

We Love *pastry*

8 TUTORIALS

detailed and
very easy to follow

FLOWER FAIR

the beauty of sugar and
wafer paper flowers

YOU MADE IT

Proudly sharing your creations

VANILLA VALLEY

Check out this brilliant offer

CAKE & COFFEE

Katarzyna Koczorowska shares her story





PAOLO ZOLLA
DIRECTOR

“Life is full of paradoxes, as roses are of thorns”.



"Albrecht Durer painted beautiful primroses, Vincent Van Gogh loved sunflowers as much as Claude Monet loved waterlilies."

Whenever an Artist paints a bunch of flowers, these develop a soul. Albrecht Durer painted beautiful primroses, Vincent Van Gogh loved sunflowers as much as Claude Monet loved waterlilies. These are just a few Artists who chose to link their creativity with mother nature's creations.

Flowers can enhance wedding cakes as they become the final and most refined touch of the creation and many cake designers love to create flowers as painters would do.

Cake designers get their inspiration from nature giving perfect imitations of the most complex flowers, rendering their sensitivity and translating it into pieces of sugar art.

It is in the U.K. where one can find great examples of floral cake decoration. These are often displayed at the Birmingham Cake International Show in the floral categories.

Over the last few years, the number of cake designers perfecting their work around this delicate theme is growing and they are obtaining better than ever results with sugar flowers undistinguishable to their living counterparts.

Saracino's collaboration with some of these Artists has allowed us to develop a specific product for creating flowers and foliage. This product is called Pasta Bouquet. It is a specific type of "modelling paste" designed for the creation of all parts of plants, such as petals, leaves and many other elements that need to be created with extremely thin and workable textures.

The paste can also be easily coloured with our range of colour products.

The decorations presented in May's 'We Love Pastry' Magazine are the perfect example of the use of our Pasta Bouquet and its high quality. We strongly suggest giving our Pasta Bouquet a try, maybe by making a rose. As the amazing Portuguese poet Fernando Pessoa would remind us "Life is full of paradoxes, as roses are of thorns".



@makeupby.kayis

SYLWIA PRICE
EDITOR

Enjoy the beauty of sugar flowers

Spring is coming, and we can feel it in this issue. Trees are waking up, flowers are starting to bloom, birds are singing and even the air seems to be more fresh.

I must admit I am a greenery addict and love flowers and plants. I actually counted my house plants and reached 74! And that is without starting on the hundreds in my gardens. To me each flower has a different meaning, they can represent purity, love, grace, desire and much more. It is always good to be surrounded with them as they make us feel really good and they are proven to give health benefits both physically and mentally.

In this issue you will find tutorials dedicated to Spring and flowers. We would like to thank all our contributors from the bottom of our hearts. We loved working with each of you.

Nicky Lamprinou, Zlatina Lewis, Calli Hopper, Barbara Burzynska and Katarzyna Koczorowska focused on showing you how to make beautiful sugar flowers. These are all stunning and very detailed tutorials that you will want to follow to add this magnificent look to your cakes.

Maria Lechel shows you how to create a spring cake using Saracino wafer paper. Beautiful ruffles and flowers made using this medium can be very attractive and effective and Cecilia Campana will show you how to create a unique succulent wedding cake.

Justyna as always will share her knowledge of the pastry sector with you. This month she shows you how to make a delicious cake covered using Mirror Glaze.

You will also find out more about Saracino flower paste – ‘Pasta Bouquet’ in a very interesting article by Zlatina Lewis. You will also get to know a few tips and secrets using powder colours by reading Angelika’s blog.

As always our monthly competition is waiting for you where you can win fabulous prizes.

You should also check out an offer by Vanilla Valley. You will not want to miss this opportunity.

We have also proudly shared some of your amazing cakes as inspiration to others, so do not forget to email us to get your ‘Featured in’ badge if you have spotted your cake.

Finally, we have proudly shared your beautiful creations and achievements from the recent Cake International online show. Huge congratulations to all who entered and received Awards!

We hope you enjoy this one

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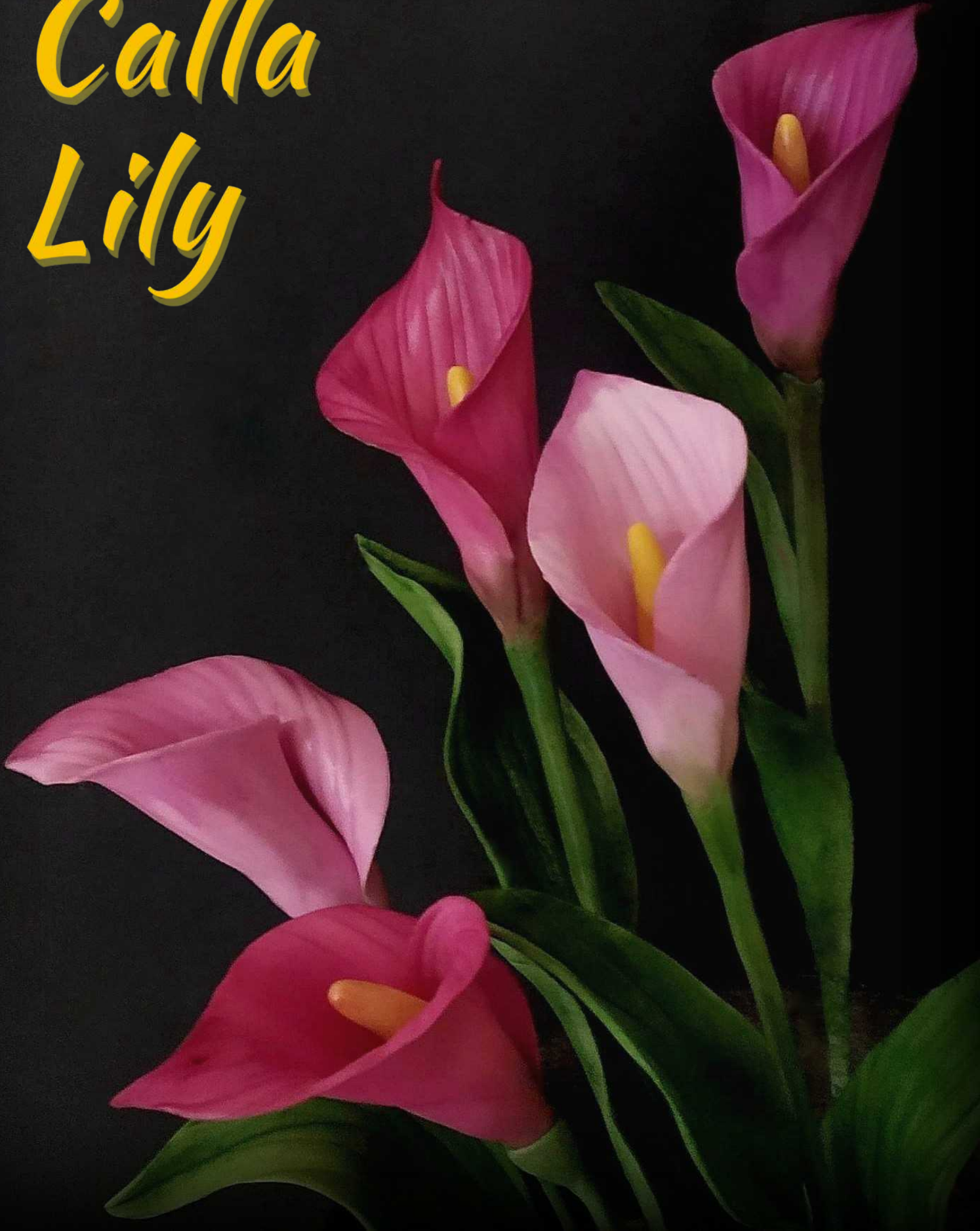
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Calla Lily





CAKE DESIGNER Nicky Lamprinou

Nicky Lamprinou is a professional sugar artist and cake designer based in Athens, Greece.

She has been involved with sugar art since 2002. It all started as a hobby but it gradually became a profession.

In 2007 she created the blog

<https://www.sugarflowerscreations.com> which soon became popular for her fresh design ideas and her unique recipes. From 2011 until 2014 she co-operated with a popular monthly Greek pastry magazine where she presented several decorating themes with step by step instructions.

Since 2011 she has been teaching sugar art and cake decorating seminars for both beginners and advanced students. Most of her students are professionals who seek further specialisation.

As well as sugar paste and modelling paste the techniques include wafer paper, buttercream and royal icing. All subjects and techniques are constantly being updated.



SUGAR FLOWERS CREATIONS -
NICKY LAMPRIYOU

I love sugar art but creating flowers is my passion!

My inspiration comes from real flowers that grow in gardens or fields that I love watching.

Sometimes though, I like creating imaginary flowers, my version of flowers that I would like to exist!

YOU WILL NEED

INGREDIENTS:

- Saracino Pasta Bouquet flower paste
- Saracino gel colours: pink and violet
- Edible Saracino colour powder dusts: yellow, pink, fuchsia violet, white, black, green
- Edible glue
- Cornflour for dusting

EQUIPMENT:

- Florist wires white (18 and 20 gauge)
- Florist tape green
- Ball tool
- Dresden tool
- Non-stick rolling pin
- Groove board
- Foam Pad
- Calla lily cutter large
- Leaf cutters large
- Paint brushes (flat for dusting)
- Wire cutter
- Drying shapers or sponge
- Kitchen paper



STEP 1 To make the spadix of the flower, knead some flower paste with a small amount of Saracino yellow powder colour.



STEP 2 Roll out a small piece of yellow paste into a sausage. It's size should be around $\frac{2}{3}$ of the cutter.



STEP 3 Take a wire gauge 18 put some glue at the end of the wire and insert into the spadix, place it firmly on the base and let it dry overnight.



STEP 4 To make the spath, using pink and violet cake gel colour create 4 different shades of flower paste.



STEP 5 Dust the board with a small amount of corn flour and roll out the paste. Using your cutter cut out petals.



STEP 6 Move the spath onto the foam pad and thin the edges with a balling tool. Gently roll the ball tool over the edge of the spath (half on the foam mat half on the spath) and thin the edges.



STEP 7 Using a Dresden tool make gentle strokes on the inner side of the petal.



STEP 8 Apply some glue and wrap the spath around the spadix.



STEP 9 Shape it by folding the edges, let it dry until it is firm. Place on a foam mat or hang upside down.



STEP 10 To make the leaves roll out a piece of flower paste with a small rolling pin on the groove board.



STEP 11 Cut out with a leaf cutter in 2-3 different sizes. Make sure that the ridge is in the centre of the leaf.



STEP 12 Add some glue at the end of a 20 gauge wire and insert into the ridge of the leaf. Insert the wire half way into the leaf. A slow twisting motion helps to insert the wire.



STEP 13 Pinch the end of the leaf gently to secure it to the wire.



STEP 14 Move the leaves onto a foam pad and thin the edges with the ball tool.



STEP 15 Make gentle strokes on the leaf with the Dresden tool.



STEP 16 Try to give the leaf a realistic shape with natural movement and let it dry on a foam mat.



STEP 17 For the stem roll a small amount of Pasta Bouquet coloured with green powder colour.



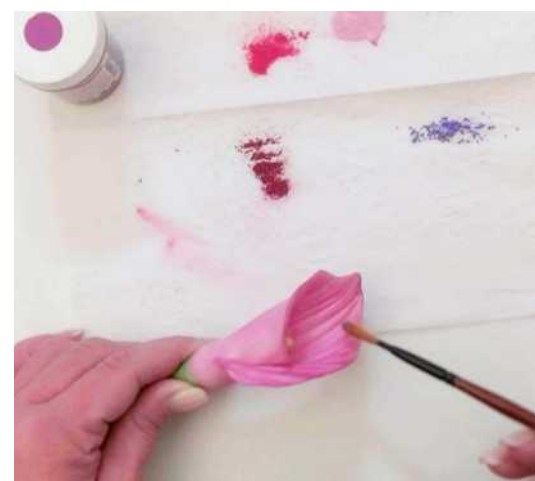
STEP 18 Insert it onto the flower wire.



STEP 19 Starting from the base of the flower move gently downwards to cover the wire using a rolling motion working down.



STEP 20 To colour the flowers start with the spathe. Use pink, violet, white and fuchsia powder colours. Mix them to make different combinations.



STEP 21 Use a soft, wide brush to start dusting shade with light colours.



STEP 22 Continue dusting shade with darker colours.



STEP 23 To dust the leaves use green powder colour to make shade.



STEP 24 Use the same colour to dust the stem.



STEP 25 Tape the leaves and the flowers together using green florist tape.



STEP 26 Continue with the rest of the flowers, adding one or two leaves for each flower.



STEP 27 Assemble the flowers to make a bouquet.



STEP 28 Feel free to be creative with your composition. Good luck!



STEP 29 This is my creation.



Flowers don't tell,
they show

- Stephanie Skeem



by_

Nicky Lamprinou

using Pasta Bouquet
and Powder Colours

Bauhinia Flower





CAKE DESIGNER
Zlatina Lewis

Cake decorating started as a hobby for Zlatina back in 2010 but had been the love of her life since childhood when she baked her first cake at the age of 7. Her career as a cake decorator began in 2013 when she founded her own company “ZL Cake Boutique”.

Zlatina was born in Bulgaria, where she studied Patisserie & Confectionery and has over 20 years experience working in the food industry. She has been living in Cardiff, South Wales, in the United Kingdom for the past 25 years, where her husband is from. Together they have two sons.

Zlatina learnt the majority of her sugarcraft skills from books, the Internet and the British Sugarcraft Guild (BSG) which she has been a proud member of since 2011. She has also been an accredited demonstrator for the Guild since 2013 whilst at the same time attending sugarcraft classes and further mastering her skills.

She is a multi award winning artist having won gold medals at Cake International in Birmingham for four consecutive year’s 2015–2018, as well as a number of other medals for the BSG and in other cake & bake competitions. Since 2013 Zlatina has been organising and teaching classes and demonstrations in Bulgaria and the UK. She has also published tutorials and contributed towards articles for the British Sugarcraft Guild and writes recipes for online magazines.

Exploring every discipline of the sugarcraft art, Zlatina loves creating exquisite sugar flowers and has a penchant for woodland theme creatures and figurines. She has been a member of the Welsh Cake and Sugarcraft judging team since 2017 and is now one of the founding members of the 2019 Welsh National Cake and Sugarcraft show.



ZL CAKE BOUTIQUE

There are many different varieties of Bauhinia and the plant can vary in shape, size, colour and form.

I’ve made the flower as near to nature as possible, although it is not 100% botanically accurate.

YOU WILL NEED

INGREDIENTS:

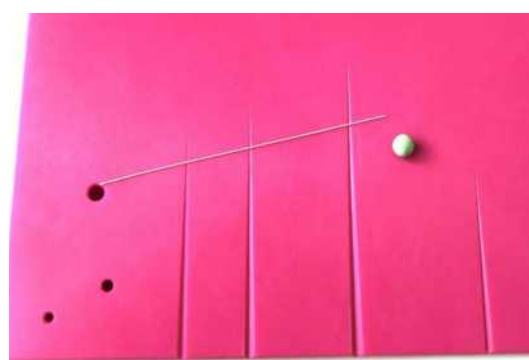
- Saracino Pasta Bouquet (coloured in pale green & pink colour)
- Edible colour gel (green & pink)
- Edible colour dusts (yellow, pink, plum, violet, white, burgundy, light green, deep green, dark green)
- Edible glue
- Edible glaze spray
- Alcohol or lemon extract for mixing with dust colour
- Mimosa or yellow coloured semolina
- Cornflour for dusting



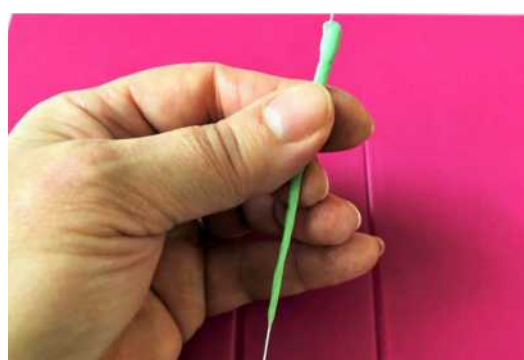
EQUIPMENT:

- Florist wires white (20,24,26,28 gauge)
- Florist tape – mid-green
- Balling tool
- Dresden tool
- Veining tool
- Cutting wheel
- Scalpel
- Non-stick rolling pin
- Grooved Board
- Foam Pad
- Bauhinia cutter (Tinkertech Two)
- Amaryllyis or Lily veiner
- Bauhinia leaf veiner (Aldaval)
- Paint brushes (Flat for dusting, thin brush for making the markings)
- Wire cutter
- Scissors
- Drying shapers or sponge





STEP 1 Making the Pistil – you will need 1/3 length of 26 gauge wire and a small pea size of pale green Pasta Bouquet.



STEP 2 Hold the paste between your fingers and work it down the wire to cover half of its length (between 5-6cm).



STEP 3 Flatten the sides gently and bend to form an 'S' shape curve.



STEP 4 Slightly flatten the tip of the pistil and leave it to dry.



STEP 5 Dust the pistil with light green powder colour.



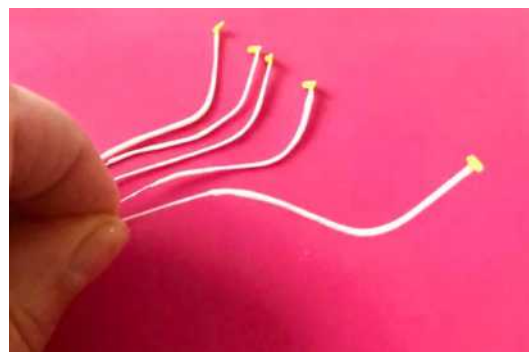
STEP 6 To make the stamens, you will need 1/3 length of 28 gauge wire and a small ball of white Pasta Bouquet.



STEP 7 Wrap the paste around the wire leaving the very end exposed. For the 'T' anther bend the end of the wire and attach a tiny sausage shape piece of white paste.



STEP 8 Moisten the end with edible glue and dip into mimosa or yellow coloured semolina to look like the pollen.



STEP 9 Make 5 stamens. Bend the stamens gently into an S shape to create a curve.



STEP 10 Dust the stamens with a pale mix of violet and white colour.



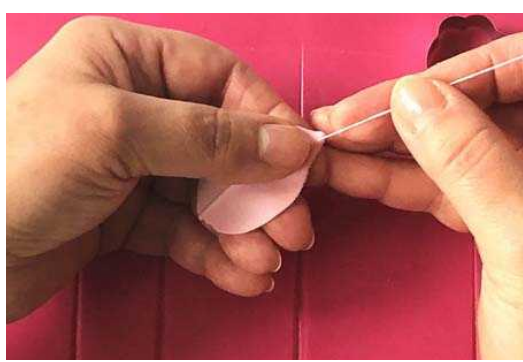
STEP 11 Tape the pistil and stamens together with ¼ width of Nile green florist tape. Position the pistil slightly above the stamens to resemble the form of open palm.



STEP 12 To make the petals – Colour a small amount of Pasta Bouquet with pink gel colour to achieve a pale pink. Roll out some of the paste using a thin none stick rolling pin and a grooved board.



STEP 13 For the Bauhinia you need five petals – Cut out one petal using the main middle cutter (the widest of the set). Cut out two petals of each of the other cutter shapes (left and right for each petal shape).



STEP 14 Insert a ¼ length of 26 gauge florist wire into the groove of the petal inserting at least half way.



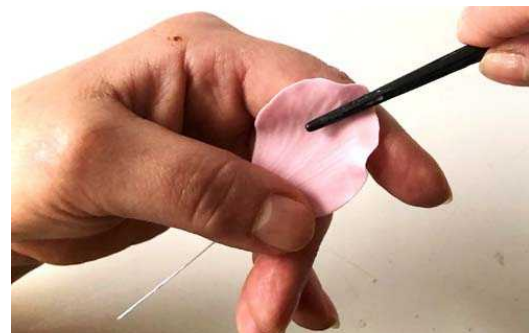
STEP 15 Pinch the narrow end and roll gently between your fingers to make sure that the paste is securely connected to the florist wire.



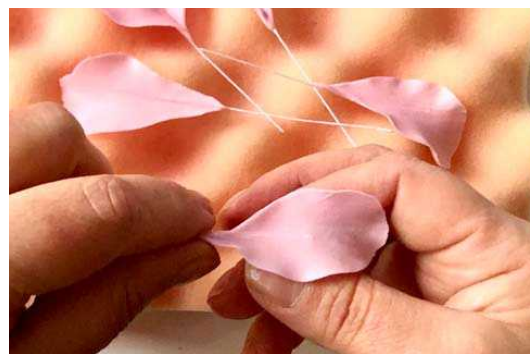
STEP 16 Vein the petals using the Lily/Amaryllis veiner.



STEP 17 Place the petals on the foam pad and thin the edges using a ball tool.



STEP 18 Frill the edges of the Bauhinia petals with the veining tool.



STEP 19 Gently pinch the back of the petals to create a central vein, shape them and leave them to dry 20-30 minutes.



STEP 20 Using your flat headed brush dust each petal, working from the edges towards the base of the petal with a mix of pink, violet and white dust colours.



STEP 21 At the base of the petals dust with plum colour to accentuate it and give it depth.



STEP 22 Mix a few drops of clear alcohol or lemon extract with violet/plum dust colour. Using a thin brush paint lines resembling a fan formation on the central petal and leave a few minutes to dry.



STEP 23 Assemble the petals around the pistil and stamens using ½ width Nile green florist tape.



STEP 24 Start with the middle (central) petal, attach the left and right petals of the top (frilly) set slightly behind the middle petal.



STEP 25 To the base of the flower attach the left and right petals of the bottom set cutter.



STEP 26 Gently form your petals to the position you want them to take whilst they are workable and not dry.



STEP 27 To make a bud – You need a small ball of pale pink paste and ½ length 20 gauge wire. Make a small hook at the end of the wire



STEP 28 Roll the paste into a cone shape and insert the wires turning the paste gently. When we twist the paste the hook will attach itself well.



STEP 29 Pinch the end of the cone shape to attach it well to the wire.



STEP 30 Make three grooves along the length of the bud to line with the outer petals. Dust the bud gently with a mix of pink and violet dust colours.



STEP 31 To make the bract – Roll out pale green coloured Pasta Bouquet and cut out a leaf shape using a cutting wheel, scalpel or with the central Bauhinia cutter.



STEP 32 Mark veins using a Dresden tool and attach the bract at the base of the flower.



STEP 33 Dust colour it with a mix of light and deep green dust colours.



STEP 34 Attach the bract around the bud and dust it with the mix of green colours.



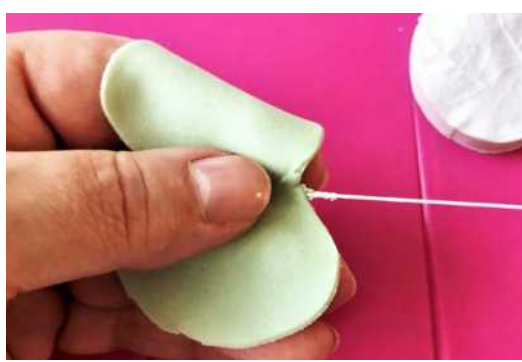
STEP 35 Wrap the wire of the bud with ½ width Nile green florist tape.



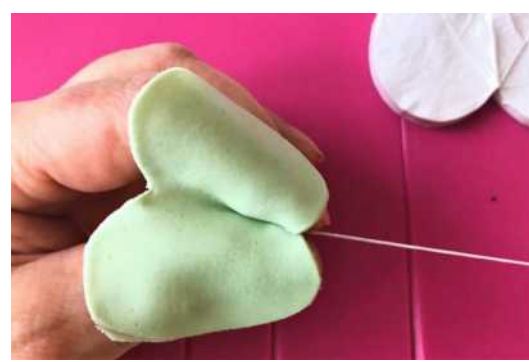
STEP 36 To make the leaves – Roll pale green coloured Pasta Bouquet using a none stick rolling pin and a grooved board.



STEP 37 Using the shape of the Bauhinia leaf veiner cut a leaf shape using a cutting wheel or a scalpel.



STEP 38 Insert $\frac{1}{4}$ length 24 gauge florist wire into the groove of the petal to at least half way.



STEP 39 Pinch the end to ensure that the paste is securely connected to the florist wire.



STEP 40 Vein the leaf using the Bauhinia leaf veiner.



STEP 41 Place each leaf on the foam pad and thin the edges using a ball tool.



STEP 42 Make 4-5 leaves. Form them to add shape and leave them to dry on a drying shaper or sponge.



STEP 43 Dust each leaf with a deep green dust colour and over-dust the edges with dark green dust colour.



STEP 44 Glaze the leaves with edible spray glaze and leave to dry.



STEP 45 Wrap the wire of the leaves with $\frac{1}{2}$ width Nile green florist tape.



STEP 46 Assemble the leaves into a small branch using $\frac{1}{2}$ width Nile green tape and a 20 gauge florist wire.



STEP 47 Attach a few leaf branches and blossoms together to make a beautiful arrangement.



F L O W E R

fair

by_

Zlatina Lewis

using
Pasta Bouquet



Pasta Bouquet

by Zlatina Lewis

To view more sugar flowers made by Zlatina visit her page [HERE](#)



Pasta Bouquet is a fantastic contribution to the Saracino range of products and the perfect product for making flowers - petals and leaves in climates with different temperatures and humidity.

It is READY TO USE product, no need to add anything to it

When you unwrap the paste, it will be firm.

Simply cut off a small piece and knead it in your hands.

The warmth of your hands will make the paste pliable and stretchy.

This smooth and velvety paste is ideal for making extremely thin colored petals and fine details. It has been tested by some of the best cake decorators in the world. Easy to use and with perfect drying time, while having very good resistance to moisture and various climate conditions.

This makes it an extremely suitable product for work in professional production, while giving the opportunity to provide time for making the shape and design of the petals.

Ideal for use with all types of veiners and lace shapes, this fabulous paste has good fragility resistance, robust and sturdy it is also excellent to mould into very fine blossoms and has a very subtle aroma and taste.

Saracino Pasta Bouquet comes in white colour and it is available in 1kg or 250g packs. It is easily coloured with gel or powder colours of your choice.

Q: How do I use Saracino Pasta Bouquet?

Simply cut a piece of paste and knead it in your hands with a small amount of white vegetable fat (Trex/Crisco). This makes it nicely pliable and prevents it of sticking to your hands.

Q: It is too humid where I live, my paste feels sticky and the petals too soft to work with

Sometimes, if the weather is too humid and warm, the paste may be a little bit too soft. Some people add a touch of CMC/Tylo powder to make the paste firmer, to help it dry faster and this helps.

Personally I have never had to add Tylo to the Pasta Bouquet, even though in the UK where I live it's always damp and humid.

First I condition the paste as kneading it few minutes with little bit of Trex/Crisco. I also dust the board where I roll the paste with some corn starch. This prevents it from sticking on the board. Then I pre-cut 10-15 petals at a time and leave them out without covering them. I start thinning/veining/shaping the petals from the first one I've cut.

By this time the first pre-cut petals are firmer, much easier to handle and manipulate in the desired shape to dry. I find this method of conveyer working to be much faster as well, especially if making flowers with many petals (roses; peony).

Q: Can I roll Saracino Pasta Bouquet very thinly?



You can roll Pasta Bouquet as thin as a cigarette paper.

To achieve this without the paste sticking to the board, you have to dust with corn starch every time between rolling it.

Also it is always better to work with a small amount of paste and use a very thin rolling pin (cell stick) to roll the paste with.

Q: Can I colour Pasta Bouquet and how?



You can colour Pasta bouquet with gel or dust colours of your choice.

If you want to achieve a very deep coloured petals or leaves, I will advise you to pre-colour your paste with a gel colour, after forming your petals leave them about 5-10 minutes out to dry slightly on the surface and dust them in the required colour before finally give them their shape and leave them to dry in the required shape.

After fully dry, you can over dust your petals and give them the final colour touch.



Q: How long do I need to dry the petals, before I start assembling a flower?



If using the conveyer method of cutting the petals as I mentioned above, you can make a flower very quickly. The beauty of Pasta Bouquet is that it dries fast on the surface, but it's still soft and playable on the inside. This allows you to colour your petals in less than 30 minutes after cutting them and assemble a flowers with many petals (rose or peony), till when the paste is still easy to manipulate.

This quality of the paste makes it unique and gives you the chance to fit the petals around each other perfectly till when they are not fully dry, but hold their shape. For this quality Pasta Bouquet is an excellent material for people who need to make big production of flowers for a fast amount of time.

After you assemble the whole flower, you can let it dry fully in a dry and well ventilated room.



Q: I live in a very hot country. Can I keep my cake with flowers made of Pasta Bouquet in the fridge?

One of the good qualities of Pasta Bouquet is having very good resistance to moisture and various climate conditions.

Personally I have made few experiments and I've kept flowers made out of Pasta Bouquet in the fridge for a week and then in the freezer for few days, without any damage to them. I must say that my fridge is set to be dry and does not form condensation.

You can experiment with putting a flower made out of Pasta Bouquet in your fridge and see if there will be any damages.

Even so, in general it is not advisable flowers made out of gumpaste to be kept in the fridge.

The usual practise is to make your flower decoration and add it to the cake before given to your customers.



sugar flowers created by Zlatina Lewis

by
Katarzynka Sztuka
Cukerowa



L060919T1



WARTY
WARTY / **NUTRITION DECLARATION**
WARTY / **NUTRITIONELLE**
WARTY / **NUTRITIONELLE**

typical values per 100 g / **Wartys**
 per 100 g / **Wartys** / **Wartys**

Energy / Energia	295 kcal / 1675 kJ
Total fat / Tłuszcz	4.6 g
Saturated fat / Tłuszcz nasycony	0.4 g
Glucose / Cukier	88 g
Protein / Białko	96 g
Salt / Sól	0 g
	0 g

1 kg

Pasta Bouquet



SARACINO
 We love pastry

Pasta di zucchero per fiori
 Ingredienti: zucchero, amido di mais, stabilizzante, conservante, sorbitolo e glicerina (E330).
 Prodotto in Italia. Senza glutine. Prodotto in posto fresco e asciutto.
SOIA, LATTE, FRUTTA A GUSCIO RICCHI

Sugar paste for flowers
 Ingredients: sugar, glucose, rice starch, stabiliser, xanthan gum (E415), tartaric acid, citric acid (E330).
 Made in Italy. Without heterogluten. Dry place. May contain SOY, PEANUTS, ALMONDS, HAZELNUTS, PISTACHIOS.

Pâte à sucre pour fleurs
 Ingrédients: sucre, sirop de glucose, amidon de riz, stabilisant, gomme xanthane (E415), acide tartrique, acide citrique (E330).
 Produit en Italie. Sans gluten. Produit dans un endroit frais et sec.
SOJA, LAIT, FRUITS À COQUE RICHES

Pasta de açúcar para flores
 Ingredientes: açúcar, amido de milho, estabilizante, sorbitolo e glicerina (E330).
 Produzido em Itália. Sem glúten. Produzido em lugar fresco e seco.
LECHE, FRUTOS DE CÁSCARA ALFONGOSOS

Zuchermasse für Blumen
 Zutaten: Zucker, Glukose, Maisstärke, Stabilisatoren, Xanthan, Sorbitol, Glycerin (E330).
 Hergestellt in Italien. Ohne Weizen und kühl lagern. Allergene: SOJABOHNEN, NÜSSE, SCHALBÜHNEN, PISTAZIEN enthalten.

MEET OUR LAST MONTH WINNERS



*Alicja
Siatrak*

*Laurissa
Holden*

*Julie
Scammell*

Congratulations





WIN



SARACINO[®]
We love pastry

Would you like to win a Saracino Surprise Box Worth £25.00?

To be in with a chance of winning a Saracino surprise box worth £25.00 all you need to do is find the one word from the list that is missing from the word search and email it to info@saracinodolci.co.uk including your full name and country you are from.

3 WINNERS will be introduced in our JUNE issue.

Competition ends on midnight the 10th May 2021 and it's open worldwide!



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

- HYACINTH
- FUCHSIA
- LILY
- ORCHID
- TULIP
- CAMELIA
- ROSE
- PANSY
- DAISY
- SUNFLOWER
- POPPY
- BUTTERCUP
- MIMOSA
- IRIS
- CARNATION
- GLADIOLUS
- BLUEBELL
- FORGETMENOT

Spring Beauty





CAKE DESIGNER

Maria Lechel

From an early age, I dreamed of creating something special.

My favorite subject at school was art and I really wanted to go to art school, but for financial reasons this was not possible.

I forgot about my creative dreams and finished high school. I worked in sales for many years and suddenly, at the age of 35, I discovered that by baking and decorating cakes, I could finally do something that gives me real satisfaction.

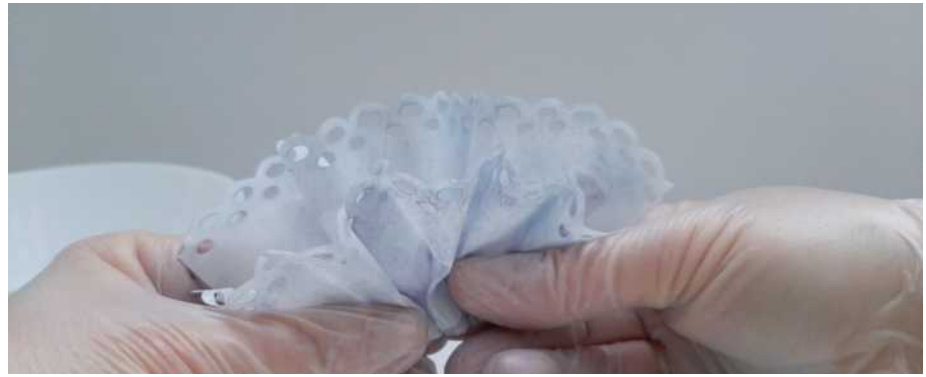
2019 was a breakthrough year, I gained knowledge from cake groups and trained under the supervision of the best cake artists. In 2020 I opened my own company, LecheLove Torty, which is becoming more and more popular on the local market.

In 2020, I also took part in an open confectionery decoration competition at Expo Sweet, where my entry won a silver award.

Privately, I am a mother of two girls, I live in Babimost, Poland and I do what I love in my life.



[LECHELOVE TORTY](#)



YOU WILL NEED

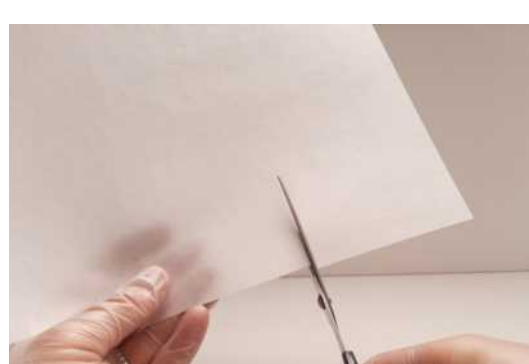
INGREDIENTS:

- Saracino Wafer Paper 0.27
- Yellow Saracino Pasta Model
- Saracino powder colours: light blue, white, pink, yellow and purple
- Two tier cake finished off using buttercream to a colour of your choice (leave some buttercream aside)

EQUIPMENT:

- Flower veiner
- Flower tape
- Scissors
- Pliers
- Flower wire gauge 30 and 20
- Paper puncher
- Brushes
- Clear alcohol
- Modelling tool Cerart 502





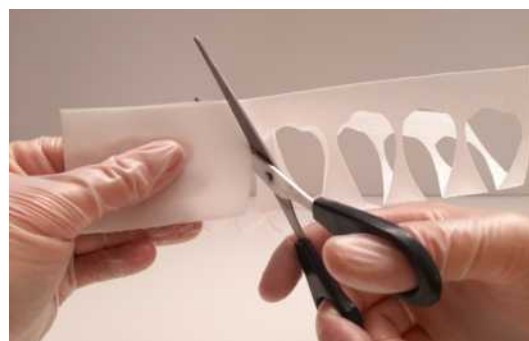
STEP 1 Cut the wafer paper into wide strips starting from the narrow edge.



STEP 2 Fold the cut pieces in half.



STEP 3 Cut out petals.



STEP 4 Repeat for the whole strip.



STEP 5 Prepare white and pink Saracino powder colour and a bowl or painting pallet.



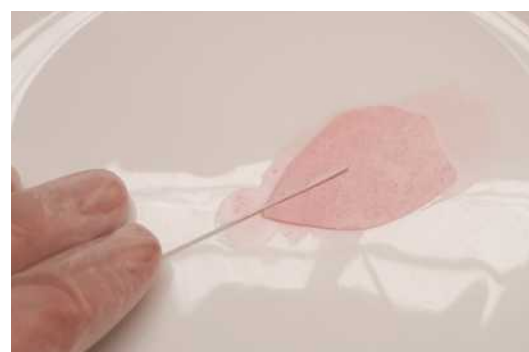
STEP 6 Add a little of the powder colours to the bowl. Add clear alcohol and mix till blended. Keep this colour as we will use it later.



STEP 7 Take your 30 gauge wire and cut into small pieces.



STEP 8 Using the colours and brush paint the petal from one side.



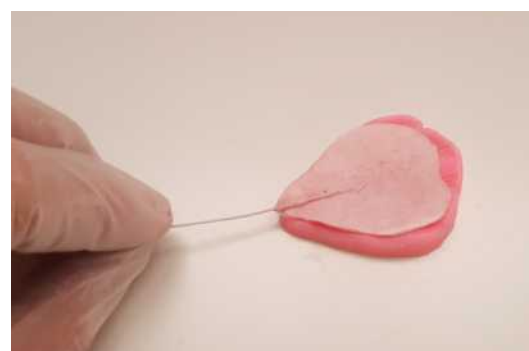
STEP 9 Place your wire on the painted petal whilst it is still wet.



STEP 10 And cover with another petal so they stick together.



STEP 11 Now you can paint it on both sides.



STEP 12 Place your petal on a veiner.

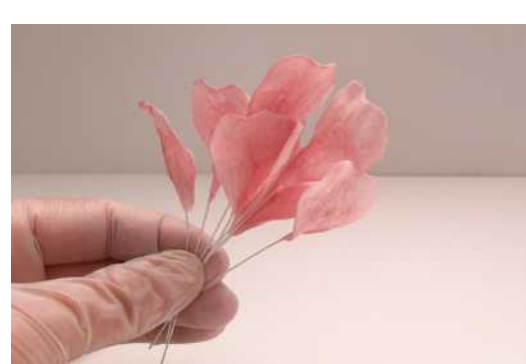


STEP 13 And press gently to achieve a veined effect.

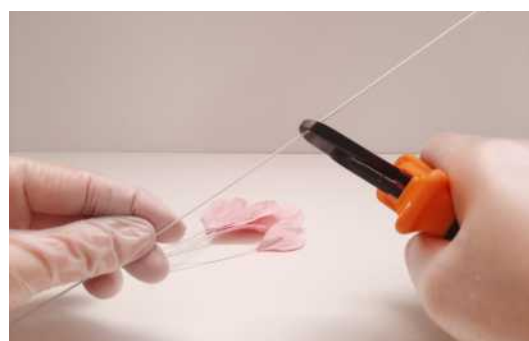


STEP 14 They need to have a natural look. Let them dry on a plate or sponge mat.

TIP: If you are in rush you can dry them in the oven at 50C for 10 minutes.



STEP 15 Repeat with all petals. The quantity you make depends on the amount of flowers you need.



STEP 16 Cut your 20 gauge wire in half.



STEP 17 Bend your petals as shown.



STEP 18 Fix a few petals around the 20 gauge wire. My flower will have 8 petals.



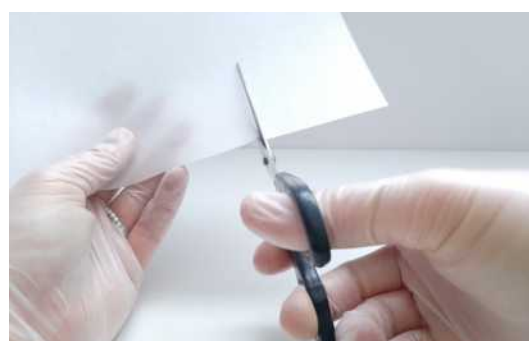
STEP 19 Secure the wires with flower tape.



STEP 20 Using yellow Pasta Model, roll a small ball and add to the centre of the flower. Using your modelling tool add texture.



STEP 21 Using blue, black and yellow colour powders shade the petals.



STEP 22 For the bottom lace, cut the wafer paper into long strips.



STEP 23 Using a paper puncher of your choice create a pattern along the edge of each paper strip.



STEP 24 So they look like this.



STEP 25 In a clean bowl put blue, white and pink powder colours.



STEP 26 Using a soft brush shade the edges of the wafer paper.



STEP 27 So they look as shown. Don't aim for all of them to look the same. We want them to look random.



STEP 28 Add a tiny bit of water to the bottom edge of the paper and start folding.



STEP 29 Connect two pieces together using a little bit of water. Make as many as you require to cover your bottom tier.



STEP 30 Take your cake and cover with buttercream to the same colour.



STEP 31 Using a spoon, dip it in the cream and dab over the cake to give the textured look.



STEP 32 Take the previously mixed colour. There is no need to add more alcohol as it can be used as a dust.



STEP 33 And dab over the cake with the brush.



STEP 34 Start adding the paper lace. No need to add water if your cake has a buttercream covering.



STEP 35 Continue all around the bottom of the cake. Do this twice to give a fuller look appearance.



STEP 36 Add the flower randomly where required.

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Succulent Wedding Cake





CAKE DESIGNER

Cecilia Campana

Cecilia Campana is a professional cake designer and sugar art instructor specializing in Wedding Cakes. The passion for fashion and refinement in shapes and materials, are elements that can be found throughout her creative career, finding the highest expression in the activity of Cake Designer to which she has been passionate since 2010. After obtaining a degree in Advertising Communication, she moved to England for a 2-year Master in Arts, where she learnt about colours and habits of very different ethnic groups. That's where comes the passion for the reinterpretation of elements and geometries, which can be widely found in her Wedding Cakes. The thoroughness, accuracy, taste for beautiful things and the balance of colours, mark her unmistakable style, thanks to which she has collected important international awards and prizes in the Wedding Cakes Category.

Her creativity in the field of sugar art, leads her to be one of the 15 cake designers who exhibited the works at the International Biennial of Sugar Art in Turin 2015.

Thanks to the experience gained in the development of new innovative techniques and the recognized ability to create original shaped Wedding Cakes, she joined the international jury at the Italian Wedding Awards in 2016 as the sole judge for the Wedding Cakes category and from 2017 she is the judge of same category in all editions of the Italian Wedding Awards, where she selects the best Italian Wedding Cake designers.

Today she dedicates her experience to the design of Celebration Cakes and to teach new innovative trends of sugar art in different countries.



CECILIA CAMPANA CAKE ART

I think the time has come for wedding cakes to renew their shapes. Traditional structures must begin to give way to forms that tell something more. That's the reason why I've started to design wedding cakes with a different ratio.

The idea is that the life together is a balance of emotions, compromises and support. In my cake I have tried to represent that: 3 harmonious forms in balance that combine and support each other. The ring (at the top) is the symbol of marriage: the wood conveys the idea of growth and solidity and contains the most beautiful and lively part. The succulents (without thorns) tell that even if there are adverse atmospheres, the life together is still beautiful and destined to last for a long time.

YOU WILL NEED

INGREDIENTS:

- Saracino milk chocolate drops
- Saracino Pasta Top white
- Saracino Pasta Model white
- Saracino Pasta Bouquet
- Saracino dark Modelling Chocolate
- Dust colours: white, light green, green, yellow, orange, rose, red, burgundy, brown, grey
- Cake Gel
- Clear alcohol
- Gel colours: yellow, light green, green, blue
- Dark chocolate ganache (1:1 ratio chocolate/cream)
- White chocolate ganache (3:1 ratio chocolate/cream)

EQUIPMENT:

- Half 30cm diameter by 19cm high dummy (or cake+dummy)
- 18cm diameter spherical cake
- Half 20cm diameter by 5cm high cake
- 25cm external diameter dummy ring with 2.5cm wall thickness
- Knife
- Craft knife
- Smoother
- White flower tape
- Green flower tape
- Soft brushes
- Non stick mat
- Rolling pin large and small
- 20, 24, 26, 28 gauge flower wires
- Ball tool
- Wood effect impression mat
- PME flower cutters
- Flower former
- Cake board 35x35cm
- 26cm long threaded metal rod
- 2 nuts and 2 washers
- Plastic straw





STEP 1 Colour Saracino Pasta Bouquet with the green gel colour. Roll out the paste to a thickness of approx 3mm and cut 5 flowers of decreasing size with the 5-petal cutters. Squeeze the tip of the petal between your fingertips to give a slight point.



STEP 2 Leave the flowers to dry in the flower former.



STEP 3 When they are almost dry lightly dust the end of each petal with the pink powder colour.



STEP 4 Fix the flowers on top of each other by gluing them with the cake gel. Stagger the petals as you fix them.



STEP 5 Colour Saracino Pasta Bouquet with very little green gel colour. First create a ball and roll it into a teardrop shape by rotating it between your palms.



STEP 6 Cut a 26 gauge wire. Lightly dip the tip of the wire in the cake gel (it must only be slightly damp) and insert it into the teardrop. Squeeze the teardrop securely to the wire. You will need to repeat this step for the amount of buds you need.



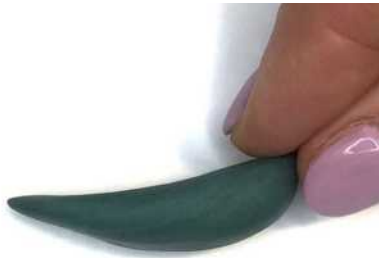
STEP 7 With the white tape join the buds one by one (3 for each level).



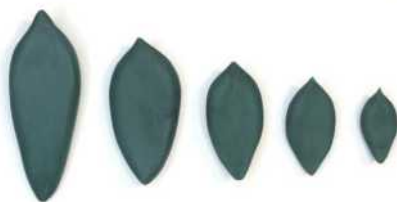
STEP 8 With the green powder colour, dust to give a darker shade to the end of each branch and colour the tape with a lighter green.



STEP 9 For the next flower form a teardrop shape with the dark green Saracino Pasta Bouquet and pinch it into shape with your fingers flattening slightly.



STEP 10 Give it a slight curve.



STEP 11 Repeat the same procedure and create 5 different petal sizes. You will need 7 leaf size 5 petals (large), 6 leaf size 5 and 4-5 leaf size 3 and 2-3 leaf size 1 (small).



STEP 12 Shade the end of each leaf with burgundy powder colour.



STEP 13 Create a small thin disk of paste and glue the leaves with the cake gel from the center (size 1) to the largest (size 5). Be careful to not overlap the petals.



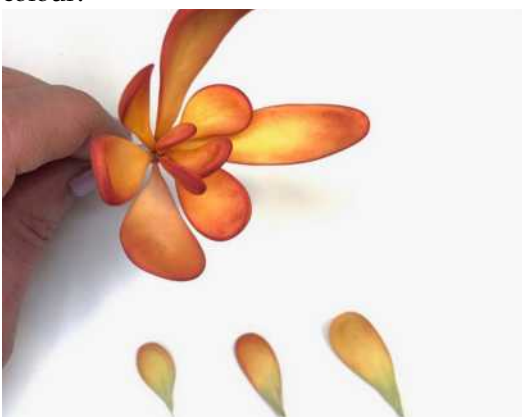
STEP 14 Colour Saracino Pasta Bouquet with the yellow gel colour. Prepare 12 different sized petals starting with a ball of yellow paste. The 5 steps shown is how to make each petal. The final step has been dusted with red and orange powder colour.



STEP 15 The petals are all to be different, 2mm thick and rounded on the edges. Dust the edges of the front and back petals with orange and then with a little bit of red powder. 3 petals should be shaded with green powder at the base.



STEP 16 Join the petals with the white flower tape starting from the 3 smallest in the center.



STEP 17 Then add the other 7 one by one.



STEP 18 Directly below the petals apply a little glue to the stem and attach light green paste and smooth. Add two petals and fix with florist tape.



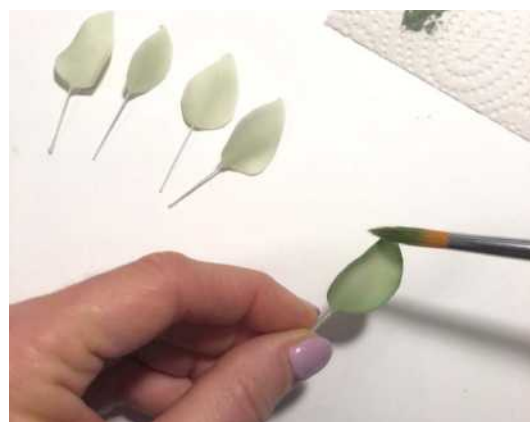
STEP 19 Repeat the same process and attach the third lowest petal. Make two small squashed green balls and glue them onto the stem as shown.



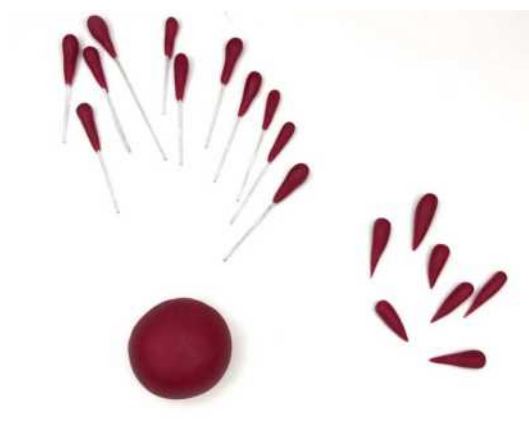
STEP 20 Cut a 26 gauge wire. Dip the tip in the cake gel (it must only be slightly damp) and insert it into a teardrop shape of pale green Pasta Bouquet. Squeeze the bud securely to the wire.



STEP 21 Create the leaves using these 3 steps: Flatten the teardrop. Starting from the center next to the wire thin the edges with a small rolling pin. With the craft knife shape the leaves. Remember that each leaf must be different, that's why we cut them by hand.



STEP 22 Allow the leaves to dry on a shaped mat to give them form. Shade the edges with green colour on both the front and back.



STEP 23 Create small dark red teardrop shaped buds. Fix some of them on short lengths of 28 gauge wire.



STEP 24 Join the leaves one by one on a 20 gauge wire with the white tape. Occasionally add a red bud. Colour the tape with light green dust colour.



STEP 25 With the same procedure as photos 19-20 create 14 elongated leaves of various sizes using dark green paste. Make them 2mm thick at the bottom and 1mm at the edges and tip.



STEP 26 Dust all the leaves with the green powder and touch up only the tips with the white powder colour.



STEP 27 Join the leaves one by one on a 20 gauge wire with the green tape.



STEP 28 So it looks like this when all the leaves are connected. Gently steam each flower and petal to fix the colours.



STEP 29 You will need to make a diagonal hole through your lower tier dummy at the angle you want the bottom tier to sit. Cover your lower tier (half round) and the half sphere with white ganache. Cover the lower tier with white Pasta Top and smooth.



STEP 30 On the side of the semicircle paint the outline of the leaves with a brush and the green powder diluted with clear alcohol. Paint them a similar shape to the leaves we made in step 21.



STEP 31 Shade the edges with green colour.



STEP 32 Roll green Pasta Bouquet to approx 1mm thickness and cut 2-3 leaves for each of the drawn leaves you chose in step 30 to make 3D. Thin the edges of the leaves with a ball tool.



STEP 33 With green powder colour, dust the edges of the leaves to give depth.



STEP 34 Fix the leaves with a thin layer of cake gel on the edge that is in contact with the cake surface. Repeat for the other leaves you chose to have the 3D appearance.



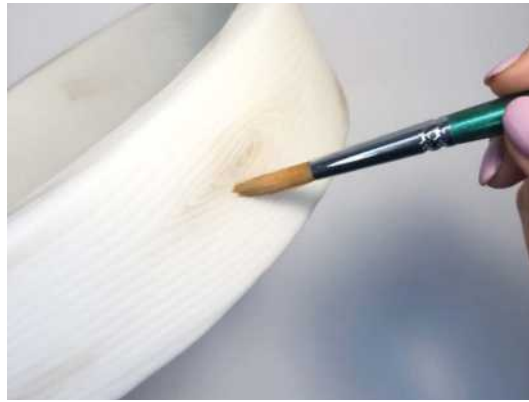
STEP 35 Roll white Pasta Top to approx 3mm thick. Place wood texture mats on top and roll to add texture to the paste.



STEP 36 Cover one edge of the circle dummy and trim excess paste.



STEP 37 Repeat to cover all sides of the ring dummy. Apply a little water or cake gel to the dummy to assist fixing the paste. Trim all excess and blend to smooth the joint taking care not to smooth the texture.



STEP 38 Using a soft brush lightly dust the knots using brown powder colour.



STEP 39 Take 140g of Pasta Top and add 3 small dots of green gel colour.



STEP 40 Fold and roll out the paste several times in the same direction until it acquires the desired marbled style shade and pattern. Roll to 3mm thickness.



STEP 41 Take the half-sphere cake coated with the ganache and place on a cake board. Cover it with the marbled paste.



STEP 42 Trim the edge excess very carefully and smooth well to give a nice finish.



STEP 43 Take 150g of dark modelling chocolate and cover the top half round cake that has previously been coated with dark chocolate ganache (the ganache can be applied at the start so it can set whilst we make the flowers).



STEP 44 Coarsely chop the Saracino milk chocolate drops and stick them to the face of the semi circle with ganache or cake gel.



STEP 45 To make stones use white Pasta Model and roll into different shapes and sizes.



STEP 46 Using a soft brush and grey powder colour dust the stones to give shade, intensifying the colour in some points.



STEP 47 For the support structure form a hole central to the board. Pass the threaded rod through and fix a nut and washer both under and above the cake board. Once the rod is securely fixed, cover the board with white Pasta Top. Cover the metal rod with the hollow plastic tube / pipe.



STEP 48 Position the bottom tier over the dowel. You will notice why we had to form the hole through the cake at an angle. Fix some of the dark buds we made previously to the leaf pattern.



STEP 49 Make a hole close to the edge of the half circle and insert it onto the dowel.



STEP 50 Form a hole through the top ring and insert it onto the dowel. You may wish to add a little glue to keep all secure.



STEP 51 Fix the top cake inside the ring. You may need to position it lengthways inside the ring to fix over the dowel end and then turn it inside the ring.



STEP 52 It is time to place the succulents and leaves. We want them to achieve a 'flow' with the curved leaves on the lower tier.



STEP 53 Add the rest of the succulents and fill in the gaps with the stones.



STEP 54 Your cake is ready.

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Where did it all begin?



The Vanilla Valley story began with cupcake stands! Way back in 2008, cupcakes were THE wedding cake trend, and so, the manufacture of our signature acrylic cupcake stands commenced. After producing a range of different styles of stands it was time to start expanding the catalogue, firstly with cupcake cases then piping nozzles, continuing to add more and more products into our offering. The aim then developed into becoming the one-stop-shop for all thing cake decorating, and we think we're pretty much there!

All About Us

Team VV consists of over 30 people throughout the different departments. Most of which are keen bakers and this helps us to test and select all of the right products. Alongside a very busy website, we have a retail unit in Cardiff, which is an Aladdin's cave of cake decorating and sugarcraft goodies. We despatch orders all over the world to professionals and hobby bakers alike. Our plan this year is to continue to expand both our premises and catalogue, to bring our customers the best selection at the right price.



The Home of



Over the last couple of years we have been developing and manufacturing our exclusive range of cake and cupcake toppers. Made from wood, acrylic and glitter card, our topper selection has expanded to cover a wide variety of occasions, including Birthdays, Christmas and Weddings. VV Collection is designed in-house and we cut them using high end laser cutters and plotters. Check them out on our website below and look out for more ideas throughout the year.



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Carolin Moldaschel
using Pasta Bouquet

Chocolate & Coffee Mousse Cake





CAKE DESIGNER Justyna Kowal

A lover of confectionery, passionate about sweet French cuisine, especially macarons. She loves creating original desserts and inventing original recipes.

She draws the most pleasure from creating cakes for children and their joy gives her satisfaction and is the driving force for her actions and hard work. Justyna creates a homemade spirit – her sweets are real sweets – full of fruit, butter and cream.

She also claims that we ‘eat with the eyes’, which is why the taste and aesthetic decoration of the desserts should be equally attractive.

Participant in the second edition of the Polish version of the Bake Off television program. Assisting with the food production, backup and editorials, she also cooperates with the “Girls with baked goods” television program for Food Network Poland.

Laureate of Cake Festival Poland 2017 in Katowice – in the category of ‘cupcakes’ she took 2nd place on the podium and got a silver distinction in the category ‘occasional cake’.



[NIE BEDE TEGO JESC](#)

YOU WILL NEED

INGREDIENTS:

- Saracino Mirror Glaze: white chocolate and red fruits (raspberry, strawberry or wild fruits)

JELLY

- 350g of cherries (they can be frozen),
- 12g of gelatine soaked in 3 tablespoons of cold water,
- Saracino food flavouring Le Supreme – raspberry and strawberry.

CRISP BASE

- 25g of corn flakes
- 20g hazelnuts, finely chopped
- 50g of plain chocolate
- 1 teaspoon of Saracino gianduia flavouring

ALMOND SPONGE

- 3 large eggs (60g) at room temperature
- 80g of sugar
- 90g of wheat flour
- 50g Saracino almond flour

COFFEE & CHOCOLATE MOUSSE

- 150g of milk
- 200g of chilled cream (30-36%)
- 200g Saracino dark chocolate drops
- 10g of gelatin + 3 tablespoons of cold water
- 1 teaspoon of freshly ground coffee
- 1 teaspoon of Saracino coffee flavouring





STEP 1 Prepare all your ingredients. Make sure they are all at room temperature.



STEP 2 Prepare 350g of cherries (they can be frozen), 12 g of gelatine soaked in 3 tablespoons of cold water, Saracino food flavouring – raspberry and strawberry.



STEP 3 Boil the cherries and blend them to a puree.



STEP 4 Add 1 teaspoon of raspberry flavour and 1 teaspoon of strawberry flavour to the puree whilst still hot.



STEP 5 Immediately add the soaked gelatin and mix well.



STEP 6 Pour the puree into a mould (plate) with a diameter slightly smaller than the cake mould, lined with cling film. Freeze.



STEP 7 Prepare the ingredients for the crisp: 25g of corn flakes, 20g hazelnuts, finely chopped, 50g of plain chocolate and 1 teaspoon of Saracino gianduja flavouring.



STEP 8 Melt the chocolate and add the gianduja flavour, cool to room temperature.



STEP 9 Add chopped hazelnuts.



STEP 10 Add the corn flakes, lightly crushed.



STEP 11 Stir quickly and thoroughly.



STEP 12 Put the crunch on baking paper and use a spoon to make a circle the diameter of the fruit jelly mould, chill in the fridge.



STEP 13 Prepare the ingredients for the almond sponge: 3 large eggs (60g) at room temperature, 80g of sugar, 90g of wheat flour and 50g Saracino almond flour.



STEP 14 Separate the egg whites from the yolks (pay attention to the quality of the ingredients – a fresh egg has a thick egg white and a yolk that does not spill when broken).



STEP 15 Beat egg whites until foam (not stiff).



STEP 16 Add sugar and beat on medium speed mixer until the sugar is completely dissolved.



STEP 17 Add egg yolks, mix briefly.



STEP 18 Mix the wheat and almond flour.



STEP 19 Using a hand whisk add the combined flour with beaten eggs and mix briefly, gently but thoroughly.



STEP 20 Tip onto a baking sheet that has been covered with baking paper, spread to a thickness of about 1cm and bake at 180 degrees Celsius for about 15 minutes (not fan oven assisted).



STEP 21 Take the sponge cake out of the oven and prepare a sheet of baking paper.



STEP 22 Carefully separate the sides of the hot sponge cake from the tray and turn it upside down onto the previously prepared sheet of paper.



STEP 23 Gently peel off the paper on which the sponge cake was baked, and let it cool down.



STEP 24 Using a sharp knife, cut out a circle with the diameter to match the jelly and chocolate-corn crisp base.



STEP 25 Prepare the ingredients for the coffee and chocolate mousse: 150g of milk, 200g of chilled cream (30-36%), 200g Saracino dark chocolate, 10g of gelatin + 3 tablespoons of cold water, 1 teaspoon of freshly ground coffee, 1 teaspoon of Saracino coffee flavouring.



STEP 26 Put the milk, chocolate and coffee in a bowl. Add the Saracino coffee flavouring and heat until the chocolate is melted.



STEP 27 Mix gelatine with cold water and set aside.



STEP 28 Add the gelatine to the melted chocolate mixture.



STEP 29 Cover the surface of the mixture with cling film and let it cool down to room temperature until it reaches the consistency of a thick sauce – it must not start to set.



STEP 30 To assemble our final cake prepare a silicone mould, the jelly, sponge cake, silicone spatula and a piping bag.



STEP 31 Add your cream to a bowl. Beat the cream until stiff.



STEP 32 Add part of the whipped cream to the chocolate mixture and combine thoroughly.



STEP 33 Add the remaining chocolate mixture into the cream and mix gently but thoroughly.



STEP 34 Put the finished mousse into the piping bag.



STEP 35 Place the silicone mould on the baking tray.



STEP 36 Fill it with about 70% of the mousse.



STEP 37 Prepare and add the jelly, press it down slightly pushing the mousse up around the edges.



STEP 38 Cover with sponge, press lightly again.



STEP 39 Fill the empty spaces around the edge with the mousse and cover the sponge with the rest. Place in the freezer for a few hours.



STEP 40 Place the chocolate-nut-corn crisp onto the cake mat.



STEP 41 Prepare Mirror Glazes – heat them in a microwave oven to a temperature approximately 40 degrees Celsius. Place the red fruit glaze in a small cup, and pour the white chocolate glaze into three dishes – one larger and two smaller. Colour the mix in the larger bowl with the darker colour you are using (I used pink and purple powders). Add the lighter colour to the second dish with white chocolate and leave the third bowl un-coloured.



STEP 42 Roll cling film onto a baking tray, place a rack on it and put the frozen cake on the rack.



STEP 43 Pour the darkest glaze over the cake. Now quickly pour the other 3 colours onto it as random as you like. Quickly spread the top of the cake with a metal spatula to combine the glazes with each other. Take care not to over blend as we will lose definition.



STEP 44 Carefully transfer the cake from the rack onto the chocolate crisp base.



STEP 45 Decorate with edible flowers, edible gold and Saracino gold pump spray. Et voila! Place for a few hours in the refrigerator and your dessert is ready to serve.



Be Inspired by
Mirror Glaze
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using Modelling Chocolate



BY EMILIA SUCHOMSKA
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BY SARAH GARLAND
using
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Wafer Paper



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using Pasta
Bouquet & Pasta
Model



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using
Pasta Model



BY GARIMA BANSIL
using Pasta Model



BY TSANKO
YURUKOV
using
Pasta Bouquet



BY NINFA TRIPUDIO



BY ANNA TAYLOR DILLON



BY EMMA MATTHEWS



BY CARLA RODRIGUES



BY ENRIQUE ROJAS



BY SARAH BRAY

IN MEMORY OF JENNIFER LOFTHOUSE AKA DARROWBY CAKES

'THE SUGARJUNKIES' COLLABORATION
BY CHERYL GAULTON

[VIEW ALL](#)



97 Sugar Artists from around the World, came together to pay tribute to one of our Queens of 'The Sugar Shoes' on Mothers Day March 14th 2021.

A variety of Sugar Shoe designs & other sugar creations, have been made to honour Jen in peoples own unique & special styles through the Facebook Collaboration Group, 'The SugarJunkies'.



Katarzyna Koczorowska



KATARZYŃKA SZTUKA CUKROWA



I live in Poland with my husband and son who support me in all my passions. They are not completely uncritical towards my work, which I find is a big advantage for my development.

I started baking when I was a teenager, and because I am from the days before the Internet, I have a very large collection of baking and recipe books. I have tried most of the recipes from them and so far I have never had to throw away any of it, so I think I'm good at it.

6 years ago I bought my first parrot tulip veiner and this was the beginning of my adventure with sugar flowers.

Below you can see my first tulips with lilacs. I recommend lilac flowers for beginners as no special equipment is needed just enough enthusiasm to start with.



I am a gardener by profession and I think this helps me greatly with flower making as I constantly work with real flowers and foliage. When I first started training I would hear questions: "How many petals are there for a tulip?" "How many stamens?" I was surprised it wasn't obvious to everyone.

Floristry has always interested me, and sugar flowers have the advantage over the living in that I can do whatever I want when I want, regardless of the seasons, exotic plants or available colours.



My goal is to create sugar flowers which are a faithful copy of the botanicals. I always try to finish the flowers, i.e. the stem, leaves and buds as carefully as possible. These details take longer than the flower itself, but the flowers look natural.

I used to dislike making roses, I felt a strange pressure. After all it is the Queen of flowers! Luckily, I cured myself of it and now roses are a pure pleasure to make. I can play with varieties, colours and different phases of bloom.



I do not complain about the lack of inspiration, rather I have a constant problem which flower should be done next. I also have the belief that I can do anything and it doesn't have to be perfect the first time.

Composing sugar flowers on cakes is another love of mine, there are so many possibilities that it is difficult to decide. The choice of flowers can emphasize the character of the cake, e.g. romantic, rustic, modern and by arranging them on the cake you can slim it or show flowers in a cascade around the cake when the cake is standing in the centre of the wedding hall.

As a teacher, I always want to pass on what I can do and leave nothing for myself or for later. I really like training, especially the moment when someone already has their first handmade flower in their hands - they usually go silent and smile at the flower. This is a magic moment for me.

This year I have started filming online lessons, it is an interesting experience, I try to film everything as accurately as possible. I am very interested in photography and have used this experience to help with filming.



When I became Saracino Ambassador 2 years ago, I wanted to try all the Company's products. It is then I discovered Pasta Scultura and tried to make the first sculptures.

It is incredibly enjoyable to create characters, although their character is still random, but I'm working hard to perfect it.



• **WHAT'S YOUR BEST ADVICE TO IMPROVE**

Sugar flowers need to be practiced over and over again. Take only live flowers as a pattern to follow. Start with simple flowers, not necessarily a rose.

• **DELIVERY – CAKE OR SUGAR FLOWERS?**

Sugar flowers - CAREFULLY

• **WHO INSPIRES YOU/WHO'S YOUR FAVOURITE CAKE/SUGRACRAFT ARTIST?**

I always admire Christine Craig aka La Lavende flowers

• **PLAN PROPERLY OR WING IT?**

I do not like to work under time pressure, I need a moment to come up with an idea, implementation is already an element of work.

Kasia, what is your favourite Saracino product and why?

“

Definitely Pasta Bouquet.

Love the fact that it gives my flowers perfectly natural look.

You can roll it as thin as paper, you will see through it and you can still work on it.

It's a completely different product to these I worked with before and I highly recommend!

”



*Hibiskus
The
Syrian
Ketmia*





CAKE DESIGNER
Katarzyna Koczorowska

KATARZYNKA SZTUKA
CUKROWA



Kasia decorated this cake with a sugar flower composition of Hibiscus, Hydrangea and Dahlia.

You can follow tutorials for the other two flowers on our website.

YOU WILL NEED

INGREDIENTS:

- Saracino Flower Paste – Pasta Bouquet
- Saracino colour dust – green, yellow and white



EQUIPMENT:

- Non stick board with grooves for petals / leaves
- Florist wires white gauge 26
- Florist tape – green
- Non- stick rolling pin
- Cutter & veiner for hibiscus flower
- Cutter & veiner for leaves
- Small 3cm star cutter
- Foam pad
- Paint brushes
- Ball tool small
- Kitchen paper



[Follow Tutorial For Hydrangea Flower](#)



[Follow Tutorial For Dahlia Flower](#)



STEP 1 Thinly roll out white Pasta Bouquet over the grooves on your rolling board. Cut out petals with the cutter. Make sure the groove is in the middle.



STEP 2 Insert a white florist wire into the groove half way into the petal.



STEP 3 Move the petals to a foam mat. Thin the edges of the petal using your small rolling pin.



STEP 4 Make sure the veiner is very well dusted with icing sugar or cornstarch.



STEP 5 Place a petal on the veiner and make sure the petal is pressed well into all grooves.



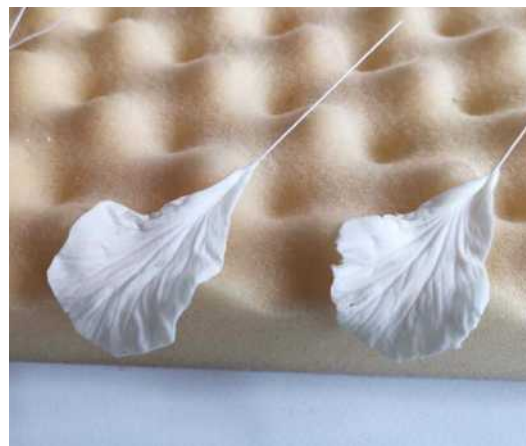
STEP 6 Place the other half of the veiner on top of the leaf. Bend it to make it easier.



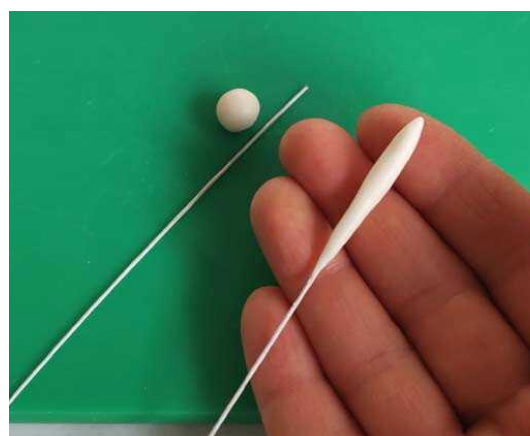
STEP 7 Press together. Bend it again to remove.



STEP 8 Your petal is ready. You will need 5 for each flower.



STEP 9 Place your petals on a contoured foam mat making sure the edges are rounded.



STEP 10 For the centre of the flower roll a ball of paste. Use your fingers to roll and form it onto the on the flower wire. Roll it in your hands to make smooth.



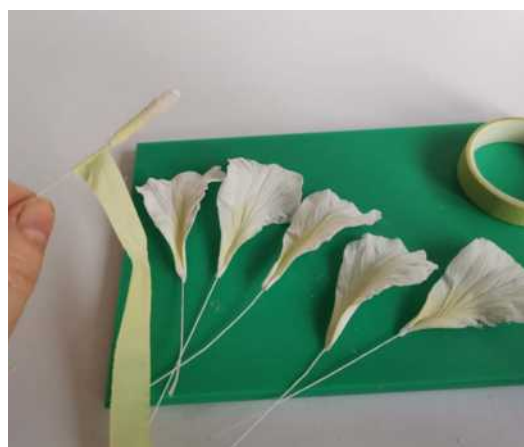
STEP 11 Your rolled centre piece should be approximately half the length of the petal as shown in the picture.



STEP 12 Use a little water to dampen the paste. Dip into semolina flour to give texture.



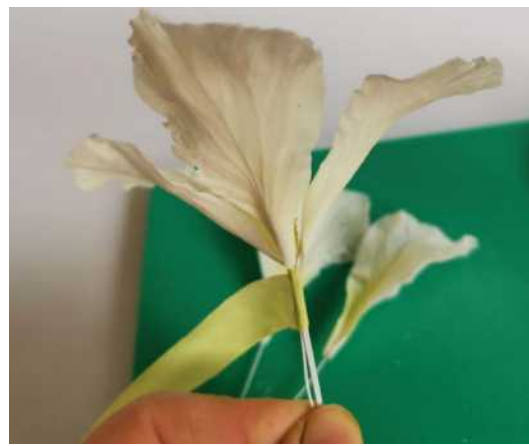
STEP 13 When dried dust using white powder colour. Using yellow mixed with a little green lightly dust the lower three quarters of the centre.



STEP 14 Using the same yellow and green dust mixture lightly dust the centre spine of the petals fading the colour as you dust outwards.



STEP 15 Using the green florist tape start wrapping around the wire of the centre. Add a petal and tape together.



STEP 16 Add petals. All are to be at the same level and each flower will need five petals.



STEP 17 This is how your flower will look with the five petals all taped together.



STEP 18 Wrap the tape to the end of the stem.



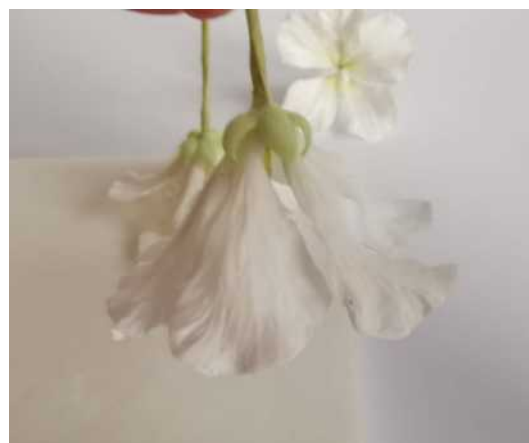
STEP 19 For the calyx mix Pasta Bouquet with a little green powder colour.



STEP 20 Roll thinly on a board and cut out using a calyx or petal cutter.



STEP 21 Use your ball tool on a foam mat to press and roll the calyx into shape.



STEP 22 Press the flower centre wire through the calyx. Press the calyx firmly to the underside of the flower but be careful not to lose the nice curved shape we formed. Hang upside down and allow to dry.



STEP 23 For the leaves roll some of the green Pasta Bouquet on your grooved board. The paste needs to be rolled over a groove.



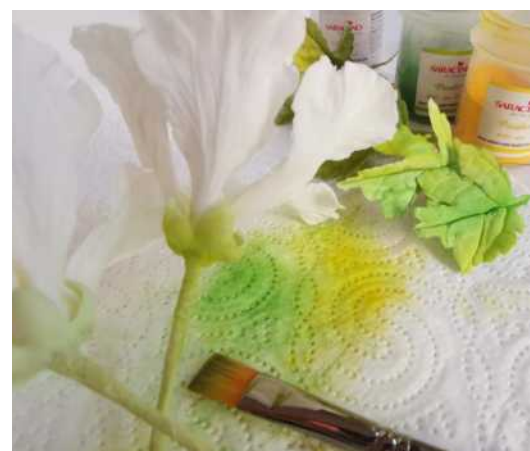
STEP 24 Cut out the leaves and use a modelling tool to remove any rough edges.



STEP 25 Place the leaf on a leaf veiner and insert a gauge 26 wire into the centre. You may find it easier to lightly twist the wire as you insert.

STEP 26 Press the top veiner onto the leaf. Remove from the veiner and lay onto a contoured foam mat to give shape.

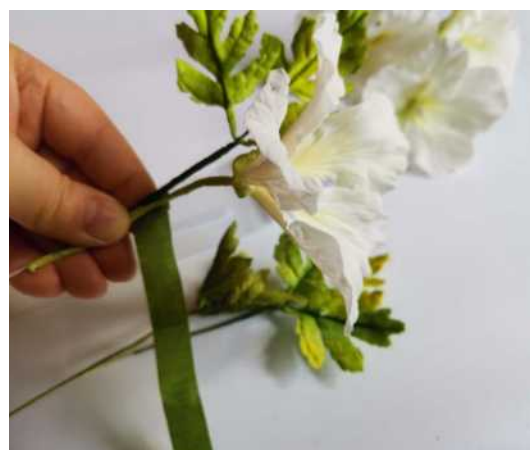
STEP 27 Dust the centre using green colour. Use yellow and white dusts as you are working out from the centre blending into the green centre.



STEP 28 Using the green and yellow powder colour dust the calyx and the stem.

STEP 29 Tape each leaf stem using green florist tape.

STEP 30 Create a bunch of 3 leaves wrapping them together using green florist tape.



STEP 31 Start fixing together by placing a flower at the top.

STEP 32 Then fix three leaves. Continue to form the stem of flowers and leaves.

STEP 33 Continue fixing the flowers and leaves together with leaves fixed between flowers as shown.



Follow Tutorial For [Hydrangea Flower](#)



Follow Tutorial For [Dahlia Flower](#)



red Romance

by Katarzyna Sztuka Cukrowa



Stephanotis Flower





CAKE DESIGNER

Calli Hopper

Calli has been cake decorating for many years and is still as passionate about it when she started. In that time she has won several awards at shows and been featured in several magazines globally.

Her highlight is the prestigious Cake Masters "Cake Artist of The Year 2015".

Calli is now an international guest tutor and recently hosted three workshops at the ACADA Cake Show in Australia. She also teaches in her local community.

Calli's speciality is handpainted cakes. Her background is graphics and textile design. In her free time Calli enjoys her much loved family, the outdoors, photography and painting.



CALLI CREATIONS

I've made the flower as near to nature as possible, but used artistic licence so not botanically accurate.

These are relatively quick to make and are a great addition to any floral arrangement, making for a lovely contrast and adding a bit of freshness. I do hope you enjoy the tutorial.

YOU WILL NEED

INGREDIENTS:

- Saracino Pasta Bouquet
- Saracino Colour Dusts white, yellow, green, brown
- Saracino Pasta Bouquet coloured in green



EQUIPMENT:

- Florist Wires (gauge: 26,22,18)
- Florist Tape (Nile Green – ¼ inch)
- Edible Glue
- Cornflour for dusting
- Balling tool
- Non stick rolling pin (I use 9")
- Cel Pad
- Cel Board
- Dresden tool or cutting wheel
- Paint brushes (Flat for dusting (size 2 – 4 and one fine line brush [eg 000 size])
- Small blossom cutter (I used tinkertech metal, 1cm)
- Wire Cutter



STEP 1 Roll out a ball of Saracino flower paste (about the size of a large pea) onto a 26 gauge wire and roll the middle gently between thumb and forefinger to narrow centre.



STEP 2 Roll the tip of one end to form a point.



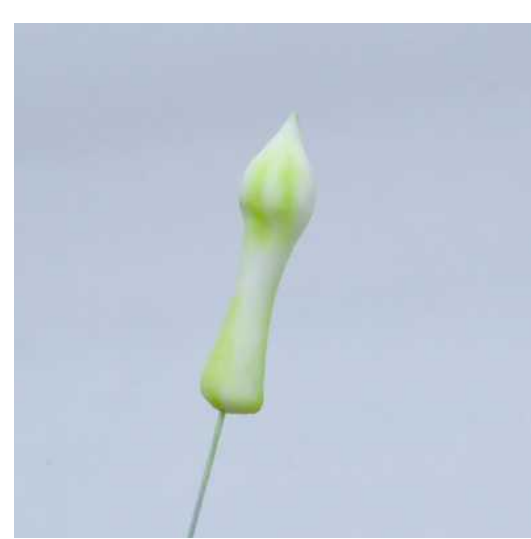
STEP 3 Using your dresden tool or cutting wheel, scribe in a few random grooves.



STEP 4 Here is how it looks before colouring, the grooves are just there to indicate where petals are forming.



STEP 5 Mix green and yellow dust colour to make a lime green. Brush lightly over base and tip of bud.



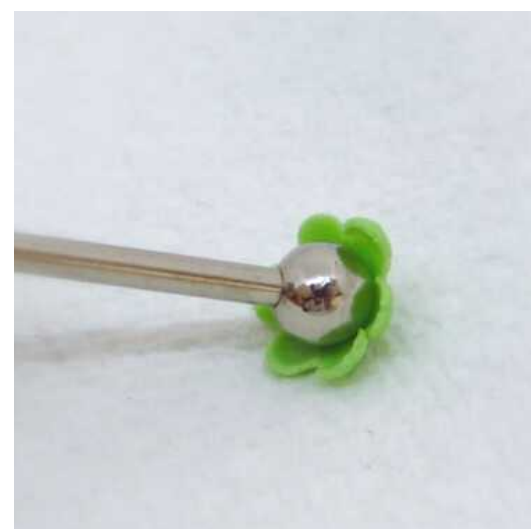
STEP 6 Close up showing light green on bud and in grooves. Make sure to leave white bits as the bud is not all green.



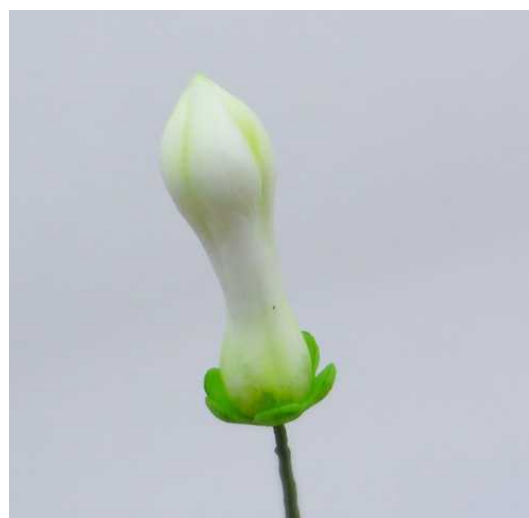
STEP 7 To make the sepal (leafy part at base of buds and flowers) Roll out green flower paste quite thinly and cut with blossom cutter.



STEP 8 Using Ball tool, roll out each part of sepal.



STEP 9 As well as centre so it curls inwards.



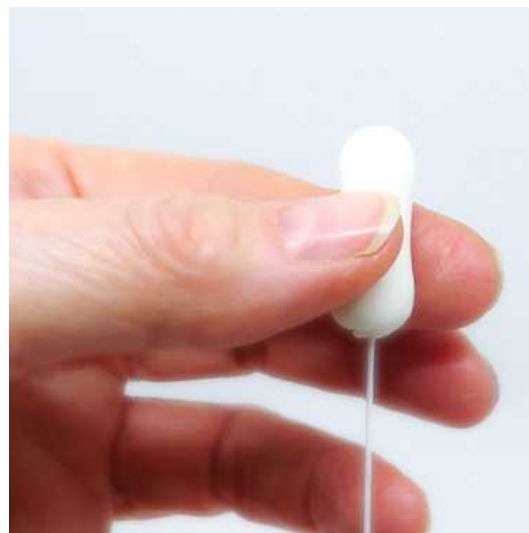
STEP 10 Place a hole in the centre with toothpick and insert onto the base of bud.



STEP 11 Tape the wire with Nile green tape.



STEP 12 Make quite a few different sized buds.



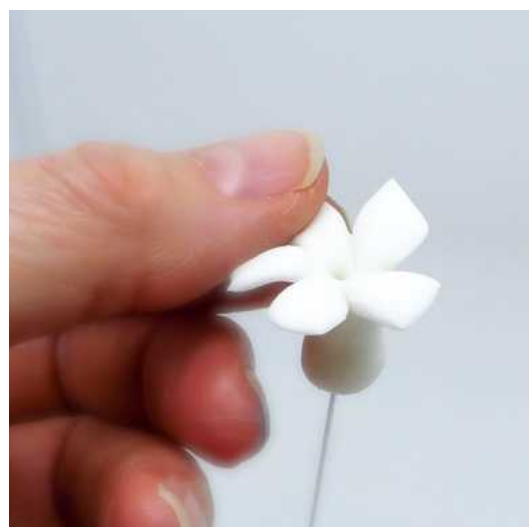
STEP 13 Start same as making buds, using 26 gauge wire.



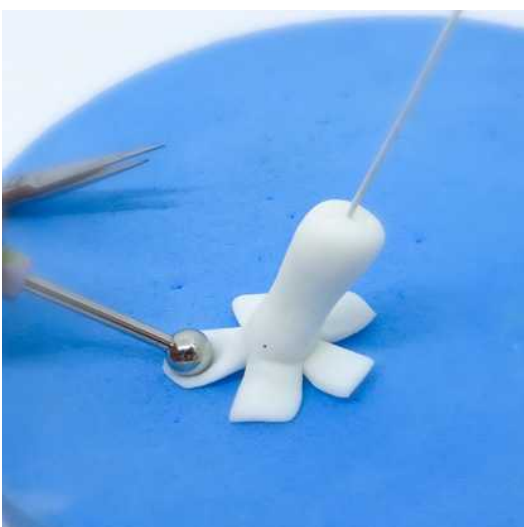
STEP 14 Using cel stick, make a hole in centre.



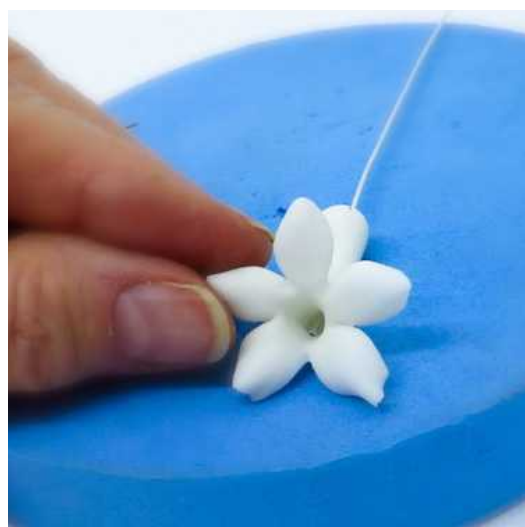
STEP 15 Using small scissors, cut five petals.



STEP 16 Gently press the ends of each petal, between thumb and forefinger, to thin and form petal shape of the flower.



STEP 17 Turn flower upside down onto a foam pad and gently press and roll out each petal, this aids in shaping the petals.



STEP 18 Gently form edge of each petal tip between thumb and forefinger.



STEP 19 This progress photo shows the flat petal as well as formed petals.



STEP 20 Make a small groove in the centre base of each petal, using dresden tool.



STEP 21 Insert a small stamen in the centre.



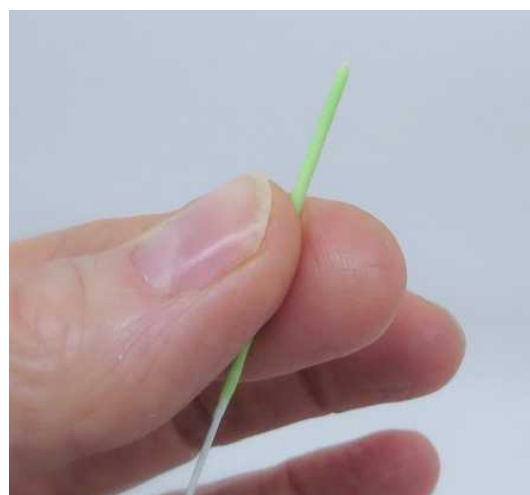
STEP 22 Using same lime green as buds, lightly brush the base of the flower and a little in the centre.



STEP 23 As with buds, add the green sepal at base of flower.



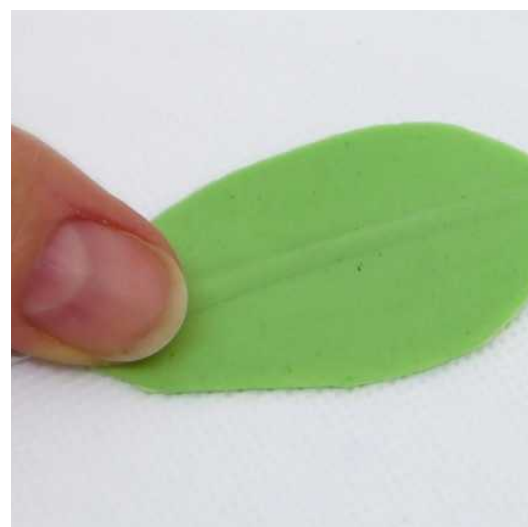
STEP 24 As a guide, make enough flowers for approximately 1-2 flowers to about 3-6 buds.



STEP 25 You will need to make quite a few leaves of about 4-5 different sizes. Place a small ball of green paste onto a 26 gauge wire (larger leaves use 22 gauge wire) and taper it down so that length will be just short of what the leaf will be.



STEP 26 Place onto rolled out paste and cut a leaf shape with cutting wheel.



STEP 27 Gently smooth the green covered wire into the leaf.



STEP 28 Press gently into a universal leaf veiner and form a gentle shape.



STEP 29 Thin the edge with a balling tool.



STEP 30 Brush with green dust and over dust again with green/brown mix dust.



STEP 31 Using a fine brush (size 00000) paint a thin line on edge and veins top of leaf.



STEP 32 Tape the leaves with Nile green tape.



STEP 33 This photo shows you the stages I just described.



STEP 34 Here are several sizes that I made a few of.



STEP 35 Tape together groups of different size buds.



STEP 36 Add a few flowers.



STEP 37 Add a few different size leaves.



STEP 38 This photo shows varied clusters of flowers, buds and leaves I taped together.



STEP 39 Then (using an 18 gauge wire) start taping the clusters in a formation to suit the sugar flower arrangement you may be adding this too.

COLOUR INSPIRATION





Angelika Chwyc - Multi Awarded Cake Artist based in Poland



[Angelika Chwyc - Sugarart - Artystyczne dekoracje cukiernicze](#)

5 MINUTES WITH ANGELIKA CHWYC

EVERYTHING YOU NEED TO KNOW TO

COLOUR YOUR CREATIONS USING POWDER COLOURS

When I am creating my pieces the colour products I cannot do without are Powders and Gels.

Fortunately, Saracino offer both these products of the highest quality.

I love to use Pasta Model and Pasta Top sugar pastes and modelling chocolate (sometimes a combination of paste and chocolate) however, these have a totally different consistency which sometimes need colouring in different ways.

You should choose the colouring product carefully for each medium because we colour the sugar paste and chocolate differently.

In this article, I would like to discuss powder colours as they offer a wide range of possibilities for their use.

I use powder colours most often when I need to dust a piece to add shade and definition. Also perfect to colour paste and chocolate from scratch. The powder colours are highly pigmented and due to this the colour is very intense.

One tip I have learnt and would like to pass on is that in order to colour the different pastes evenly, the powder can be diluted to create a paste.

Using a tiny amount of water I mix it until it becomes a thick paste. If it is too diluted (just like ready-made liquid dyes), it will not give an intense colour and may change the structure of the product causing it to become too soft and sticky.

When creating colourful paint work on pieces, the paint colours must have the right consistency. For strong vibrant colour the powder should be mixed with a little water to achieve a stiff paste. Doing this creates a thick paint and easy to cover both paste and chocolate products very well. The colours are then intense and the definition between them very clear which helps to create precise and detailed work.

The powders are ideal for creating images on sugar paste and chocolate. They are extremely easy to use, and you can get the effect of both watercolours (by diluting with more water) and thick paint (less water) that can give a visible brush stroke structure to give an oil painting appearance. Whether you want the watercolour or oil painting look they will both work equally as well on sugar paste, modelling chocolate as well as on wafer paper.



One of the greatest properties the powders have is the ability to dust and add shades. I like to use good quality soft artist's brushes to apply my dusts.

When applying dusts to a darker surface I tend to use the powders from the bottle without adding anything to it. If dusting on lighter surfaces the powder can be mixed with corn flour. The colour is then more delicate and if we are not happy with the colour after the first shading we can always dust another layer to make a stronger colour.

Another trick I find effective is to use a pre-coloured Saracino paste with a similar colour powder dye. This way the pre-coloured paste becomes a "foundation" for subsequent darker shades of dusting.

Whether the powders are used to colour sugar pastes, modelling chocolate, creams for covering cakes, colour figurines, large sculptures, sugar flowers, royal icing and isomalt decorations, every cake maker and confectioner will find a use for themselves.





by Valentina Leo



by Michaela Rences



by Mabanuby



by Enrique Rojas

Amazing Edible Flowers

“A rose can never be a sunflower, and a sunflower can never be a rose. All flowers are beautiful in their own way”

– Miranda Kerr



by Zlatina Lewis



by Enrique Rojas



by Barbara Burzyska

Golden Peony





CAKE DESIGNER
Barbara Burzyska

I am Barbara Burzyska - I'm a self taught cake artist from Poland now living in England.

I am a mum of two gorgeous children. I've been making cakes for over 3 years.

After only 3 months of baking I took part in Cake International show and won silver medal and 2nd place in beginner category.

From day one I fell in love with sugar flowers.

I just knew it was going to be my 3rd baby.



[BAKING LAND](#)

YOU WILL NEED

INGREDIENTS:

- Saracino flower paste Pasta Bouquet
- Saracino colour powder yellow and green
- Powder colours light, dark green and gold

EQUIPMENT:

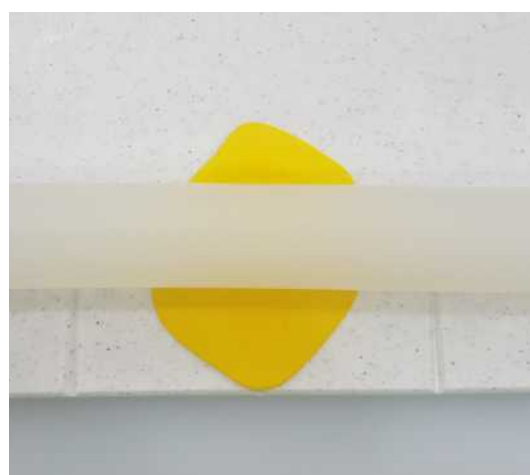
- Flower wires gauge 26
- Small peony cutters by The Crafty Cutter Lady
- Medium and large peony veiner by Sugar Art Studio
- Work board
- Deep plastic teaspoons
- Powder brush
- White lily flower stamens
- Florist tape
- Dresden tool
- Flower foam mat
- Work board with grooves
- CelCakes
- Paper towel
- Scissors
- Drying foam
- Leaf cutter
- Ball tool
- Leaf veiner



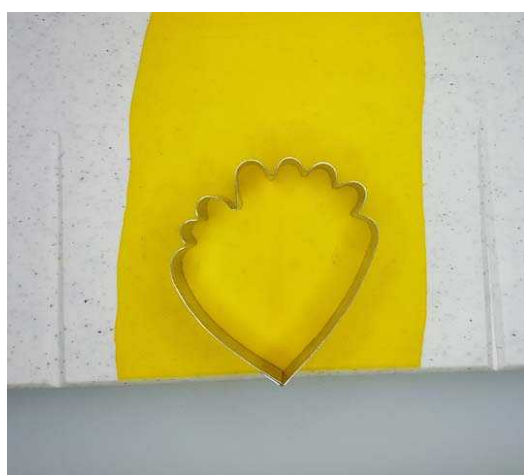
STEP 1 For the middle you need about 6g of green paste, divide it into 3 parts and form it into a cone.

STEP 2 Add a little glue to the end of your wire and insert into the cones. Leave to dry completely (about 10 hours).

STEP 3 Prepare three sizes of peony cutters: small, medium and large.



STEP 4 Colour your white Pasta Bouquet with yellow. Roll on your board over the groove.



STEP 5 Using the smallest cutter cut out 3 petals.



STEP 6 Twist the wire into the petals about 3/4 length of the petal.



STEP 7 Dust your veiner with corn flour. Place your petal on the veiner and gently press to achieve the structure.



STEP 8 Your petals should look like this.



STEP 9 Using your Dresden tool drag it along the petal at various intervals from the top to 1/3 of the petal length. Repeat the action for the next two.



STEP 10 The edge of the petal should be curled and raised.



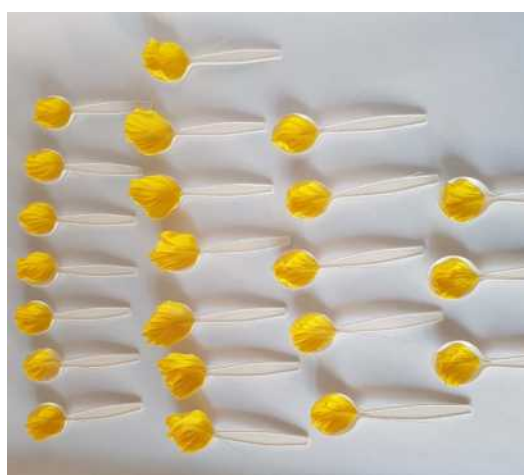
STEP 11 Put the petals on teaspoons and let them dry completely.



STEP 12 Using medium size cutter cut out 12 petals and follow the steps above with veining and adding a flower wire. Make sure you keep the petals covered with film while making each one.



STEP 13 And again follow the steps to make large petals. We will need 7 of these.



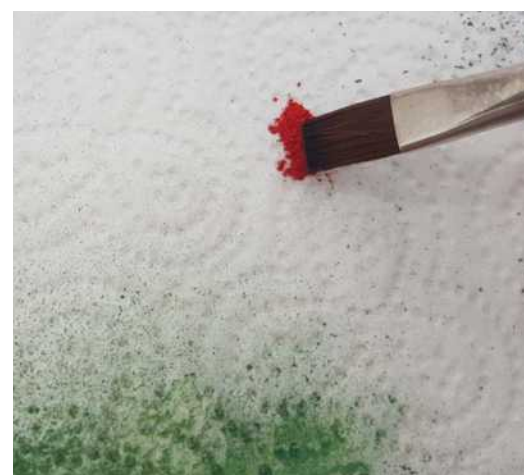
STEP 14 Place the petals as follow: 3 smallest petals – 5 medium petals – 7 large petals – 7 medium petals. Let them all dry. Drying time depends on humidity.



STEP 15 Prepare a piece of paper towel, brushes and powders and pre-prepared cones. Mix both green powder colours.



STEP 16 Starting from the bottom darken all the cones as desired.



STEP 17 Apply a little maroon powder on the brush.



STEP 18 Lightly powder the top of each cone with the maroon powder.



STEP 19 Using your yellow powder and a brush dust the tips of the stamens. Turn over and make sure you cover all sides.



STEP 20 Cut the stamens in half.



STEP 21 Fix the dried cones together and cover them using green floral tape.



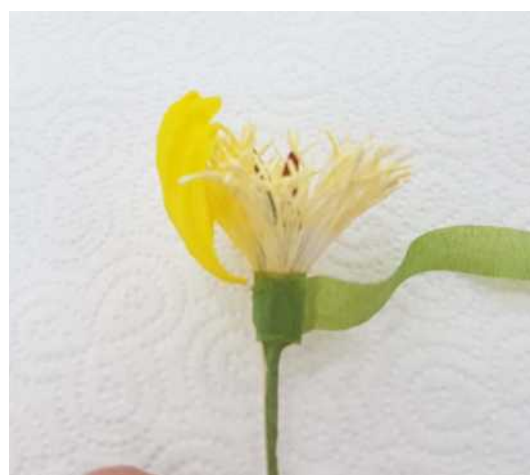
STEP 22 Using floral tape start adding stamens.



STEP 23 Work all the way around to achieve this look.



STEP 24 Prepare the smallest size petal and bend the wire slightly.



STEP 25 Attach to the stem using florist tape as shown.



STEP 26 Add another two smallest petals.



STEP 27 Prepare five medium size petals, bend the wire a little at the petal and repeat as in step 25.



STEP 28 Prepare seven largest size petals, bend the wires a little and repeat step 25.



STEP 29 Prepare last seven medium size petals, bend the wires a little and repeat step 25.



STEP 30 Your peony should look like this.



STEP 31 Colour your white Pasta Bouquet with green powder. Roll on your board and use a cutter to cut out a leaf.



STEP 32 Twist the wire up to 3/4 of the leaf and place on the veiner.



STEP 33 Press the top of the veiner to achieve the texture.



STEP 34 Using ball tool smooth the edges.



STEP 35 Place on the foam and let it dry for few hours.



STEP 36 Using green colour powder dust the leaf. Also use some claret powder to dust the edge of your leaf.



STEP 37 Using green floral tape fix the leaf to the flower.



STEP 38 So it looks like this when finished.



STEP 39 Create few flowers to achieve beautiful bouquet.

All the beautiful creations you see in this feature were created using Saracino.
Thanks to all for believing in our products.



by Raquel Garcia

“Japan” is an international collaboration that brings together more than 110 artists from 37 different countries and representing the five continents of the world. The group was born about a year ago, being welcomed with great enthusiasm from all participants, they were delighted with the theme and its rules, these were very simple, they had to make a piece related to this beautiful country without any restriction, they could be cakes, cupcakes, busts, modelling, biscuits... Everyone could choose the piece they wanted to reproduce, let their imagination fly and enjoy the experience. They could represent any character, landscape, flowers, temples... everything was welcome.

The truth is that each piece I received was just as spectacular as the previous one. I couldn't choose one in particular. All of them are special to me.

Personally it has been a great pleasure to lead this collaboration and to be surrounded again by great friends, colleagues and professionals in the sweet sector. They all have a big heart and I will be tremendously grateful for the time and effort they have invested in this collaboration. The truth is that all of them have had great enthusiasm from the beginning and I believe that this is the greatest driving force behind any project. I would also like to thank all those members who for health reasons had to abandon the delivery of the piece. All of them will always be part of this collaboration and are in my mind in case they want to join a new project for 2022.

Thank you all for the great welcome and the affection received.

Japan An International Cake Collaboration



Cristina Sbuelz



Sweet Party



Veronica Seta, Cake Designer



Sweet mi-Cake Design by Milene Habib



Mademoiselle Fait des gateaux.



Katia Malizia.



Patricia El Murr.



La tartería de Rafi



Georgias Cakes

Zlatina Lewis Cake Boutique



Sugar Art by Linda.



Silvia Ricciato Cake Designer



Visual Cakes



Mabanuby



Serena Marzollo-Pan di Coccole



Shashi Fonseka



Olina's Taarten



Ralitsa Kamburova



Netta Eliel



Nohad Hatoum



Secretos Verde violeta.



Magda's Cakes Cake Artist.



Pepper Posh Sugar Artist



Ornella Or



Natalia Salazar



Natase! Design



Mis Dulces Momentos



Mariano Sánchez



De un bocadito



Dragons & Daffodils Cakes



Mi pastel Perfecto by Carmen Rodríguez



Michaela Wolf



Rb Sudha





Adriana Rivera Cake Designer



ByOutique Cakes



Angela Penta Cakes



Claire DS Creation



Dolce Flo



Cake Design Sisi Ivanova



Anna Taylor Dillon



Cristina Arévalo Sugar Artist

Doces Tentações Cake Design



Lovely Cakes Italia. By Fabio Marino



Hodzi Cakes



Dolce Alina Sugar Art



Lingicake Michela Lingiardidolce Flo



Cláudia Oliveira



Bety Sugarland by Elisabete Caseiro



Gabriela Doroghy



*HUGE
CONGRATULATIONS TO
ALL THE
PARTICIPANTS OF THE
CAKE INTERNATIONAL
ONLINE COMPETITION*

**We would like to thank you for
sending these images to us
and for choosing to work with
Saracino products.**

**We absolutely adore all your work
and are proud to share them all!**

by Angela Penta



Saracino Products Used

- Pasta Model
- Pasta Top
- Cake Gel
- Shiny Effect Confectioners Glaze
- Powder Colours

Congratulations!

by Goda Laivyte



"I used white Saracino modelling paste for all the decorations, all her body parts, her wooden stick, every detail! It was a pleasure to trust this medium ♥' - Goda

SARACINO PRODUCT USED

- Pasta Model

Congratulations!



by Dani Bekyarova-Delev



by Tania Shengarova



by Stefanie Genhofer

For her hand painted cake Dani used:

- Saracino Wafer Paper
- Saracino Royal Icing
- Saracino Pasta Top
- Saracino Pasta Model
- Saracino Dust and Gel Colours

For her hand painted cake Tania used:

- Saracino Pasta Model
- Saracino Royal Icing
- Saracino Cocoa Butter

Stefanie made this using:

- Saracino Pasta Scultura,
- Saracino Modelling Chocolate
- Saracino Pasta Top



by Nastase Adina Claudia



by Albena Bejidarova



by Magdalena Pietkiewicz

Natase used:

- Saracino Pasta Top
- Saracino Pasta Bouquet

Albena used:

- Saracino Pasta Bouquet

Magda used:

- Saracino Pasta Model
- Saracino Modelling Chocolate

C O N G R A T S



by *Nastase Adina Claudia*



by *Hend Taha*



by *Betty Culbert*

Nastase used:

- Saracino Royal Icing
- Saracino Pasta Top
- Saracino Pasta Bouquet

Hend used:

- Saracino Pasta Model

Elisabeth Empress of Austria and Queen of Hungary is made using:

- Saracino Pasta Model
- Saracino Modelling Chocolate
- Saracino Pasta Top
- Saracino Pasta Scultura
- Saracino Isomalt



by *Selin Dawes*



by *Hend Taha*



by *Susan Saxby*

Selin used:

- Saracino Pasta Model
- Saracino Pasta Scultura
- Saracino Wafer paper
- Saracino Isomalt

Hend used:

- Saracino Pasta Model

Susan used:

- Saracino Pasta Model

C O N G R A T S

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