

We Love pastry


We love pastry

7

Exclusive TUTORIALS

DETAILED AND
VERY EASY TO
FOLLOW



Saracino NEW FLOWER PASTE

NEW
PRODUCT
THAT CANNOT
BE MISSED



PASTA MODEL

WHY SHOULD
YOU CHOOSE TO
WORK WITH THIS
PRODUCT



PASTA TOP

THE SUGARPASTE
THAT WILL NOT
LET YOU DOWN

cake by Arati Mirji



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SYLWIA PRICE
EDITOR



created by Bake Cake Create
using Saracino Pasta Model

Welcome to our very special edition of Saracino's free monthly magazine 'We Love Pastry!' and welcome to our stand at Cake International 2023.

I am absolutely delighted to say that this is the second issue that has been printed especially for the Cake International show. It is a bit shorter than our regular monthly online version but still contains lots of advice and tips from artists from around the globe.

For those of you who are seeing the magazine for the first time (and hopefully enjoying it), you can easily download all previous editions from our UK website www.saracinodolci.co.uk

In every monthly issue, you will find detailed tutorials, including modelling, flower making, sculpting, painting, and delicious desserts (plus much more). I guarantee everyone will find something that you'd like to follow or try to make

Our monthly online digital editions usually have a bumper 100 pages or more!

OUR AMAZING CONTRIBUTORS

Cakes by Mischell, Torty Zeiko, Chikz Patisserie, NR artist Romina Novellino, Dionis Iarovoi, Arati Mirji Sugar Florist, Cake is Love by Jenny, Academia de Arta Dulce

Not only do they contain tutorials but also interviews, blogs, competitions, and just as importantly we share your amazing creations made using Saracino products. You can keep up to date with what is happening in the Saracino world, what new products we have released and what we have planned for the future.

With a reach of over 40 thousand worldwide downloads per month (and growing!) make sure you share your amazing work with us so we can publish it to share it with the whole world! We proudly feature your work so don't miss out on this great opportunity.

Tired after a busy weekend at the show? Well, why not sit down and head to the link on our webpage and download any magazine you fancy? You can also choose to subscribe, and the magazine will magically pop into your inbox each month totally free of charge.

Please enjoy this issue and we hope to see you at our stand over the weekend!

Sylwia xx

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created by Capri Cakes using
Saracino Pasta Model



created by Daisy Cakes using
Saracino Pasta Model

WE LOVE PASTRY

SPECIAL EDITION 2023

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LION OF LOVE

CREATED BY CAKES BY MISCHELL





CAKE DESIGNER

Michaela Rences


I am originally from Slovakia and now living in Austria.


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

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

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

FOLLOW MICHAELA

 @Cakes_by_mischell

 Cakes by Mischell

What you need:

Ingredients

- Cake - Approx. 18cm dia. x 15cm high
- Pasta Top: Light green
- Pasta Model: Light brown (brown mixed with white), brown, white and red
- Powder colour: Pink and white
- Black and brown edible markers or black and brown powder colours
- Clear alcohol

Equipment

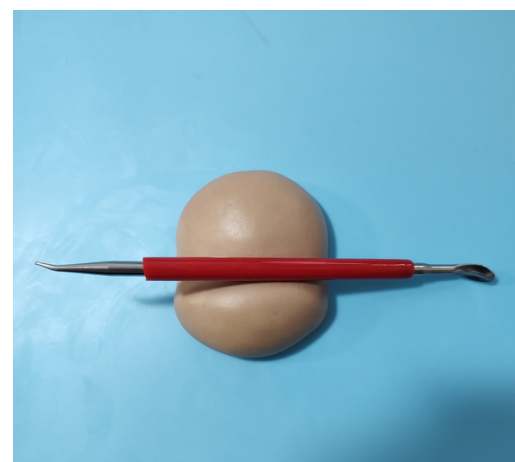
- Rolling pin
- Smoother
- Cake mat
- Scalpel
- Dresden tool
- Brushes
- Modelling tools
- Flower wire



STEP 1 Mix white Pasta Model with light green Pasta Top. Cover your cake and cake board.



STEP 2 Model the face of the lion using light brown Pasta Model.



STEP 3 Using a modelling tool, press across where the eyes will be.



STEP 4 Use a ball tool to make a socket for the eye.



STEP 5 With a black edible marker pen (or black powder colour mixed with clear alcohol), paint the second eye and its eyelashes. Roll a ball from white Pasta Model.



STEP 6 Insert the white ball into the eye socket. Finish the eye and eyelashes with a black food marker pen.



STEP 7 Paint the lion's mouth and nose with a black edible marker. Roll two small white balls.



STEP 8 Press the mini white balls into the black part of the eye to give reflection. Paint the eyebrows with a brown edible marker and add dots on the cheeks. Dust the lion's cheeks with pink powder colour.



STEP 9 Model the body and legs of using the light brown Pasta Model. Model a heart using red Pasta Model.



STEP 10 Fix the lion figure to the side of the cake.



STEP 11 Roll dark brown Pasta Model. Mark lines with a ruler.



STEP 12 With a knife cut out various shapes to use as the lion's mane.



STEP 13 Model the ears using light brown Pasta Model.



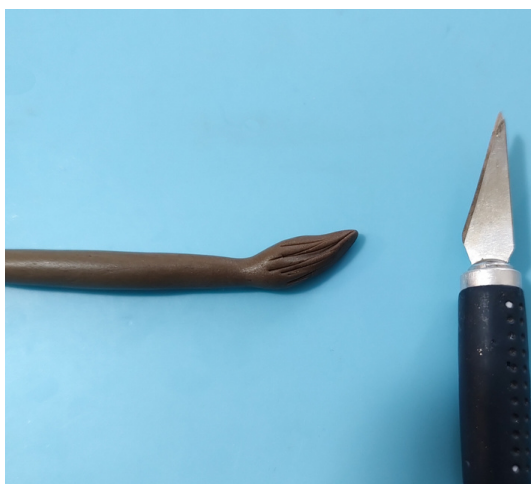
STEP 14 Start gluing the mane onto the back of the head. Keep adding different shaped hair pieces until the mane covers the top of the head. Don't forget to add the ears within the mane.



STEP 15 Using dark brown Pasta Model roll a long thin sausage shape for the tail.



STEP 16 Use a modelling tool to mark the end of the tail.



STEP 17 Use a knife to mark the hair at the end of the tail.



STEP 18 Shape the lion's tail into the desired shape.



STEP 19 Glue the tail to the lion figure on the cake. Use powder colours to dust the lion to add shade and shadow.



STEP 20 Form a triangular shape using red Pasta Model.



STEP 21 Using a modelling tool, mark a line in the middle. Model the heart. With white powder colour mixed with alcohol, paint a white line and dots on the heart. Make several hearts and stick them on the cake. Connect the two hearts on top of the cake with a stiff flower wire.



WHAT IS PASTA MODEL?



READY-TO-USE SUGAR PASTE DESIGNED FOR MODELLING WITHOUT THE NEED FOR THE ADDITION OF CMC, PERFECT FOR SMALL AND MEDIUM-SIZED PROJECTS. AVAILABLE IN 19 BEAUTIFUL COLOURS.

- ♥ It is firm and solid at first (especially during cold months). Simply cut a piece and knead it or microwave it at 800w for 3 seconds. If it becomes too soft, let it rest at room temperature, and it will regain its previous consistency. It guarantees perfect results in any climate and gives a luminous effect to every creation.
- ♥ Very flexible and elastic. Thanks to the presence of cocoa butter, it allows you to join and smooth joints until they disappear completely. It dries quickly, without cracking, and maintains its shape perfectly. It can be worked on multiple times without issues.
- ♥ Voted as the 'Best Product' in the market in 2017 at the Birmingham Cake Masters Awards.
- ♥ Thanks to its vanilla and caramel flavour, it is perfect on any cake and delicious to eat. It does not contain hydrogenated fats and is free from palm oil. It is also gluten-free

WHY SHOULD I CHOOSE TO WORK WITH PASTA MODEL



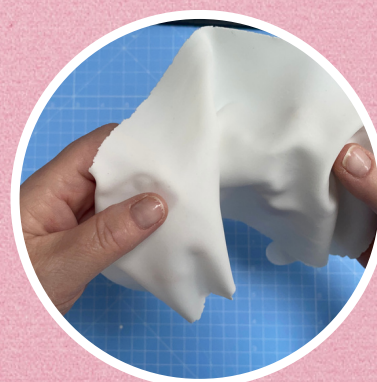
Due to its strength it allows for very thin rolling for elements such as clothes. Perfect for ruffles.



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



Blends at joints perfectly



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



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



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

APPLE OR CAKE?

CREATED BY TORTY ZEIKO





CAKE DESIGNER

Iveta Košíková

I'm from Slovakia. I have a great husband, two children, two cats and aquarium with fish. I am a creative artist and an interior designer,

I paint on textiles, and cake decorating has been my hobby for about 7 years.

I won a gold medal and GRAND PRIX 2020 at the international competition in Poland, and 1st place in the Cake International Virtual Edition 2020.

I love experimenting with colours.

FOLLOW IVETA



Torty Zeiko



@tortyzeiko



NEW

PACKAGING -
NOW SARACINO GEL COLOURS
AVAILABLE IN EASY TO USE
TUBES



What you need:

Ingredients

- Dark and white chocolate drops
- Wafer paper 0.3mm
- Pasta Model: Light green, red
- Gel colours: White, green, rose beige, yellow, orange, red, light green, black
- Clear alcohol
- Edible glue - cake gel
- Edible glitter spray

Equipment

- Sharp knife
- Spatula
- Silicone mat
- Flexible plastic smoother
- Brushes
- Flower wire #22
- Pliers
- Scissors
- Modelling tools
- Cocktail sticks

CHOCOLATE DROPS

Made from the World's best chocolate varieties. Available in 3 flavours: dark chocolate 60/40, milk chocolate 38/20 and white chocolate.

The drops melt easily so you can make delicious moulds or use them to make chocolate ganache and pralines.



MODELLING CHOCOLATE

Our decorative range of white and dark modelling chocolate, developed with the help of well-known confectioners and cake designers, means you can now make flowers, ribbons and bows with delicious chocolate flavour. The range is also ideal for 3D decorations.

Available in 5kg buckets and 1kg tubs.





STEP 1 Fill and layer the cake and carve into the shape of an apple with a sharp knife.



STEP 2 Cover the cake with dark chocolate ganache and smooth it with a flexible smoother.



STEP 3 Mix white chocolate ganache with yellow and light green gel using a spatula. Do not mix too much as we want a "mottled" effect.



STEP 4 Spread the green coloured chocolate on the cake with a wider spatula. Cover the entire surface of the cake and do not smooth.



STEP 5 Mix white chocolate ganache with orange, ivory and red gel colour. Mix on the same mat to create interesting colour shades.



STEP 6 Spread the orange and red chocolate irregularly on the cake with a wide spatula.



STEP 7 Smooth the surface with a flexible plastic smoother using vertical strokes from bottom to top. The colours should combine beautifully.



STEP 8 Mix the green gel colour with clear alcohol and paint the depression in the upper part of the cake with a brush. Also gently shade the lower edge of the apple near the mat.



STEP 9 Mix the orange and red gel colours with clear alcohol and gently highlight the red parts of the cake with a brush.



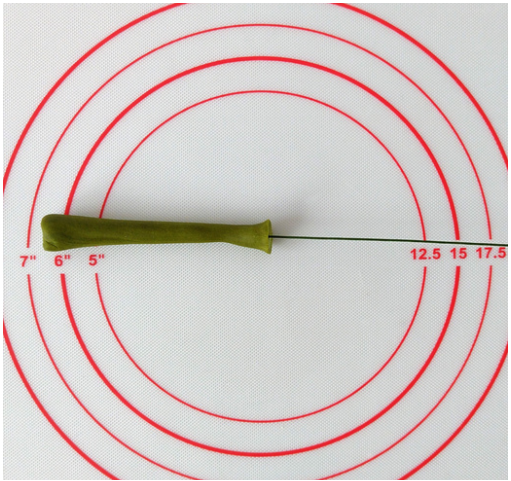
STEP 10 Mix the white gel colour with clear alcohol and paint highlights on the apple for a natural look.



STEP 11 When you have finished painting, lightly 'flick' the cake with thin white paint to give the speckled effect.



STEP 12 Color light green Pasta Model with green gel colour.



STEP 13 Use your hands to roll and shape the stalk of the apple and insert a flower wire into it.



STEP 14 Gently bend the stalk with your hands and finish painting with green colour.



STEP 15 Use pliers or tongs to insert the wire into the cake.



STEP 16 Mix rose beige and light green gel colour with clear alcohol and water (1:1). Paint the wafer paper on both sides with the coloured solution.



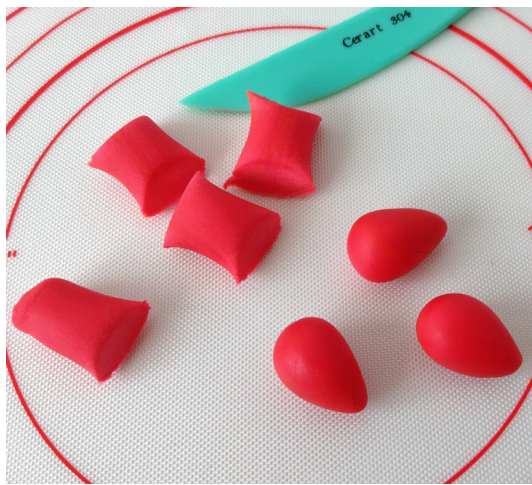
STEP 17 Cut the coloured wafer paper into strips about 1.5cm wide, moisten the strips with a sprayer and gradually wrap them around wires of different lengths.



STEP 18 Make branches from the wrapped wires. Shape them with your hands, put them together and wrap them with another strip of paper. When shaping, the wafer paper must always be moist so that it does not break.



STEP 19 Arrange the finished branches around the cake.



STEP 20 Roll the red Pasta Model into a sausage shape and cut it into 7 equal pieces. Use your hands to form rose hips from each piece.



STEP 21 Insert a cocktail stick into each rose hip and paint with red gel colour for a more intense shade. Lightly shade the lower part with green gel colour.



STEP 22 Cut the tip of the rose hips with pointed scissors.



STEP 23 Paint the cut end with black gel colour. Leave to dry on the cocktail sticks.



STEP 24 Coat the ends of the branches with edible glue and add the rose hips.



STEP 25 For an effective look, paint white gel colour on the rose hips, branches and stem of the apple. Finally, you can spray the entire cake with edible glitter.



STEP 26 Your cake is ready to impress and confuse!



STEP 27 Slice and enjoy.....

WE ARE GOING GREENER - INTRODUCING OUR NEW 1KG PASTA MODEL PACKAGING



- REDUCE THE AMOUNT OF PLASTIC
- REUSE TUBS YOU HAVE AT HOME



- NO MORE damaged tubs delivered to your door
- Better sustainability with 75 % less plastic
- Perfectly sealed, to ensure the same shelf life as plastic tubs
- Easier to cut the paste

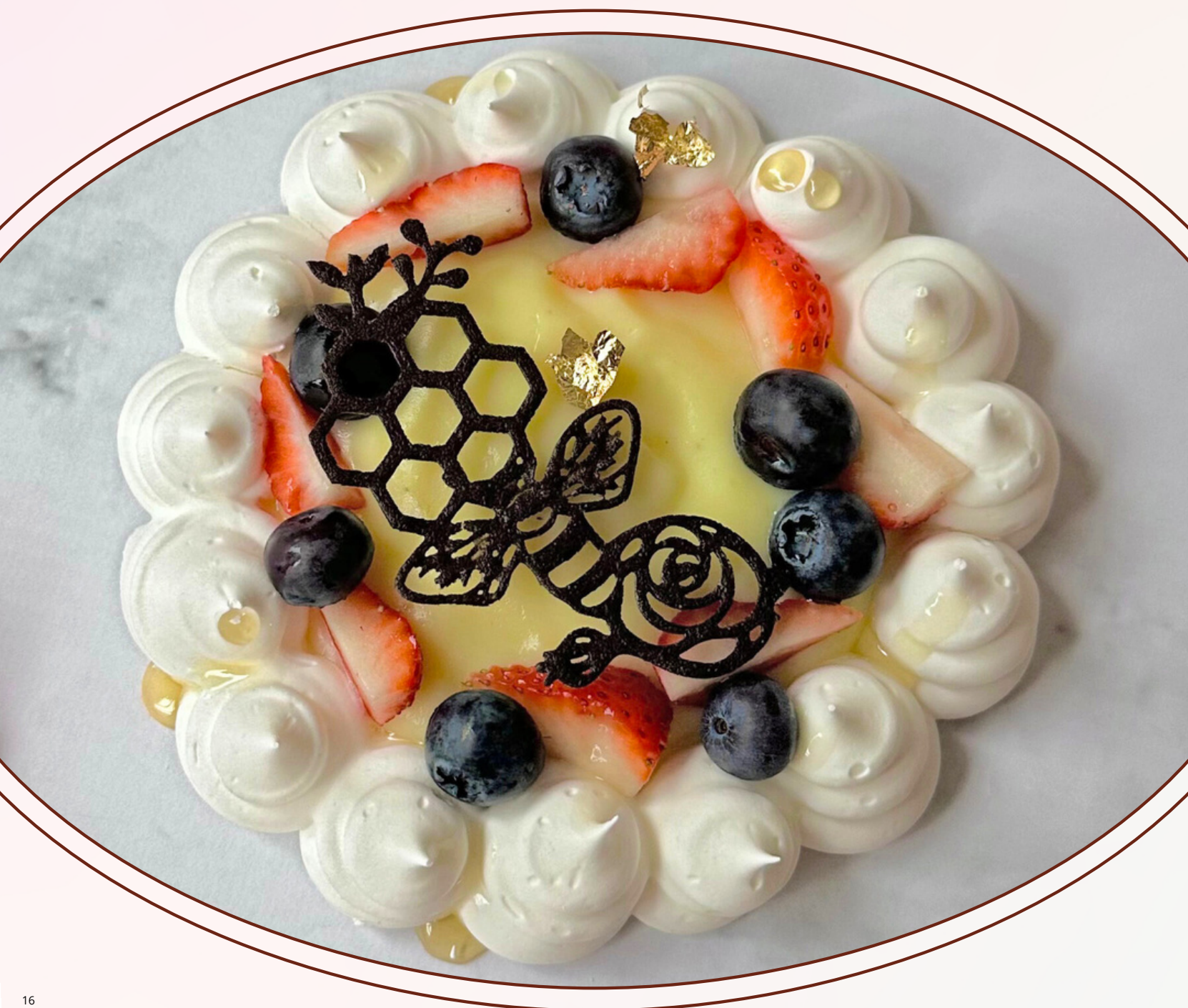




saracinodolci.co.uk

Meringue Honey Nest

For your loved one's





CAKE DESIGNER

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



FOLLOW BINTCY

 Chikz Patisserie

 @chikzpatisserie



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.



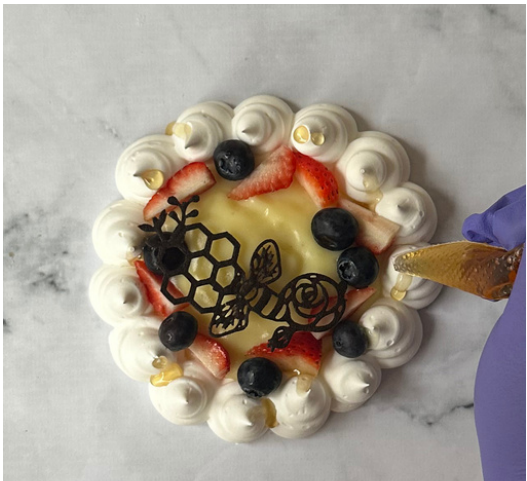
STEP 14 Add the vanilla pastry cream in the middle of the meringue shell.



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



TEDDY'S TALES

CREATED BY NR ARTIST ROMINA NOVELLINO



NR
ROMINA NOVELLINO
ARTIST



CAKE DESIGNER

Romina Novellino

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

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

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

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

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

FOLLOW ROMINA



NR artist Romina Novellino



@nrartist_romina.novellino

You Will Need:

Ingredients

- Pasta Model: Navy blue, baby blue, white, baby pink, burgundy, light green and rose beige
- Pasta Top: Rose beige
- Powder colours: Black, brown, pink, white, orange
- White gel colour
- Clear alcohol



Equipment

- Gauge 18 flower wire
- 3cm polystyrene ball
- Polystyrene cylinder: diameter 15cm height 10cm
- Wooden skewer
- Green flower tape
- Silicone conical brush
- Soft bristle brushes
- Modelling tools
- Scalpel and scissors
- Rolling pin
- Leaf cutter and veiner
- Grooved board
- Water pen
- Small circle and oval cutters
- Polystyrene hot cutter (optional)



STEP 1 Cover the polystyrene ball with brown Pasta Model. Form a slight triangle shape and press across the centre for the eyes. Roll a small rose beige coloured ball and place for the nose. Using a silicone brush tool mark the eyes and mouth. With black Pasta Model add the eyes and use brown for the nose.



STEP 2 For the ears, roll two small dark brown Pasta Model balls and two smaller lighter brown. Place the light brown balls on the dark brown and press together. Finally, with a small circle cutter, cut off the bottom.



STEP 3 Fix the ears to the head using the water pen. Dust the cheeks with pink powder. Paint the mouth and eyebrows with black powder mixed with clear alcohol. Add highlights to the eyes with white gel colour.



STEP 4 For the body roll a ball of brown Pasta Model, shape into a cone and cut off the top.



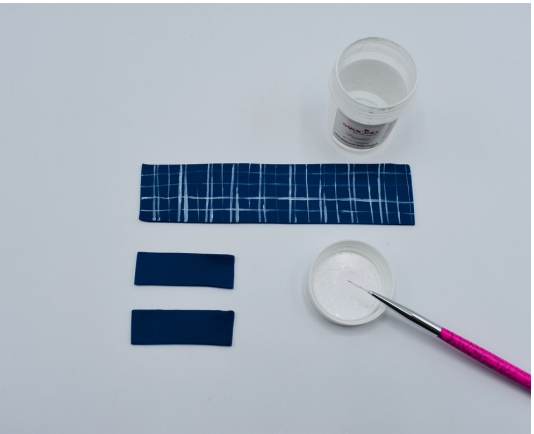
STEP 5 For the legs roll a brown Pasta Model ball, shape into a cone, bend the narrow end and press to create the foot. Make two legs.



STEP 6 Cut off the top and join the leg to the body. For the light part under the foot, roll a small ball of light brown paste with an oval shape and fix under the foot using the water pen. Fix both legs.



STEP 7 For the arms, roll a ball of brown Pasta Model. Shape into a cone and flatten the narrowest end. With the scalpel cut the thumb. Make two arms.



STEP 8 For the shirt, roll navy blue Pasta Model to a narrow and long rectangle and two other smaller rectangles for the sleeves. With white powder colour diluted with alcohol, paint the pattern of the shirt.



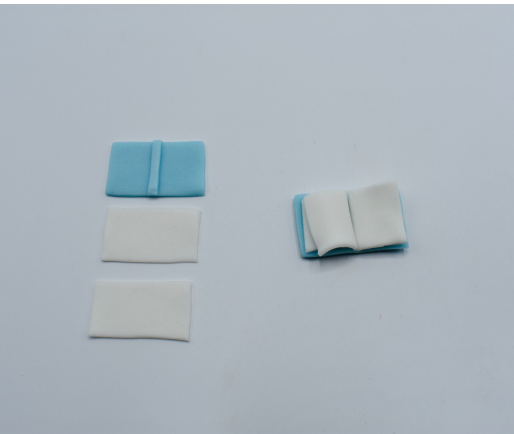
STEP 9 Insert the wooden skewer through the body and fix the larger navy paste rectangle to the body. Make the ends meet at the centre of the body and bend the top corners to create the collar. Remove any excess paste from the shoulders with scissors.



STEP 10 Cover the top of the arms with the small navy rectangles. Add thinner strips for the rolled up sleeves.



STEP 11 Fix the arms to the shoulders and bend the hands so you have the position to hold the book.



STEP 12 For the book roll and cut a baby blue Pasta Model rectangle and two smaller rectangles of white paste. Use a small strip of blue to add the book spine. Place the white rectangles on the baby blue rectangle and press the centre with a plastic cutter. Curl the upper pages.



STEP 13 For the slippers, make two small circles and two ovals of baby blue Pasta Model using small cutters. Cut the edge from two circles to create the top of the slippers. For the soles make two ovals from brown Pasta Model.



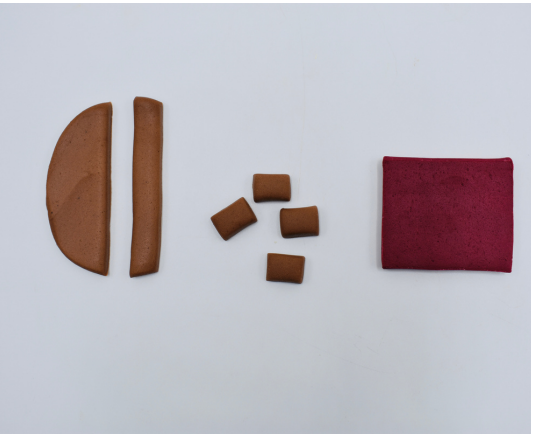
STEP 14 For the seat of the armchair make two squares of burgundy Pasta Model. One a little thicker than the other.



STEP 15 For the backrest of the armchair cut a rectangle of burgundy paste. Fix the back to the seat.



STEP 16 Make another three rectangles from the burgundy paste. Two for the side arms. One for the back cushion.



STEP 17 For the feet of the armchair make small rectangles with lighter brown paste. For the central support of the chair make another small rectangle from burgundy paste.



STEP 18 Fix these parts to the base of the chair.



STEP 19 Finally add the back pillow to the armchair. Round off all the edges with your fingers.



STEP 20 For the trunk, chamfer the perimeter of the polystyrene cylinder. Make random cuts to both the top and bottom (you can use a polystyrene hot cutter if you have one). Cover the polystyrene with rose beige Pasta Top.



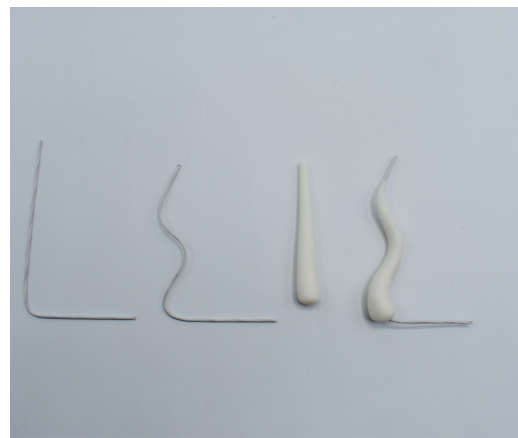
STEP 21 For the roots, roll cones of rose beige Pasta Top. Glue them to the trunk and give the ends a wavy movement. With modelling tools add lines and texture to the trunk. Add circles and lines to the top.



STEP 22 With black and brown powder colour dust the trunk with a round, soft large brush.



STEP 23 With white powder colour diluted with alcohol highlight the trunk.



STEP 24 For mushrooms, cut the wire to the required length. Fold a larger end and give it a wavy movement. Roll a thin cone of white Pasta Model and coat the wire after moistening with the water pen.



STEP 25 For the mushroom top, roll a ball of baby pink Pasta Model. Shape to a cone. Flatten the larger base and roll the other end with a twist.



STEP 26 Fold the top of the stem wire with pliers, join the mushroom top and decorate the top with small balls of white paste.



STEP 27 For the leaves, roll light green Pasta Model on a grooved board. Use a leaf cutter to cut the leaf with the groove in the centre. Insert the wire, moistening the top. Use a veiner to add texture.



STEP 28 Make as many leaves as you wish. Tape bunches of three together. Dust the leaves with different shades of powder colour.



STEP 29 Place the chair on the trunk. Dust the edges with black powder colour.



STEP 30 Place the bear on the chair, complete it by cutting the skewer to length and adding the head. Fix the book in the hands. Fix all the other pieces. Your teddy topper is ready!

FREE

 LIVE

MONTHLY DEMONSTRATIONS

with Dionis Iarovoi

Monday 27th November 2023
at 7pm (UK time)



NAIL YOUR SKILLS

You will be shown modelling skills that you can use on any future cakes. During his live demonstration Dionis will be working with your favourite Saracino Pasta Model.

This demo will be around 60/90 minutes, so be sure to join us so Dionis can answer your questions direct. If you can't watch the live do not worry as we will be recording and you will be able to watch the demo at any time that is convenient to you.

Join Us!

@Saracino Community -
Share and Inspire Group

FOLLOW DIONIS

 Dionis Iarovoi

 @dicakestudio



PASTA TOP

*More high quality
sugar paste
for less money*



PALM OIL
FREE



GLUTEN
FREE



100%
VEGAN

Perfect For Every Occasion

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



cake by Enrique Rojas

SARACINO SUGARPASTE GUIDE FOR ROUND CAKES

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

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



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

cake by Enrique Rojas

TULIP DRAPES

CREATED BY ARATI MIRJI SUGAR FLORIST




arati mirji



CAKE DESIGNER

Arati Mirji

Hi, I'm Arati Mirji, a World acclaimed sugar florist and tutor; winner of Cake Masters Magazine Sugar Flowers award 2018, India's Top Ten Cake Artist 2017 & 2018 and 1st place GOLD winner at CI, 2018.

My work has also been featured in various National and International Magazines. Incredible India magazine April 2022 edition carried my work on its cover page.

You can find my various masterclasses, work and other information on my website - www.aratimirji.com

My goal is to make flowers that seem to be in bloom and the bees and the butterflies choose them instead of the garden!

FOLLOW ARATI



Arati Mirji Sugar Florist



@arati.mirji



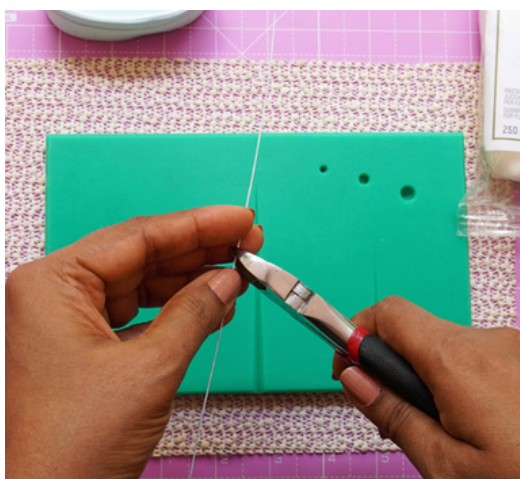
What you need:

Ingredients

- Saracino Flower paste by Arati Mirji – White (some coloured with pale green and brown)
- Powder colours: Lemon yellow, white, kiwi, fuchsia, dark peony, violet, aubergine, emerald gold
- Gel Colours: Spruce green, eucalyptus
- Clear alcohol
- Liquid Shiny glaze
- Edible glue
- Cornflour dust pouch
- Dry semolina

Equipment

- Floral wires: White - 26, 35, 18 gauge
- Floral tape: White, pale green
- Tulip petal cutters and veiner
- Egg former mould
- Cutting mat
- Soft foam
- Petal protector
- Arati's Quick Twiddle tool
- Flat synthetic brushes of various sizes
- Grooved board
- Rolling pin
- Hockey stick tool
- Cutting wheel tool
- Bent tweezers
- Cutting pliers



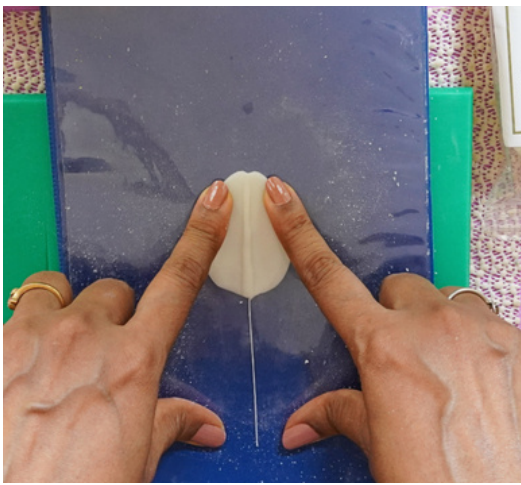
STEP 1 The Tulip flower has 6 petals, 3 smaller and 3 big petals, hence cut six pieces of wire from two 26 gauge full length wires.



STEP 2 Roll flowerpaste on a grooved board and cut the petal using the cutter. Don't roll the paste too thin.



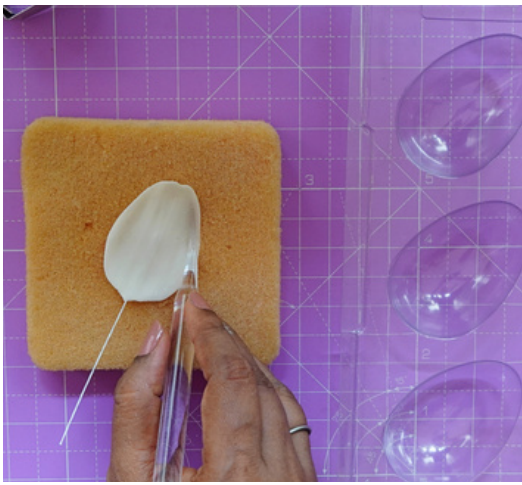
STEP 3 Insert the wire through the central ridge to about halfway, and secure the petal onto the wire by pressing it firmly with your fingers and pinching the base of the petal on the wire.



STEP 4 Place the petal in the petal protector and press the edges to thin it out.



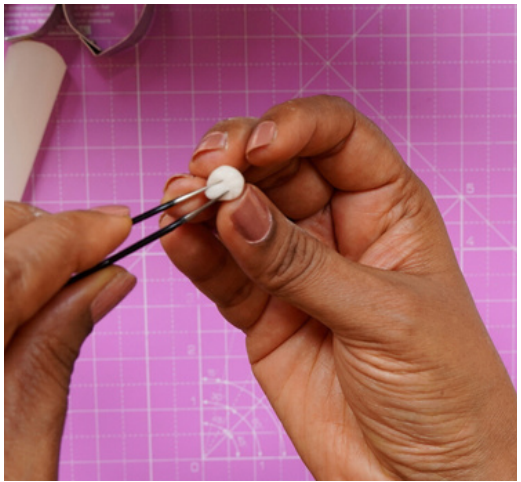
STEP 5 Vein the petal using the Tulip petal veiner.



STEP 6 Give movement to the edges of the petal using the hockey stick tool and soft foam. Dry the petal in the egg former. Make 3 small and 3 big petals in similar fashion.



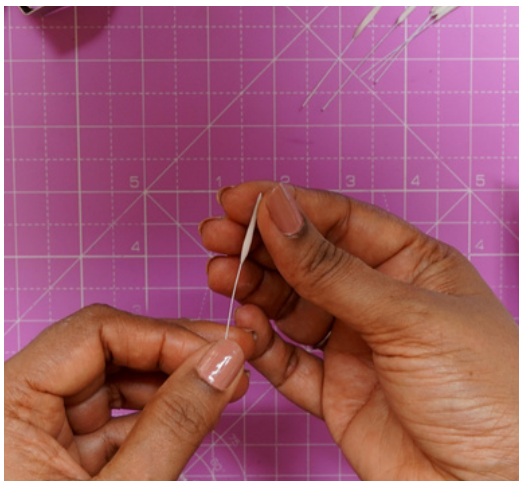
STEP 7 Take a pea size flowerpaste ball to make the pistil.



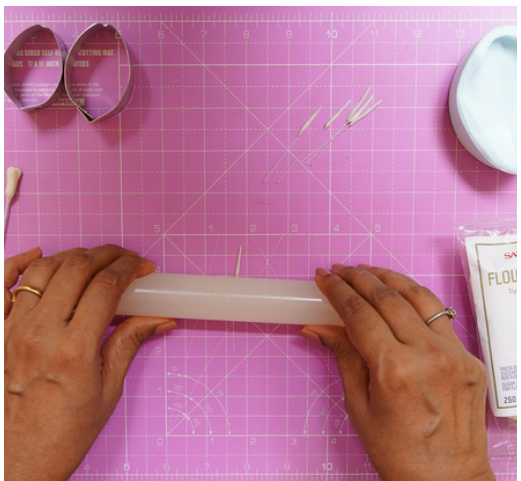
STEP 8 Using the bent tweezers, make three ridges on top and indents on the side of the pistil.



STEP 9 Dip an 18 gauge wire in edible glue and insert it into the pistil and pinch at the base to secure it to the wire.



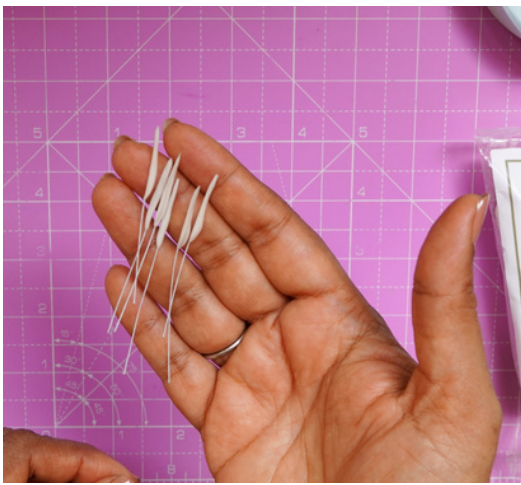
STEP 10 Make 6 filaments for the stamens using flowerpaste and twisting it onto 35 gauge wire in a tapering fashion.



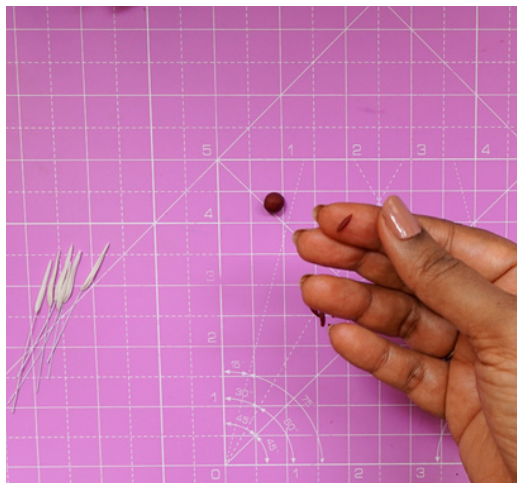
STEP 11 Flatten it with a rolling pin.



STEP 12 Pinch the edges to get an indent in the centre of the filament.



STEP 13 Make six of these.



STEP 14 To make the anther, take some brown flowerpaste and roll to the shape of a rice grain.



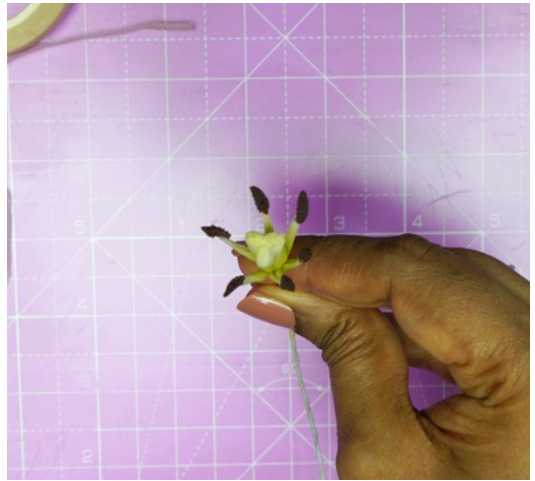
STEP 15 Make an indent in the centre of the anther.



STEP 16 Apply some edible glue on the anther and dip it into aubergine coloured semolina.



STEP 17 Colour the filaments with a mix of lemon yellow and white, and highlight with kiwi dust colours.



STEP 18 Using half-width white tape, tape the stamens to the pistil.



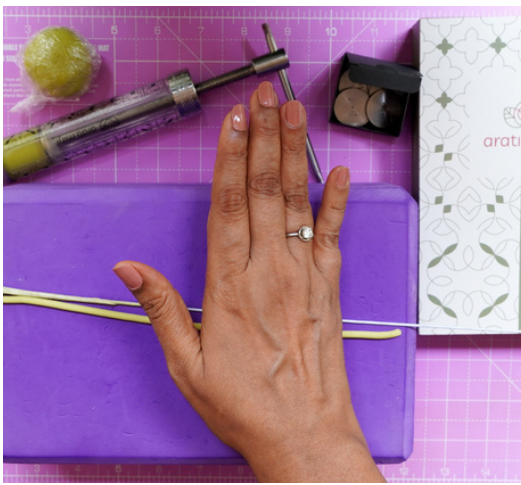
STEP 19 Colour the petals once they are dry, in layers, using a mix of fuchsia and dark peony and highlight with violet dust colour.



STEP 20 Glaze the petals and let them dry.



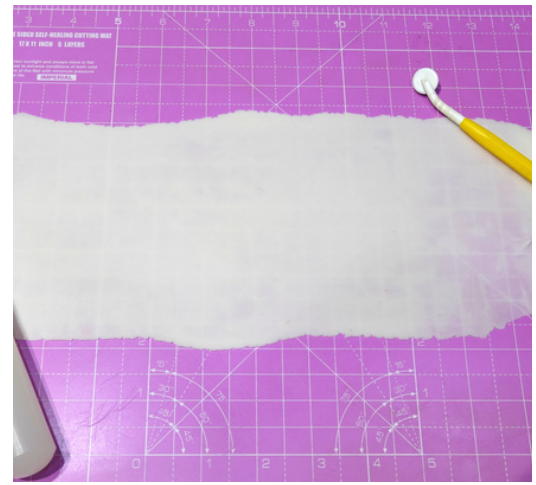
STEP 21 Tape the three smaller petals in the first layer and the three bigger petals in the second layer using half-width pale green floral tape around the centre.



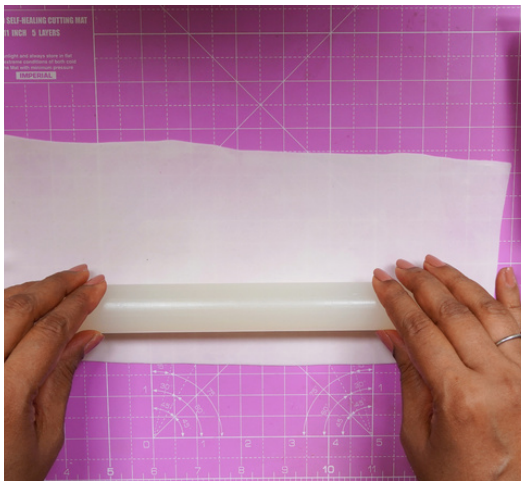
STEP 22 Cover the central wire with pale green flowerpaste. Using the Quick Twiddle Tool, extrude the paste using disc 9; place it next to the central wire of the flower, and with a swift movement, push with the base of your palm such that the paste adheres itself to the wire.



STEP 23 Once the paste has covered the wire, let it dry, and then give it some movement to make it look natural.



STEP 24 To make the scarf drape, roll flowerpaste, use the cutting wheel to cut it into a rectangular shape. It doesn't have to be exact as we are going to scrunch it up and assemble it on the cake.



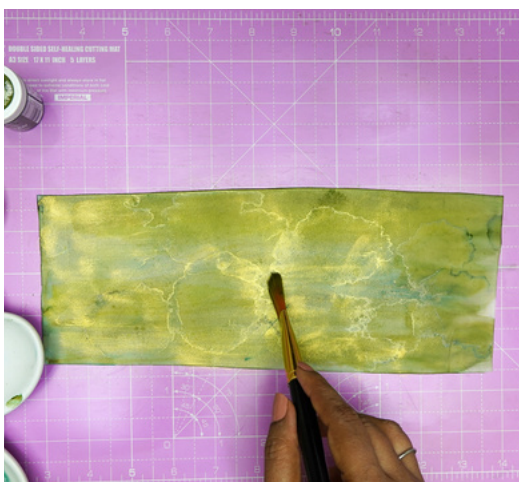
STEP 25 Roll it very thin so that you can see the impressions on the mat.



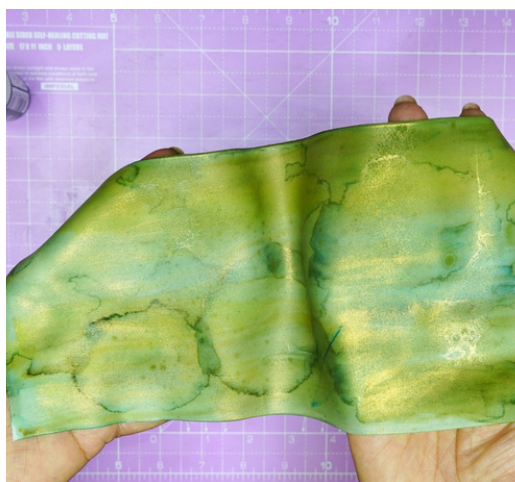
STEP 26 Using spruce green gel colour and eucalyptus gel colour, mix in a generous amount of clear alcohol and apply with a brush on the flowerpaste sheet.



STEP 27 Using a dropper, drop a few drops of the clear alcohol on the coloured sheet so that blotches are formed. Let it dry for about 10 minutes.



STEP 28 Once it is a bit dry, dry dust some emerald gold lustre dust sparingly on the surface of the sheet. Don't apply too much. The colour will settle on the edges of the blotches and give a silky look to the entire sheet of flowerpaste.



STEP 29 You can see how beautiful and silky it looks! The paste will also remain flexible.



STEP 30 Add the tulips and scarf drape to your cake. How elegant does it look?



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

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

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

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

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



picture by @captured_by_katja



After a lot of thought, time and effort we have come up with this gorgeous flower paste which we believe enhances the experience of flower making, making it more enjoyable and rewarding.

A flower paste that listens to you, works with you, rewards you and then gives you a sense of accomplishment with the beautiful creations you are able to make with it.

This paste has a beautiful soft feel to it and at the same time is strong, ensuring that your petals do not break easily, rolls super thin, remains flexible for a long time, stands up well to humid conditions, takes colours beautifully, and above all has a unique translucent quality that makes it possible to create life like flowers and foliage.

To sum it up - it is a joy to work with if there ever was one!

Arati



WAFFER PAPER SNOWFLAKE

CREATED BY CAKE IS LOVE BY JENNY





CAKE DESIGNER

Jenny Bacchus

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

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

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

Ingredients

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



Equipment

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

FOLLOW JENNY



Cake is Love by Jenny



@cakeislovebyjenny



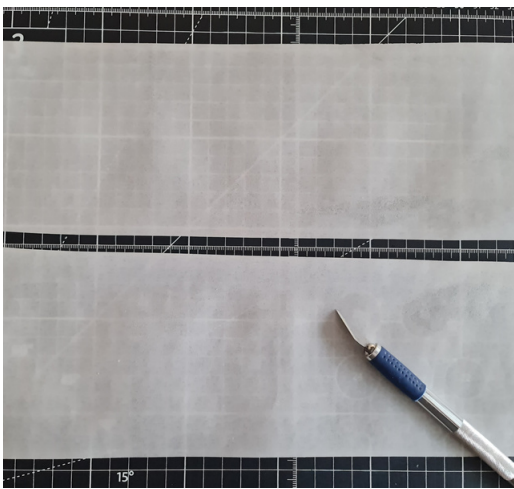
WHY WAFER PAPER?

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

WHY DO I LOVE SARACINO WAFER PAPER?

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

Jenny Bacchus



STEP 1 Cut your wafer paper sheet in half lengthways.



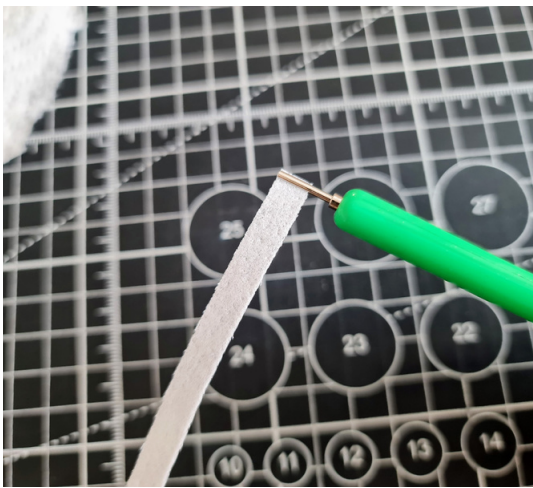
STEP 2 Put your wafer paper through the larger cutting setting on your pasta machine to make the strips or cut using a cutting mat and knife.



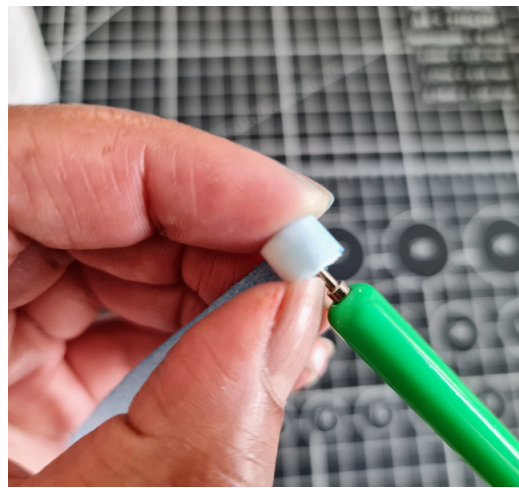
STEP 3 Using the sky blue powder and powder brush, dust approximately 1/3 of a strip of wafer paper, both sides.



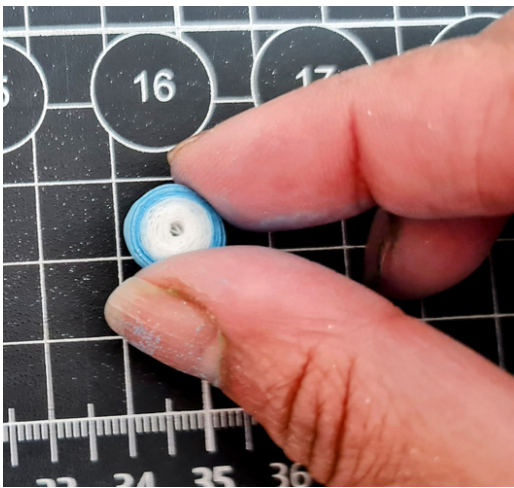
STEP 4 Repeat until you have 12 strips (I always make one extra, just in case).



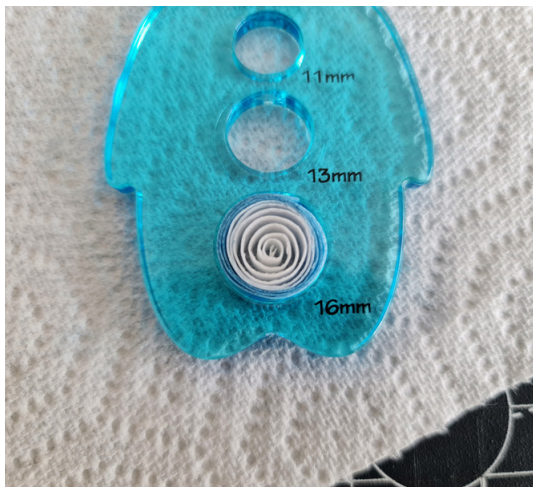
STEP 5 TIP: when quilling wafer paper, be sure to position the textured side on the inside of your coil to avoid breakage. Using the quilling tool, slot the white end of your paper into the quilling tip.



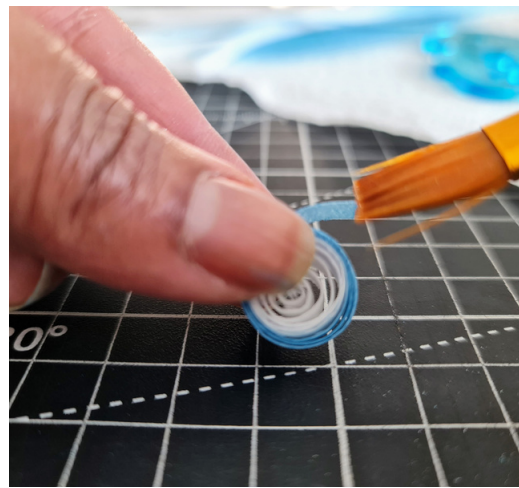
STEP 6 Turn the quilling tool, whilst guiding the paper with your other hand.



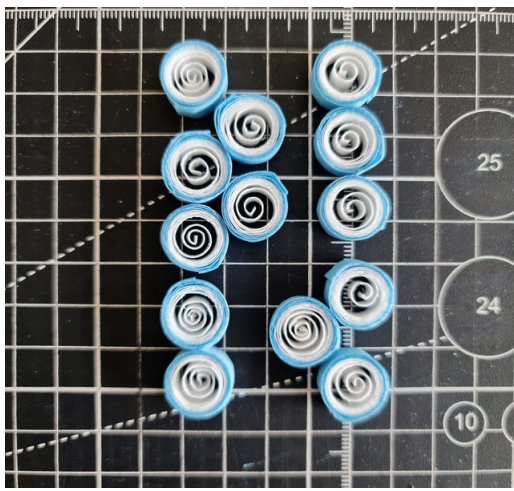
STEP 7 Once you have a full coil, gently remove the coil from the tool and use your 16mm circle template to gently release the coil in your fingers and size.



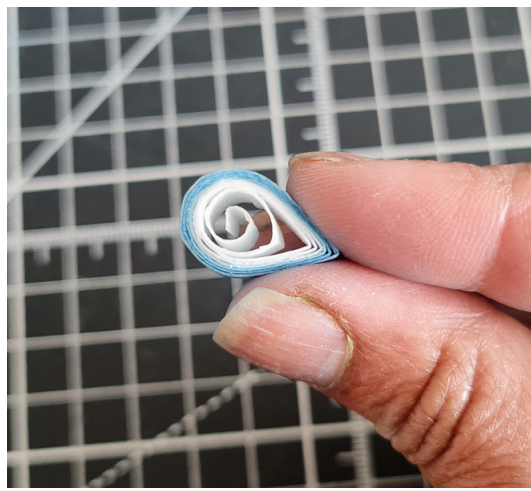
STEP 8 You can also use a quill trainer, which means you could let the coil go once it is inside the 16mm circle.



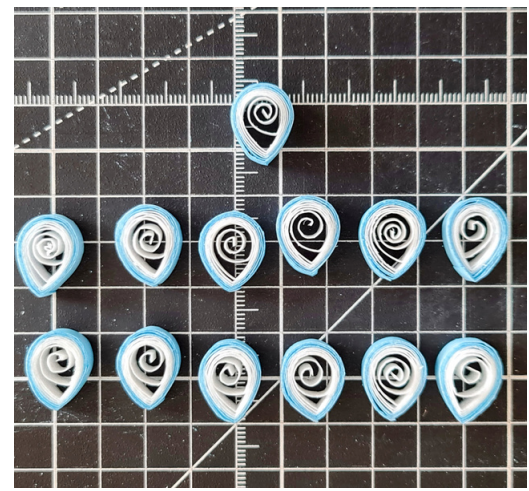
STEP 9 Use a dab of water on the end of your paper and stick to the coil.



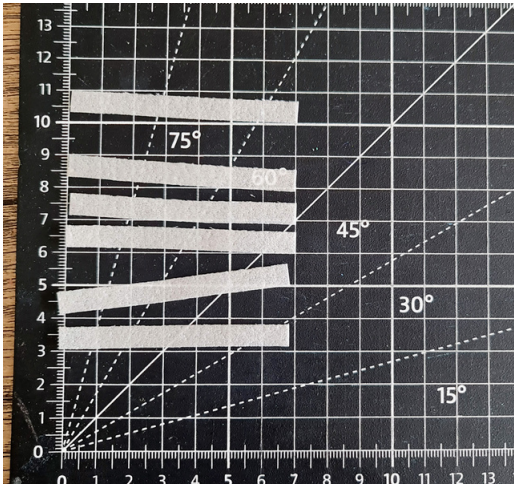
STEP 10 Repeat until you have 12 or 13 coils.



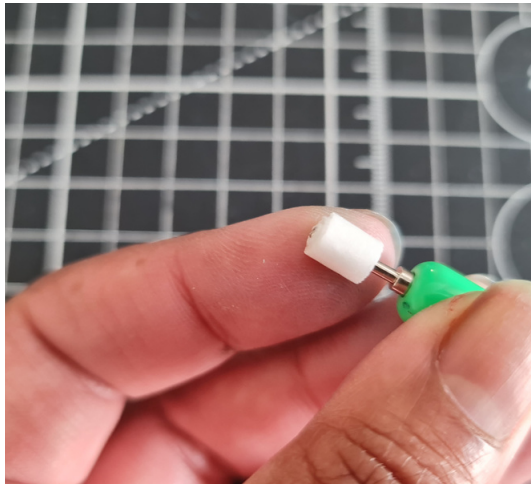
STEP 11 To shape your coil, pinch each coil so the seam ends around the same spot each time. Pinch between your thumb and finger to form a teardrop point shape.



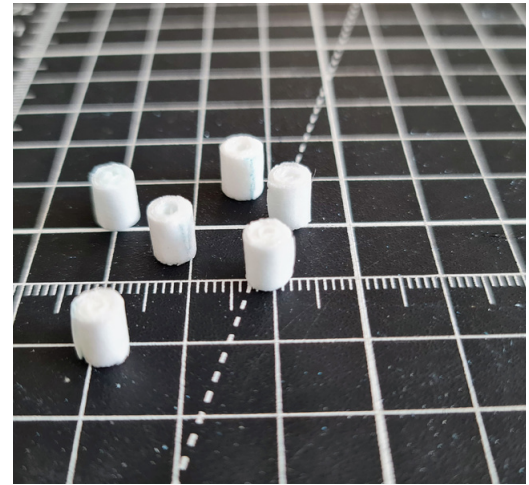
STEP 12 Repeat on all coils, place to one side, with all coils coiling in the same direction.



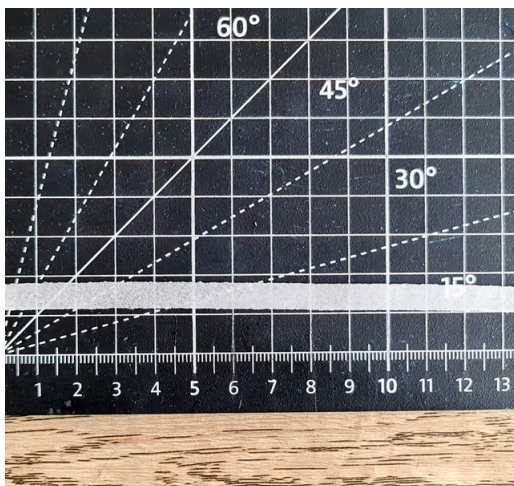
STEP 13 Cut 6 strips of wafer paper measuring 7cm long.



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



STEP 15 Repeat until you have 6.



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



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



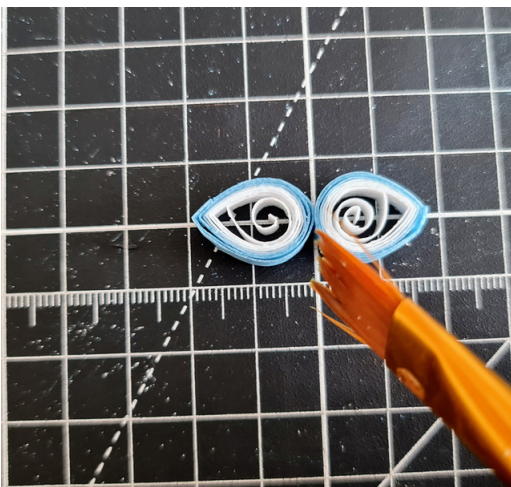
STEP 18 Then dip into the edible glitter.



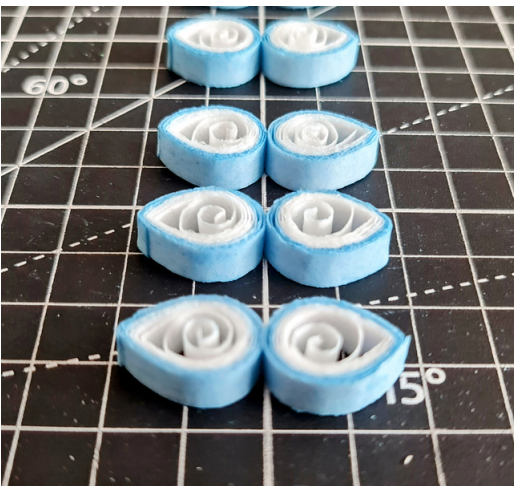
STEP 19 Remove from the glitter pot, gently shaking off the excess glitter.



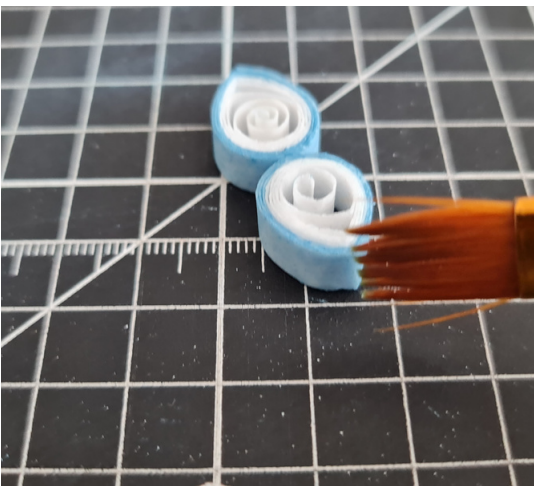
STEP 20 Repeat the process until all the tight white coils are glittery, leave to set in a polystyrene dummy.



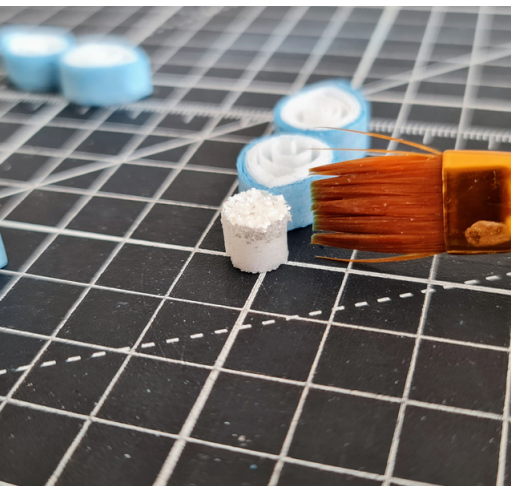
STEP 21 Using the teardrop coils, place one on your grid mat to help line them up straight. Line up another coil on your grid mat as shown and stick the two coils together using a small dab of water.



STEP 22 Repeat until you have 6 pairs.



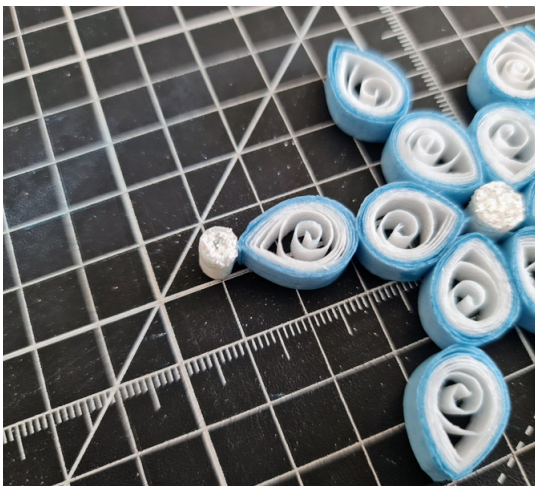
STEP 23 Forming the snowflake: start by dabbing one point of one of your pairs with water and attach it to the larger of the tight white coils, this will be centre.



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



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



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



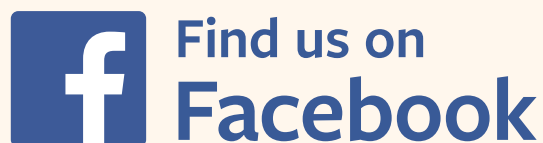
STEP 27 Add to your cake and surprise everyone!

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

THE BEST IS YET TO COME

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created by Jessbell's Backzauber individuelle
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CURIOUS MUSHROOMS

CREATED BY ACADEMIA DE ARTA DULCE



A ACADEMIA
de arta dulce



CAKE DESIGNER

Rodica Bunea

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

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

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

What you need:

Ingredients

- Saracino gel colours: Light green, orange, white, brown
- Saracino Isomalt, tempered and coloured white, light green and orange
- Saracino gold powder colour
- Liquid Shiny glaze

Equipment

- Wooden base 12cm dia.
- Half sphere mould for eyes
- Pre-cut eye transfer sheets for isomalt
- Scissors
- Silicone bowls for microwave
- Microwave
- Small heat torch for isomalt
- Metal modelling tools (needle and small ball)
- Gloves for isomalt modeling
- Silicone mat for cooling the isomalt
- Cocktail sticks for adding colour to the isomalt



THIS PIECE IS MADE OUT OF ISOMALT AND IT WAS DONE WITHOUT A HEAT LAMP, JUST USING THE MICROWAVE AND THE HEAT TORCH FOR MELTING AND HEATING/WARMING THE ISOMALT, WHEN NEEDED.



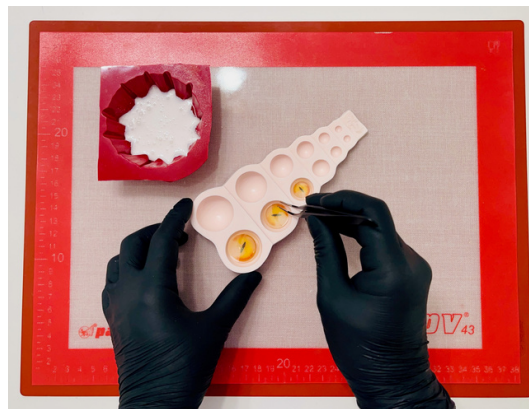
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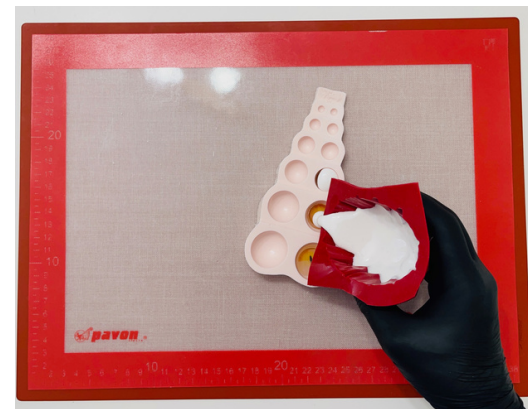
@academiadartadulce



STEP 1 Prepare the ingredients and equipment. Prepare and colour isomalt in white, green and orange. Leave a small amount of transparent isomalt aside.



STEP 2 Use the microwave to melt the isomalt. Carefully pour a small amount of transparent isomalt into three different sizes of the half-sphere eye mould (fill to approx. 1/3). Immediately place the pre-cut eye transfer sheets over the hot isomalt. Let the isomalt cool.



STEP 3 Once cooled, peel off the transfer sheet and fill the half sphere with white isomalt. Let it cool and then remove the eyes from the mould.



STEP 4 Cut three different size pieces of the white isomalt. If the isomalt hardens too quickly, you can use the torch to warm it up. Place the isomalt in your hands and start modelling it into a ball. Make three balls of different diameters.



STEP 5 Place the isomalt balls on the mat and roll them into small carrot shapes (long teardrop shapes).



STEP 6 For the funnel-shaped neck of the mushroom, cut small pieces of isomalt and shape them into a sausage shape. Flatten and shape by hand.



STEP 7 Heat the carrot shape somewhere on the upper-thinner part with the torch. Do the same with one longer side of the flattened shape. Join the heated flat shape to the heated neck of the stem and model it as an upside down funnel.



STEP 8 Using a metal tool, start pressing on the upside-down funnel to create vertical lines.



STEP 9 Place a small amount of white isomalt in your hands and roll it first into a ball shape then into a rugby ball shape. With your thumb, press the ball in the middle to obtain a small cavity on one side and a convex shape on the other.



STEP 10 Heat the cavity with the torch and a small area on the outside of the eyeball. Place the eyeball into the cavity and let it cool. Repeat this step with the other two eyes.



STEP 11 Repeat step 10 but use a bigger piece of white isomalt. Stick the eye to the bigger isomalt eyelid. To join them, heat the parts you want to join. Using a metal tool press the bigger eyelid to obtain vertical lines, as shown.



STEP 12 Repeat step 11 but use a larger piece of orange isomalt than the one used in the previous step. Stick the eye to the orange shape. Pinch a little bit at the ends to create a longer eyelid.



STEP 13 Heat the lower eyelid with the gun.



STEP 14 Heat the upper part of the mushroom stem and attach it to the eye.



STEP 15 Pull green isomalt into long strings, flatten them and using scissors, cut them to obtain long grass leaves.



STEP 16 Melt the green isomalt in the microwave. I coloured my light wooden base by painting with a darker brown gel colour.



STEP 17 Use 20g of the green isomalt to make a thin round flattened shape and place it on the wooden base. Make a small dent in the middle with your thumb. Let it cool down completely.



STEP 18 Bring all the pieces together and prepare them for assembly. Heat the isomalt base in the centre and the base of the tallest mushroom stem. Stick them together and let them cool completely before adding the next.



STEP 19 Repeat with the rest of the pieces. Keep in mind that each time you need to join two parts, you need to heat the spots you need to join.



STEP 20 With a metal ball tool add small white dots on the top orange parts of the mushrooms. Wait until they dry completely.



STEP 21 Finish the mushrooms by dusting gold powder colour on the wooden base and heating the eyes to make them clear. Brush the whole piece with Liquid Shiny glaze in order to give a shine and to prevent the isomalt from matting.

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