

We Love Pastry

8

Exclusive TUTORIALS

DETAILED AND
VERY EASY TO
FOLLOW

CAKE International

SHARING YOUR
CREATIONS FROM THE
2023 SHOW

the ULTIMATE GUIDE

GLITTER AND SPARKLE

Your 2023 HIGHLIGHTS

PROUDLY SHARING
YOUR BEST
CREATIONS FROM
LAST YEAR

Meet The ARTISTS

EXCLUSIVE
INTERVIEWS WITH BINTCY
DAVIS AND THE
WINNER OF THE LATEST
ONLINE COMPETITION



By Jennifer Golton





PAOLO ZOLLA
DIRECTOR



by Captain's Chef Sugar Arts
using Saracino Pasta Model



by Francesca Melito using Saracino
Pasta Model and Pasta Top

What is the most well-known Saracino product in the pastry sector?

Without a doubt, it's our Pasta Model, a product recognized as the benchmark item for cake decoration modelling by the best pastry chefs and the most skilled European cake designers.

It's a sugar paste ideal for shaping and creating three-dimensional images, free from hydrogenated fats, palm oil, and E171. Thanks to its balance between sugars and cocoa butter, it yields perfect results in any climate and provides a brilliant effect to every creation.

The extensive range includes 19 different colours: orange, white, blue, navy blue, bordeaux, light blue, baby blue, fuchsia, yellow, brown, black, pink, baby pink, beige pink, red, turquoise, light green, green, purple.

What will be the news for 2024?

Firstly, the confirmation of convenient packages of 1000g and 250g. Additionally, there will be 100g packages featuring a selection of the most requested colours, also available in assorted boxes. New colours are also under consideration, such as grey, caramel, and ivory.

But the 2024 developments don't end with the Pasta Model. Soon, you'll also find Pasta TOP with natural colorants, modelling chocolate in 250g packages and various colours, a new range of powders, gels, and spray colorants, and many other proposals.

Follow us in this magazine and on our social media for all the latest information. Have a wonderful 2024 all of you.



by Katarzynka Sztuka Cukrowa
using Saracino Pasta Bouquet



by Tsanko Yurukov
using Saracino Flower Paste by Arati Mirji



by Anna Lutomska
using Saracino Pasta Model and Wafer paper 0.30



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SYLWIA ANNA PRICE
EDITOR

I hope everyone had a lovely holiday season, and as we all start a fresh New Year, I wanted to send you very happy New Year's wishes from everyone here at Saracino. We truly hope 2024 will be a fantastic year for you all full of prosperity and good health.

There are always the New Year resolutions which are usually broken before we even reach February, but we all need to start somewhere! Once again, I will resolve to eat less, do more exercise, relax more and try not to work a 24 hour day. How long these resolutions will last for...let's hope long enough to be proud of myself.

This is our 4th year of 'We Love Pastry' and when I look back to when we started, I can say that the content of the magazine has become more and more interesting with each issue. The hard work put into the tutorials by artists is simply incredible.

We are proud to provide very detailed tutorials that are so easy to follow. Also, they are on various levels so everyone will hopefully find something for themselves. Our aim in 2024 is to keep you entertained and provide an even better magazine than last year. Watch this space as there will be more and more to see each month.

OUR AMAZING CONTRIBUTORS

Have Some Cake, Mimicafe Union, Podivjani Muffin, Chikz Patisserie, Cakes by Carina, Cake Harmony, Sweet Sugar Makes, Veronica Seta, Dionis Iarovoi, Angelika Chwyc - SugarArt - Artystyczne Dekoracje Cukiernicze, Sugar Chic, Cake International Winners 2023



by Torty Zeiko using Saracino Pasta Model, white Modelling Chocolate, Royal Icing and Wafer Paper 0.30

I am also extremely proud that our steady growth now achieves over 43,000 downloads each month! We would like to thank from the bottom of our hearts for all your support.

In this issue you need to check out beautiful tutorials created by artists from around the globe. There is incredible work from each of them and they all try to share their knowledge and experience with you. And of course, as always this is totally free for you to download (along with every issue from the previous 4 years!).

Don't forget to share your creations with us if you have given a tutorial a go! We love seeing your attempts.

We hope you enjoyed 'We Love Pastry' in 2023. We love this industry and I hope it shows on the pages of our magazine and on our Socials. Have a great 2024 all!

Sylwia xx



by MiCakery Atelier & Cake Design using Saracino Pasta Model and Modelling Chocolate

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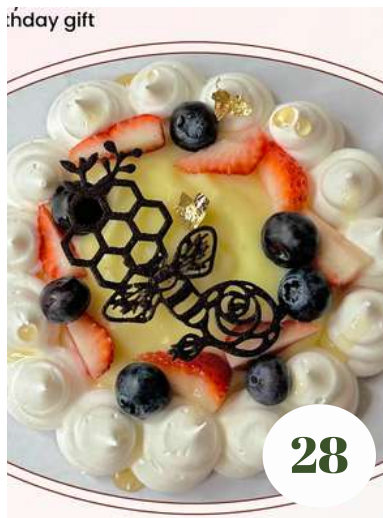
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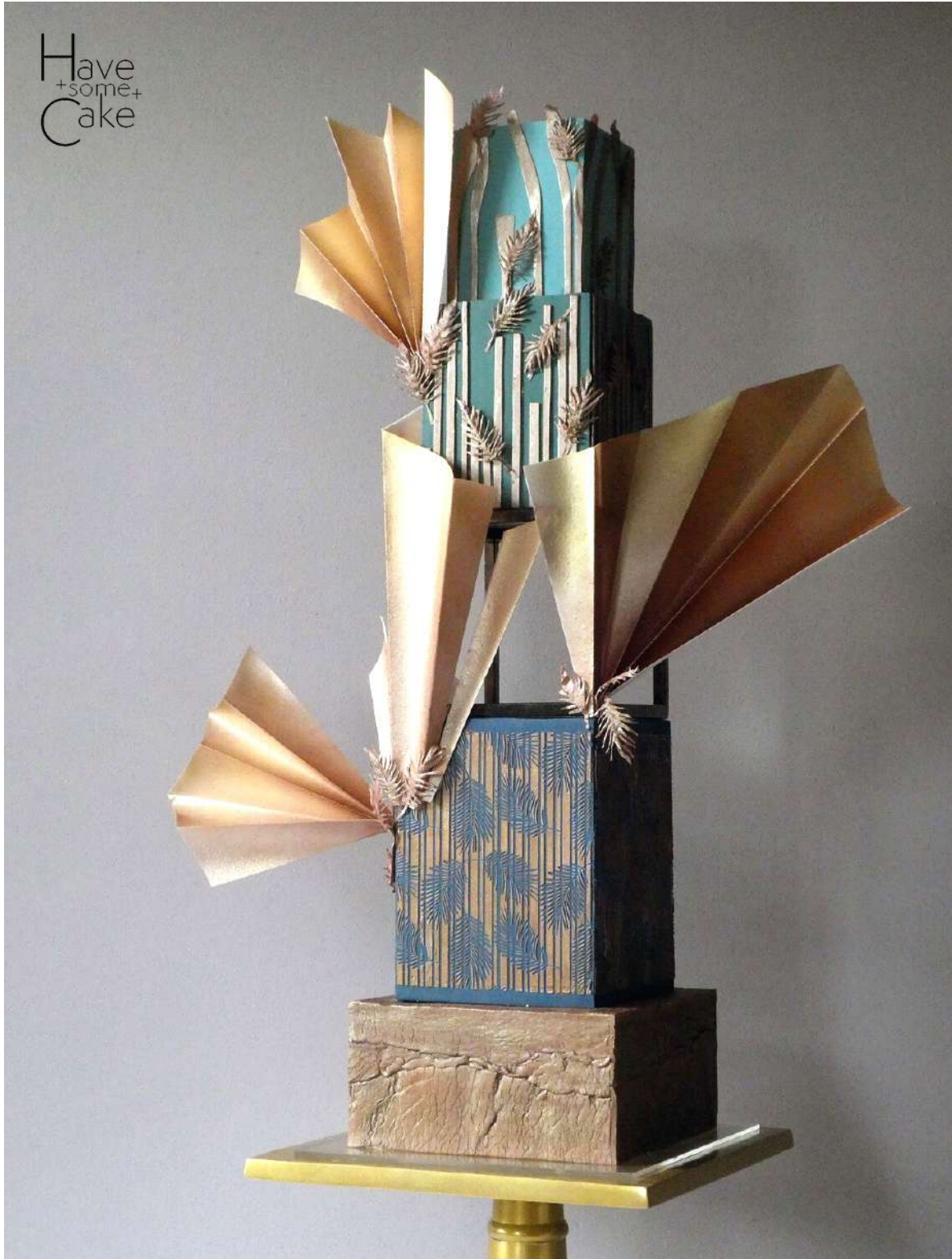


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MYRA

CREATED BY HAVE SOME CAKE



This Tutorial takes inspiration from the old Hollywood glamour era, evoking luxurious golden/copper tones, geometric features and rich deep colours used often in between the golden gilded age of Hollywood. Her name, MYRA, means behold or wonder and I think it is appropriate for her. Simple yet demanding and showing you don't need a lot of complicated techniques to wow anyone with your cakes.




ENRIQUE ROJAS


ENRIQUE ROJAS is the Winner of CAKE MASTERS Wedding Cake Awards 2018 , a TOP 10 UK Cake Artist in 2018 , TWIA National Judge , The Cake Professionals Judge, International Tutor and Speaker.

HAVE+SOME+CAKE by Enrique was founded in Birmingham , United Kingdom around 6 years ago but had been operating before that for Family and Friends before turning into a Business. His specialty is Modern, Eclectic, Highly Bespoke Wedding Cakes & Celebration Cakes

Enrique Trained as an Architect and have always been connected to the World of Baking and Sugarcraft , Baking and Chocolate through relatives.

Enrique's Work is bursting with colour and pack with new ideas. He uses materials in innovative ways to mix textures and add new dimensions to his designs. The most remarkable thing is that, despite not two cakes looking the same , his style still shines through in every one

 @havesomecakeuk

 www.havesomecake.co.uk



What you need:

INGREDIENTS

- Saracino Pasta Top: white and coloured using ocean, sea mist and midnight colours
- Saracino Pasta Bouquet
- Saracino Wafer Paper 0.60/0.30
- Gel colours: Ocean, Sea Mist and Midnight
- Saracino copper powder colour
- Cool bronze and classic gold powder colour
- Saracino Royal Icing
- Dipping Solution (Vodka or lemon juice is OK too)
- Edible glue
- Cornflour

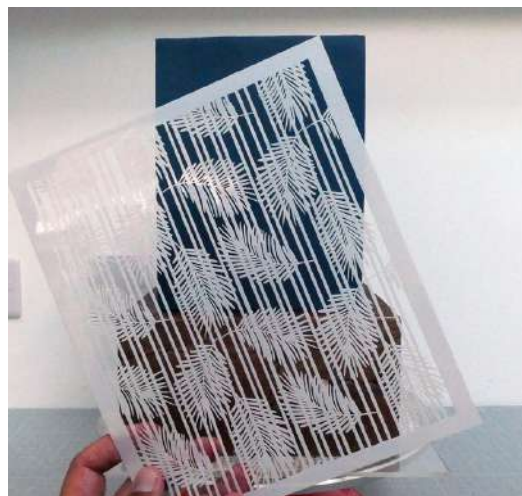
EQUIPMENT

- Cakes [dummy or real] as shown 8"x8"x4" deep square tier/ 6"x6"x8" deep square tier / 5"x5"x6" deep square tier / 4"x4"x5" deep square tier
- Rolling pins
- Pizza cutter or craft knife
- Small craft scissor
- Cake It Up "Malibu" stencil
- Prop Options square metallic cake spacer (black or silver)
- Dresden tool
- Medium flat brush for painting
- Bowl/dish for water/Vodka
- Metal ruler
- Metal scraper
- Airbrush
- Pencil
- Masking tape
- Pins / needles





STEP 1 For this tutorial your four cakes need to be covered in Saracino Pasta Top coloured in white for the bottom tier and painted in Cool Bronze (give the paste a 'rough' finish), Midnight colour for the second tier, Ocean colour for the third tier and Sea Mist colour for the top tier.



STEP 2 Place the stencil in place over the second tier.



STEP 3 Fix it with pins / needles and apply masking tape at the top so you get a top border as the bottom one.



STEP 4 Apply Saracino Royal Icing all over the stencil with a spatula.



STEP 5 Using a metal scraper, scrape the excess Royal Icing. Do it from top to bottom or bottom to top, the stencil design is vertical and this will avoid the scraper getting stuck if you would do it sideways. Allow to harden for a few minutes.



STEP 6 Mix some dipping solution with cool bronze powder. With a medium brush dab/paint over the Royal Icing / stencil as shown.



STEP 7 Carefully remove ALL the pins / needles, masking tape and stencil off to reveal your design.



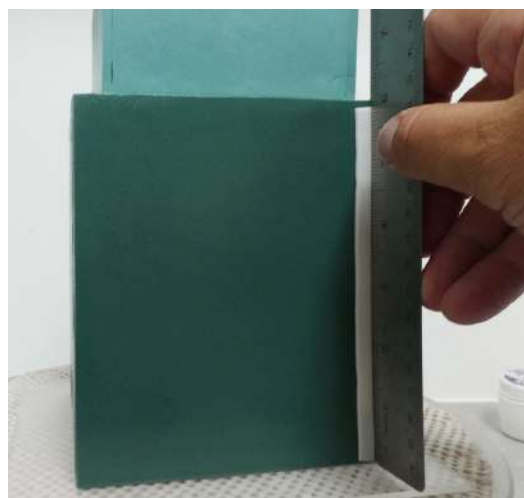
STEP 8 Roll a piece of Saracino Pasta Bouquet.



STEP 9 Using the metal ruler and craft knife cut strips of fondant as shown. They don't need to be the same width so mix it up.



STEP 10 Steam your tier and start applying the strips vertically.



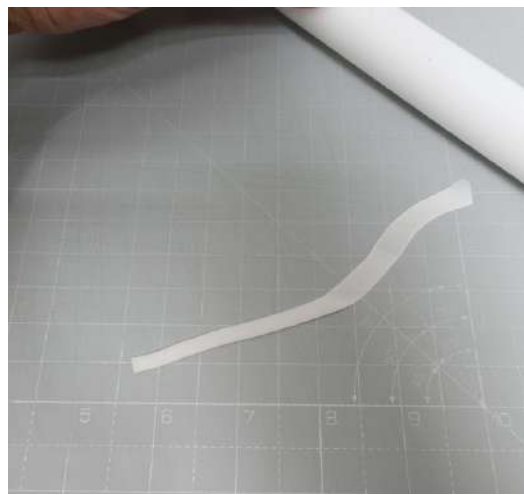
STEP 11 Use the edge of a ruler to check they are being placed straight.



STEP 12 Have a play with it with different heights.



STEP 13 Repeat for all 4 sides of the third tier [Ocean colour].



STEP 14 With a rolling pin, roll the end of the strip as shown, we want them to change shape, thickness and direction.



STEP 15 Steam the top tier and apply some of the strips around the sides. Again vary the size and shapes.



STEP 16 Play with them as you wish, leaving some to overshoot the top edge or even overlap others. Play with heights again.



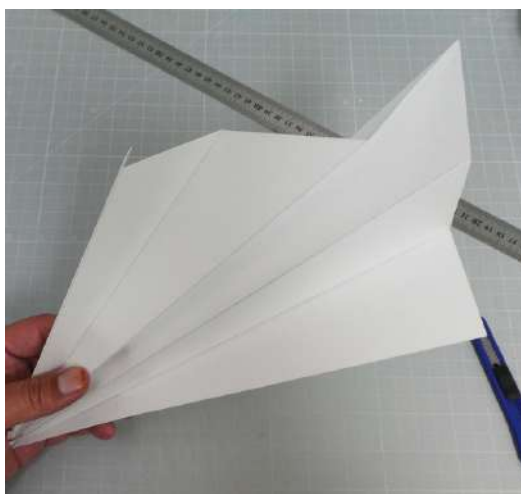
STEP 17 Mix cool bronze with dipping solution and with a small flat brush, paint the strips on tier 3.



STEP 18 And the top tier.



STEP 19 Using Saracino Wafer Paper thickness 0.60 draw lines to start creating the fans. Run a Dresden tool over the surface to help with the folding.



STEP 20 Fold as shown.



STEP 21 You will need to make 4 fans for this project. Make them different sizes [length].



STEP 22 Using a pencil, draw some teardrop shapes on Saracino Wafer Paper thickness 0.30, you don't need to be super accurate when drawing them.



STEP 23 Using the small craft scissors, make incisions to create a leaf out of the teardrop.



STEP 24 Aim for a shape that resembles the ones on the stencil. You will need a few of these.



STEP 25 Mix a little water with cool bronze powder colour and brush over one side of the previously cut leaves.



STEP 26 Leave to dry on a silicone mat as shown. TIP: When painting do not use a lot of water otherwise the wafer paper will disintegrate. You can use wafer paper conditioner if you are used to it and have a reliable recipe.



STEP 27 Mix cool bronze powder with dipping solution and using your airbrush start colouring the fans.



STEP 28 Mix again some copper powder and then classic gold and airbrush the fans with an ombre effect.



STEP 29 Use an airbrushing booth or place in an old discarded bag so you don't paint everything in metallics around you.



STEP 30 Start applying the dried wafer paper leaves.



STEP 31 You can apply them following the stencil.



STEP 32 Be creative when placing them. They will be around tiers three and the top.



STEP 33 Using a mix of Royal Icing or edible glue apply the fans as shown onto the Prop Options cake separator.



STEP 34 You can explore other options when placing the fans, try to be bold when placing them to give them movement and flow.



STEP 35 Add some leaves at the fan/tier joints as finishing touches.



STEP 36 Your glamorous Hollywood style cake is ready!

HOLLYWOOD CUPCAKES

CREATED BY MIMICAFE UNION






SACHIKO WINDBIEL

Sachiko Windbiel is the owner and creative force of mimicafe Union, a fondant skills resource, based in Santa Monica, California. Sachiko's specialty is Fondant Figure Modeling, creating fantastically life-like and expressive figures for cakes and cupcakes that become cherished keepsakes from life's most treasured celebrations.

Her artistic skills are inspired by her childhood fascination with Manga and Animation features, fueling her imagination and dreams. Sachiko likes to say that her mission is to "Spread Joy" and it's at her fondant workshops that she feels she's on the right path, meeting new people and working with them to develop their figure modelling skills and enjoy their own creativity.

 [MIMICAFE UNION](https://www.facebook.com/mimicafeunion)

 @mimicafeunion/

What you need:

INGREDIENTS

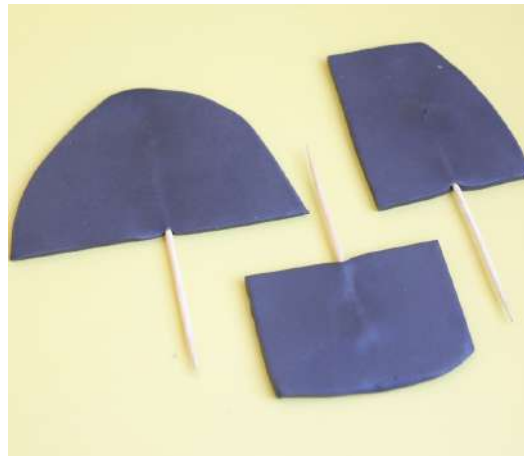
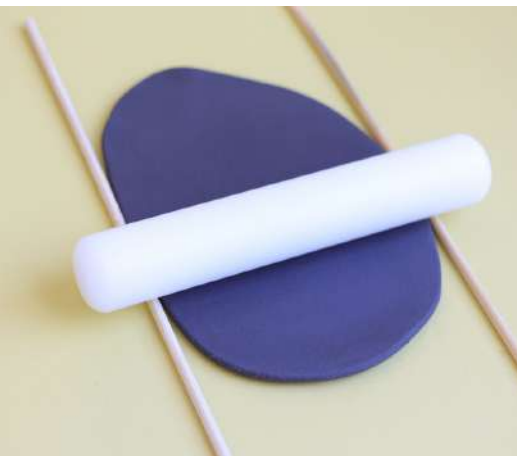
- Saracino Pasta Model: white, black and red
- Gold powder colour
- White and black gel colour
- Sugar Sprinkles
- Edible glue / corn syrup
- Edible pens

EQUIPMENT

- Rolling pin
- Skewers
- Toothpicks
- Modelling tools
- Round piping nozzles
- Circle cutters
- Silicone mould
- Craft knife
- Craft mat

Hollywood Movie Theme Cupcake Toppers

In this tutorial I will show you how to make cupcake toppers with the theme of Hollywood movies. With a simple technique, I imagined a lively party and shaped the idea. You don't have to stick to Hollywood, enjoy making them with various themes and arrangements.



STEP 1 Roll the paste evenly (it is easy to make the same thickness with skewers each side). Use any colour of your choice.

STEP 2 Make a hole with a thin skewer, glue it with piping gel or corn syrup and dry it until stiff (if you leave it overnight, it will solidify). Make as many of these as you need. We will trim them later.

STEP 3 For the champagne tower cut the base of the glass and the stem with a round piping nozzle.



STEP 4 Use a silicone mould to make the top part of the glass. Push a circle of paste into the mould to give it a curve.



STEP 5 Gently cut it in half with a knife.



STEP 6 Fold the silicone mould and take out the curved paste.



STEP 7 Use a little water to fix three glasses across the bottom.



STEP 8 Add two glasses then a final top one. Cut the paste around the glasses carefully.



STEP 9 To make a champagne bottle roll a sausage shape.



STEP 10 Shape and cut the neck part of the bottle.



STEP 11 Make a hole in the top of the bottle.



STEP 12 Put the bottle onto one of the bases. Cover the skewer. Add some textured paste for the champagne foam.



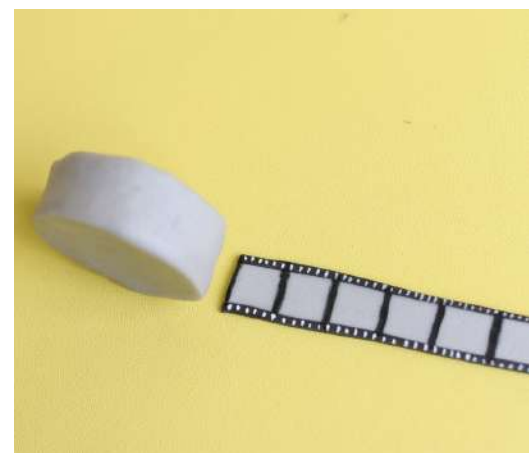
STEP 13 Cut away the excess paste from the base.



STEP 14 To make the movie film reel. The film is made with black and grey paste. Place a strip of grey in between two black strips.



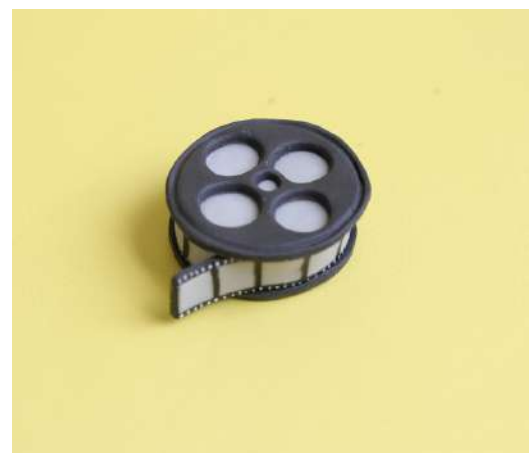
STEP 15 Roll the pastes together. Do not use too much force or the line will not roll straight, so please be careful. Trim the black away to leave a thin strip top and bottom.



STEP 16 Paint the vertical lines of the film with black gel colour or black edible marker. Add a white dotted line and wait until it dries. Roll a cylinder that is the same height as the height of the film. Fix the paste film around the outside of the cylinder.



STEP 17 Make the top and bottom of the reel using black paste as shown. Use circle cutters or piping tips.



STEP 18 Add a little water and put it together.



STEP 19 For the clapper board combine white and black paste and roll them together.



STEP 20 Cut them into thin strips. Arrange black and white alternately and roll them together lightly.



STEP 21 Align the lines carefully. Cut into rectangular strips for the top of the clapper board.



STEP 22 Roll a black rectangle and fix it on the base. Add the clapper.



STEP 23 Using an edible white pen write a message, lines, etc. Cut away the excess paste.



STEP 24 Make an Oscar trophy. First of all, make a base and make a hole in the middle.



STEP 25 Put piping gel or corn syrup onto a thin skewer and add white paste. If you work it too much it may come off the skewer so please be careful.



STEP 26 Using a picture of an Oscar as a reference model the shape of the body.



STEP 27 Add the arms, chest, sword, etc.



STEP 28 The front should look as shown.



STEP 29 The back will look like this. Because it's small, the detail does not have to be perfect as when you paint it gold you will achieve the look we want of an Oscar.



STEP 30 Add the base. After that we will paint it gold.



STEP 31 Make a movie camera. Using white, grey and black paste model each part you will need as shown.



STEP 32 Add all the pieces to a base to build the movie camera.



STEP 33 Cut away the excess paste from the base. Use the base to create the three legs.



STEP 34 Celebrity street tiles. Mix sprinkles to black paste to create a texture. Roll it gently.



STEP 35 Cut it into squares and put a star shape on top. Write any name you want using edible pens.



STEP 36 Make a fringed star. Roll a thick base with a skewer inserted. Roll black paste thinly and cut the fringe along one straight edge.



STEP 37 Apply to the base in layers working from the bottom up.



STEP 38 Cut it into a star shape. When dry we will paint this gold. You can make various star patterns.



STEP 39 When your toppers are all dry paint them with gold where needed and add all the detail you want. Add to your cupcakes and you are ready for your own Oscar party night!

ANNOUNCING OUR MONTHLY COMPETITION



CONGRATULATIONS!

Amanda Watson





Would you like to win a Saracino Surprise Box Worth

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

LUCKY WINNER will be introduced in our February issue.

The competition ends on midnight the 26th of January 2024 and it's open worldwide!

£50?

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C	H	O	C	O	L	A	T	E	V	Y	N	S	B
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- JANUARY
- FUN
- BOOTS
- GLOVES
- PARTY
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- SCARF
- SNOWFLAKE
- COLD
- PISTACHIO
- SLEDGE
- SPARKLE
- ICE
- STAR
- LEMON
- MIRACLE
- WINTER
- SUPREME
- CHOCOLATE

GLAMOUR COOKIE

CREATED BY PODIVJANI MUFFIN





URSKA PAHOR

My name is Urška 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: white and navy blue
- Flower Paste by Arati Mirji
- Gel colours: black, blue, pink, rose beige, yellow, green, violet
- Powder colours: night blue
- Cornflour
- Edible glue
- Gold glitter
- Silver powder
- Almond Supreme flavoring
- Cake gel
- Sweet Lace Pearl - White Lustre
- Clear alcohol
- Sugar cookie dough
- Buttercream
- Raspberry jam

EQUIPMENT

- Pliers
- Wooden skewers
- Rose cutters
- Hydrangea cutter
- Leaf cutters
- Rolling pin
- Ball tool
- Foam pad
- Plastic spoons
- Flower centers silicone mould
- Various veiners
- Flower foam mat
- Lace mats
- Paper, pen and scissors
- Brushes
- Sharp knife or scalpel
- Silicon brushes
- Piping bag and small star tip





STEP 1 Prepare the flower paste in various colours (pink shades, violets, rose beige, green and yellow).



STEP 2 Prepare the rose buds in advance so they can dry overnight. Take 12g for the smaller rose and 19g for the larger rose. Shape it like a teardrop and insert a wooden skewer in it with some edible glue. Leave overnight to dry.



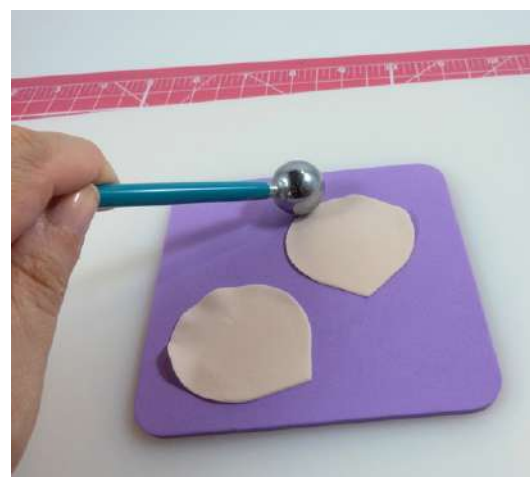
STEP 3 Prepare 4 rose cutters. Use sizes 1-3 for the smaller rose and sizes 2-4 for the larger rose. The smallest is 3.5 x 3.5cm, the largest is 6 x 6.5cm.



STEP 4 Prepare two colours of the rose beige and white flower paste with the rose cutters in the sizes 2-4.



STEP 5 With cutter size 2 cut 8 petals in the darker rose beige colour.



STEP 6 Thin the edges of all petals with a ball tool on a foam pad.



STEP 7 Apply two petals on the bud on opposite sides with edible glue.



STEP 8 Add two more, one on each side where the first two overlap each other to cover the gaps. Add the other 4 petals all around the bud, overlapping each other.



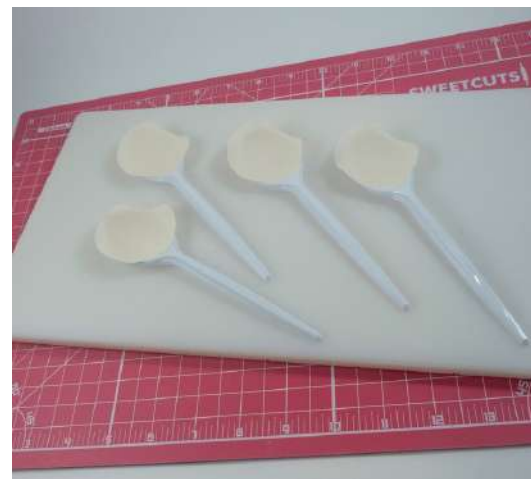
STEP 9 With cutter 3 make 6 petals in the lighter colour. Thin the edges with a ball tool.



STEP 10 Apply the petals all around the bud by overlapping each other and gently push them on the bud almost to the top, but don't glue the top of the petal to the bud, leave it open a little.



STEP 11 With the same colour cut 4 more size 4 petals. Thin the edges with a ball tool. Curl one side of the petals with a wooden skewer.



STEP 12 Leave the petals to dry on the spoons, so they can take the shape.



STEP 13 Add the 4 petals all around the bud by overlapping them, leaving the curl side out.



STEP 14 Make 5 more size 4 petals, but with white flower paste. Thin the edges with a ball tool. Curl both sides of the petals.



STEP 15 Leave the petals to dry on the spoons.



STEP 16 Arrange the 5 final petals around the rose with edible glue.



STEP 17 Prepare some flower centres with the silicone mould with the yellow coloured flower paste.



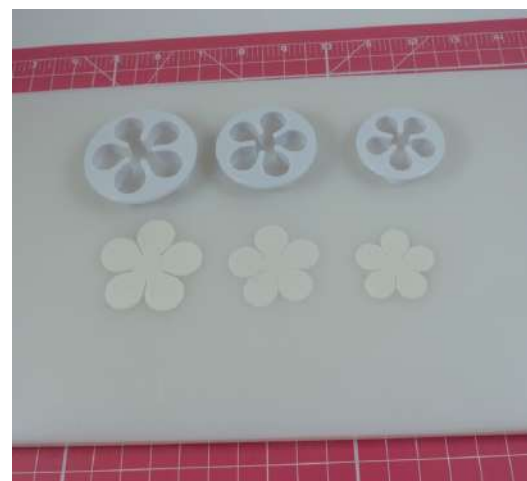
STEP 18 Make some petals with leaf cutters in two sizes. Use the two violet colours. Make the bigger in the lighter colour and the smaller petals with a darker violet colour.



STEP 19 Add some texture to the petals with a veiner.



STEP 20 Pinch together the petals on one end and put all the petals on a curved foam mat.



STEP 21 Take three sizes of "blossom rose" petal cutters and with white flower paste make a few of each size.



STEP 22 Thin the edges with a ball tool and with a gentle press of the ball tool press in the centre.



STEP 23 To form one flower we need two petals of each size and a flower center. Arrange all the petals one over another, from the biggest to the smallest. Put the flower center on the top.



STEP 24 For a smaller variation leave out the biggest size.



STEP 25 With the two rose colours make some hydrangea-shaped flowers. Give them some texture with a silicone veiner and add a flower centre to them.



STEP 26 With the leaf cutter make some green leaves. Give them texture with a silicone veiner and pinch the bottom together. Leave all the flowers, petals and leaves to dry.



STEP 27 Prepare the edible lace. Take the White Lustre Sweet Lace Pearl and add a little blue and black gel colours. Add the paste on lace mats and leave to dry according to the instructions on the packaging of the lace.



STEP 28 Draw or print a sketch of a wide and long dress on a mannequin. I used a 22cm high dress. Prepare a cookie dough of your choice. I made a classic sugar cookie dough and added Almond Supreme flavouring.



STEP 29 Cut two shapes of the dress and bake according to your recipe.



STEP 30 When the cookies are baked, leave them to cool down at room temperature. Start with the decoration - take one of the dress-shaped cookies and coat it with cake gel.



STEP 31 Prepare the navy blue and white modelling paste. Make a lighter version by mixing a very small amount of navy blue with white paste. Make the mannequin parts with white modelling paste and cover the skirt part with pale navy blue.



STEP 32 Dust the bottom of the dress with night blue powder colour.



STEP 33 Make the top of the dress with the navy blue modelling paste.



STEP 34 Add the lace at the bottom of the dress.



STEP 35 With pale navy paste make the wide "pleats" for the dress.



STEP 36 Arrange all the flowers and leaves on the bottom left hand side of the dress.



STEP 37 Add a belt for the dress in a form of a long band with two loose ends.



STEP 38 With cake gel apply some gold glitter on the top of the dress, just below the belt.



STEP 39 Add a little gold shimmer on the top of the pleats of the dress.



STEP 40 Add a drop of alcohol to the gold shimmer and paint the top of the mannequin.



STEP 41 Prepare the bottom layer of the "cookie sandwich". Make buttercream with the recipe of your choice and add the almond Supreme flavouring. Spread the buttercream all over the cookie and pipe the border with a star tip.



STEP 42 Add raspberry jam to the center.



STEP 43 Add some more lace at the bottom of the dress.



STEP 44 Place the decorated cookie on top.



STEP 45 And it's a ready to eat, very glamorous cookie.

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*Learn how to
create this cute
dragon*



Saracino Community -
share & inspire

MONDAY

29th January at 7pm (UK
time)

JOIN



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Meringue Honey Nest

For your loved one's





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 Meringa mix
- Saracino Supreme: Vanilla
- Saracino powder colour: Black
- Icing sugar
- Milk
- Caster sugar
- Cornflour
- Butter
- Eggs
- Plain flour
- Water
- Strawberries
- Blueberries
- Honey
- Edible gold leaf (optional)

Equipment

- Wire whisk
- Spatula
- Silpat
- Pan
- Piping bag
- Round nozzle
- Tuile lace mat
- Tweezers



Meringue:

- 100g Saracino Meringa mix
- 90g icing sugar
- 30ml water

Vanilla pastry cream:

- 200ml milk
- 40g caster sugar
- 15g cornflour
- 15g butter
- 2 egg yolks
- 1tsp Vanilla Supreme

Honey comb tuile:

- 35g butter
- 35g icing sugar
- 30g egg white
- 30g plain flour
- 1tsp Vanilla Supreme
- Black powder colour



STEP 1 Prepare the ingredients for the Meringue Honey Nest.



STEP 2 Put 100g Saracino Meringa mix into a mixing bowl.



STEP 3 Add 90g icing sugar.



STEP 4 Add 30ml water to the mix.



STEP 5 Whisk the mixture on high speed for 10 minutes until it has reached a firm consistency.



STEP 6 Put the mixture in a piping bag and use a round tip nozzle to pipe a meringue honeycomb ring.



STEP 7 Pipe the mixture on silpat as shown. Bake at 80C for 2 hours.



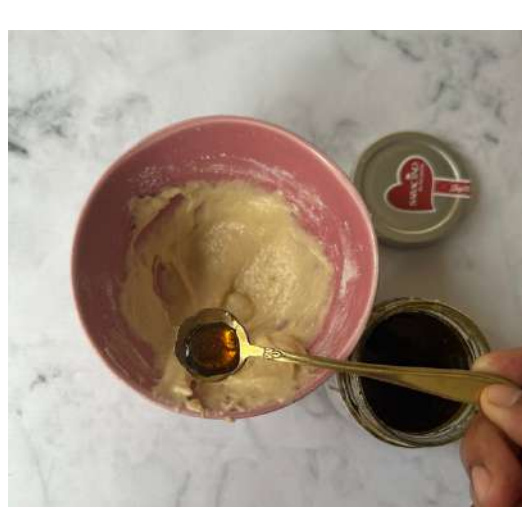
STEP 8 For the vanilla pastry cream, boil 200ml milk and 20g sugar together.



STEP 9 Meanwhile whisk together 2 egg yolks, 15g cornflour, 20g sugar and 1tsp Vanilla Supreme flavouring.



STEP 10 Temper the boiled milk with egg yolk mixture. Pour it back into the pan and cook until it becomes thick and glossy.



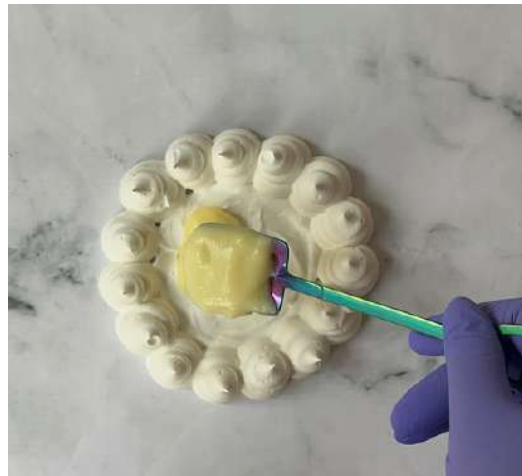
STEP 11 For the tuile, beat butter and sugar until the sugar is dissolved completely. Whisk the egg white. Add the flour and 1 tsp of Vanilla Supreme, and combine everything together. Do not overmix.



STEP 12 Colour it with black powder colour.



STEP 13 Spread it on a tuile lace mat and bake at 160C for 10 minutes. Carefully peel it off the mat and keep it aside.



STEP 14 Add the vanilla pastry cream in the middle of the meringue shell.



STEP 15 Decorate with strawberry slices and blueberries as shown.



STEP 16 Carefully place the tuile.



STEP 17 Pipe some honey on the honeycomb meringue shells.



STEP 18 Finally, add a bit of edible gold.

MERINGA

READY TO USE MERINGUE MIX

Powder product for the preparation of meringues. Sift the mix into a mixing bowl, add room temperature water and whisk for about 10 minutes. When the mixture is soft and foamy, remove it from the mixer and gently add the icing sugar, stirring gently to combine. Finally, make the meringues with a piping bag and bake them in an oven (preheated to 80 °C) until fully dried.





Your customers will be

Supremely Surprised



Strawberry



Raspberry



Lemon



Forest Fruits



NEW

Almond



Hazelnut



Pistachio



Chocolate & Nuts



Coconut



Zabaione



Tiramisu



Vanilla

highly concentrated

taste really good



ANEMONE ELEGANCE


CREATED BY CAKES BY CARINA





CARINA STORKEY

 [CAKES BY CARINA](#)

 [@cakes by carina](#)

Hi I'm Carina! I live in Kent with my Fiancé and 3 children. I'm a self-taught baker and wedding cake designer. I started Cakes by Carina back in October of 2015. After having made my first decorated cake for my two daughters' joint birthday party, with the help of a family aunt, a hobby baker who showed me how to ice a cake with fondant and I haven't looked back! It was since then, I fell in love with cake decorating. I have a background in sewing and arts and crafts, and I've always been creative.

I now mainly specialise in wedding cakes and love incorporating textures and sugar flowers into my designs.

I've been lucky enough to win awards in several competitions such as Cake International, The Cake Professionals Awards, and have qualified as a finalist in both the Baking Industry Awards in 2020 and the UK Wedding Awards also in 2020.

My goal is to share the knowledge I've learnt over the years with others as a tutor and hope to have my own cake school one day helping others to achieve what I have through providing more tutorials and teaching cake classes.

What you need:

INGREDIENTS

- Pasta Top: Black, white
- Rock candy or sprinkles of choice
- Saracino Powder Pearl Light Gold
- Clear alcohol
- Saracino Cake Gel
- Saracino Wafer Paper
- Saracino Gel Colour: Black, yellow, rose beige
- Saracino Powder Colour: Yellow
- Saracino Flower Paste
- Granulated sugar

EQUIPMENT

- Three cake tiers or dummies
- 2" high polystyrene separators - 4" and 6" diameter
- Cake smoothers
- Kitchen foil
- Rolling pin
- Multi rose mould
- Ball tool
- 4.5mm rose petal cutter
- Rose petal veiner
- Green florist tape
- 30 gauge white wires
- 22 gauge green wire
- Plastic straw or flower pick
- Paintbrushes
- Scissors
- Ruler





STEP 1 Start with the three 6" tall dummy cake tiers (or ganached cakes) sizes 6", 8" & 10" diameter and the two polystyrene separators.



STEP 2 Fully cover the 6" top tier with black Pasta Top using cake smoothers to create a nice sharp edge.



STEP 3 Roll a long rectangle of black Pasta Top ensuring the height is a couple of cm's taller than your cake. Cut a straight edge along the bottom of the paste with a knife.



STEP 4 Scrunch some kitchen foil and create texture by pressing the foil into the paste.



STEP 5 Add some Saracino Powder Pearl Light Gold to some rock candy or sprinkles to make them gold.



STEP 6 Scatter them all over the paste.



STEP 7 Use a rolling pin to press them into the textured paste.



STEP 8 Draw a dome shape in the paste with a knife and cut away the excess.



STEP 9 Using the side of your knife scrape away the edges along the sloped side to give the edge a thin rough look.



STEP 10 Roll the paste from the left with a rolling pin to pick it up. This will help to easily apply the paste to the cake.



STEP 11 Paint with a damp brush over the area of the cake where you want to apply the textured overlay. Unroll the textured piece around the cake.



STEP 12 Gently peel back the edges so that it is not flat to the cake to create some movement and dimension.



STEP 13 Mix clear alcohol and Powder Pearl Light Gold to make a paste.



STEP 14 Paint along the edges of the overlayed piece.



STEP 15 Using a multi rose mould, make a variety of different sized black roses and paint over the top of the roses with gold highlights. This gives them more of an antique look.



STEP 16 Attach each rose to the cake with a dab of water on the back and place along the edging of the overlay for decoration.



STEP 17 Apply Saracino cake gel to the surface of the 8" tier.



STEP 18 Cover with white Saracino Pasta Top. Repeat for the other cake tiers and separators.



STEP 19 Once covered, paint the separators with the Powder Pearl Light Gold and clear alcohol mixture. You may need to apply a second coat for better coverage and reduce brush strokes showing.



STEP 20 When dry add a final coat of the powder with a dry brush for a flawless lustre finish.



STEP 21 To make the decorations for the 8" tier take some black Pasta Top and colour some white Pasta Top with rose beige and yellow mixed together to create a golden yellow colour.



STEP 22 Roll and cut thin strips to approximately 1cm width in both colours then cut to a variety of different lengths.



STEP 23 Dust the yellow strips with the Powder Pearl Light Gold.



STEP 24 Roll Pasta Top into small balls to approximately the size of a garden pea. Roll them around in some dry Powder Pearl Light Gold powder for an even coverage.



STEP 25 Cut 3 lengths of Saracino Wafer Paper 4cm in width. Then, use some black Saracino gel colour and paint the strips on both sides with a brush and leave dry.



STEP 26 Snip all the way along the wafer paper strips to create a fringe leaving a 1cm gap from the top edge.



STEP 27 Centrally stack the 6" separator on top of the 10" bottom tier, then your 8" middle tier on top of the separator. Run your finger or a paint brush with some water around the bottom of the 8" tier and attach the wafer paper fringe to the cake so that it hangs below.



STEP 28 Attach the strips of gold and black rectangles in a random pattern around the cake using two or three pieces together as pictured. Add your gold pea sized pearls vertically to the side of the rectangle strips.



STEP 29 Roll black Pasta Top and cut to the size of your 10" bottom tier long enough to wrap around and panel your cake. With a rolling pin, roll the fondant up and apply some water to the base tier.



STEP 30 Unroll your black piece around your cake to apply. Smooth the ends at the back of the cake to erase the vertical joint.



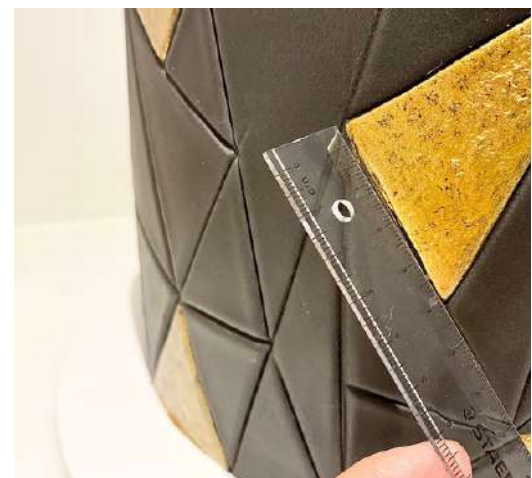
STEP 31 Use a ruler to mark a geometric pattern. Start with a single line then make a triangle working outwards from the first line you made. Each line you make can be as random in size and direction as you like, as long as you keep creating triangular shapes.



STEP 32 Continue doing this all the way around the cake making more triangles as you work.



STEP 33 Select some triangles that are spaced out around the cake to paint with some Powder Pearl Light Gold and clear alcohol paint.



STEP 34 Measure the side of each of the painted triangles.



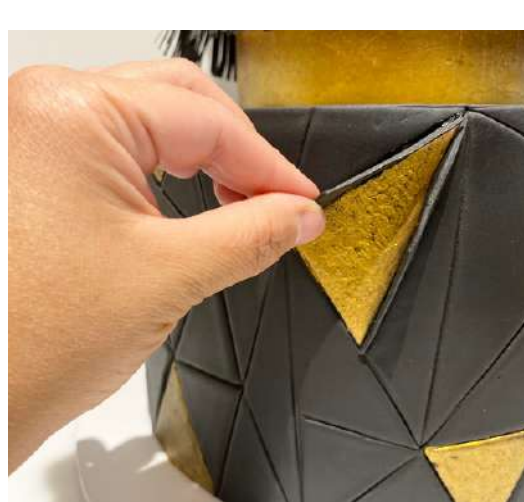
STEP 35 Cut a strip of black Pasta Top and measure the length of the sides of the painted triangles on the cake. Then cut the Pasta Top strip to the same length as each triangle and cut to a point at the top as shown. These smaller triangles will become the 3D side panels of each gold painted one on the cake (this gives the look as though the triangles have been opened up to reveal the gold layer underneath). Do this for each side of all the gold painted triangles.



STEP 36 Water down some royal icing and add black gel colour to make a black edible glue.



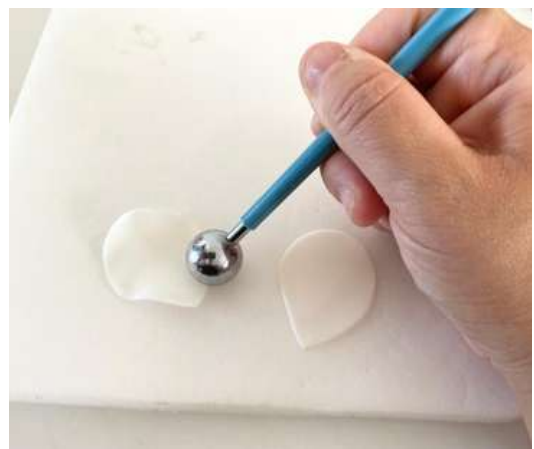
STEP 37 Use a fine brush to apply the royal icing glue to the side of the triangle panels.



STEP 38 Position into the side grooves of the gold triangles on the cake. You may need to hold them for a few seconds to allow to dry into place. Do this for each side of the painted triangles and continue to do this for the rest of them around the cake.



STEP 39 For flowers, roll white Pasta Bouquet flower paste to approximately 1-2mm thickness. Using a 4.5mm rose petal cutter, cut out 16 petals.



STEP 40 Use a ball tool on a foam pad to thin out the edges.



STEP 41 Place on a rose petal veiner and dab a damp paint brush all over the petal. Place a 30-gauge white wire on top of the petal in the centre.



STEP 42 Place a second petal over the top which will enclose the wire and keep it secure.



STEP 43 Place the back rose veiner onto the petal and press.



STEP 44 Use the tip of the petal cutter to make a few indentations into the top edge of the wired petal.



STEP 45 Using the Dresden tool mark some lines into the petal to create some deeper veins. Repeat this process for the rest of the petals. You should end up with 8 petals in total.



STEP 46 Slightly cup the petals into the dips of a flower former sponge mat to dry.



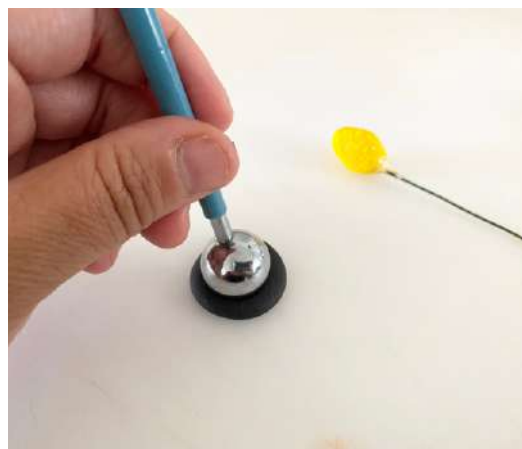
STEP 47 Make the centre of the flower by rolling some paste into a teardrop shape and hook a 22 gauge wire at the top.



STEP 48 Insert the hooked end into the bud at the bottom and pinch to the wire to secure. Allow to dry completely.



STEP 49 Add yellow powder colour to some granulated sugar and mix to create "pollen". Dip the bud into some water and then roll in the pollen mixture to create a realistic texture.



STEP 50 To make the black stamens roll a small ball of black Pasta Top and use a ball tool to make a dent into it.



STEP 51 Slide it up the wire to attach it over the base of the centre bud as pictured.



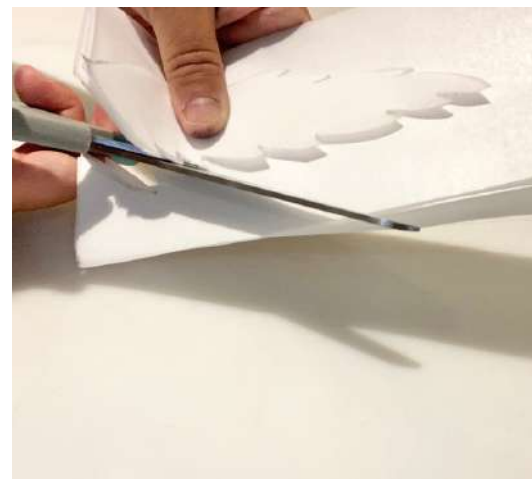
STEP 52 Using small scissors, make some snips in the black paste. Do this all around the base of the dried centre.



STEP 53 Once your petals are dry, attach them one at a time, under the centre stamen wrapping them with some green florist tape. Place each petal over the top of the next one as you go.



STEP 54 The flower is complete.



STEP 55 Draw a feather shape onto some wafer paper with a pencil and cut out making sure to cut inside the drawn lines. Layer up some strips of wafer paper and use the first feather as a guide to cut out 11 more feathers.



STEP 56 With a small brush, paint a line with some water up the centre of the feather to make it sticky (only do this in the centre do not cover the whole feather) and lay a 30g white wire on top. The wire will stick to the wafer paper and secure in place.



STEP 57 Lay a second feather over the top of the wire. It should stick to the bottom layer where it is damp along the centre. Paint with a brush and black gel colour.



STEP 58 Make some snips all along the feather with some scissors.



STEP 59 Boil a kettle or use a cake steamer if you have one, and place the feather into the steam briefly. The snips will pull away from each other in the steam giving the feather more shape and dimension for a more realistic effect. Make 4 of these.



STEP 60 Make 2 white feathers and dust with Saracino Light Gold powder pearl dust. Attach all feathers to the bottom of the anemone flower with some florist tape.



STEP 61 Use a plastic straw or flower pick and place the stem into it to keep any wires from coming into direct contact with the cake. If using a straw, cut the bottom of the straw at an angle to make it easier to insert into the cake.



STEP 62 Insert the straw or pick into the cake. You can bend the wired feathers to shape.



STEP 63 Your cake is complete and ready to enjoy!

THE BEST IS YET TO COME

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SARACINO COMMUNITY
- share & inspire



by Erika Urbaníková

using Saracino Pasta Model and Wafer paper 0.30



by Rowena David
using Saracino Pasta Model



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ART DECO

CREATED BY CAKE HARMONY



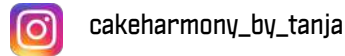
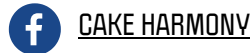


TANJA
CAMPEN-HOWARTH

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

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

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



What you need:

INGREDIENTS

- Saracino 0.3 Wafer Paper (4 sheets)
- Pasta Top: Black 200g, tiffany 800g
- 6" x 8" dummy or real cake and 4" x 6" dummy or real cake
- Saracino Powder Pearl Copper
- Glycerine
- Gelatine powder
- Saracino Royal Icing
- Clear alcohol or water

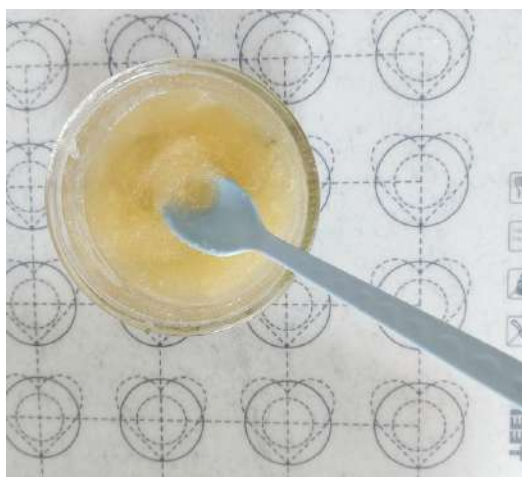
EQUIPMENT

- 12" cake drum
- Scissors
- Microwave
- Silicone mat
- Rolling pin
- Cake smoother
- Brushes
- Cutting board
- Microwave safe dish
- Scraper
- Measuring spoons
- Teaspoon
- Cake stencil 'Samara'

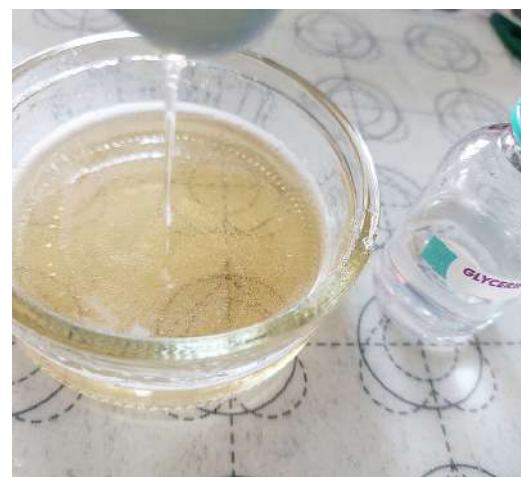




STEP 1 Prepare the brushes, silicone mat, glycerine, gelatine, powder colour, spoons, microwave dish and wafer paper. Place the wafer paper sheets separate next to each other on a silicone mat.



STEP 2 Bloom 1.5 tbsp gelatine powder with 3 tbsp cold water for 1 minute in a small microwave dish. Heat the mixture for 8-20 seconds. The gelatine has to be hot but not boiling.



STEP 3 Add 1.5 tbsp of glycerine to the gelatine and stir well.



STEP 4 Add ¼ tsp of copper powder colour, stir and reheat for another 5 seconds until hot.



STEP 5 This next step has to be quick! Brush the mixture on the wafer sheets from one end to the other.



STEP 6 Turn each sheet carefully over trying to get as few bubbles as possible.



STEP 7 Brush again from one corner to the other and let dry for about 5 - 10 minutes.



STEP 8 Take a soft brush and spread the copper colour all over the wafer paper sheets.



STEP 9 Turn over and repeat so both sides of the sheets have been covered.



STEP 10 Your wafer paper should feel almost soft leather-like (non-sticky and beautifully shiny).



STEP 11 Trim edges with scissors and set aside for later.



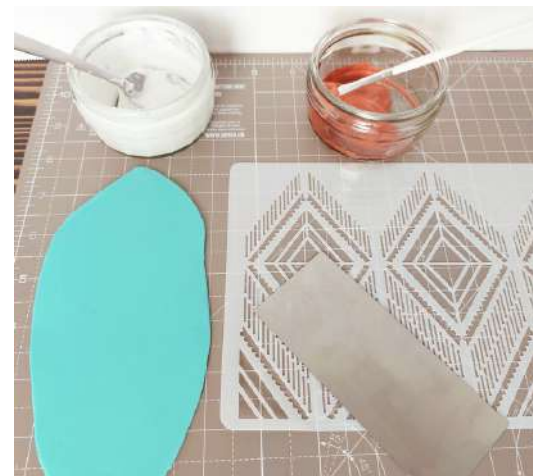
STEP 12 Cover a 12" cake drum with black Pasta Top.



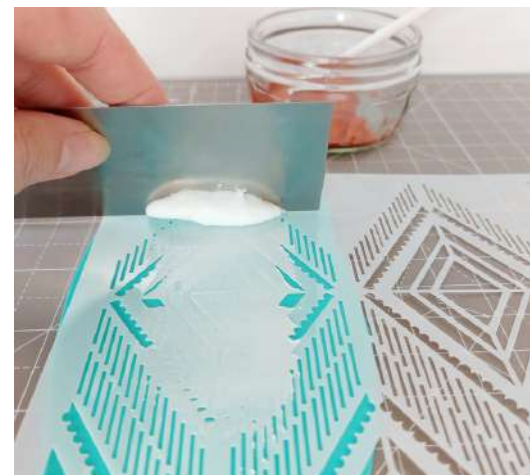
STEP 13 Cover your cakes (or dummies) with tiffany Pasta Top. Stack the cakes on top of each other (if using real cake use dowels and a cake board between the tiers).



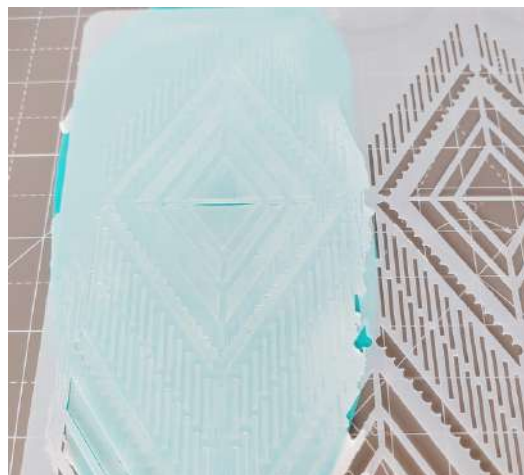
STEP 14 Mix 1 tbsp of Saracino royal icing powder with a tiny bit of water until you get a medium-soft royal icing texture.



STEP 15 Roll a piece of tiffany Pasta Top to 5" x 4" and about 0.5mm thick.



STEP 16 Place the stencil on top of the paste and spread the royal icing with a small cake scraper.



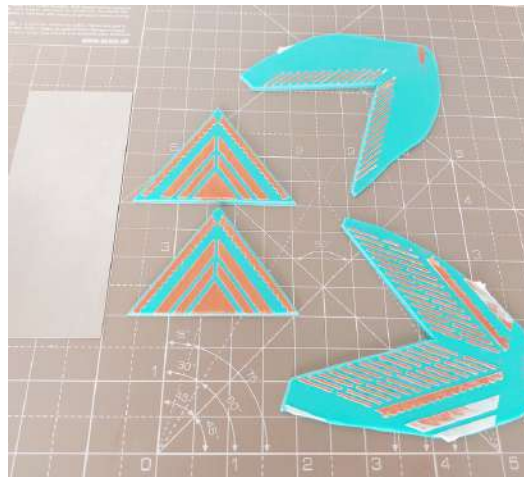
STEP 17 Scrape off the excess icing.



STEP 18 Mix a drop of clear alcohol with copper powder and brush over the stencil.



STEP 19 After a couple of minutes carefully lift off the stencil.



STEP 20 Cut into two triangles and set aside for later.



STEP 21 Pin the stencil to the bottom tier.



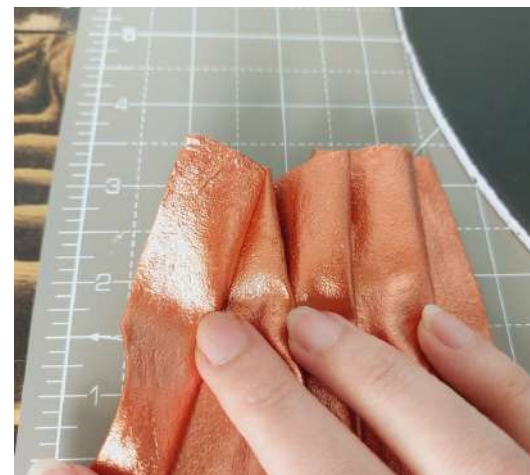
STEP 22 Add royal icing and scrape off the excess.



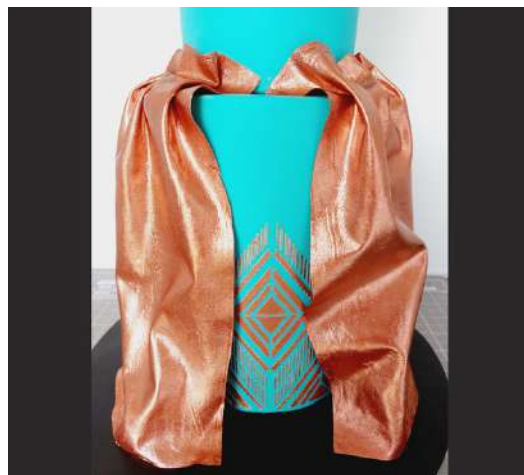
STEP 23 Brush with copper colour and remove the stencil and pins carefully.



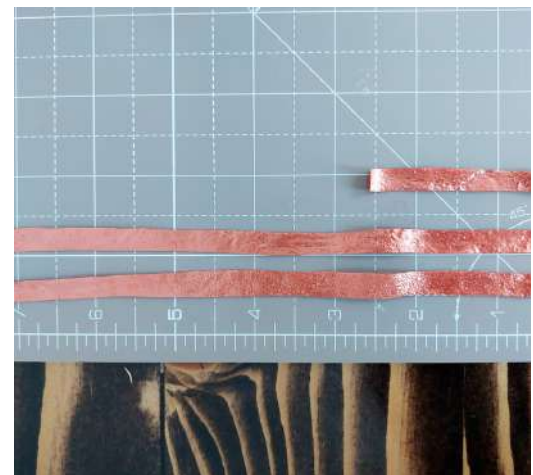
STEP 24 Place the cake on the cake drum.



STEP 25 Pleat three wafer paper sheets in a knife pleat style from one short side to the other side.



STEP 26 Attach the pleats with edible glue on to the top of the bottom tier. Use pins to keep in place while the glue is drying (remove pins afterwards). Create a skirt overlay look.



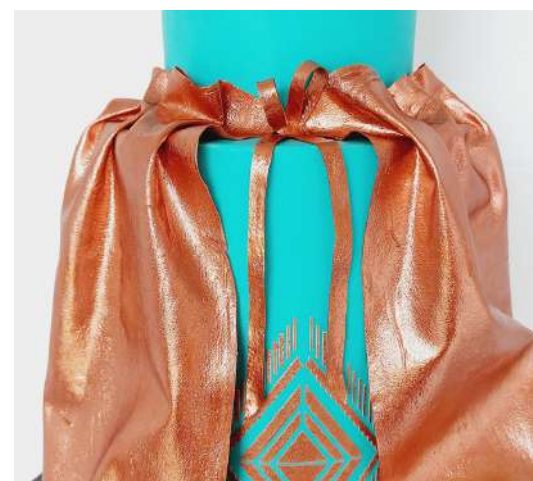
STEP 27 Cut two strips of 7" x 1/4" wafer paper and one piece of 2.5" x 1/4".



STEP 28 Form two loops and attach with edible glue.



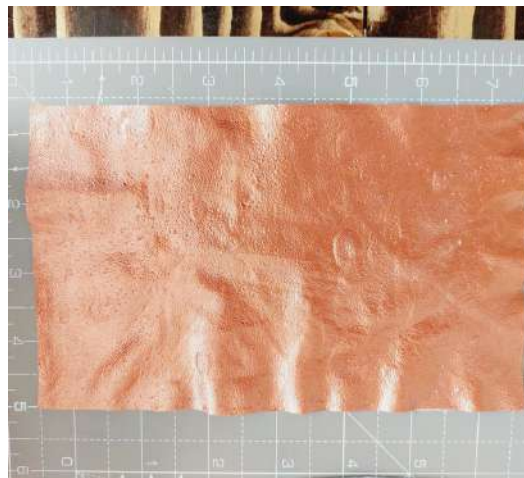
STEP 29 Create a small bow.



STEP 30 Attach the bow to the bottom tier between the drapes.



STEP 31 Turn the pre-prepared triangles over and glue the middle. Attach to the top tier in line with the bottom tier pattern.



STEP 32 Cut another piece of wafer paper to 7" x 4.5".



STEP 33 Pleat the long side in an accordion style with 3 full pleats.



STEP 34 Make a nice big bow.



STEP 35 Attach with edible glue and a pin to the centre on the top of the top tier. Remove the pin when dry.



STEP 36 Your cake is ready to impress.

PASTA TOP

-COVERING PASTE-



cake by Enrique Rojas



WE MADE IT EASIER FOR YOU

- No More TEARING and ELEPHANT SKIN
- COPES in High Temperatures
- Doesn't Dry Out
- Very ELASTIC



SARACINO SUGARPASTE GUIDE FOR ROUND CAKES

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

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



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

cake by Enrique Rojas

MISS CHERRY CUPCAKE

CREATED BY SWEET SUGAR MAKES





JENNY GOLTON

Hello, I'm Jenny. I have been teaching sugarcraft professionally for fifteen years. Teaching is my full-time job. I travel regularly across the Yorkshire area, teaching mainly local community classes, but I also offer private classes from home.

I love to focus on clean shape and adore making models with big heads and eyes and small bodies. I always have beginners in mind with my work, so try to simplify and break down shapes step by step and use many of my own techniques and materials to ease the process of learning.

Alongside my passion for the craft, I really do love teaching. I have had the privilege of seeing two of my students awarded City and Guilds Medals for Excellence for their Level 2 qualifications for Certificates in Sugarpaste and Royal Icing.



[SWEET SUGAR MAKES](#)



[sweet_sugarmakes](#)

What you need:

INGREDIENTS

- PASTA MODEL:
 - 280g white plus 160g for base board if used for the tutorial
 - 50g pink
 - 50g rose beige
 - 20g red
 - 5g tiffany
 - 15g blue
 - 10g black
- 20g white modelling chocolate
- Liquid Shiny glaze
- Saracino powder colours: red, blue, rose beige, black, white, brown and pink
- White vegetable fat (Trex)
- Edible glue
- Cornflour
- Crystal white Magic Sparkles
- Clear alcohol

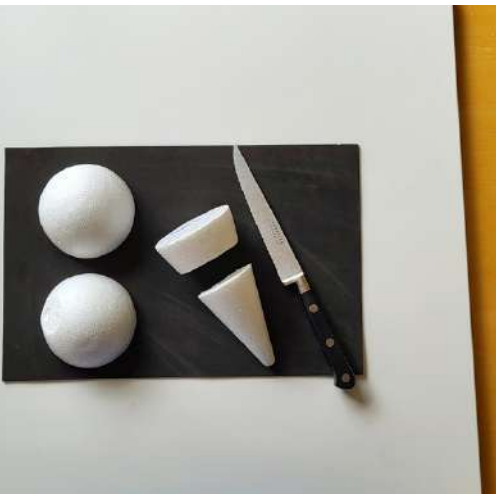
EQUIPMENT

- Serrated knife
- Hot glue gun (optional) or suitable paper glue
- 24 and 28 gauge flower wire (any colour)
- Cocktail sticks
- 2 x 5-inch cake drums for the base board
- Double sided tape
- 1 x 8cm polystyrene ball
- 1 x 12cm polystyrene cone
- Wooden skewers
- Bathroom sponge
- Fine and rounded paintbrushes
- Various rolling pins
- Cake smoother
- Sandpaper
- 7cm bow cutter
- 1.8cm star cutter
- Wooden and plastic dowel
- Craft knife and various modelling tools
- Mini palette knife
- Saracino lid from a 1kg tub, or a 4.5-inch circle cutter
- Cerart orange hard tipped tool – K2220



Printed image of the illustration, placed inside an A4 plastic wallet. The illustration I worked to was 9 x 4.5 inches at the widest points.





STEP 1 For the cupcake. Cut the polystyrene ball in half. Cut 1.25 inches off the polystyrene cone. Cut sections can be sandpapered smooth.



STEP 2 Using a hot glue or other suitable glue, stick the dome and cone section together.



STEP 3 The cupcake should measure approximately 3 inches in height. It can be checked against the image for proportion.



STEP 4 Using 50g x 3mm thick pink paste, roll out a strip to fit around the base of the cupcake.



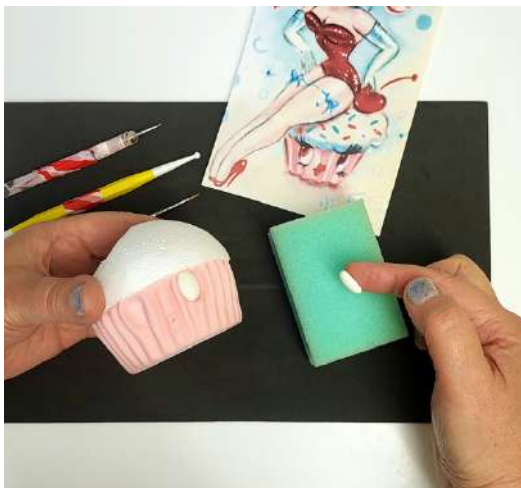
STEP 5 Apply edible glue or white vegetable fat to the side of the base and wrap around the strip. Emboss lines using a plastic cake dowel to create a crinkled side.



STEP 6 Begin to look at the illustration as a reference and to help with sizing. Use ball tools to create indents where the eyes and lips will be.



STEP 7 Carefully shave a small amount of polystyrene from the side of the cupcake where the figure will sit. Sandpaper can be used to smooth this area.



STEP 8 Mould two pea sized pieces of white paste into oval shapes. Place the oval onto your fingertip, press into the bathroom sponge to round the edges. Add to the eye sockets and shape with a tool if necessary.



STEP 9 Using 35g of white paste, mould various size balls and apply to the top of the cupcake with edible glue.



STEP 10 Using tiny amounts of red, shape the top and bottom lip individually. Use a mini ball tool to create the cupid's bow and a paintbrush moistened in a baby wipe to refine and create the lip shape.



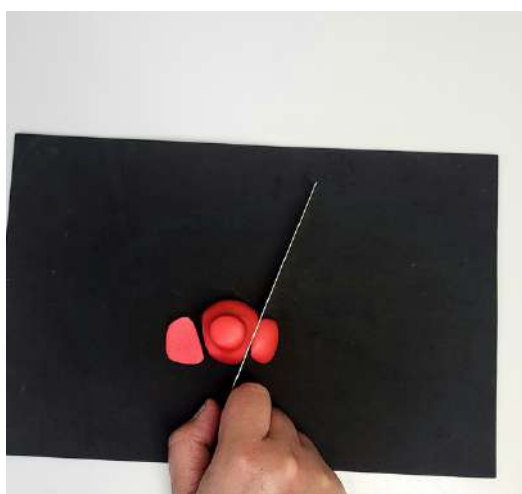
STEP 11 Roll 160g of white paste, 6mm thick. Use a Saracino 1kg lid or a 4.5-inch circle cutter to emboss or cut out a circle of paste.



STEP 12 Add the circle over the top of the ball shapes and use a brush to smooth the paste. The image shows checking the size of the cupcake against the printed image.



STEP 13 For the figure. Use 35g red paste to shape the lower body section below the waist, create a flat tummy and rounded bottom. A wooden dowel can help to refine shape.



STEP 14 Shape a slim waistline and cut off the sections where the legs will be fixed.



STEP 15 Roll the legs using 35g rose beige paste for each leg. Use the illustration to gauge length and shape, my leg was approximately 4.5 inches long. Make sure you create a little dip in the back of the knee to separate the calf from the thigh.



STEP 16 Make sure the legs will sit into the lower body section naturally by cutting the top of the legs into a V shape and gluing them into position. Create a little dip in each side of the lower torso area with a ball tool or your fingertips to aid a good fit. Glue the legs together lightly once you are happy with the shape.



STEP 17 Using a scriber tool make a hole approximately 1 inch deep into the top of the cupcake. Insert a cocktail stick into the hole leaving approximately 1 inch visible as a support, apply glue to the surrounding area.



STEP 18 Sit the body onto the support. Shape the legs as they set. A small piece of paste can be placed underneath the calf areas to stop any unnatural movement forming as the legs dry.



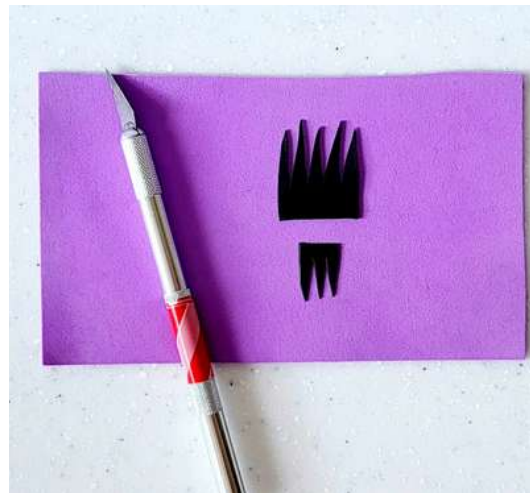
STEP 19 Mix pink, red, white and black powders with clear alcohol to create a creamy consistency paint. Paint the iris pink, the pupil black and then create a white highlight using a fine pointed brush. Paint the edge of the cupcake using pink, red and white paint, overpainting to create depth. Paint curved shapes at the base to create shadow. It's easier to do this if you elevate the cupcake to eye level.



STEP 20 Paint black outline around the eyes and the white of the eyes partly shaded in grey. Paint lips with red and pink powder and highlight with white.



STEP 21 Begin to paint the base of the cupcake icing with blue and white powder. Graduate the colour by diluting the paint with white and overpainting with alcohol only. You should end up with no defined lines of colour.



STEP 22 Roll a tiny piece of black, use a craft knife to cut out spiky top and bottom eyelashes.



STEP 23 Apply the eyelashes to the eyes with a little water or glue



STEP 24 For the upper torso knead together 20g of white modelling chocolate and 20g of rose beige paste.



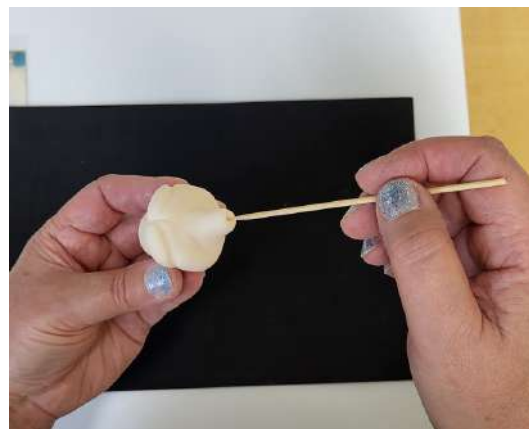
STEP 25 Shape into a cone shape, pinch up a neck, press in the middle of the chest area to create the basic bust shape. Use a mini rolling pin to help with shaping.



STEP 26 Divide and refine the bust with a tiny rolling pin, using a rocking action define the bust area. Create an outline where the bodice will sit later.



STEP 27 Use a Dresden too to gently mark in the cleavage and collar bone outline.



STEP 28 Insert a wooden skewer straight through the upper torso. It's easier to do this if you use a scriber tool first to make the hole. This way you will apply no pressure as you thread.



STEP 29 Apply glue to the lower torso shape. Fix the upper section, making sure the lower part of the skewer is inserted right down into the cupcake so the model is secure. Blend a little of the upper torso over the red. This should help define a slim waistline. Make sure the upper arm area is flat at each side of the body so the shoulders will be able to be blended on at a later stage.



STEP 30 For the bodice roll 15g red paste 2mm thick and cut out the bust line to create a sweetheart neckline.

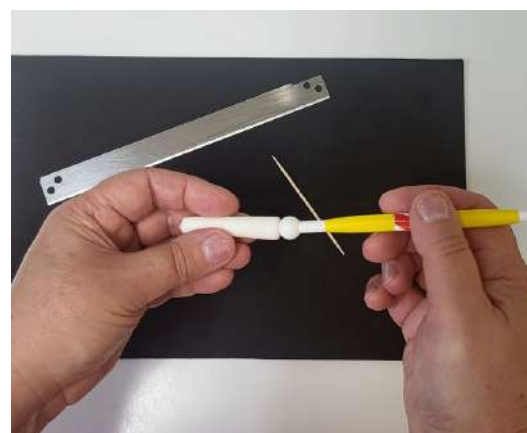


STEP 31 Apply white vegetable fat around the upper torso and wrap with the bodice shape. Trim at the back and waistline if necessary and shape and blend the upper and lower torso to create a curvaceous figure. Don't worry about blending the two sections together as any flaws will be hidden by edible sparkles later on. A trim can also be applied to the completed costume and painted later on with black.

Tip – don't use glue at this stage as the bodice may take a few attempts to size and refine, using fat will allow you to peel and try again.



STEP 32 Using a scriber tool or similar carefully create a hole that continues all the way across the top part body. Make sure its slightly to the front so it does not hit the skewer as it passes. Thread through a 24g wire. The wire should be long enough to support the arms and the hands. You can check the proportion by bending the wire down and making sure the end of the wire lands mid-thigh on your figure.



STEP 33 For the glove sleeves shape 2 x 5g white pieces of paste to a tapered sausage shape and indent the top of the glove where it will join the shoulder section. Set aside for later.



STEP 34 For the top of the arms / shoulders use 5g x 2 of the prepared mix to roll two ball shapes, thread onto the wire to join the body. Shape with a Dresden tool to create rounded shoulders and the top part of the arm. Follow the illustration to gauge arm positioning and set the shoulders so the gloved hands will sit at a pleasing angle. Once you are happy with the position and shape of the shoulders / upper arms, thread on the glove sleeves. Make a hole first through the glove section with a cocktail stick so you are not using pressure to push up onto the wire.

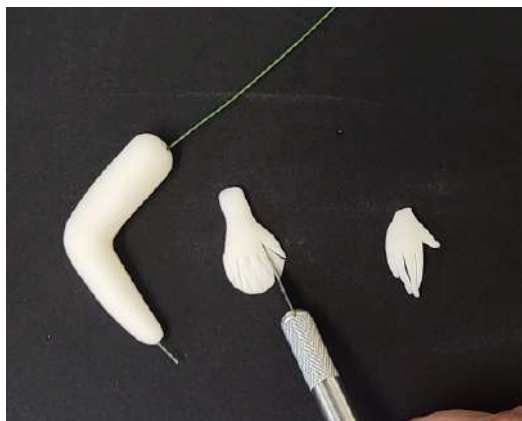


STEP 35 Roll a 7g piece of red paste for the cherry and fix to the top of the cupcake using a piece of cocktail stick as support. Bend the wires once the glove sections are on by gently pulling at the excess wire and reshaping the gloved sleeve you go.





STEP 36 Roll 5g white paste and create very thin strips for the fine glove trim at the top of the arm. Apply over the top of the glove with a little water if necessary.



STEP 37 For the glove hands (they will sit on top of the excess wire) roll two pea-sized pieces of white paste and shape a wrist. Using a clean craft knife cut pointed thumbs and fingers. Make sure the thumb sits high. The fingers will all need trimming to create a fine and delicate glove shape. Round each one to create a semi realistic shape.



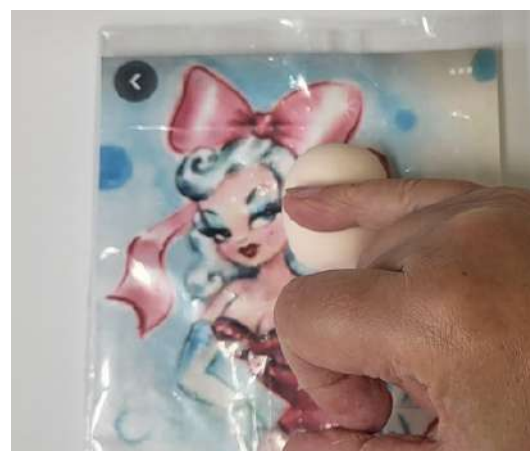
STEP 38 Fix the hand onto the top of the excess wire using a little glue.



STEP 40 Shape the glove at the wrist using a Dresden tool to create a natural looking hand. Gently blend the gloved hand to the sleeve with the Dresden tool and a small amount of water to help blend.



STEP 41 Your arms and gloved hands should look as shown.



STEP 42 For the head roll 30g rose beige into an oval, place your little finger halfway down the paste and gently indent a shallow dip across the width of the face.



STEP 43 Using your fingertip, gently press where the eyes will sit and lightly push in to bring out a shallow nose shape. Place the Dresden tool at the base of the eye sockets and gently push up the paste. This marks the base of the nose.



STEP 44 Use a paintbrush to refine a tiny button nose. Gently pushing in and smoothing any visible lines with your fingertips or soft pointed silicone tools.



STEP 45 Shape a jawline and remove some of the excess paste so you can get a clear idea of the shape of the face.



STEP 46 Using a flat-ended silicone tool mark where the eyes and mouth will be.



STEP 47 Shape the lower and upper lips using a paintbrush using tiny push and smooth actions to gradually lift and shape a full pair of lips.



STEP 48 Create the cupid's bow and philtrum using a mini ball tool. Lightly emboss the corners of the lips with the ball tool and refine the smile line with a pointed paintbrush.



STEP 49 Press tiny nostrils using a pointed tool.



STEP 50 Use a tool to create the shape of the eyes. Refer to the illustration to outline the shape. Once the eye is outlined, gently press the cavity level, pushing down the excess paste with a ball tool (approx 3mm deep). Make sure both eye sockets are equally level.



STEP 51 Using a ball tool placed just under the top of the eye socket, push up and shape the eyelids.



STEP 52 Dust the eye sockets with rose beige powder.



STEP 53 Roll two tiny ovals of white, try to keep them rounded. Fix into the eye sockets, using a paintbrush to refine the outlines. Try not to press them flat against the cavity.



STEP 54 Mix blue powder with clear alcohol and paint the irises.



STEP 55 Roll a thin tapered piece of rose beige paste and apply over the upper lid area, Shape and refine with a paintbrush.



STEP 56 For the makeup mix blue and white powder with alcohol for the blended eyeshadow effect. Use red, pink and white for the lips and black/grey for the lower inner eyeliner, shade the eyeballs with grey. Use a small tool to add high-arched eyebrows.



STEP 57 Roll thin lengths of black paste. I always roll thin pieces on kid's craft foam, as it's so much easier. Fix the strips to the upper eyelid, carefully trimming on the face with a craft knife.



STEP 58 Using a mini ball tool and white paint apply a tiny white highlight in each eye.



STEP 59 Using black paint, draw in the eyebrows using a super fine paintbrush. Create a blush on the cheeks with pink powder and shade the outer areas of the face with rose beige.



STEP 60 Using brown paint and a mini ball tool apply a beauty spot just under the eye. Add the eyelashes using tiny rolled pieces of black paste. Use spots of glue to fix, and press down gently using a pointed tool.



STEP 61 To finish the head shape fix enough paste onto the back of the head to create a realistic skull shape.



STEP 62 For the hair start with 60g white paste. Shape approximately 3g at a time into flat tapered shapes. Use a polymer clay blade to emboss hair stands. Manipulate with your fingertips to create waves. Keep the edges rounded to create a natural look.



STEP 63 Starting at the back fix the strands, shaping as you go. I worked left to right.



STEP 64 Work the hair strands to a defined parting and use a Dresden tool to create more definition. Finish with a curled top/fringe section as illustrated on the artwork.



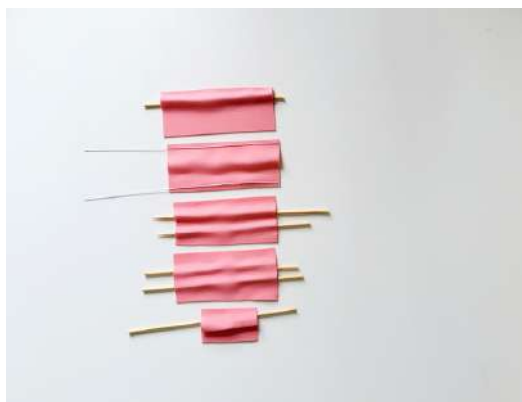
STEP 65 Once the model is dry model the high heels. Use two large pea-sized pieces of red paste, rolling to a slipper shape for the front and bottom of the foot and a tiny ball for the back part of the shoe, blend these two sections lightly. Roll fine pointed heels for each shoe. Fix all the pieces with glue.



STEP 66 Fix the model to the baseboard. Begin shading the details. I use paint to shade the cupcake and gloves, trying to create a vintage look as in the original illustration. If you applied a trim to the costume, paint the edges black to highlight. Coat the costume in edible glue and pick up the edible sparkles with a glue-coated paintbrush, fix the sparkles using more spots of glue.



STEP 67 Apply the garter and bow. Using 10g of blue paste, cut a fine strip to go across the leg and use the 7cm bow cutter to create tiny bows.



STEP 68 Knead 50g pink paste and 2g of red together. Roll out the paste finely:
Two tails - 3.5 x 1.5 inches
Two bow - 3 x 1.5 inches
One knot - 1.5 x 1 inch (this piece has to be trimmed to fit later)



STEP 69 To make one side of the bow, lift up the shaped piece. Gently fold in and join at the base. Repeat with the second shaped piece to make the full bow. Set bow pieces to one side while you make the tails.



STEP 70 To create a tail, dip the 28g wire in edible glue, use your fingertips to smooth glue down the full length of the wire and then press gently into the side of the cut piece. Make sure you have 1 inch or so of excess wire to hold onto as you will need this to insert into the top of the head to secure. Use a paintbrush to push over the excess paste to 'hem' the edge. Press over the paste and fix firmly or the wire may pop out when you begin manipulating the tails. pick up the tail and gently squeeze to form a section that you can hold fix into the head.



STEP 71 Insert the base wire and pull down to secure the tails using a pair of pointed tweezers. Once in place gently shape the tails with your fingertips to give shape and movement. Apply glue to the top of the tails and place both sides of your bow into position. Trim the knot piece and carefully place this between the bow to create a realistic fabric knot.



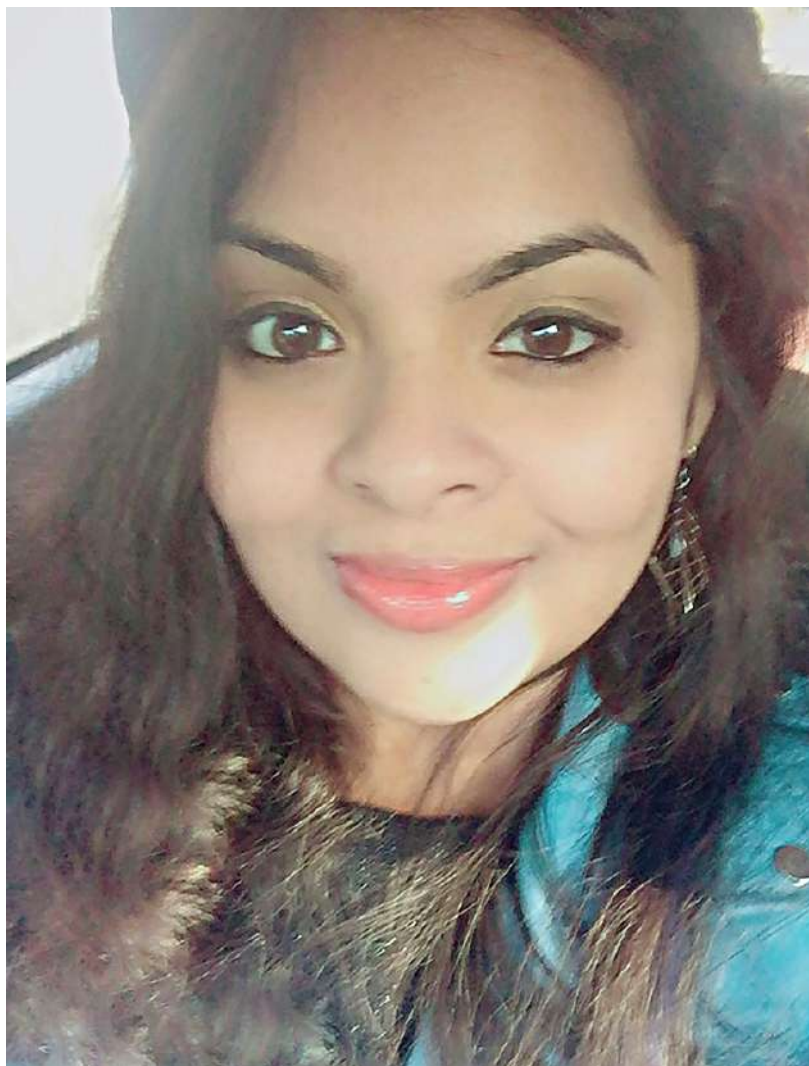
STEP 72 Use Liquid Shiny to paint the cherry, eyes and high heel shoes. Highlight the hair bow with pink, red and white and light blue paint for the garter bow. Paint or dust any shaded areas as on the illustration.



Read With Cake



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



Bintcy
Davis

INTERVIEW BY SARACINO

TELL US SOMETHING ABOUT YOURSELF

T'm Bintcy Davis, from Chikz Patisserie. At home everyone calls me Chikku and hence the name Chikz. I'm blessed with the most amazing family who have supported me throughout; my caring husband, my two lovely kids, my sister & her family and my parents - the strongest pillars of my life.



Fun fact about me is that I absolutely need to have music playing in the background when working on a cake project. I'm a Solicitor by profession and I have a Masters in International Business Law and currently pursuing my PhD in Law. I'm also proficient in Indian classical dance and Carnatic music.

HOW DID YOU START YOUR CAKE JOURNEY?

I've always had a flare for art and design which does not come as a surprise as my dad was quite the artist in his prime. Actually, I did not have a clue about baking till I made the first cake on my daughter's 2nd birthday. My first professional creation was a Karate belt cake made on the occasion of my daughter's black belt award ceremony. This cake was a massive hit, and this was when I decided to embrace my passion and took baking to the next level by qualifying as a Pâtissier.

WHAT HAS BEEN YOUR MOST DIFFICULT CREATION TO DATE?

This would definitely be the first competition entry piece for Cake International when I was relatively new in the field. My submission was a 7-tier design in the Wedding Cake category. The design involved more than 10 different techniques and it was quite a challenge to pull it off.

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

Of all the numerous projects I have done so far, I would have to pick the one I made for the Cake Masters worldwide competition which got me 2nd place. This piece was called 'Be You, Be You-nique' and it is so close to my heart as I had received a lot of recognition and appreciation for its unique design. I portrayed womanhood and how we stand strong through the struggles using a cracked effect that seamlessly flowed into a beautiful women made using the quilling technique.



AFTER GETTING INSPIRED, HOW DO YOU PROCEED?

Once I visualize the overall design, I start by sketching out the idea. At this point I try to include different techniques or elements to make it stand out. I constantly think of how I can create a WOW factor to the design.

Attention to detail is key as small details can make a big difference.



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

Always plan ahead. Sketch your design and plan the steps before starting. This helps avoid mistakes and ensures a smoother process.

Never compromise on the quality of the ingredients. Quality ingredients (like Saracino) can significantly impact the taste and appearance of your cake.

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

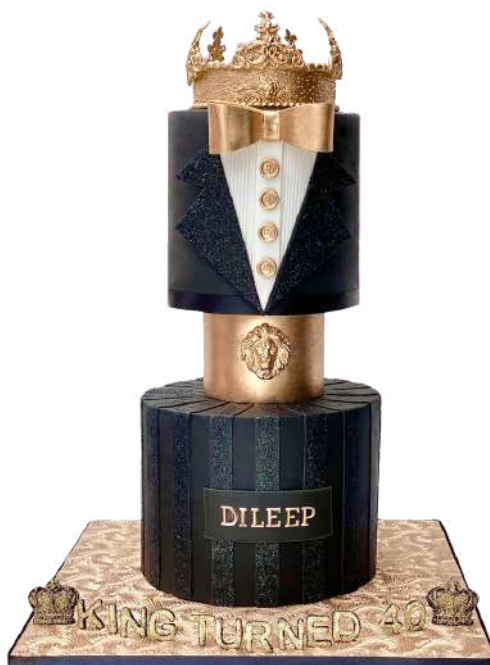
To be completely honest, I cannot function without Saracino Pasta Model modelling paste. I don't think there is even a single cake I have done without using this. Then there is the game changing Saracino product which I use for flavouring, which is none other than the Saracino Supreme vanilla concentrated flavouring. I get compliments from my clients for my vanilla buttercream, and they say that it tastes like ice-cream, all thanks to Saracino and their wonderful product.



WHAT IS YOUR BEST ADVICE FOR ALL OTHER ARTISTS?

Infuse your personality and style into your creations, this makes your cakes unique and memorable. Remember, each artist develops their unique style over time, so enjoy the process and have fun with your creations.

Cake decorating can be an intricate and time-consuming task so always stay patient and persistent as every challenge that you face is an opportunity to excel.



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 have always dreamed of making a cake for the Royal Family.

I would opt for a classic and sophisticated design with a focus on intricate detailing. I will certainly go with their favourite flavours because such a personal touch adds a thoughtful element to the creation.



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

We are a family of travel enthusiasts and love to visit new places and explore new cultures. I'm not a fan of flying so prefer cruises to flying. We have so far ticked off around 40 countries and have already booked our next holiday.


When at home, I love watching the Friends series along with some other classics like 'I dream of Genie' and 'Bewitched'.

WHO MAKES YOUR BIRTHDAY CAKE?

Me and me only!.... Lol. I feel compelled to do it myself every single time as I take this as an opportunity to experiment with some of the challenging creative design ideas that have been sitting in my head all year long.



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

 [Chikz Patisserie](#)

 [@chikzpatisserie](#)

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- Better sustainability with 75 % less plastic
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- Easier to cut the paste



THE ULTIMATE GUIDE BY ANGELIKA CHWYC

Glitter and Sparkle

ABOUT

Angelika Chwyc



Angelika has been modelling and decorating for over 20 years. She specializes in creating sugar and chocolate figurines made, amongst other methods, using photographs. Angelika is characteristic of using symmetrical patterns inspired by kaleidoscope and mandala.

The artistic passion for the design of clothing and jewellery is transferred to edible decoration. Improving her techniques over many years she has developed and is happy to share them with lovers of modelling and confectionery art.

Selected achievements:

- Awarded industry personality of 2018 – the title was won together with Renata Martyna and Ewa Drzewicka
- Gold medal at the Culinary World Cup Luxembourg 2018
- Since 2018 she has been a member of the Polish National Team
- Gold, Silver and Distinction along with 3rd place in her Category at Cake International Birmingham
- Bronze medals at the Polish Championship in Cake Decoration 2017 and 2019

Follow



Angelika Chwyc - SugarArt - Artystyczne Dekoracje Cukiernicze



@angels.sugarart



Glitter and sparkle is one of my favourite topics and I use them very often in my figurines. I love designing clothes in my works and since I am also involved in the music scene and I am interested in performances, eye-catching, shiny outfits appear very often in my works.

To finish one of the figures I presented during the World Championships in Milan, I used:

- Gold glitter in a Saracino pump
- Gold and copper Saracino powder
- Saracino silver powder dye
- Saracino Isomalt

The combination of the transparent gelatin that I used to make the blouse with the glitter dust colour gives an incredible shine, thanks to which I achieved the effect and the impression that the figurine was dressed in shimmering water.

Remember that each product can be used in different ways. For example, sprayed glitter, both coarse and fine, can function as glitter with shimmering particles, but if we rub the same dyes into a piece of paste, we will obtain an almost uniform metallic effect. We can even obtain an imitation of metal with colour.



STEP 1 In this photo you can see how I spray pump glitter onto parchment paper, it can also be onto a non-stick mat.



STEP 2 Warm up the isomalt and use a wooden stick to place it on the previously sprayed glitter.



STEP 3 The main thing is that the glitter in the pump is coarse-grained and when the isomalt drop is placed over it will make the element reflect light very beautifully, shine and give the impression of great depth.



STEP 4 Before I apply the isomalt to the pants, I spray the glitter on the pants. I apply it in some places, which creates a metallic coating.



STEP 5 The drops that I put on the pants are in different colours and sizes, which in my opinion gives a much more interesting effect. I add an extra bit of dye in the colour isomalt I am using and I do not mix it all, but only combine the colour with the isomalt to create streaks and when I take drops and use a wooden stick, natural streaks are created on them.



STEP 6 Make smaller and larger drops, matching them to each other on the garment.



STEP 7 Another interesting use of glitters in the clothing of my figures is to dust protruding parts of fabric/fabric imitations with a bit of powder colour such as gold/copper or silver. This version of the powder colour is much finer and brighter. It not only gives a delicate metallic colour but, above all, makes the elements to which it is added shiny. Copper adds sparkles and metallic brown colours.

GLAM CAKE

CREATED BY VERONICA SETA



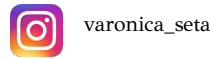


VERONICA SETA

Veronica Seta is a multi-award winning cake artist from Naples, Italy.

She is most known for her stunningly realistic sugar flower arrangements and classic design aesthetic. Veronica enjoys sharing her passion for cake artistry with others and travels internationally to teach and judge at cake shows.

She is an Ambassador for notable companies within the industry and has been featured in many cake magazines and blogs.



What you need:

INGREDIENTS

- White Chocolate
- Powder colour: dark green, yellow, grass green, copper, violet, aubergine
- Gel colour: violet, yellow and green
- Wafer Paper 0.30
- Cake gel - edible glue
- Pasta Model
- Cornflour
- Cake dummies (or real cake)

EQUIPMENT

- Pale green floral tape
- CelPad
- Peony mould and veiner
- Ultimate filler flowers mould: Nicholas Lodge Flower Pro Collection by Katy Sue
- Ferns mould: Nicholas Lodge Flower Pro Collection by Katy Sue
- Size Guide: Nicholas Lodge Flower Pro Collection by Katy Sue Designs
- Ball tool
- Dresden tool
- Paint Brushes
- Scissors
- Non slip mat
- 20, 22, 26, 28 gauge floral wire
- Cake spacer
- Wafer paper moisturizer





STEP 1 Roll small balls of white Pasta Model and push them into the cavities of the flower petals. Smooth the paste and remove excess if needed. Set aside for a few minutes in the refrigerator to help remove them easily from the mould.



STEP 2 Proceed as in step 1 for the medium, large and extra large sizes of fern leaves.



STEP 3 Remove from the moulds and let all the pieces dry for your cake pattern.



STEP 4 Melt white chocolate in a bain-marie and with a spatula spread it all over your cake dummies. Let dry well.



STEP 5 Dilute dark green and copper colours in a few drops of alcohol and paint two tiers of your cake dark green and the top tier copper. Add texture or pattern to each tier if you wish or keep plain.



STEP 6 Fill a small piping bag with melted chocolate, cut its tip.



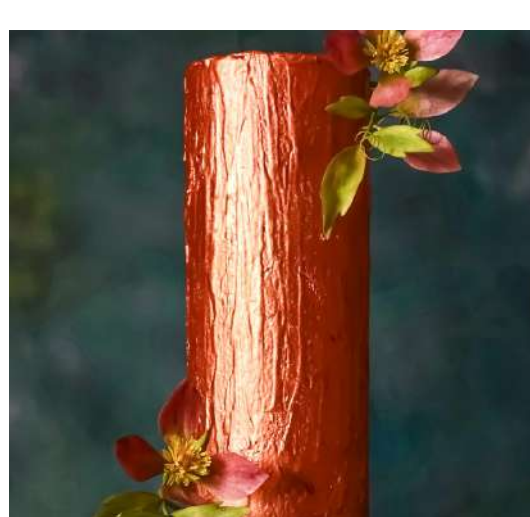
STEP 7 Add a small bit of chocolate behind each piece prepared in steps 1-2.



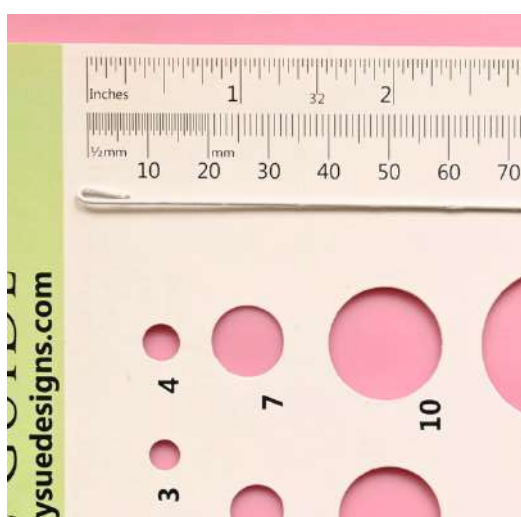
STEP 8 Stick them on the front of the first tier to get a pattern. Paint the pattern with dark green powder diluted in alcohol and when completely dry, enhance the flowers and leaf edges using a fine brush and copper colour diluted in alcohol.



STEP 9 Proceed as in step eight for the second tier, repeating the same pattern or making a different one as required.



STEP 10 Paint the top tier of the cake with copper colour diluted in alcohol. As you can see I textured my white chocolate.



STEP 11 Cut a 22 gauge floral wire into two parts and make a hook of 7mm.



STEP 12 Cut out templates of clematis centre, petals and leaves from the wafer paper. You can easily find the outlines online.



STEP 13 Spray a little wafer paper moisturizer in a palette and dilute a bit of yellow gel colour.



STEP 14 Paint the wafer paper strip lightly. Dust with cornflour and cut a fringe on top. With a Dresden tool, curl the fringe. Be very careful to avoid breaking.



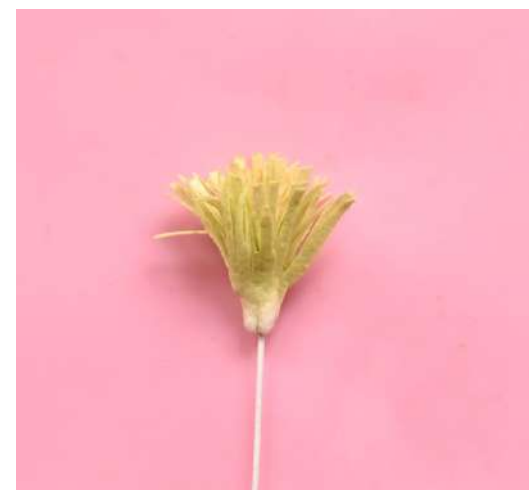
STEP 15 Proceed as in step 14 for one more strip, this time painting it pale green.



STEP 16 Make an edible glue with very small pieces of wafer paper and water. It is better to prepare this the day before.



STEP 17 Spread the glue on the hook of the 22 gauge floral wire and wrap around the yellow wafer paper strip. Let dry.



STEP 18 Spread a bit of glue on the first layer of clematis centre and wrap all around the second green layer. Let dry.



STEP 19 Placing your clematis petal template on wafer paper strips, cut out four petals.



STEP 20 Cut out a very small triangle for each petal. Moisten 1/4 length 28 gauge floral wire with glue and attach it to the back of the petal (smooth side). Cover the wire at the base of the petal with the small triangle and press. Let dry.



STEP 21 Dilute a bit of violet colour in a few drops of wafer paper moisturizer and paint the petals. Dust with cornflour.



STEP 22 Lay the petals with back side upwards into the large petal cavity in the Peony mould and press with the back veiner. Wait a few seconds before releasing them to let the veining impress. With a ball tool lightly frill the edges and with a Dresden tool define a central line and two side lines on the petal. Let dry in formers.



STEP 23 For the leaves, fold a strip of wafer paper into half and cut out the leaf shapes.



STEP 24 Dilute green colour in a few drops of moisturizer and paint both sides of the leaves.



STEP 25 Cover a 26 gauge floral wire with a bit of glue and stick it between the two leaves. When attaching the two parts together, make sure the two parts perfectly adhere. Dust with cornflour so that the leaves are not sticky. With a ball tool lightly frill the edges and curl their back. Shape them with your fingers.



STEP 26 Place leaves and petals into formers. Let dry well.



STEP 27 On a paper towel, prepare your dusting colours. Violet, a mix of yellow and green and aubergine.



STEP 28 Dust the base of the petals green and their edges and top aubergine. Dust the base of the centre of the flower violet. With the mixed yellow and grass green colours dust the green fringe. Enhance the yellow fringe with aubergine.

STEP 29 Use half width pale green floral tape and assemble 4 clematis petals around the centre.

STEP 30 Take a half length 20 gauge floral wire and wrap up and down half width pale green floral tape.



STEP 31 Assemble 12 leaves with 2 flowers starting with small, medium and large leaves on top of the branch. Dust the floral tape mixing dust grass green and yellow colours.

MODELLING CHOCOLATE

Saracino white and dark Modelling Chocolate has been developed with the help of well-known confectioners and cake designers, meaning you can make flowers, ribbons and bows with a delicious chocolate flavour.

Modelling Chocolate is ideal for a wide variety of creations.



by Diana Aluas



by Milene Habib



by Zlatina Lewis

GIVEAWAY WINNER



Congratulations

Kristine Mohan!

**You've won a Saracino
online giveaway!**



Sugar Chic

Facebook: www.facebook.com/SugarChicHartlepool

Instagram: www.instagram.com/sugarchic_cakes

HOW DID YOU START YOUR ADVENTURE WITH CAKES?

I have enjoyed baking for as long as I can remember - always offering to make desserts for family parties. My first ever decorated cake was one I made for my son's first birthday in 2014. The rather ambitious two-tier creation was bright, rather rustically covered and created with minimal tools (and experience!) but it was enough to have me hooked on decorating!

Not long afterwards, I was asked to make another birthday cake for my niece, then more requests quickly followed.

I really enjoyed working with sugarpaste and it wasn't long before I was developing my own style of tall and elegant cakes.

In 2016, after practising and making every cake I was asked for, I realised I wanted to take my hobby to the next level. With the intention of creating tasteful and sophisticated cake design, I set up my company, Sugar Chic from my home kitchen. Now, over 1000 cakes later, my diary is often fully booked six months in advance, and I am lucky to have loyal customers who I make cakes for every year.

HOW DID YOU FEEL WHEN WE CONTACTED YOU TO LET YOU KNOW YOU BECAME SARACINO'S LUCKY WINNER?

As I am a big fan of lots of Saracino products, I was delighted to learn I was the lucky competition winner! I am flattered to have been asked to share some of my creations in We Love Pastry magazine, and I am very excited to try new Saracino products I haven't come across yet.

COULD YOU PLEASE TELL US MORE ABOUT YOUR FAVOURITE CREATION?

My favourite cake is my orange and black Art Deco Wedding Cake entry for Cake International in 2022. I spent a long time tweaking the design on paper before creating several mock-ups of texture and colour on dummy cakes. I wanted to create a cake that you would want to touch, and am very pleased with how my ideas came to life. My favourite detail on the cake is the fringing, which mimics the flapper fringing synonymous with the Art Deco period. I created this by extruding hundreds of individual strings of black Pasta Model, cutting them to size by hand and painstakingly adding them to a band I would later attach to the cake. Not a process for the faint-hearted, but it looked exactly as I had hoped in all my designs. The base tier of this cake was also created using Pasta Model. In order to ensure the design fit exactly around my cake, I mapped the blocks on graph paper, then textured and cut each block individually before placing each block in sequence. I was delighted to be awarded a Silver in the 'Colourful Wedding Category' for my cake.



DO YOU USE SARACINO? IF SO, DO YOU HAVE A FAVOURITE PRODUCT AND WHY?

I exclusively use Saracino Pasta Model for all of the modelling on my cakes. I love the texture and taste of it too! I find Pasta Model takes colour excellently - whether this is gel colour, dust or airbrushing - it always lives up to my expectations and is such a great product to use. I have attached pictures of projects I couldn't have created with any other product - Mr Cobra - a cake I made for my son is one of my all time favourites!

I also love Saracino Flower Paste, and have used this on many of my floral wedding cakes.



WHAT IS YOUR FAVOURITE THING TO DO WHEN MAKING A CAKE?

I love using my airbrush to create colours and effects on my cake designs. I am always amazed how quickly cakes transform with the addition of colour, and how much depth and detail I can create using my favourite tool. However, my absolute favourite thing to do is add the ribbon to the cake when everything is finished... It's very satisfying to get to the end of the process. For big projects it can be a lengthy process of client consultation, design, practice, mock-ups, preparation, delivery, presentation, (then the photographs, editing and publishing). Adding the ribbon to the board is the icing on the cake for me as I finally get to see in reality something that has only been in my mind's eye for sometimes months!



WHAT PLANS DO YOU HAVE FOR 2024?

I am starting January 2024 with an online tutorial for the British Sugarcraft Guild, where I will be demonstrating brush embroidery on a celebration cake. I first tried this technique a few months ago, and quickly fell in love with how glamorous an effect it is. I hope to secure more tutorials in the subsequent months, and I am particularly looking forward to creating the wedding cakes I have in my diary for 2024.



We are proudly sharing your **HIGHLIGHTS OF 2023!**
We also would like to thank you for choosing to work
with Saracino products.

Keep tagging us so we can see more or send your
creation with no logo to info@saracinodolci.co.uk



@saracinodolci



@saracinouk



I wanted to share with you a couple of photos of a cake I finished last week. The cake with a cottage core theme was booked back in August and I had just read the August issue of the magazine, and immediately knew I could use the tutorial on forest magic from Rodica Bunea. The instructions on making the grass and the tree bark were so helpful. I also made the little rocks too, which worked brilliantly, although I didn't use them in the end. Adding the ferns gave a final pop of colour which really brought the design together.



BECKY NEAVE



BY BASIA BEE

using Saracino Pasta Top (sugarpaste)
and Pasta Bouquet (flower paste)



BY VERONICA KRASINA

using Saracino Pasta Model
- modelling paste



I send you the photo of the project created
thanks to your tutorials.

MONICA FRANCESCHINI



BY IZABELA FREDA

using Saracino Pasta Model, Modelling
Chocolate and Wafer Papaer



BY EMILY BAKES
using Saracino Pasta Scultura



BY MISS CAKE - PEPA MATEVA
using Saracino Pasta Bouquet



BY MARY PRESICCI SUGAR ART
using Saracino Pasta Model



BY TORTIVA
using Saracino Pasta Model



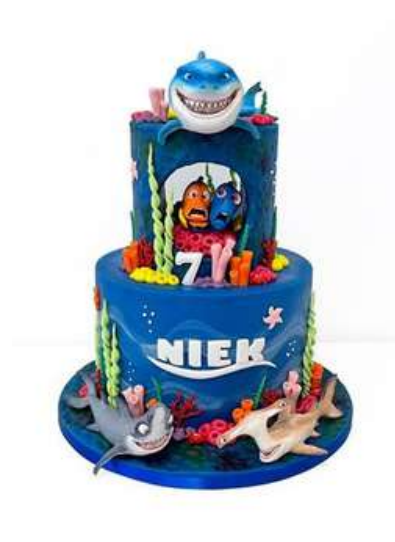
BY MARCECAKEDECOR
using Saracino Pasta Model



BY LELDE STABULNIECE
using Saracino Pasta Model
and Wafer Paper



BY DELIANSKY
using Saracino Pasta Model
and Pasta Bouquet



BY TORTAVENTURA
using Saracino Pasta Model,
Pasta Top and Modelling
Chocolate



BY JOANNA HARDING
using Saracino Pasta Model
and Pasta Top



BY T'S CAKES & BAKES
using Saracino Modelling
Chocolate



BY SUGAR QUEEN - EVA KLINC
using Saracino Pasta Model,
Saracino Pasta Scultura and
Powder Colours



BY CRÉ-ANNEC, CAKE DESIGN
using Saracino Pasta Model



BY ARTISTIC COOKIES
using Saracino Pasta Scultura



BY LAURA ARMSTRONG
using Saracino Pasta Model



BY MARZENA TOPA
using Saracino Pasta Model



BY CAKE ART BY KRISTEN
using Saracino Pasta Model



BY ALBENA BOJIDAROVA
using Saracino Pasta Bouquet



BY SELIN'S CAKE HOUSE
using Saracino Pasta Model and Wafer Paper



BY LES GÂTEAUX DE MADI
using Saracino Pasta Model



BY ĎURČEKOVA MARTINA
using Saracino Pasta Model and Pasta Bouquet



BY BLOOMING CAKES BY KRISNA
using Saracino Pasta Model



BY ZUZANA BEZAKOVA
using Saracino Wafer Paper, Saracino Isomalt, Saracino Pasta Model



BY SUGARQUEEN-SOFIA F.
using Saracino Pasta Model and Pasta Top



BY ROWENA DAVID
using Saracino Pasta Model



BY DETTO FATTO CATERING
using Saracino Pasta Top and
Pasta Model



BY SARAH MITCHELL
using Saracino Pasta Model



BY SHORT & SWEET
using Saracino Pasta Model



BY ILOVINGALLERY
using Saracino Pasta Model



BY ANKA LUKACOVICOVA
using Saracino Flower Paste
by Arati Mirji



BY MARTA KIZIŃSKA-BRZOZA
using Saracino Pasta Model
and Wafer Paper



BY SUZIE'S CAKES & BAKES
using Saracino Pasta Model



BY MAGIC CAKE 4 U
using Saracino Pasta Model



BY HODZI CAKES
using Saracino Pasta Model



BY MARIA CAKES
using Saracino Pasta Scultura



BY CAKE DESIGNS UAE BY PAMMY
using Saracino Pasta Model



BY ALLI MOFFAT
using Saracino Pasta Model
and Pasta Top



BY SHEREEN'S CAKES & BAKES
using Saracino Pasta Top and
Pasta Model



BY MARIA G. SCARAIA
using Saracino Pasta Model



BY SHARON SWALLOW
using Saracino Pasta Model



BY LESYCAKEARTIST
using Saracino Pasta Model



BY CAKE STUDIO
using Saracino Pasta Model



BY IDAJOHANNEKAKEDSIGN
using Saracino Pasta Model
and Wafer Paper



BY GENA ALEKSANDROVA
using Saracino Pasta Model



BY ELENI SIOCHOU
using Saracino Pasta Model



BY NELLY'S SWEET TREATS
using Saracino Pasta Model
and Pasta Top



BY FAB BAKES
using Saracino Pasta Scultura



BY CUKIERNICZE INSPIRACJE
using Saracino Pasta Model,
Saracino Pasta Top, Wafer
Paper and Modelling Chocolate



BY ELIZABETH ASHTON
using Saracino Pasta Model



BY KAREN MARY
using Saracino Pasta Model



BY SARAH CARR'S SPECIALITY CAKES
using Saracino Pasta Model



BY LYNNE MORTON
using Saracino Pasta Model



BY EDINGOS TORTUKAI KELLS
using Saracino Pasta Model



BY LELDE STABULNIECE
using Saracino Pasta Model



BY SŁODKIE MARZENIA ART CAKE
using Saracino Pasta Model,
Modelling Chocolate & Wafer
Paper



BY TWO PIXIES SUGAR & SPICE
using Saracino Pasta Model



BY SIMPLY BAKED
using Saracino Pasta Model



BY KAY MUKHERJEE
using Saracino Pasta Model



BY EDWINA HUGHES
using Saracino Modelling
Chocolate



BY KASIA KATES
using Saracino Pasta Model



BY JANKA NAVRKALOVÁ
using Saracino Pasta Model



BY ALMA OMEROVIC
using Saracino Pasta Top and
Pasta Model



BY SUE PER POWER BAKES
using Saracino Pasta Model



BY CUPCAKE DELIGHTS
using Saracino Pasta Model



BY JANANNIE RANGASWAMY
using Saracino Pasta Model



BY PIECE OF CAKE
using Saracino Pasta Model



BY DEBORAH'S CAKES AND SUGARCRAFT
using Saracino Pasta Model
and Pasta Bouquet



BY ANNETT SCHROEDER
using Saracino Pasta Model



BY MEL MCALLISTER WAS SCOTT
using Saracino Pasta Model



BY JOANNA CEBULSKA
using Saracino Pasta Model
and Pasta Top



BY MARLENE LACAMBRA ELBANCOL
using Saracino Pasta Model



BY MARLEEN TAART
using Saracino Pasta Model



BY SIMONE'S SÜBE BACKWELT
using Saracino Pasta Model



BY ANGELA ROBERTS
using Saracino Pasta Top,
Pasta Model and Modelling
Chocolate



BY FLOWERS TATY
using Saracino Flower Paste
by Arati Mirji



BY SARA SAMBUCCI
using Saracino Pasta Model
and Pasta Top



BY SANDRA ROSE
using Saracino Pasta Model



BY MARLENA STRASZKIEWICZ
using Saracino Pasta Model
and Wafer Paper



BY MUNA MUBARAK
using Saracino Pasta Bouquet
and Wafer Paper



BY ELIZABETH ASHTON
using Saracino Pasta Model
and Pasta Bouquet



BY LELDE STABULNIECE
using Saracino Pasta Model



BY TREATS FROM THE KITCHEN
using Saracino Pasta Model



BY GIANNA GRAM
using Saracino Pasta Model



BY MIA MIA
using Saracino Pasta Model



BY HARERAISING CAKES
using Saracino Pasta Model

Proudly sharing all the creations sent to us by artists who used Saracino products.
Huge congratulations everyone!



winners



by Shereen van Ballegooyen using Saracino Pasta Top & Pasta Model.
Follow on Facebook:
[Shereen's Cakes & Bakes](#)



by Nivia Rodrigues using Saracino Modelling Chocolate
Follow on Instagram:
[@cakesbynivia](#)



by [@DusiCake](#), [@Angel's Kitchen](#) and [@Verity Jane Cake Artist](#) using Saracino Pasta Model and Saracino Wafer Paper



by Tafa Chigudu using Saracino Pasta Model.
Follow on Facebook: @TafaCakes



by Arianna Sperandio using Saracino Pasta Model, Saracino Pasta Scultura, Saracino Wafer Paper 0.30, Saracino Cocoa Butter and gel and powder colours
Follow on Facebook: @Arianna Sperandio - SUGAR ART



by Koy Dolphin using Saracino Pasta Scultura.
Follow on Instagram: @moocakesonline



by Galia Garova-Mihaylova using Saracino Pasta Model and Saracino Isomalt
Follow on Instagram: @galiagarova



by Ana Platon using Saracino Pasta Model, Pasta Top and Pasta Scultura .
Follow on Facebook: @Sugar ArtisAna



by Nyoman Maria Shinta Dewi using Saracino White Modelling Chocolate and Saracino Isomalt SugarPlus.
Follow on Facebook: @mariadewicakes



by Debbie Lock using Saracino Pasta Model, Pasta Top and Pasta Bouquet.
Follow on Facebook: @Little Barn Cakes



by Elaine Minett using Saracino Pasta Model
Follow on Facebook: @gingercatcakery



by Eden Crews using Saracino Pasta Model



by Nicole Rubin
using Saracino Pasta Model, Saracino
Royal icing and Saracino Pasta Bouquet
Follow on Instagram: @deichqueen



by Ann-Kristin Scheiter using Saracino Pasta Model,
Pasta Bouquet and Wafer Paper 0,3mm
*Follow on Facebook:
Cakes, Sweets & Art by Ann*



by Joyce Wehrmann using Saracino Pasta
Model (modelling paste), Pasta Top (sugar
paste), Saracino Wafer paper 0.30,
Saracino Modelling Chocolate, Saracino
Isomalt and Saracino Powder Dusts



by Anna Lightfoot using Saracino Pasta
Model
*Follow on Facebook:
@Anna Elizabeth Cake Design*



by Erika McKinlay Sionis using Saracino
Pasta Model and Saracino Modelling
Chocolate



by Tsveta Colligan using Saracino Pasta
Scultura
Follow on Facebook: @Tsveta Colligan



by Graeme Venus using Saracino Pasta Model and
Modelling Chocolate
Follow on Facebook: @Sticky Sponge



winners





winners



by Victoria Bryant using Saracino Modelling Paste, Saracino Modelling Chocolate, Saracino Sculpting Paste, Saracino Gel Food Colours and Saracino glue

Follow on Facebook: [@The Cake Casters](#)



by Elaine Minett using Saracino Pasta Model

Follow on Facebook: [@gingercatcakery](#)



by Sabine Ziebegk using Saracino Pasta Model and Pasta Top.

Follow on Instagram: [@dersuessewahnsinn](#)



by Denise Bryant using Saracino Pasta Model, Saracino Modelling Chocolate, Saracino Pasta Scultura, Saracino cake gel

Follow on Facebook: [@The Cake Casters](#)



by Jovanni Amata using Saracino Pasta Model.

Follow on Instagram: [@gio_amata](#)



by Siobhan Brophy using Saracino White and Dark Modelling Chocolate, Saracino Cake Gel

Follow on Instagram: [@cinnamongirlconfections](#)



by Urszula Maczka using Saracino Pasta Model.

Follow on Facebook: [@Sugar Atelier](#)



by Santa Spruge using Saracino Pasta Model
Follow on Facebook: [@SweetStuffSanta](#)



by Tsveta Colligan using Saracino Pasta Scultura



by Raquel Garcia using Saracino Modelling Chocolate and Saracino Pasta Model
Follow on Facebook: [@Raquel Garcia-Cake Art](#)



by Anna Lightfoot using Saracino Pasta Model
Follow on Facebook: [@Anna Elizabeth Cake Design](#)



by Hayley Van Ballegooyen using Saracino Pasta Model



by Michael Wehrmann using Saracino Pasta Model, Saracino Modelling Chocolate, Saracino Wafer paper 0.30 and Saracino Pasta Bouquet
Follow on Facebook: [@MiCakery Atelier & Cake Design](#)



by Catia Guida using Saracino Royal Icing, Saracino Pasta Bouquet and Saracino Pasta Model.
Follow on Facebook: [@Catia Guida](#)



by Rachel Stockton Saracino Pasta Model (modelling paste) and Saracino Modelling Chocolate
Follow on Facebook: [@Dates With Cakes](#)



by Gill Woolgar using Saracino Pasta Model
Follow on Facebook: [@The Peppermint Cake Company](#)



by Anna Taylor Dillon using Saracino Pasta Model (modelling paste) and Saracino Pasta Scultura
 Follow on Facebook: [@Anna Taylor Dillon](#)



by Jenny Chambers using Saracino Pasta Model, Saracino Modelling Chocolate, Pasta Scultura, Saracino dusts and Liquid Shiny
 Follow on Facebook: [@SquareHen](#)



winners



by Paulina Boguslawska using Saracino Pasta Model and Modelling Chocolate
 Follow on Facebook: [@Candy Wonderland](#)



by Anka Lukacovicova using Saracino Flower Paste by Arati Mirji
 Follow on Facebook: [@Anka Lukacovicova](#)



by Sarah Carr using Saracino Pasta Model and Modelling Chocolate.
 Follow on Facebook: [@Sarah Carr's Speciality Cakes](#)



winners



by Jen Schnö using Saracino Pasta Model and Saracino Pasta Scultura
 Follow on Facebook: [@Jen Schnö](#)



by Galia Garova-Mihaylova using Saracino Pasta Model
 Follow on Instagram: [@galiagarova](#)



by Melissa Jablonski using Saracino Pasta Model, Pasta Bouquet and Modelling Chocolate
 Follow on Facebook: [@Cake It Or Leave It](#)



by Gary Scott using Saracino Pasta Model and Modelling Chocolate



by Ruth Wallace using Saracino Pasta Model and Pasta Scultura
 Follow on Facebook: [@The Cake Artist MK](#)



by Svetlana Vekova using Saracino Pasta Bouquet



by Sara Jane Rice using Saracino Pasta Model



by Tracey Mckay using Saracino Pasta Model and Modelling Chocolate
 Follow on Facebook: [@The Cake Sculptress](#)



by Tracey Mckay using Saracino Pasta Model and Modelling Chocolate
 Follow on Facebook: [@The Cake Sculptress](#)



by Joanna Harding using Saracino Pasta Model and Modelling Chocolate
 Follow on Facebook: [@The Illustrated Cake](#)



by The Yummiverse using Saracino Pasta Model
 Follow on Instagram: [@Theyummiverse](#)



by Kate O'brien using Saracino Pasta Top, Pasta Model, Modelling Chocolate and Dusts
 Follow on Instagram: [@katyskitchen1](#)



by Ana Platon using Saracino Pasta Model and Pasta Scultura
 Follow on Facebook: [@Sugar ArtisAna](#)



by Tracey Mckay using Saracino Pasta Model and Modelling Chocolate
 Follow on Facebook: [@The Cake Sculptress](#)



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