

We Love Pastry



You've made these
and we love them!

MEET OUR RESELLER IN THE USA
**ALL FOR
YOUR CAKES**

**LEARN HOW TO
MAKE THIS CAKE**

7 FREE
Valentine's
tutorials



tutorials for
everyone

**PRODUCT
OF THE MONTH
PASTA MODEL**



CAKE & COFFEE
WITH



Anna
Astashkina



FONDANT



SARACINO[®]
We love pastry.



COVERING PASTE THAT WON'T LET YOU DOWN



Tolerates temperatures above 35C



Very elastic, no elephant skin and no tearing



Copes well with temperature changes



Does not dry out



WELCOME TO SARACINO MONTHLY FREE DIGITAL MAGAZINE

"New opportunity from crisis"

This way forward is a prime suggestion most major marketing experts provide to those people living through a troublesome period of their lives.

It is advice that many of us have already taken more than once in our lives. This characterizes human nature and the great dynamism of our society as a whole.

Of course, the pandemic we are currently facing in Europe and the rest of the World is unprecedented in modern times. Thousands of productive and commercial activities have been put on hold and this has heavily compromised our sector too.

Despite this, I still see how many people are applying the philosophy of "new opportunity from crisis" and they are modifying lifestyles and careers in a way that reminds me of an uprising against a situation that otherwise would have led to the loss of traditional jobs and personal relations.

With regards to the cake and pastry industry never before in my career have I seen such a rich and varied selection of online tutorials, collaborations, online contests, weekly or monthly newsletters, and increased teamwork.

Even live shows, that are the main focal point among industry professionals and amateurs alike, have adapted to the new situation by presenting online versions and promotion using the wide social media platform.

In these unprecedented times we all must adapt in ways that could create great opportunity.

Finally, I would like to wish you all a safe and healthy future.

Paolo Zella
DIRECTOR



'We love Pastry' is a magazine we have always published quarterly.

This year we have decided to create and publish a monthly issue.

For those who follow us online, you will know that for over two years we have been providing FREE weekly online tutorials created by amazing cake and pastry artists from around the world. We are always very grateful for the input these artists provide.

We asked ourselves a question. As well as publishing the tutorials on our Website, why not put all this stunning work together and publish them in a beautiful magazine that can be downloaded each month for free?

So, this is how the monthly magazine has started and it means you can save and view the tutorials whenever you want. You will of course still find them on our website if required.

Our motto at Saracino is 'We love pastry' therefore our first issue just had to be all about LOVE.

We are super excited to have Angela Penta's cake on the front cover of the magazine. Inside you will find her beautiful 'step by step' tutorial showing how to hand paint on sugarpaste using edible medium to achieve something spectacular. You must give it a go!

You will also find a tutorial from Anjali Tambde from 'Global Cake Toppers' showing you how to model a face and body using Saracino Pasta Model. For those who struggle making figurines this is such a great guide.

We have a detailed tutorial from Claudia Kapers showing how to make delicious and beautiful cake pops. Claudia provides expert advice on how to temper the chocolate. Not to be missed.

There is a tutorial from 'Cakes by Jeanette - Zaneta Wasilewska'. Zaneta has created an easy to follow 'step-by-step' tutorial showing how to create a truly delicious cake with an unusual suede effect finish. It really is a spectacular effect.

We have a cute goblin tutorial from Goda Laivyte from 'Tutti Patootie Cakes'. This fabulous tutorial will help you create the cutest little creature. Easy to follow and so much fun.

How about a treat for Valentine's breakfast? You will love this tutorial for delicious chocolate and banana buns. Justyna Kowal from 'Nie bede tego jesc' shows you how in easy-to-follow mouth-watering steps. Oh boy! You must give these a try.

Our final tutorial for this month is a little reminder from last year, when Sarah Bray from 'Daisy Cakes' created super cute Valentine cupcakes. Very easy to follow and we are sure you will want to make them again.

We are excited to have interviews with our friends from the USA. Our reseller 'All for your cakes' from Texas, and wafer paper genius Anna Astashkina- Cake Artist. They take us into their world, telling us where they started and how their inspiring adventure with cakes began.

In each issue we will focus on at least one Saracino product, you will find details of new products, advice on how to use, tricks and tips. Hopefully providing help to understand how to work with the numerous Saracino products. This month we have spotlighted the Award Winning Saracino Pasta Model.

Each month you will be given the chance to win Saracino products. This month you will find a tricky wordsearch to get your brain around. Just find the word that is NOT in the puzzle to be in with a chance of winning.

Would you like to be in the magazine? We would be nothing without you so each month we will be featuring some chosen work you have submitted to us. We just love seeing the pieces you create using our products.

We really hope you enjoy the first monthly issue of 'We love Pastry' as much as we do.

Our aim is to help you create gorgeous cakes and pastries, learn new techniques and make the impossible - possible.

Enjoy!

Sylvia Anna Price
EDITOR



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This Is How It All Began...



♥ BELIEVE

Saracino is the result of an idea of the two original partners of the Company, Paolo Zolla and Emanuele Saracino.

They believed that the pastry market needed something new, more linked to a modern concept of Pastry, where cakes should be more spectacular and colourful, but at the same time easy to make and delicious. That is the reason why in 2006 they started developing coloured mirror glazes, stabilizers for fresh cream (like Sarmousse and Sarbav) and new flavouring pastes as well as sugar pastes for coating.



Paolo Zolla - Director

♥ NEW STRATEGY

Saracino held numerous meetings with local distributors, along with demonstrations and classes with industry professionals.

In 2011 Saracino faced a new big change in the pastry sector with the increased popularity of Cake design and requests from the private market for professional products. For this reason, they started a new market strategy focusing more on resellers, offering professional products packaged in domestic use packaging.

♥ KEEP GROWING

Currently the Saracino brand products can be found with more than 400 retailers in Italy and over 200 across Europe. Its popularity is also increasing worldwide.

They have grown a strong online community with more than 80,000 followers on the Italian Facebook page, more than 13,000 followers on their Instagram account and circa 60,000 hashtags #Saracino shared so far.

In 2017 Saracino Pasta Model won 'Best Product' Cake Master Award.

HIGHLIGHT YOUR PASSION

♥ LOVE WHAT YOU'RE DOING

Saracino count on a strong collaboration with artists and cake designers from all around the world and they are proud to work with 30 of the most important artists in the world, our Brand Ambassadors.

Here at Saracino we believe that pastry is a form of art, where shape and flavour blend inextricably together.

We Love Pastry and our aim is to give artists new tools, ideas and products to overcome their limits and to introduce sweet innovations.

Our aim is to make pastry more fun and even more delicious than it already is.





CAKE DESIGNER Claudia Kapers aka Capri Cakes

Claudia is an Artist known as 'Capri Cakes'.

She lives with her partner and 2 children in Zelhem, Netherlands. In 2013 her passion for the design and making of cakes and sculptures arose. With a background in the field of interior design and window dressing, the creativity was there early on.

Over time she has developed independently in the sugar world and gained lots of experience and knowledge. This has resulted in the winning of various awards both nationally and internationally. These awards include a Gold, 1st and BEST OF SHOW during the "Cake & Bake" Essen 2018, Gold and 2nd during "Taart & Trends" Utrecht 2018, Gold and 1st during "Cake & Bake Experience" Rijswijk 2019 and Silver during "Cake & Bake" Essen 2019.

In addition, she has participated in a number of national collaborations, including the "Marjolein Bastin Collaboratie".



capricakes.claudiakapers



Cute Love Fox Cake Pops



YOU WILL NEED

INGREDIENTS:

- Saracino Chocolate drops white 250g
- Saracino flavouring pistachio
- Saracino Pasta Model Pink
- Saracino Pasta Model White
- Saracino Dust powder Pink
- Saracino Gel colour Pink
- Saracino Gel colour Black
- Saracino Cakegel
- Plain cupcake mix, butter and eggs
- Sprinkles

EQUIPMENT

- Silicone popsicle mini ice cream mould (Silikomart)
- Popsicle sticks
- Food thermometer
- Pan with a thick base
- Heatproof glass bowl
- Marble or natural stone slab for chocolate tempering
- Spoon
- Pallet knife
- Brush
- Pastry bag
- Rolling pin
- Dresden tool
- Knife
- Ball tool
- Round cutter diameter 45mm
- Leaf cutter 20 x 25mm



Tempering overview:

White chocolate: Heating to 40-45 degrees, cooling to 24-25 degrees, final temperature 27-28 degrees.

Milk chocolate: Heating to: 40-45 degrees, cooling to 27-28 degrees, final temperature 30-31 degrees.

Dark chocolate: Heating to: 45-50 degrees, cooling to 28-29 degrees, final temperature 31-32 degrees.



STEP 1 Using the Bain Marie technique melt the Saracino chocolate drops. Make sure everything is melted and has a temperature between 40 and 45 degrees. Check the temperature of the chocolate with a food thermometer. Pay attention! The temperature rises quickly. The bottom of the bowl should not touch the hot water. Make sure that no water gets into the chocolate.



STEP 4 Make sure all sides of the mould are covered with chocolate to the edges.



STEP 6 Remove excess chocolate with a pallet knife. Make sure the top edge is nice and smooth.



STEP 2 Now temper the melted chocolate. In this case, you are going to reduce the temperature of the melted white chocolate to 24 to 25 degrees. Do this by working with a pallet knife on a marble or natural stone surface. Use a food thermometer to check the temperature. When you have reached the temperature of 24 to 25 degrees, you heat the chocolate again to 27 to 28 degrees back in the bowl over the water. Pay attention! Tablating or tempering is a cooking technique in which melted chocolate is cooled back, so that crystals are formed in a certain way, which gives the chocolate a structure. This structure is obtained by heating the chocolate above 30°C, causing three of the four crystals to melt. Work meticulously with the temperatures for the best end result. This tutorial includes an overview of the temperatures for tempering white, milk and dark chocolate.



STEP 7 Let the chocolate set in the mould at room temperature.



STEP 3 Take your silicone ice pop mould and pour a heaped tablespoon of melted chocolate into it. Turn the mould around in a controlled manner so that the chocolate runs along the edges of the mould.



STEP 5 Repeat steps 3 and 4 for each section of the mould. For a nicer end result it is better to fill each part separately with chocolate. If you want the chocolate base to be a bit thicker, repeat steps 3 and 4 again for all 4 ice pop shapes.



STEP 8 Bake pistachio cupcakes. Make cupcake batter according to the recipe. Add the Saracino pistachio flavouring in proportion to the batter. Bake the cupcakes. Let them cool and crumble 3 cupcakes into a bowl. For 4 cake pop ice creams, take 3 cupcakes made of 35g batter each. Finely chop pistachio nuts as desired and mix with the crumbs.

**TIP: You can play with the flavours.
Saracino has 15 to choose from!**





STEP 9 To achieve a nice workable filling, add 1 tablespoon of Italian Meringue Buttercream or white ganache to the pistachio crumbs. Knead everything well together and divide into 4 equal portions.



STEP 10 Using a spoon, gently press the cake mixture into the mould.



STEP 11 Carefully slide the sticks into the cake pop through the hole in the mould.



STEP 12 Make sure the cake is not above the top surface of the mould and that the top of the cake pop is as smooth as possible.



STEP 13 Temper a small amount of white chocolate and cover the top. Smooth with a palette knife and remove any excess chocolate.



STEP 14 Let the chocolate set at room temperature.



STEP 15 When everything is set, remove the cake pop ice creams from the silicone mould.



STEP 16 Take a 20 x 25 mm leaf cutter and cut out the shape for the forehead. Use a sharp knife to form the side hair. Keep these cut-out parts.



STEP 17 Shorten the area for the nose by a few millimetres. Take 30g of white Pasta Model. Roll out to 2mm thick and cut out a circle with the cutter and stick the pink part on top with cake gel.

TIP: You can put the mould in the freezer for 5 minutes before removing the cake pops.



STEP 18 Use the pink drop shapes previously cut out to make ears. Roll out a small amount of white Pasta Model thinly and cut out two drop shapes with the leaf cutter. Stick them on the pink part and round off the bottom. Also use the leaf cutter for this. Using your ball tool make two indents in the head where the eyes will be.

STEP 19 Colour a small amount of white Pasta Model with the black gel colour. Roll two oval balls of 3mm in size for the eyes and one oval ball of 5mm for the nose. Place on the face. Use cake gel to fix.
TIP: You can also use the pre-coloured Pasta Model Black.

STEP 20 Dust the tips of the ears and the top of the head with the pink dust powder.



STEP 21 For the tail take 10g of pink Pasta Model and roll into a sausage shape. Cut into 2 equal parts. Repeat this step with 10g of white Pasta Model. Stick a pink and white part together with cake gel to form a tail. Leave the white end part a little bit thicker. Use the Dresden tool to add texture to the tail.

STEP 22 Dust the middle part of the cake pop ice cream with pink dust powder. Dust so darker in the middle getting lighter outwards.

STEP 23 Attach the head and tail to the cake pop ice cream with cake gel. Do not use too much cake gel! You can also attach the parts with melted chocolate.



STEP 24 For the heart you will need a small ball of pink Pasta Model. Flatten with your finger and form a notch on one side with a Dresden tool. With your fingers make a point on the other side. Dust the top with pink dust powder.

STEP 25 To decorate your cake pop ice cream with chocolate, melt a small amount of white chocolate. While heating, add pink dust powder until you reach the desired colour. Temper the chocolate as shown previously. Put the chocolate into a piping bag with a small piping nozzle. Pipe lines over the bottom part of the cake pops. Decorate immediately with sprinkles.

STEP 26 Vary with different looks. Use your imagination! Use colours you want to achieve the look you love.

Love is in the air!

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



BY TORTY ZEIKO
using Pasta Model



BY TINA SCOTT PARASHAR
using Pasta Bouquet and Pasta Top



BY CAKES BY CAROL
using Pasta Model



BY EXTRATORTE - MARIANNA TAFUNI
using Pasta Model and Pasta Top



BY GABRIELA DOROGHY
using Pasta Model



CAKE DESIGNER

Anjali Tambde aka Global Cake Toppers

Anjali Tambde is a multi-award winning sugarcraft artist and a cake designer who holds a distinct achievement of winning back to back Best in Show awards in 2016 at Cake International and Irish Sugarcraft Show. Anjali has also won several Gold and Best in Class awards at Irish Sugarcraft show in Dublin, Cork Sugarcraft Association, Cake and Bake Germany and Cake International London and Cake International, Birmingham.

She loves conducting demonstrations and workshops in different parts of the world and many popular cake shows. She is also one of the few artists who's tutorials regularly feature in various Cake Magazines, websites and social media. Her award winning pattern techniques have featured in many international magazines and have been immensely popular. Equally adept in sculpting, painting and miniatures Anjali has excelled and achieved great heights. As a child Anjali showed extraordinary skills and was proficient in many art forms. She won several national awards in the field of arts and crafts and was focused on pursuing her career where she can use her skills at its best.

She is a qualified Fashion designer who worked in the design industry for a few years winning awards for her designs, she also used to teach in college when in India. For more than a decade she has owned her own cake topper business under the name of "Global Cake Toppers" She also runs classes for various cake decorations. Painting, sculpting, sewing and crafting are a few of her hobbies that she always incorporates into her cakes, loves cooking and experimenting. Enjoys travelling across the globe and sharing her knowledge with everyone. Few useful Links and websites to get in touch with this Master Artisan.



Global Cake Toppers

P.S. I love You - modelling tutorial



YOU WILL NEED

INGREDIENTS

- Saracino Pasta Model pink
- Saracino Pasta Model blue
- Saracino Pasta Model red
- Saracino Pasta Model skin
- Saracino dark modelling chocolate
- Saracino Pasta Model white
- Saracino Pasta Model black
- Edible glue
- Pink dust powder colour
- Gel colours: white, brown, black, pink
- Black edible pen
- Cornflour

EQUIPMENT

- 10" Round cake or dummy
- Polystyrene cone
- Envelope template
- Rolling pin
- Craft knife
- Ball tool
- Dresden tool
- Shell tool
- Soft modelling tools
- Brushes
- Mat
- Heart cutter





<https://globalcaketoppers.com>
STEP 1 To make an envelope knead some white Saracino Modelling Paste until workable.



STEP 2 Using rolling pin roll it thinly.



<https://globalcaketoppers.com>
STEP 3 Cut out the envelope template. You can download it from our website. Place on the rolled icing ready for cutting.



STEP 4 Fold both sides.



STEP 5 Cut the bottom piece and keep aside.



STEP 6 Use any cylindrical shape and mould the envelope around.



STEP 7 Glue the left over piece in such a way that the base is left hollow. Remove the cylinder once the envelope is dry.



STEP 8 For the head knead Saracino skin tone modelling paste. Roll it into an egg shape.



STEP 9 Using the ball tool make indents on either side.



STEP 10 With the Dresden tool shape the nose.



STEP 11 Mark the nostrils.



STEP 12 Using your Dresden tool gently shape the lower lip and then the upper lip.



STEP 13 With a Dresden tool open up the mouth to give that depth.



STEP 14 Shape the forehead and eyebrow to create expressions.



STEP 15 Finally finish the lips and make two dimples on either sides.



STEP 16 Add small amount of white modelling paste for the teeth.



STEP 17 Add small white balls of white paste for the eyes and blend well, mark the eye lids with the sharp end of your Dresden tool.



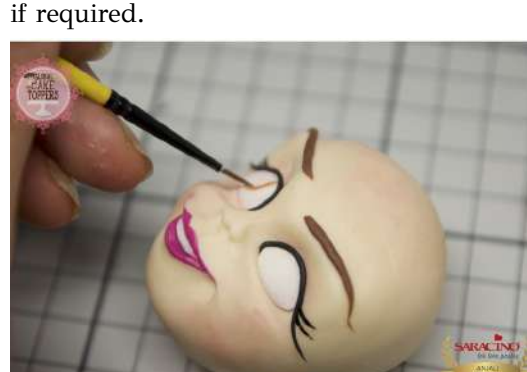
STEP 18 Using brown modelling chocolate make tiny eyebrows by rolling thinly and use a small ball tool or needle tool to place them, apply a small amount of edible glue if required.



STEP 19 Blush the cheeks, forehead and nose with pink powder colour. Be careful to dust lightly.



STEP 20 Make thin eyelashes and eyelids using edible black pen.



STEP 21 Paint the iris of the eyes with light brown and white edible gel colours.



STEP 22 Paint the pupil of the eyes in black.



STEP 23 Finish the male and female heads and add a bit of gloss on lips if required using red for the female.



STEP 24 Using skin tone modelling paste model the body for both the male and female.



STEP 25 Roll some light blue modelling paste into a thin sheet.



STEP 26 Wrap around the male body to form the shirt and fold edges to make collar.



STEP 27 Add small balls of white paste for buttons and press with a sharp modelling tool.



STEP 28 Cut two rectangular pieces for the sleeves out of the same blue sheet.



STEP 29 Using skin tone paste form a hand by making a ball, press down and cut out the thumb. Then shape to give a natural look. Roll the blue modelling paste to create arms and attach the hand. Add folded thin cuffs to finish off the sleeves.



STEP 30 Attach the arms over the shoulders and blend the joint. You can use dry pasta inserted into the arm to secure in place.



STEP 31 Attach the head to the neck, use a toothpick to keep it in place.



STEP 32 Add a small thick circular piece of black modelling paste over the head to make the hair.



STEP 33 Use a shell tool to make the texture of the hair.



STEP 34 Keep the figurine upright and let it set.



STEP 35 Form the female chest and fix to the body. Glue the female body to the polystyrene cone and cover the cone with white modelling paste to make the skirt.

TIP: Use tooth picks or cocktail sticks to secure the figurines on the cake along with some glue, this keeps the figurines safe while travelling with the cakes.



STEP 36 Now roll a thin sheet of white modelling paste and form some frills and pleats.



STEP 37 Glue the pleated skirt around the waistline and add shape and form with a modelling tool.



STEP 38 Now pleat a pink sheet of modelling paste and cover the white skirt.



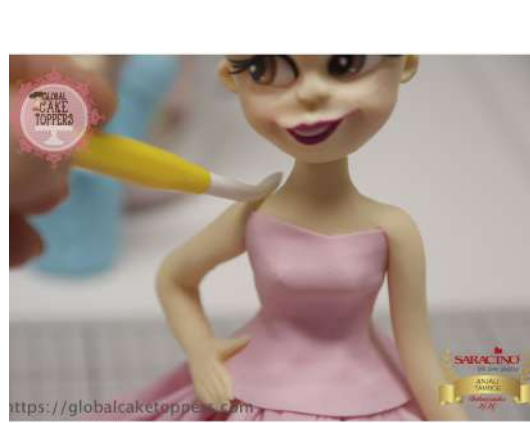
STEP 39 Blend the skirt well with the upper body.



STEP 40 Cut a rectangular piece in pink with sweetheart neckline to make the bodice and glue it to the upper body, blend well at the back.



STEP 41 Make the hands and form the fingers.



STEP 42 Glue the arms on the body and blend it over the shoulders.



STEP 43 Take some brown modelling chocolate and roll an elongated piece, then cut thin triangular strips and twist for the hair.



STEP 44 Secure it over the head with some glue.



STEP 45 Using the same chocolate paste add fringes.



STEP 46 Texture the hair with the Dresden tool. Roll a thin white strip and add a bow around the waist.



STEP 47 Add some edible red gel colour to white modelling paste to make red or use pre-coloured modelling paste.



STEP 48 Roll a thin sheet of the red paste and cut heart shapes using heart cutter.



STEP 49 Glue the hearts on the hands of the man.



STEP 50 Glue one heart on the envelope.



STEP 51 Place one heart over a brown square made with modelling paste to make the stamp.



STEP 52 Using black edible pen paint the print over the stamp and crimp the edges.



STEP 53 Write any imaginary address to give a personal touch.



STEP 54 Cover a 10" round cake with Saracino Pasta Top and decorate with some heart.



STEP 55 Now place the male figurine in the envelope and glue it over the cake, place the female figurine beside him.



STEP 56 Your "Valentine Cake" is now ready to be served with love.



Do you like Anjali's work?
To see more visit her page
'Global Cake Toppers'

Product Of The Month - Pasta Model



Saracino Pasta Model, the winner of the 'Best Product' Cake Master Award in 2017, is the ideal fondant for modelling and creating 3D images.

The perfect balance of sugars and cocoa butter ensures perfect results in most climates and gives a brilliant effect to every occasion.

Once you try this product, you just won't be able to resist Pasta Model for making your decorations.

Our modelling paste is extremely elastic and strong. It can be modelled without cracking.

When worked it maintains its form and you can work on the project for hours. You can also blend the joints beautifully by simply smoothing the surface with your fingers or modelling tool.



BY SILVIA MANCINI

It can be finely moulded which assists with delicate work such as laces, moulds and small flowers. It also has a subtle aroma and taste.

Saracino Pasta Model currently comes in 15 different colours: white (available in 5kg, 1kg and 250g packs) and orange, blue, light blue, skin tone, yellow, Tiffany, light green, green, fuchsia, brown, black, pink, red and violet (available in 1kg and 250g packs). This means there is plenty for you to choose from. Pasta Model is also easily coloured with gel and powder colours of your choice.



BY SARAH BRAY

If you have not tried this product yet, it is the way to go. We promise you will not go back.



It is a READY TO USE product so NO need to add CMC to create your piece. When you unwrap the paste it will be very firm, Don't worry as this is how it is supposed to be! Simply cut off a small piece and knead it in your hands. Your hands warmth will make the paste workable and stretchy.



CAKE DESIGNER

Cakes by Jeanette - Zaneta Wasilewska
Cake Designer

I was born and raised in Poland. 13 years ago I made a decision to relocate to the UK and settled here. I recently moved to Rushden (Northamptonshire) where I live with my husband and our two boys who are 10 and 5 years old.

I enjoy creating simple, plain designs and like to think that my cakes are “modest” in style. My particular favourite are Wedding cakes. I like to create elegant, classy and glamorous pieces with hopefully an added WOW factor!

In March 2017 I took part in the World famous “Cake International” competition in Birmingham. I won a Silver Award in the “Celebration Cake” category. In 2018 I entered my favourite category “Wedding cakes” and received a Bronze Medal. In 2019 I entered the Wedding cake category again and this time I received a Silver Medal.

Despite a busy family and work life, I also find time to publish my work in a Polish cake magazine “Master of Cake Decorating” where you can find my tutorials.

 Cakes By Jeanette Zaneta Wasilewska Cake Designer

Suede Effect Heart Cake



YOU WILL NEED

INGREDIENTS

Chocolate cake

- 130g plain flour
- 150g caster sugar
- 650g cocoa powder
- 1/2 tsp of baking powder
- 1/2 tsp of soda powder/pinch of salt
- 100g buttermilk
- 50ml vegetable oil
- 1tsp Saracino Vanilla food flavouring
- 1 large egg
- 2 tsp of instant coffee diluted in 250ml boiled water

Jelly

- 250g cherry puree
- 6g gelatine
- 20g cold water

Crunchy base

- 100g milk chocolate with nuts
- 60g Feuilletine
- 30g Saracino hazelnut and chocolate food flavouring
- 30g Saracino peanut food flavouring

Tiramisu mousse with coffee

- 8g gelatine
- 20g water
- 3g instant coffee
- 50g icing sugar
- 60g Saracino tiramisu food flavouring
- 500ml double cream

Suede effect

- 150g Saracino cocoa butter melted with 150g Saracino white chocolate drops
- 0.5g Saracino red powder colour

EQUIPMENT

- food safe paint spray
- bowls
- whisk
- 7" cake tins
- spoons
- baking paper
- confectionery mould with a diameter of 12-13 cm
- heart silicone mould
- blender





STEP 1 For the chocolate cake. Sift the dry ingredients into one bowl (flour, sugar, cocoa, powder with soda and salt). In the second bowl, add the wet ingredients (oil, egg, buttermilk).



STEP 2 Add the dry ingredients to the wet ingredients and mix briefly. Get your hot coffee and a whisk ready.



STEP 3 With a slow stream, pour the coffee and mix it together.



STEP 4 Pour the mixture into two low 7-inch cake tins, lined with paper for baking.



STEP 5 Place in an oven preheated to 160° (fan oven). Bake for 25 minutes.



STEP 6 After baking, cool the cakes on a wire rack.



STEP 7 Now for the jelly get all your ingredients ready.



STEP 8 Heat the fruit purée to about 50°C, mix the gelatine with water. Prepare a 7 inch shallow dish and cover it with cling film. Heat the gelatine mix in the microwave and add it to the puree. Combine the ingredients.



STEP 9 Pour into the dish and put it in the freezer for a minimum of 6 hours.



STEP 10 Prepare your ingredients for the crunchy base.



STEP 11 Melt the chocolate over a water bath or in a microwave oven. Add both flavour pastes and the Feuilleton. Mix to combine.



STEP 12 We prepare a circular confectionery mould with a diameter of 12-13 cm, baking paper and a baking tray.



STEP 13 Line the bottom with baking paper, then transfer the mixture. Put in the freezer for a minimum of 8 hours.



STEP 14 Get all your ingredients ready for the mousse.



STEP 15 Mix gelatine with water and set aside. Measure 100ml of cream and heat it with chocolate and coffee. Stir until dissolved and combined.



STEP 16 Heat the gelatine in a microwave and add to the finished chocolate and coffee mixture and combine.



STEP 17 In a mixing bowl, beat the remaining cream with icing sugar and Tiramisu flavouring paste to a semi-stiff consistency.



STEP 18 Then, in a slow stream, add the previously prepared chocolate-coffee mixture and gently combine with the cream.



STEP 19 Now for stacking the cake. Pour the mousse mixture into a jug. Prepare a heart shaped silicone form, your frozen jelly, crisp base, cake and baking paper.



STEP 20 Cut out a heart shape from the paper that matches the size of our mould. Place the template and cut out the heart shape in our cake and jelly.



STEP 21 To assemble the cake. Place the silicone mould on a rigid base or board. Now prepare the cut jelly, cake and crispy base. Pour a little mousse into the bottom of the mould.



STEP 22 First we place the frozen jelly.



STEP 23 Cover the jelly with a little mousse and place the crispy base over.



STEP 24 Add more mousse and place the cakes. Gently press them down and remove any excess mousse.



STEP 25 Cover the finished cake with cling film and put it in the freezer for a minimum of 12 hours.



STEP 26 To make a suede effect we measure out all the necessary ingredients.



STEP 27 Melt the cocoa butter, put the chocolate in a tall dish.



STEP 28 Pour hot cocoa butter over the chocolate.



STEP 29 Blend until combined.



STEP 30 Add the red powder colour and combine with a blender.



STEP 31 We are preparing our Spray Gun.



STEP 32 Check the temperature of the mixture (it needs to be between 40-50°C).



STEP 33 Take the frozen cake out of the mould.



STEP 34 Pour the mixture into the tank of the spray gun.



STEP 35 Spray from a distance of about 10-15 cm.



STEP 36 Your cake is ready, you can also add edible gold if you want to give a different effect.

WIN
WIN

SARACINO
We love pastry.

**Would you like to win a box full of Saracino goodies?
Find the missing word!**

There are 22 words and one from the list is missing on the word search.

To be in with a chance of winning all you need to do is find the missing word and email it to info@saracinodolci.co.uk including your full name and country you are from.

3 WINNERS will be announced in our March issue.

Competition ends on midnight the 5th February 2021 and it's open worldwide!



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

- FIGURINE
- CMC
- SARACINO
- PASTRY
- FONDANT
- TUTORIAL
- BOUQUET
- ISOMALT
- SCULTURA
- CHOCOLATE
- EGGNOG
- COCOABUTTER
- CAKE
- LEMON
- ITALY
- VANILLA
- STRAWBERRY
- GOLD
- FLOWERS
- PASTATOP
- COCONUT
- ROYALICING



CAKE DESIGNER

Goda Laivyte aka Tutti Patootie Cakes

My name is Goda Laivyte, I commenced on my cake making journey in 2015 and am a self taught cake maker.

I like to think I have learned much through the years. My passion is sugar art with sculpting my main passion.

I recently participated in the Cake International online competition and received 'Highly Commended' Award for my bust Sculpture.

This year I was also featured in Cake Masters magazine as part of the British fantasy collaboration.



Tutti Patootie Cakes

Everyone needs some love



Inspired by Patricia Hedegaard

YOU WILL NEED

INGREDIENTS

- Cake and board covered with white Saracino Pasta Top sugar paste
- Purple Saracino modelling paste mixed with white paste to make a pastel colour
- Red Saracino modelling paste
- White and pink powder colour
- Black Saracino modelling paste

EQUIPMENT

- Rolling pin
- Modelling tools including Dresden tool
- Heart cookie cutters
- Brushes for edible dust colours
- Rose petal cutter



STEP 1 Roll a 35g ball of the pastel purple Saracino modelling paste for the body of the goblin.

STEP 2 Roll the ball into a longer shape like shown in the picture (around 5cm long).

STEP 3 Press it down with the palm of your hand to flatten it so you can easily attach it to the surface of the cake.



STEP 4 Hold the shape with one hand and press from both sides at the bottom of the shape making space for attaching legs. Put aside to dry.



STEP 5 For the legs we will need 2 x 18g balls of the same colour Saracino modelling paste.



STEP 6 Roll one ball into a longer sausage shape.



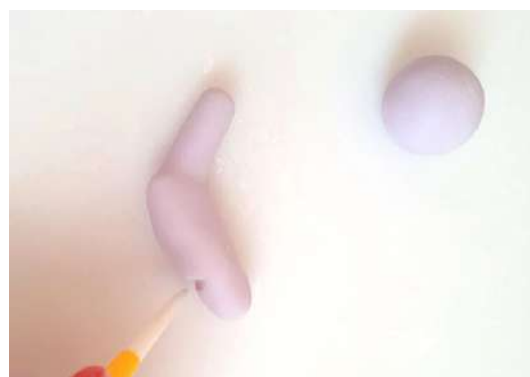
STEP 7 Roll one end of sausage shape to make it thinner.



STEP 8 Bend the thicker part for the foot.



STEP 9 Shape it with your fingers like in the picture for a natural look for the foot.



STEP 10 Make a deep indent under the foot with your Dresden tool.



STEP 11 Using your fingers roll the tip of the foot to make it sharp and bend it a bit.



STEP 12 Attach the body and legs with water or edible glue to the cake.



STEP 13 For the arms you will need 2 x 18g balls of purple modelling paste.



STEP 14 Roll two sausage shapes the same length.



STEP 15 Roll one end of the sausage thinner leaving thicker part for palm of the hand.



STEP 16 Flatten the thicker part so you can cut and shape fingers.



STEP 17 For the thumb cut a piece as shown in the picture.



STEP 18 Cut to make 3 fingers. Shape fingers and palm of the hand using Dresden tool and your fingers. Repeat the same steps for the other hand.



STEP 19 For the heart roll a ball of 20g red Saracino modelling paste.



STEP 20 Roll the ball with a small rolling pin to approximately 0.4cm thick.



STEP 21 Cut a petal shape, you can use a heart cutter if you have the right size, for this I needed a special size so I used a petal cutter instead.



STEP 22 Cut a little triangle on top of the shape.



STEP 23 Blend the edges and shape it to look like a heart.



STEP 24 Attach the arms to the body holding the heart. Use a sharp tool to form a belly button.



STEP 25 For attaching the head to the cake cut a short piece of wooden skewer and insert it into the cake where the head will be attached.



STEP 26 For the head roll a ball of 70g Saracino purple modelling paste.



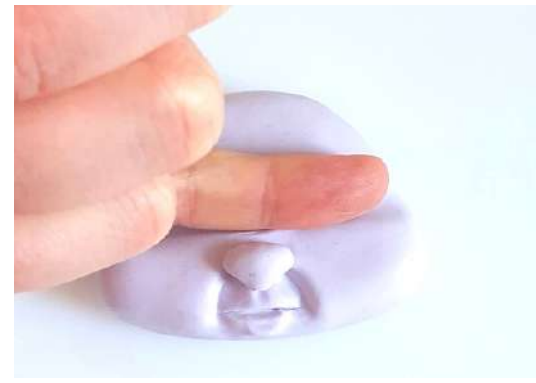
STEP 27 Shape the head to 5cm height with 6.5cm width at the bottom and 3cm width at the top. For the mouth and chin press an indent with your finger approximately 2cm wide.



STEP 28 Roll a 1cm size ball for the nose, shape and attach to the face.



STEP 29 Start shaping the lips and nose using your Dresden tool.



STEP 30 Using the back of your finger press across the face where the eyes will be to form the forehead shape.



STEP 31 With your Dresden tool make incisions where the eyes start and finish. Each eye is approximately 2cm wide with a 1.5cm gap between them. We want each eye 1cm tall at its tallest part.



STEP 32 Once you have shaped the eyes cut out the residue from inside of them. Smooth the surface inside the eyes with your Dresden tool.



STEP 33 For the eyes you will need to roll two balls of the same size using the black Saracino paste.



STEP 34 Roll the balls into teardrop shapes. Using your Dresden tool shape them into the eye sockets. Form the wrinkles around the eyes with your Dresden tool. Shape the lower eye lids.



STEP 35 To give expression use your finger to press down the top of the eye as shown in the picture. We want to achieve a sad expression.



STEP 36 For the ears you will need 2 x 15g balls of purple Saracino modelling paste.



STEP 37 Roll the balls with a rolling pin to make two flat oval shapes.



STEP 38 Using your Dresden tool model the ears and attach them to the head. Dust the face using pink edible dust colour and a soft brush as you can see in picture. Use your Dresden tool to give the face more feature and character.



STEP 39 Mix a small amount of the white powder colour with water. Using a very fine brush paint highlights to the eyes.



STEP 40 Dust the body with the same pink edible dust as we used in step 38.



STEP 41 Attach the head to the body and the cake.



STEP 42 Roll and cut out two different sizes of hearts as desired for the cake and dust them with the edible dust colour. Set aside to dry. Now roll two small pieces for the tiny horns that will go on his head.



STEP 43 Attach the hearts on the cake as shown. Attach the horns with a little glue or water on to the top of his head.



STEP 44 Stick the double sided tape around the edge of the board. Stick pastel purple colour satin ribbon around the cake board. All done! Happy Valentine's Day

**TO SEE MORE TUTORIALS VISIT OUR WEBSITE
WWW.SARACINODOLCI.CO.UK/TUTORIALS-FEED**

Learn

From artists around
the globe



Share

Your amazing results
with us



Practice

And practice to get
better

TODAY WE WOULD LIKE TO INTRODUCE YOU TO SHELLY PRADO
AND ADRIANA HERNANDEZ.

THANKS FOR SHARING YOUR STORY WITH US SHELLY AND
ADRIANA.

HERE IS THEIR SWEET STORY

'All For Your Cakes' Texas

SHELLY: The journey began for us when my sister Adriana decided to take classes at a cake supply shop as a hobby. She fell in love with baking, as it took away the stress of her everyday work life. She began making cakes for family parties, as it gave her a way to perfect her craft while enabling her to share her creations with others. With people constantly asking if they could buy her products, she became inspired to start baking for sale. Not long after, she realized people's cake orders were piling up and she decided to leave her job to pursue baking full-time. She then realized how complicated it was to acquire the supplies needed for her projects. It was a hassle for her, as she had to visit multiple stores to acquire them.

ADRIANA: I would sit down and think about the fact that I probably wasn't the only one with this problem. I made a comment to my sister, Shelly, about how it would be a good idea to open a store through which we could provide essential products for home bakers, like me, in the area. In doing so, we would provide home bakers with all they needed for their projects and they could avoid the hassle of going to multiple locations to acquire their supplies. Without thinking too much about the hardships of starting a new business, we put plans into motion and opened 'All For Your Cakes' in May of 2012.

SHELLY: We're now located in the heart of our city. We're so fortunate to be at our current location, where business is booming. We've also been reached by popular foreign brands, which we never imagined could be possible. In addition to selling cake supplies, we also export products to stores in the US similar to ours.

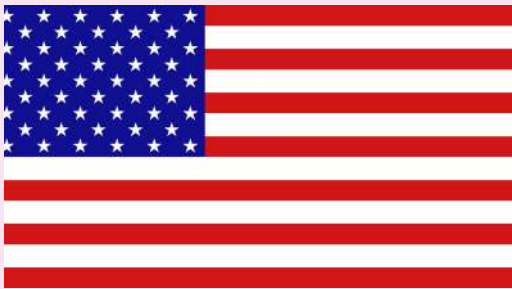
GREAT, SO LET'S DIG A LITTLE DEEPER INTO THE STORY – HAS IT BEEN AN EASY PATH OVERALL AND IF NOT, WHAT WERE THE CHALLENGES YOU'VE HAD TO OVERCOME?

ADRIANA: The hardest part for me has been having to sacrifice time with my family, work long-hour shifts, more than 12 hours a day, having to go without employees and having to carry the business forward.





"WE DON'T SETTLE. WE'RE ALWAYS TRYING TO OFFER MORE AND MORE."



ALRIGHT – SO LET’S TALK BUSINESS. TELL US ABOUT ‘ALL FOR YOUR CAKES & BAKERY’ – WHAT SHOULD WE KNOW?

ADRIANA: We are the very proud owners of a small business in Lewisville, TX. Here at All For Your Cakes, we offer a wide variety of products for home bakers, professional bakers, hobbyists, etc. Our goal is to provide clients with a store where they have access to all the products they need.

SHELLY: I think what makes it different, not necessarily unique, but what makes it different is that we’re always innovating. We listen to people’s needs, we don’t stay in the same circle.

ADRIANA: After years of hard work and lots of sacrifices, we see the outcome and we feel extremely fortunate. We have our own supply shop, distribute products all across the country and sell online.

In 2018, we had the opportunity to distribute the Saracino Modelling Paste as well as other products that are manufactured in Italy and are well-established in Europe due to their great quality. We are excited to be able to bring Saracino and introduce it to the US market. Our mission is to promote Saracino products at the most important cake fairs in the United States. This way, the public will have the opportunity to learn more about all the amazing products and the windows of creativity that these products will open up! We are diligently working on bringing in other Saracino products that will offer a tremendous variety and incomparable quality. We are grateful to La Belle Aurore for their support in this project, along with Alvise Zolla and Paolo Zolla. We are confident that the public will love Saracino as much as we do.

Additionally, we recently opened a bakery within our store. Here, we offer a great variety of delicious desserts, all of the desserts reflective of different cultures. We depend on our talented staff and their knowledge of cake-decorating. We know our products well and can therefore better advise our customers.

IS THERE A CHARACTERISTIC OR QUALITY THAT YOU FEEL IS ESSENTIAL TO SUCCESS?

SHELLY: We don’t settle: we’re always trying to offer more and more. We’re constantly bringing in new items to stay up to date with products. I think above being unique, what makes us different from the businesses in our area is that we’re always offering what people need. We’re always updating our products. We want to keep growing, keep teaching and continue helping people better their talents through the classes we offer. We hope to continue inviting artists from all over the world so people can learn new techniques and trends that can help them with their own businesses.

THANK YOU FOR YOUR TIME AND HAVING A CHAT WITH US . IT WAS LOVELY TO KNOW YOUR STORY BETTER. WE ARE WISHING YOU ALL THE BEST IN THE FUTURE AND CONTINUED SUCCESS.

USA FEBRUARY

SALE

No more adding CMC to your sugarpaste. Take your modelling skills to the next level by trying 'ready to use' Saracino Modelling Sugarpaste- Pasta Model



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Offer valid from the 1st February until stock lasts

Hand Painted Wedding Cake



CAKE DESIGNER

Angela Penta aka Angela Penta Cakes

My name is Angela Penta, I live in Terni, Italy, not far from Rome.

I always liked to bake and when I started with Cake Design it was love at first sight. It was approximately 8 years ago that I started to dedicate myself more and more to cake design.

I graduated in Architecture and love to combine my passion for pastry with design.

I have taken part in many competitions and find this very satisfying. To me the most important achievement are the Gold Medals I have been awarded at Cake International in Birmingham, UK.

All of these experiences have been really important to me because every new challenge pushes you to overcome your limits and learn new things.

I enjoy to design and make many different kinds of cakes and I still have a bucket list with many things to learn and to do.



Angela Penta Cakes

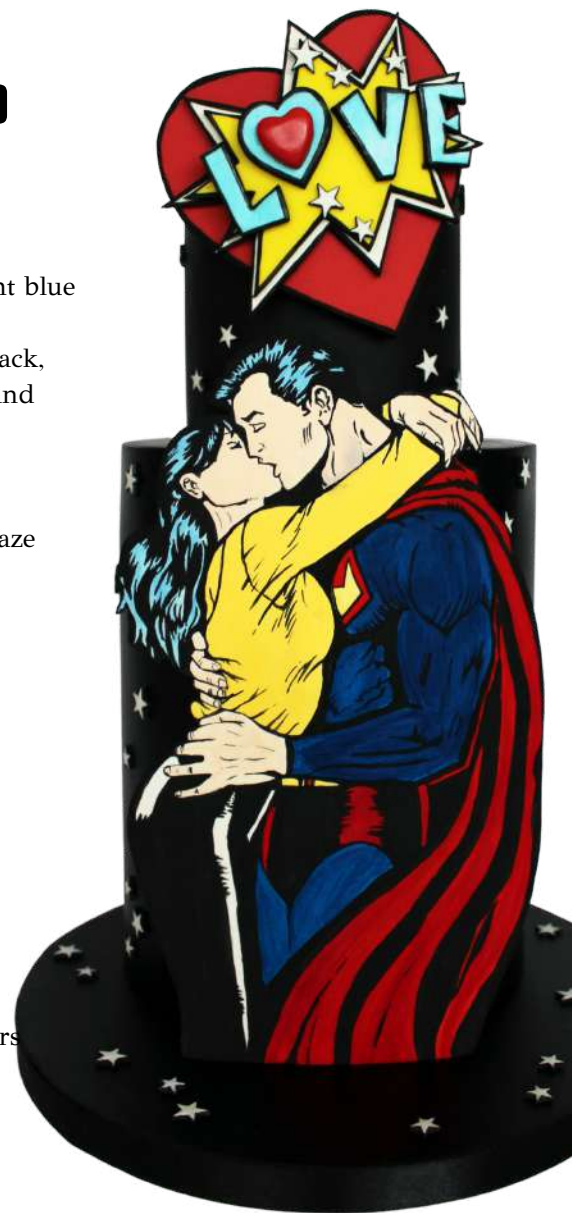
YOU WILL NEED

INGREDIENTS

- Pasta Top Black
- Pasta Model White, Red, Light blue and Yellow
- Powder colours Skin tone, Black, Yellow, Red, Sky blue, Blue and White
- CMC
- Cake gel glue
- Shiny Effect Confectioners Glaze

EQUIPMENT

- 4x4" round cake or dummy
- 6x8" round cake or dummy
- 9" round cake board
- Black ribbon
- Large and small rolling pins
- Fondant Smoother
- Flexible fondant smoothers
- Ruler
- Knife
- Craft knife
- Palette knife
- Stars and heart plunger cutters
- Small ball tool
- Brushes
- Paint brushes
- Cocktail sticks
- Small plastic dishes
- Clear alcohol
- Corn starch





STEP 1 For this project we need 2 dummies (or cakes) 4×4" round, 6×8" round and a 9" round cake board that will be covered with black Pasta Top.
TIP: Pasta Top is Vegan, Gluten free and has NO hydrogenated fats. It's very stretchy and can be rolled very thin.



STEP 4 Brush the dummy with water and put the paste on top of the dummy as shown.



STEP 7 Brush the cake board with water, roll out the black Pasta Top and cover the cake board.



STEP 2 Roll out the paste large enough to cover each tier.



STEP 5 Using a smoother press on top to make it smooth and with the hands smooth the paste down the sides of the cake.



STEP 8 Smooth the surface with a smoother to remove any air bubbles.



STEP 3 Roll the black Pasta Top thinly. You can use a little corn starch on your work surface so it doesn't stick (but not too much to stain the black paste).



STEP 6 Use the same process to cover the other tier and create sharp edges using flexible fondant smoothers.



STEP 9 Trim the excess paste from around the board using a craft knife.



STEP 10 Add the black ribbon around the cake board.



STEP 11 Assemble the cake as shown in the picture.



STEP 12 Use a ruler to measure the size of the pop art inspired illustrations and print them, these images will be used as a template.



STEP 13 Let's start with the painting, we need the printed illustration, Pasta Model white, CMC and powder colours skin tone, black, yellow, red, sky blue, blue and white.



STEP 14 Add a little bit of CMC to the paste to help it become firmer.



STEP 15 Roll out Pasta Model to about 3 mm thick, it must be larger than the printed image.



STEP 16 Place the printed image over the paste and using a small ball tool, trace outlines on the paste.



STEP 17 Use craft knife to cut out the shape.



STEP 18 Begin by painting light colours, mix skin tone and white powder colours with alcohol and paint faces and hands.



STEP 19 Continue painting with light colours, for yellow mix yellow and white powder colours and dilute with alcohol.



STEP 20 Mix sky blue and white powder colours with alcohol and paint the bright reflections of the hair, you don't need to be precise because we will define the design later with black.



STEP 21 Complete by painting the red and blue areas using the red and blue powder colours diluted with alcohol.



STEP 22 Mix black powder colour with alcohol and paint using a fine brush.



STEP 23 Using the picture as reference paint the design on the paste using the black powder colour mixed with alcohol.



STEP 24 Once the painting is complete, paint the sides with black powder colour diluted with alcohol.



STEP 25 When the painting is dry we can glue the piece on the cake using Cake gel glue.



STEP 26 Glue the piece on the bottom tier being careful not to touch it too much with your hands as this may damage or smudge the painting.



STEP 27 Roll out red Pasta Model and cut out a heart using the heart plunger cutter. Set aside.



STEP 28 Mix red Pasta Model with a little bit of CMC.



STEP 29 Roll out red Pasta Model to about 3 mm thick.



STEP 30 Place the printed image on the paste and, using a small ball tool, trace the outlines of the red heart on the paste.



STEP 31 Do the same using the white and yellow paste.



STEP 32 Roll out light blue Pasta Model to about 2 or 3 mm thick and using a small ball tool, trace the outlines of the word LOVE.



STEP 33 Once all the shapes are traced use a craft knife to cut them out, these are all the pieces needed to make the comic heart.



STEP 34 Using a thin brush paint a black line on the outline and sides of the heart shape.



STEP 35 Do the same for all shapes.



STEP 36 Glue all the pieces of the comic using Cake gel glue.



STEP 37 Glue the word LOVE using the printed image as a reference.



STEP 38 Add a layer of Cake gel glue to the back of the big red heart.



STEP 39 Stick the comic onto the top tier, support with toothpicks if necessary until dry and then they can be removed.



STEP 40 Roll out the white Pasta Model and cut out some stars with 2 sizes of stars plunger cutters.



STEP 41 Using the black powder colour diluted with alcohol paint the sides of the stars.



STEP 42 Make about 35 stars of different sizes.



STEP 43 Using a brush add a little bit of Cake gel glue to the back of each star.



STEP 44 Glue the stars to the cake and cake board randomly.



STEP 45 Add a shine to the word LOVE with the Shiny Effect Confectioners Glaze.

Coffee and Cake with *Anna Astashkina*



My name is Anna Astashkina. I'm a Cake Artist and owner of Astashkina Cakes. I'm 35 years old and live in Chicago, Illinois.

I was born and raised in a small city in Russia. When the time came for me to go to school, the Soviet Union collapsed and our future as a country became uncertain. My parents were teachers and they worked full time to provide for our family. Since I was 8 years old, I needed to take care of my little brother while our parents weren't home, so I cooked for him every day and I think being in the kitchen on my own at this age gave me a good understanding and creative freedom to explore and build my skills.

My mom didn't enjoy baking (I guess she didn't have time) and I always wanted to have beautiful and tasty cakes for my birthday, but back then in Russia cakes and pastries weren't available, especially in small towns.

I taught myself how to bake by reading culinary books. My first try failed because I accidentally used baking soda instead of baking powder when mixing cookie dough.

Those cookies were inedible. And even though I was 8 years old, I still remember like it was yesterday.

At the age of 16, I moved across the country to Moscow to go to Moscow State Technological University and, after 6 years, I graduated with a Master's Degree in Mechanical Engineering. All these years, living in a dorm room without having enough money to buy goods or eat out, I held onto my skills and cooked food every day (that gave me a lot of extra points in our dorm community).

After graduating from University, I got married to the love of my life and made a career in Logistics and Customs Clearance (I became a Head of the Logistic Department in an International company at age 22) and I thought that, finally, my life is coming together.

That was in 2012. We bought an apartment and settled in our new place, a year later my husband (who worked in IT) decided to change his career and become a pilot. He moved to the USA to attend a flight school in Florida. I was living alone, working long hours to provide for our family and support his dream financially.

But another economic crisis hit our country and we lost almost everything.

In September 2014, I packed 2 bags, grabbed my 15-year old cat and moved to the USA to join my husband on his journey

to become a commercial pilot. It became very clear that there was no future for us in Russia and we needed to make it in America.

I didn't speak any English when I moved, so I was watching a lot of YouTube videos and came across Julia Usher's channel. Her calm voice and detailed explanation helped me tremendously to improve my skills and opened my eyes to all the cake and cookie decorating possibilities. At that time, we didn't use fondant or royal icing in Russia, and I had no idea, that cake could be tiered! When I first moved to the States I had nothing, but time.

I became obsessed with making cakes and soaking in all the knowledge that was available online.

I'm definitely a YouTube University Graduate. And suddenly I realized, all that time I had I was spending in my kitchen! Baking became my meditation, cure for depression, opportunity to feed my family and be creative.

I was desperate to learn proper baking and cake decorating techniques, so I went to work at my local French Patisserie. I could not speak English but I knew that I needed to impress the owner so I baked eclairs and macarons to show what I could do. That was such an amazing time, I worked shoulder to shoulder with a French Pastry Chef, luckily for me, he didn't speak English either, so it wasn't an issue. I learned a lot and practiced new skills. Six months later the owner passed away very unexpectedly, and the shop closed.

I didn't want to give up

and needed another outlet for my creativity. Because we lived in Florida, I heard out about SoFlo 2017 and went to Miami and competed. That cake you see was my first tiered cake, first wedding cake, first sugar flowers, and first competition).

I met amazing people and got really star struck when I saw Liz Maker, but she was so kind and sweet and for the first time I felt like I belong to this community.

Later that year I went to Cake Fair in Orlando and created Five Tier Black Wedding cake with Magnolia wreath that allowed me to showcase my style and became a great conversation starter. Each tier had different textures, and everything was black.

Living in Orlando, FL allowed me to be a part of the Confectionery Artist's Guild of Orlando - a non-profit organization that supports local community through any form of sugar art. Three years in a row I was invited to create gingerbread houses for the Orlando Museum of Art's Festival of Trees to sell art to raise money to support the Museum.



I volunteer my time and donate cakes to support Icing Smiles, Ronald McDonald House, Operation North Pole Chicago and Social Works. I've participated in the Central Florida Fair as a cake decorator to teach kids and young adults basic decorating skills. In 2018 I was recognized by Les Dames d'Escoffier Chicago - a global philanthropic society of women leaders and trailblazers in the culinary, beverage and hospitality professions and awarded a scholarship to continue my education. That opportunity changed my life and allowed me to attend Nicholas Lodge's class at the French Pastry school. Learning sugar flower artistry from Chef Nicholas helped me elevate my skills and gave me an amazing base to start exploring on my own.

As a member of ICES, I love taking part in our local Days of Sharing and last November I taught a hands-on class for 47 attendees.

I knew that Cake decorating and teaching is something I can do forever because I unmeasurably enjoy the process.

Last December my dear friend Blaque Shelton invited me to take a part in building a Gingerbread replica of the Chicago Museum of Science and Industry and it was the biggest building I've ever made. Such an amazing experience, working as a team, combining our skills, helping each other, arguing, learning and growing through this process as artists and creatives! I truly believe that I'm only competing with myself and there is no limit in what is achievable.

I love to share what I have learnt on my journey to help inspiring cake artists who maybe do not have other opportunities to invest in education.

I want our industry to thrive and I want to help build a stronger community for bakers to have a business that is financially stable and enjoyable.



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

Specifically FMM Sugarcraft Flute & Vein a.k.a. Dresden Tool. Having this tool and a pair of sharp scissors I can shape a flower or make decoration using fondant, gumpaste or wafer paper!

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

Maggie Austin. Her delicate and ethereal style inspired me to explore new techniques and elevate my cake decorating skills, to work on developing my own style and working with wafer paper for the first time! Meeting Maggie Austin helped me to understand the real impact cake art makes and encouraged me to become a teacher

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

Wafer paper! It is the best quality, always fresh and so versatile. You can make realistic flowers, interesting textural decorations, sails, foliage and so much more. And it is so much quicker, there is no need for overnight dry times which I was just too impatient for. And, yes, wafer paper flowers are so light!

Q: WHAT MOVIE TITLE BEST DESCRIBES YOUR LIFE?

James Bond: From Russia with Love. What else could it be? Handsome men, smart girls, and an intriguing soundtrack!

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

Sleep more and care less!
We need to stop glorifying endless hours of work and "hustle" culture. Take care of yourself first, have confidence, put your head down, and practice. Take steps toward your big every day and you will grow.



Quick Fire Questions

Plan properly or wing it? Plan-plan-plan!

Whilst working – Listen to music or watch tv? Listen to audiobooks! (I don't actually own a TV and haven't watched any since 2002)

Favourite product – Saracino Wafer Paper or Saracino powder dusts? Saracino wafer paper all day every day!

Delivery – Down a long bumpy road or during a rain storm? A long bumpy road, I would rather see where I'm driving.

Do you prefer – Baking the cake or decorating the cake? Decorating! And coming up with new designs.

Airbrush or paint by hand? Paint by hand!

Apron or chef whites? Chef whites! It feels like wearing a Superman costume

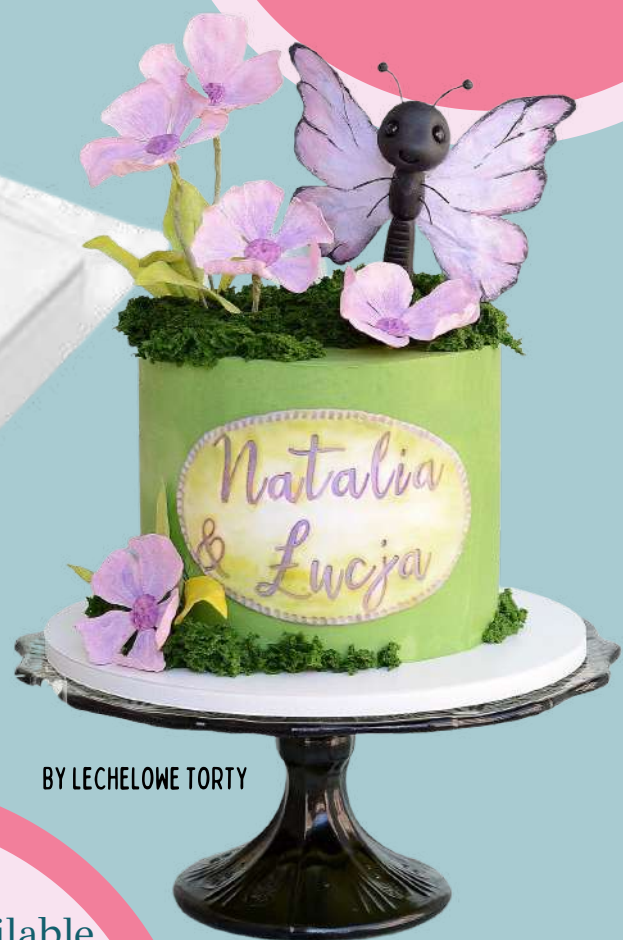
Customer design or free reign? Absolute creative freedom is necessary to come up with a unique design that suits the client.

Stay up all night to finish or get up early to finish? To plan! But if I need to choose - get up early

Your own birthday cake – Make it yourself or have the week off? No-no-no, I'm not making my own Birthday cake! I want to experience the magic of getting a cake from someone else.

SARACINO WAFER PAPER 0.27 & 0.60

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BY KATARZYŃKA SZTUKA CUKROWA

BY ANNA ASTASHKINA





CAKE DESIGNER

Justyna Kowal aka Nie bede tego jesc

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 desserts are real desserts – 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’.

On social networks she runs fan page “I will not eat it” where she shares her own photos of her pastries and desserts.



Nie bede tego jesc

Banana & Chocolate Buns

SWEET WAY TO START YOUR VALENTINE DAY



YOU WILL NEED

INGREDIENTS

For dough:

- 600g plain flour
- 15g dry yeast
- 60g sugar
- 80g butter
- 4 egg yolks
- 270g milk
- pinch of salt
- 2 tsp of Saracino Le Supreme Vanilla food flavouring

For filling:

- 4 large well ripened bananas
- 120g butter
- 90g sugar
- 130g Saracino milk chocolate drops
- 130g Saracino dark chocolate drops
- 2 tsp of Saracino Le Supreme Banana food flavouring

For icing:

- 200g icing sugar
- 30g water



Saracino Chocolate Drops white, milk and dark available in 2.5kg bucket and 250g tub





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



STEP 2 Pour flour to a big bowl.



STEP 3 Add yeast and salt.



STEP 4 Add sugar.



STEP 5 Melt butter and let it cool down. Warm your milk but don't boil it.



STEP 6 Add all the dry ingredients to your food mixer bowl and combine.



STEP 7 Add milk and melted butter.



STEP 8 Add egg yolks.



STEP 9 Add two spoons of vanilla food flavouring Le Supreme.



STEP 10 Mix all the ingredients for around 10 minutes until well combined.



STEP 11 Dust a bowl with flour and add the dough. Cover with cling film. Leave it in a warm place until it doubles in size.



STEP 12 Prepare all your ingredients for the filling.



STEP 13 To a ceramic or glass bowl add chocolate drops, butter and sugar. Melt everything in the microwave or over a pan of boiling water. Let it cool down.



STEP 14 Add bananas to your blender.



STEP 15 Blend until smooth.



STEP 16 Get your chocolate mix ready and Saracino Le Supreme banana food flavouring.



STEP 17 Add the chocolate to the blended bananas.



STEP 18 Add 2 tsp of banana food flavouring.



STEP 19 Blend all together.



STEP 20 Leave it aside and allow it to thicken.



STEP 21 Remove the film from the bowl and place the dough on a floured surface.



STEP 22 Knead it but not for long.



STEP 23 Roll it to a rectangle so the length is double the width.



STEP 24 Spread a layer of the chocolate mixture and add slices of fresh banana.



STEP 25 Add milk and dark Saracino chocolate drops.



STEP 26 Roll the dough starting from the shorter side. Be careful not to rip the dough.



STEP 27 Keep rolling until fully rolled with the joint at the bottom.



STEP 28 With the knife cut slices around 3cm thick.



STEP 29 Put baking paper on your baking tray. Place the buns remembering to leave sufficient space between them as they will increase in size. Apply cling film over the top (don't press) and leave it for 30 minutes in a warm place.



STEP 30 Remove the film. Place them in a pre warmed oven at 190C and bake for 25 minutes.



STEP 31 They should be baked until a golden colour.



STEP 32 Prepare icing sugar and water.



STEP 33 Mix until a medium consistency is achieved. If it is too runny add some more icing, if it is too thick add a drop of water.



STEP 34 Add to the piping bag and cut the end.



STEP 35 Pipe the icing over the top of the buns.



Voila they are ready!

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



BY DAISY CAKES
using Pasta Model



BY CARLA PUIG-SUGAR ATELIER
using Pasta Scultura



BY ANGELIQUE VAN VEENENDAAL CAKE GARDEN
using Pasta Model



BY ANNA ROSA MAGGIO
using Pasta Model



BY SWEET MI - CAKE
DESIGN BY MILENE HABIB
using Royal Icing



CAKE DESIGNER
Sarah Bray aka Daisy Cakes

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

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

I now have a slight obsession with making all things tiny in particular miniatures of full sized cakes and wedding cakes. I also really enjoy making little food to fit on toppers for miniature cupcakes. This love of miniatures combined with a background as a primary school teacher led me to begin teaching cupcake classes in 2016. Since then I have also written tutorials for blogs and Cake Masters magazine.

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



daisycakesbysarah

Valentine's Cupcakes

SPOIL YOUR OTHER HALF WITH THESE SUPER CUTE CUPCAKES



YOU WILL NEED

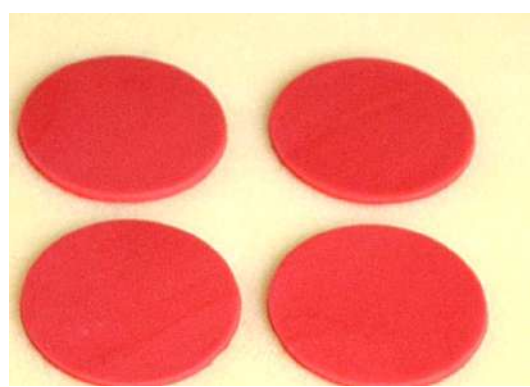
INGREDIENTS

- Red sugarpaste Pasta Top treated with CMC mix
- Saracino Pasta Model white
- Saracino Pasta Model rose
- Saracino Pasta Model fuchsia
- Small piece of brown Pasta Model
- Small piece of black Pasta Model
- Sugar glue - Saracino cake gel
- Fine tipped edible black pen
- Pink edible Saracino powder dust

EQUIPMENT

- Work-board
- 58mm round cutter
- Foam drying mat
- Rolling pin
- Paintbrush
- Edible glue
- Small dotting tool or small ball tool
- Sharp knife
- Craft knife
- Blade tool
- Stitching tool
- Large heart cutter (approx. 35mm in diameter)
- 10mm diamond plunger cutter
- 13mm diamond plunger cutter
- Heart plunger cutters (small 6mm, medium 10mm and large 13mm)
- Ruler
- Cling film
- Soft brush





STEP 1 Roll out red sugarpaste (pretreated with tylose powder) and cut 4 x 58mm circles. Set aside to dry completely on foam mat.



STEP 4 To make the cloud roll out a number of white paste balls in the palm of your hand. Try to have a variety of different sizes.



STEP 7 If necessary turn the topper around and support the back with another small ball of white paste.



Heart with arrow

STEP 1 Roll out a piece of fuchsia paste about 6mm in thickness. Cover with cling film and smooth the top. Cut out a heart shape as before.

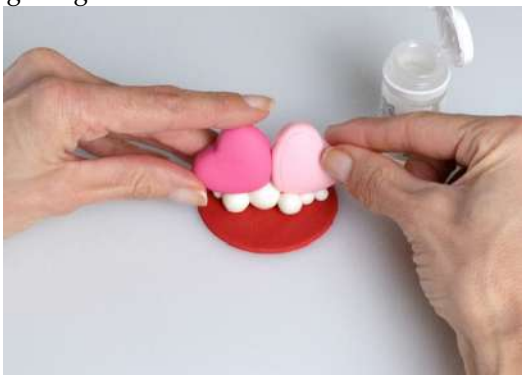


Hearts on cloud

STEP 2 Roll out fuchsia pink paste to approx. 6mm in thickness and place a piece of cling film on top. Smooth over with fingers so there are no creases and push heart cutter down on top. Carefully remove cling film (making sure the cutter hasn't left any on the top of the paste) and set aside to dry. Repeat with the rose



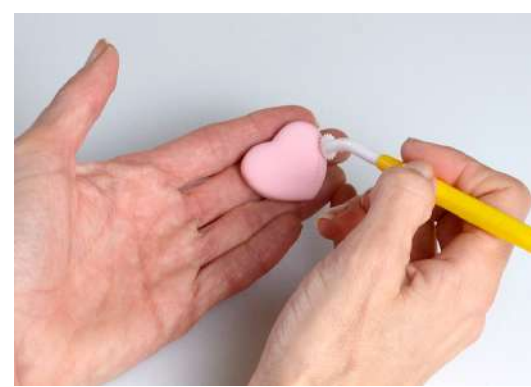
STEP 5 Stick the balls onto the topper with the larger balls in the centre and getting smaller towards the two sides.



STEP 8 Glue the second fuchsia pink heart onto the left hand side of the cloud, also add a spot of glue to join the two hearts together in the middle. Push together gently onto the cloud. Again, if necessary, add a white paste ball to the back to support the heart.



STEP 2 Use a small dotting tool to make two dents for eyes and set aside to dry.



STEP 3 Use a stitching tool to add detail around the edge of the rose heart and leave to dry.



STEP 6 Using sugar glue, stick the rose pink heart onto the right hand side of the cloud at an angle.



STEP 9 You may now want to add in a small white paste ball or two just to finish off the cloud. Leave to dry completely.



STEP 3 Roll out a piece of white paste approx. 3mm in thickness. Use a knife and ruler to cut a strip approx. 16mm long and 6mm wide. Cut this into two lengths, one 10mm and the other 6mm.



STEP 4 Roll out another piece of white paste thinner to approximately 2mm in thickness. Lay the cut shape on top and using a knife cut around the three straight sides.



STEP 5 Cut the larger diamond into two triangles.



STEP 6 Using sugar glue attach the small rectangle to the heart approximately half way down on the right hand side.



STEP 7 Glue one of the triangles to the end of this rectangle.



STEP 8 Attach the other larger rectangle to the left hand side of the heart opposite the previous piece.



STEP 9 Use sugar glue to add the two small diamonds either side to complete the arrow. Set aside to dry completely.



STEP 10 Roll two small balls of black paste and glue into dents for eyes. Add small pieces of white paste for accents.



STEP 11 Using a small amount of sugar glue attach the large heart (with arrow) to the middle of one of the toppers and support from behind whilst drying.



STEP 12 Using a small heart plunger cutter, cut out one small rose pink heart. Cut two hearts using a medium plunger cutter (one rose pink and one white).



STEP 13 Use sugar glue to attach these hearts to the front of the topper.

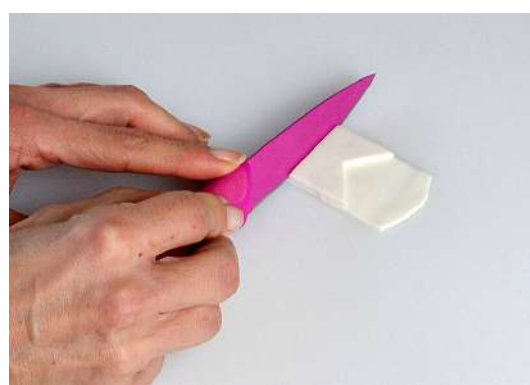


STEP 1 Roll out the white paste to approximately 3mm in thickness. Cut out a rectangle approximately 35mm by 28mm with a knife.



STEP 2 Remove a triangle from one of the long sides of the rectangle with a knife.

Love Letter



STEP 3 Roll out another piece of white paste thinner to approximately 2mm in thickness. Lay the cut shape on top and using a knife cut around the three straight sides.



STEP 4 Now cut the top of the envelope to make it look open.



STEP 5 You will have two shapes like this.



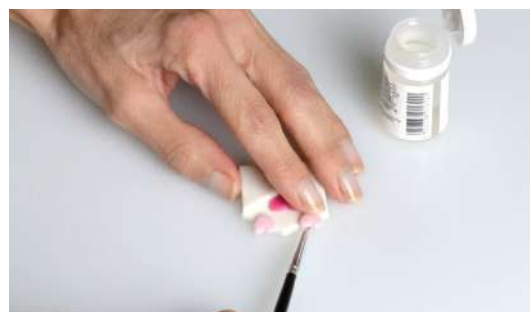
STEP 6 Roll out the fuchsia paste and rose paste fairly thinly. Using the large and medium heart plunger cutters, cut out one large fuchsia heart and two medium rose pink hearts.



STEP 7 Attach the larger fuchsia heart to the envelope just slightly above the middle checking that when the other piece is overlaid it is poking out.



STEP 8 Use sugar glue to attach the other piece of the envelope on top.



STEP 9 Add the two medium sized rose pink hearts to the top of the envelope with sugar glue.



STEP 10 Apply glue at the bottom of the envelope and fix to the topper.



STEP 1 Roll out the rose pink paste to approximately 2mm in thickness and cut out a large heart. Roll a strip of rose pink paste and set aside for a minute to slightly harden (as this makes the next step easier) using a long bladed knife in a rocking motion cut a strip approximately 1cm in width.



STEP 2 Brush a small amount of sugar glue around the side of the heart.



STEP 3 From the middle of the left hand side, start to wrap the strip around the edge of the heart to create the side of the chocolate box.



STEP 4 Use the blade tool to push the paste into the shape of the heart.



STEP 5 With a craft knife cut off the excess paste and use a small amount of sugar glue to stick the two ends together.



STEP 6 Using small balls of brown paste make chocolates for the inside of the box. Mark the tops of the chocolates with a small dotting tool, shell tool etc. Secure inside the box with sugar glue. Don't worry if there is a gap on the left hand side as the box lid will cover this.



STEP 7 To make the lid roll a piece of rose pink paste approximately 4mm in thickness. Cover with cling film as before and cut out a heart.



STEP 8 Take a small piece of fuchsia paste and use a small mould to make a bow. Glue this to the top left of the heart with sugar glue.



STEP 9 Stick the chocolate box to the right hand side of the topper with sugar glue.



STEP 10 Add the lid at an angle securing with sugar glue. Set this to dry. When completely dry use an edible black pen to mark on the faces and eyes of the hearts, envelope and chocolate box. Be very careful here as they are still quite fragile. Use some soft pink edible dust to add pink cheeks to the pale pink heart on the cloud, the pale pink chocolate box lid, and the envelope.



Your toppers are ready

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