

# We Love Pastry



SARACINO  
Christmas  
Stocking

**GIVEAWAY!**

Christmas  
BAKING  
LIST

MUST HAVE  
PRODUCTS FOR  
THIS YEAR'S  
CREATIONS



**10**

Exclusive  
TUTORIALS

DETAILED AND  
VERY EASY TO  
FOLLOW

Meet The  
ARTISTS

AN EXCLUSIVE  
INTERVIEW WITH  
KAREN GERAGHTY

by ROMINA NOVELLINO





**PAOLO ZOLLA**  
**DIRECTOR**

Greetings to all our friends.

The month of December is full of celebrations, largely inspired by ancient pagan festivities linked to the shortest day of the year, which marks the winter solstice.

There are plenty of options. One can start with St. Nicholas, particularly remembered in Bari and Venice on December 6, then move on to St. Lucy, celebrated in Verona on December 13, and finally Christmas, which has now become the most celebrated holiday and falls on December 25, ending with Epiphany on January 6th.



created by Beata Art using Saracino Pasta Model



created by Sugar Atelier using Saracino Pasta Model

Nicholas was a real historical figure, and there are various testimonies dating back to the Council of Nicaea in the year 325. However, in Protestant countries, St. Nicholas has lost the appearance of a Catholic bishop while retaining the beneficent role under names like Samiklaus, Sinterclaus. More recently, the figure of Santa Claus has been introduced!

Christmas Day is celebrated as an important festival even in non-Christian countries, adopting many secular aspects of Christmas, such as gifts, decorations, Christmas trees, and sweets!

In Italy, and now in many other European countries, the traditional panettone cannot be missed. Unable to physically celebrate the event together with all of you, we celebrate the occasion by symbolically cutting a slice of panettone and dedicating a big toast to you with a glass of sparkling wine in hand:

Prost – Cin Cin – Salute – Salud – Cheers – Skal – Yamas – Proost – Na Zdrowie - Iechyd Da!



by Cukiernicze Inspiracje-Torty Artystyczne Niepotomice using Saracino Pasta Model and Wafer paper



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**SYLWIA ANNA PRICE**  
**EDITOR**



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



by Mi'Cakery Atelier & Cake Design  
using Saracino Pasta Model

Finally! I have got to the time of year when I can create an issue dedicated to my favourite time of the year – Christmas!

I have to admit I absolutely adore this time of year and I simply cannot wait to decorate my Christmas tree and put up all the other decorations around the house which I have been planning for month's (my husband actually thinks I am THE Mrs Santa).

The little lights, candles, mulled wine, smell of baked ginger cookies and cinnamon in the kitchen makes me dizzy with festiveness and joy. I just love this season.

This issue is bursting with Christmas spirit, and we hope it will get you all in festive moods and I really hope you will enjoy reading it.

I also would like to take this end of year opportunity to thank each of you who contributed to 'We Love Pastry' over 2023. This magazine would not be the same without all your wonderful input. I thank all contributors and you the readers from the bottom of my heart.

Wishing everyone a very Happy Christmas and a Happy New Year, filled with love and good health.

See you all in 2024 where we will have many new exciting Saracino products for you all to enjoy!



## OUR AMAZING CONTRIBUTORS

NR artist Romina Novellino, Katarzynka Sztuka Cukrowa, Sweet Janis by Barbara Luraschi, The Art Cake Experience, Magdalena Zimmerman Cake Atelier, Academia de Arta Dulce, Pepper Posh - Sugar Artist, Cakey Lulu's, Prop Options, Chikz Patisserie, Cake is Love by Jenny, Karen Geraghty, Cakes by Carol

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# SANTA'S LITTLE HELPER

CREATED BY NR ARTIST ROMINA NOVELLINO





ROMINA NOVELLINO

My name is Romina Novellino and I live in the city of two seas, the beautiful Taranto, in Puglia.

Since I was a child, I have loved drawing and painting. In fact, this passion led me to take artistic studies.

By chance, through the internet, I got to know the world of decorated cakes and I fell in love with this other form of art.

Soon this passion turned into a career opportunity. And my desire to grow and improve led me to participate in various contests.

The most recent contest I participated in was the Cake Design Contest 2021 created by Cake Master Magazine, in the Celebrating Kelly Vincent category, winning the First Prize.

 [NR ARTIST ROMINA NOVELLINO](https://www.facebook.com/NR.Artist.Romina.Novellino)

 [@NR artist Romina Novellino](https://www.instagram.com/NR_artist_Romina_Novellino)

# What you need:

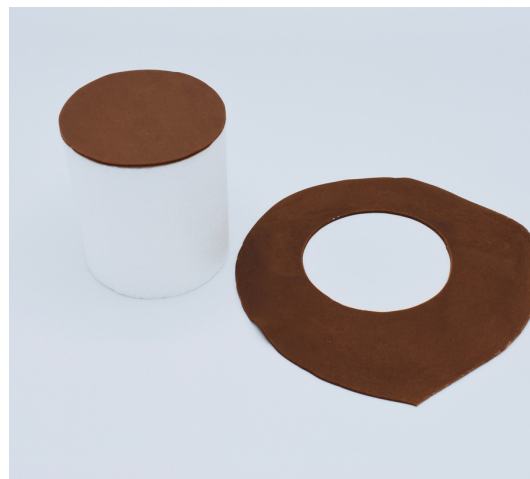
## Ingredients

- Saracino powder colour: Brown, White
- Pasta Model: white, pink, black, red, yellow, brown
- Saracino Royal Icing mix
- Clear alcohol

## Equipment

- Round cake drum diameter 20cm
- Round dummy 7.5cm diameter x 7cm high
- Star and heart shape cutters
- Rolling pin
- Embossing stencil
- Silicone pointed brush and modelling tools
- Paint brushes
- Plastic knife
- Small maretta tool
- Ball tools
- Bow mould
- Food markers: Brown, red, white
- Florist wire #20





**STEP 1** Cover the top of the dummy with brown Pasta Model.



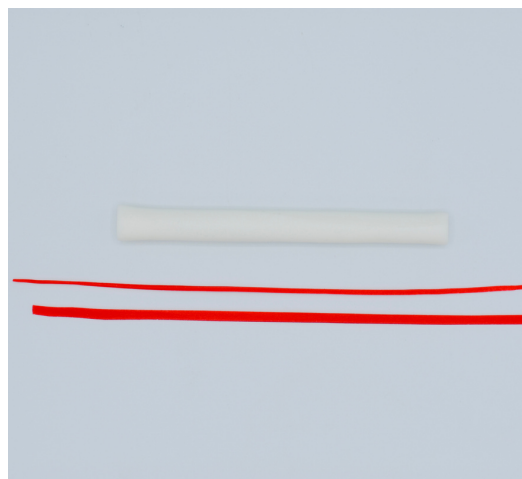
**STEP 2** Roll red Pasta Model and give the desired effect using a texture stencil and a rolling pin.



**STEP 3** Roll a thin cylinder of red Pasta Model and insert a #20 wire through it. Roll out the cylinder slightly using the rolling pin and finally bend the two ends to make the handle.



**STEP 4** Coat the side of the dummy with the previously textured red paste and finally apply the handle. Add a thin layer of white paste on the inside to create the inner lining of our mug.



**STEP 5** For the candy cane roll a cylinder of white paste and two thin strips (one narrower than the other) of red Pasta Model.



**STEP 6** Wrap the two strips of red paste around the white cylinder, insert a wire #20 through it and roll it to make it thinner. Bend the top end. Trim the top end of the wire.



**STEP 7** Add the candy cane to the mug.



**STEP 8** Cover the top of a round cake drum with beige paste made with white, brown and yellow paste in small quantities. With a modelling tool and a plastic knife create the rings of a tree trunk.



**STEP 9** With brown powder food colour diluted with alcohol, highlight the rings with a thin pointed brush.





**STEP 10** To decorate the edge of the cakeboard, roll a strip of brown paste. Using a plastic knife and a mirette tool make the bark effect of the wood.



**STEP 11** Apply the strip to the edge of the cakeboard. Using brown colour and white mix a beige and apply to the brown paste to give a more realistic effect to the bark.



**STEP 12** Roll a ball of brown Pasta Model. Use your fingers to shape the face of the little mouse as shown.



**STEP 13** Using a modelling tool make the base for the eyes by pressing lightly. With the silicone pointed brush shape the mouth.



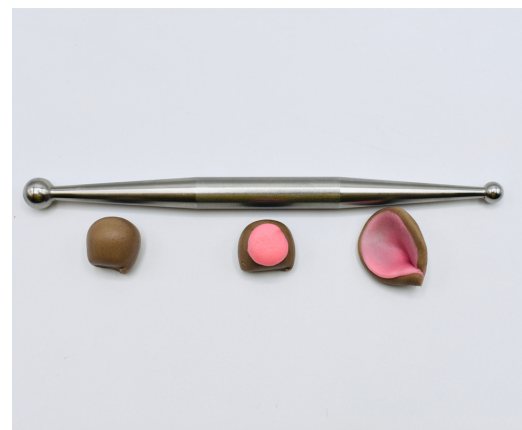
**STEP 14** Use small amounts of white paste to add the background of the eyes. Add small balls of black paste to make the pupils. With thin strips of black paste make eyelashes and eyebrows. With a small ball of pink paste create the nose of the little mouse.



**STEP 15** To make the body roll a ball of brown paste larger than the one used to make the head. Shape the ball to a cone shape.



**STEP 16** Take 2 #20 wires and twist together as shown for the internal structure of the body. Insert the twisted wire inside the body and re-shape it to give it the shape of the body and legs.



**STEP 17** For the ears spread a small ball of brown paste and cut off the lower part. Add a layer of pink paste to create the inner of the ear. With a ball tool make the ear thinner and give it its final shape. Add to the head.



**STEP 18** Take the body of our little mouse and insert it on the top edge of the mug. The wires from the legs are to be inserted into the mug to make everything stable. With small cones of pink paste make the feet and add them to cover the visible wire. With a knife highlight the toes. Finally add the head of the mouse onto the torso.



**STEP 19** Make arms and hands: with a ball of brown paste make a cone and lightly press to give the shape of an arm. With a small pink ball make the hands as we did with the feet.



**STEP 20** With a ball of pink paste roll a thin cylinder to which we give a wavy shape for the tail of our little mouse.



**STEP 21** Make the nameplate for the mug. Roll white paste and cut a heart with a pastry cutter. With a small ball tool decorate the edge of the heart and with a brown food marker write "Merry Xmas" or a message of your own.



**STEP 22** For marshmallows roll a white cylinder and with a knife cut small marshmallow pieces.



**STEP 23** Add two small marshmallows into the mug so as to cover the parts of wire still visible. Around the candy cane add thin pieces of brown paste to give the swirl movement effect in the hot chocolate.



**STEP 24** Make the biscuits. Roll 'shortcrust pastry' made by mixing yellow, brown and white Pasta Model colours. With a star pastry cutter cut the biscuits. With a small ball tool finish the edge of the biscuits.



**STEP 25** With dry powder colour dust the edge of the cookies and decorate with white royal icing.



**STEP 26** With burgundy paste made by mixing red Pasta Model and a small amount of black paste, create the bow using a silicone mould and add to the mouse's head.



**STEP 27** Assemble everything. Place the biscuits and marshmallows on the wooden base. Add a final touch by making a small scarf created with a strip of grey Pasta Model and decorated with food markers.

# My Christmas Baking List

Glitter to give my creations sparkle



Food flavourings to add the best natural flavour to my cakes



Royal Icing for my Christmas cookies



Vegan and gluten free sugarpaste



Modelling chocolate to create delicious toppers



Shiny Mirror Glaze for the desserts



Merry Christmas



# FROSTY WINTER

CREATED BY KATARZYŃKA SZTUKA CUKROWA



*Katarzyńska  
Szuka cukrowa*



KATARZYNA  
KOCZOROWSKA

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

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

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

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



[Katarzynka Sztuka Cukrowa](https://www.facebook.com/KatarzynkaSztukaCukrowa)



[cakesdecor.com/Katarzynka](http://cakesdecor.com/Katarzynka)

# What you need:

## Ingredients

- Pasta Top: Navy blue, White
- Pasta Model: Burgundy
- Cake Gel
- Sweet Lace: Silver
- Pasta Bouquet
- Powder colours: Light yellow, grass green, dark red
- Powder pearl silver luster
- Gel colour: Light green
- Saracino Liquid Shiny glaze
- Cake of your choice

## Equipment

- Silicone lace mat for the snowflakes
- Weather cone mould
- Rose leaf cutter and veiner
- Florist wire gauge 20 and 28
- Florist tape
- Styrofoam balls
- Grooved rolling board
- Rolling pin
- Tools

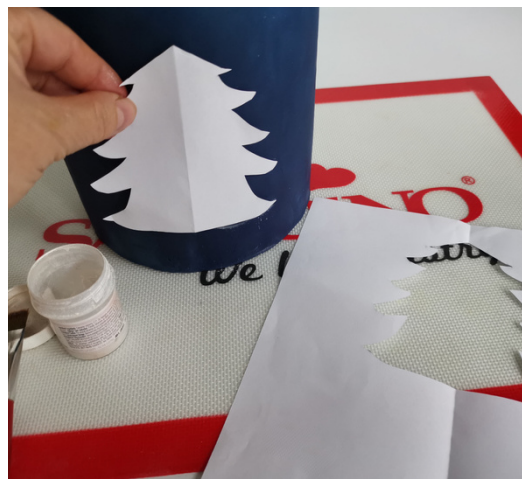


# Cake Gel

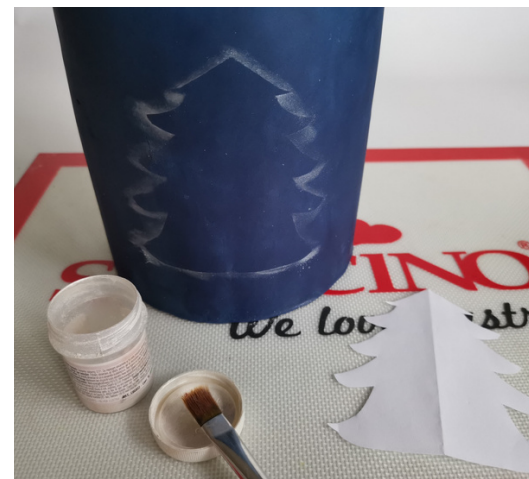
- Edible glue
- Perfect for dummies and ganached cake. Simply apply before covering the cake with sugarpaste.



**STEP 1** Cover your cake using navy blue Pasta Top. Cover the lace mat for the stars with Sweet Lace Pearl Silver paste. Remove the excess with a spatula. Dry in the oven for 10 minutes at 80 °C



**STEP 2** Cut out a Christmas tree template from paper, put it on the cake and mark the outline of the Christmas tree with dry silver powder.



**STEP 3** The outline should look as shown when the template is removed.



**STEP 4** Remove the stars from the mat when cooled. Using Saracino cake gel fix the snowflakes on the cake to create the Christmas tree.



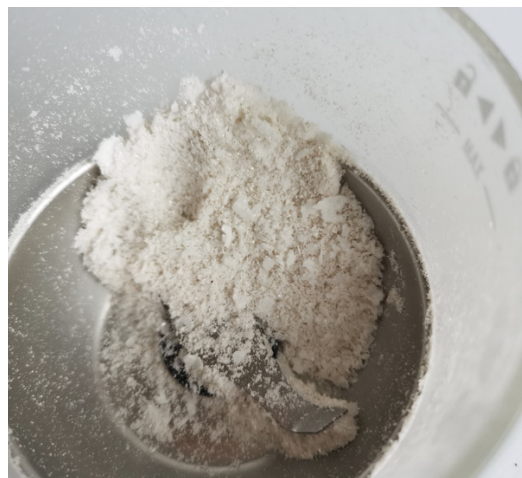
**STEP 5** Fill the entire outline of the Christmas tree with snowflakes.



**STEP 6** Finish with a snowflake star on top of the Christmas tree.



**STEP 7** Blend the leftovers of lace and wafer paper in a coffee grinder.



**STEP 8** Snow is made for decoration.



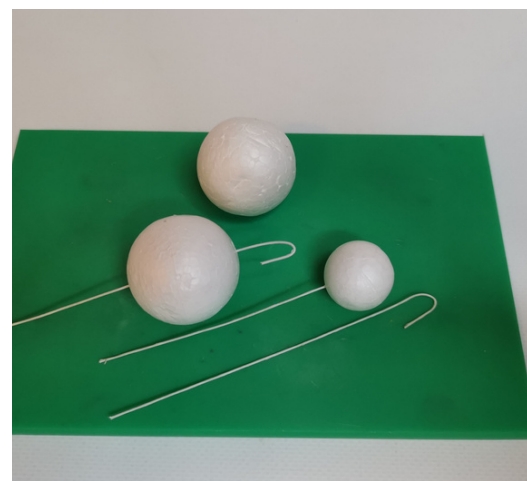
**STEP 9** Make weather cones from burgundy Pasta Model. Fill the moulds thoroughly and insert gauge 20 wire. Put them in the freezer for a few hours.



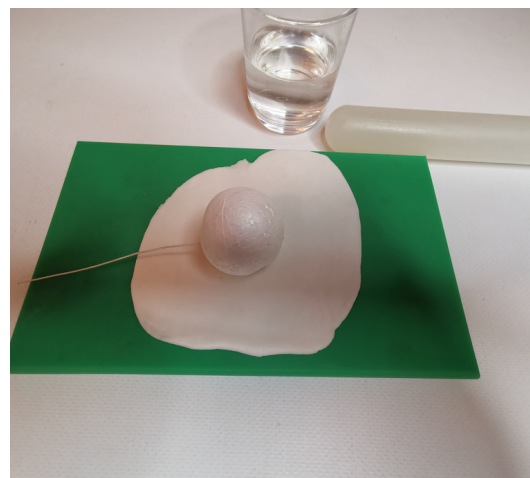
**STEP 10** Remove from the moulds and cut off any fragments and smooth them.



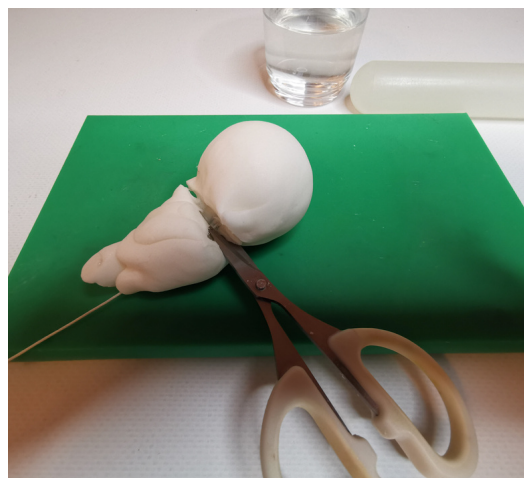
**STEP 11** Apply Cake Gel and roll in the snow.



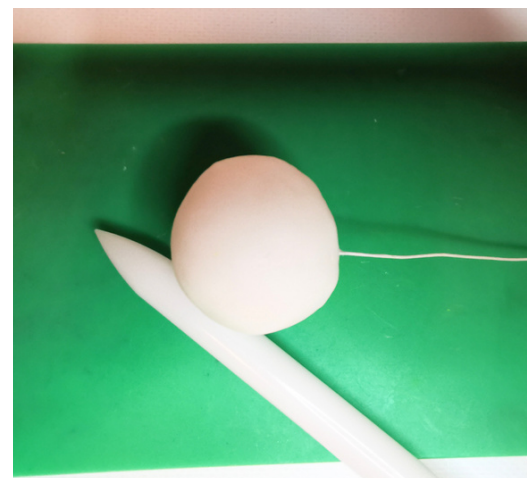
**STEP 12** Insert gauge 20 curved floral wires into the styrofoam balls.



**STEP 13** Roll Pasta Bouquet.



**STEP 14** Cover the balls and cut off the excess paste with scissors.



**STEP 15** Smooth out any unevenness.



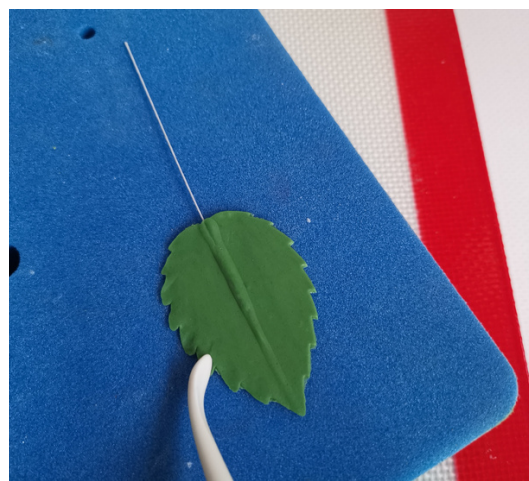
**STEP 16** Cover the balls with Cake Gel and roll them in snow. Leave to dry.



**STEP 17** Make the leaves with Pasta Bouquet coloured with light green gel colour. Roll thinly on a grooved board.



**STEP 18** Use a cutter to cut out the shape of a leaf. Insert a 28 gauge wire into the ridge until it reaches the middle of the leaf.



**STEP 19** With a Dresden tool press the edges of the leaf to make it look natural.



**STEP 20** Put it into a veiner.



**STEP 21** Press hard.



**STEP 22** Put it on a sponge to dry in a natural shape.



**STEP 23** Use a ball tool to lengthen and thin each leaf.



**STEP 24** Brush the tip of each leaf with yellow, use red near the wire at the bottom, and dust the remainder using green powder.



**STEP 25** Steam the leaves with hot steam for a moment to fix the colours before varnishing. After drying, paint with Saracino Liquid Shiny glaze.



**STEP 26** Apply glaze again to the edge of the leaf and dip it in "snow". I only put snow on the edge of the leaf.



**STEP 27** Connect the leaves three at a time with floral tape. Apply to the cake with the cones and balls. Add a white top tier if required.



# ANNOUNCING OUR MONTHLY COMPETITION

WINNER

CONGRATULATIONS!

Michele  
Montagni





# 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](mailto:info@saracinodolci.co.uk) including your full name and country you are from.

LUCKY WINNER will be introduced in our January issue.

Competition ends on midnight the 26th December 2023 and it's open worldwide!

# £50?

Y	C	H	R	I	S	T	M	A	S	H	S	L	A
C	C	H	P	N	R	T	U	Y	S	G	S	T	J
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O	T	R	D	T	I	I	O	C	A	A	L	H	S
L	I	T	N	I	N	S	H	H	S	L	S	P	L
I	N	O	E	V	D	T	E	I	Y	S	Y	L	E
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Y	L	O	J	Y	R	T	E	E	H	O	E	U	H
T	N	C	C	N	H	O	E	Y	N	A	M	R	J
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I	I	I	S	T	O	C	K	I	N	G	C	N	S
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**NATIVITY**  
**CAROLS**  
**MERRY**  
**CHRISTMAS**  
**FESTIVE**  
**JOLLY**  
**PINECONE**  
**PISTACHIO**  
**RUDOLPH**  
**CHIMNEY**  
**TINSEL**  
**HOLIDAY**  
**STOCKING**  
**SANTA**  
**REINDEER**  
**SLEIGH**  
**MISTLETOE**



IT'S TIME FOR A

# GIVEAWAY



**FOLLOW THESE 3 EASY STEPS & WIN A SELECTION OF SARACINO PRODUCTS**

1

**FOLLOW**

FOLLOW SARACINO UK FB Page

2



LIKE the POST WITH DECEMBER ISSUE OF THE MAGAZINE

3

**Share**

SHARE the POST WITH DECEMBER ISSUE OF THE MAGAZINE

# FROSTY JOY

CREATED BY SWEET JANIS BY BARBARA LURASCHI





BARBARA LURASCHI

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

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

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

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

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



SWEET JANIS BARBARA LURASCHI SUGAR ART



@barbarasweetjanis



# WHAT YOU NEED:

## INGREDIENTS

- Saracino Pasta Top:
  - white 1kg
  - light blue 150g
- Saracino Pasta Model:
  - white 250g
  - light blue 200g
  - red 100g
  - green 50g
  - black 20g
  - dark brown 30g
  - light brown 30g
  - rose beige 15g
  - pink 10g
- Saracino powder colours: brown and pink
- Saracino gel colour: white
- Two cakes or dummies: 15cm round x 15cm tall, 10cm round x 6cm tall
- Saracino Cake Gel
- Saracino Royal Icing

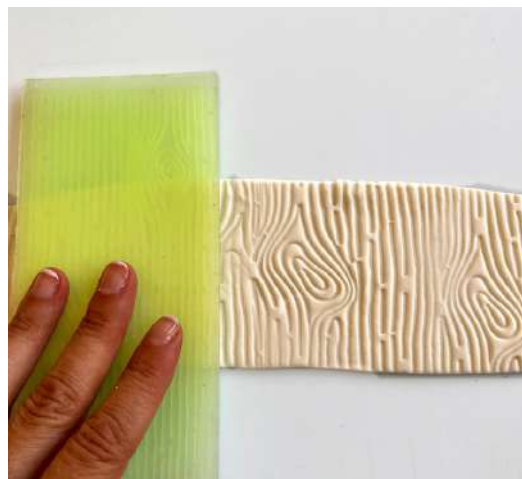
## EQUIPMENT

- Cake drum: 25cm round, ribbon around
- Decorative mat wood effect
- Modelling tools
- Rolling pin
- Paintbrushes
- Exacto knife
- Scissors
- Circle cutters different sizes
- Fondant smoother
- Piping bag
- Piping nozzle #2
- Snowflake cutters
- Holly cutter
- Square cutter small
- Alphabet letters cutters
- Ruler





**STEP 1** Use the Pasta Top to cover the cakes / dummies and the cake drum.



**STEP 2** Roll white Pasta Model and add the wood effect texture using the decorative mat.



**STEP 3** Cut different pieces of the white paste, approximately 3cm long x 1cm wide. Position them all around the bottom of the top tier cake, creating a fence-like pattern.



**STEP 4** After covering the entire side of the cake with the fence, use a snowflake cutter to cut out three snowflakes. Position these snowflakes on the upper edge of the fence, facing upwards.



**STEP 5** Flatten a ball of red paste and insert a square cutter to cut a thick square as a gift box. Repeat using white paste, this time thinner than the red one.



**STEP 6** Place the white square on top of the red box to create the illusion of a lid. Make sure it is positioned securely and aligned properly to achieve the desired visual effect.



**STEP 7** Following the same method, create three gift boxes and decorate them to your liking. Add stripes on the sides and ruffles on top for embellishments. Next, use letter cutters to cut the letters J-O-Y. Position each letter on each snowflake.



**STEP 8** Make the snowman using approximately 50g white Pasta Model. Start by rolling a teardrop shape for the body, and then roll a small ball, cutting it in half to form the feet. Position each half at the bottom for the snowman's feet.



**STEP 9** Roll a ball of white Pasta Model and use the ball tool to indent two eye sockets. With a modelling tool, create a smile.



**STEP 10** Fill the eye sockets using black paste and add a nose using orange paste. Finally, dust the cheeks with pink powder colour.



**STEP 11** Roll green Pasta Model and cut a strip for the scarf. Position it around the neck of the snowman. Next, roll a sausage-shaped piece of white Pasta Model, cut it in half, and use each half to make the arms. Position the arms pointing towards the mouth.



**STEP 12** Now take approximately 20g light blue modelling paste and roll it into a cone shape. Then, create a hollow at the base to form the hat for the snowman.



**STEP 13** Position the hat on the head of the snowman and, using the Dresden tool, add some details to the hat. Next, take some white gel colour and, with a very fine paintbrush, add two highlights to the eyes. Finally, add two buttons on the body of the snowman.



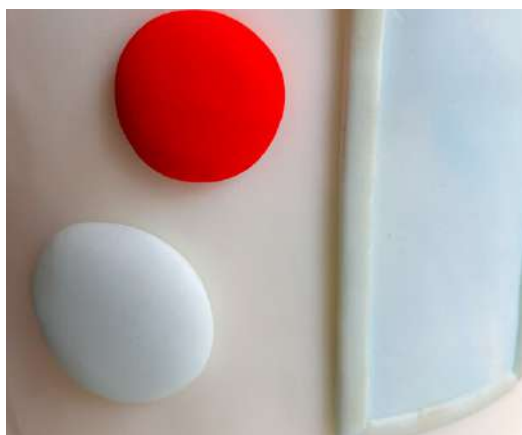
**STEP 14** Roll light blue Pasta Model and cut four rectangles of different sizes to create frames on the sides of the larger cake.



**STEP 15** Position the rectangles on the cake. Cut some small strips, each approximately 0.5cm wide, to place them along the edges of the rectangles. Continue attaching the other rectangles to the cake, and once again, add some strips along the edges to create a framed appearance.



**STEP 16** Take some red and light blue modelling paste and use two different sizes of circle cutters to cut two circles. Ensure that they are quite thick and rounded on the front part to look like Christmas baubles.



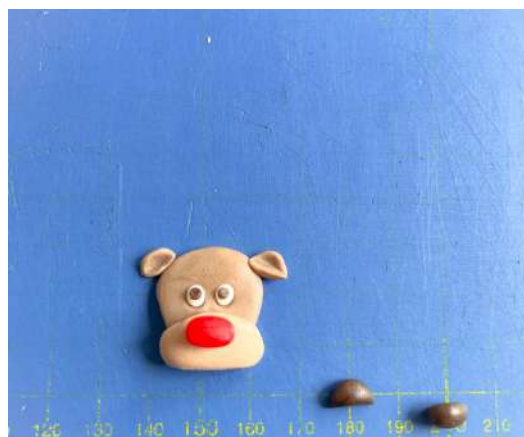
**STEP 17** Position the two baubles on the left side of the bigger rectangle on the cake.



**STEP 18** Use brown powder to dust the edges of the fence on the cake topper.



**STEP 19** Make the reindeer: model the base of the face and indent the eye sockets using a ball tool, cut straight at the bottom. Cut out a snowflake using some dark Pasta Model, cut a ball of dark Pasta Model in half and another one of light brown paste.



**STEP 20** Assemble each piece of the reindeer as shown.



**STEP 21** Position the reindeer in a frame. Use cake gel to fix. Add some details and cut the snowflake to make antlers, position them in place.



**STEP 22** Roll about 15g of rose beige Pasta Model to the desired thickness. Use a ball tool to indent the eye sockets gently on Santa's face. Add a pink nose by rolling a small ball of pink Pasta Model and attaching it to the center of the face. Create a small hole where Santa's mouth will be located.



**STEP 23** Add two black small balls in the eye sockets and a white moustache. Add eyebrows, hair and beard. Make the hat using the same method as the hat for the snowman, but this time, flatten it. Use a Dresden tool to add some details.



**STEP 24** Position the hat on the head of Santa, and then place Santa's face in the bigger frame. After that, add some additional details to the hat and position a snowflake at the corner of the frame as an embellishment.



**STEP 25** Roll a thin strand of dark brown Pasta Model and position from the baubles towards the top of the cake.



**STEP 26** Prepare some royal icing following the instructions Saraceno royal icing mix packaging. Add into a piping bag with a round no. 2 piping tip. Pipe some dots around the bigger cake to make the snow.



**STEP 27** Add details such as holly and snowflakes, add white dots on the red bubble and on the "Joy". Use your imaginations for this bit to decorate as much as you would like! Happy Christmas.



# FREE

## MONTHLY DEMONSTRATIONS

with Dionis Iarovoi

restarting in January 2024

 **LIVE**

### NAIL YOUR SKILLS

You will be shown modelling skills that you can use on any future cakes. During his live demonstration Dionis will be working with your favourite Saracino Pasta Model. This demo will be around 60/90 minutes, so be sure to join us so Dionis can answer your questions direct. If you can't watch the live do not worry as we will be recording and you will be able to watch the demo at any time that is convenient to you.

**Join Us!**

@Saracino Community -  
Share and Inspire Group





# Read With Cake



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



Karen  
Geraghty

**INTERVIEW BY SARACINO**

**TELL US SOMETHING ABOUT YOU.**

I'm originally from Belfast, Northern Ireland but but have been living in Dublin, Ireland since 1998 with a 6 year stint in Paris between 2000 and 2006. From a culinary point of view, savoury and sweet, it was the most wonderful place to live, although I was happy to return home at the end of our time there.



I also lived in South Africa and Nigeria when I was a very young child. I'm married with two boys and before taking up a career in cakes, I used to work as a clinical team manager in clinical drug trials in both Dublin and Paris. My education includes a degree in Psychology, a Masters in Computer Science and a PhD in Therapeutics and Pharmacology. I loved my time at university and my PhD allowed me to travel to many places in the world including Australia.

### HOW DID YOU START YOUR CAKE JOURNEY?

While having a great job in the clinical trials industry, I always knew I'd give it all up once I had children so that I could be there for them 100%. Like most other bakers, I started off making cakes for my children's birthdays. I hadn't really intended making it into a business but the requests for cakes grew and once my youngest had started school, with encouragement from my friends, I decided to take the plunge and start my cake business Bake Cake Create. This allowed me to have a creative outlet but still be available for my boys. After many years of providing full cakes, I am only concentrating now on cake toppers.

### WHAT HAS BEEN YOUR MOST DIFFICULT CREATION TO DATE?

I have three. The first one would be ET created for a double 30th birthday celebration. It was my first cake with an internal supporting structure and ET's iconic shaped head was difficult to carve to the right shape, but I was delighted with how it turned out. Second most difficult would be the bust I made of Hayao Miyazaki for a Studio Ghibli collaboration which was exhibited at the Lighthouse cinema in Dublin. So many teeny weeny miniature characters from his movies, made to fit upon his face. Third most difficult was a car transporter truck, so many measurements and angles requiring such precision to make it look authentic. However, I am a sucker for the details!



### AFTER GETTING INSPIRED HOW DO YOU PROCEED?

When it comes to a cake design, if it is a pretty straightforward theme, I would use Google to look up cakes of that nature and also certain characters if required, so I can model them accurately. Also, I would look to some of my favourite cake designers to see if they have made cakes of a similar theme and get inspiration from those. I prefer cakes where the customer gives me a couple of themes and then allows me free rein to do what I like. Generic cake designs, I guess, don't excite me that much but being permitted to use my own creativity for a design is wonderful. Many of my fabulous customers have confidence in me, to just leave me to it. If given a couple of themes which don't necessarily go together, I might suddenly think of a crazy idea, and I do have a tendency to go with my first thoughts. It usually works out! One example was a birthday cake I made for a young man who loves a breakfast fry up and is obsessed with golf and the cake design had to incorporate those elements in a coherent design. So, I made a carton of 'eggs' which were shaped like golf balls, one cracked open on the board, alongside pancakes, a frying pan and a spatula shaped like a golf club. It was fun and certainly a unique cake. If I'm making mini figures of people, I request as many photos as possible from the customer, close ups of the face, confirmation of eye colour, height etc, so I can have the sugar models as close as possible to the real life person. Car cakes require a lot of preparation from finding the blueprints, to resizing them, printing and using them as a template to carve, then selection of multiple photos from all angles so that I can incorporate all the finer details to the cake. Again, all thanks to Google for the ease in obtaining such photos. Other cakes, I might just wing it and literally design it as I go along. I've never actually drawn a design beforehand. It's all in my head!

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

Ooh that's a hard question. I think probably my bust of Tim Burton that I made for the Cake International competition. It was my one and only time entering, and I was delighted to receive a gold. I really enjoyed making it and like the bust of Hayao Mijazaki, I included many of Tim's iconic movie characters to surround him. I had hoped to have enough time to also include Edward Scissorhands cutting Tim's hair but alas ran out of time.

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

Firstly, to ensure that they are using the best product in relation to what they are making. So, for figures, I only use Saracino Pasta Model as I consider it to be the very best modelling paste. Sugar flowers, for example, would require a completely different product. Also work with a product that is not only appropriate for your needs but one in which you have experience. Plan your schedule well, taking note of what decorations need to be made first and how far in advance, so your decorations are dry and ready to add to the cake after it has been made. Sugar shoes for example, I start making the heel one full week ahead of its collection date. Take into consideration your climate, humidity levels etc too. Don't take on anything that you seriously don't think you can make. Be honest with the customer and let them know it's not in your skill set at present and then go and practice and practice so you can say yes at the next request. If you're making something in which you are confident and it goes wrong along the way, don't get despondent, just try again and do seek advice from many of the friendly Facebook groups to ask for help in troubleshooting.



## DO YOU HAVE A FAVOURITE SARACINO PRODUCT? WHAT IS SO SPECIAL ABOUT IT?

I absolutely love Saracino Pasta Model. It truly is an amazing product and I use it for all my models. Before it came onto the market, I either used florist paste which dries out too quickly or regular sugarpaste with addition of Tylo and I was never really comfortable with either. Saracino Pasta Model is a complete game changer. The texture of it is fabulous, allowing you time to model without it drying out, it smooths beautifully and really allows one to make flawless figures.



## WHAT IS YOUR BEST ADVICE FOR ALL OTHER ARTISTS?

Keep learning, stay curious, experiment and have fun! Attend online classes or in person tutorials if you want to improve in a particular area. Look all around you, inspiration comes from all sources, whether it be a piece of graffiti or someone's fabulous outfit or a geometric designed building. Have your camera with you! Believe in yourself, don't be afraid to take risks and take any opportunity that comes your way to improve upon your skill set.



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

I adore cooking and find it so relaxing. I watch any food program on television, I'm obsessed, and I especially love Australian Masterchef. I'm constantly looking for new recipes and trying them out on the family. Lately I've been cooking a lot of Asian dishes, but I will try my hand at anything and everything. I think nothing of spending two full days on preparation for a dinner party. It makes me very happy to see my guest's content. I guess I'm a feeder! I try to go for a cycle ride most days, I'm not a runner at all. Swimming, I'd love to fit in more as it was a huge part of my life when younger (I used to play for my university water polo team too). I also love to sketch and paint and recently got a fabulous set of coloured pencils for my next art creation. I love to spend time with my family although it's not as often now as I'd like, as my boys are 17 and 20 respectively and Mum and Dad maybe aren't top priority so much anymore. I have a bit of an obsession with reality tv shows (I know, shameful!) but it's easy watching and if I'm working, I might have something playing in the background. I'd love to take up a musical instrument, especially the saxophone but that will be one for the future.



## 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've only made one cake for a celebrity to date, Irish actor and comedian Chris O'Dowd organised by his girlfriend and now wife Dawn O'Porter. I have of course made models of celebrities such as Robert de Niro, Liam Gallagher, AC/DC etc for customer cakes. There isn't really one VIP that would stand out for me and make me wish I could make them a cake. To be honest, I'd actually prefer to make a cake for another cake artist as, unless we make a cake ourselves, we cake makers rarely get a birthday cake. I've made several cakes over the years for my cake friends as surprise gifts, it's always a delight to see their reaction and know that they know exactly the time and hard work that has gone into their creation. If I had to pick a VIP, I'd probably go for someone with a very interesting face and a good sense of humour and make a caricature bust of them, maybe someone like Mickey Rourke.

## WHO MAKES YOUR BIRTHDAY CAKE?

Me!! Every year. My go to birthday cake is an authentic black forest gateau, the recipe of which was provided to me by my wonderful German friend Ellen. It's delicious. I'm not a huge fan of eating cakes but this is my exception.



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Cake  
Create

f Bake Cake Create



# COSY EVENING

CREATED BY THE ART CAKE EXPERIENCE



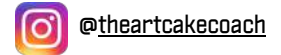
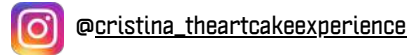


CRISTINA ARÉVALO

I am Cristina Arévalo the face behind 'The Art Cake Experience' and 'The Art Cake Coach Podcast'. I was born in Venezuela and currently live in Lisbon. Fourteen years ago, I started this path as a Cake Designer and Gelatine Artist, however my true passion and my daily job is teaching, I am an ESL English teacher for adults and children.

Bringing my two passions together I started teaching gelatine decoration and 3D gelatine art in Portugal in 2013, as well as cake design and sugar paste modelling.

Today I have my work displayed between my web page "The Art Cake Experience", my YouTube channel "The Art Cake Experience Channel" and my social media. I have a brand-new project "The Art Cake Coach Podcast" that is available on Spotify, Apple Podcast and [Anchor.com](http://Anchor.com).



# What you need:

## Ingredients

- Pasta Scultura
- Pasta Model: White, red, green
- Pasta Top: White
- Gelatin
- Water
- Gel colour: Green, red, black
- Powder colour: Gold or Bronze, silver
- Clear alcohol
- Cake
- Battery operated light (optional)

## Equipment

- Bottle with nozzle (or piping bag, or syringe)
- Dummy: 10cm dia. x 2.5cm high
- Wooden skewer
- Holly leaf cutters
- 20 gauge white flower wire
- Modelling tools
- White florist tape



**THIS IS A PROJECT THAT REUNITES TWO OF MY PASSIONS, CAKE DECORATING, AND GELATIN ART. ALL THE LAMP SHADE IS MADE USING CLEAR POWDER GELATIN THAT YOU CAN FIND IN ANY SUPERMARKET.**

**THE RECIPE FOR THIS PREPARATION IS:**

- 3 tablespoons of water at room temperature
- 1.5 tablespoons of clear powder gelatin

I used this ratio to make two mixes, one for the black-coloured gelatin that makes the borders of the stained glass and will be later used for glueing the lamp panels together.

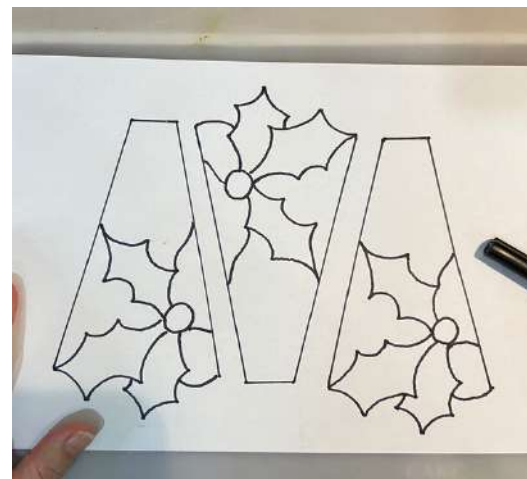
Another mix for the colours used to fill the spaces to create the stained-glass effect.



**STEP 1** To make the gelatin, sprinkle 1.5 tablespoons of clear gelatin into three tablespoons of water, stir, and let it rest for one minute. Then heat it in the microwave for one minute at a low temperature until the gelatin is dissolved.



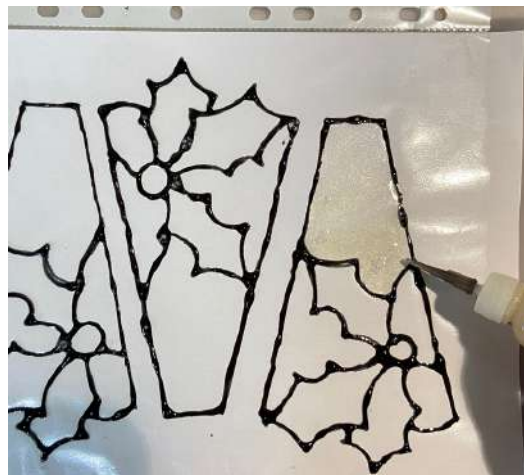
**STEP 2** Divide the gelatin into three portions and colour one part with Christmas green, and another part Christmas red. Leave the third part clear just adding some silver dust for extra shine. Prepare one more mix of gelatin and colour it black.



**STEP 3** Placing the pattern of the shade inside a plastic sleeve, trace the lines of the pattern using black gelatin. Make 6 shade panels.



**STEP 4** To do this, place the gelatin inside a bottle with a pointed tip as shown (or piping bag, or syringe without a needle).



**STEP 5** I let it dry for about 1hr and then fill the blank spaces with the other colours of gelatin using the same method as before.



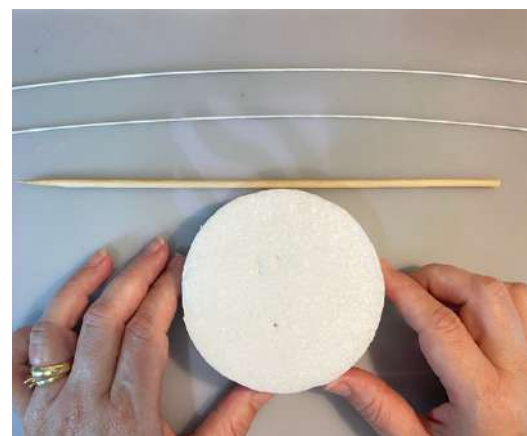
**STEP 6** Fill the inside of the patterns with the different colours. I use clear gelatin with silver dust for the main part of the pattern, green for the leaves and red for the centre of the holly leaf.



**STEP 7** Let the panels rest and dry overnight and they will easily peel off the plastic sheet.

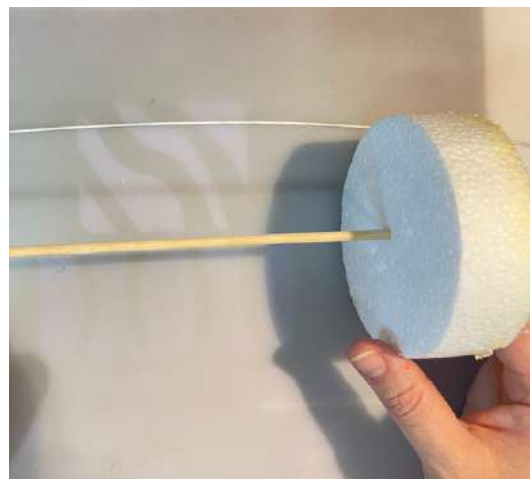


**STEP 8** With the remaining black gelatin, glue the lamp sides together and let it rest and dry overnight.

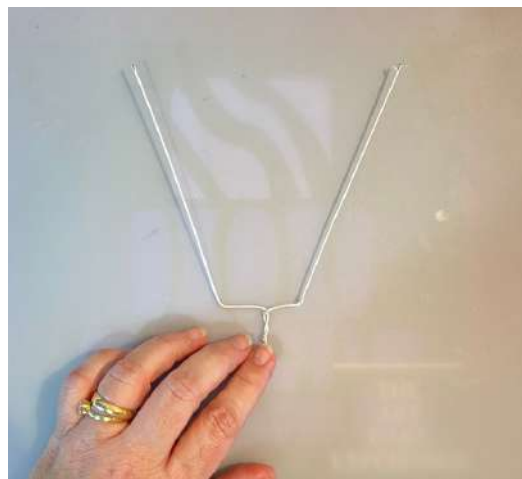


**STEP 9** Prepare the dummy, a skewer and two #20 florist wires for the lamp stand.





**STEP 10** Insert the wooden skewer into the centre of this Styrofoam base.



**STEP 11** Join the two wires, creating a 'V' shape as shown.



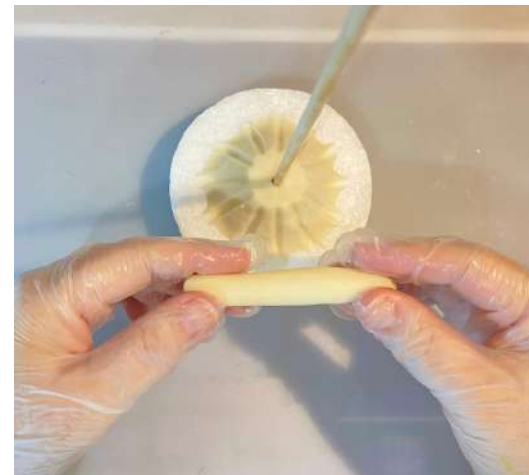
**STEP 12** Using Pasta Scultura, knead approximately 20g.



**STEP 13** Create a ball, flatten it, and insert onto the skewer down to the base.



**STEP 14** Blend to the base using a modeling tool to create the base of the lamp.



**STEP 15** Roll about 10g Pasta Scultura and wrap around above the base.



**STEP 16** Blend together using a modelling tool and add lines to match the base below.



**STEP 17** Using approximately 50g Pasta Scultura, model a long pear shape and insert it onto the skewer. Shape and blend for the central section of the lamp stand.



**STEP 18** Add another disk of 5 - 10g Pasta Scultura to the top of the lamp.



**STEP 19** Blend together with the pear shape below.



**STEP 20** Finally, add another ball of Pasta Scultura to model the final top part of the lamp stand.



**STEP 21** Secure the 'V' shape wire we made previously to the skewer using florist tape.



**STEP 22** Cover the wire with Pasta Scultura.



**STEP 23** Shape and blend.



**STEP 24** Roll 50g white Pasta Model thinly and cover the lamp stand.



**STEP 25** Smooth to the shapes with your fingers.



**STEP 26** Enhance every detail of the lamp using a modelling tool. Set aside to harden slightly.



**STEP 27** Roll 10g white Pasta Model and cut out holly with two different sizes for the decoration on the lamp stand.



**STEP 28** Place the holly on the lamp stand creating a bas relief pattern on the thicker part of the lamp.



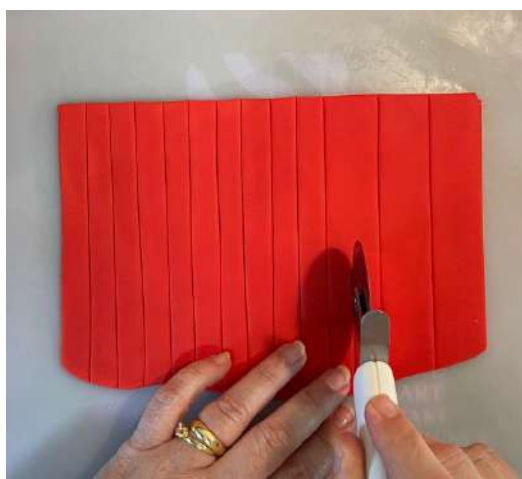
**STEP 29** Paint with bronze or gold powder colour mixed with clear alcohol making sure you cover everywhere. Let it dry for an hour



**STEP 30** Finish gluing the lamp shade together using the remaining black gelatin mix.



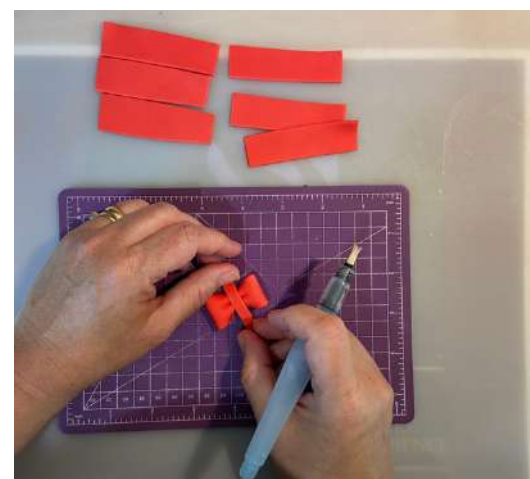
**STEP 31** Cover a 20cm cake using white Pasta Top.



**STEP 32** Roll 20g red Pasta Model and cut into 0.5cm strips to create the ribbon decorations for the side of the cake.



**STEP 33** Roll 20g green Pasta Model and cut out holly leaves, using the biggest size cutter. Place the leaves as a decoration around the cake sides as shown.



**STEP 34** Roll more red paste and cut out 2cm strips to create small bows to be placed around the cake.



**STEP 35** Finish decorating the cake using the little bows.



**STEP 36** Place the lamp stand in the middle of the cake, secure it with a wooden dowel and finally place the lampshade on the top held by the wire. You could even use a small battery candle to add light to this lamp. Very cosy!

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# CHRISTMAS BAUBLE

CREATED BY MAGDALENA ZIMMERMAN CAKE ATELIER





MAGDALENA  
ZIMMERMAN

I began my journey with cake making 6 years ago.

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

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

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



[MAGDALENA ZIMMERMAN](#)  
[CAKE ATELIER](#)



@magdalenacakeatelier

# WHAT YOU NEED:

## INGREDIENTS

- Pasta Top: White
- Pasta Model: White, black and red
- Gel colours: Green, caramel, black
- Powder colour: Gold
- Clear alcohol



## EQUIPMENT

- 6 inch polystyrene ball
- 10 inch cake drum
- Rolling pin
- Modelling tools
- Dummy cake for working
- Small star cutter
- Paint brushes
- Craft knife
- Cocktails sticks
- Button silicone mould
- Baroque style silicone mould
- Florist tape: brown
- Florist wire
- Scissors
- Edible glue
- String



**1kg Pasta Model  
NEW PACKAGING**





**STEP 1** Roll white Pasta Top and cover the ball.



**STEP 2** Roll a 12g ball of white Pasta Model and flatten it slightly as shown. Then roll out a small sausage shape strip.



**STEP 3** Take your strip and attach it on top of your flattened sphere. Add dents into the side using a modeling tool. Attach this to the top of the ball using edible glue.



**STEP 4** Using a silicone mould, make some patterns (you can use any mould of your choice).



**STEP 5** Stick them onto the ball using edible glue. Create a pattern you like.



**STEP 6** Roll small balls to place above your patterns.



**STEP 7** Colour Pasta Model with green and using a silicone button mould make four buttons, cone and rectangle. Then, using red Pasta Model roll three balls of different sizes.



**STEP 8** Using a Dresden tool, make some indents in your rectangle.



**STEP 9** Place your cone on top of the rectangle and attach your buttons to the sides for wheels. Then, make a Christmas tree using small teardrop shapes of the green paste.





**STEP 10** Fix the red balls. Using a star cutter and white paste, make a star and place it on top of the Christmas tree. Cut a short piece of string.



**STEP 11** Attach your piece of string to the front of the cart.



**STEP 12** Using light grey Pasta Model roll two larger balls and four smaller. Then, using dark grey paste, make three smaller balls. After that, make two medium caramel ones and one large green one.



**STEP 13** Take the light grey balls and roll the two big ones into a body (25g) and head (29g) and use the smaller ones to make a pair of arms and legs.



**STEP 14** Use the caramel balls to create two boots.



**STEP 15** Insert two toothpicks in them and place into a dummy to dry.



**STEP 16** Attach the legs to the boots before placing the body on top. Using half of your green ball, make a scarf as shown. Insert another toothpick.



**STEP 17** Using the other half of the green ball create the end pieces of your scarf.



**STEP 18** Connect to the scarf.



**STEP 19** Attach the head to the top of the body.



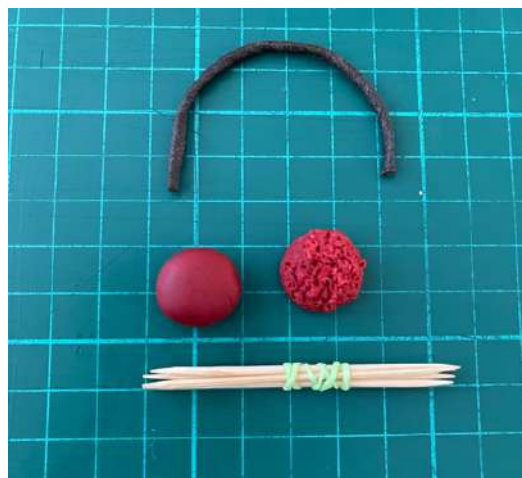
**STEP 20** With the two dark grey balls and a knife, create antlers.



**STEP 21** Attach the antlers to the head. Using the third dark grey ball, create a nose. Add eye sockets using a ball tool. Roll two small black balls and add into the eye sockets.



**STEP 22** For the ear muffs prepare two red balls, florist tape and wire.



**STEP 23** Wrap your tape around the wire and curve it into a semi circle. Add texture to the two red balls using the sharp ends of the toothpicks.



**STEP 24** Place on the head of your reindeer.



**STEP 25** Using green, caramel and black gel colours mixed with clear alcohol, paint the bauble, including the patterns. Let it dry for around 20 minutes.



**STEP 26** Using black powder colour dust the cart, Christmas tree and red balls.



**STEP 27** Add gold highlights by diluting gold powder colour with clear alcohol. Place your cake on a covered cake board and add the reindeer and cart to finish.

# PASTA TOP

**your new favourite Saracino product**

Rolls thinner than your average sugar paste!

**E 171 FREE**



VERY costs effective  
- I can now buy more food flavourings.



**WOW!**



# MYSTICAL MUSHROOM WOODLAND

CREATED BY ACADEMIA DE ARTA DULCE

 ACADEMIA  
*de artă dulce*






RODICA BUNEA

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

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

 [ACADEMIA DE ARTA DULCE](#)

 @academiadeartadulce

# WHAT YOU NEED:

## INGREDIENTS

- Pasta Model: White and rose beige
- Saracino gel colours: Light blue, light pink, black and brown.
- Saracino powder colour: Pink, gold
- Saracino Cake Gel
- Saracino gold glitter
- Saracino wafer paper 0.30
- Edible gold leaf / foil (or non edible for non edible figurines)
- Clear alcohol

## EQUIPMENT

- Wooden plate (or cake) as a base
- Wooden skewers
- Soft brushes
- Modelling tools
- White flower wires: 26 gauge
- White flower tape
- Brushes
- Golden stamens (4mm)
- Pliers and scissors



**1kg Pasta Model  
NEW PACKAGING**





**STEP 1** Roll a ball of Rose Beige Pasta Model and flatten it in the middle with a circular movement of your finger.



**STEP 2** Using a metal hook tool, drag down the paste from the middle of the ball to form a small nose.



**STEP 3** Push the nose up with the same tool to shape the nose.



**STEP 4** Form the eye sockets by gently pressing with a ball tool.



**STEP 5** Define the eye sockets by using a small ball tool.



**STEP 6** Form a very small pink paste oval shape and attached it under the nose for the mouth.



**STEP 7** Form the lips and gently press with a small ball tool under the corners of the mouth to make a smile.



**STEP 8** Put two small white balls into the eye sockets.



**STEP 9** Using blue paste form the iris and place into the eyes.



**STEP 10** Make the eyelashes by rolling thin brown paste threads.



**STEP 11** Attach them to cover the upper edges of the eyes.



**STEP 12** With a soft brush and a small amount of pink powder, add some blush on the cheeks.



**STEP 13** Paint the iris with a small amount of light blue gel colour.



**STEP 14** Using black gel and a very small ball tool, paint the pupil. Using a soft pink gel colour paint the lips.



**STEP 15** Make the eyebrows by rolling thin brown paste threads.



**STEP 16** Form a teardrop shape from white Pasta Model and insert a wooden skewer through it.



**STEP 17** Roll a ball shape and press it, mostly on its edges. Using the Dresden tool start pressing lines from the edge to the middle.



**STEP 18** Insert the wooden skewer through this shape. Make it look like a mushroom collar by dragging and thinning the middle on the wooden stick. Do the same to make several other mushroom bodies in different lengths.



**STEP 19** Insert the head onto the top of the skewer.



**STEP 20** Roll 10 to 20 small light brown paste balls (in different sizes).



**STEP 21** Form teardrop shapes out of them, press them, and add lines with the Dresden tool to make them look like hair curls.



**STEP 22** Attach them to the head for the hair.



**STEP 23** Use a thin layer of cake gel on the wooden plate to stick the paste.



**STEP 24** Cover the wooden plate (or a cake) with a thick layer of paste and make it look like a small snow hill.



**STEP 25** Insert the fairy mushroom into the snow hill.



**STEP 26** Roll a ball of white paste, apply a small amount of cake gel and stick the gold leaf foil on it.



**STEP 27** Model the ball into a mushroom top by pressing on the edges.





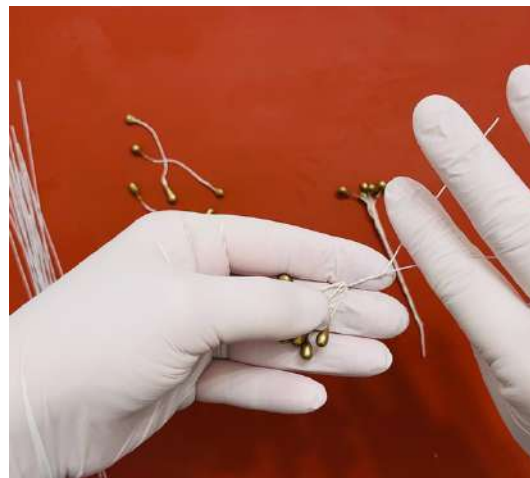
**STEP 28** Attach the hat on the fairy head.



**STEP 29** Repeat steps 26-27 to make more mushrooms.



**STEP 30** Prepare your tools for the winter golden flowers.



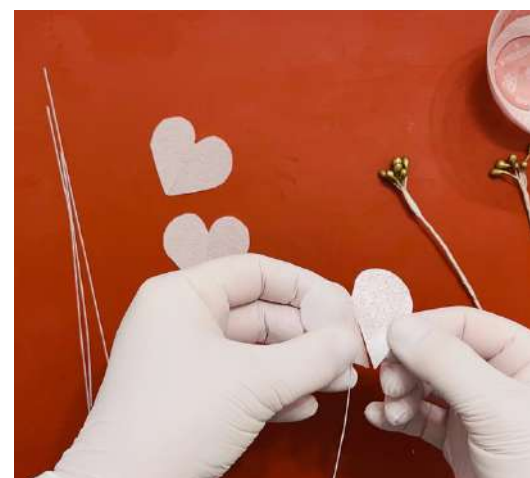
**STEP 31** Place a few stamens on a 26 gauge wire and bend the wire over the stamens. Twist the wires to secure the stamens.



**STEP 32** Using floral tape, secure the stamens on the wire and cover the entire wire with it.



**STEP 33** Cut the wafer paper into different heart shape sizes. Using the scissors, cut to the centre of the heart.



**STEP 34** Use a damp brush on the wafer paper on both sides of the heart, near the middle cut. Overlap the left and the right parts divided by the cut and stick the wire between them.



**STEP 35** Paint the edges of each petal with gold powder mixed with a few drops of clear alcohol.



**STEP 36** Use florist tape to attach three petals on the wire with stamens.



**STEP 37** Paint the stamens with the gold paint.



**STEP 38** Make 7 to 9 flowers.



**STEP 39** Form flower branches by attaching them to each other with floral tape.



**STEP 40** Insert a branch between the mushrooms.



**STEP 41** Do the same with the other branches.



**STEP 42** Form small teardrop shapes from the paste. Press them to form leaves and attach them to the base of the mushrooms.



**STEP 43** Put small amounts of cake gel on some parts of the snow hill.



**STEP 44** Add some gold glitter.



**STEP 45** Your mystical cake topper is ready.

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# Sweet Pastry Chat



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

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

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# H

ello everyone and welcome to this month's Sweet Pastry Chat, where I am talking about something that has changed many cake makers' lives.



Now, you can most probably imagine my excitement when I was asked to do a blog post on the Sharp Edge Smoother, and like many of you that now have one, you will know exactly why this cake smoother has changed the way we achieve professional looking edges on our cakes.



So, the burning question that I get asked is, what gave you the idea to develop the Sharp Edge Smoother?

Like many cake makers, I have tried numerous cake tools that would either break or didn't do exactly what I wanted them to do. I have used many different smoothers to get that perfect flawless finish on my cakes and would spend over 40 minutes trying to get that sharp edge or the sides weren't perfectly straight or smooth.

I can remember the workout each cake gave me, the sore hands and the odd temper tantrum when things didn't go as smoothly as I wanted them too. Yep, we've all been there haven't we (and don't even get me started on square cakes!).

So when my son suggested 'why don't you make one then Mum?' (yeah, as easy as that eh!). With various meetings with companies that specifically dealt with 'injection moulding' that would make a 'food safe' acrylic smoother, based in the UK we found a company just up the road from us.

Don't get me wrong it wasn't as easy as that as we needed to do various tests before launching it. Samples of the smoother were sent to various cake makers with different abilities to test it out, and I wanted to make sure that the smoother was perfect before bringing it out onto the market. What I hadn't realised was that my idea would take so long..... But it was worth it!

So, 2 ½ years later we launched the Sharp Edge Smoother in February 2018 and had over 250 pre orders as it didn't actually come onto the market till mid-May 2018.

For those that haven't seen or heard about the Sharp Edge Smoother, it's a cake smoother that will help you achieve sharp edges on your cakes in minutes.

Another burning question is..... 'What makes it different from other brands available on the market?'



We use the upside down method so you only need one, as whilst you are concentrating on creating that sharp edge, the rest of the smoother will smooth out any lumps or bumps on the side of your cake.

It's made with strong food safe acrylic and is 9" tall, perfect for those extra deep cakes!

Unlike traditional methods that require patience, meticulous handwork (and usually two smoothers), the Sharp Edge Smoother significantly reduces the time spent on smoothing and perfecting those edges, allowing cake decorators to complete their creations more efficiently.

We have received great reviews from those cake makers who suffer from arthritis because of the time that has been saved using the smoother reducing fatigue on their hands.





## Some of the few benefits of using the Sharp Edge Smoother

- Effortlessly achieve sharp, professional-looking edges
- Eliminate fingerprints and other imperfections for a flawless finish
- Save time and frustration by making cake decorating easier than ever
  - Works perfectly with fondant and marzipan

In addition to these key features, the Sharp Edge Smoother has gained positive reviews from cake decorators worldwide, praising its effectiveness, ease of use and overall value. It has become a 'best cake tool' in the toolkits of many professional and amateur cake decorators transforming the way they achieve those perfect sharp edges.

Last year, the recognition of the Sharp Edge Smoother with 'Best Product Award' at the Cake Masters Magazine Awards is a testament to innovative design and the positive impact it has had on the cake decorating community. To be nominated and selected by cake makers from around the world is an incredible honour, and it's truly humbling to know that the tool has become so widely appreciated. It is something that I never in a million years expected!

So, if this sounds familiar...

Tired of struggling to achieve smooth, sharp edges on your cake? Do you find yourself spending hours trying to perfect the look of your fondant or marzipan, only to end up with uneven surfaces and unsightly lumps and bumps? If so, you need to try the Sharp Edge Smoother!

This award winning tool is a must for any cake decorator, whether you're a beginner or a pro. It's incredibly easy to use and can help you create perfectly smooth and flawless cakes in minutes.



If you are serious about taking your cake decorating to the next level, then the Sharp Edge Smoother is the tool for you. It's an affordable investment that will pay for itself time and time again.

Say goodbye to lengthy workouts and those pesky 'blue' words that tend to pop up when you are struggling to achieve smooth sharp edges on your cakes. The Sharp Edge Smoother is here to transform your cake decorating experience, making it effortless and enjoyable.

One lady came up to my husband at Cake International and said.... 'I would rather sell my kids than lose my Sharp Edge Smoother, thank you for the best tool'.



We are thrilled to announce an exclusive offer to our magazine subscribers, giving you the opportunity to experience the Award Winning Sharp Edge Smoother with a special 20% discount. (included in this are two FREE tutorials on how to use the smoother on round and square cakes)

Use this code ['SARACINO20'](#) at checkout to claim your 20% discount.

I do hope you enjoyed this month's blog post and if you have the Sharp Edge Smoother please do share your creations on our social media pages.

Til next time and Merry Christmas Everyone!

Carol x



# Sharp Edge Smoother

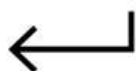


The Sharp Edge Smoother is a food safe acrylic cake smoother which helps you achieve sharp edges as well as smooth vertical sides on your cakes

It is perfect for beginners as well as professional cake decorators saving so much time

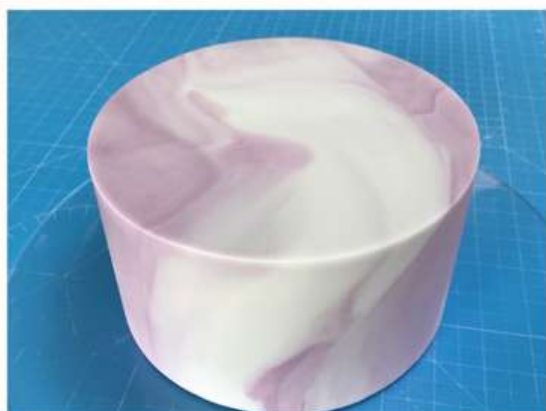


from this...



Included in the price is two free tutorials. A video for round cakes and a pdf for square cakes.

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# I'M DREAMING OF A WHITE CHRISTMAS

CREATED BY PEPPER POSH - SUGAR ARTIST







CARLA RODRIGUES

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

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

Awarded in national and international competitions.

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



PEPPER POSH - SUGAR ARTIST



@Pepper Posh - Sugar Artist

# WHAT YOU NEED:

## INGREDIENTS

- Round cake 16cm diameter x 16cm high
- Saracino Pasta Top: White
- Saracino Pasta Model: White
- Saracino Powder Colour: Gold
- Sprinkles: White and gold pearls
- Saracino Isomalt
- Desiccated coconut
- Saracino Liquid Shiny glaze
- Saracino Cake Gel

## EQUIPMENT

- Round cake drum 22cm diameter
- Rolling pin
- Smoothers
- Scalpel
- Variety of brushes
- Wooden skewers
- Lollipop sticks
- Star and snowflake cutters
- Heat blow torch
- Small ball tool
- Silicone mat
- Pine tree templates
- Parchment paper
- Pencil
- Scissors
- Sugar thermometer
- Pliers
- Sugar blow pump
- Silicone mould
- Sugar thermal gloves
- Pyrex jug



1kg Pasta Model  
NEW PACKAGING





**STEP 1** Knead white Pasta Top and cover the drum and cake.



**STEP 2** Smooth the top surface, then work around the side of the cake with smoothers and cut off the excess paste.



**STEP 3** Place a flexible smoother on top of the cake slightly overhanging, rest one hand lightly on top and use another flexible smoother in the other hand to rub the side of the cake. Make sure the smoothers are touching at a right angle at all times. Keep smoothing until sharp edges appear.



**STEP 4** Start heating the isomalt over a medium heat by melting 1/3 of the pack in a non-stick pan. When this amount of isomalt is melted, add another 1/3 and melt. Add the final 1/3 and as soon as it is melted, increase the heat and let it continue to cook until it reaches 180°C.



**STEP 5** Transfer the liquid isomalt to a Pyrex jug and let it cool until the temperature drops to around 100°C.

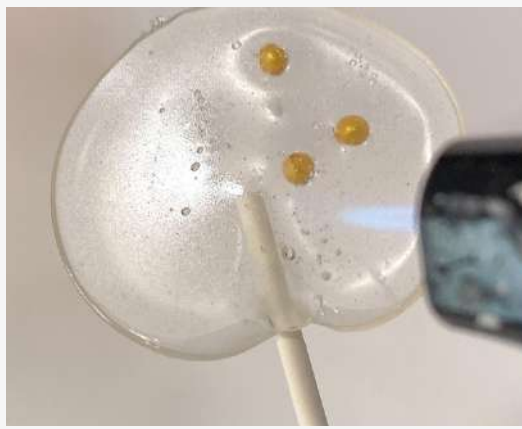
Pour different amounts of isomalt onto a silicone mat to get lollipops of different sizes and insert a skewer into the center of each one. **TIP:** If the isomalt is too runny and does not maintain a uniform round shape, let it cool for a few more minutes. If the isomalt is too thick, just heat it in the microwave for a few seconds.



**STEP 6** Use the heat torch to remove air bubbles and make the surface smoother and brighter.



**STEP 7** While the surface is hot, add some white and gold pearls at your discretion. Allow to cool.



**STEP 8** Detach the lollipops from the silicone mat. Use the heat torch to remove air bubbles and make the back surface smoother and brighter.



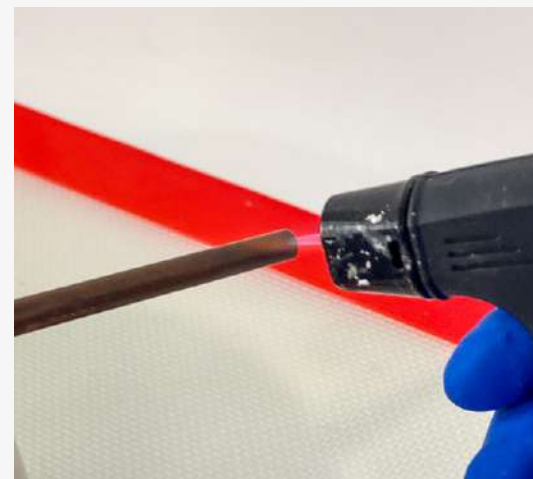
**STEP 9** Glaze the lollipops with Saracino Liquid Shiny. This will prevent them from absorbing moisture from the air and becoming sticky. Allow to dry.



**STEP 10** Transfer the isomalt to a silicone mould, let it cool down to a consistency that allows manual handling (when the isomalt doesn't stick to the gloves) and cut out a small ball with the scissors.



**STEP 11** With your thumb, make a dent in the ball to create a space to insert the sugar blow pump copper tube.



**STEP 12** Heat the end of the copper tube with the heat torch.



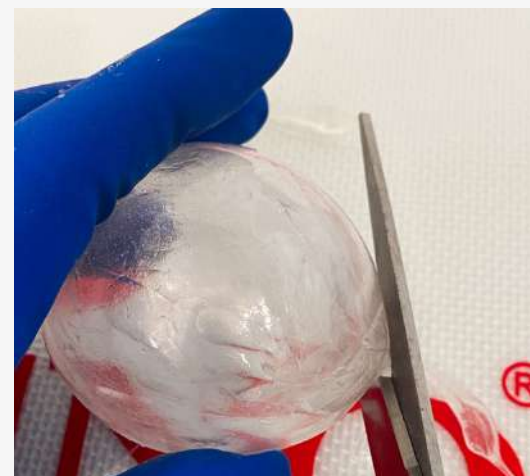
**STEP 13** Adjust the isomalt closing it around the heated top of the tube.



**STEP 14** Start pumping air into the ball until you reach the size you want. Allow it to cool.



**STEP 15** Heat the copper tube with the torch and with gentle semi-circular moves remove the ball.



**STEP 16** With the torch heat the end of the ball that came out of the tube and cut it with scissors. Repeat the steps for each ball you want to make. The more air you blow, the brighter and thinner the wall of the ball will be and, of course, the ball will also be bigger.



**STEP 17** Glaze the balls with Saracino Liquid Shiny to prevent them from absorbing moisture from the air and becoming sticky. Allow to dry.



**STEP 18** Knead white Pasta Model and roll it to about 3 - 4mm thick and allow it to dry for a few minutes. Meanwhile, with a pencil transfer the drawings of the pine trees to parchment paper and cut out with scissors.



**STEP 19** Place the pine tree templates over the Pasta Model and use a scalpel to cut them out.



**STEP 20** With the star cutters, cut out some stars (different sizes) from the pine trees at your discretion. Keep the cut-out pieces to one side.



**STEP 21** Cut out more stars of different sizes from the scraps of paste and keep them aside to dry.



**STEP 22** Insert a skewer into each pine tree and add some pearls. Leave to dry.



**STEP 23** Knead white Pasta Model and roll it to about 2mm thick. Cut out snowflakes using the cutters and leave them to dry.



**STEP 24** Use gold powder and a soft brush to dust the stars.



**STEP 25** To set the paint and give a glossy finish, brush the stars with Saracino Liquid Shiny. Allow to dry.



**STEP 26** Place the pine trees on top of the cake, in positions of your choice. Use pliers to trim the length of the skewers if needed. Insert the lollipops on top of the cake at different heights.



**STEP 27** Using piping gel glue the snowflakes to the side of the cake. Do the same with the stars. With a small ball tool make small holes to fit pearls between the stars and snowflakes. Sprinkle the top and base with desiccated coconut and enjoy.



SARACINO

# ISOMALT

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# TEDDY STRONGMAN

CREATED BY CAKEY LULU'S



IN ASSOCIATION WITH





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.



CAKEY LULU'S



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# What you need:

## Ingredients

- Pasta Top white
- Pasta Model brown, white & black
- Vegetable shortening
- Royal icing
- Corn flour

## Equipment

- Dummy or real cakes - one 6" round, one 4" round
- Prop Options Central Bar separator (6" bottom plate, 4" top plate, 4" central bar)
- Cake smoothers
- Knife
- Cocktail sticks
- Wooden dowel
- Stitching tool
- Dresden tool
- Ball tool
- Large rolling pin





**STEP 1** Secure the 6" Central Bar plate to a 6" diameter dummy cake using royal icing. If using a real cake, make sure to add dowels first.



**STEP 2** Roll out white Pasta Top into a large enough circle to cover the cake.



**STEP 3** Cover the sides of the cake and the top of the Central Bar plate in a thin coating of vegetable shortening.



**STEP 4** Lift the Pasta Top onto the cake using a large rolling pin. Don't be afraid to work with Pasta Top as it is strong and very stretchy.



**STEP 5** Remove the Pasta Top in the centre to reveal the threaded rod where the Central Bar will attach.



**STEP 6** Use a cake smoother to adhere the Pasta Top to the Central Bar plate.



**STEP 7** Use your hands to smooth the Pasta Top to the side of the cake.



**STEP 8** Pull out any pleats and smooth the Pasta Top around the cake until it is fully covered.



**STEP 9** Use a cake smoother to attach and smooth the Pasta Top to the whole cake.





**STEP 10** Trim the excess Pasta Top away with a sharp knife.



**STEP 11** Use two flexible smoothers together on the top and side of the cake as you smooth around, to pinch and create a sharp top edge.



**STEP 12** Attach the Central Bar, twisting it onto the threaded rod of the plate to screw it into place.



**STEP 13** Smooth the Pasta Top around the Central Bar with a flexible smoother.



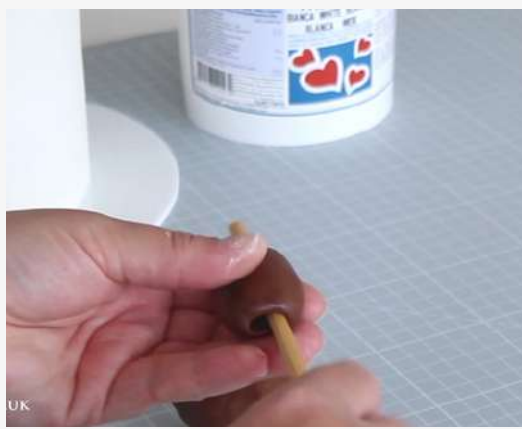
**STEP 14** Roll some brown Pasta Model into a ball approximately of 3cm. This will be one of the legs.



**STEP 15** With your hands closer at the top, roll the ball into a slight cone shape.



**STEP 16** Use a cocktail stick to poke a hole through the centre of the cone, and move it around to stretch the hole.



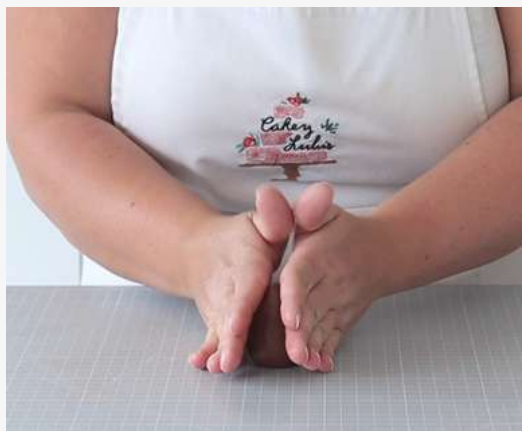
**STEP 17** Switch to a wooden dowel, stretching the hole til it is big enough to fit over the Central Bar.



**STEP 18** Feed the cone (large end down) onto the Central Bar securing it to the top of the cake with a little water if needed.



**STEP 19** Roll out another ball of brown Pasta Model, this time slightly larger - approximately 4cm. This is for the body.



**STEP 20** Roll into a cone shape.



**STEP 21** Hold the cone at an angle against the Central Bar. This will help as a guide for where to make the hole.



**STEP 22** Use a cocktail stick level with the Central Bar to make a guide hole through the body, moving it to stretch the hole as in step 16. Then use the dowel to stretch it further as in step 17.



**STEP 23** Feed the body onto the Central Bar, pushing and moulding it to meet the top of the leg.



**STEP 24** Repeat steps 14-17 to create the first arm.



**STEP 25** Feed the arm onto the Central Bar (large end up this time), push to mould it to the body. Use a sharp knife to trim the excess at the top level with the Central Bar.



**STEP 26** Using a stitching tool or cocktail stick to create stitching marks along the front and back of the body.



**STEP 27** Create another small cone of brown Pasta Model the same size as the first leg, holding it up to check the sizing.



**STEP 28** Insert a cocktail stick in the side of the body for the leg to attach to.



**STEP 29** Attach the leg, blending it onto the body (using some water to stick it if needed) and insert another cocktail stick on the opposite side for the arm.



**STEP 30** Attach the arm, blending it to the body.



**STEP 31** Roll out some more brown Pasta Model for the head, checking it against the teddy bear to get it the right size.



**STEP 32** Use the stitching tool or cocktail stick to create a stick pattern down the centre of the head (back and front).



**STEP 33** Attach the head to the body with a cocktail stick.



**STEP 34** Blend some white Pasta Model with some brown to create a lighter brown. Attach a small circle onto the face of the teddy bear.



**STEP 35** Use the sharp end of a Dresden tool to create a mouth, shaping it into a smile.



**STEP 36** Attach a tiny triangle of brown Pasta Model upside down as a nose.



**STEP 37** Use a small ball tool to create indents for the eyes.



**STEP 38** Roll two small circles of black Pasta Model and attach them into the indents with a little water. Push slightly so they don't stick out too much.



**STEP 39** Attach two small brown Pasta Model balls as the ears, using your ball tool to push them into place and mould the centre of each ear.



**STEP 40** Roll some more of the lighter brown Pasta Model you made in step 34, attaching it to the tummy of the bear.



**STEP 41** Use the stitching tool/cocktail stick again to create stitch marks on the tummy.



**STEP 42** Add some eyebrows using more brown Pasta Model.



**STEP 43** Twist and screw the 4" top plate of your separator into the Central Bar until tight.



**STEP 44** Cover your 4" diameter top tier with white Pasta Top and attach it to the top plate of the Central Bar using some royal icing.



**STEP 45** Disguise the top plate with a ribbon at the bottom of the top tier. Decorate the rest of the cake with bunting, other decorations, or leave plain. Your teddy bear illusion cake is complete.

# PROP OPTIONS

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Emma Stewart



Cakey Lulu's



Cakey Lulu's

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by Diana Aluas



EASY AND DELICIOUS

# Pistachio Madeleine Christmas Tree

BINTCY  
DAVIS

Chikz Patisserie







BINTCY DAVIS

I'm Bintcy Davis, from Chikz Patisserie.

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

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

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

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



[CHIKZ PATISSERIE](https://www.facebook.com/chikz.patisserie)



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

## WHAT YOU NEED:

### INGREDIENTS

- Saracino almond flour
- Saracino Supreme Pistachio food flavouring
- Saracino dark green powder colour
- Saracino white chocolate drops
- Saracino Pasta Top: Green
- Plain flour
- Butter
- Caster sugar
- Honey
- Eggs
- Icing sugar
- Baking powder
- Double cream

### EQUIPMENT

- Large bowls
- Wire whisks
- Pan
- Microwave
- Spatula
- Piping bag
- Madeleine silicone mould
- Rolling pin
- Sieve
- Cling wrap
- Cone shape polystyrene dummy (size of your choice)
- Toothpicks



**PURE  
PISTACHIO**

# PISTACHIO MADELEINE

- 220g plain flour
- 100g Saracino almond flour
- 1.5 tsp baking powder
- 1 tbsp Supreme Pistachio flavouring
- 5 eggs
- 2 egg yolks
- 200g caster sugar
- 30g honey
- 60g brown butter (see step 6)
- 50g double/heavy cream

**STEP 1** Prepare the ingredients for the pistachio madeleine's.



**STEP 2** In a bowl, combine the dry ingredients- plain flour, almond flour and baking powder.



**STEP 3** In a separate bowl, whisk together the eggs, egg yolks, sugar and honey.



**STEP 4** Add the Supreme Pistachio flavouring.



**STEP 5** Fold the egg mixture into the flour mixture.



**STEP 6** To make the brown butter, heat a thick-bottomed pan on medium heat. Add the butter whisking frequently. Continue to cook the butter until it foams up a bit and has a nutty aroma.



**STEP 7** Let the brown butter cool down a little bit and then add the double cream and mix.



**STEP 8** Incorporate this to the previous mix to form a batter.



**STEP 9** Cover the mixture with cling film and let it settle overnight in a refrigerator.



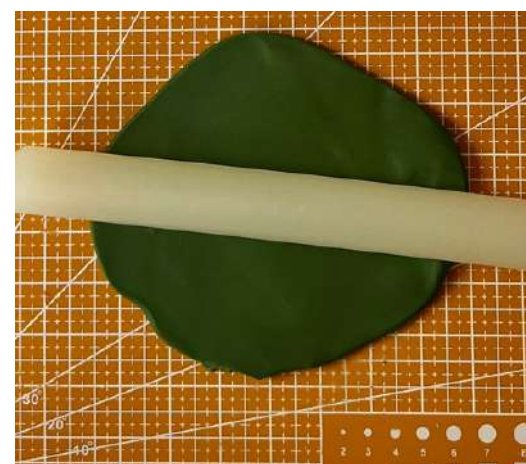
**STEP 10** Pipe the mixture into a madeleine silicone mould and bake in a preheated oven at 200C for 10 minutes, then drop the temperature to 160C and bake for another 5 - 10 minutes.



**STEP 11** Melt Saracino white chocolate drops and mix in dark green powder colour and put this in a piping bag.



**STEP 12** Pipe the chocolate into a clean madeleine mould and gently press the madeleines into it. Allow the chocolate to set before removing from the mould.



**STEP 13** Roll green Pasta Top.



**STEP 14** Cover a cone shaped polystyrene dummy with the green paste. Use toothpicks to attach the madeleines, forming the tree pattern.



**STEP 15** Arrange it into a Christmas tree as shown starting from the bottom up.



**STEP 16** Sieve icing sugar over the top for the snow effect. Beautiful Christmas madeleines to enjoy.



Your customers will be

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Strawberry



Raspberry



Lemon



Forest Fruits



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Hazelnut



Pistachio



Chocolate & Nut



Coconut



Zabaione



Tiramisu



Vanilla

highly concentrated

taste really good



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by Katarzynka Sztuka Cukrowa using Saracino Wafer Paper 0.30



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



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# Join Us!

WE CAN'T WAIT TO SEE YOUR CREATIONS

# WAFER PAPER SNOWFLAKE

CREATED BY CAKE IS LOVE BY JENNY





JENNY BACCHUS

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](https://www.facebook.com/cakeislovebyjenny)



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

## WHAT YOU NEED:

### INGREDIENTS

- Saracino 0.3 wafer paper cut into 0.7cm wide strips (1 sheet)
- Powder colour: Sky blue
- Coconut oil
- Water (small pot)

### EQUIPMENT

- Pasta machine or exacto knife
- Cutting mat for cutting wafer paper
- Powder brush and paintbrush
- Toothpicks
- Harrisons Sprinkles Ice Queen Jazzy Dust
- Quilling tool, either manual or battery operated
- Quilling trainer or a 16mm circle template



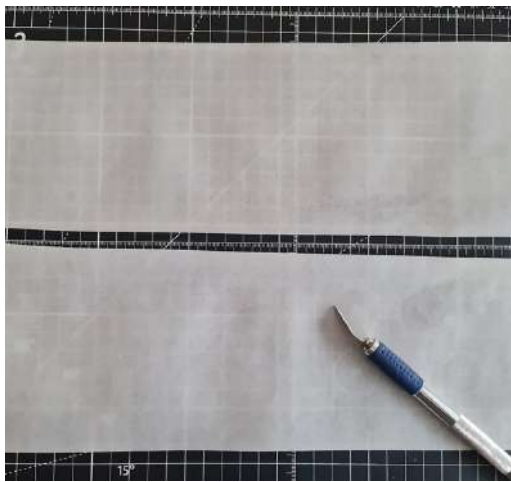
### WHY WAFER PAPER?

My first brushes with wafer paper were ruffles and fantasy flowers back in 2021. I had spent a long time admiring realistic wafer paper flowers before this and was keen to give it a go. After exploring some of the delicate properties of working with wafer paper, making soggy messes, and experimenting with ways in which to colour and manipulate it, I was finally brave enough to try making Daffodils, Peonies and David Austin roses in 2022. I fell in love with all the fluffy blooms but also felt like I could do more experimenting, maybe something different. Fast forward to now, and it's rare to have a cake leave my kitchen without the addition of Saracino wafer paper, whether 0.3 or 0.6mm.

### WHY DO I LOVE SARACINO WAFER PAPER?

I love that the paper thickness is consistent and the quality makes it a premium product that I can trust. 0.3mm wafer paper is perfect for fluffy and delicate works requiring movement and fragility; whilst 0.6mm is fantastic for structured, more robust pieces. When wafer paper is paired with powder colours, the possibilities are endless! I find working with it and using its qualities to create, incredibly satisfying and happy-making.. If you are thinking about embarking on a Saracino wafer paper journey, I say do it!

*Jenny Bacchus*



**STEP 1** Cut your wafer paper sheet in half lengthways.



**STEP 2** Put your wafer paper through the larger cutting setting on your pasta machine to make the strips or cut using a cutting mat and knife.



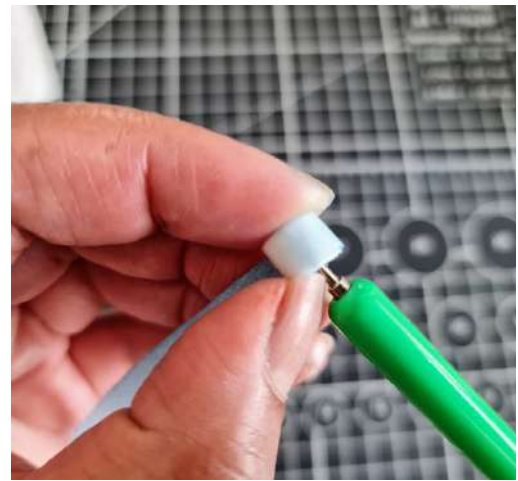
**STEP 3** Using the sky blue powder and powder brush, dust approximately 1/3 of a strip of wafer paper, both sides.



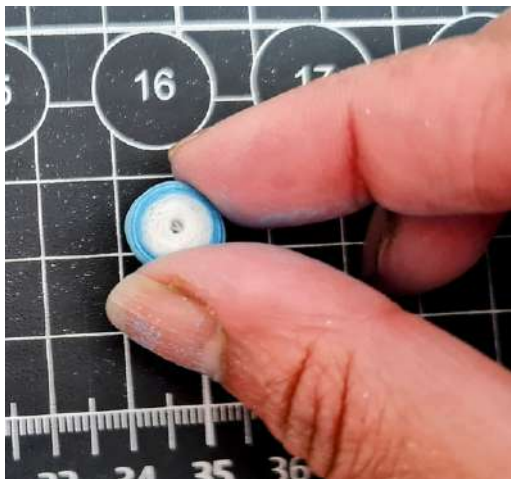
**STEP 4** Repeat until you have 12 strips (I always make one extra, just in case).



**STEP 5** TIP: when quilling wafer paper, be sure to position the textured side on the inside of your coil to avoid breakage. Using the quilling tool, slot the white end of your paper into the quilling tip.



**STEP 6** Turn the quilling tool, whilst guiding the paper with your other hand.



**STEP 7** Once you have a full coil, gently remove the coil from the tool and use your 16mm circle template to gently release the coil in your fingers and size.

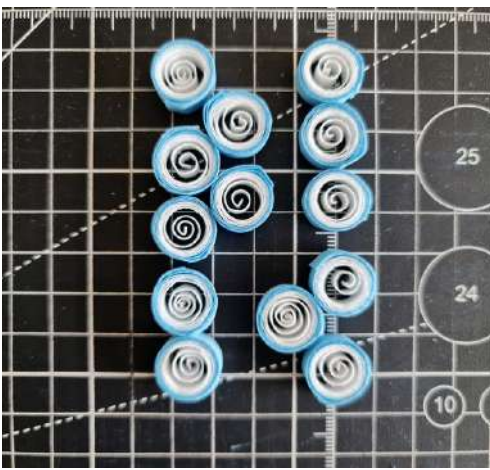


**STEP 8** You can also use a quill trainer, which means you could let the coil go once it is inside the 16mm circle.

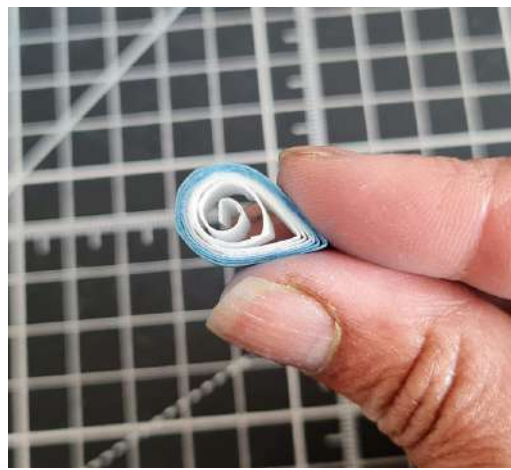


**STEP 9** Use a dab of water on the end of your paper and stick to the coil.

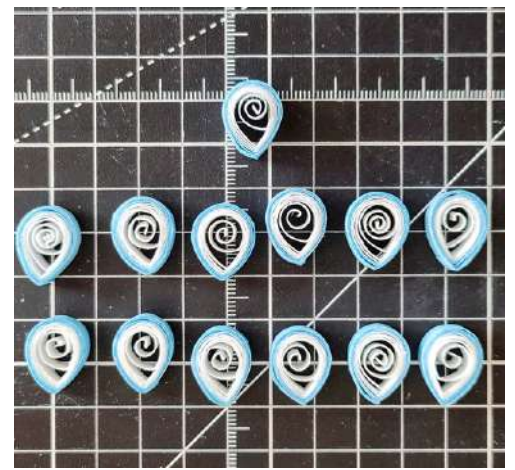




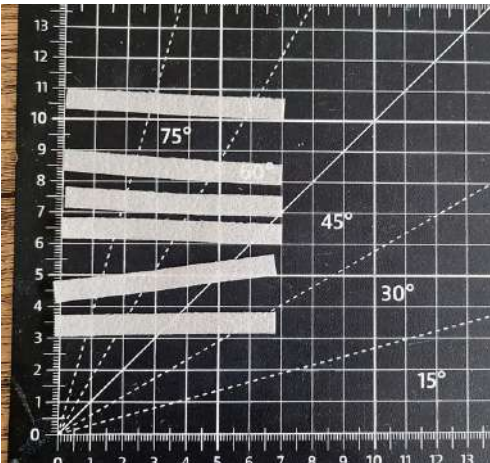
**STEP 10** Repeat until you have 12 or 13 coils.



**STEP 11** To shape your coil, pinch each coil so the seam ends around the same spot each time. Pinch between your thumb and finger to form a teardrop point shape.



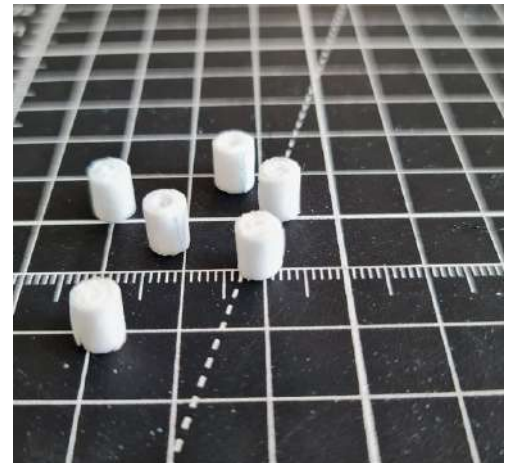
**STEP 12** Repeat on all coils, place to one side, with all coils coiling in the same direction.



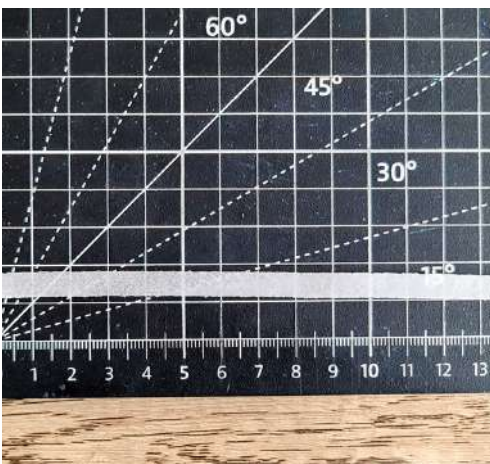
**STEP 13** Cut 6 strips of wafer paper measuring 7cm long.



**STEP 14** Using the quilling tool, quill a strip into a tight coil and stick the end using water.



**STEP 15** Repeat until you have 6.



**STEP 16** Cut one wafer paper strip measuring 14cm long and quill into a tight coil securing the end with a dab of water.



**STEP 17** Gently melt half a teaspoon of coconut oil on a small plate (in the microwave or over hot water). Put a toothpick into the centre of your tight white coil and dip the face of the coil into the coconut oil.



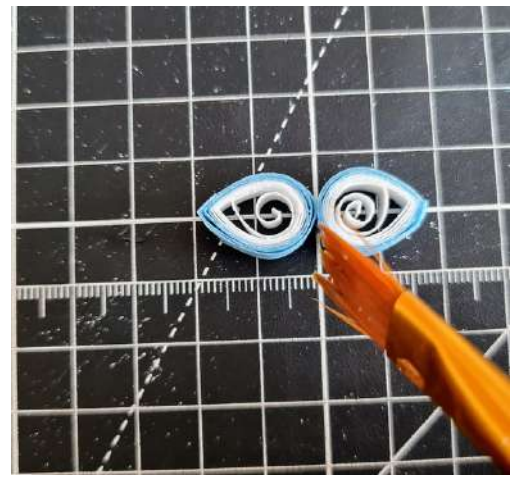
**STEP 18** Then dip into the edible glitter.



**STEP 19** Remove from the glitter pot, gently shaking off the excess glitter.



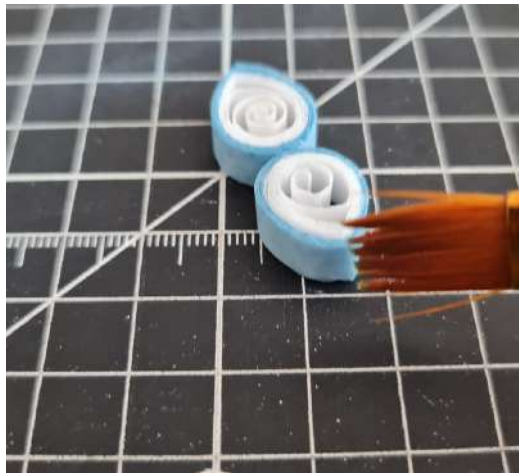
**STEP 20** Repeat the process until all the tight white coils are glittery, leave to set in a polystyrene dummy.



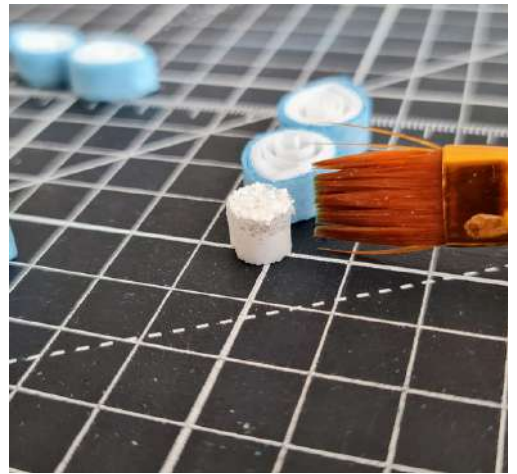
**STEP 21** Using the teardrop coils, place one on your grid mat to help line them up straight. Line up another coil on your grid mat as shown and stick the two coils together using a small dab of water.



**STEP 22** Repeat until you have 6 pairs.



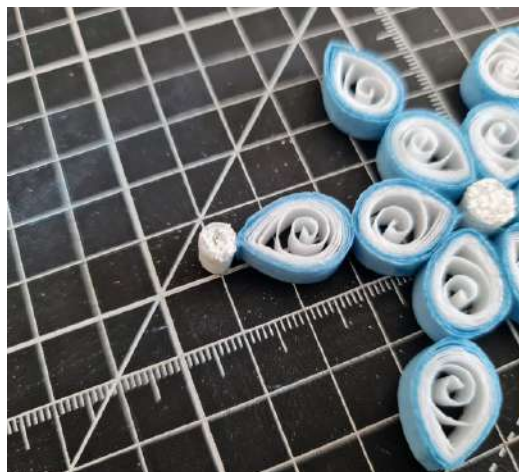
**STEP 23** Forming the snowflake: start by dabbing one point of one of your pairs with water and attach it to the larger of the tight white coils, this will be centre.



**STEP 24** Use the grid lines on your mat to keep the additional pair straight when attaching to the centre. Dab the side of the teardrop coil, where you will be attaching the next pair.



**STEP 25** Your 6 pairs of teardrops and centre, should look like this.



**STEP 26** Now take each one of the smaller tight white coils and attach to the ends of each pair with a dab of water. You may need to hold it there for a few seconds to fix in place.



**STEP 27** Add to your cake and surprise everyone!

You really can go crazy with various designs so let your imagination go wild.



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

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



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BY ANNA LUTOMSKA  
using Saracino Pasta Model -  
modelling paste and Wafer paper 0.30  
for flowers



BY MARIA MCCOID  
using Saracino Pasta Model



BY THE CAKE GODS  
using Saracino Pasta Model



BY XENIA XENAKI  
using Saracino Pasta Model - modelling  
paste and Pasta Top



BY MRS P'S CAKES - CHATTERIS  
using Saracino Pasta Model - modelling  
paste Pasta Top



BY JESSBELL'S BACKZAUBER INDIVIDUELLE  
TORTENDEKORATIONEN MIT HERZ  
using Saracino Pasta Model



BY JACKIE JENKINS  
using Saracino Pasta Model



BY TORTY SHINE SZKOLENIA  
using Saracino Pasta Model



BY BUNS & CRUMBS  
using Saracino Pasta Model



BY CAKING CREATIONS  
using Saracino Pasta Model



BY TCVETELINA PAVLOVA  
using Saracino Royal Icing



BY SYLWIA SIDORKIEWICZ-Bęś  
using Saracino Pasta Model



BY THE CAKE ARTIST MK  
using Saracino Pasta Model  
and Pasta Scultura



BY SILVIA MANCINI CAKE ART & CO  
using Saracino Pasta Model



BY CUPCAKE DELIGHTS  
using Saracino Pasta Model



BY VERÓNICA KRASINA  
using Saracino Pasta Model  
and Pasta Top



BY THE RAKOW BAKE COMPANY  
using Saracino Pasta Model



BY ALLI MOFFAT  
using Saracino Pasta Model



**BY BELLA MIA**  
using Saracino Pasta Model  
and Wafer Paper



**BY THE DECORATED CAKE**  
using Saracino Pasta Model



**BY SWEET CREATIONS BY IVETA**  
using Saracino Pasta Model  
and Modelling Chocolate



**BY IZABELA RINK**  
using Saracino Pasta Model



**BY CAKE EN SCÈNE**  
using Saracino Pasta Model



**BY SIMONA PROFIRE**  
using Saracino Pasta Model  
and Pasta Top



**BY SUGARQUEEN-SOFIA F.**  
using Saracino Pasta Top -  
sugarpaste



**BY DONNA'S TOPPERS**  
using Saracino Pasta Model



**BY RACHIDA KHALDOUN**  
using Saracino Pasta Model



**BY NICO STENGER**  
using Saracino Pasta Model



**BY CATIA GUIDA**  
using Saracino Pasta Model  
and Pasta Top



**BY ANNA GALLONE**  
using Saracino Pasta Model



Merry  
Christmas

**And Happy New Year**

*from the  
Saracino Team*



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