilute the spare paint with alcohol to use in an airbrush. Test on a spare piece of paste.



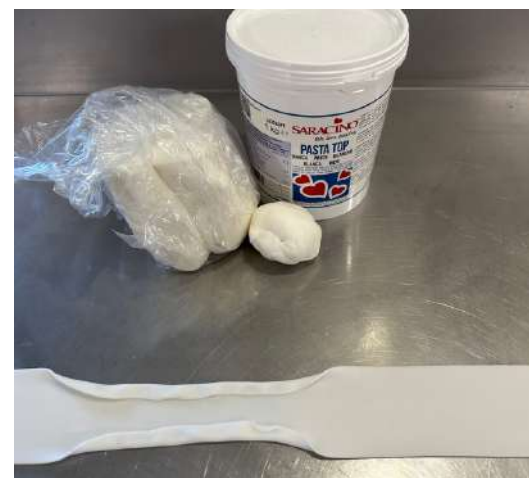
STEP 60 Put the cake on a turn table and spray around the bottom with the airbrush.



STEP 61 Repeat this on the second cake.



STEP 62 Assemble the cakes. I use a hot glue gun on low heat to avoid melting the dummy. If you are using real cakes don't forget to use dowels.



STEP 63 Make a strip of white paste, long enough to wrap the middle cake, with a brush add some water on the edges and fold in the edges.



STEP 64 Wrap it around the middle cake on the rocky base to create a snow deck.



STEP 65 Use the same technique but this time make smaller pieces.



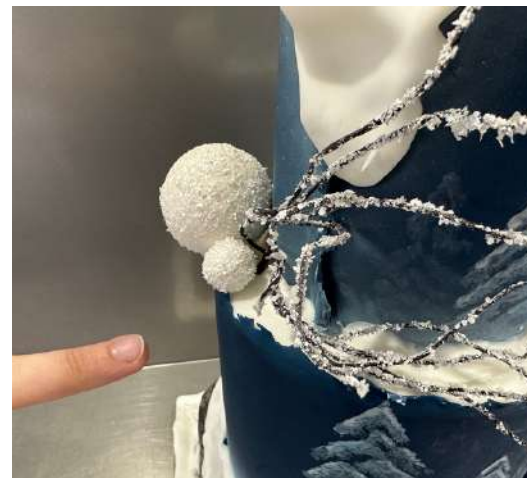
STEP 66 Add these pieces of paste onto the base of the upper cake. Blend them in with a rubber head tool.



STEP 67 Add the branches on the cake, put them on the bottom of each blue tier and next to the seams of the wrapped paste. You can bend the branches any way you want.



STEP 68 Add the stag on top of the cake.



STEP 69 Add the balls at the beginning of the branches.



STEP 70 With a brush roughly add cake gel on all the white paste on the cake, and sprinkle the leftover wafer paper glitter.



STEP 71 As a finishing touch make some snowflakes with a hole puncher and wafer paper. I used 2 sizes.



STEP 72 Stick them on the cake randomly with a little bit of cake gel. Your winter stag is ready!

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create this cute elf*



Saracino Community -
share & inspire

MONDAY

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BRRR! FISHING TIME

CREATED BY PODIVJANI MUFFIN





URSKA PAHOR

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

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

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



[PODIVJANI MUFFIN](#)



[@podivjanimuffin](#)

What you need:

Ingredients

- Pasta Model: Brown, baby blue, rose beige, white
- Gel colours: Black, ivory, white, light blue
- Powder colours: Pink
- Cornflour
- Edible glue
- Saracino Isomalt
- Silver glitter
- Saracino silver Pump Powder
- Saracino pearl powder silver
- Shredded coconut
- Cupcakes
- Buttercream

Equipment

- Cake drum
- 15cm cake ring
- Cocktail sticks / wooden skewer
- Gauge 28 florist wire
- Needle tool
- Rolling pin
- Sharp knife or scalpel
- Silicon brushes
- Brushes
- Dresden tool
- Ball tools
- Circle cutters
- Material embosser mat
- Heat-safe mat
- Pan for isomalt
- Silver cupcake liners
- Piping bag and round tip





STEP 1 To make the stool use brown Pasta Model and cut a circle (2.5cm diameter) and 3 legs (about 2cm long).



STEP 2 Make some wood texture on all elements.



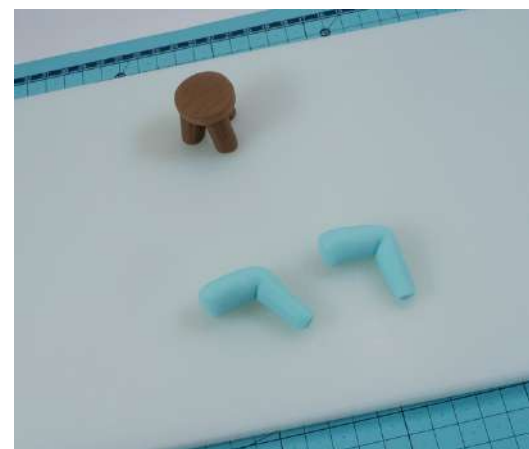
STEP 3 Attach the three legs to the circle and let it dry completely as the stool will be supporting the sitting figurine.



STEP 4 Use the light baby blue Pasta Model to make the legs of the boy. Roll two long sausage shapes and cut them 5cm long, leave one end wider than the other.



STEP 5 In the knee area thin the paste by rolling it with a finger.



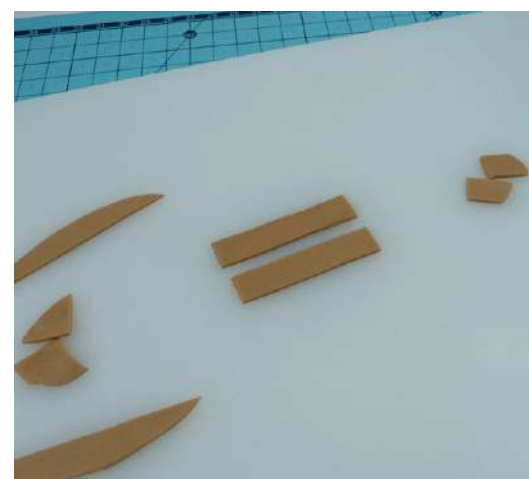
STEP 6 Bend both legs at the knee.



STEP 7 Glue the legs on the stool.



STEP 8 Prepare a darker brown paste by mixing a small amount of black gel colour to brown Pasta Model. Take two 1.6g balls to make the shoes. Roll them in a bean shape and gently flatten one side of them. Make sure there is space left between the legs below the knees for the fishing rod.



STEP 9 Mix brown and rose beige paste to make a lighter brown colour. Roll two thin strips.



STEP 10 Wrap the strips around each leg above the shoes.



STEP 11 With a needle tool (or toothpick) add a fur texture.



STEP 12 Take approximately 17g of rose beige paste to make the body (you can use any colour you like as it won't be visible). Roll it in a sausage shape and pinch out one edge to make a neck and shape the shoulders. Cut the bottom off.



STEP 13 Add the body to the legs. Insert a cocktail stick through the body.



STEP 14 Roll light brown paste to make the jacket. Impress any kind of texture (or keep plain). To fit my model I cut a rectangle about 8cm (width) x 5cm (height).



STEP 15 Wrap it around the body and fix with edible glue. Pinch the paste together above the shoulders.



STEP 16 Cut off the extra pinched paste above the shoulders.



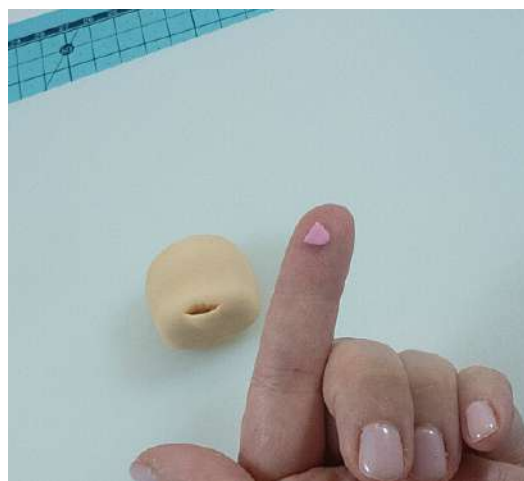
STEP 17 Take white Pasta Model and mix with a drop of ivory gel colour. Roll a long thin sausage shape and gently flatten it. Glue it all around the edge of the jacket. With a needle tool (or toothpick) add a fur texture.



STEP 18 Make the head of the boy. Take 19g of rose beige Pasta Model and roll a ball. With one finger lightly press in the middle of it.



STEP 21 Cut a small hole for the mouth and gently open it a little bit.



STEP 22 Use a small amount of rose beige paste and add pink powder colour to it. Make a small tongue.



STEP 23 Insert the tongue in one corner of the mouth and lift it up outside the mouth. Close the mouth by gently pushing the paste up.



STEP 24 With a small ball tool make two sockets for the eyes. With pink powder colour dust the cheeks and over the nose area.



STEP 25 Fill the eye sockets with white paste and let it dry before painting.



STEP 26 Prepare the ears - flatten a small ball and cut it in half.



STEP 27 Glue the ears on each side of the head.



STEP 28 With black gel colour paint the eyes like he's looking down. Paint the eyebrows. Position the head on the neck and secure it with edible glue.



STEP 29 With dark brown paste prepare the hair pieces - a round piece, two triangular pieces and two wavy pieces, one big and one small.



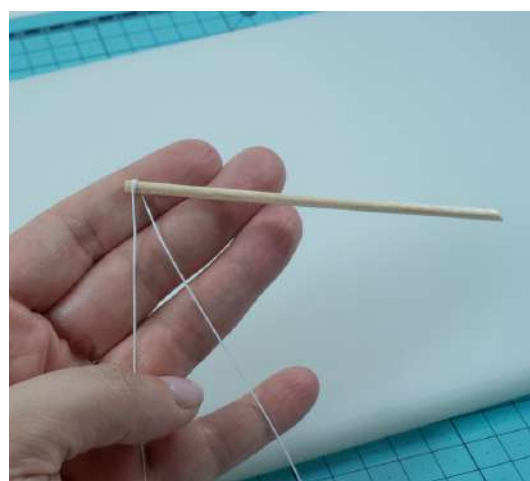
STEP 30 Attach the round piece on the back and top of the head.



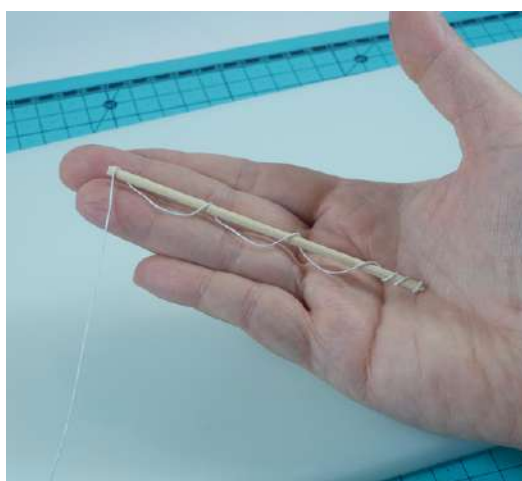
STEP 31 With the two triangular pieces make the front of the hair.



STEP 32 Attach the larger wavy piece on the front and the smaller one in front of it.



STEP 33 Prepare the fishing rod. Take a wooden skewer and cut a groove all around one end. Wrap the flower wire around the cut starting at the centre of the wire.



STEP 34 Leave one half of the wire hanging down and wrap the other half around the skewer as shown.



STEP 35 Using the light brown paste roll two thin sausages 5cm long for the arms.



STEP 36 Wrap them with paste the same texture as you used for the jacket (if you didn't use any texture, make slightly thicker sausages and you don't need to cover them).



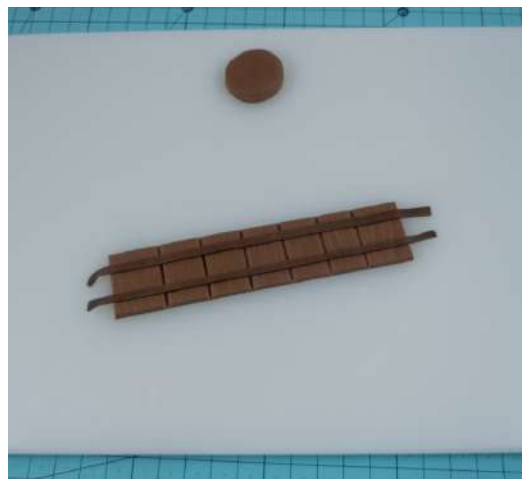
STEP 37 Bend the arms in the elbow area.



STEP 38 Make two gloves with the brown paste and fix them. Add a strip of ivory coloured paste around the wrists and with a needle tool (or toothpick) add a fur texture.



STEP 39 Attach the arms to the body. Put the bottom end of the fishing pole between the legs and fix the arms on the fishing rod with some edible glue like he's holding it.



STEP 40 To make a bucket for the fish, take the brown paste and cut a 2.5cm dia. circle and a strip to wrap around the circle. Add wood texture on the strip and some deeper lines. Make two thin strips with the dark brown paste and attach them on the bucket strip.



STEP 41 Fix the strip around the circle with glue and cut off the excess.



STEP 42 Take the baby blue paste and add a tiny drop of black colour to it to give a grey-blue paste. To make a simplified fish, roll a shape that has one pointy end and make a flat tail on the other side. Make a bunch of little fish.



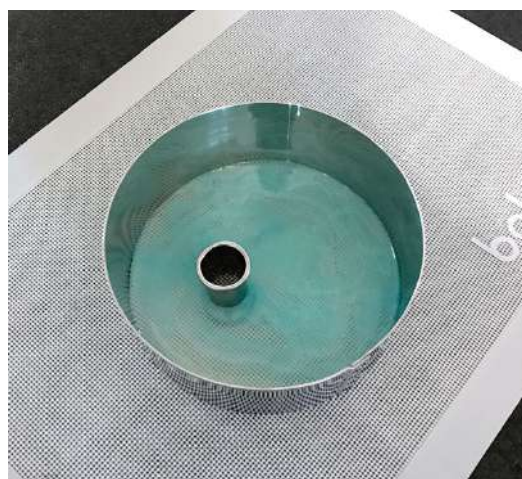
STEP 43 Put the fish in the bucket.



STEP 44 Prepare the items to make the "ice" - a 15cm cake ring, a small circle cutter, white and light blue gel colours and wooden skewers, heat proof mat.



STEP 45 Prepare the isomalt by following the instructions on the packaging. Add a small amount of white and light blue colour. Gently swirl around, but make sure the colours are not perfectly blended together.



STEP 46 Position the small circle cutter where you want the fishing hole to be. Pour the isomalt into the cake pan and make sure that the smaller cutter stays in place.



STEP 47 When the isomalt is almost cold, remove the rings and let it cool completely. Prepare two gel colours to paint the fish onto the isomalt. We need white gel colour and dark grey colour (mix white gel with black). When the isomalt is cooled, turn it over and paint half of fish with white gel colour. When the white is dry, paint a whole fish over it.



STEP 48 This is what it looks like from the top - like the fish are swimming under the ice.



STEP 49 Make cupcakes of your choice (I made coconut cupcakes). For a sparkly winter look I used silver cupcake liners. Arrange 7 cupcakes like a flower on the covered cake drum. Cover the whole surface in buttercream.



STEP 50 Make a thicker circle of buttercream to the size of the isomalt circle.



STEP 51 Put the isomalt on the buttercream circle.



STEP 52 Pipe the buttercream all around the isomalt like snow piles and smooth it.



STEP 53 Add desiccated coconut to the buttercream, but avoid the isomalt and the drum.



STEP 54 Add some silver glitter on the coconut to add additional sparkle. Add pearl powder to the sugar paste on the cake drum.



STEP 55 For the final sparkle touch add some silver Pump Powder.



STEP 56 To finish add the sitting boy figurine so the "fishing wire" goes into the hole in the isomalt. Add the bucket of fish next to him.

MUSIC IN



An international sugar art
decor competition
Hosted by Catia Guida

Art



The international sugar art decor competition “Music in Art” reserved only for professionals present at the Puglia cake festival in Trani (Italy) was dedicated to art with music as the protagonist. My goal was to bring together a team of sugar art professionals and have them compete with each other by representing true works of art.

The artists were chosen by me and invited to participate in the competition by placing them in a private group where they chose their inspirations.

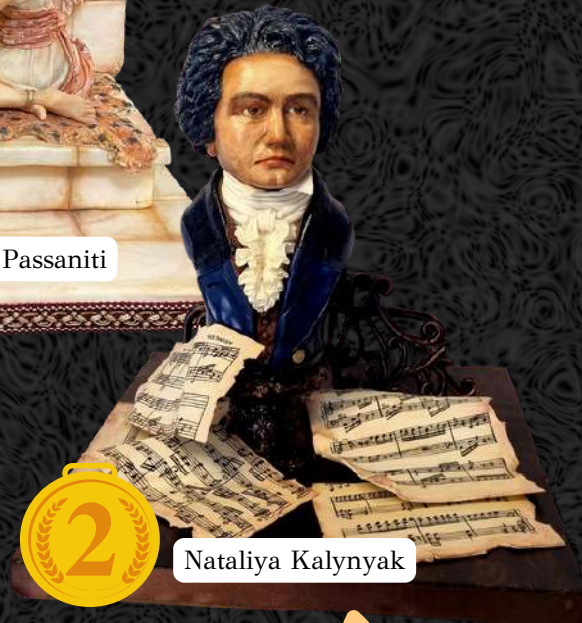
The 22 works presented at the festival were a great success and thrilled the festival audience.

The international jury composed of Adelina Baicu, Emma Jane, Carla Puig, Sophia Fox and Manuela Taddeo carried out arduous jury work and managed with a good understanding to discuss until obtaining a selection of works that were totally shared.

It is important to underline the commitment and professionalism that the international jury put into carrying out its task.



Lucia Valentina Passaniti



Nataliya Kalynyak



Mary Olana

[VIEW MORE](#)



Special mention for "Artistic criticism and creative flair" - Anna Rita Zambelli
 Special mention for "Modelling" - Carla Cortellino
 Special mention for "Modelling and sculpture" - Debora Ugolini
 Special mention for the "Cleaning of the work" - Milena Bencheva
 Special "THE RISING STAR"- Flavia Garreffa
 All other professional participants received the Certificate of Merit



MUSIC IN ART - International Sugar Art Competition Professional Category



Daca Sobot



Debora Ugolini



Milena Bencheva



Gabriela Doroghy



Francesca Melito



Daniela Agosta



Joey Fox



Maria Rosa Azzariti



Norma Guida



Simonetta Carta



Celeste De Leon



Valeria Tardozi

SNOW BEAR

CREATED BY VD SLATKI UKRAS





DACA ŠOBOT EX BOSANČIĆ

My name is Dacia Šobot and I am from Croatia.

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

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

 [VD SLATKI UKRAS](#)

 [@VD Slatki Ukraas](#)

What you need:

Ingredients

- Pasta Model: White, rose beige, black, blue, red
- Pasta Top: White
- Saracino powder colours: Yellow, black, pink
- Shimmer dust
- Edible glue (cake gel) or water
- Clear alcohol
- Leftovers of waferpaper

Equipment

- Dummy (14cm)
- Cake drum
- Ball tool
- Scalpel
- Small rolling pin
- Smoothers
- Gauge 20 flower wire
- Snowflake cutter
- Tool for making fur or toothpicks

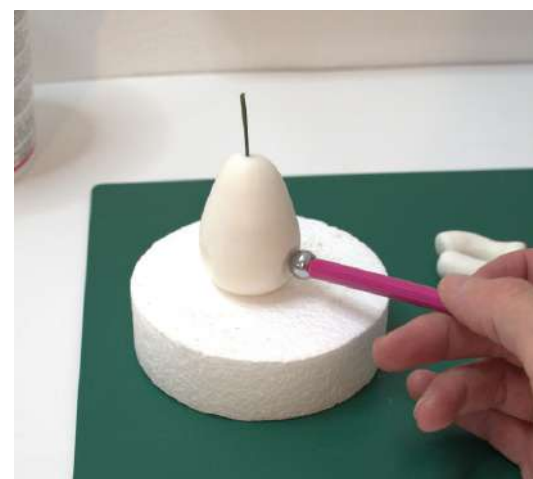




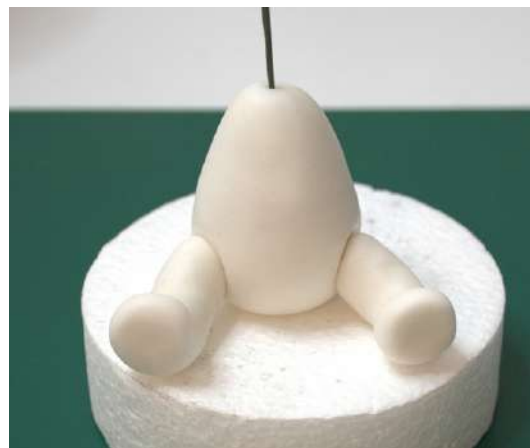
STEP 1 Take white Pasta Model and knead it well. Roll an oval shape for the body. Put it on your work dummy and insert a wire.



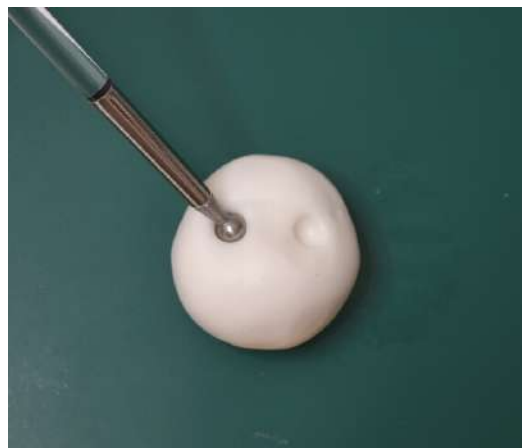
STEP 2 Roll two sausage shape pieces for legs. Bend the ends to make a foot.



STEP 3 Using a ball tool make some indents for legs.



STEP 4 Place the legs using some edible glue or water.



STEP 5 Roll a ball for the head. Press across the eye area with your finger. Using a ball tool add eye sockets.



STEP 6 Shape a muzzle with your fingers.



STEP 7 Under the muzzle shape the neck and thin it out. Cut the excess off the neck.



STEP 8 Take a scalpel and cut out the mouth.



STEP 9 Then cut out the nose.



STEP 10 Place the head on the body and tilt the head so the bear is looking up.



STEP 11 Take another two pieces of paste and roll sausages for arms. Shape them so the paws are facing up.



STEP 12 Fix them to the body with wires and edible glue.



STEP 13 Next step we will do something I like about the Pasta Model. Take a little bit of paste and with a bit of water make it very soft. Then roll small sausages and place them at the junctions between the body and the legs, arms and head.



STEP 14 Using a silicone modelling tool blend the joints.



STEP 15 It should look like this. I also added some paste on the back.



STEP 16 I like furry bears, so using a wire tool add fur texture. You can also use a toothpick for this technique.



STEP 17 Add fur to the whole of the bear.



STEP 18 For the ears roll two little balls.



STEP 19 Fix them on the head with some glue and with a ball tool shape the inner part of ear.



STEP 20 With black paste add the mouth and nose. Put a little red piece for the tongue.



STEP 21 Use rose beige paste for the paw pads.



STEP 22 Make some claws with black paste and add them to the paws.



STEP 23 Using powder colours add shading to the mouth, nose and the eyes.



STEP 24 Use light blue paste to roll balls for the eyes. Make some eyelids and eyebrows with black paste.



STEP 25 Paint the eyes.



STEP 26 Place some white dots on the eyes.



STEP 27 Roll white paste and with a snowflake cutter make some snowflakes and insert a wire.



STEP 28 When the snowflakes are dry put them on the bear so they look like they are falling on top of him.



STEP 29 The bear should look like this.



STEP 30 Cover your drum with white Pasta Top and dust it with some shimmer.



STEP 31 Cover your dummy with Pasta Top and let it dry a bit.



STEP 32 Using powder colours dust your cake to make a sky. Darker on the top and lighter going down and stop about 1/3 from the bottom.



STEP 33 To give a bit of life, add some pink and yellow for "polar lights".



STEP 34 With a thin brush paint some trees and mountains.



STEP 35 Add white highlights.



STEP 36 White paint is not going to be as white as snow so I add some little pieces of white paste to make snow on the trees and mountains.



STEP 37 This part is a bit creative. Use your imagination and have fun making your own scene.



STEP 38 Roll a thicker piece of white paste to cover just the top of the cake. It has to be a bit irregular to imitate snow.



STEP 39 Also roll out some pieces for the sides of the cake. Place the pieces so they are crossing over and soften the edges.



STEP 40 With a thin brush paint some snowflakes.



STEP 41 To make the snow look better take some wafer paper pieces, add shimmer and blend in a food processor.



STEP 42 The blended paper will look like shimmering snow.



STEP 43 Apply it on the cake with some edible glue but be careful not to add too much.



STEP 44 Place your polar bear on the cake. Add wired snowflakes.



STEP 45 Your cute polar bear is ready!


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by Silvia Mancini



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.

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

*H*ello there and welcome to this month's 'Sweet Pastry Chat'.

I'm thrilled to have you join me as we delve into the delectable world of Saracino, a brand that continues to surprise and delight pastry enthusiasts around the globe.

In this month's blog post, I'll be chatting about a couple of exciting additions to Saracino's already extensive range of products. Whether you're a professional pastry chef or a passionate home baker, you're in for a treat.

Introducing Emerald Green and Pearl Blue: The newest stars in their Powder Pearl selection.

As with any new product, as soon as it arrives, I'm always keen to try it out, so everything comes to a halt so that I get to play. Wondering how they performed? Grab a cuppa and read on.

I have to admit that I was quite curious about the Emerald green colour because as you will see,

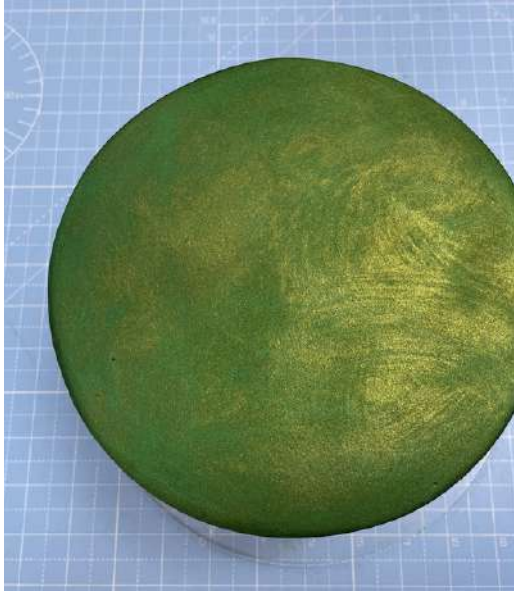
it has a gold tint to it.

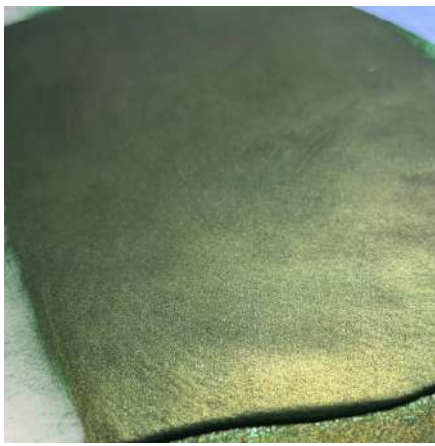


As with all powders and pearl powders, I mix them with some rejuvenator spirit, making sure that the powder is completely dissolved, or you'll have a grainy look.

TOP TIP - try the colour on some spare paste first before painting onto the cake, so you are happy with the colour. There is nothing worse than painting it straight on and not liking it as you'll have to either re-cover the cake or stick with the colour.

You will see that I gave the cake a couple of coats as the gold tint really stood out after the 2nd one. I also used a large round soft brush to buff it so that it gave that lovely shimmer look.





If you haven't used powders before it is worth having a play to see what shade you prefer. You will see in this picture that I managed to create 5 shades, and this was using the same green colour. The thinner the mixture, the lighter the shade will be.



I was also keen to see how the powder would react with Saracino cocoa butter and as expected it was perfect, so perfect it matched the green shade on the cake, and I wasn't expecting that at all!



So onto the blue.....

Again, mixing it with rejuvenator spirit and trying it out at first, I could immediately see that it didn't have the same look as the green (as in a tint) but it was still a really lovely colour.



I painted it onto a board so that I could get different shades and WOW how effective does it look?? I can see this shade of blue being used on lots of 'sea themed' cakes.

Another thing I was keen to try the blue on was with buttercream. I grabbed a clear piping bag and gently painted inside before placing another bag inside with the buttercream in. The reason I do it this way is so that the paint won't mix in too much with the buttercream and once piped you'll get a clearer effect rather than a mushy colour.

As you can see the result was amazing, no colour run (like you get with some other brands) in fact a lovely bright, vibrant colour.

All in all, I was super impressed with these new colours and really loved the Emerald Green. I think Saracino has done well with that hint of gold, and I might have to create a new wedding cake design incorporating this colour so watch this space!



Saracino green and blue pearl powder colours are available in 5g pots.

That's it for this month, so happy caking and I'll see you next time.

Til next time

Carol x

LET'S GO FLY A KITE

CREATED BY CAKE GARDEN ART





ANGELIQUE VAN VEENENDAAL



CAKE GARDEN ART



@cake_garden_houten

Angelique lives and works in Houten, Netherlands.

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

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

In September 2018 she started her own cake decorating business.

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

What you need:

Ingredients

- Pasta Top: White
- Paste Model: White, red, black
- Gel colours: Light green, green, black, light blue
- Powder colours: Brown, rose beige
- Wafer paper 0.30
- Cake gel
- Flavouring for your SMBC
- Ganache
- Three square cakes, half ball cake

Equipment

- Pliers
- Flower wire
- Circle cutters
- Snowflake cutters
- Modelling tools
- Smoothers and flexible smoothers
- Cocktail sticks
- Blender
- Scissors
- Knitting mould
- Bow mould
- Knife
- Drum 40cm
- Green ribbon





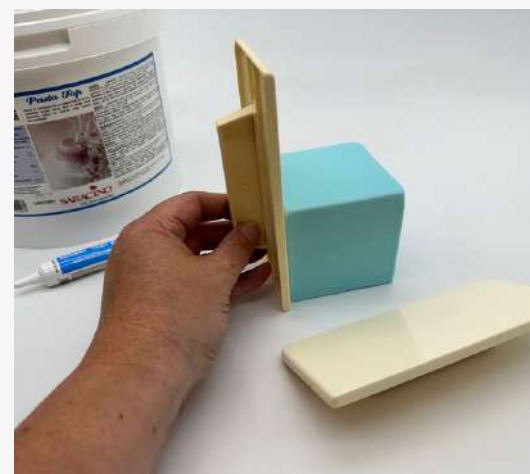
STEP 1 Fill your three square cakes and your half-sphere cake with buttercream mixed with a Saracino Supreme flavouring of your choice and ganache them. Put the cakes in the refrigerator. Use blue gel colour to colour Pasta Top. Cover your 40cm drum with the blue paste. Cut the excess fondant using a palette knife.



STEP 2 Roll the paste large enough to cover a square cake. Dampen the ganache and cover your square cake. Push the fondant to the cake on each side (you will have excess fondant on each corner).



STEP 3 Use two smoothers with a flat edge and smooth the paste gently towards the corner of the cake. Move the smoothers back and forward, gently towards each other with the flat sides so you eventually cut off the excess paste by the movement of the smoothers.



STEP 4 When the excess paste is cut off, smooth the paste towards the corners to sharpen your edges.



STEP 5 Repeat steps 2 - 4 for the other two square cakes.



STEP 6 When you've covered all the square cakes, cut off a little angle from the bottom of the square cakes so the cakes look a little wobbly. Cover the base with ganache before placing them on the covered drum.



STEP 7 Cover the ball cake with white Pasta Top. Use two flexible smoothers to smooth.



STEP 8 Position your cakes on the drum and use some ganache to fix to the drum.



STEP 9 To make the ball cake look like an igloo, use a sharp tool to create horizontal lines. Create vertical lines to look like ice blocks.



STEP 10 Use a circle cutter to cut out the top of a door in the side of the cake, and use a knife to cut away the white paste.



STEP 11 Use ivory gel to colour Pasta Model for the door. Use the same circle cutter to cut out the door. Place the cut-out paste into the 'door' part you have cut out. Use a flexible smoother to smooth the door. Create a wood effect with a sharp tool.



STEP 12 Use a small ball of paste to create the doorknob. Use a little cake gel to glue the knob to the door.



STEP 13 Roll white Pasta Model to cover the top and a little of the sides of the square cakes. Use your fingers to shape dripping snow. Use your fingertips to smooth them. Use cake gel to glue the snow top onto the square cakes and push the sides gently down. Repeat for all the square cakes.



STEP 14 To create snow around the square cakes, roll sausages of paste. Fold around the bottom of the square cakes and push into the paste. Don't be too neat as we want a random snow look.



STEP 15 Repeat step 13 for the top of the igloo cake. Glue the paste on top and use a ball tool to create a hole for the chimney. Add 'snow' around the base.



STEP 16 Roll a sausage shape of black Pasta Model for the chimney. Bend to a Z shape. Use two cocktail sticks, one to attach the chimney on top of the igloo and the second at the other end.



STEP 17 Create a cone shape and glue it on top of the chimney.



STEP 18 To create the shoes of the penguin, use light green gel to colour white Pasta Model. Roll a thick sausage shape and cut it in half to create the two boots. Bend to create the feet and use a modelling tool to create some folds at the sides of the boots.



STEP 19 To create the penguin use black Pasta Model. Roll a ball then shape it to an oval. To shape a head roll two fingers back and forward (or the palms of your hands) to push the paste in at 1/3 from the top.



STEP 20 Place the body at a slight angle (that's where the boot will be placed).



STEP 21 To create a white front on the body use a round cutter that fits the length of the body.



STEP 22 Cut out a circle of white paste so it fits the body. Glue the white part on to the body with cake gel.



STEP 23 Use a small circle cutter to cut out a white face. Cut out the middle part as shown. Cut out two small circles for the eyes.



STEP 24 Glue the white face to the head with cake gel. Use a ball tool to create the eye sockets.



STEP 25 To create the arms of the penguin, use black Pasta Model. Roll the paste to a sausage shape with one end thicker than the other.



STEP 26 Glue the right arm to the penguin, use a cocktail stick if necessary. This arm is for the kite. Create an elbow on the left arm by pushing the paste together. Make sure the arm touches the body and glue the arm with cake gel.



STEP 27 Use orange Pasta Model to create the beak. Roll two balls, one bigger than the other for the upper and lower parts. Create triangle shapes. Glue both triangles to the face to create the beak. Use a palette knife to open the beak slightly.



STEP 28 To create the gloves: roll a sausage shape from the light green coloured paste and cut it in half. Roll into two balls. Flatten the balls and make sure one end is flat (to glue onto the arm) and the other end rounded. Glue the flat end of the glove to the arms. Make sure they are in the right position to fly the kite.



STEP 29 Roll light green coloured paste and use a line cutter to make strips for the glove wrist bands.



STEP 30 Glue around the wrists to cover the joint.



STEP 31 Roll two white balls of paste and place into the eye sockets.



STEP 32 Put one boot on the middle square cake and fix in place using cake gel and a cocktail stick through the boot. Position the boot so the second boot can be glued onto the square cake behind.



STEP 33 Put some cake gel on top of the boot. Place the penguin on top of the boot and push the cocktail stick into the penguin.



STEP 34 Use some cake gel and glue the other boot between the penguin and the other square cake.



STEP 35 Use a thick floral wire and pliers to curl the wire for the bottom part of the kite string. Turn the wire around the round jaw plier to create the curl at the bottom.



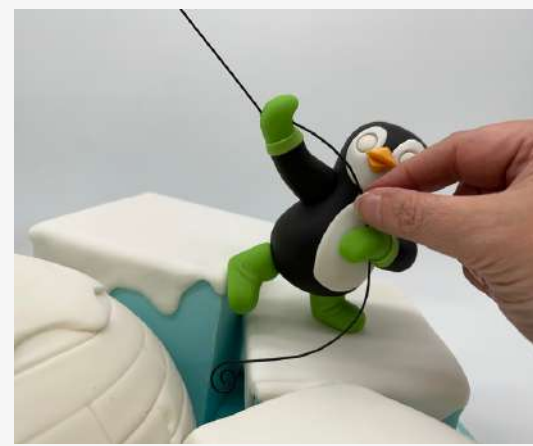
STEP 36 Take another wire and create a cross shape for the kite starting from the middle. Start with the top of the cross, to the right, to the bottom and finally to the left. You will end in the middle of the cross where you started. Bend the wire to face the arm of the penguin.



STEP 37 Glue the bottom wire of the kite to the glove of the left arm, glue the top part of the kite to the glove of the right arm.



STEP 38 For the middle part of the kite string bend a wire to a curve.



STEP 39 Cut so it fits between the two hands of the penguin. Keep in mind you need some wire to glue into the gloves on both ends.



STEP 40 To create the tails on the kite you will need one wire and bend it one part a little longer than the other. Bend both to a curve. Use the pliers to pinch it over the middle part of the kite. Push the wire close together so it clamps well.



STEP 41 Colour Pasta Model with dark green gel colour. Use snowflake cutters to create the trees.



STEP 42 Cut out the snowflakes and stack them to form the trees (large to small). Cut one of the smallest flakes into two parts and glue on top of the tree.



STEP 43 Create as many trees as you want and place on the cake. Paint the penguins eyes using gel colours.



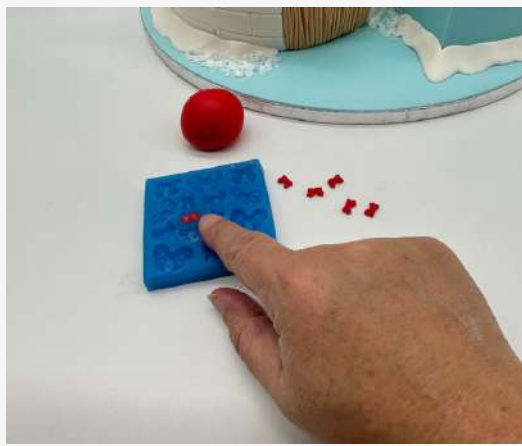
STEP 44 Blend the wafer paper to use as snow. Put some cake gel on top of the trees and sprinkle the snow wafer paper onto the trees.



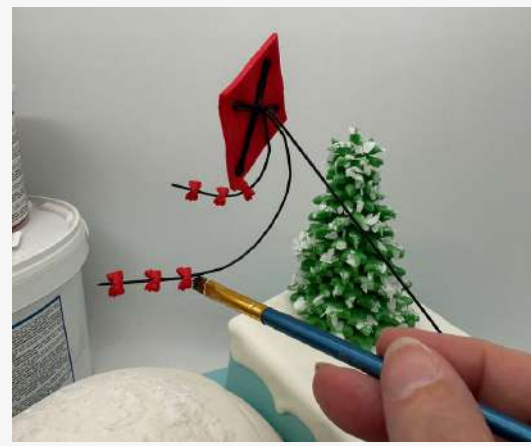
STEP 45 Roll red Pasta Model and cut out the kite shape.



STEP 46 Glue the red model paste to the wire cross to create the kite.



STEP 47 Use a mould for the small bows to glue to the kite tails.



STEP 48 Glue the bows to the kite with cake gel.



STEP 49 To create the scarf you can use a knitting mould. Press the pattern onto your paste and cut out strips.



STEP 50 Wrap the scarf around the neck of the penguin. Create two ends and a knot on top of the scarf. Use cake gel to fix.



STEP 51 Colour white Pasta Model with the black gel colour for the grey seal. Start by creating a cone shape. For the tail push the paste between your fingers at 1/3 from the thinner end.



STEP 52 Flatten the tail.



STEP 53 Create a neck at the other end. Roll the paste between your fingers to create the neck and bend it upwards.



STEP 54 Use a modelling tool to create the flippers.



STEP 55 For the arm flippers create two cone shapes and flatten.



STEP 56 Use a tool to create the flippers and glue them to the seal.



STEP 57 To create the head roll a ball of grey paste and create a nose by pulling some paste out of the ball.



STEP 58 Use a cocktail stick to fix the head on top of the seal. Glue the head onto the neck with some cake gel. Use a small ball tool to create the eye sockets.



STEP 59 Glue the seal to the drum and the igloo.



STEP 60 Create a scarf for the seal.



STEP 61 Put white Pasta Model into the eye sockets. Put a little black paste onto the white paste. Paint two dots with some white gel colour on both eyes. Do the same with the eyes of the penguin, I added some blue to the eyes. Paint two eyebrows with black gel colour. Add some black dots to the seals skin.



STEP 62 Use rose beige powder colour to dust the seams of the igloo.



STEP 63 Use brown powder colour to dust the door of the igloo. Add the ribbon around the drum and your cake is ready to enjoy.

Cake

Est. 1994

INTERNATIONAL

2022 Showcase

Blast from the past!
Proudly sharing all the creations from the artists
who used Saracino products at the Cake
International Show 2022!



Angela used Pasta Model, Pasta Top, Isomalt Sugarplus, Shiny Effect Confectioners Glaze, Wafer Paper, Powder Colours and Cake gel glue

Facebook: AngelaPentaCakes



Claudia used Saracino Pasta Model, Pasta Top and Saracino Wafer Paper
Facebook: claudiasugarsweet

Aurelia used Saracino Pasta Model, Pasta Top and Saracino Wafer Paper and Powder Colours
Facebook: aureliascake



Andrea used Saracino Modelling Paste, Saracino Pasta Scultura, Saracino Pasta Bouquet and Saracino Cocoa Butter
Facebook: sweetlucakes



Anna used Saracino Pasta Model and Pasta Scultura
Facebook: annaelizabethcakedesign



Urszula used Saracino Pasta Model, Pasta Scultura and Wafer Paper
Facebook: SugarAtelierUrszulaMaczkaCakeArtist





Barbara used Saracino Pasta Bouquet and Pasta Model
 Facebook: [CakeLandByBasia](#)



Catia used Saracino Pasta Bouquet and Pasta Model and Royal Icing
 Facebook: [catia.guida](#)



Daisy-Mae Stewart is only 12! She used Saracino Pasta Model



Aurelie used Pasta Model and Pasta Scultura
 Facebook: [cakesbyaurelie](#)



Kelly used Saracino Pasta Model for both her pieces
 Facebook: [D'licious Cakes](#)



Lou used Saracino Pasta Model,
 Facebook: [baketothefuturebylou](#)



Sarah used Saracino Pasta Model and Isomalt
 Facebook: [cakeitsouk](#)



Gina used Pasta Model
 Facebook: [ginacakes.co.uk](#)



Tania used Saracino Pasta Model and Pasta Scultura
 Facebook: [tortichkasladka](#)

Daca used Saracino Pasta Model and Pasta Top
 Facebook: [vd.slatki.ukras](#)



Tania used Saracino Pasta Model, Pasta Scultura, Isomalt and Royal Icing
 Facebook: [tortichkasladka](#)



Emma used Saracino Pasta Model and Modelling Chocolate
 Facebook: [thecakeillustrator](#)



Mo used Saracino Pasta Model
 Facebook: [thecakeillustrator](#)



Elaine used Saracino Pasta Model to create both her pieces
 Facebook: [gingercatcakery](#)



Ellen used Saracino Pasta Model, Modelling Chocolate and Isomalt
 Instagram: [sugarninjaellen](#)



Andrea used Saracino Pasta Model and Modelling Chocolate
 Facebook: *EveryonesFavouriteBakes*



Jo used Saracino Pasta Model, Modelling Chocolate, Pasta Scultura and Pasta Top
 Facebook: *Luxecakes*



Emma used Saracino Pasta Model
 Facebook: *Happiness Factor Cakes*



Holly who is only 16 used Saracino Pasta Model
 Instagram: *Hollysbakesandtreats*



Kelley used Saracino Pasta Model and Pasta Bouquet
 Facebook: *Neat & Sweet by Kelley*



Katalin used Saracino Pasta Model, Pasta Bouquet and Powder Colours
 Facebook: *KB Cake Design*



Sandra used Saracino Pasta Model, Saracino Modelling Chocolate, Saracino Wafer Paper and colour powders
 Facebook: *Sandra Monni Zuncheddu*



Magda used Saracino Wafer Paper, Saracino Liquid Shiny, Saracino Modelling Chocolate, Saracino cake gel, Saracino black powder, Saracino Pasta Top and Saracino Pasta Model
 Facebook: [magdascakes.birtley](https://www.facebook.com/magdascakes.birtley)

Lyanda used Saracino Pasta Model to create all 4 of her creations!
 Instagram: [Sugarboo.sweet.stuff](https://www.instagram.com/Sugarboo.sweet.stuff)



Sammie used Saracino Pasta Model, Pasta Top, Cake gel and Powder colours
 Facebook: [gubbysammi](https://www.facebook.com/gubbysammi)



Graeme used Saracino Pasta Model
 Facebook: [stickysponge](https://www.facebook.com/stickysponge)



Michael used Saracino Pasta Model and Modelling Chocolate
 Facebook: [micakery57](https://www.facebook.com/micakery57)



Tracey used Saracino Pasta Model and Modelling Chocolate
 Facebook: [The Cake Sculptress](https://www.facebook.com/TheCakeSculptress)



Magda used Saracino Pasta Model and Pasta Top
 Facebook: [Sweet Magic Way](https://www.facebook.com/SweetMagicWay)





Robert, how did you feel about the awards?

After competing for 7 years and having experienced the highs (and the lows) I've learnt not to have any expectations in the awards. Regardless of the results I knew I had given my best and believed in what I was capable of, so to get Golds becomes an exciting achievement, then to be placed is an added bonus.

How long did it take to complete both projects?

Not many will know this, but my pieces changed from what I was planning to do. The shoes and handbag were specifically in memory of my friend Jennifer Lofthouse who sadly passed away in February. I was out my comfort zone making shoes, but all 3 pieces took over 14 days to make.

What advice would you give to anyone who would like to compete in the future?

My main advice for anyone wanting to compete is, not to worry about what anyone else is or has done. You are only competing against yourself, don't go in with high expectations just do your best, think outside the box and enjoy it.

You have mentioned to us, that you used Saracino Pasta Model. How did you find working with this product?

This was my first time using Saracino on comp pieces, having trialed many other brands this has become my favourite to work with, smooth, holds great shape and has been fantastic to paint on.

Will you compete again?

Yes, I will definitely be competing again. Cake is my life and I have ambition to hopefully come away with 'best in show' one day.



Robert used Saracino Pasta Model
Facebook: *Cake Castle Marsh*



Hend used Saracino Pasta Model
Facebook: *HodziCakes*



Nivia used Saracino Pasta Model and Modelling Chocolate
Facebook: *Cake Land by Nivia*



GOOD LUCK

with all your competition entries

REMEMBER

*to email us a picture of your
creation after the show!*

**AND WE WILL SHARE THEM IN
OUR UPCOMING MAGAZINE**

PLEASE EMAIL INFO@SARACINODOLCI.CO.UK BY 30TH NOVEMBER
AS FOLLOWS:

- high resolution images of your creation with no logo
- your logo
- your headshot
- links to your social media
- let us know what Saracino products were used



EASY AND DELICIOUS

Raspberry and Almond Tart

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.



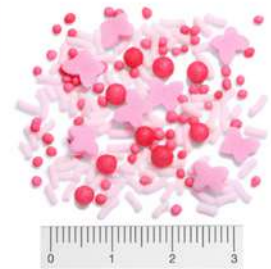
What you need:

Ingredients

- Saracino Sarbav
- Saracino almond flour
- Saracino Raspberry Supreme food flavouring
- Saracino passion fruit mirror glaze
- Saracino pink baby mix sprinkles
- Butter
- Sugar
- Icing sugar
- Baking powder
- Whipping cream
- Egg
- Plain flour
- Milk
- Edible flowers (optional)
- Edible gold leaf (optional)

Equipment

- Stand mixer
- Microwave
- Digital thermometer
- Wire whisks
- Spatula
- Piping bag
- Tart tin
- Rolling pin with guides
- Cling film



ALMOND TART CASE

- 150g butter
- 120g icing sugar
- 1 egg
- 300g plain flour
- 2g baking powder
- 45g Saracino almond flour



STEP 1 Cream the butter and sugar until smooth.



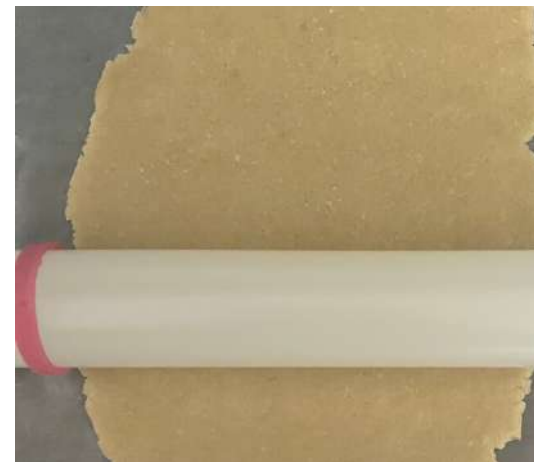
STEP 2 Add flour, baking powder and Saracino almond flour, and mix on low until you get a crumble texture.



STEP 3 Beat the egg and then add all at once. Mix.



STEP 4 Wrap and flatten in cling film and chill for about an hour.



STEP 5 Roll the dough to 3mm thick.



STEP 6 Place it over the tart tin with a removable base, remove the excess dough with a knife, press it into the tin and prick the base with a fork. Bake it in preheated oven for 15-20 minutes at 200C.

RASPBERRY COMPOTE

- 100g raspberry or mixed berries
- 30g sugar



STEP 7 Cook everything together in a pan until it's thick, strain it and keep it aside.

RASPBERRY BAVARIAN

- 50g Sarbav
- 65g sugar
- 3 egg yolks
- 250ml milk
- 375ml whipped cream
- 1 tbsp Saracino Raspberry Supreme flavouring



STEP 8 Heat the milk to about 50°C. Add the Sarbav and mix for two minutes.



STEP 9 Add the egg yolk, sugar, and raspberry Supreme.



STEP 10 Whip the cream to a semi-medium consistency. Add it to the milk mixture.



STEP 11 Pipe the raspberry compote in the tart.



STEP 12 Now pour the Bavarian mixture and freeze it for 4 hours.



STEP 13 Microwave the passion fruit glaze for 30 seconds.



STEP 14 Let it cool a bit and pour it over the surface and chill it for another 2 hours.



STEP 15 Decorate the tart with fresh raspberries, edible flowers, edible gold leaf and some Saracino pink baby mix sprinkles.

STONE-CARVED HOURGLASS CAKE

CREATED BY CAKEY LULU'S



IN ASSOCIATION WITH

PROP
OPTIONS





JEN THOMAS

I'm Jen from Dorset, England and I started Cakey Lulu's in 2017. Before that, I studied law at university and became a police officer, but fell in love with baking and decorating cakes when I had my children. I started the business and resigned from the police, eventually moving on to specialising in wedding cakes in 2019.

I have won several national and international wedding awards and have worked with Prop Options as their brand ambassador, creating content including lots of video tutorials for their products.

I love creating cakes with a wow factor, especially illusion cakes. The fantastic team at Prop Options have some incredible cake separators, which have enabled me to create amazing gravity-defying cakes such as this hourglass cake. I'm excited to share with others how to do this too.



What you need:



Ingredients

- Pasta Top: white, black, brown
- Ganache
- Vegetable shortening (Trex)
- Cornflour

Equipment

- Dummies - two 6" dia. x 6" tall
- Dummies - two 6" half-spheres (with pre-drilled central hole) - from Prop Options
- Prop Options Central Bar separator (6" top and bottom plates, 6" central bar)
- Offset spatula
- Tall scraper / smoother
- Mini scraper / smoother
- Flexible scraper / smoother
- Knife
- Fine grater
- Foil
- 3 wooden skewers
- Small rolling pin
- Large rolling pin
- Cutting wheel



STEP 1 Prepare your Pasta Top, mixing white, black and brown Pasta Top into various shades of white, grey and beige. Leave out to dry overnight.



STEP 2 Line up your central bar plate with your dummy half-sphere and use a wooden skewer to mark where the pin holes are.



STEP 3 Secure the central bar plate to a 6" diameter dummy cake using ganache. If using a real cake, make sure to add dowels first.



STEP 4 Cut 3 skewers about two inches above the height of your cake.



STEP 5 Insert the skewers through the holes in the separator, pushing them to the bottom of the cake.



STEP 6 Attach the dummy half-sphere to the separator with some more ganache, using the marks you made earlier as a guide to push it onto the skewers and down.



STEP 7 Cover the whole cake in ganache.



STEP 8 Use a tall scraper to smooth the ganache around the cake.



STEP 9 Smooth the ganache on the curve with a flexible acetate smoother. Leave the ganache to set, patch with more ganache as necessary and smooth it again.



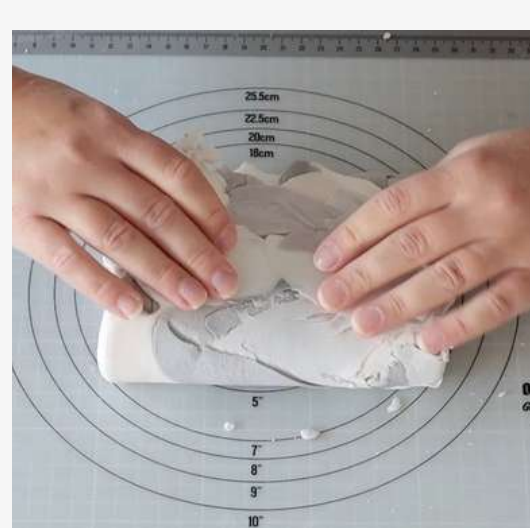
STEP 10 Scrape excess ganache from the bottom edge with a metal scraper.



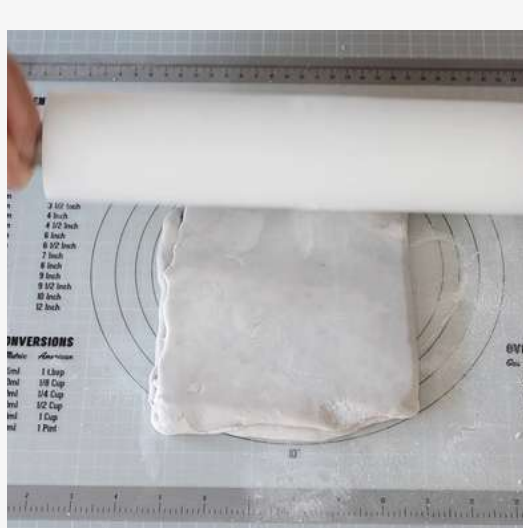
STEP 11 Break the dry Pasta Top into small pieces and arrange them together, spacing the different shades out evenly.



STEP 12 Squish the Pasta Top together and start to roll it out with a small rolling pin.



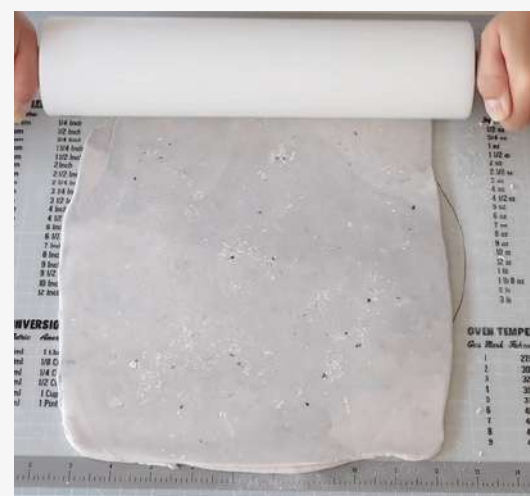
STEP 13 Fold the sugarpaste Pasta Top over and roll it out.



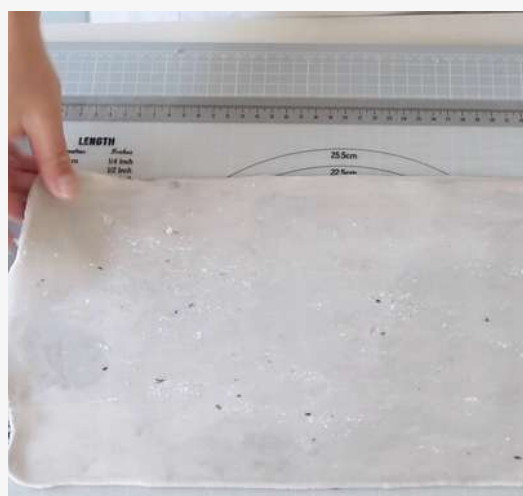
STEP 14 Repeat the process, folding and rolling the paste until the colours start to blend into a marbled effect. Shape into a small rectangle.



STEP 15 Use a fine grater to grate some dried white, grey and dark grey Pasta Top onto your rectangle.



STEP 16 Roll the Pasta Top into a piece as tall as your cake.



STEP 17 Now roll it long enough to wrap around the cake.



STEP 18 Use a cutting wheel to trim one of the long edges. This will become the bottom.



STEP 19 Coat the cake in vegetable shortening, lift your Pasta Top and wrap it around the cake.



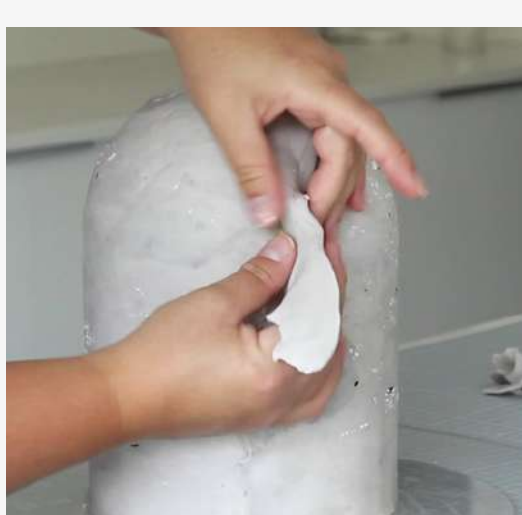
STEP 20 Lift and stretch to cover the top of the cake, leaving a gap for the centre hole of the dummy half-sphere - this is where the central bar of the separator will feed through.



STEP 21 Use a sharp knife to trim away excess Pasta Top.



STEP 22 Smooth the joints using a flexible acetate smoother.



STEP 23 Tear the overlapping Pasta Top along the back seam.



STEP 24 Smooth and stretch it over with your fingers to hide any gaps.



STEP 25 Patch any holes or tears with extra Pasta Top.



STEP 26 Smooth the joints with your flexible smoother.



STEP 27 Add texture to the cake by pressing scrunched up foil against it in various places.



STEP 28 Repeat steps 2-27 so that you have two matching domed cakes.



STEP 29 Roll out a circle of Pasta Top using the methods from steps 11-16. The circle needs to be just over 6" in diameter, slightly larger than the cake. Put it to one side.



STEP 30 Feed the 6" tall central bar into the top tier, through the hole in the dummy half-sphere, and twist it until it is securely tightened.



STEP 31 Carefully lift the top tier and feed the central bar into the bottom tier.



STEP 32 Twist the top tier round carefully to screw the central bar tightly into place. There should be no gap between the cake tiers.



STEP 33 Attach the circle you rolled out in step 29 to the top of the cake using vegetable shortening. Using two smoothers, pinch the paste together around the top edge.



STEP 34 Trim the excess away using a sharp knife.



STEP 35 Use your smoother to blend the join, adding extra sugarpaste Pasta Top if needed.



STEP 36 Take some more scrunched foil and press into the top of the cake to add texture.



STEP 37 With a smoother, neaten the join between the two tiers.



STEP 38 Add final touches of texture and detail with a knife and more foil.



STEP 39 Your hourglass cake is complete.

CUTE KITTY

CREATED BY ERIKA U.





ERIKA URBANÍKOVÁ

Since childhood, I have had a penchant for painting and modelling.

I first got into decorated baking 5 years ago when I made cupcakes for my mom. Since then, I have only baked occasionally for family and friends.

I haven't taken any modelling or baking classes yet, but I love watching artists and their beautiful work. I consider myself more of an amateur who loves new challenges.

This cat is my 25th modelled figure, but I believe that one day I will be able to devote myself to this craft professionally.

But at the moment I am a happy mother of a 1.5-year-old daughter and I'm enjoying it the most in the world.



What you need:

Ingredients

- Pasta Model: white
- Powder colours: pink, brown and black
- Cake gel
- Liquid Shiny glaze
- Rice Krispie Treat (RKT)

Equipment

- 8" dia. x 2" high dummy
- 4" dia. x 15" high cake dummy
- 12" cake drum
- Modelling tools
- Brushes
- Scalpel
- Small scissors
- Brush
- Rope mould
- Silicone string or fine flower wires



Why you should choose to work with Pasta Model?

- Due to its strength it allows for very thin rolling for elements such as clothes. Perfect for ruffles.
- Holds its shape during modelling but also allows for correction and re-shaping for a long time.
- Blends at joints perfectly
- It's very flexible, soft, and easy to use and also smells and tastes delicious.
- Perfect for modelling very small elements, detailed pieces and for moulds.
- It's very flexible, soft, and easy to use and also smells and tastes delicious.
- Easy to colour using gels or powders. It is also easy to dust.



STEP 1 Using RKT make a cone 12cm tall and 8cm wide at the base.



STEP 2 Roll the white Pasta Model and cover the RKT cone. Cut off the excess paste and smooth the joints.



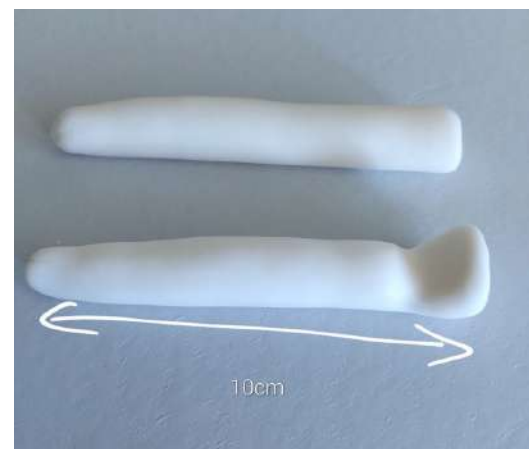
STEP 3 Using a Dresden tool make marks for the legs.



STEP 4 Roll two little balls, create lines to make your paws.



STEP 5 Fix them to the body using cake gel.



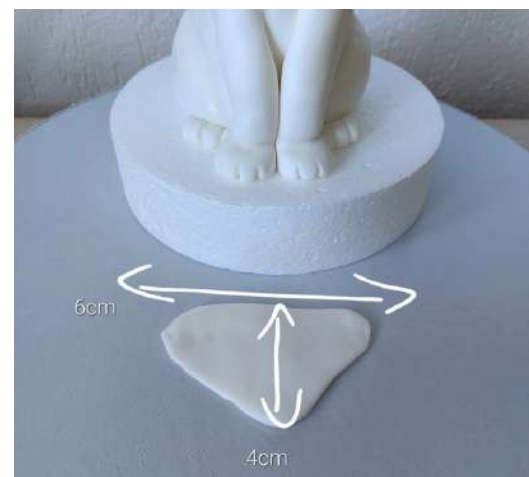
STEP 6 For the front legs and paws, roll two sausages and bend at the end to make the paws.



STEP 7 Fix them with cake gel making sure the top is flattened to the body.



STEP 8 Using your finger smooth the joints. Use a Dresden tool to add marks.



STEP 9 Roll a ball of white Pasta Model and flatten it as shown.



STEP 10 Fix to the top of the body around the neck area.



STEP 11 Using your fingers smooth and blend it nicely. Pasta Model will blend and connect beautifully.



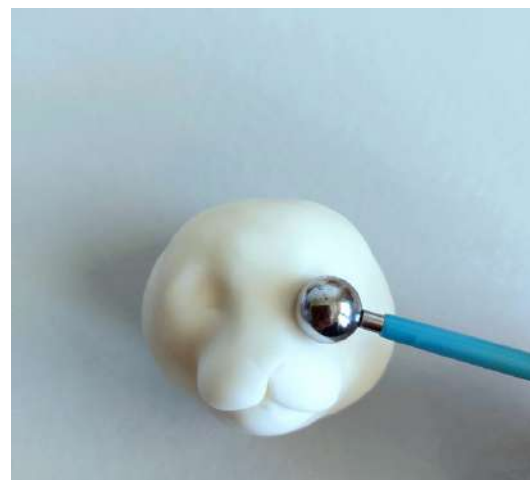
STEP 12 For the head, make an RKT ball approx 4.5cm dia. and cover using white Pasta Model.



STEP 13 Roll in your palms until a smooth finish is achieved.



STEP 14 Create a small triangle from the paste and fix to the head.



STEP 15 Indent eye sockets with a ball tool.



STEP 16 Using a Dresden tool make indications. Using a ball tool outline where the eyes go.



STEP 17 Smooth the chin area to give a nice shape.



STEP 18 Mark and shape the eyes.



STEP 19 Add Pasta Model above both eyes and smooth until blended.

STEP 20 Highlight the top of the lid. Repeat for both eyes.

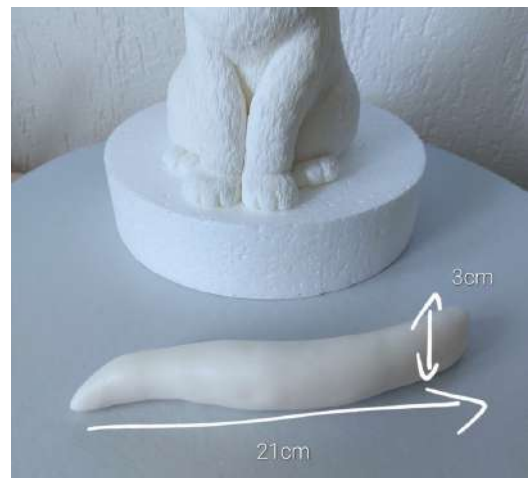
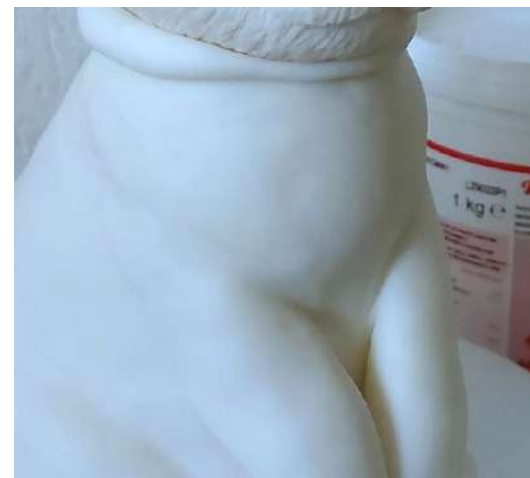
STEP 21 Fix a small piece of paste for the nose and make nostrils.



STEP 22 With pink powder colour dust the cheeks and over the nose area. Add balls of paste for the eyes.

STEP 23 Blend the eyes into the sockets with and let it dry before painting.

STEP 24 Add fur texture using a blade.



STEP 25 Fix the head to the cat's body. Fill and smooth the joint with a piece of paste.

STEP 26 Smooth the joints. With your knife start adding lines to create the fur effect.

STEP 27 For the tail, roll a sausage with one pointy end.



STEP 28 Fix to the body and create fur effect.



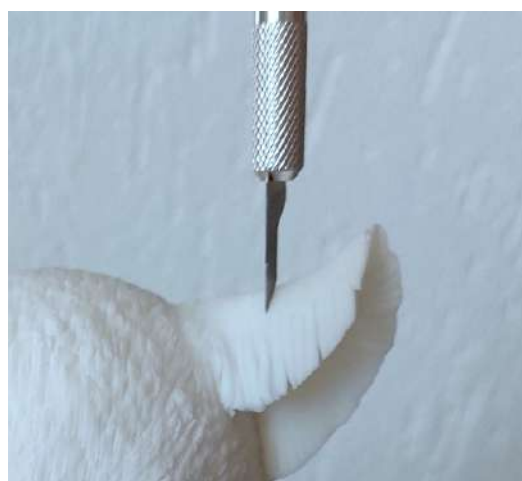
STEP 29 For ears roll out white Pasta Model.



STEP 30 Bend in half and using small scissors make cuts at one end.



STEP 31 Add texture to the thicker side



STEP 32 Fix to the head. Repeat for the second ear.



STEP 33 Using black powder colour mark the stripes with a paint brush.



STEP 34 Using yellow and green powders shade the eyes.



STEP 35 Using black Pasta Model make two identical small balls for pupils and fix in place.



STEP 36 Using black powder colour shade the upper eyelids.



STEP 37 Shade the tops of the eyes.



STEP 38 Shade the mouth and nose.



STEP 39 Using pink powder colour dust inside the ears and the nose.



STEP 40 Using a sharp tool press where the cat's whiskers will be.



STEP 41 Highlight with black colour where the cat's whiskers will be.



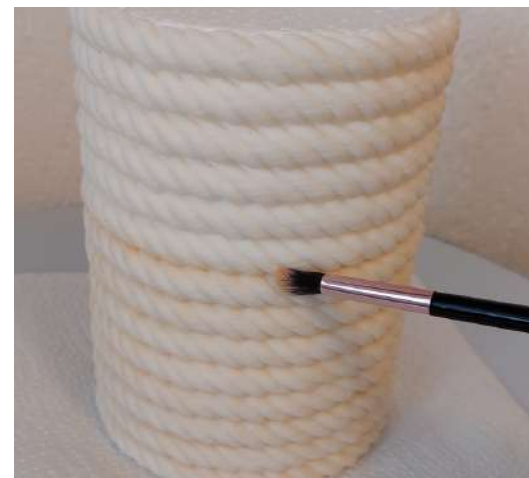
STEP 42 Use silicone thread or thin flower wire for the whiskers and shade the cat with brown colour.



STEP 43 Roll small balls from the white Pasta Model and fix to the pupils of the eyes. Paint the nose and eyes with Liquid Shiny glaze.



STEP 44 Using white Pasta Model create ropes and fix them with cake gel around the dummy to make a stand for your cat.



STEP 45 Using brown powder colour dust the ropes.



STEP 46 Cover the cake base with Pasta Model and add the textured pattern with a stiff brush.



STEP 47 Add the same effect to your cake board.



STEP 48 Make more ropes and add them to the back of your dummy.



STEP 49 Using Pasta Model create a paw and shade it using brown powder colour.



STEP 50 Place your stand on the cake board. Fix the paw.



STEP 51 Add the dummy cake where the cat will be placed. You can create a toy like this. I used a polystyrene ball and rope made using Pasta Model.



STEP 52 That is how the stand should look when finished before placing the cat.



STEP 53 Check you are happy with the cat's shading.



STEP 54 Place the cat. Your playful cat is ready!

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Lets learn about Sugar Art
with the experts

**stand
D38**



3-5 NOVEMBER 2023

**Cake International
Birmingham**

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the best! No need to book a space!

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TAKE IT

STAND
D38

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FREE
Modelling
Workshop

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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**STAND
D38**

**FREE
Modelling
Workshop**

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

SARACINO
We love pastry

AVAILABLE FROM OUR TRADING PARTNERS.
TO BECOME A SARACINO STOCKIST, PLEASE EMAIL SARACINODOLCI.CO.UK

MAKE IT

TAKE IT

STAND
D38

SARACINO
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FREE
Modelling
Workshop

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



Sébastien Haramendy
aka Sébastien H. Cupcake Artist



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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**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



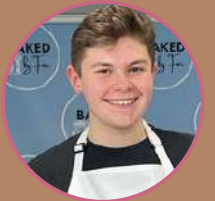
Vasmin White
aka Vasmin's Cakes



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

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- 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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 Dionis Iarovoi  Dicakestudio  www.dicake.studio

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

Keep tagging us or add your pictures to our FB Community Group so we can see more!



@saracinodolci



@saracinouk



BY TAMMY ANNE
using Saracino Pasta Model -
modelling paste



BY THIS IS CAKE
using Saracino Pasta Model



BY ĎURČEKOVA MARTINA
using Saracino Pasta Model



BY CAKE GARDEN ART
using Saracino Pasta Bouquet, Pasta Top
and Saracino powder colours



BY MAŁGORZATA WITKOWSKA
using Saracino Wafer Paper 0.30



BY HOUSE OF CAKES
using Saracino Pasta Model



BY YUMMCAKE WITH FANTASY
using Saracino Pasta Model



BY AUTUMN ROSE BAKERY
using Pasta Model, Saracino
Food flavourings pistachio and
raspberry



BY CAKE ART COLLECTIVE
using Saracino Pasta Top
and Pasta Model



BY THE WILLOW CAKERY
using Saracino Pasta Model
& Pasta Scultura



BY BAKING LAND
using Saracino Pasat model
Pasta Top and Pasta Bouquet



BY CAKES BY ZOE LINCOLN
using Saracino Wafer Paper



BY RADIKI'S CAKES
using Saracino Pasta Model



BY SUE POWER
using Saracino Pasta Model



BY CAKES BY HOLLY'S MUM
using Saracino Pasta Model



BY CAKES BY ILSE
using Saracino Pasta Model



BY SAM OSBORNE
using Saracino Pasta Model
and Pasta Top



BY TCVETELINA PAVLOVA
using Saracino Pasta
Bouquet and Wafer Paper



BY CELEBRATION BAKES
using Saracino Pasta Model



BY KAROLINA GWARDYS
using Pasta Model and Saracino
Wafer Paper 0.30



BY SANDRA'S CAKES HASTINGS
using Saracino Pasta Model



BY DETTO FATTO CATERING
using Saracino Pasta Model
& Pasta Top



BY IZABELA FREDA
using Saracino Pasta Top
and Modelling Chocolate



BY IZABELA RINK
using Saracino Wafer Paper



BY KK BUNS & CAKES
using Saracino Pasta Model



BY LUCIE CHARVÁTOVÁ
using Saracino Pasta Model



BY CAKE HARMONY
using Saracino Pasta Model



BY MONIKA ADÁMKOVÁ
using Saracino Pasta Model



BY LUÍSA RODRIGUES
using Saracino Pasta Model



L'ART DE VIVI
using Saracino Pasta Model



BY MILENA SHALABI
using Saracino Pasta Model



BY SAENGLERT PONPRAPA
using Pasta Scultura and
Modelling Chocolate



BY JAYNE ALLERTON EDWARDS
using Saracino Pasta Model



BY SWEET DREAM BAKERY
using Saracino Pasta Model



BY MARZENA TOPA
using Saracino Pasta Model
and Wafer Paper



BY LITTLE WILD CAKES
using Saracino Pasta Model



BY KAREN MARY
using Saracino Pasta Model



BY MARCELA PAPSONOVÁ KVIŤOVÁ
using Saracino Pasta Model



BY SYLWIA SIDORKIEWICZ-Bęś
using Saracino Pasta Model



BY SO THE CAKE- TORTY ARTYSTYCZNE
using Saracino Pasta Model



BY PINK ORCHARD BAKES
using Saracino Pasta Model



BY IZABELA BORYS-TARKOWSKA
using Saracino Pasta Model



BY JDH CAKE ART
using Saracino Pasta Model
and Pasta Bouquet



BY SANDIE TURNER HESSER
using Saracino Wafer Paper for
cookies



BY SOPHIE'S CAKERY
using Saracino Pasta Model



BY LABLEE'S MINI KITCHEN
using Saracino Pasta Model



BY FRANCESCA MELITO
using Saracino Pasta Model
and Powder Colours



BY CLARE BOLT'S BESPOKE CAKES
using Saracino Pasta Model



BY ELAINE MINETT
using Saracino Pasta Model



BY SUGARQUEEN-SOFIA F.
using Saracino Pasta Model



BY THE CAKE SCULPTRESS
using Saracino Pasta Model
and Modelling Chocolate



BY TÖRPI CAKE
using Saracino Pasta Model



BY ILONA ZOLTANI
using Saracino Pasta Model



BY SHEILA SIMON
using Saracino Pasta Model

COLLABORATION



CAKES Without FRONTIERS

Veronica Seta



Romina Novellino



Rita D'Ascenzo.



Debora Ugolini



Mabanuby



Pina Di Pascale



Valeria Tardozzi



Claudia Kapers



Michael Wehrmann



Galdarelli Sara



Antonio Santangelo



Gabriella Consiglio



Jessica Kufner



Massimiliano Colla



Eleonora Sdino



Katarzyna Koczorowska



Anca Modoveanu



Carla Rodrigues



Maria Rosa Azzariti



Ulrich Elke Kock



La Belle Aurore



Mary Presicci



Carolin Moldaschel



Silvia Mancini



Arianna Sperandio



Gianfranco Manuguerra



Susanne Reese



Elena Pelizzoli



NEVERLAND

Xenia Tzanh



Beatrice Loffa



Lucia Simeone



Serena Marzollo



Nicola Keysselitz



Elvira Boraggine



Hend Taha



Anna Zuppardi



Rossella Guarino



Sebastian Kronseder



COLLABORATION



БЪЛГАРИЯ
от захар

Нашата си е!

This year we started a new initiative for all the Bulgarian decorators called "Bulgaria from sugar".

It is for all levels and we do it for two specific reasons:

Push new names in the international market and show their talent.

Celebrate the Independence of Bulgaria.

We do think of continuing it as an yearly event, so you will definitely see us again in September 2024.



Stamena Dobrudjelieva



Radoslava Kirilova



Desislava Paneva



Milena Shalabi



Tanya Shengarova



Petinka Sdun



Galia Garova



Irina Dacheva



Zlatina Lewis



Margarita Girginova



Tsanko Vurukov



Veselina Valkova



Gena Alexandrova



Radostina Lazarova



Valeria Koleva



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