

# We Love Pastry

**SARACINO**  
*We love pastry.*

9

## Exclusive TUTORIALS

DETAILED AND  
VERY EASY TO  
FOLLOW

## NEW Product Alert!

CREAMIX -  
PRODUCT REVIEW  
BY CAKES BY CAROL

## £250 GIVEAWAY

WIN ZOE FANCY CAKES  
BOOK, MOULDS AND  
SARACINO PRODUCTS-  
ALL WORTH £250!

## Meet The ARTISTS

EXCLUSIVE  
INTERVIEW WITH  
CAKES BY CARINA



by Cake Harmony



[www.saracinodolci.de](http://www.saracinodolci.de)



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



[www.saracinodolci.com](http://www.saracinodolci.com)



**PAOLO ZOLLA**  
**DIRECTOR**

**“And therefore, we emerged to see  
the stars again”**

– Dante Alighieri

This is the phrase that closes the first canticle of the Divine Comedy. Dante, guided by the poet Virgil, is at the end of the journey that has taken him through hell, where he has seen terrible examples of human perdition. The master and the poet are now preparing to cross Purgatory, to eventually reach Paradise.

A path that turns you towards hope, redemption, and light. Having left the infernal circles behind, the two finally manage to contemplate the starry night sky of the other hemisphere. The stars symbolize hope; from there the starry sky is visible: the infernal darkness is now far away.

We like to see Dante's journey also as a creative and artistic itinerary in the world of cake design.



by [derkleinekuchenspass](#)  
using Saracino Pasta Model



by [tattooedbakers](#)  
using Saracino Pasta Model



by [taartentatvana](#)  
using Saracino Pasta Model

The first phase, the most difficult one, similar to hell for some, is the one where one has to deal with new techniques, new materials, and works of other artists that seem unreachable in terms of quality and creativity. Hours of trials, failed attempts, frustrations, discouragements, and the desire to give up until something clicks; the first recognition for what we have managed to produce.

The confrontation with other artists corresponds to purgatory, where the satisfaction of the first results achieved is accompanied by the dismay of comparing oneself to better artists who seem to have an extra gear, almost a technical and creative gift that we do not possess.

But here we are reaching paradise: we have participated in our first competitions, we have won gold at the Cake International in Birmingham, industry magazines have published photos of our creations and our tutorials, companies have invited us to their stands, and social media offers positive feedback on our image, cake design enthusiasts are asking for our courses.

We can say, with Dante Alighieri, "...and therefore we emerged to see the stars again," a wish to persevere addressed to all the wonderful cake decorators who have made pastry a splendid decorative art.

**Paolo Zolla**



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



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

**D**ear pastry enthusiasts,

Welcome to the 'Paradise' issue of our We Love Pastry magazine! This edition is brimming with sweet inspiration and innovation, featuring ten exciting tutorials crafted by exceptionally talented artists from around the globe. Each tutorial showcases the versatility and creativity that can be achieved using Saracino products.

We're thrilled to introduce a fantastic new Saracino product — Creamix! This powdered mix transforms into a luscious, custard-flavoured cream in an instant. Cakes by Carol provides an exclusive introduction, sharing tips and tricks on how to make the most of this delightful addition to your pastry arsenal. Creamix is perfect for adding a rich, creamy texture to your desserts without the hassle of traditional methods.

## OUR AMAZING CONTRIBUTORS

The Artful Cake Studio, Daisy Cakes By Sarah, Cake Harmony, Sweet Janis by Barbara Luraschi, Sweet Sugar Makes, Pepper Posh - Sugar Artist, Arati Mirji, Zoe Fancy Cakes, Cakes by Carol, Cakes by Carina



by [cukrowe\\_cuda](#) using Saracino Pasta Model



by [lisa.cakeoftheheart](#) using Saracino NEW Cake Paper



by [cakeartilaria](#) using Saracino Pasta Model

As always, we are in awe of your creations and deeply grateful for every tag and mention. Your passion and artistry continue to inspire us, and we love sharing your beautiful work with our community. Keep those tags coming, and let's celebrate the joy of pastry together on Instagram!

Exciting changes are on the horizon for the magazine. Thanks to your incredible support, we have grown tremendously, and we are committed to keeping our content fresh and engaging. We're hard at work developing something amazing with the help of fabulous artists from around the world. Our goal is to ensure you never tire of our content and always find new ideas and inspiration in every issue.

We invite everyone to collaborate with us on Instagram. Whether you're a seasoned professional or an enthusiastic beginner, we want to see your creations and hear your stories. Join our vibrant community and help us spread the love for pastry far and wide. Tag the product used so we can see what you have achieved using a specific product. Or show the product in the picture/reel and invite us to collaborate with you so our followers can see your creations too.

Thank you for being part of this incredible journey. Together, let's continue to create, share, and indulge in the sweet world of Saracino.

## CONTACT US

**SARACINO ITALY**  
[info@saracinogelati.com](mailto:info@saracinogelati.com)

**SARACINO UK**  
[info@saracinodolci.co.uk](mailto:info@saracinodolci.co.uk)

**SARACINO USA**  
[Saracino.usa@gmail.com](mailto:Saracino.usa@gmail.com)

**SARACINO SPAIN**  
[espana@saracinogelati.com](mailto:espana@saracinogelati.com)

**SARACINO FRANCE**  
[france@saracinogelati.com](mailto:france@saracinogelati.com)

**SARACINO GERMANY**  
[info@saracinodolci.de](mailto:info@saracinodolci.de)

**SARACINO POLAND**  
[saracino@wp.pl](mailto:saracino@wp.pl)

**SARACINO GREECE**  
[gtrevisan@tebegreece.com](mailto:gtrevisan@tebegreece.com)

**SARACINO HONG KONG**  
[Alicia Zheng](#)  
[azheng@faithfulfamily.cn](mailto:azheng@faithfulfamily.cn)

Sweet Regards, *Sylwia xx*

# CONTENTS

## TUTORIALS

06

### POOL PARTY

cake and modelling tutorial by Sarah Bray aka [Daisy Cakes By Sarah](#)

14

### BUSH BABY

cake and modelling tutorial by Louise Heathers aka [The Artful Cake Studio](#)

24

### PINEAPPLE HEAD

cake and Wafer Paper tutorial by Tanja Campen-Howarth aka [Cake Harmony](#)

32

### TROPICAL SUMMER

cake and modelling tutorial by Barbara Luraschi aka [Sweet Janis by Barbara Luraschi](#)



58



76



46



38



24

38

### PARADISE COOKIE

3D cookie tutorial by Jenny Golton aka [Sweet Sugar Makes](#)

46

### BIRD OF PARADISE

cake and NEW Cake Paper tutorial by Claudia Kapers aka [Capri Cakes](#)

58

### PARADISE PARROT

cake and painting tutorial by Carla Rodrigues aka [Pepper Posh - Sugar Artist](#)

68

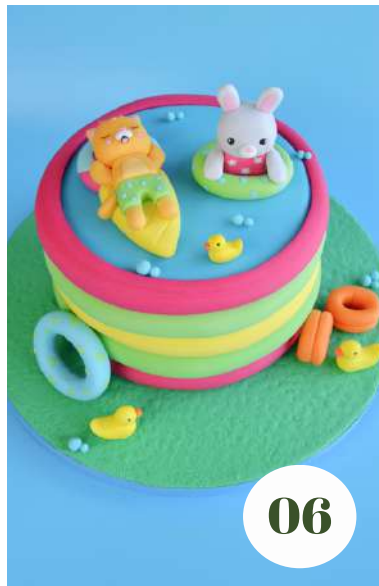
### BIRDS NEST FERN LEAF

Sugar leaf tutorial by Arati Mirji aka [Arati Mirji](#)

76

### CARNIVAL QUEEN

cake and modelling tutorial by Jenny Chambers aka [Square Hen](#)



# NEWS

**13** Never miss an issue - **Subscribe** to our magazine to receive **FREE** copy direct to your inbox.

**22** Meet **June's winner** and **WIN** Saracino products worth £50

**31** Check why you should choose to work with **Pasta Model**

**37** Invite us to **Collaboate** with you on **Instagram**

**45** Join our **Community on FB** and share your work with us



**53** What is **Saracino Cake Paper**? - Watch a live demonstration with Jenny Bacchus aka **Cake is Love by Jenny**

**54** Sweet Pastry Chat with Carol Smith aka **Cakes by Carol** - **NEW Product CREAMIX**

**64** **Read with cake** - an interview with Carina Jayne Storkey aka **Cakes by Carina**

**73** What are the **differences** between Saracino's two **flower pastes**

**74** **£250 GIVEAWAY!** - In association with **Zoe Fancy Cakes** - this prize can be yours!

**84** **You made these** and we proudly share them!

**88** **Where to buy Saracino** - check out where to find Saracino in your country



# POOL PARTY

CREATED BY DAISY CAKES BY SARAH





SARAH BRAY

I have enjoyed cake decorating for a number of years and have been running Daisy Cakes since 2012 making novelty cakes and cupcakes.

In 2014 I entered my first cupcake competition and that was probably when my love of cupcakes, and in particular miniatures, began.

Since 2014 I have entered many competitions in the cupcake and miniature wedding cake category winning a number of golds, silvers and being placed several times. I was also a finalist in the 2018 Cake Master Awards in the cupcake category.



DAISY CAKES



@DAISYCAKESBYSARAH

# What you need:

## INGREDIENTS

- 6" cake covered in Saracino light blue Pasta Top (300g)
- Saracino yellow gel food colour

### Pasta Top sugar paste

- 500g fuchsia
- 500g light green
- 250g yellow

### Saracino Pasta Model

- 60g soft yellow (white with a bit of yellow gel colour)
- 50g fuchsia
- 60g light blue
- 50g soft orange (white with a small piece of orange and a bit of yellow gel colour)
- 10g pale orange (small piece of soft orange with a bit more white added to it)
- 50g light green
- 50g light grey (white with small piece of black and small piece of light blue)
- 60g orange
- Small piece white, black, light pink
- Saracino cake gel
- Edible black pen with fine tip

## EQUIPMENT

- 12" cake drum
- Blade tool
- Sharp knife
- Rolling pin
- Craft knife
- 1cm circle cutter
- Dresden tool
- 5mm star cutter
- Small ball tool
- Paintbrush
- Clean stiff bristle brush
- Smoother



ORDER NOW



ORDER NOW





**STEP 1** Colour 300g of light blue Pasta Top using yellow colour gel to make a slightly bluish green.



**STEP 2** Roll this out and use to cover a 12" round drum and use a clean brush to press into the paste to create a grass texture. Set aside to dry.



**STEP 3** Roll a long piece of fuchsia Pasta Top into a sausage (Tip: if you roll this with your hands to start off with its quicker and then use a smoother afterwards to even out any bumpy parts). Cut this in half lengthways.



**STEP 4** Repeat for all the other colours. I used fuchsia, light green and yellow.



**STEP 5** Using cake gel attach the half sausages around the cake starting from the bottom and working up to the top. Keep the joint to the back and blend as well as possible.



**STEP 6** Attach the cake to the cake drum using a bit of royal icing or ganache.



**STEP 7** Roll 35g soft yellow Pasta Model into a ball. With your hands in a v-shape roll into a cone.



**STEP 8** Flatten the cone with the palms of your hands until it is approx. 1cm thick. Use a blade tool to mark diagonal lines one way and then the other to make the markings of an ice cream cone.



**STEP 9** Roll 30g fuchsia Pasta Model into a ball. Flatten with the palms of your hands until it is 1cm thick (the same thickness as the ice cream cone).



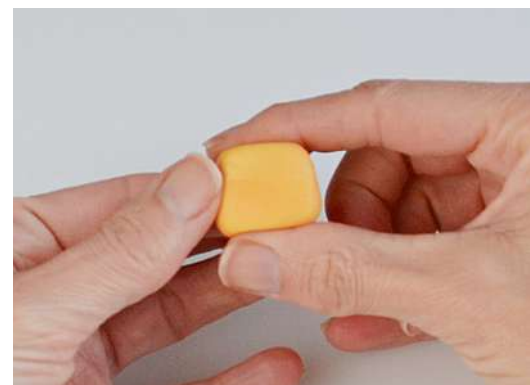
**STEP 10** Trim off the top of the cone and the bottom of the ice cream and push together. Check the sizing at this point to make sure it fits on the top of your cake.



**STEP 11** To make the sauce mix a small piece of light blue Pasta Model with a bit of white paste (about 8g in total) and roll out thinly. Cut a wiggly line across using a craft knife.



**STEP 12** Lay this piece over the top of the ice cream and cut off any excess.



**STEP 13** For the cats head take 20g of soft orange Pasta Model and roll into a ball. Use your fingers to slightly flatten the top, bottom and sides into the shape shown. Take 8g of the soft orange paste and roll into a ball. Flatten slightly and shape into the same shape as the cat's head.



**STEP 14** Use a sharp knife to trim off the top and bottom of this shape.



**STEP 15** Shape a small piece of pale orange paste into an oval and flatten with fingers. Lay this on his tummy and trim of any excess.



**STEP 16** Lay both of these pieces onto the ice cream lilo you made previously.



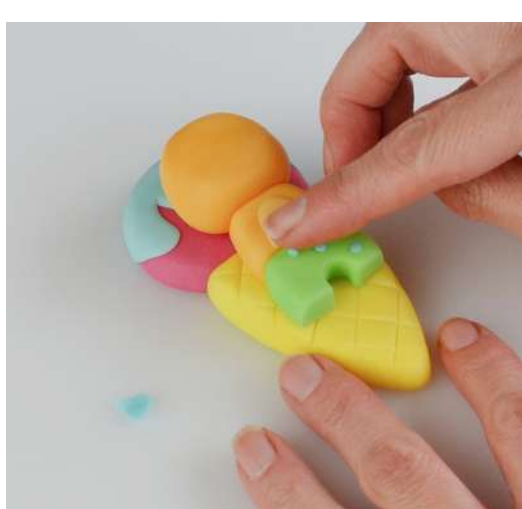
**STEP 17** For the shorts take 15g of light green paste. Shape into a square the same thickness as the cat's body.



**STEP 18** Mark the length of the shorts and remove to cut to size.



**STEP 19** Use a small 1cm circle cutter to cut out the shape of the shorts.



**STEP 20** Finish by adding small balls of light blue paste.



**STEP 21** Roll three small pieces of pale orange into tiny thin sausages and lay on the top of the cat's head. Use your finger to press these into the head.



**STEP 22** To make the muzzle take a small piece of white paste and roll into an oval. Using the narrow end of the Dresden tool, push into the side of the oval. Attach this to the cat's face towards the bottom.



**STEP 23** Add a small black piece underneath the white muzzle and a little piece of light pink for a tongue on top.



**STEP 24** Add two little balls of light pink paste for cheeks and a little light pink nose.



**STEP 25** To make the ears roll a little ball of soft orange paste into a teardrop shape. Use the larger end of the Dresden tool to press into the cone and fill the space with a small piece of light pink paste.



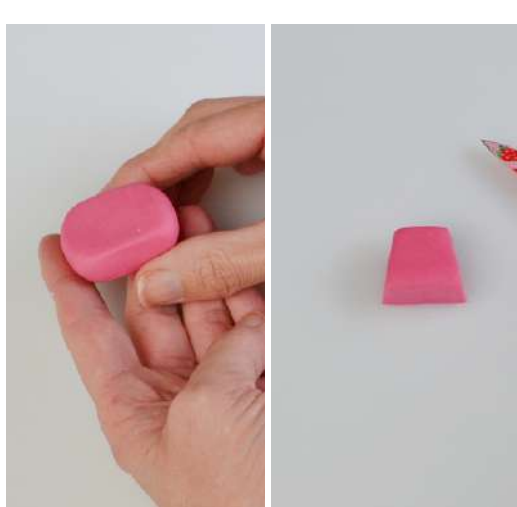
**STEP 26** Trim off the ends and attach to the top of the cat's head using cake gel to secure if needed.



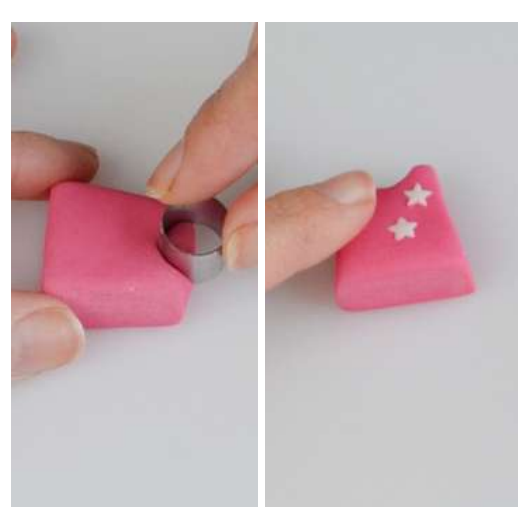
**STEP 27** For the legs roll two large pea sized pieces of soft orange into small ovals. Trim off one end and secure to the shorts. Repeat for the other leg.



**STEP 28** To make the arms take two large pea sized pieces of soft orange and roll into teardrops. Cut off the end and attach to the cat's body bending up towards the head.



**STEP 29** To make the rabbit's swimsuit take 15g of fuchsia paste and roll out thickly (approx. 15mm thick). Use a knife to trim off the bottom and cut the two sides in at an angle as shown.



**STEP 30** Use a small circle cutter (approx. 1cm) to cut out the top of the swimsuit. Roll out a piece of white paste thinly and use a 5mm star cutter to decorate the swimsuit.



**STEP 31** Fill the top of the swimsuit with a small piece of light grey paste.



**STEP 32** For the head roll 20g of light grey paste into a ball. Use your hands to make the top taper in slightly. To make the nose roll out a small ball of white paste into an oval and attach to the face. Add another tiny ball of light pink paste for the top of the nose.



**STEP 33** Roll two large pea sized pieces of light grey paste into teardrop shapes. Use the larger end of the Dresden tool to press down into each ear. Roll two tiny sausages of light pink and use to fill the indent on each ear.



**STEP 34** Trim off the bottom and attach to the top of the rabbit's head using cake gel if necessary.



**STEP 35** Use the small end of a ball tool to make indents for the rabbit's eyes.



**STEP 36** Fill each eye with a small ball of black paste. Add two little balls of light pink paste for cheeks, pressing each one flat.



**STEP 37** Roll a thick sausage of light green paste and wrap around the rabbit. Trim off the excess.



**STEP 38** Add tiny balls of light blue paste pressing each one into the rubber ring.



**STEP 39** Make another ring in the same way in light blue paste this time finishing with light green spots. Set this aside to dry.



**STEP 40** When the cat is dry use the thin end of an edible black pen to mark eyes and lashes.



**STEP 41** To make the arm bands roll out a long sausage of orange paste and flatten the top using a smoother. Mark along the centre using the narrow end of the dresden tool.



**STEP 42** Cut the piece in half and make each half into a ring with the crease on the outside. Secure with cake gel if needed.



**STEP 43** To make the ducks roll a piece of paste into a teardrop shape and then pinch the pointed end flat between your fingers and bend up slightly.



**STEP 45** Attach a smaller ball for a head and make a little triangular beak with your fingers from orange paste. Mark on an eye using an edible black pen.



**STEP 46** Attach all models to the cake as shown using cake gel, adding in little blue bubbles where desired. Add tiny white balls of paste to the rabbits eyes. Time to have splashing fun!

# SUBSCRIBERS BENEFITS

- ❤️ **BRILLIANT OPPORTUNITY** - learn for free from Artists around the globe
- ❤️ **EVERY ISSUE** delivered direct to your email
- ❤️ **NEVER** miss an issue



**Get a FREE  
digital subscription of your  
favourite monthly magazine**

## SUBSCRIBE NOW - IT'S FOR FREE!



English version - [www.saracinodolci.co.uk/saracino-magazines](http://www.saracinodolci.co.uk/saracino-magazines)

# BUSH BABY

CREATED BY THE ARTFUL CAKE STUDIO





LOUISE HEATHERS

I set up 'The Artful Cake Studio' in 2018. Specialising in highly detailed cakes.

During Covid I entered the online version of Cake International and won the hand painted cake category. Annoyingly I missed out on a gold award by a couple of points. My work has also been highly commended in other categories.

I do not get much time to compete anymore as I'm usually fully committed to making clients cakes



THE ARTFUL CAKE STUDIO



THEARTFULCAKESTUDIO

# What you need:

## INGREDIENTS

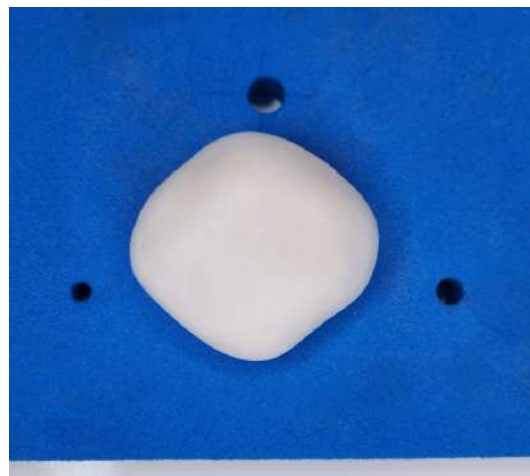
- Half sphere / bowl cake
- Pasta Model: white, tiffany
- Pasta Top: white
- Wafer Paper 0.30
- Rejuvenator spirit
- Gel colours: green, brown, red, black, rose beige, yellow
- Powder colours: pink, black
- Liquid Shiny glaze
- Biscuits

## EQUIPMENT

- Cake drum
- Ball tool
- Dresden tool
- Foam pad
- Bamboo skewer
- Paintbrushes

ORDER NOW





**STEP 1** Take 72g of white Pasta Model and shape into a short rounded diamond for the Bushbaby head.



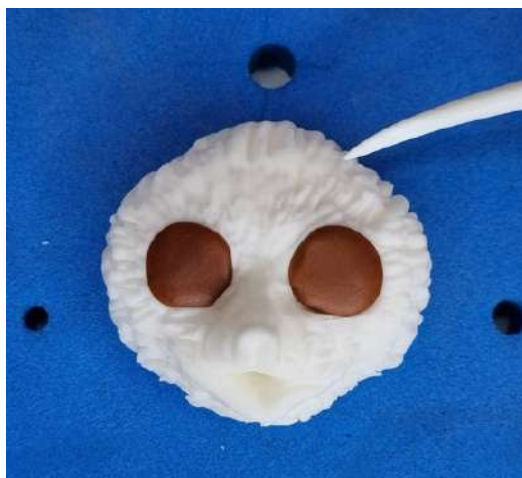
**STEP 2** Use a ball tool to make two large sockets for the eyes. Colour 4g of Pasta Model with brown and a tiny amount of yellow gel colour. Using 2g of the paste apply to each eye socket.



**STEP 3** Roll 3g of white Pasta Model into a rectangle shape and add to the bushbaby's face just below the eyes. Add a much smaller piece so it rests between the eyes. Use a Dresden tool to smooth the two parts together, creating a small bump for the nose.



**STEP 4** Make a little dent in the nose, it should look like a squished rainbow and shape a mouth. Using the Dresden tool create a little opening for the mouth.



**STEP 5** Use the veining end of your Dresden tool to create fur on the head.



**STEP 6** Add black gel colour to white Pasta Model and make two flat circles for the centre of the eyes. Use a thin strip of the black paste to line around the eyes too. Add white Pasta Model highlights to the pupils. Then add a little rose beige gel to white Pasta Model and add a thin strip of this round the outside of the black strip.



**STEP 7** Create two half oval shapes with white Pasta Model. Add rose beige and a tiny amount of red to Pasta Model and make another two half oval shapes slightly smaller than the white ones. Place the coloured shapes on top of the white ones. Now you have your Bushbaby ears.



**STEP 8** Place half of the ear on the back of the head and bend the other half over to the front of the face. So base of ears is in line with the centre of the eyes.



**STEP 9** Secure the ears and create fur detailing with the veining part of your Dresden tool. Add five lines inside each ear. Model a pyramid shape for the body and add fur texture (see next step).



**STEP 10** Add the Bushbaby head to the body and use your Dresden tool to smooth the joint together. Add a tiny amount of red gel colour to white Pasta Model to create pink and shape a little tongue. Add into the open mouth of your bushbaby.



**STEP 11** At this stage the bushbaby head will be flatter at the back, so apply more white paste to the back and add fur detail.



**STEP 12** Add some colour details to the eyes. Using brown gel colour and a tiny amount of black powder colour mixed with rejuvenator spirit, create shadow to the top arch of the eyes. Mix red and yellow gel with white gel (creating an orange colour) and a little rejuvenator spirit and add to bottom arch of eyes. Add white highlights onto the black strip around eyes.



**STEP 13** Start adding brown gel colour mixed with rejuvenator spirit around the eyes and top of head. Making the fur around the eyes darker.



**STEP 14** Use a mix of brown gel colour and black powder with rejuvenator spirit in the ears. Adding more black powder as you go to darken the brown. Fade the colour around the centre of the ears, so you can still see the pink.



**STEP 15** Use pink powder to dust around the nose and mouth. At this stage I also added Saracino Liquid Shiny to glaze the eyes.



**STEP 16** Add red gel colour mixed with rejuvenator spirit gradually around the nose and mouth. Building up the deepest tones inside the mouth. Some brown gel can be added to the red to create the darker tones.



**STEP 17** Mix black powder, a little brown gel colour to white gel colour and rejuvenator spirit. This should create a light taupe colour. Add this in light strokes over the whole head and ears (leaving the strip of white between the eyes white).



**STEP 18** Add more strokes of brown gel and black powder mix to areas where the fur should be darker. Including the ears. This is a gradual process of building up the colour of the fur.



**STEP 19** Use a sphere pan or bowl to bake your cake. Turn upside down and cut a slice from the base, so the cake will sit firmly once turned back over on its base. Cover in a milk chocolate ganache. Use a fork to add strokes into the ganache and adding more ganache with the fork to create more texture. This is your coconut shell.



**STEP 20** Use white Pasta Top to create a strip around the top of your coconut. Leaving 5mm from the edge. Use a flexible smoother or something flat to create ridges in the white coconut.



**STEP 21** With a palette knife fill in the 5mm gap around the edge with ganache. The ganache should be level with the white rim.



**STEP 22** Apply a thin layer of tiffany Pasta Model to the inner top of the coconut.



**STEP 23** Add your Bushbaby to the water. You might need to trim the base of the body a little, if it sits too high in the water. Add ripples of water with tiffany paste around the Bushbaby and sides of the coconut.



**STEP 24** Colour 17g of Pasta Model with yellow gel. Shape into a strawberry and using the veiner of your Dresden tool press little holes all over the strawberry. Make a larger hole in the top and on one side.



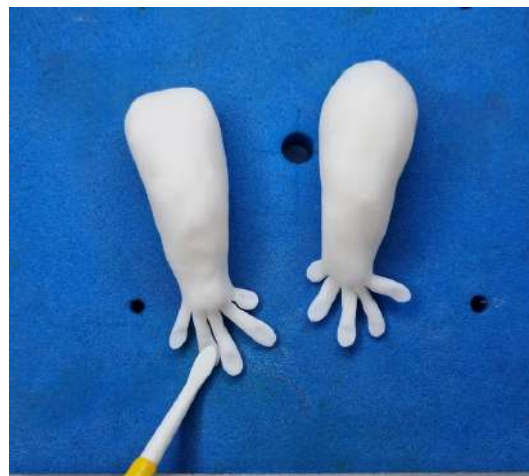
**STEP 25** Using red gel colour mixed with a little rejuvenator spirit lightly brush the colour over the strawberry with a flat brush. Angle the brush so the colour doesn't seep into the holes. You want to create an effect of strawberry seeds.



**STEP 26** Colour a scrap of wafer paper with green gel colour mixed with rejuvenator spirit. Once dry punch out or cut out a petal shape to place on top of strawberry.



**STEP 27** Shape two cylindrical arms using white Pasta Model.



**STEP 28** Create hands in the narrower parts of the arms. Cutting 5 fingers into the paste and flatten the tips of each finger.



**STEP 29** Add a straw to the strawberry by twisting together white and blue Pasta Model. Place the strawberry on the water surface and rest the straw into the bushbaby's mouth. Now add one of the arms to the Bushbaby so it can hold the strawberry. You may need some edible glue or a little water to help the paste stick.



**STEP 30** Attach the other arm so it rests the hand on top of the coconut. Now add the fur detail to both arms.



**STEP 31** Mix rose beige and yellow gel with rejuvenator spirit and paint onto arms and body. Then add a stripy pattern into the fur with a mix of brown and a touch of black powder and white gel colour mixed with rejuvenator spirit.



**STEP 32** Add darker shades to the fur by adding more brown gel or black powder to the mix. Also colour the fingers with a touch of red gel colour added to rejuvenator spirit. Gradually building up the colour on each finger.



**STEP 33** Make a tail using 93g of white Pasta Model and shape until it tapers to a point.



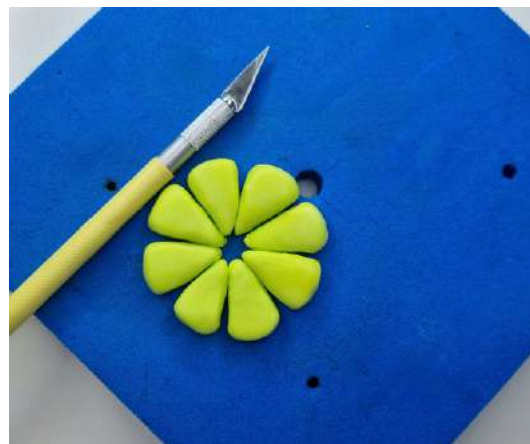
**STEP 34** Add the thicker end to the back of the Bushbaby and curl the rest of the tail over the coconut. Use the veining end of the Dresden tool to apply fur.



**STEP 35** Paint the tail using exactly the same procedure and colours as used for the head and body.



**STEP 36** Paint the water with blue powder mixed with rejuvenator spirit. Building up the depth in the blue tones. Add red gel colour beneath the strawberry as a reflection in the water.



**STEP 37** Mix green and yellow gel into Pasta Model. Roll out the coloured paste and cut out a circle. Cut into eight even segments.



**STEP 38** Wrap strips of white Pasta Model around each segment. Push each segment back together to form a circle again and using a strip of green paste, wrap around the circle to form the rind of your lime. Use your Dresden to make little marks into each segment.



**STEP 39** Paint the segments with a slightly darker mix of green and yellow gel paint. Cut out a chunk from the lime so it can be easily placed on the edge of the coconut.



**STEP 40** Once the lime is placed on the edge of the coconut add some Liquid Shiny to the water. Once dry use white gel to add highlights. Using the same white gel add little strokes of white over the whole of the bushbaby's fur. This will help even out all the painted fur and make it look more realistic.



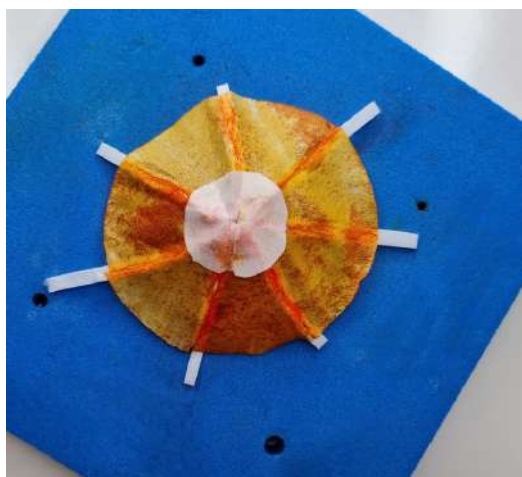
**STEP 41** Cut a big circle from wafer paper. Fold into eight parts and paint with a mix of yellow and red gel colours and rejuvenator spirit. Leave to dry.



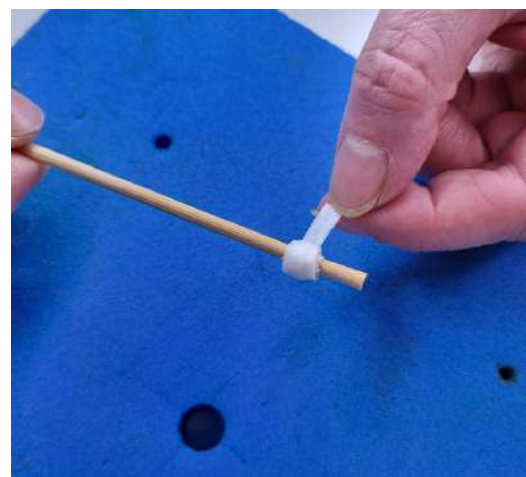
**STEP 42** For this parasol I cut out one of the folded segments but you could leave it as a whole if you want.



**STEP 43** Cut strips of folded wafer paper and add to the inside of the parasol with edible glue. This secures the segments and joins them together.



**STEP 44** Cut a smaller circle from wafer paper. Fold into segments, unfold then add to top of of the parasol.



**STEP 45** Cut another long strip of wafer paper and roll onto the tip of a bamboo skewer. Leaving a centimetre from the top.



**STEP 46** Add the skewer to the parasol. The rolled up wafer paper should be on the inside of the parasol. Also trim the other wafer strips around the parasol.



**STEP 47** Paint a pattern onto the parasol.



**STEP 48** Add the parasol to the cake.



**STEP 49** Grind up some biscuits and spread over the cake board, this will be your sand.



**STEP 50** Make some shells either by mould or freehand and place onto the sand around the cake.



**STEP 51** Your cake is ready! Time to chill with your Bushbaby.

# NEW LABEL

in association with  
Słodkie chwile - petitepivoine cakes



# ANNOUNCING OUR MONTHLY COMPETITION



**CONGRATULATIONS!**

Dawn Palmer





# Would you like to win a Saracino Surprise Box Worth

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

LUCKY WINNER will be introduced in our August issue.

The competition ends at midnight on the 25th of July 2024 and it's open worldwide!

# £50?

A	O	I	E	N	I	H	S	N	U	S	P	O	O
P	P	O	O	A	G	U	P	N	N	I	P	R	O
P	A	A	J	R	P	P	S	I	N	L	G	P	G
A	I	L	O	O	S	U	P	E	G	E	E	T	L
R	N	P	Y	A	M	S	A	P	E	D	P	L	I
A	T	S	T	M	R	P	A	A	G	O	P	A	R
D	I	I	E	U	P	S	C	R	E	M	P	M	O
I	N	R	O	L	L	S	O	R	I	A	D	O	N
S	G	L	E	N	N	A	O	O	P	T	E	S	I
E	O	L	O	U	K	I	K	T	S	S	L	I	C
C	A	E	E	M	S	F	I	U	A	A	I	T	A
N	P	O	O	L	K	S	E	G	H	P	G	A	R
E	A	T	O	G	F	R	U	I	T	S	H	U	A
F	L	A	M	I	N	G	O	O	P	S	T	N	S

SUNSHINE  
PAINTING  
PINEAPPLE  
COOKIE  
DELIGHT  
POOL  
SARACINO  
PASTAMODEL  
FRUITS  
PISTACHIO  
PARROT  
ISOMALT  
COLOURS  
FLAMINGO  
SUMMER  
JOY  
PARADISE

# PINEAPPLE HEAD

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.



CAKE HARMONY



CAKEHARMONY\_BY\_TANJA

# What you need:

## INGREDIENTS

- Chocolate cake 5" diameter
- Buttercream
- RKT
- Ganache
- Rice paper
- Pasta Model: yellow, white, black, pink, red
- Wafer paper 0.6 & 0.3
- Powder colour: green, blue, brown
- Gel colour: red, yellow
- Modelling chocolate brown (dark)
- Trex vegetable fat

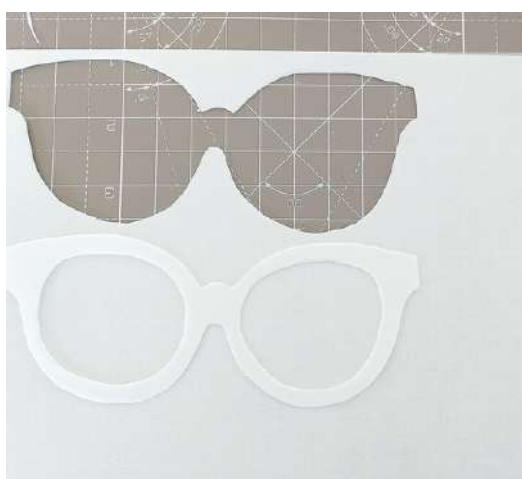
## EQUIPMENT

- Rolling pin
- Modelling tools
- Measuring tape
- Scalpel
- Scissors
- Brushes
- Petal plunger
- Parchment paper
- Shell silicone mould
- Cocktail sticks
- Palette knife
- Rose petal cutter

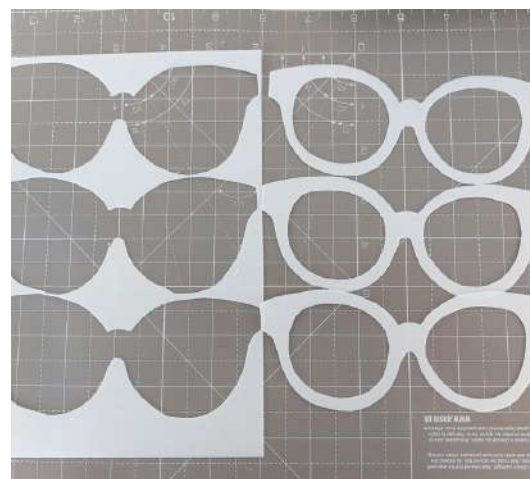




**STEP 1** Print a template or draw some glasses on a piece of parchment paper. Mine measured 15cm in length and 6cm in height.



**STEP 2** Trace the shape onto 0.6 wafer paper repeat three times.



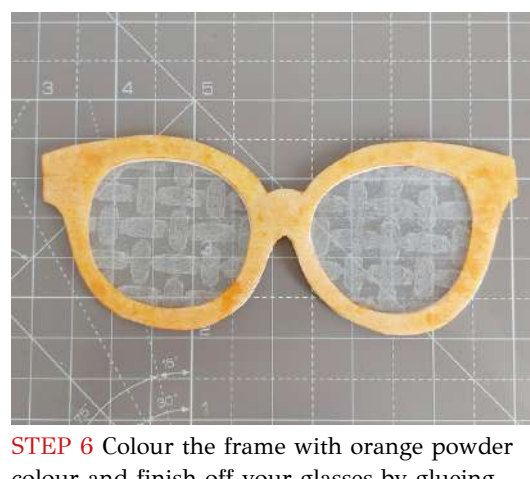
**STEP 3** Cut with the sharp knife three identical frames. The glasses are made with three frames and one pair of lenses.



**STEP 4** For the lenses cut some rice paper and attach them with the tiniest amount of water.



**STEP 5** Now add the second frame on top to sandwich the lenses together between the frames.



**STEP 6** Colour the frame with orange powder colour and finish off your glasses by glueing them together with a tiny bit of water. Keep to the side for later. Tip: When using colouring powder I find it best to use a shallow cardboard box lined with parchment paper. Discard the paper after each use for less mess and reuse the box!



**STEP 7** Layer your cake with buttercream starting with a 4" sponge at the bottom followed by a 4.5", 4.5", 4.25" and 4". The overall height should be around 5.5".



**STEP 8** Cover your cake in chocolate ganache and set aside to cool.



**STEP 9** Mix some white Pasta Model with a tiny bit of brown powder and make shells using a silicone mould.



**STEP 10** Make RKT and form a ring with the outer circle 6.5" and inner circle 3.5". Also a little ball of 1" for your coconut. RKT: melt 30g butter with 2 cups of marshmallows until slightly golden. Turn off the heat and add 2.5 cups of Rice Krispies. Let it cool for a few minutes and ready to shape.



**STEP 11** Cover your ring from the top with pink Pasta Model. Picture shown from the bottom of the ring as reference.



**STEP 12** Form the flamingo head starting with a 2" ball of Pasta Model.



**STEP 13** Model an 'S' shape with a pointy tip for the beak.



**STEP 14** Take your RKT ball and cover the top with white Pasta Model. Wrap some chocolate modelling paste around and make a pattern using a feather wire tool.



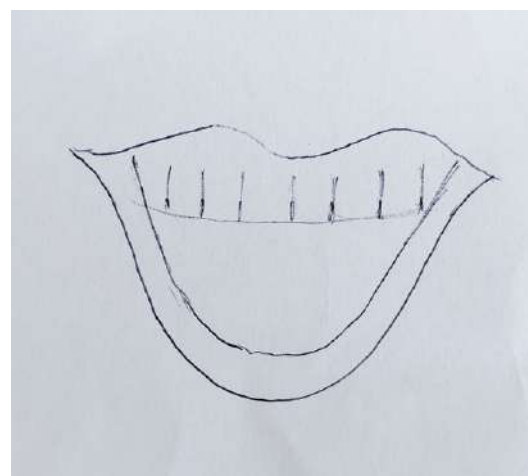
**STEP 15** Make a little flower using a plunger for the petal.



**STEP 16** Mix yellow and white Pasta Model together and add a tiny amount of red and yellow gel.



**STEP 17** This will change the lemon yellow shade into a more pineapple shade.



**STEP 18** Draw a mouth and cut around the outside.



**STEP 19** Hold the mouth against your cake and trace around the outside with a cocktail stick.



**STEP 20** Carve out the mouth to about 1cm deep and line with black Pasta Model.



**STEP 21** Cover the cake in the yellow Pasta Model. Use a scalpel to cut a horizontal line along where the mouth is.



**STEP 22** Use modelling tools to open up and shape the mouth and lips.



**STEP 23** Take a rose petal cutter, turn it back to front and start embossing the cake from the bottom to the top.



**STEP 24** To give the pattern more depth follow each groove with a bone modelling tool.



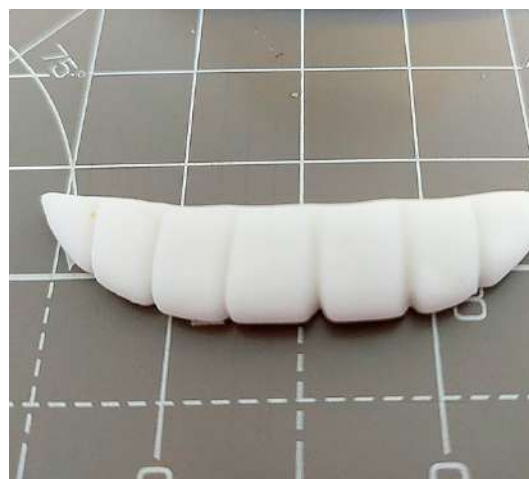
**STEP 25** To create the pineapple skin use a pointy pair of scissors.



**STEP 26** Snip from the bottom to the top. Your cake should now look more and more like a pineapple.



**STEP 27** Give the texture even more depth and brush each groove with some brown powder colour or cocoa powder.



**STEP 28** Cut some white Pasta Model and shape a nice set of teeth for your pineapple.



**STEP 29** Let your pineapple smile big and add a tongue made with red Pasta Model.



**STEP 30** Now place your cake onto the pink rubber ring and attach the flamingo head. Add some black Pasta Model around the beak.



**STEP 31** For extra support use some paper towel or in my case a little silicone mould to keep the head in shape until fully dried and attached to the pineapple. Add a white eye each side.



**STEP 32** Cut four different sizes of leaves using 0.3 wafer paper in 6", 5", 4" and 2.5" lengths. You will need - 6" x 10, 5" x 10, 4" x 15 and 2.5" x 15.



**STEP 33** Brush each leaf from both sides with green powder colour.



**STEP 34** Put some vegetable fat on your fingers and run each leaf between your thumb and index finger length ways. This will give your leaves a lovely shine. Roll the ends over a rolling pin.



**STEP 35** Start attaching the leaves from the centre using the longest first. Press a small V into the fondant and stick the leaf in the hole.



**STEP 36** Go around in a circle.



**STEP 37** Now use the middle sizes and then the smallest.



**STEP 38** Your pineapple head should now look nice and full.



**STEP 39** Full view.



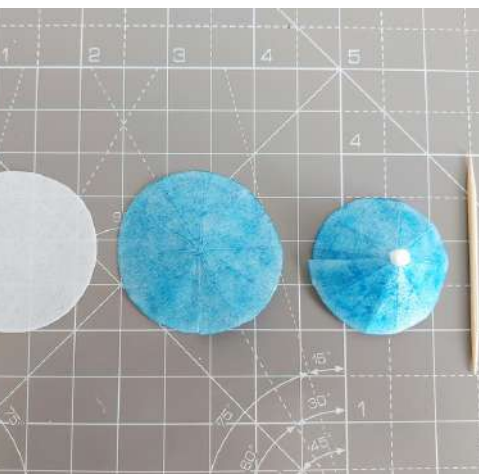
**STEP 40** Cut two hands using a scalpel and shape with your fingers. I decided on a piece sign hand and one holding the coconut cocktail.



**STEP 41** Attach the left arm onto the pineapple and flamingo head.



**STEP 42** The left arm is attached to the pineapple holding the coconut. For extra support until fully dried add a sponge under the arm.



**STEP 43** Cut a circle of wafer paper. Colour blue using powder colour. Emboss into 12 pieces cut one radius to the middle and overlap one piece, glue onto each other. Attach a small spiral on the top and add a cocktail stick from underneath.



**STEP 44** Add the finishing touches such as the umbrella and glasses. Stage the cake surrounded by edible sand (crushed up biscuits or crumbled vanilla sponge) and decorate with shells.



**STEP 45** Your fun pineapple cake is ready!

# WHY SHOULD I CHOOSE TO WORK WITH PASTA MODEL

*Halal & Kosher Certified*



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.

# TROPICAL SUMMER

CREATED BY SWEET JANIS BY BARBARA LURASCHI





BARBARA LURASCHI

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

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

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

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

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



[SWEET JANIS BARBARA LURASCHI SUGAR ART](#)



[@BARBARASWEETJANIS](#)

# What you need:

## INGREDIENTS

### PASTA TOP:

- Light green 1kg
- White 500g
- Beige 250g

### PASTA MODEL:

- White 150g
- Pink 250g
- Fuchsia 150g
- Yellow 150g
- Brown 40g
- Green 100g
- Saracino modelling chocolate: green 250g
- Powder colours: yellow, orange, brown, light blue, green, pink
- Pasta Bouquet flower paste
- Cakes: 15cm round and 10cm round
- Cake gel

## EQUIPMENT

- Cake drum 30cm round with ribbon
- Texture mat: wood effect
- Dresden tool
- Ball tool
- Daisy cutter (small)
- Rolling pin
- Fine paintbrush
- Paintbrushes for dusting
- Foam mat
- Exacto knife
- Scissors
- Circle cutters different sizes (7cm, 4cm)
- Mini cutter teardrop shape
- Fondant smoother
- Toothpicks
- Edible marker: black, different colours to write on the signs
- Brown sugar

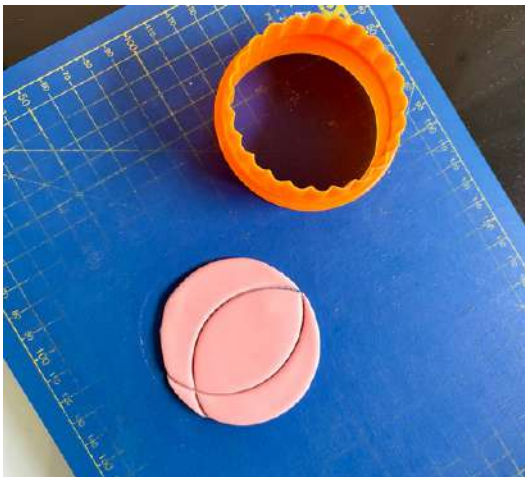


DOWNLOAD





**STEP 1** Start by covering the larger cake with light green Pasta Top and the smaller one with white Pasta Top. Ensure a smooth and even application. Cover the cake drum with beige Pasta Top. Add some brown sugar on the edges to make the sand.



**STEP 2** Use a 7cm diameter circle cutter to cut a circle of pink Pasta Model. Next, replicate the pattern shown in the picture using the same cutter.



**STEP 3** Do the same using yellow paste, then take the pieces and position them shaping a sun umbrella with the pieces. Position it on the side of the cake, add a handle, and define the edges by adding a thin string of yellow paste.



**STEP 4** Using the flamingo template, position it on a small amount of rolled pink Pasta Model. Carefully use an exacto knife to cut out the shape.



**STEP 5** Add a beak and eye. Use white and black Pasta Model for the eye and white and orange paste for the beak.



**STEP 6** Cut a small circle of pink Pasta Model, thin the edges using a ball tool by rolling half on a foam mat and half on paste. After that, fold it as shown. Make a few of the ruffles and let them dry on a mat.



**STEP 7** Start positioning the ruffles on the body of the flamingo, focusing on the centre.



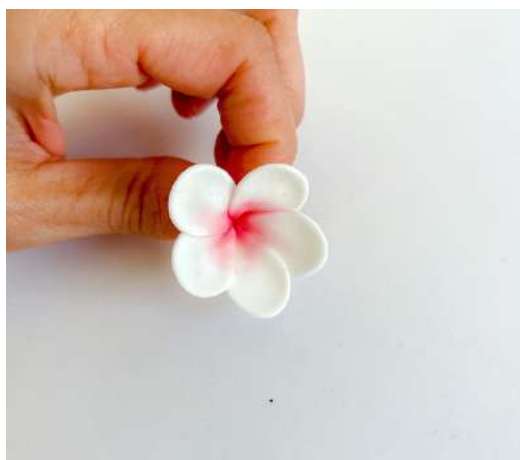
**STEP 8** Continue adding the ruffles until you cover the entire centre of the body, creating a nice effect. After that, roll two tiny cylinders of pink paste for legs and attach them to the body. Use the template as a guide for their placement.



**STEP 9** Make the flowers: roll out the flower paste quite thin and cut five petals using the teardrop cutter. Overlap them as you see in the picture, adding some edible glue between each petal.



**STEP 10** Hold the petals and gently make a flower. Add some glue to the last petal to close the flower.



**STEP 11** Add some pink powder in the centre of the flower. Make a few of them and let them dry on a foam mat.



**STEP 12** Make the monstera leaves by cutting a big teardrop shape, then use the exacto knife to cut spaces and create the leaf pattern.



**STEP 13** Use the Dresden tool to add texture to the leaf as shown.



**STEP 14** Use green powder to enhance the leaf by dusting the edges.



**STEP 15** Make the surfboards: roll 20g of white, fuchsia and yellow Pasta Model quite thick and cut a surfboard shape 7cm long and 3cm wide. Add a stripe as decoration in the centre and some flowers. Make three boards.



**STEP 16** Create flip-flops with Pasta Model by rolling fuchsia paste. Cut out the flip-flop shapes. Add details like straps made with yellow paste. Allow them to dry thoroughly.



**STEP 17** Make the watermelon: roll fuchsia Pasta Model quite thick and cut a circle. Cut it in half.



**STEP 18** Add two layers of different shades of green modelling chocolate to the two halves. I mixed the green modelling chocolate to some white Pasta Model to get a lighter shade of green.



**STEP 19** Use an edible black marker to add details on the watermelon slice.



**STEP 20** Position the flamingo on the side of the cake to the right of the sun umbrella. Position the watermelon, one leaf and the flip flops.



**STEP 21** Make the pineapple: Roll yellow Pasta Model quite thick and cut an oval shape. Use a tool to add lines and use scissors to cut the texture. Add brown powder to the pineapple.



**STEP 22** Add a stripe of pink Pasta Model around both cakes, cut it irregularly.



**STEP 23** Place the pineapple on the top of the cake, together with a slice of watermelon. Use toothpicks to secure them in place.



**STEP 24** Position some leaves and flowers between the two cakes, on the top of the large one. Position the surfboards behind them.



**STEP 25** Make some signs: roll white Pasta Model and add the wood effect by impressing the texture with a decorative mat. Cut five different sign shapes.



**STEP 26** Dust the edges of them using powder colour. Use edible markers to write on them.



**STEP 27** Position them on the cake. Your tropical beach cake is ready!

# Invite us to collaborate!

We absolutely adore your creations and would be thrilled to collaborate on a post or reel with you.

To do this, help us educate the audience by showcasing the Saracino product used in your reel or picture, either at the beginning, the end, or clearly in the background.

Thank you from the bottom of our hearts for using Saracino products and for placing your trust in us. It means the world to us to see such an amazing artist using our products.



1.

## CREATE A POST OR REEL

Simply clearly show Saracino product used in your reel or post.

2.

## INVITE @SARACINODOLCI TO COLLABORATE

Tag us in your post/reel and our name will pop out as Collaborator. Make sure you click on our name.

3.

## LET US ACCEPT IT!

We will accept the post or reel so our audience can visit your profile too!\*

Add Tag

Invite collaborators

### Collaborators

If they accept, their username will be added to the reel. It will be shared with their followers and shown on their profile.



saracinodolci • Collaborator

Saracino

Show Profile Category



- \* We kindly request that each artist submit no more than one reel per week. Please note that we will only be able to accept reels that are clear, engaging, well-lit, and not blurred. Thank you for your understanding and cooperation.

# PARADISE COOKIE

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

- 300g white Pasta Model with 1 teaspoon CMC powder added to strengthen and dry the cookie base and moulded pieces. Colour the paste as you work following the step-by-step instruction and approximate weights
- 20g Saracino Flower Paste by Arati Mirji
- Saracino Cake Gel
- Saracino CMC powder
- Powder colours: green, white, black, yellow, red, pink, orange, brown and blue
- Edible glue

## EQUIPMENT

- Printed illustration
- Baked cookie
- Scissors and pencil
- Greaseproof paper
- Cellophane
- Masking tape
- A work board for the illustration
- Polymer clay blade
- Cake smoother
- Petal formers
- Flower making pad
- Circle cutters - 3.5 inch and 2.75 inch
- Rose petal cutter 3.5 x 3cm
- Lily veiner
- Leaf veiner
- Scriber
- Craft knife
- Rolling pin
- Dresden and ball tool
- Kids craft foam
- Paintbrushes (flat, pointed and dusting)
- JEM veining tool
- Ruler



DOWNLOAD



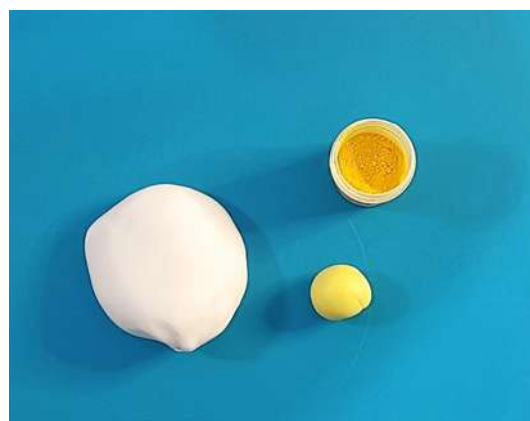
**STEP 1** Bake a large square cookie measuring approximately 7.5 inches tall x 7 inches wide. Print the bird illustration at 7 inches tall x 6 inches wide.



**STEP 2** Brush the top of the baked cookie lightly with cake gel. Roll out approximately 150g white Pasta Model to 3mm thick. Place the coated cookie on top of the rolled-out paste and cut the paste to fit using a polymer clay blade.



**STEP 3** Photo shows the coated cookie. A cake smoother can be used to gently level and perfect the coating. Set the cookie aside to fully set. Overnight is best, as the surface needs to be hard before painting and fixing the bird.



**STEP 4** Colour 100g Pasta Model pale yellow using powder colour, wrap and set aside.



**STEP 5** Fix the illustration to a workboard. Tape a piece of cellophane over the illustration using masking tape. Tip: Add a little white vegetable fat to the surface of the cellophane to stop the paste sticking.



**STEP 6** Using a piece of greaseproof paper trace the outline of the bird, beak, eye and cheek. Roll out approximately 50g pale yellow paste, 4mm thick. Cut out a circle using a 3-inch round cutter and fit over the top of the bird's body. Cut away the section shown using the base of the 2.75-inch cutter.



**STEP 7** Cut and fix the head section of the bird. I used part of the 2.75-inch circle cutter and left excess paste to cut out the feather area. Use the greaseproof template over the top of the feather areas to help you get the shapes right. Use a craft knife to cut out the feather shapes. Tip: Just lift and look for the outlines on the illustration as you go and adjust the paste accordingly. Use a flat ended paintbrush to smooth and neaten edges.



**STEP 8** Roll approximately 50g pale yellow paste, 2mm thick.



**STEP 9** Place this thin piece of paste over the top of the bird silhouette. Smooth the paste around the bird shape using a paintbrush. Tip: The bird silhouette is best left to set firmly at this stage for a couple of hours as it needs to be picked up in the next stages.



**STEP 10** Using your traced greaseproof paper template from earlier, mark where the birds eye sits using a cake scribe. Cut out the eye area using a craft knife. Smooth the inside area of the eye with a paintbrush.



**STEP 11** Mould 3g white paste for the eye.



**STEP 12** Pick up the bird silhouette and turn it over. Press the eye firmly into the eye section that you cut out earlier. This will make it curve forward and give you a more rounded eye.



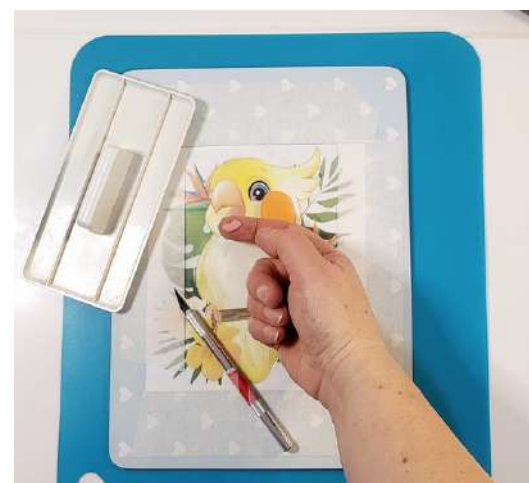
**STEP 13** Using a polymer clay blade cut the eye level to the back of the bird.



**STEP 14** Photo shows the eye in place and the beak and eyelid embossed on. Use a mini ball tool to do the embossing, following your traced template.



**STEP 15** Colour 7g Pasta Model using orange powder and mould the outline of the beak shape, approx. 4mm thick.



**STEP 16** Colour a tiny piece of paste pink with powder. Mould the tongue, checking the shape against your illustration.



**STEP 17** Using the paper template place it over the beak shape and trace the outlines onto the paste.



**STEP 18** Fix the beak to the bird using a little water and fit in the tongue. Use a paintbrush to smooth and refine.



**STEP 19** Mould a tiny piece of orange for the cheek, fix and smooth on. Photo shows the top of the bird only. Mould and overlay the tail of the bird beneath where the branch will sit following the same techniques used previously. Using approx. 50g paste x 4mm thick with a 2mm overlay. Let this piece set for later.



**STEP 20** Begin to trace foliage and flowers from the illustration onto greaseproof paper. Use a very sharp pencil, carefully trace all the background to the bird apart from the hibiscus flowers.



**STEP 21** Turn the traced image over and retrace on the back. TIP: It's important to keep the pencil sharp as you want minimum pencil to go onto the cookie. Alternatively, the outlines of the foliage/ flowers can be scribed onto the surface, but I recommend you use a coloured base icing rather than white so you can see the outlines.



**STEP 22** Check the positioning of your bird on the dried cookie, making sure your happy with where the foliage and flowers are sitting. Carefully go back over the scribed lines to transfer light outlines to the cookie.



**STEP 23** Leave the bird in position. Using a soft fluffy brush and blue and green powders dust the cookie as shown.



**STEP 24** Painting the foliage: Use green and yellow powder mixed with slow dilutor start to layer the paint onto each section. Use high quality paintbrushes with mainly pointed tips. Mix the powder to a single cream consistency with the dilutor. Tip: Slow dilutor takes a while to dry and to get the best finish it's a good idea to build the colour slowly from light shades to dark. Use neat dilutor to blend the colours and do not saturate the surface of the paste as it may start to become sticky. Set the cookie aside to dry overnight once you have completed the painting.



**STEP 25** Fixing the wings to the bird. Roll a small amount of pale yellow paste, 2mm thick. Using the illustration as a guide fix on the wings and then trim and smooth. Set aside while you mould the flowers and additional foliage.



**STEP 26** Colour tiny pieces of paste orange, green, blue and pink.



**STEP 27** Begin hand moulding the flowers and the leaves with the pink paste. Shape the pieces on kids' craft foam and fit over the illustration to check the shaping. TIP: Keep the illustration covered with cellophane or plastic to stop the paste sticking.



**STEP 28** Once the flowers and foliage are complete fix the bird to the cookie using cake gel or edible glue. Paint in the bird's eye and pupil using a combination of pink and blue for the iris and black edible powders mixed with slow dilutor.



**STEP 29** Colour 20g paste brown using powder and mould a branch. Fix the branch in place then texture with a Dresden tool.



**STEP 30** Colour a tiny piece of paste with black powder and roll out a thin strand. Apply to the top outline of the eye.



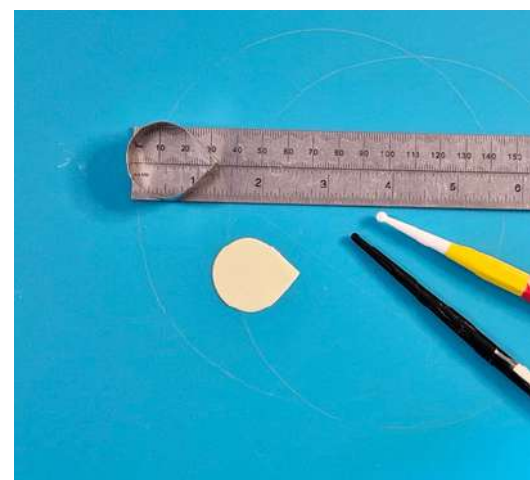
**STEP 31** Claws – Colour three small pieces of paste brown, orange and yellow. Mix the colours together to form a light beige colour.



**STEP 32** Mould the bird's claws, tapering them to a point, add a nail later on.



**STEP 33** Making the Hibiscus flowers - Colour 20g of Saracino Flower Paste by Arati Mirji pale yellow using powder.



**STEP 34** Roll the paste until nearly transparent and then cut out five petals per flower using a 3.5 x 3cm rose petal cutter.



**STEP 35** Soften the outside edge of each petal with a ball tool on a foam flower making pad.



**STEP 36** Place the petals in a lily veiner and emboss with heavy veining.



**STEP 37** Using a JEM veining tool, frill the edges of each petal to give them more movement and finesse on the outside edge.



**STEP 38** Place each petal into a rounded petal former and dry till semi-dry. The petals need to bend backwards quite acutely, but need to be assembled semi dry so they can be manipulated against one another.



**STEP 39** While the petals are drying begin to paint and texture the bird's feathers. Follow the illustration, blending yellow and white powders and slow dilutor. Paint in small sections and then immediately texture the damp paint with the narrow end of a Dresden tool to depict fine feathers.



**STEP 40** Continue painting and texturing till the bird is completed.



**STEP 41** Dusting the semi dry petals - Using a combination of red, yellow, brown and orange powder and soft dusting brushes layer up colour. I added a little red and brown to the centre of each flower to shade.



**STEP 42** Fixing the petals - Use yellow Pasta Model softened with water and place in a piping bag to fix each petal in turn. You will need to manipulate the petal shapes. Let some of them dry before you add the neighbouring petal to achieve a natural looking Hibiscus.



**STEP 43** Once the flowers are dry. Mould a stigma for the centre of each flower using red Pasta Model strengthened with a pinch of CMC powder. Let the stigmas dry overnight in a natural curve before fixing into the centre of the petals with softened paste. Add mini branches coming off the main branch. Rolling tiny strands of brown paste and fixing in place with water. Hand mould green mini leaves and vein with a suitable leaf veiner.



**STEP 44** Once the stigmas in the centre of the flowers are dry roll out tiny green balls of paste and fix to the top of each stigma. Tip - Use sponges to hold the dry stigmas upright as shown in the photo. Paint any additional details in the same colours of the paste they were made in. Add white painted highlights over the top of any of the details to lift and highlight your work. Add the bird's nails and paint to highlight in white powder and slow dilutor.



**STEP 45** Your colourful cookie is ready!

THE BEST IS YET TO COME

# Join our community

**SARACINO COMMUNITY**  
- share & inspire



by [jessbells backzauber](#)  
using Saracino Pasta Model



by [Roberta Vino](#) using NEW Saracino Cake paper



## Communication

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



## Be Inspired

Be inspired by a group of over 30 thousand members .



## Share your creations

Used Saracino? Share your creations with us so we can see and admire them.

**JOIN**



# Join Us!

WE CAN'T WAIT TO SEE YOUR CREATIONS

# BIRD OF PARADISE

CREATED BY CAPRI CAKES





CLAUDIA KAPERS

Hi, my name is Claudia, and I am an Artist known as 'Capri Cakes'. I live with my partner and 2 children in Zelhem, Netherlands.

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

Over time I have developed independently in the sugar world and gained lots of experience and knowledge.

This has resulted in winning various awards both nationally and internationally.

These awards include a Gold, 1st and BEST IN SHOW at "Cake & Bake" Essen 2018, Gold and 2nd at "Taart & Trends" Utrecht 2018, Gold and 1st at "Cake & Bake Experience" Rijswijk 2019, Silver at "Cake & Bake" Essen 2019 and Silver at "Cake International" Birmingham 2019.

In addition, I have participated in a number of great national and international collaborations.



[CAPRI CAKES CLAUDIA KAPERS](#)



[@CLAUDIA\\_KAPERS](#)

# What you need:

## INGREDIENTS

- Pasta Top: white and black
- Pasta Model: white
- Saracino NEW Cake Paper
- Cake Gel
- Saracino royal icing mix
- Water
- Powder colours: pink, green, dark green, yellow, orange, blue, light blue
- Pump Powder gold glitter
- Rejuvenator spirit / clear alcohol



## EQUIPMENT

- Cake drum 25 and 20cm
- Circular dummy/cake 15cm dia. x 20cm high
- Hexagonal dummy/cake 10cm dia. x 15cm high
- Circular dummy 8cm dia. x 4cm high
- Rolling pin
- Brushes
- Large soft dust brush
- Knife
- Sharp Edge Smoother by Carol Smith
- Pallet knife
- Mixer
- Kitchen paper
- Dowel 8mm x 55cm long
- Central dowel minimum 25cm high (by Use Real Cake)
- 5 cake dowels
- 18 gauge white flower wire
- Flower tape green
- Flower foam pad
- Scissor
- A4 high resolution picture
- Double sided tape or glue gun





**STEP 1** Take one drum with a diameter of 25cm and one with a diameter of 20cm. Stick these together exactly in the middle with double-sided tape or using a glue gun.



**STEP 2** Take 250g of white Pasta Top and roll it out to a strip. Cover the bottom edge of the drum very thinly with cake gel and stick the strip of Pasta Top on top. Cut off excess paste with a sharp knife. Take 150g white Pasta Top and roll it out and cover the top drum. Cut off excess paste being careful not to damage the bottom layer.



**STEP 3** Search for an image of your choice on the internet. Make sure that the image has the size of an A4 sheet (min 20x28cm) and the correct number of pixels (sharpness). Print the image on the SMOOTH side of the cake paper. You will need two printed sheets.



**STEP 4** Cut off any white edges with a sharp knife.



**STEP 5** Take a cake or dummy with a diameter of 15cm and a height of 20cm. You can adjust the height of a cake to your own wishes. Pay attention to how large you print the image on the cake paper.



**STEP 6** Cover the back of the printed sheet of cake paper with a VERY thin layer of cake gel. Also make sure that you apply to the entire sheet and do not forget any spots. Take 250g of Pasta Top and roll it out to 2mm thick and stick your sheet of cake paper on it. Cut off the excess paste with a sharp knife.



**STEP 7** Spread the back of the Pasta Top with a thin layer of cake gel and fix it to the cake. Make sure it is flush with your cake at the bottom. Press gently with your hands. Work from bottom to top. Repeat this step for the rest of the cake that needs to be covered. If you have a pattern in your image, make sure you match it.



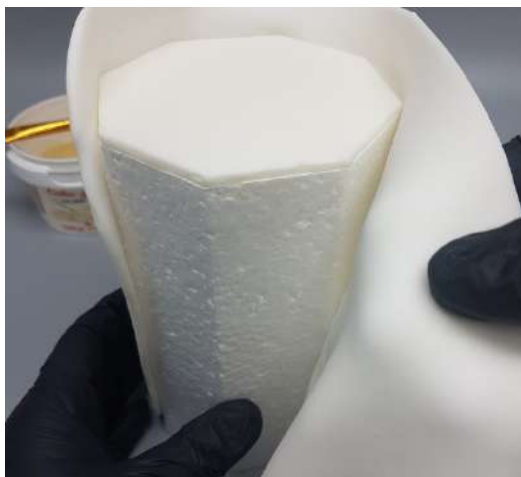
**STEP 8** Place your cake in the centre of the drum.



**STEP 9** Take a dummy with a diameter of 8cm x 4cm high and coat the sides with cake gel. Take 100g black Pasta Top and roll out and cover the side of the dummy. If you use real cake, a hole must be made in the centre for the central dowel.



**STEP 10** Take an eight-sided dummy or cake of your choice with a height of 15cm and a diameter of 10cm. If you use real cake, make sure that the centre of your cake plate has a hole with a diameter that matches the central dowel. Cover the top with a thin layer of white Pasta Top. Cut off excess paste with a sharp knife.



**STEP 11** Cover the rest of the dummy/cake with a thin layer of white Pasta Top. If you have a round dummy/cake, you can simply cover it using one piece. If you have an eight-sided dummy, it is better to cover it with the wrap around method.



**STEP 12** Smooth all sides with the Sharp Edge Smoother.



**STEP 13** Take 250g of Saracino royal icing mix and prepare as indicated on the package.



**STEP 14** Spread the covered dummy/cake with a thin layer of royal icing. The appearance of the icing is up to you. This can be smooth but can also keep a texture.



**STEP 15** Take a sheet of cake paper and fold into 2 parts (A5 size). Fold 1 A5 part in half once to A6 size.



**STEP 16** Tear an A5 size cake paper sheet in half diagonally. Don't try to tear a straight line but a little at different heights. Take pink powder and a large soft brush. Put the brush in the powder and wipe it off on a sheet of kitchen paper. Now dust the smallest piece of cake paper from the bottom up. It is important that you stop in the middle of your cake paper. Dust the large piece of cake paper completely with pink dust powder.



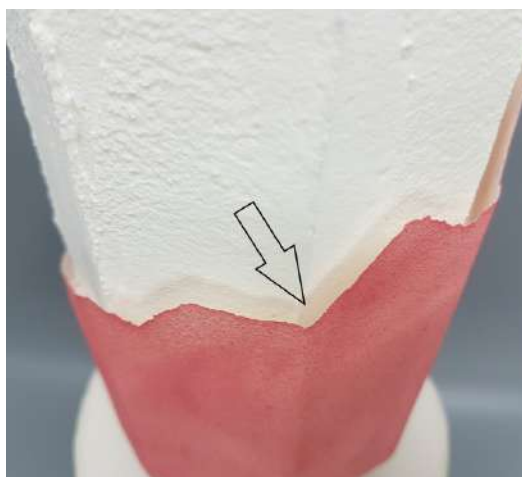
**STEP 17** Turn the small piece in front of the large piece of cake paper so that the straight sides are even. Judge whether you are satisfied with the colour effect.



**STEP 18** Take 150g white Pasta Top and roll it to 3mm thick. Measure the dimensions of your large piece of cake paper and cut it from the Pasta Top. Make sure you stay 1cm away from the tear edges.



**STEP 19** For the eight-sided cake, cut the piece of Pasta Top into equal parts for the sides of the cake. In this case it was 4cm each. Stick the pieces onto the cake paper with a gap of 3mm. If you have a round cake, you do not have to cut the Pasta Top into pieces and you can stick it directly on the cake paper.



**STEP 20** As the Pasta Top is 3mm thick, you get a gap between the cake paper and the cake.

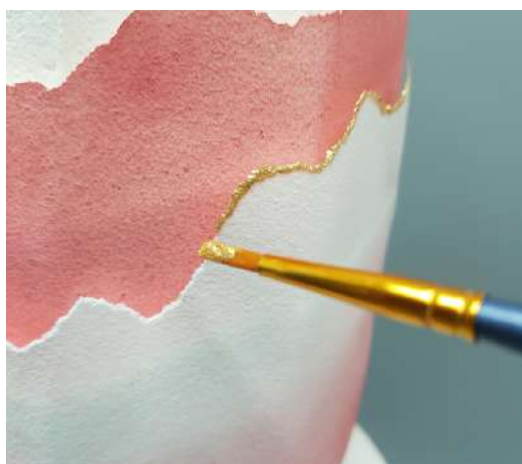


**STEP 21** Repeat step 19 for the second layer of cake paper. For the hexagonal cake make the surfaces 3mm larger. So 4.3cm wide. Then 3mm between layers. Stack the layers on top of each other:

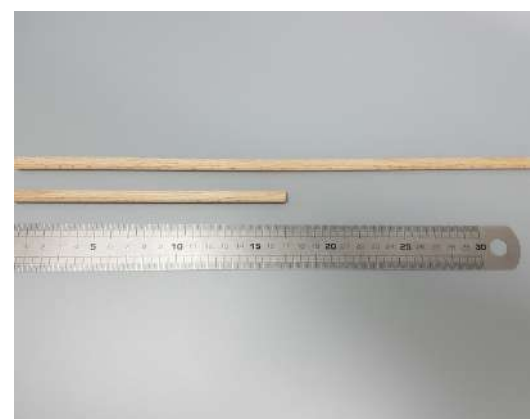
**NOTE:** If you use a real cake, use a central dowel with five dowels around the centre. On the top of the bottom cake, mark the size that the second black dummy layer will go on. Cut the five dowels to the same height as your cake. Make sure the five dowels stay within the marked spot in your cake. Place the black dummy layer over the central dowel. This rests on the lower five dowels. Now place the 3rd layer over the central dowel. When using a dummy, secure the black layer with two dowels. Poke them from the top through the black layer into the bottom layer. Place the 3rd layer on the black intermediate layer. You can use a glue gun or double-sided tape to attach.



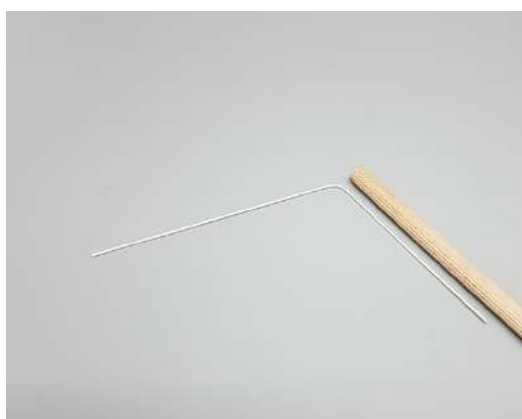
**STEP 22** You can place the layers of cake paper on one side of your cake or all around it. If you want to apply all around, repeat steps 16 to 19. Make sure that the layers continue nicely in terms of height. Lay this out on your worksheet before attaching them.



**STEP 23** Put a little bit of Saracino Pump Powder gold glitter in a bowl and mix with Rejuvenator spirit / clear alcohol. Carefully paint the edges of the torn side of the cake paper. Let dry.



**STEP 24** Make two dowels. They are 8mm dia. and cut lengthwise 17cm and 35cm.



**STEP 25** Take an 18 gauge flower wire and cut it to a length of 20cm. Bend the flower wire in the middle at a 110 degree angle.



**STEP 26** Now tie the flower wire to the dowel with green flower tape.



**STEP 28** Cover the entire dowel with green flower tape. You can apply some extra flower tape to the part where the flower wire is located so that the dowel becomes a bit thicker there. This does not have to be over the entire length of the dowel.



**STEP 29** Take 25g white Pasta Model and make the shape as shown. Make sure your shape is no thicker than 1cm. Slide the Pasta Model over the flower wire. Make sure that the wide part fits the dowel.



**STEP 30** Take an A5 sheet of cake paper. Mix green powder with rejuvenator spirit / clear alcohol and paint the sheet. Work from left to right, starting on the long side. Work quickly and do not go over a previously coloured piece too often. Let dry thoroughly.



**STEP 31** Cut the A5 sheet into two equal parts. Paint the centre part of the cake paper green. Exactly the part where the base of the flower comes. Don't let dry! Lightly coat the Pasta Model with cake gel and fold the cake paper around the base.



**STEP 32** Finish the top neatly by cutting away excess cake paper. Be careful when doing this.



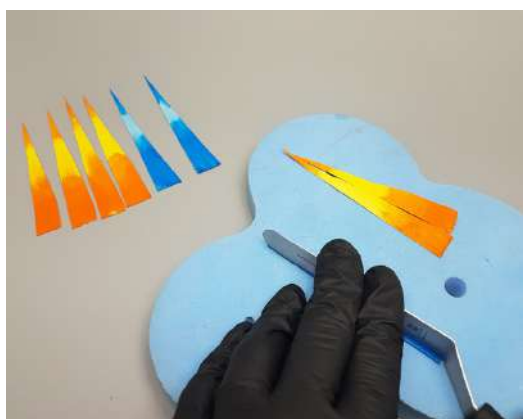
**STEP 33** Make a 3cm incision with a sharp knife on the thick side of the base.



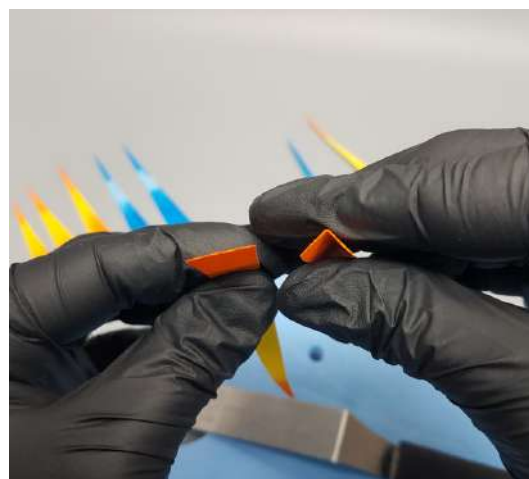
**STEP 34** Take two pieces of cake paper A6 size. Take yellow, orange, blue and light blue powder. Mix with rejuvenator spirit / clear alcohol and paint both sides of the cake paper in the pattern shown. First the light inner colours, then from the side inwards the dark colours. Let one side dry thoroughly before painting the other side!



**STEP 35** When the painted sheets are completely dry, cut long pointed strips. You can cut alternately. Alternate the left and right sides while cutting. The short side of the point is 1cm long each time.



**STEP 36** Place four yellow/orange and two blue strips at the top of your worksheet. Then take two more yellow/orange and one blue strip. Take a flower foam pad and a pallet knife. Now carefully press the strip in the middle downwards with the long side of the pallet knife. Do this for all points.



**STEP 37** On the left the uncreased point, on the right the creased point.



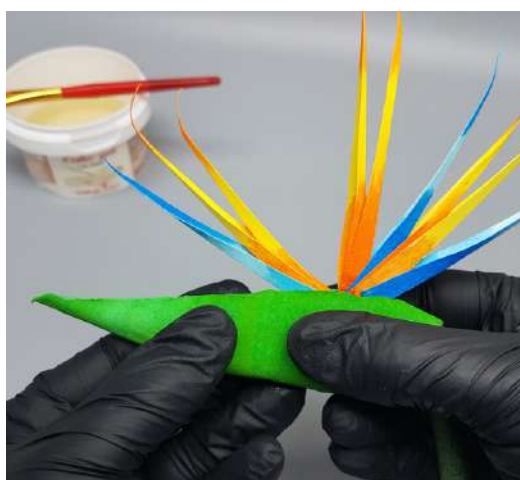
**STEP 38** Arrange the first set of folded points in order as shown.



**STEP 39** Take the three other folded points and glue them together on the base. Start with a blue point and end with the two yellow ones.



**STEP 40** Glue the first set of folded points together as shown. Press the base firmly so they stay in the formed position. Don't use too much cake gel.



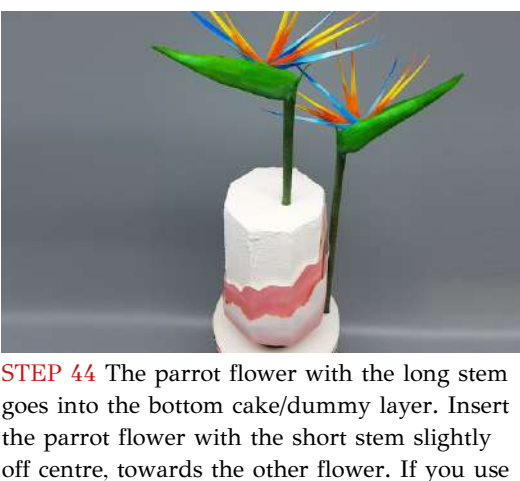
**STEP 41** Using a brush, apply minimal cake gel into the recess of the base of the flower. Place the points in the recess as shown. Gently press the base so that the points clamp into the base.



**STEP 42** Apply green colour shading to the base of the flower. Use dark green powder mixed with rejuvenator spirit / clear alcohol.



**STEP 43** Cut an elongated triangle from a scrap piece of green cake paper. Spread with cake gel and attach it to the base of the flower and stem. Make sure it sticks up about 1.5cm. Repeat steps for the 35cm dowel and your parrot flowers are ready!



**STEP 44** The parrot flower with the long stem goes into the bottom cake/dummy layer. Insert the parrot flower with the short stem slightly off centre, towards the other flower. If you use real cake place a straw or food safe barrier around the stem of your flower and then insert it into the cake. Make sure that the stem with flower tape does not touch the cake.



**STEP 45** Let that tropical party begin with this beautiful eye-catching summer cake.

IN CASE YOU  
MISSED IT...

**LIVE DEMONSTRATION**

with  
**Jenny  
Bacchus**



*Cake & Love*  
by Jenny

**NEW LABEL**  
in association with Cake Is Love by Jenny

**CAKE PAPER**

Foglio di carta per torta  
e per dolci in foglio di carta  
con carta colorata e disegni



**SARACINO**  
Da dove comincia

## What is Cake Paper?

- How is it different from wafer paper?
- How is it different from the usual icing sheets?
- What can Cake Paper be used for?
- And much more!





# Sweet Pastry Chat



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

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

**FOLLOW  
CAROL**



<https://www.facebook.com/CakesByCarolPeterborough>



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

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

I am absolutely thrilled because I have the incredible opportunity to introduce you to another brand-new product from Saracino. Recently launched and already generating a buzz, this innovative addition to their lineup is truly a game-changer. I was fortunate enough to receive a sample to test out, and I can't wait to share my experience with you. So, without further ado, let's dive right in and discover what makes this latest release so exciting. So, grab a cup of tea, get comfy and let me begin!

So, what is this new product, I hear you ask?

CREAMIX, a ready to mix instant powder that is egg-free and resembles pastry cream with a custard flavour, easily prepared by mixing with warm milk and ready in minutes.

After weighing out the milk and cream mixture, pour the warm milk into a bowl, add the powder, and mix it using a hand whisk or hand mixer; ensure the powder is fully dissolved before increasing the mixer's speed.



You will soon notice that the mixture starts to thicken, you need to mix it for a few more minutes so that the mixture is nice and smooth with a silky consistency.

Once it has reached this stage, place it into the fridge for at least 15 minutes (mine was in the fridge for about an hour).



# So, what can you use the Creamix with?

It can be used in various desserts and anything that you would use custard as a filling.

I used it for some fruit tarts I made for my daughter's baby shower, mainly due to the fact that it was super quick and easy to make, therefore saving me time!

I had bought some sweet pastry tart cases and the easiest way to get the custard into the cases was by piping it. This way you can also control the amount in each case, and it also looks much neater too.

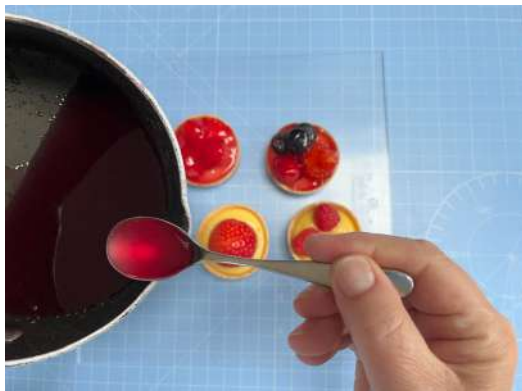
You can place your fruit on straight away and as it is summer, using lovely fresh berries topped with some fruit quick gel, these didn't take long to do.

You can also use the Creamix in sponge flans, fruit trifle and profiteroles for croquembouche which are traditionally filled with pastry cream. Some people find pastry cream quite rich so using the cream mix is a good replacement.

You could also use the Creamix for mille-feuille, a French dessert made of puff pastry layered with pastry cream or custard, which is also known as Napoleon in North America, and vanilla slice or custard slice in the United Kingdom.

I would recommend adding a bit more powder to the mix to thicken the custard, making it suitable for piping onto the pastry.





## So, what does it taste like?

It has a hint of vanilla and tastes just like cold custard and it made a perfect match for the fruit tarts! It isn't overly sweet either which we really liked.

Adding some fruit into it will undoubtedly be a hit with younger children, and it could even serve as a delightful filling for cakes, adding a burst of natural sweetness and vibrant flavour.

It must be stored in the fridge until ready to serve.

At the moment it is available in 500g packets and will be soon available to purchase at Vanilla Valley shop [HERE](#).

All allergy information you can find [HERE](#)



I would highly recommend this product, it's delicious, easy to make and a must for any baker.



That's it for this month.

Till next time, *Carol x*

# NEW PRODUCT ALERT 🎉

## CREAMIX – INSTANT POWDERED MIX FOR CUSTARD FLAVOURED CREAM



Instant cream in  
minutes



Super Delicious



Needs only milk



# PARADISE PARROT

CREATED BY PEPPER POSH - SUGAR ARTIST





CARLA  
RODRIGUES

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

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

Awarded many times in national and international competitions.

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



PEPPER POSH - SUGAR ARTIST



@PEPPER\_POSH\_CARLA\_RODRIGUES

# What you need:

## INGREDIENTS

- Round cake 15cm diameter x 12cm high
- Round cake 18cm diameter x 20cm high
- Pasta Top: white
- Powder colour: white, pink, green, red, blue, night blue, yellow, light yellow, black, brown
- Saracino Cocoa Butter
- Boiling water

## EQUIPMENT

- Parrot template
- Rolling pin
- Smoothers
- Scalpel
- Pins
- Variety of brushes
- Small ball tool
- Bowl
- Plate
- Greaseproof paper



**STEP 1** Cover both cakes with white Pasta Top. Transfer the template to baking paper, use pins to attach it on the cake and use a tiny ball tool to carefully transfer the design to the cake.



**STEP 2** Melt cocoa butter by placing it on a plate placed on top of a smaller bowl filled with boiling water. You only need a tiny bit of cocoa butter - start with the size of a marble and add more as you go if needed.



**STEP 3** Once the cocoa butter is melted and turns into liquid, mix it with white powder colour to form a thick paste. Note: The cocoa butter needs to stay warm to be a paintable consistency, so keep the plate on top of a bowl with very hot/boiling water so the heat from the water keeps the cocoa butter warm.



**STEP 4** With a small brush, paint the area around the eye and beak of the parrot white.



**STEP 5** Make a pale yellow paint (cocoa butter + light yellow powder + white paint) and paint two thirds of the front, including front part of the wings. Paint the eye with this colour too.



**STEP 6** Make a pale blue paint (cocoa butter + blue powder + white paint) and paint the top and back of the head and the entire lower part of the parrot.



**STEP 7** Start to build up the colours. Darken the yellow paint by adding yellow powder and add paint strokes on top of the areas already painted with pale yellow. Note: Don't forget to always blend in the colours to make a smooth transition.



**STEP 8** Add a pinch of red powder colour to the yellow paint to obtain a light peach colour. Use this paint on the central part of the chest and between the wings and the body of the parrot.



**STEP 9** Make a bright green paint (cocoa butter + green powder + yellow paint) and paint the top of the head and the top of the wings.



**STEP 10** Darken the blue paint by adding more blue powder colour and add paint strokes on top of the areas already painted with pale blue.



**STEP 11** Darken the peach paint by adding more red powder colour until you get an orange and add paint strokes on top of the areas already painted with peach, creating shadow areas and bringing out feather details.



**STEP 12** Darken the blue paint and the green paint with night blue powder colour and use this paint to create shadows and bring definition to the respective coloured areas.



**STEP 13** Make a light grey paint (cocoa butter + black powder + white paint) and paint the beak. Build up the colour on the beak by gradually darkening the colour (until you obtain a black paint) and painting increasingly darker layers in the areas with most shadow.



**STEP 14** Paint the fine black lines/dots around the eye and the iris black. Paint the small feathers just below the white area black.



**STEP 15** Use white paint to bring light where it would naturally reflect the sunlight.



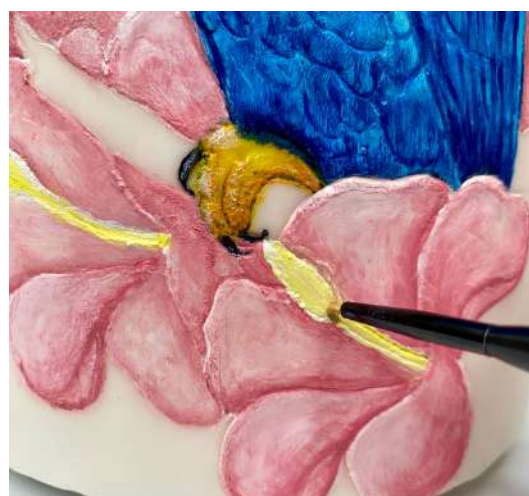
**STEP 16** Use yellow/orange shades and black for the claws.



**STEP 17** Make a pale pink paint (cocoa butter + pink powder + white paint) and paint all the petals of the hibiscus flowers.



**STEP 18** Build up the colour on each petal by gradually darkening the colour and painting increasingly darker layers in the areas with the most shadow (I darkened three shades).



**STEP 19** For the centre of the flower, start with pale yellow and darken it slightly to make the shadows like you did before for the petals.



**STEP 20** Make a bright green paint (cocoa butter + green powder + yellow paint) and use to paint shadows at the bottom of the centre of the flower. Darken this colour slightly and paint a shadow at the bottom and some dots on the top.



**STEP 21** Go back to the pink paint and darken it with red powder to get a dark pink. Paint dark shadows where the petals touch the centre of the flower and where the petals will look naturally darker.



**STEP 22** Go back to white paint and use it to paint some highlights where the petals would naturally shine with sunlight.



**STEP 23** Make a light green paint (cocoa butter + green powder + white paint) and paint the monstera leaves.



**STEP 24** Darken the colour by adding more green powder and paint a line in the centre of each leaf and blend in the colour. Keep building up the colour by gradually darkening the colour and paint shadows on the leaves where the flowers sit on top, at the bottom of the leaf holes and where the leaves curve.



**STEP 25** Go back to white and use it to paint some highlights where the leaves would naturally shine with sunlight.



**STEP 26** Make a light bluish green paint (cocoa butter + blue powder + pale green paint) and paint the palm leaves, including the stem.



**STEP 27** Darken the colour by adding blue and green powder and use it to paint the stem and the bottom of the leaves.



**STEP 28** Make a light brown paint (cocoa butter + brown powder + white paint) and paint the branch.



**STEP 29** Keep building up the colour by gradually darkening the colour and painting increasingly darker layers in the areas with the most shadow. Use white to paint some highlights.



**STEP 30** Your hand painted beautiful cake is ready!



# SARTHONY STUDIO

*Try us!*

**SHOP NOW**

FOR 10 YEARS WE HAVE BEEN BUILDING THE COMPANY'S IMAGE BY CREATING:

- Logos including watermarks
- Business cards, appointment cards
- Loyalty cards, gift vouchers
- Price lists, leaflets
- Training scripts, diplomas, certificates
- Video presentations of logos / services
- Social media graphics
- Websites and on-line shops



sarthony



sarthony\_studio



www.sarthony.com



# Read With Cake



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



Carina Jayne  
Storkey

INTERVIEW BY SARACINO

## HOW DID YOU START YOUR CAKE JOURNEY?

I fell into cakes 9 years ago when my two daughters were 3 and 1 and we had their birthdays coming up. They have an auntie who made all the family birthday cakes as she was a hobby baker and had made many decorated cakes before.

She kindly offered to show me how to bake a proper Victoria sponge that turned out so perfectly I was so proud. She introduced me to fondant, and we created a little two tier Frozen themed celebration cake. I found cutting out the little flowers for decoration so therapeutic and was instantly hooked on cake decorating, I was asking everyone in the family if I could make the next birthday cake so I could practice!

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

I made many celebration cakes before finding my niche in the wedding industry and there have been quite a few challenges! I think the sculpted ones were always the ones that required the most thought and gave me the most headaches haha. But I think it has to be when I entered the baking industry awards, in 2019. We were asked to create a Secret Garden themed showpiece with a lot of criteria including different character models in a variety of mediums from flower paste to marzipan. I had the idea to create a tree swing hanging from a tree branch with a model sitting in it and so designing the structure so that it held all that weight was really quite tricky.

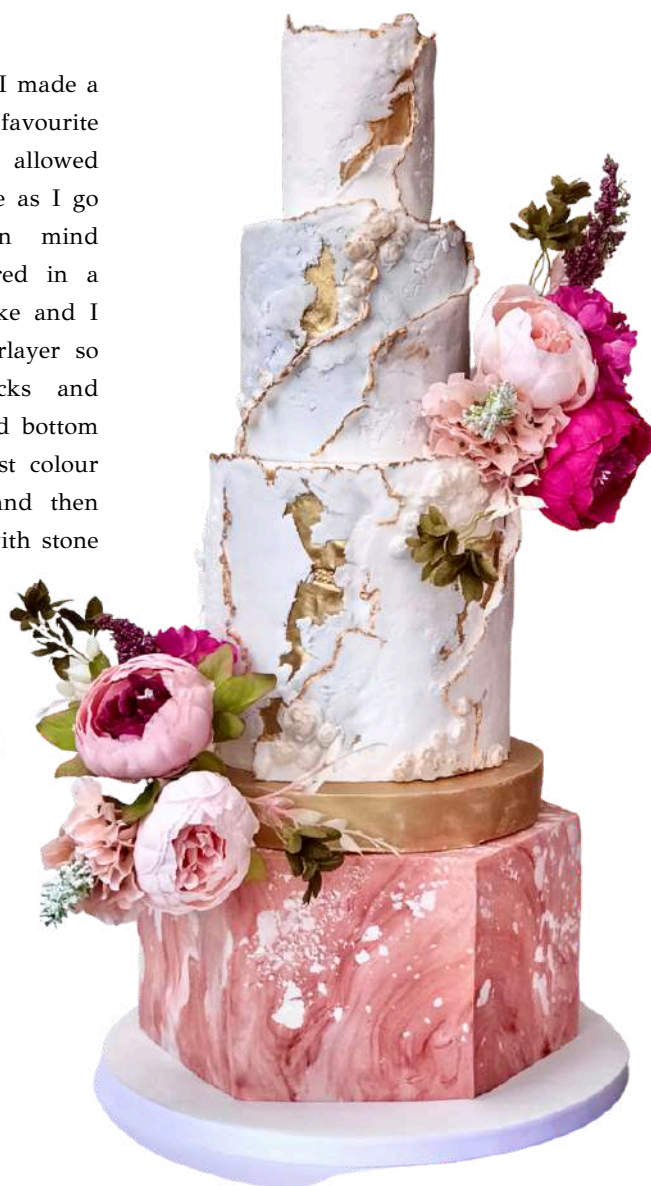


### AFTER GETTING INSPIRED, HOW DO YOU PROCEED?

I firstly create a mood board, maybe in a word document or create an album and I pull photos from various sources together. I look at what stands out to me the most or have a think about what it is that I'm drawn to from it and then try ways to recreate the textures or shapes in cake form. I'm really drawn to textures, and particularly inspired by architectural and natural materials like stone, marble, concrete, and wood. I love to make flowers and foliage too, I study them in the garden, or whilst looking at building designs and think about how I would recreate it. It's like if I'm seeing something in real life, I'm thinking about it as cake!

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

My favourite creation was one that I made a few years ago and I think it's my favourite because it was the first design I allowed myself complete free reign to create as I go rather than have a design in mind beforehand. It was heavily textured in a stone effect but layered up the cake and I filled any gaps with a gold underlayer so they would shine through cracks and crevices. It had a hexagonal shaped bottom tier that was a sort of delicate rust colour which was marbled with white and then went into three taller round tiers with stone affect in an A-line composition.



## WHAT IS YOUR BIGGEST DISASTER?



My biggest disaster was a celebration cake that completely collapsed in the back of my car whilst travelling to the client. I'd put it into the boot on a hot day without realising the air con would not reach there and by the time I got to the client's house, I had to embarrassingly apologise for the mess. Luckily, I was delivering a day earlier than the party was due and I took it home to bake all over again and stayed up pretty much most of that night to get it done! A big lesson learned, but I got it to the event on time and I made it so much better the second time around by taking extra precautions.

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

Give yourself plenty of time. Make the decorations that you can detach from the cake as far in advance as possible. Clear your working area and set up your equipment with everything you will need to hand. There are so many bits and bobs with cake decorating you can be up and down like a yoyo to get supplies. Keep organised! I like to keep a pot of tools that I use time and time again together and in easy reach.

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

The best advice I can give is to not compare yourself to others. It's easy to get lost in feeling inferior to other cake makers' skills or achievements but each of us are just at different stages of our cake journey. As artists, we can be our own worst critics. I would say consider what it is that you love to create the most, if you haven't already, do some work to find your niche and then do more of the designs that make you the happiest. Trust the process and take enjoyment from it. Focus on your goals and always keep learning from others.



## DO YOU RUN CLASSES? IF SO, CAN YOU TELL US MORE?

Yes, I love to teach and now I've started the 'Cakes by Carina Cake School' where I provide in-person 1:1 and group sessions for students and am currently working on some online cake making and sugar craft lessons that will launch later in the year. The school is there for anyone who would like to level up their cake decorating skills and learn new techniques with my support and guidance and who wants to work on some really beautiful designs that will elevate their sugarpaste skills. Classes are run from my home studio kitchen in Gravesend and there are soon to be some online classes available for download so students can work at their own pace in the comfort of their own home. I also have my 'Cakes by Carina Cake School' page on Instagram, where I share lots of tips and tricks, free tutorials and online learning resources.

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

So as a mum of three, family time is really important to me. Food, drink, family and friends is usually how it goes. Both myself and my partner are similar that we are quite the workaholics and busy parents during the week so we really cherish when we do get downtime, we usually like to make a tradition of going to a theme park once a year or get away if we can, but generally, we love going out for a meal together in the evenings on a weekend if we've had a long week. We actually spend a lot of time at home or in the garden too, when the weather allows as we are quite lucky to have a space where the kids can run around and play. My partner is a dab hand at a BBQ and we like entertaining so we try to invite friends and family over for BBQs quite a bit which is always nice.

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

Ooh that's a tough one! There's a lot of inspirational people out there probably the ultimate would be royalty wouldn't it!? Haha in all seriousness, probably would love to bake a cake for Cherish Finden. I love her personality and I'm really inspired by her as a businesswoman in our industry. I think I'd be looking for the feedback in all honesty though. It would be the ultimate test. I'm always looking how I can better myself and ways to make improvements, I think no matter what level you are you can always improve, and I think she'd be someone who could tell me exactly how it is. I'd probably try to impress her by experimenting with some textures that make you wonder how it was done.

My biggest disaster was a celebration cake that completely collapsed in the back of my car whilst travelling to the client. I'd put it into the boot on a hot day without realising the air con would not reach there and by the time I got to the client's house, I had to embarrassingly apologise for the mess. Luckily, I was delivering a day earlier than the party was due and I took it home to bake all over again and stayed up pretty much most of that night to get it done! A big lesson learned, but I got it to the event on time and I made it so much better the second time around by taking extra precautions.

## WHO MAKES YOUR BIRTHDAY CAKE?

My kids! - In the past, it's been a variety of shop-bought cakes to making it for myself, in previous years I liked to use it as an opportunity to practice techniques but now my kids are old enough to help and they love getting involved and I made a point of the fact that it would be nice! I think being the baker and doing the cake for others all the time, people feel it won't be good enough, but I think it's always so much more special. I don't care how messy or imperfect it is because it's all about the love and effort they've put into it which makes it the best cake.



FREE  
TUTORIAL  
COMING IN  
AUGUST



FREE  
TUTORIAL



DOWNLOAD



FREE  
TUTORIAL



DOWNLOAD



CAKES BY CARINA  
BESPOKE CAKE DESIGN

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



[Cakes by Carina](#)



[cakes\\_by\\_carina](#)

# BIRDS NEST FERN LEAF

CREATED BY ARATI MIRJI





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](http://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!



ARATI MIRJI SUGAR FLORIST



@ARATI.MIRJI

# What you need:

## INGREDIENTS

- Saracino's Flower Paste by Arati Mirji – white and mid green colour
- Spray glaze
- Powder colours- kiwi, autumn green, hunter's green, aubergine
- Edible glue
- Trex shortening
- Clear alcohol

## EQUIPMENT

- Non-stick cutting mat
- Foam pad
- Arati Mirji's Quick Twiddle Tool
- Fab Evaporex / Isopropyl
- Floral wires- 22 gauge, 14 gauge
- Blunt nose pliers
- Cutting pliers
- Rolling pin
- Precision knife
- Ridged tool
- Ball tool
- Needle tool
- Cutting wheel
- Dresden tool
- Flat synthetic brushes & fine round brush for detailing
- Foil
- Dark brown floral tape



**STEP 1** Prepare all ingredients and equipment.



**STEP 2** Take some mid green coloured flower paste and shape it into a cylinder.



**STEP 3** Roll it into a fairly thick sheet.



**STEP 4** Make a central ridge by placing your rolling pin slightly at an angle and rolling away from the centre on either side.



**STEP 5** Cut the shape of a long leaf freehand using a cutting wheel tool.



**STEP 6** Soften the edges of the leaf by running your fingers softly over it.



**STEP 7** Place the leaf cut out on a foam pad and make veins on one side using a steel tool with ridges on it, starting from the tip, going towards the central ridge in a diagonal pattern.



**STEP 8** Do the same on the other side of the ridge.



**STEP 9** Turn the leaf over and make deep impressions using a Dresden tool such that the impressions are wider on the edges and narrower towards the centre.



**STEP 10** Further deepen the impressions using a thin needle tool.



**STEP 11** Use a ball tool to make the tips rounded.



**STEP 12** Turn the leaf over and you will see beautiful frills are formed.



**STEP 13** Take 22 gauge white wire, cut the tip at an angle such that it makes it easier to insert the wire into the central ridge of the leaf.



**STEP 14** Take some edible glue on the back of your palm and run the wire over it so that the glue coats it evenly and you can rub off the excess.



**STEP 15** Holding the leaf upside down, gently insert the wire into the central ridge such that it doesn't show on either side. Insert it 3/4 the length of the leaf.



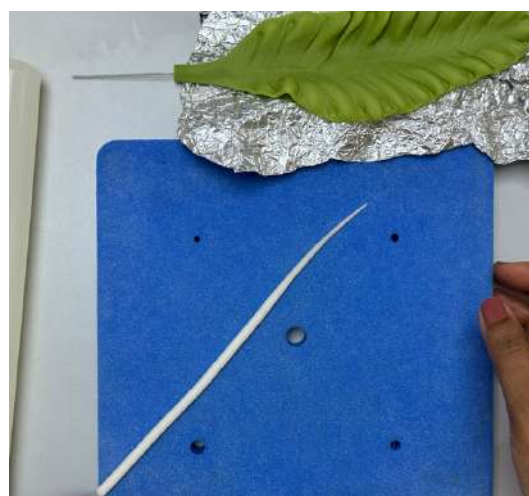
**STEP 16** Let it dry on foil which has been scrunched and flattened to soften it.



**STEP 17** Take the Quick Twiddle Tool, insert some white flower paste inside the tube and place disc number 10 and close the end cap.



**STEP 18** Extrude a strand. The length should be almost the length of the leaf.



**STEP 19** Place the string on the foam pad and using the heel of your palm, make the tip pointed.



**STEP 20** Flatten using a rolling pin.



**STEP 21** Using edible glue, attach it on the central ridge and cut off the excess length.



**STEP 22** Follow the same procedure on the back of the leaf as well.



**STEP 23** Take two pieces of 14 gauge wire – about 5cm in length, and tape at the base of the leaf using dark brown full width tape.



**STEP 24** Using kiwi, autumn green and hunter's green, colour the leaf in layers, starting with the lightest colour. Apply kiwi faintly on the central ridge.



**STEP 25** Colour the back in a similar fashion. However, it should be lighter than the front of the leaf so use the hunter's green very sparingly.



**STEP 26** Mix aubergine colour with IPA/ Evaporex and using the paint make a tapered band on the central ridge using a number 0 round brush.



**STEP 27** Do the same on the back of the leaf.



**STEP 28** Glaze using a spray glaze.



**STEP 29** Your statement bird's nest fern leaf is ready! You can make different sizes of these leaves to add variation in height in your arrangement.



**STEP 30** It's ready!

# WHAT ARE THE DIFFERENCES?

What are the differences between the two Saracino flower pastes - Pasta Bouquet and Saracino Flower Paste by Arati Mirji ?



- Perfect for thin and hard flowers
- Contains more sugar and fewer gums
- Pure white
- Has a sugar-vanilla taste
- Takes several hours to dry completely, and the petals will be hard and more brittle
- More sensitive to humidity and high temperatures



- Perfect for achieving realistic and resilient flowers
- Contains more starches and gums and less sugar, which gives a smooth texture to the paste
- White cream colour
- It has vanilla taste
- Takes several hours to dry, and the petals will be steady but still remain flexible
- More resistant to humidity and high temperatures



created by [Katarzynka Sztuka Cukrowa](#)



created by [Arati Mirji](#)

# Giveaway

worth £250!

Zoe's Moulds!



Zoe's NEW Book!



Saracino Pasta Modell

**SARACINO**  
We love pastry.

**Zoe's**  
FANCY CAKES

# Giveaway rules

1

FOLLOW US

@saracinodolci on  
Instagram

2

Find the post with 'We  
Love Pastry' July's issue

3

Comment - 'Saracino'  
under this post

## The Big Reveal:

On the 1st August 2024 we'll  
randomly select a winner and  
respond to their comment!



Will it be you?



# CARNIVAL QUEEN

CREATED BY SQUARE HEN





JENNY CHAMBERS

Jenny Chambers was voted as one of the 'Top 10 Cake Artists in The UK and Ireland 2020' and is a multi-award-winning cake designer based near Salisbury.

Having qualifications in Fine Art and Design, she was a textile designer in a past life. She has converted her surface design training into cake artistry, with a talent for sculpting lifelike creatures, fantasy and realism.

Jenny is a self-taught Cake Artist and started her home-based business in 2018 after frequently being asked to make cakes for friends and family.

As of April 2021 'JennyliciousCakes' became 'Squarehen'. You can see more of Jenny's work on her new website <http://squarehen.com/> or on her Facebook page <https://www.facebook.com/SquareHen>, you can also follow her on Instagram.



SQUAREHEN



SQUAREHEN



SQUAREHEN

# What you need:

## INGREDIENTS

- Cake, RKT or polystyrene
- Ganache
- 1kg Pasta Scultura
- Paprika and caramel food colour
- Cornflour
- Pasta Bouquet flower paste
- Powder colours: yellow, brown, white, green, blue, red, orange, pink, peach pearl, black
- Clear alcohol or dipping solution
- Liquid Shiny glaze
- Pasta Model: red, yellow, orange, green, blue, black
- White modelling chocolate
- Edible glue
- CMC

## EQUIPMENT

- Rolling pin
- Dresden tool
- Silicone tools
- Half sphere mould
- Small circle cutters
- Knife
- Fruit mould
- Leaf mould
- Dusting brushes
- Palette
- Ruler
- Ball tool
- Fine paint brush
- Cocktail sticks





**STEP 1** This bust has been created using cake, RKT and polystyrene dummy. But you could use just cake should you want. The shoulders are cake with a threaded rod and cake board holding the polystyrene head and RKT top knot. The structure is then coated in a layer of dark chocolate ganache.



**STEP 2** As you can see from the first image I have printed an image of the wonderful Carmen Miranda to help with facial measurements. Colour 1kg of Pasta Scultura to the skin shade of your choice. I have used a mixture of caramel and paprika. Roll an oval approx 4mm thick and place onto the facial area. Mark a central line, and lines marking the position of the eyes, nose and mouth.



**STEP 3** Using a semi sphere mould create two eyes, I use Pasta Bouquet firmed with CMC. Use small circle cutters to mark an iris and pupil. Leave to harden.



**STEP 4** Use powder colours and clear alcohol to mix paint.



**STEP 5** Paint a pale colour over the iris area, then use a darker tone to paint the outer iris. I added interest with a mixture of green, brown and yellow. Finally paint the pupil black.



**STEP 6** Use Liquid Shiny edible glaze to firstly paint the pupil, allow this to dry before then painting the rest of the eye.



**STEP 7** Use yellow, green, red, orange and yellow Pasta Model to create a selection of fruit slices (I used a fruit mould on this occasion).



**STEP 8** Dust your fruit slices with yellow, orange and brown powders to add depth and shadow and to enhance the colour.



**STEP 9** Use white dust made into a paint with clear alcohol to enhance the details of the pips and segments as shown.



**STEP 10** Dust the outer edge of the kiwi in green and brown, then dust a yellow into the inner area. Paint the centre white and then add seeds in black.



**STEP 11** Dust the strawberries with red to intensify the colour.



**STEP 12** Add a plump semicircle to the forehead area and smooth with your palm.



**STEP 13** Once dry attach the eyeballs using the marking on your base layer.



**STEP 14** Form a sausage shape of paste and place onto the centre of the face and press into a nose shape.



**STEP 15** Roll a rectangle of paste approx 2mm thick for the bottom eyelid as shown.



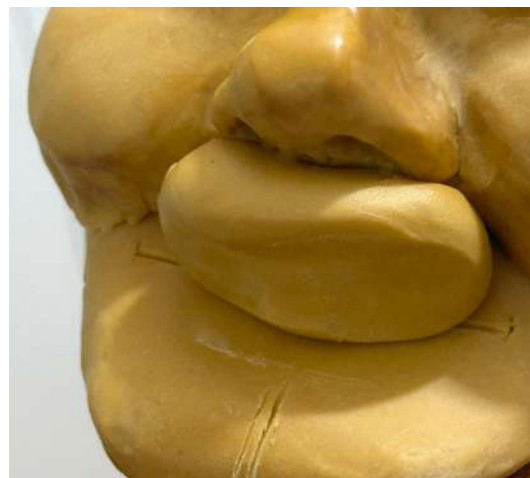
**STEP 16** Again roll rectangular strips of paste for upper eyelids and attach as shown, use a silicone tool to blend the edges.



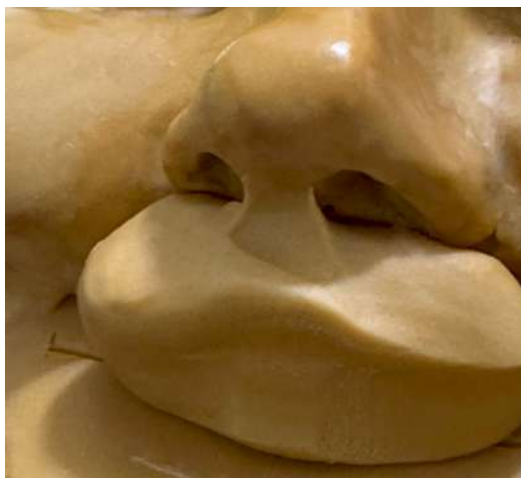
**STEP 17** Roll a tear drop of paste and apply to the upper part of the eye as shown and blend.



**STEP 18** Roll a larger tear drop and apply for the cheek area, again blend the edges with a silicone tool.



**STEP 19** To create the upper lip again roll a fat sausage of paste and press to attach.



**STEP 20** Blend into place and model the cupid's bow.



**STEP 21** Use another sausage of paste for the bottom chin area and form into an open mouth as shown.



**STEP 22** Roll a half moon of Pasta Bouquet paste and mark the teeth. Place the teeth into the mouth.



**STEP 23** Roll thin sausages of paste and apply lips, blending the edges into shape with a silicone tool.



**STEP 24** Add more paste to the chin and cheeks, blending until you're happy with the form. That is where Pasta Scultura is so perfect for building up layers.



**STEP 25** It should look like this.



**STEP 26** Roll a small piece of black Pasta Model into a tapered thin sausage and apply to the upper lid.



**STEP 27** Use a skin tone powder of your choice, I mixed pink with white, brown and peach.



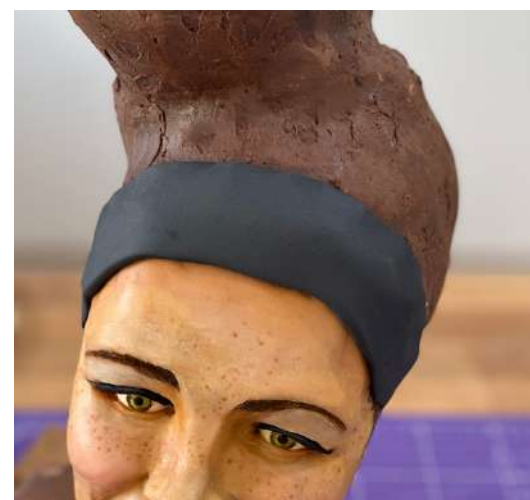
**STEP 28** Dust the face to add depth.



**STEP 29** Use a Dresden tool to score hair lines for the eyebrows. Paint them with brown or black colour.



**STEP 30** Mix red powder and alcohol to create a paint for the luscious lips.



**STEP 31** Roll black paste into a headband and fix.



**STEP 32** Use a Dresden tool to add hair texture.



**STEP 33** Choose five colours and mix each with white modelling chocolate.



**STEP 34** Roll strips of colour and begin to wrap them around as a head scarf as shown.



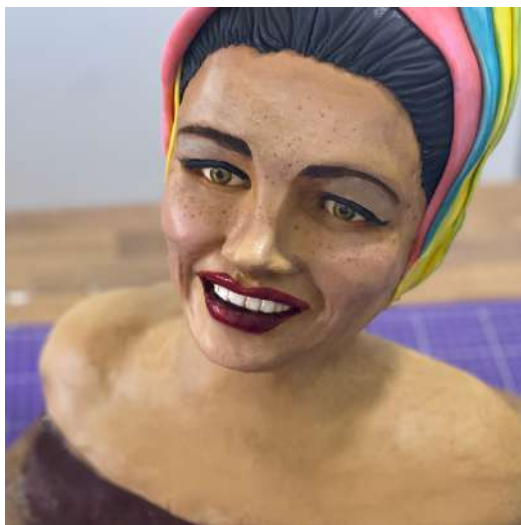
**STEP 35** Continue until all the hair is covered.



**STEP 36** Use corresponding powder colours to add depth to the strips.



**STEP 37** Create leaves for the head piece, I used green Pasta Model with CMC for extra firmness, these were made using a tropical leaf mould.



**STEP 38** Roll Pasta Scultura and cover the shoulders and neck, blending as you go.



**STEP 39** Roll strips of the coloured paste to create the stripy dress.



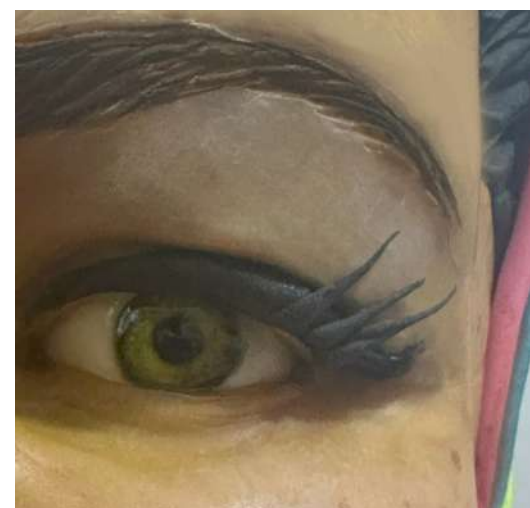
**STEP 40** Roll the coloured pastes to 1mm thick and cut into circles.



**STEP 41** Frill each circle with a ball tool. Apply the frilled circles to the neckline of the dress area.



**STEP 42** Roll black paste into very small tapered lashes.



**STEP 43** Glue the lashes to the upper lid as shown with edible glue.



**STEP 44** For the necklace roll white Pasta Model into a sausage and chop into small chunks.



**STEP 45** Roll the chunks into round and angled beads. Attach the beads to the cake using edible glue.



**STEP 46** Dust the jewellery with pearl dust.



**STEP 47** Use dark green powder to add tone and shade to the leaves.



**STEP 48** Attach leaves using edible glue, then apply the fruit.



**STEP 49** If needed use cocktail sticks to secure.



**STEP 50** Apply generous coats of Liquid Shiny to make the fruit shine.



**STEP 51** Mix red powder with clear alcohol and paint the beads.



**STEP 52** Cut a slice of fruit in half and attach to the side of her headscarf as earrings using edible glue and cocktail sticks if needed to secure.



**STEP 53** Add Liquid Shiny to the lips, teeth and beads if needed.



**STEP 54** Your lifelike cake is ready!

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

In order to be featured in the magazine, please tag [@saracinodolci](https://www.instagram.com/saracinodolci) and mention Saracino products used in your post.



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



BY [GATEAUX\\_DEMILA](https://www.instagram.com/gateaux_demila)

using Saracino Pasta Model -  
modelling fondant



BY [MYBEEPOKEBAKEHOUSE](https://www.instagram.com/mybeespokebakehouse)

using Saracino Wafer paper



BY JESSBELL'S BACKZAUBER INDIVIDUELLE  
TORTENDEKORATIONEN MIT HERZ

using Saracino Pasta Model



BY [DIPASCALEPINA](https://www.instagram.com/dipascalepina)

using Saracino Pasta Model - modelling  
fondant, Pasta Top - sugar paste and  
Pasta Bouquet - flower paste



BY [CREMEDELACAKE](https://www.instagram.com/cremedelacake)

using Saracino Pasta Model - modelling  
fondant



BY [EDYTA SHINE PAŁKA](https://www.instagram.com/edyta_shine_paeka)

using Saracino Wafer Paper, Pasta  
Top, Pasta Model and Isomalt



BY SWEETTIMES1207  
using Saracino Pasta Model -  
modelling paste/fondant



BY ROYALCAKERIA.CH\_OFFICIALS  
using Saracino Pasta Model



BY ZUCKER\_KREATIONEN  
using Saracino Pasta Model



BY CAKEISLOVEBYJENNY  
using Saracino Cake Paper,  
Wafer Paper and powder  
colours



BY MARIAGRAZIAMATTOZZI  
using Saracino Pasta Model



BY ACHI\_CONS  
using Saracino Pasta Model



BY ALLASIDER  
using Saracino raspberry and  
pistachio food flavourings and  
Modelling Chocolate



BY THEYUMMIVERSE  
using Saracino Pasta Model  
- modelling paste/fondant



BY TORCIKI\_U\_KARCI  
using Saracino Pasta Model



BY PEPPER\_POSH\_CARLA\_RODRIGUES  
using Saracino Modelling  
Chocolate



BY CONFETTI\_CAKE\_COMPANY  
using Saracino Pasta Model



BY CARMEN COBZARU  
using Saracino Pasta Model



Created by  
[petitepivoine cakes](#)

- Cake fully covered with Cake Paper dusted with powder colours
- Flowers created using Cake Paper



Coming  
Soon!

subscribe to receive  
FREE copy direct to  
your email

**SUBSCRIBE**

# Find out where you can purchase Saracino products

---



**CLICK HERE**



## Become a Reseller

---

**CLICK HERE**



**ebay**

