

# We Love Pastry

**SARACINO**<sup>®</sup>  
We love pastry

Modelling  
Face in  
Detailed  
Steps



# 8



FREE tutorials

*Chocolate*  
**RULES**

Cake and coffee with  
**Silvia Mancini**

*Monthly  
Giveaway*







No Hydrogenated Fats



Gluten FREE



Vegan Friendly



Palm Oil FREE



- Ready to use paste for cake covering
- Does not dry out
- Very elastic, no elephant skin, no tearing
- Easy to colour and perfect for painting
- Copes well with temperature change
- Tolerates temperatures above 35C

# WELCOME TO SARACINO MONTHLY FREE DIGITAL MAGAZINE



It is a common belief to think that the cake decorating world is exclusively sugar-related and easy to think that we can solve all the problems related to cake decoration by using fondant.

We believe nothing could be further from the truth. Cake decoration is a branch of the varied and enormous world of pastry where all ingredients and items used in the preparation and decoration are equally important.

Cake decorations need to be as flavourful as the cake itself, since it is the first thing that we tend to taste and judge from a cake. When the cake decoration taste does not match its appearance, it is difficult to obtain an overall positive review.

Saracino offer a wide variety of products that cover all amateurs and professionals' needs, helping them to make beautiful and flavourful creations. Royal icing, isomalt, flower paste, almond flour, modelling chocolate, dark, milk and white chocolate are some of the products included in our range.

This month's magazine will show you different ways of using our various chocolate products in your preparations. We hope it will help you understand how to use our Chocolate Drops that are packed in easy and practical 200g jars so to respond to any needs of the retailers' sector. The cocoa plant's scientific name is *Theobroma Cacao* which translates to "Gods' food" and we completely agree on that.

Chocolate cake decorations need not only to be a beautiful piece of art but also an exquisite multi-sensorial experience connecting all our senses so to experience the full range of feelings – from a beautiful taste in our mouth, sensuous aroma and to a beautiful sight.

Chocolate is passion and in moderation is one of the few foods that does not harm our health! There is medical evidence for that!

Now let's enjoy some chocolate!

*Paolo Zella*

DIRECTOR



Welcome to our second free monthly issue. We hope you liked and enjoyed reading the first one!

Just a little reminder that this magazine can be

downloaded for you to view at any time. Sometimes there are links that can take you direct to the place mentioned. These links work only on a PDF version and not when you flick through the magazine. Please download the PDF version if you want to follow the links.

In March's issue you will find FREE tutorials provided by amazing Artists from around the world. I would like to thank every single contributor for all their hard work which hopefully helps you to become better and better.

In this issue we have focused on our chocolate products. Hopefully, you will learn more about modelling chocolate and you will also be able to read about the differences between Pasta Model and Modelling Chocolate. Great read so grab a cuppa and enjoy!

You will find lots of Easter themed tutorials for all levels of experience and much more.

You can learn how to create a cute bunny sitting in a basket that is actually cake. It is a great piece for your Easter table and Milene Habib shows you how to make it in easy to follow steps.

Kasia Koczorowska shows you how to beautifully decorate a cake using ONLY modelling chocolate and gold powder colour. This is an amazing technique for those who want a WOW factor but don't have lots of time.

Valentina Leo will take you into the world of modelling and show you how to make the cake you can see on the front cover. In very detailed steps she shows how to make the face. Valentina shows lots of detail so perfect if you struggle with face modelling.

Shereen Van Ballegooyen has prepared a brilliant tutorial that you can easily follow with your little ones! Why not give it a go? Perfect for occupying the children as well. You may discover they have hidden talents when they start playing with the paste.

Patricia Alonso has prepared a tutorial that will have you working with royal icing. If you think royal icing is only for experts and cookies, we say it is not. Check out how to make a great pattern on your cake in an easy to follow guide.

There is a delicious tutorial from Justyna Kowal for absolutely stunning Coconut Cheesecake desserts! I have tried these and WOW they are heavenly. You must give them a go.

Afraid of 3D cakes? It cannot be much easier than this one. Follow the tutorial from Iveta Kosikova and make a lion cake that will surprise everyone! It will be a ROARING success.

Zlatina Lewis, master of flower making will share her knowledge with you on how to make a beautiful fuchsia flower. Perfect for a cake but also for sugar filler flowers. Easy and simply beautiful.

And who doesn't know Silvia Mancini's work? Amazing Artist who always surprises us with truly stunning and funny creations. I am sure you will love reading her story.

Having a dilemma what product to use? Read this fantastic article by Angelika Chwyc to help you choose the right product for your needs.

You will also find a competition which will give 3 lucky winners the chance to win some Saracino goodies. This time we have an easy crossword puzzle for you. We like to receive lots of emails from you so keep sending your correct entries over.

Are you curious as to what is coming at Cake International, see inside to find out what has been planned for the best cake show in the world.

Happy reading and Happy Easter everyone. Stay safe.

*Sylvia Anna Price*

EDITOR





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A promotional banner for 'Cake International 2021'. It features a collage of images including a woman, a dog, and various cakes. Text includes 'Join us in 2021', '11-13 June 2021', and 'Cake International Academy Spring Escape'.

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# Easter Bunny In a Basket



**CAKE DESIGNER**  
*Milene Habib*

Hello, my name is Milene Habib, I am from Amora in Portugal.

I found this sweet world in 2010 when making a cake for my daughters first birthday. I am self-taught and have always loved arts and crafting. As I am really curious about everything and love to create my own things, I started making cakes initially for my family and friends.

From then onwards I fell in love with creating and became completely addicted! Eventually a few years ago I opened my own business. I am also an instructor and at this moment I am dedicating myself to developing new skills to create new projects for modelling and cake classes.

I love fantasy and everything in the fantasy world and I am truly passionate about modelling and painting, but I also make all other kinds of other cakes from cakes with a cute custom topper to a sculpted and gravity defying cake or even an elegant and floral wedding cake.

During my sweet adventures I have won many awards and prizes. Gold, Silver and Bronze Awards at Cake International, Cake & Bake and other national competitions. I have also been featured in magazines providing tutorials. I run online classes and participate in live demonstrations at cake events. I was also honoured to be invited to be a Judge at cake competitions in Brazil and Portugal.



SWEET MI - CAKE DESIGN  
BY MILENE HABIB



## YOU WILL NEED

### INGREDIENTS:

- Chocolate mousse
- Chocolate ganache (3:1 ratio chocolate/cream)
- 1kg white Pasta Top
- 250g white Pasta Model
- Cocoa butter
- Dust colours: white, brown, skin, pink, black, green and yellow
- Optional colourful chocolate eggs and sprinkles to decorate

### EQUIPMENT:

- Cake drum
- Cake with 14cm diameter and 10/12cm high
- Serrated knife
- Spatula
- Smoothers
- Modelling tools
- 3 x 18 gauge floral wire
- Floral tape
- Cake pop sticks
- Small dowel for the bunny support
- Extruder
- Straws
- Plate
- Tea candle
- Soft brushes







**STEP 1** Using your filling layer your cake.



**STEP 2** Using your serrated knife carve the cake to a dome shape. This will be the basket when we turn it over. Cover the outside with the ganache.



**STEP 3** Use a smoother to give the ganache a smooth finish.



**STEP 4** Turn the cake over and place on your drum. Cover the top with ganache.



**STEP 5** Using a thin cake board turn the cake back over. Roll out your white Pasta Top and cover the cake.



**STEP 6** Use a knife to trim away the excess paste.



**STEP 7** Cover the cake drum. Turn the cake back over and place on the drum. Cover the top and trim off any excess.



**STEP 8** For the band around the top of the basket roll out white Pasta Top to a long sausage shape. Flatten using a side smoother.



**STEP 9** Fix the band around the top of the basket. Trim off any excess length.



**STEP 10** Using your florist tape wrap all of your 3 flower wires together.



**STEP 11** Using an extruder form three long lengths of white Pasta Model. Plait as shown. Roll a thin band of Pasta Model to the same length as the plait.



**STEP 12** Place the wrapped flower wires over the plait. Moisten with a little water and cover the wire with the thin band of paste. You will need to leave a small length of wire protruding from each end ready for fixing into the cake.



**STEP 13** Bend as shown to the width of your basket.



**STEP 14** Insert two plastic straws into the top of the cake and slide the wires into each.



**STEP 15** Using your Pasta Model roll a pear shape for the rabbit's head.



**STEP 16** Using your finger press a dent into the top of the face to form the eye area.



**STEP 17** Using a modelling tool form a groove for the chin.



**STEP 18** Use your thumbs to press gently to form the eye sockets.



**STEP 19** For the body roll a smaller pear shape and flatten the bottom larger end.



**STEP 20** Fix onto the top of the basket.



**STEP 21** Use your fingers to form a dent in the top of the body ready for the head. Insert a wooden skewer through the body leaving the top exposed to fix the head.



**STEP 22** Roll out two equal pieces of Pasta Model to form sausage shapes for the arms. Use a sharp knife to form the paws.



**STEP 23** Fix each arm to the body as shown. Blend to smooth out the joints.



**STEP 24** Blend the back of the arms also.





**STEP 25** For the fluffy chest roll a sausage shape of Pasta Model and roll each end to a point.



**STEP 26** Fix to the chest area. Using a modelling tool add texture to give the hair appearance.



**STEP 27** Fix the head onto the skewer in the body.



**STEP 28** For the ears roll a long sausage shape of Pasta Model and flatten. Cut in half.



**STEP 29** Pinch with your thumbs to give shape.



**STEP 30** Fix the ears to the top of the head using a little water if required.



**STEP 31** Add a little character to the rabbit by bending an ear.



**STEP 32** Using a little water blend the ears to the head.



**STEP 33** Use a ball tool to form eye sockets.



**STEP 34** Using a ball tool form a dent for the nose.



**STEP 35** Roll three balls of Pasta Model. Two round for the eyes. Fix the eyes into the sockets. Shape the third to form the nose.



**STEP 36** On a plate over a candle melt a little of your cocoa butter.



**STEP 37** Add a little black powder to the cocoa butter and mix to make the paint. You can add a little white powder if your shade is too dark.



**STEP 38** Paint the rabbit grey as shown. Leave the insides of the ears white. Using a fine brush paint between the paws with a darker grey paint.



**STEP 39** Paint the darker grey around each eye to give shading.



**STEP 40** Paint the nose with your pink powder colour mixed with cocoa butter. Using pink dust and a soft brush lightly dust the cheeks and inside the ears.



**STEP 41** Mix black powder with cocoa butter and paint the eyes.



**STEP 42** Use a little white paint to add a small dot to each eye.



**STEP 43** Using your brown and skin tone powder mix with the cocoa butter and paint the basket as shown.



**STEP 44** Continue painting around the outside of the basket.



**STEP 45** Using green and yellow powder mix with cocoa butter and apply to the base.



**STEP 46** Dab using a wide brush to blend and give the textured appearance.



**STEP 47** Using brightly coloured chocolate balls or eggs fill the basket.



**STEP 48** Decorate the board as you would like.



BY LECHELOWE TORTY

using Pasta Model and Wafer Paper 0.27



BY AGNIESZKA MARCZAK

using Pasta Model



# You have made these and we love them!

We are proudly sharing your amazing creations.

Thank you for choosing to work with Saracino products.

For each issue, we will feature some of your work.

Simply email us a high resolution picture with details of which Saracino products were used to [info@saracinodolci.co.uk](mailto:info@saracinodolci.co.uk)

BY LISA COURTNEY-RIGBY  
using Pasta Model and Cocoa Butter



BY SARAH BRAY

using Pasta Model



BY ASPASIA STAMOU  
using Pasta Model


BY URSZULA MACZKA

using Wafer Paper & Pasta Model



BY CLAUDIA KAPERS  
using Modelling Chocolate





All you need  
is love. But a  
little chocolate  
now and then  
doesn't hurt.

CHARLES M. SCHULZ



# SARACINO CHOCOLATE RANGE

## MODELLING CHOCOLATE

Our decorative range of white and dark modelling chocolate, developed with the help of well-known confectioners and cake designers, means you can now make flowers, ribbons and bows with delicious chocolate flavour. The range is also ideal for 3D decorations. Available in 5kg buckets and 1kg tubs.



## CHOCOLATE DROPS

Made from the World's best chocolate varieties. Available in 3 flavours: dark chocolate 60/40, milk chocolate 38/20 and white chocolate. The drops melt easily so you can make delicious moulds or use them to make chocolate ganache and pralines.



# WHAT SHOULD I CHOOSE?



*Angelika Chwyc - Multi Awarded Cake*

*Artist based in Poland*



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

*Wondering what product will be more suitable for you?*

*Pasta Model or Modelling Chocolate?*

*Or maybe both? Find out what you should know and see how*

*Angelika can help you to solve the dilemma!*

## Saracino Pasta Model

I love to experiment when I work, so when I started working with Saracino, I also tested the products by combining the ready-made Modelling Chocolate and the Pasta Model paste. The recipes for both products were developed to model figurines and create 3D elements without any additions such as CMC or Gum Tragacanth.

Depending on the specific needs I would use them separately or mixed together in different proportions. So why am I mixing them? First of all, because the variety of consistency allows you to create decorations with completely different structures, density and flexibility.

For small decorations, I choose to use more of the Pasta Model as it will hold shape faster and does not melt with hot temperature.

Simple oval shapes are easier to model using the Pasta Model, however when modelling specific facial features, I like to add Modelling Chocolate, usually in a 1:1 mix, this ensures that the mass does not dry out too quickly and will give me the opportunity to model a face based on a photo. For large figures and 3D pieces, I would always mix in more of the Modelling Chocolate.



The Modelling Chocolate with which I work is a fantastic solution for anyone who wants to achieve invisible joints and blending. Due to the presence of cocoa butter the Modelling Chocolates are quite soft so you can easily cover large surfaces. The consistency differs to Pasta Model as it does not dry too quickly which allows for very precise blending without any visible joints.

However, you have to be careful, because you can quickly overheat it with warm hands and high ambient temperatures. Chocolates are also oily due to the cocoa butter which means that delicate colouring and shading, especially with powdery dyes, becomes problematic as the piece needs time to dry. This is where Pasta Model paste comes to the rescue, as unlike Modelling Chocolate it is not oily and extremely elastic.

## Saracino Modelling Chocolate



For larger projects, using proportions of 300g of Modelling Chocolate and 100g of Pasta Model, we will not lose the taste of chocolate and its plasticity and we will gain a slightly more elastic and faster-drying mass. Thanks to this, we can start shading / painting our work in a short time after modelling. As we all have different working conditions and climates, I know from experience that finding the right product and adjusting the consistency to your needs assists greatly.

I always say that there is no bad mix of paste or chocolate, you can get the best properties from each. That is why experimenting and time to practice are so important. It is certain that there is no one mix ratio that would do everything, but small changes in proportions will allow us to use it more widely and find the best one for ourselves.



### *Saracino*

#### *White Modelling Chocolate*

- Larger elements such as figurines and 3D cakes are easily covered
- Perfectly smooth surfaces without visible joints
- Coloured very easily
- Holds form and shape
- The colour and taste is typical of white chocolate

#### *When working with Modelling Chocolate remember to:*

- Use gloves so that the paste does not absorb the moisture and warmth of our hands
- If the paste becomes too warm (due to our hands or high ambient temperature) put in the refrigerator for several minutes
- If the opposite occurs (cold hands and low ambient temperature) you can warm up in a microwave oven (by careful as it will only need a few seconds)
- Modelling Chocolate should be stored in a cool and dry place
- Best to colour using colour gel



#### *Saracino Pasta Model*

- Very elastic
- Dries faster than modelling chocolate
- Holds its shape during modelling but also allows for correction and re-shaping
- Due to its density, modelled elements can be given a perfectly smooth finish
- Allows for shading and painting with almost any colourants
- Due to its strength it allows for very thin rolling for elements such as clothes
- Perfect for modelling very small elements and detailed pieces

#### *When working with Pasta Model remember that:*

- It dries to keep shape fairly quickly so small and thin elements should be attached to your model immediately
- Use only as much paste as you need for each element. Keep the rest in a sealed bag for future use
- The paste comes very hard. This is totally normal. Kneading small pieces with hands will make it workable. If necessary it can be placed in the microwave for a few seconds



# Bas Relief Chocolate Tulips



CAKE DESIGNER

*Katarzyna Koczorowska*

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

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

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

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



[KATARZYŃKA SZTUKA  
CUKROWA](#)

## YOU WILL NEED

### INGREDIENTS:

- Saracino dark Modelling Chocolate
- Saracino Light gold pearl powder
- CMC
- Clear alcohol
- Water

### EQUIPMENT:

- Non stick mat
- Rolling Pin large and small
- Knife
- Craft knife
- Smoother
- Brush
- Tulip petal cutter
- Veiner



**STEP 1** Modelling chocolate is firm to use so you need to heat it up first to make it possible for rolling. In warm weather your hands should be enough, but if required it can be put in the microwave for a few seconds to soften.



**STEP 2** Roll the chocolate to about 2mm thickness and cut out two sizes of petals.



**STEP 3** Squeeze the petal into the mould. Pattern well with the veiner section of the mould.





**STEP 4** Make two sizes of petals for variety. Make as many as you want for your cake.



**STEP 5** Roll an egg shape for the center of the tulips.



**STEP 6** Match the petals you have made with the centre oval shape.



**STEP 7** Use two sizes of petals for variety around your tulip.



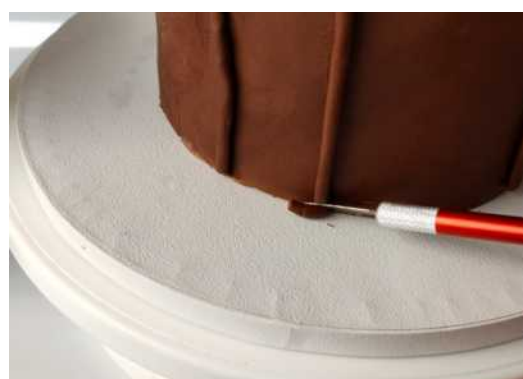
**STEP 8** To fix your petals you can use a little watered down Saracino CMC.



**STEP 9** Glue the flowers on at different heights.



**STEP 10** Roll the stalks using a side smoother on your non stick mat.



**STEP 11** Glue stalks to the sides of the cake below each flower and cut off the excess chocolate.



**STEP 12** Roll more of your chocolate and cut out leaves of different sizes.



**STEP 13** Apply the watered down CMC glue. Stick one or two leaves to each stalk. Bend the leaves to achieve more natural look.



**STEP 14** Tulips glued on at different heights to achieve the look you would like.



**STEP 15** Finally, mix Powder Pearl Light Gold with the clear alcohol. Now paint the edges of the leaves and petals as required.

HAMPER FULL OF SARACINO  
GOODIES GOES TO...



*Stefanie  
Genhofer*

from Belgium



*Susanne  
Löchling*

from Austria



*Ivilina  
Ivanova*

from Bulgaria

*Congratulations!*



MONTHLY COMPETITION  
WINNERS



# WIN!

Would you like to win Saracino Modelling Paste and Modelling Chocolate? Have some fun and fill in this easy crossword.

To be in with a chance of winning 5g Saracino Pasta Model and 1kg tub of Modelling Chocolate all you need to do is answer the questions, scan or take a picture and email it to [info@saracinodolci.co.uk](mailto:info@saracinodolci.co.uk) including your full name and country you are from.

3 WINNERS will be announced in our APRIL issue.

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



**SARACINO**  
*We love pastry*

#### ACROSS

4. You may need this to make notes
5. What do Saracino provide for free monthly?
8. Name of our brand?
9. Composition of a few sugar flowers
10. Sparkly and shiny
13. Best for decorating cookies?
15. Which Saracino fruit food flavouring starts with 'C'?

#### DOWN

1. Can be fresh or made of butter
2. Useful modelling tool beginning with 'D'?
3. What characteristic shape is in the Saracino logo?
6. We send it once a month with news?
7. In which Country is Saracino produced?
11. Person that won competition
12. Mystical horned animal?
14. Can be worn when caking?



## CAKE DESIGNER Valentina Leo

My name is Valentina Leo and I am from Francavilla Fontana, Italy.

My journey in the cake world began in 2011 when I created my first sugar paste cake. I will be honest it was a complete disaster! I did not let this stop me. On the contrary, it pushed me to learn, study and improve myself.

Creating with sugar fills me with joy and emotion, it is beautiful to create something special, full of colour, that fills people's eyes and hearts with happiness and amazement!

I have participated in many Italian cake events and contests, often receiving prizes and awards, but above all I had great personal and emotional satisfaction.

My specialty is modelling, especially when I have to reproduce a real person, as it is there that I am at my best! I enter my world which I cannot wait to explore more.



[VALENTINA LEO](#)  
[FORME DI ZUCCHERO](#)

# Cute Easter Bunny Girl Cake

## YOU WILL NEED

### INGREDIENTS:

- Saracino Pasta Model white, fuchsia, skin, tiffany, orange, yellow, brown, pink, light blue, violet and black
- Saracino Pasta Bouquet
- Gel food colours: pink, yellow and green
- Cake gel
- Powder colours: yellow, pink, green, black, white and blue
- White Pasta Top

### EQUIPMENT:

- Rolling pin
- Dummy 15cm x 10cm
- Cake board
- Smoother
- Fine tip brush for eyes and lips
- Glue brush
- Ball tool medium and small
- Primrose mould and cutter
- Leaf mould
- Smooth plastic knife Scalpel
- Leaf shaping tool
- Cone tool silicon
- Toothpick
- Two brushes for blending
- Clear alcohol
- Palette
- Gauge 22 flower wires
- Pointed tools or pin







**STEP 1** Roll out the Pasta Top and cover the dummy. Repeat for the cake drum. Trim the excess and place the dummy on the cake drum.



**STEP 2** Use a small amount of Pasta Bouquet to make a rounded end to your flower wire. Dip the end of the flower wire in cake gel and form the Pasta Bouquet around to the shape shown. Allow to dry and then dust with a soft brush and yellow powder colour.



**STEP 3** Add a small amount of pink colouring to the white Pasta Bouquet. Mix well. Roll out the paste thinly. Using the Primrose cutter cut out the petals.



**STEP 4** Smooth the edges of the flower and use your silicon tool to form an indent in the centre.



**STEP 5** Insert the flower wire through the centre of the flower.



**STEP 6** Allow to dry.  
TIP: I bend the end of my wire and use a Saracino tub lid to hang the flowers off.



**STEP 7** Using green coloured Pasta Bouquet form the bud beneath the petals. Use your fingers to form the shape shown.



**STEP 8** Use a modelling tool to form the grooves on the bud as shown.



**STEP 9** Mix some of your yellow powder colour with clear alcohol. Use a fine brush to paint the yellow centre of the flower.



**STEP 10** Mix a lighter shade of yellow and outline the centre. Use a fine brush and pink powder colour to dust the petals. Take care not to over dust.



**STEP 11** Repeat the above steps for the flower we need on the wreath. Place in the veiner and add texture.



**STEP 12** Using Pasta Model roll out a thin piece and cut out the shape you would like for the plaque. Now to give the wreath effect add brown Pasta Model to your extruder and extrude fine strings to place around the outside of the plaque.



**STEP 13** Fix the primrose we made earlier. Add filler flowers and leaves as required using different colours of modelling paste.



**STEP 14** Mix black powder with clear alcohol. Using a fine brush paint your message. Allow to dry.



**STEP 15** For the egg basket use brown Pasta Model in your extruder to extrude a thick strand of paste. When extruded use your fingers to twist the strand so it forms a rope. Using the same colour paste roll and cut the rectangle shape for the basket base.



**STEP 16** Roll out more of your brown paste. Use a sharp knife to cut strands. Fix to the outside of the top of the basket using a little cake gel if required.



**STEP 17** Add some decorated eggs into the basket. Let your imagination go wild with the designs on your Easter eggs.



**STEP 18** For the torso and the legs use white modelling paste. The body is to be a pear shape flattened at the chest area. Roll each leg to a sausage shape and then trim the top and form the feet.



**STEP 19** Insert a cocktail stick into the body ready for the head fixing. Use a sharp tool to add a fur texture to the legs.



**STEP 20** Roll some of your Tiffany Pasta Model thinly and cut out the skirt. Use a ball tool to add the hem detail.



**STEP 21** Fix around the body.



**STEP 22** Roll the violet Pasta Model for the dress. Pinch the hem to form pleats and then re-roll to create the smooth top.



**STEP 23** Use the same colour to shape the belt and straps. Use a sharp knife to cut out the shapes.



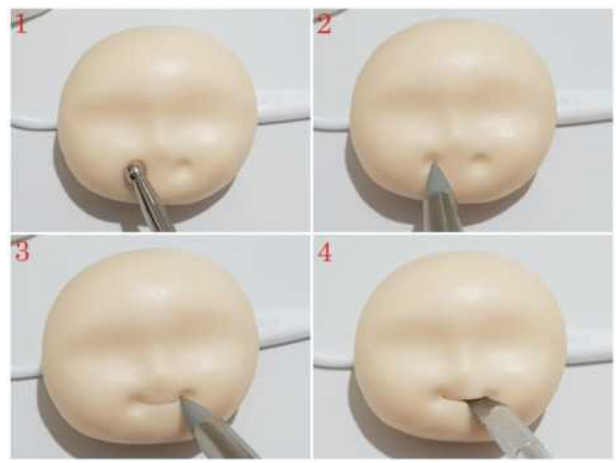
**STEP 24** Fix to the body as shown. Add two small balls of paste for the buttons.





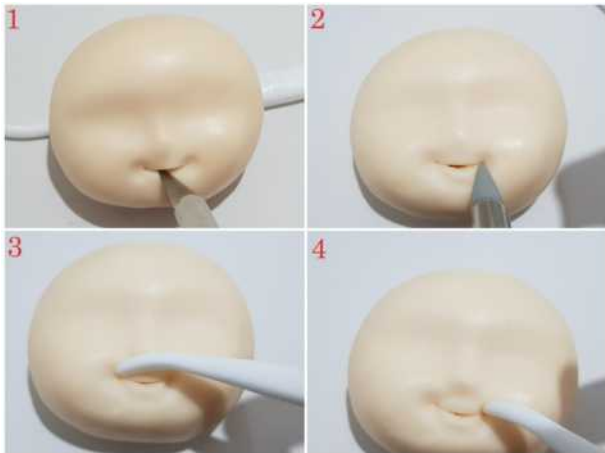
#### STEP 25

1. Using skin colour Pasta Model roll a ball.
2. Use the handle of a ball tool make a groove across the centre.
3. With a finger, apply light pressure to form the nose shape.
4. Use a Dresden tool to shape the nose. With your thumb or fingers gently push the cheeks outwards.



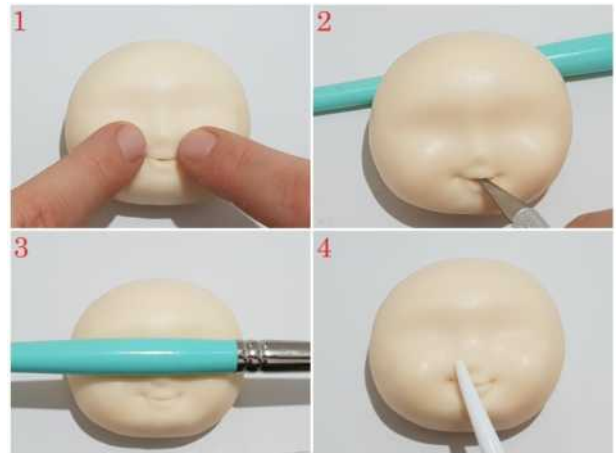
#### STEP 26

1. Use a small ball tool to form the dimple either side of the mouth.
2. Mark the start of the smile with a sharp modelling tool.
3. Use a sharp tool to mark the smile.
4. Use a sharp knife to form the mouth.



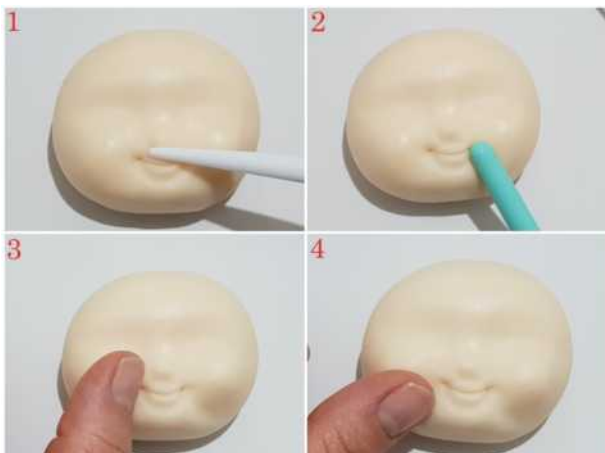
#### STEP 27

1. When forming the mouth lift the upper lip to open the mouth slightly.
2. Use your silicone tool to form the bottom lip. Use your Dresden tool to form and shape the upper lip.
3. You will need to do this as the previous steps may have pushed the mouth out of line.
4. Finish off the mouth area modelling with the blunt end of your Dresden tool.



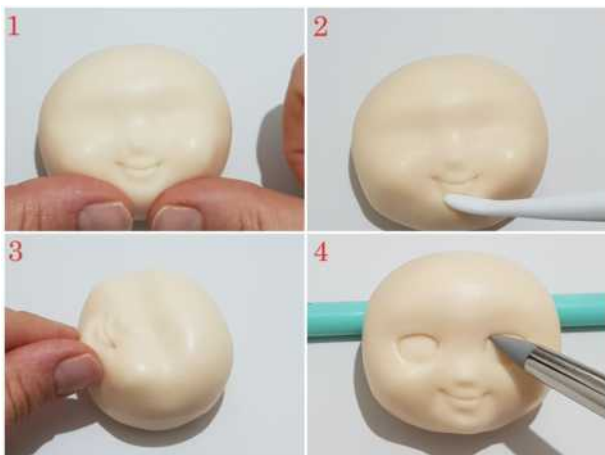
#### STEP 28

1. Use your fingers to re-shape the cheeks.
2. Open the mouth with the scalpel and slightly pull out the upper lip that may have been pushed down with the previous pressure.
3. With the handle of the brush press over the top of the nose.
4. Use the sharp end of the Dresden tool to re-shape the nose if required.



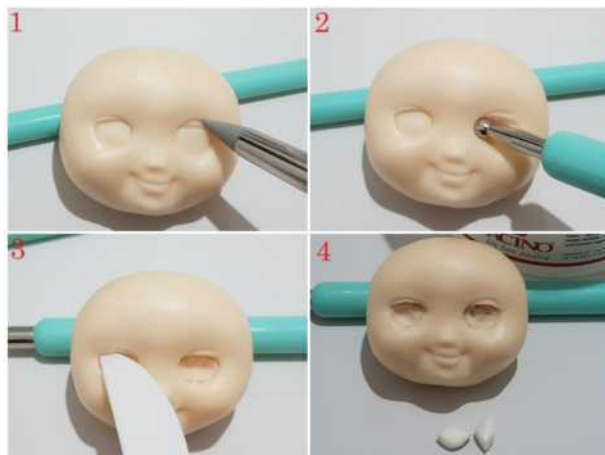
#### STEP 29

1. With the same tool push up to form the nose tip.
2. Use the end of a brush to press and start forming the chin shape.
3. Push the cheeks outwards with your finger or thumb.
4. Repeat to give a lift to the cheeks.



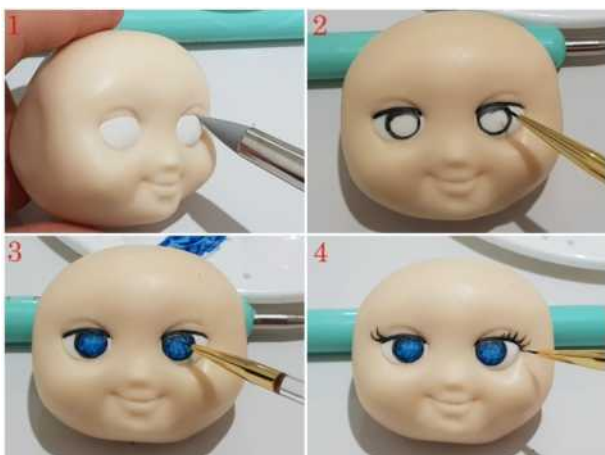
**STEP 30**

1. Pinch the chin together using thumbs or fingers.
2. Use your Dresden tool under the lower lip to create the chin dimple.
3. Re-shape the chin with your fingers by gently pinching.
4. Use the silicone tool to outline the eyes.



**STEP 31**

1. Using the same tool, shape the eyelids.
2. Use a small ball tool to push in the eye sockets.
3. Remove any excess paste with a knife.
4. Roll two balls to form the eye balls.



**STEP 32**

1. Insert the white eye balls into the eye sockets. Blend around the outside using the silicone tool.
2. Mix black powder colour with clear alcohol. Use a fine brush to paint lines beneath the eyelids. Form the pupil outline. Add a little shade to the top of the eyeball.
3. Mix your blue powder colour with clear alcohol. Paint the inside of the pupil blue, taking care to give a lighter shade towards the centre.
4. With the black, paint the eyelashes on the outer sides of the eyes with a fine and tapered line.



**STEP 33**

1. Repeat on the other side of each eye.
2. Complete with the lower lashes and with an ultra-thin line paint the perimeter of the eye.
3. Create a thin tapered strip with the black Pasta Model.
4. Position each lash over the eye. Cut the excess with a scalpel with an oblique cut upwards.



**STEP 34**

1. Using the same technique, create the eyebrows with brown Pasta Model.
2. Roll six tiny dots of white paste. Apply to the eyes as shown using a small amount of cake gel if required.
3. With the black dye, paint centre of the pupil.
4. Mix pink powder colour with clear alcohol. Use a fine brush to paint the lower lip.





### STEP 35

1. Use the same technique to finish the upper lip.
2. Mix pink and yellow powder colours. Use a soft brush to dust the forehead, chin, nose and eyelids.
3. For the cheeks use pink only.
4. Place the head onto the cocktail stick.



**STEP 36** Using white modelling paste shape the bonnet with the end of your rolling pin.



**STEP 37** Pinch each end of the bonnet.



**STEP 38** Place over the head to check for size.



**STEP 39** Apply a little cake gel to fix the bonnet and the straps under the chin.



**STEP 40** Using a sharp modelling tool add texture to give the fur effect around the hood.



**STEP 41** Using white Pasta Model roll two equal length sausage shapes for the arms. Attach to the shoulders. Use a sharp modelling tool to add texture.



**STEP 42** For the ears roll white modelling paste and elongate. Fill the inside with pink paste as shown.



**STEP 43** For hair mix yellow and brown modelling paste. Roll into thin tapered shapes. You will need at least 15 of those.



**STEP 44** Add texture to the ears. Fix and bend into shape to give character. Add the hair strands applying curl to the ends.



**STEP 45** Colour Pasta Bouquet with green. Roll out thinly ready to form our leaf.



**STEP 46** Using a flower wire in the centre form the leaf in the mould. Smooth the outside using a ball tool on a foam mat.



**STEP 47** Use a soft brush and green powder to dust the leaf.



**STEP 48** Using green florist tape connect the leaf to the previously prepared flower stem.



**STEP 49** Attach the plaque wreath to the front of the cake. Mix a little green and yellow gel colour with clear alcohol and using a fine brush paint grass to the perimeter of the cake.



**STEP 50** Using Pasta Model coloured pink create a bow.



**STEP 51** Fix the bow to the side of the cake.



**STEP 52** Place the figurine, basket and flower to the top of the cake. Your cute Easter celebration is ready!



# CHOCOLATE MIRROR GLAZE

Saracino Mirror Glaze really adds a 'wow' factor. You can create incredible decorative effects by incorporating food colours into your glaze. Something new and exciting to the shop window for confectioners who like to keep up with trends in cake design.

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We may feature your work in our  
magazine.





by

*Carla Rodrigues*

using

Saracino Chocolate Drops,  
Gold Powder Colour,  
Pistachio Food Flavouring  
and Cocoa Butter

# Easter Chicks Tutorial



## YOU WILL NEED

### INGREDIENTS:

- Saracino Pasta Model: yellow, light blue, light green, light pink, white and black
- Saracino pink powder colour

### EQUIPMENT:

- Flower former or paint palette
- Large and small circle cutters
- Craft knife and a smooth blade knife
- Dresden tool
- Medium and small ball tools
- Foam mat
- Small PME circle plunger cutter
- PME blossom plunger cutters
- Petunia flower mould/veiner



CAKE DESIGNER  
*Shereen Van Ballegooyen*

I am a completely self taught cake decorator.

I started in 2010 full time and have loved every minute since then. There have been tears and tantrums too ... and that's just me, not the kids but with each cake and creation I have learnt something new. I truly love that I get to be creative each day and still get to be a stay at home mum for my 3 girls!

I love taking people's ideas and translating them into a cake design and seeing my ideas 'come to life'. Doing this as a job allows me to play with my creativity daily and have a huge variety in styles on my cake.



[SHEREEN'S CAKES & BAKES](#)



**STEP 1** Roll out the light blue paste to approximately 2mm thick and cut out a large and small circle.

**STEP 2** Use a sharp craft knife and start cutting the edges of the circles and cut some V shapes and then also cut a few edges straight.







**STEP 3** Gently press each circle into a former so it can dry rounded, ready to use later.



**STEP 4** To start the large chick, roll yellow modelling paste into a teardrop shape. Trim off the top part so the head will fit nicely on to the body.



**STEP 5** Roll a small teardrop shape for the chest.



**STEP 6** Flatten the teardrop shape using your finger and use the back of your Dresden tool to texture this piece of icing.



**STEP 7** Fix the textured piece to the front of your chick and roll out a small piece of light pink modelling paste.



**STEP 8** Flatten the pink ball and fix to the top of the body. Roll 2 smaller pieces of yellow paste into teardrop shapes for the wings. Flatten using your finger.



**STEP 9** Use your Dresden tool to make little wing indents.



**STEP 10** Mark 3 on each wing.



**STEP 11** Add the wings to the body.



**STEP 12** For the bow – roll a long rectangle shape and cut so you have straight edges. Find the middle of the rectangle and pinch it with your fingers to make a dent for the middle of your bow.



**STEP 13** Turn the bow over and on each end of the bow gather the paste as you would do with fabric.



**STEP 14** Bring one side up and over into the centre. Repeat for the other side.



**STEP 15** Roll and flatten a little oval piece of pink paste for the centre.



**STEP 16** Glue the little piece over the middle of your bow. Use your Dresden tool in the middle of the centre piece to add texture.



**STEP 17** Add the bow to the side of the neck on your chick. Roll a ball for the head.



**STEP 18** Shape the head a bit so it's smaller on top and wider at the bottom and add your head to the body.



**STEP 19** Use a medium ball tool to create some eye sockets. Smooth the edges slightly on the eye sockets to 'soften' the look a bit.



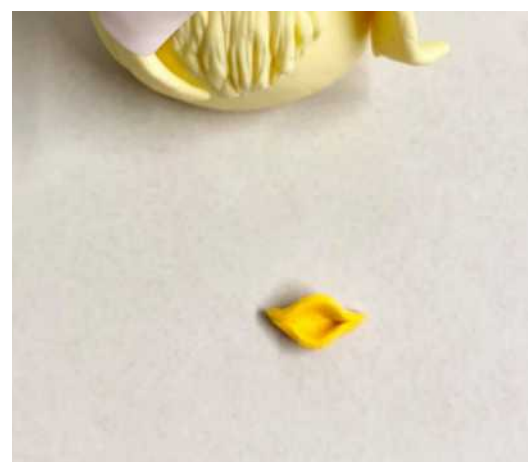
**STEP 20** Use a smaller ball tool to make little holes for the eyes.



**STEP 21** Roll 2 small balls of black modelling paste for the eyes to fit in the smaller holes. Add the eyes to your character.



**STEP 22** For the beak, cut out a small circle from dark yellow.



**STEP 23** Gently fold this circle over and pinch each side, leaving the centre open a little bit.





**STEP 24** Add the beak to the face, I used a ball tool to press it in place. Use the back of your craft knife for each side of the beak to make it more defined.

**STEP 25** Use the scoop side of the Dresden tool to make little dimples each side of the beak.

**STEP 26** Roll 3 small pieces of yellow icing and press them together for some feather effect on the sides of the face.



**STEP 27** Trim the larger side of these feathers and glue in place on the side of each cheek. Roll a thin white piece of paste to add to the top of the chick's head.

**STEP 28** Glue the white piece in place as a head band.

**STEP 29** For the ears roll out 2 white pieces of paste. Use a foam mat and ball tool to indent the ears, roll the ball tool up and down the ears.



**STEP 30** Trim off the bottom of each ear. Pinch the base slightly to fold it in a little bit.

**STEP 31** Add the ears to the headband on your chick. Add some little feathers between the ears.

**STEP 32** Using pink Saracino dust and a soft brush dust the inside of the ears and the cheeks.



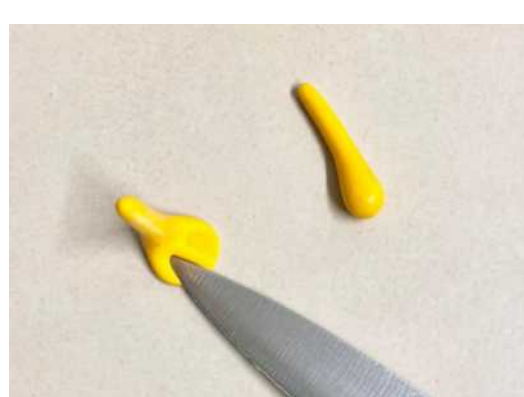
**STEP 33** Roll 3 small pieces of light green paste into little teardrop shapes. Use the back of your Dresden tool to indent each shape to make little leaves.

**STEP 34** Use a small blossom cutter and a petunia mould to make some flowers. Press the flowers in the mould to give them extra texture.

**STEP 35** Add the leaves and flowers to the head next to the ear.



**STEP 36** For the legs, roll 2 pieces of dark yellow paste with a wider part on each end. Press the wider part flatter and bend the leg up.



**STEP 37** Use the blade of a knife to mark the foot of the chick. Mark each end of the foot.



**STEP 38** Trim each end with a craft knife so you have a V shape. Turn the foot over on your finger and mark it the same underneath.



**STEP 39** Add the legs to the character.



**STEP 40** Using a small ball tool mark each eye and add some small white balls to the eyes.



**STEP 41** For the body of the baby chick roll a ball of light yellow paste and shape into a pear shape. Cut off the top ready for the head. Roll two teardrop shapes and press with your finger to form the wings.



**STEP 42** Fix the wings to the body.



**STEP 43** Shape the head as with the larger chick. Fix to the body.



**STEP 44** Create the eye sockets, eyes, beak and dimples the same as we did for the larger character.



**STEP 45** Add some little 'feathers' each side of the cheek and the shell on the baby's head. Add your characters to a board or cake.



**STEP 46** Using green paste roll 3 long teardrop shapes for grass. Stick the pieces of grass together. Trim off the rounded pieces of the grass.



**STEP 47** Add to the cake board. Cut some extra flowers in different sizes and add them randomly.



by  
*Silvia Mancini*  
using  
Saracino Pasta Model



# Coffee and Cake with

# Silvia Mancini



I've always loved baking and art, but I never thought that one day these two passions could be combined together to earn a living.

It happened by chance, googling for an idea for a third birthday cake for my daughter when I saw all sorts of stunning cakes and I was completely blown away!

I started to attend many specialized training courses and practiced at home. That time was tough for my family and friends because they were the main test subjects of my recipes! My home was covered in sugar because in every corner there was some kind of decoration.

I had a lot of sleepless nights, working 18 hour a day on average between the office and home as I also worked in my Father's Shoe Factory as sales manager during that period.

Now I teach individual and group modelling courses all around the world, I attend many shows as a special guest and I also Judge the cake competitions. I collaborate with ice-cream shops and patisseries as a Consultant / Designer during the decorative phase of production.

I love to tell stories with my cakes, and I am inspired by my surroundings. The part that I adore most is the reaction of my Clients when they see their cakes for the first time and the happiness of my Students when they finish their figurines. I feel really satisfied!

Students often ask me what kind of Art school I attended. I would love to answer "I studied at academy of fine arts" however this is not true. In reality, my mother is an art school graduate and my grandfather sculpted wood and sketched. So, I believe I have something in my DNA, then hard work, discipline and determination have played a major role to get me where I am today.

***I truly believe that everybody can achieve high skill levels if they want!***



[Silvia Mancini Cake art & Co](#)





In 2017 I designed the first of my product, Silvia Mancini Cake Art & Accessories: EASY EYES by SM.

I had the idea in my mind for years, from when I first started to teach but it remained a dream for years until I met, again by chance, the right people at the right moment.

It is a modelling tool used to create different kind of eyes for sugar crafted figurines in a quick and easy way. They are a godsend for speeding up the eye modelling work.

Another of my products is the 'Lip it Easy' mouth mould. And watch this space as more products are on their way.

**Lucky for me it is a success and the 'Easy Eyes' products are now sold all around the world!**

**Q: WHAT CAKE TOOL CAN'T YOU LIVE WITHOUT?**

Scalpel.

**Q: WHO INSPIRES YOU – WHO'S YOUR FAVOURITE CAKE / SUGARCRAFT ARTIST?**

There are so many that I can't say only one name . Now I love all the Russian Cake Artists.

**Q: WHAT'S YOUR FAVOURITE SARACINO PRODUCT AND WHY?**

Pasta Model because it's the most versatile and I adore the final effect.

**Q: WHAT MOVIE TITLE BEST DESCRIBES YOUR LIFE?**

Bridget Jones's Diary.

**Q: WHAT'S YOUR BEST ADVICE IN 5 WORDS OR LESS**

Practice and never give up!

**Q: APRON OR CHEF WHITES?**

Chef whites , I feel like a super hero in this armour.

**Q: STAY UP ALL NIGHT OR GET UP EARLY TO FINISH?**

Until some years ago, stay up all the night . Now my body clock prevents me.

**Q: YOUR OWN BIRTHDAY CAKE - MAKE IT YOURSELF OR HAVE A WEEK OFF?**

Absolutely have a week off. I've never made a cake for myself!



**BUY  
NOW**



**STEP 01**

SCULPT THE NOSE

**STEP 02**

POSITION THE TOOL RIGHT  
IN THE MIDDLE OF IT AND PUSH GENTLY.

**STEP 03**

PAINT THE EYES DIRECTLY  
(OR REMOVE THE EXCESS PASTE INSIDE AND REPLACE IT  
WITH A SMALL PIECE OF WHITE MODELLING PASTE)

**Easy Eyes**  
by Silvia Mancini®

Get the **perfect** eyes in just two **simple** steps.

The first and unique modelling tool designed by SM® to create in an easy and quick way different kind of eyes on sugarcrafted figurines. Try it once you will never go back !

#easyeyestool

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**Silvia Mancini®**  
cake art & accessories



MADE IN ITALY

# Easter Royal Icing Dot Cake



## YOU WILL NEED

### INGREDIENTS:

- Saracino Pasta Top white
- Saracino gel colours of your choice
- Royal Icing – Saracino powder mix

### EQUIPMENT:

- Dummy or a cake (size to your choice)
- Smoother
- Large rolling pin
- Easter themed mini cutters
- Piping bags
- Piping nozzle adapters (if required)
- Piping nozzle – number 1
- Star piping nozzle – number 18
- Knife
- Dresden tool



## CAKE DESIGNER *Patricia Alonso*



My life, by family tradition, has always been linked to the world of art and cookery, although I did a degree in Pedagogy. For that reason I decided to train with great international professionals in pastry and sugarcraft industry; this way joining both of my passions.

Currently I'm teaching sugar craft nationally, including at the prestigious Escribà Academy in Barcelona. At the same time, for many years I worked as a cake decorator in different Bakeries. I have participated in various international collaborations.

In 2013 I won a special recognition prize at Bake and Cake exhibition, and in 2015 I was the first Spaniard to win a gold medal and a 1st prize at the Squires Kitchen exhibition. In 2016 I won a silver medal and a 2nd prize at the Squires Kitchen exhibition.

I specialise in modelling with sugar paste & modelling chocolate.



[LA GALETERIA](#)

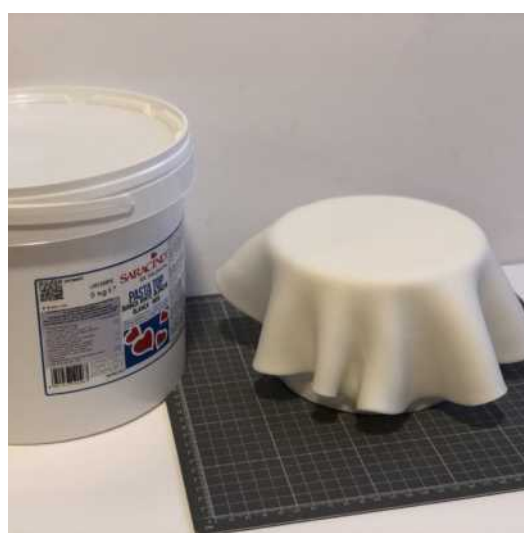






**STEP 1** Knead the Pasta Top fondant until it becomes softer and elastic. Roll out the fondant to 3-4mm thick.

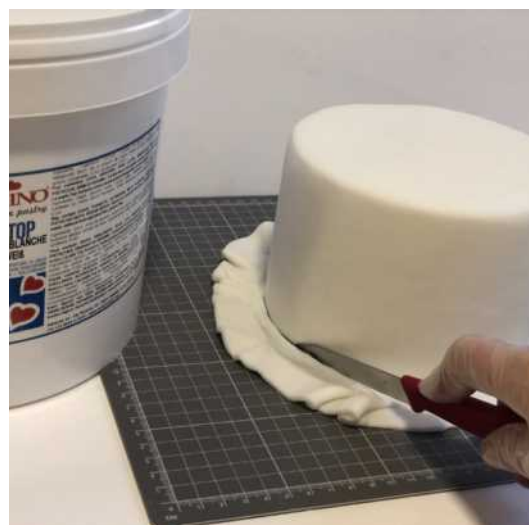
**TIP:** Pasta Top is Vegan, Gluten free and has NO hydrogenated fats. It's very stretchy and can be rolled very thin.



**STEP 2** Moisten your dummy with a little water. Now lift the Pasta Top and place over the dummy.



**STEP 3** Using your hands shape the Pasta Top paste over the dummy. Use your cake smoother to give a smooth finish to the sides and top.



**STEP 4** Remove the excess fondant with a sharp knife.



**STEP 5** Don't worry if the finish is not as perfect as we would like. This cake will have the decoration that will cover the surface.



**STEP 6** For my cake I am using two shapes (a bunny and an egg). Using the first cutter press into the surface of the Pasta Top leaving plenty of room for your other shapes. **TIP** – Use as many shapes and patterns as you would like on your own design.



**STEP 7** I use my egg shape cutter to fill in the gaps between the bunny.



**STEP 8** For the royal icing. Prepare following the instructions on the packaging and mix for the indicated time. **TIP** – Some people are scared to even consider making their own royal icing. Using Saracino Royal Icing Mix it is as easy as adding water and mixing. No need for fresh egg whites or egg white substitutes.



**STEP 9** We need our icing to have a firm consistency so that the dots keep their shape without merging with each other.



**STEP 10** For the background piping take approximately half of your mix and colour it with green Saracino gel colour. If we do not have enough we can always mix more later.



**STEP 11** Mix well by hand until a uniform color is obtained.



**STEP 12** Using a number one piping nozzle in your piping bag add the green icing.



**STEP 13** Outline the shapes we have made on the cake. Each bead should touch gently so no gaps are left. **TIP** – When we pipe dots we are sometimes left with a sharp point on the top. We can smooth this using a damp artists paint brush.



**STEP 14** Outline all of the shapes so it looks like this.



**STEP 15** We need to pipe the same sized dots to fill in all the gaps between our shapes.



**STEP 16** Work around the cake to fill in all the gaps between shapes.



**STEP 17** Divide the remaining royal icing into separate bowls ready to colour.





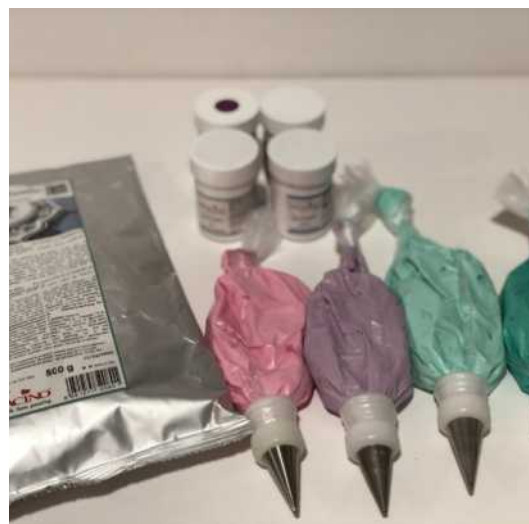
**STEP 18** You can use the colours of your choice. Play with colours to achieve what you want. Colour with the ready to use colours.



**STEP 19** Mix well until the gel has completely blended.



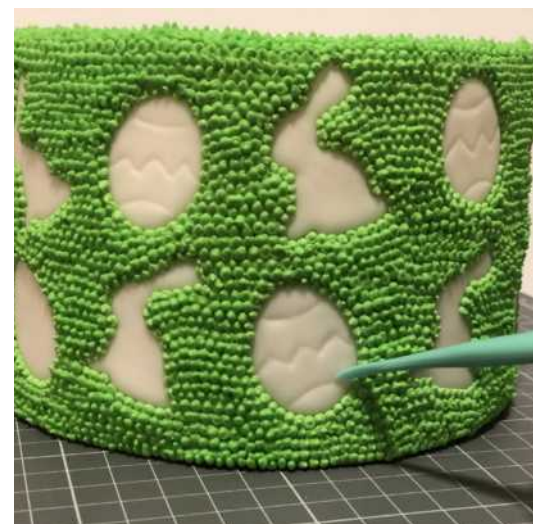
**STEP 20** Repeat for each colour.



**STEP 21** Using nozzle number 1 fill the piping bags with the different colours.



**STEP 22** Using your Dresden tool mark lines on your shapes for the patterns you will need on each shapes.



**STEP 23** These marks will be a guide to help us decorate later.



**STEP 24** Start filling in the shapes with royal icing dots.



**STEP 25** Combine the colours we have to fill in the bunnies.



**STEP 26** Follow the lines of the Easter eggs combining colours.





**STEP 27** Fill in all the empty spaces.



**STEP 28** Add small decorations that give added volume to the decorations. For example little bow ties for rabbits.



**STEP 29** Also go over some details again. This will give definition and volume to our decoration.



**STEP 30** If you want you can add some small decoration to fill the spaces between your shapes, such as small flowers formed from white dots as shown. You can also pipe around the top of the cake using a No. 18 piping nozzle.



**STEP 31** This decoration adds volume and combines the colours that have been used in the decoration of the cake.



**STEP 32** It is a fun and colourful decoration with a WOW factor! Dare to combine colours to achieve the look you want for your Easter celebration.

To view more follow Patricia's  
Facebook Page

@LA GALETERIA





# CHOCOLATE AND NUTS NATURAL FOOD FLAVOURINGS



# Coconut Cheesecake Dessert

YOU CANNOT SAY 'NO' TO THIS DELICIOUS DESSERT



## YOU WILL NEED

### INGREDIENTS:

For 10 cheesecakes 120ml each

- 600g cream cheese
- 90g desiccated coconut
- 320g coconut milk or coconut cream
- 40g butter cookies
- 30g cream (30-36%)
- 20g coconut liquor
- 300g Saracino white chocolate drops
- 150g Saracino milk chocolate drops
- Saracino Supreme Coconut food flavouring
- Saracino Supreme Vanilla food flavouring



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](#)



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

**STEP 2** Pour 220ml of coconut milk into the pan and bring to boil.

**STEP 3** To the hot milk add 70g desiccated coconut and 100g Saracino white chocolate drops.





**STEP 4** Add one teaspoon of Saracino Supreme coconut food flavouring.



**STEP 5** Stir until combined and boil for another 5 minutes on a slow rolling boil, stirring continuously.



**STEP 6** Cover with cling film making sure it touches the cream. Let it cool down in the fridge over night.



**STEP 7** Add 20g of desiccated coconut to a heavy based pan.



**STEP 8** Fry until a golden colour is achieved. Make sure you do not burn them. Let them cool down.



**STEP 9** To the blender add 40g butter biscuits and blend until they achieve a sand texture.



**STEP 10** Add the toasted coconut and mix together.



**STEP 11** For the cheesecake mixture make sure all the ingredients are at room temperature.



**STEP 12** Prepare 200g of Saracino white chocolate drops and melt. **TIP:** I use a glass bowl if melting in the microwave and metal bowl if melting over a water bath. Be careful not to over heat.



**STEP 13** Let the melted chocolate cool down a little bit.



**STEP 14** Prepare your food mixer, Saracino Supreme Vanilla food flavouring and 20ml coconut liquor.



**STEP 15** Add food flavouring and liquor to your cheese mixture.





**STEP 16** Gently combine on a slow motion. Slowly add the melted chocolate.



**STEP 17** When all the ingredients are combined. Prepare a piping bag with a star nozzle.



**STEP 18** Add the cheesecake mix to the bag and place in the fridge.



**STEP 19** For the chocolate to go on the top prepare 150g of Saracino milk chocolate drops, 100ml coconut milk and 30g double cream (30-36%)



**STEP 20** Pour milk and cream into the bowl, add chocolate and melt.



**STEP 21** Make sure all the chocolate is melted. Allow to cool down.



**STEP 22** Prepare small jars, biscuits, cream and chocolate.



**STEP 23** At the bottom of each jar add biscuits.



**STEP 24** Add the cream cheese mix.



**STEP 25** Add the coconut cream.



**STEP 26** Finish with a layer of melted chocolate.



**STEP 27** Decorate with coconut flakes and ENJOY!



# Sweetest slice of paradise

By  
Milene Habib  
using  
Wafer Paper 0.27







**CAKE DESIGNER**  
*Ivetta Kosikova*



My name is Ivetta and I'm from Slovakia.

I am a creative artist and an interior designer, I paint on textiles, and cake decorating has been my hobby for about 5 years. I participated in two national competitions in cake decorating, in both I won 1st place and also a gold medal and GRAND PRIX 2020 at the international competition in Poland.

I currently won "Highly Commended", 1st place in Cake International Virtual Edition 2020 I started teaching the basics of cake decorating and sculpture painting. You can find my work on FB Torty Zeiko.

I love colours, folklore, and Art Nouveau.



**TORTY ZEIKO**

# 3D Lion Cake Tutorial



## YOU WILL NEED

### INGREDIENTS:

- Saracino Pasta Model – white, skin tone, yellow, red, brown
- Edible powder paints – black, orange, yellow, pink, white, dark blue, green, brown, gold
- Saracino Pasta Scultura
- Wafer paper 0.27
- Edible glue
- Confection glaze
- Clear alcohol

### EQUIPMENT:

- Silicone pad
- Roller
- Brushes
- Modelling tools
- Scissors
- Spatulas
- Sponge
- Gold wires



**STEP 1** Bake and layer cake flavours and filling of your choice.



**STEP 2** Cut the filled cake to the desired shape. If you cut too much sponge off don't worry. You can always fill any gaps using pieces of the off-cuts.



**STEP 3** Your carved cake should look similar to the picture.





**STEP 4** Cover the cake with ganache.



**STEP 5** Smooth and shape the eye sockets and snout with the ganache.



**STEP 6** Mix modelling paste with Pasta Scultura. 1/3 Pasta Scultura to 2/3 combination of white, skin tone, a little brown, red and yellow modelling paste. It is not necessary to mix the paste to a solid colour, you can leave a fine marbling. Roll the paste and cover the cake up to the chin.



**STEP 7** Using the paste shape the snout and the semi circular eye lid arches using your fingers.



**STEP 8** Cover the chin using white modelling paste and smooth the joints. Pinch the nose to form a V shape over the chin area.



**STEP 9** Use the modelling tools to shape the cheeks and chin.



**STEP 10** Using modelling tool form the holes for the nose. Paint the snout with brown powder paint that has been mixed with the clear alcohol.



**STEP 11** Mix the flesh powder colour with alcohol and start painting the cake. Start with the brightest colour. All of the colours should be mixed with the clear alcohol.



**STEP 12** Gradually add a little pink, blue and green dusts. Finally use brown for places where there is shadow (eye sockets, wrinkle in the middle of the forehead, etc.)





**STEP 13** For the eyes. Shape a little yellow paste and attach into the eye socket. Colour with a little orange paint. Roll a crescent shape out of white paste and attach beneath the eye. Using the same paste you used for the face shape the eyelids and fix. Roll out brown paste thinly and add an outline to the eyes.



**STEP 16** Mix brown and orange powder with clear alcohol. Lightly stain the wafer paper with a sponge on both sides. Prepare darker shades for the bottom of the mane and lighter shades around the face.



**STEP 19** Your lion cake is ready.



**STEP 14** Using black powder mixed with clear alcohol paint the pupils. Colour the eye lid, and beneath the eye with brown powder paint. Mix white powder with clear alcohol and add detail to the eyes. Using the white add highlights where required on the face, this should be mainly on the eye lids and forehead. Elsewhere only add fine highlights touching gently with the end of your brush. Make indents on the cheeks and colour inside with brown for the whiskers. Using the confectioners glaze paint the whole face.



**STEP 17** Cut the coloured wafer paper into various sized rectangles, gently moisten it and shape it into a “shaggy” mane look with your fingers. Cut some lines to the edges. Now to build up the mane, glue the wafer paper in two layers around the entire face, gluing the larger, darker pieces to the bottom and edge of the face and gluing the smaller and lighter ones above. Finally, you can gently highlight it with gold dust mixed with clear alcohol.



**STEP 15** Use scissors to cut the chin and parts of the forehead above the eyes to create the illusion of fur.



**STEP 18** Keep adding the wafer paper until this effect is achieved. Cut lengths of gold wire and form the whiskers and eye lashes. Remember if the cake is to be eaten the ends of the wires should be protected where inserted into the cake.



Raquel  
Garcia



by  
Raquel Garcia  
using  
Pasta Scultura



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using Pasta Model







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

# Fuchsia Flower Tutorial



## YOU WILL NEED

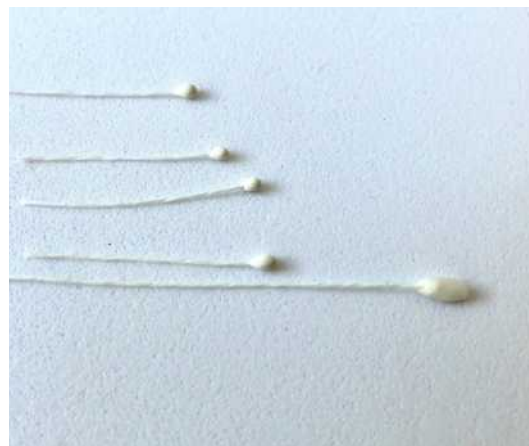
### INGREDIENTS:

- Saracino Pasta Bouquet
- Saracino food gel colours – pink, green
- Saracino dusting colours – pink, green, white, purple

### EQUIPMENT:

- Fuchsia cutter
- Rose leaf cutter
- Rose leaf veiner
- Medium head stamens – 1 longer; 4 cut into 1/2 1/4 width
- White flower tape
- Green flower tape
- Ball tool
- 24, 26, 28 gauge wire
- Rolling pin
- Board
- Groove board
- Dusting brushes
- Fine scissors





**STEP 1** To make one blossom, you will need 4 head stamens cut in half and 1 longer one. Add a tiny amount of flower paste to the head of the long stamen.



**STEP 2** Cut a quarter length of 26 gauge wire and form a hook on the end. You will need the pieces shown in the picture to make each flower.



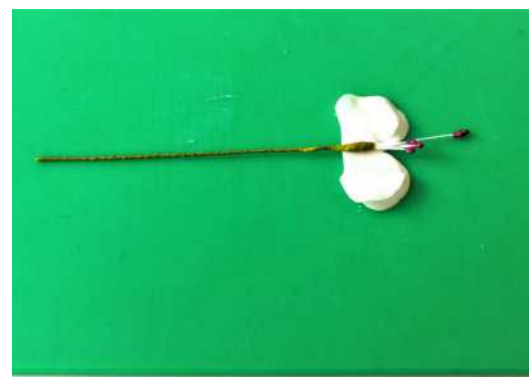
**STEP 3** Tape the stamens together first then hook the wire over the tape to secure the stamens and tape together with a ½ width green floristry tape. Paint the stamen heads with purple dust colour, mixed with 1-2 drops of clear alcohol. Set aside and repeat the process making 4-5 blossoms.



**STEP 4** Thinly roll white flower paste and cut a rosette with the fuchsia rosette cutter.



**STEP 5** Soften the edges of each petal with a ball tool on your foam mat. Press in the middle gently, so the petals curve a little. Put a small amount of edible glue in the middle and fold over in half.



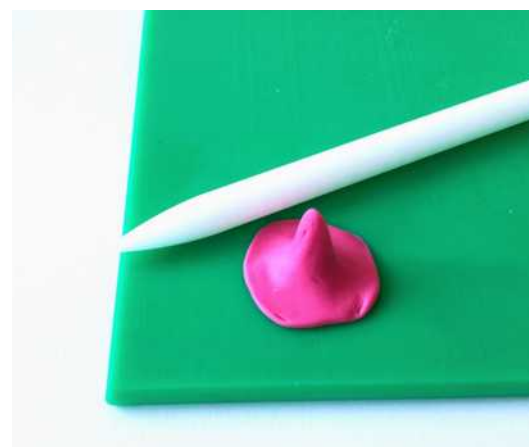
**STEP 6** Put a spot of glue in the middle, add the taped stamens and wire.



**STEP 7** Roll the rosette around the wire, as to form a 'skirt' around. Repeat the process as many times as number of blossoms you are making and leave to dry for few hours.



**STEP 8** Colour a small amount of paste with pink gel colour.

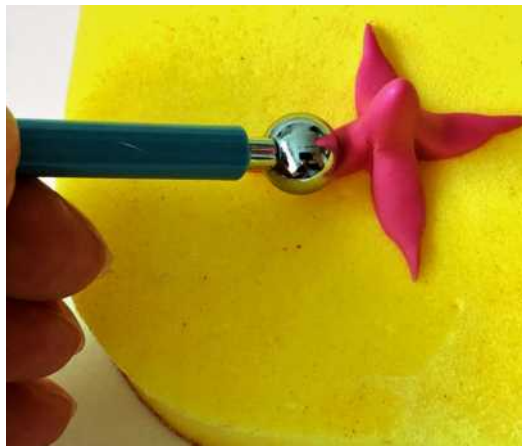


**STEP 9** Take a small amount of pink paste and form a Mexican hat.





**STEP 10** Roll out the edges thinner and cut out the fuchsia.



**STEP 11** Soften each side of the petals with ball tool.



**STEP 12** With the ball tool roll gently backwards each petal, so it curves and turns upwards.



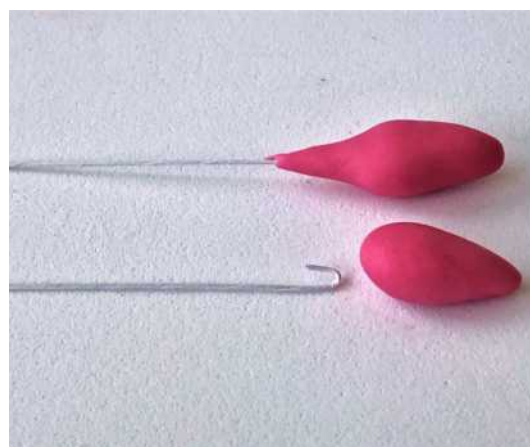
**STEP 13** Add small amount of glue to the dry centres and thread the pink petal on top of the white rosette. Tidy up the back of the flower and take off any excess of paste.



**STEP 14** Take a small ball of green paste and form the calix with a cone tool.



**STEP 15** Glue the calix back to the blossom and leave to dry.



**STEP 16** To make the buds of the fuchsia, you need a quarter length of 26 gauge wire with a hook at one end. Take a small ball of pink paste and form a cone, to represent the bud. Dip the hook end of the wire into edible glue, and push into the bud. Turn gently around and twist, to form a strong connection.



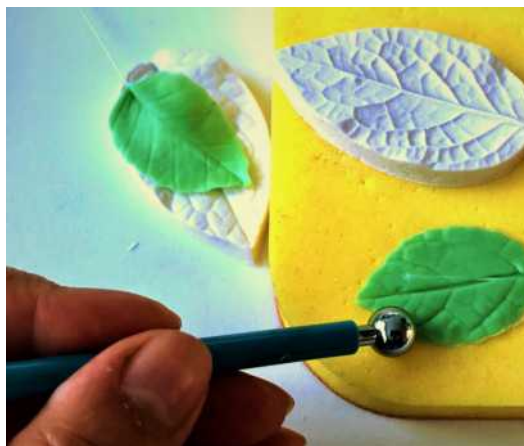
**STEP 17** Mark 3 lines on the bud, where the leaves will be. Add a small calix and leave the buds to dry. You will need to make 5-6 buds.



**STEP 18** To make the leaves, you will need to colour a small amount of paste with foliage green gel paste.



**STEP 19** Roll small amount of green paste over the grove board and cut a leaf shape with the rose leaf cutter.



**STEP 20** Dip the end of a quarter length of 28 gauge wire into edible glue and thread the end into the groove. Pinch the leaf end gently to secure it to the wire.



**STEP 21** Repeat the process, to make 6-10 leaves. Leave to dry.



**STEP 22** Repeat the process, to make 6-10 leaves. Leave to dry.



**STEP 23** Cover the wires with Nile green tape.



**STEP 24** Dust the outer side of the blossoms with pink dust. Be careful not to get any dust colour on the white rosette part. Add a small amount of green colour at the base of the buds.



**STEP 25** Dust the leaves with green at the centre and over dust at the base towards the edges with mix of green and very small amount of purple.



**STEP 26** Now we assemble our fuchsia. Start with a small bud and a few small leaves, taping them on to a 24 gauge wire with 1/2 width green florist tape.



**STEP 27** Using a few of the small branches, tape them on to the main wire. As you go along the branch, add on bigger leaves and buds and leave them to droop down, taping them together. Add blossoms in groups of 2-3 and tape them half way down the wire, so they droop down and have a natural look.





by  
Zlatina Lewis  
using  
Pasta Bouquet

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