

We Love Pastry

CAKE DESIGN · ALL ABOUT PASTRY · PEOPLE · EVENTS

no.12



CAKE by Joanne Suet Na Chau

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SARACINO
We love pastry

May 2020
www.saracinodolci.com
www.saracinodolci.co.uk

Saracino lands in Asia

I am proud to present our Chinese distributor Alicia Zheng, to whom we are happy to reserve all our best technical and commercial support for the development of the Far East markets, a new area for Saracino with a great potential for the art of cake decoration.



“We love pastry” is Saracino’s strapline, highlighting our passion for the world of confectionery.

The steady growth of Saracino in Europe and in other major world markets is proof that we love what we do

and never stop looking for the best quality.

The “Best Product” award won by Saracino Modelling Paste at Cake Master Awards in Birmingham during Europe’s largest cake design show, is another indication of how well the market has received our range of cake decorating products. We would like to thank all our staff and customers for this award. Thanks to their suggestions, our new catalogue has even more exciting ideas to make confectionery and ice-cream creations even more fun!

Happy cake designing!

*Paolo Zolla
Marketing Manager
Saracino*

Hello Everybody!

I am Alicia Zheng, I have been enjoying baking since my early childhood in my Grandma’s kitchen in Shantou. Sparking joy through creativity was, and still is, the greatest reward no matter whether as a little girl or an adult.

Later on, I had the great opportunity of spending a decade studying in Singapore where I started to get familiar with the western baking and decoration styles, knowing new ingredients and widening my horizons to endless imagination.

When I returned back to China in 2006 and started sharing my overseas knowledge and baking for my family and friends, I was amazed by how well my creations were received but also by how little they were known, up to the point I had to reassure them that, yes, they were edible! That’s how I came to the determination to make my passion a business and founded my Hong Kong Company, Faithful Family Service Ltd., in 2011, followed in 2014 by Faithful World Trading in Shenzhen as a distribution arm for Mainland China.

Over the years, Faithful Family successfully achieved and even exceeded my initial aims and expectations, thanks to the loving support of our Staff, Associates and Customers; we are regular exhibitors at most trade fairs in China and our educational programs are performed by internationally renowned chefs.

Since 2018 we have been proudly distributing Saracino in China and then brought the partnership to another level by accepting the exciting challenge to introduce the brand to the rest of Far East Asia, starting with the appointment of Saracino Asian Ambassadors and continuing with our presence at FHA Ho.Re.Ca as well as the establishment of Faithful Family Pte., Singapore.

Saracino is a great company sharing the same values of Faithful Family: quality, trust and love. That’s why we can truly say all together: “We love pastry”!

*Alicia Zheng
Director & Founder
Faithful Family Service Ltd.*



Cake Designer Tina Wen

Personal Profile

English Name: Ms. Tina Wen

Chinese Name: WENJINPING

Founder of 'Baked by Wen'

Authorized Lecturer of U.K. PME Fondant Certificate

Dessert Designer for high-class feasts

Senior Fondant baker

Born into an artistic family

Seven-years experience of artistic education

Travelled around the world for five years to learn about desserts, since then, became a dessert designer.

In 2014, cupcake design was admitted to the final round of the HKIBE (Hong Kong International Bakery Expo)

In 2017, Won silver prize in the HKIBE (Hong Kong International Bakery Expo)

Appointed to design and make birthday cakes for many celebrities.

Dedicated dessert chef to Hunan Television Station

Designing and making 1000+ dessert tables

Born in: Changsha, Hunan, China

Occupation: Senior Dessert Designer, Brand Director

Graduated from Hunan First Normal University, Hunan Normal University

Personal Experience

2007: Interned in Hunan Recreational Channel; Position: Editor

2008: Art and Chinese teacher: Group Director in Changsha Dongfeng Primary School

2010: Vice Art teacher: Group Director in Changsha Huoxing Primary School

2012: Self Employed dessert maker

2013: Learning to make various desserts with Australian cake Artists

2014: Establishing the first creative and themed dessert store in Changsha – “Miss Wen’s Dessert Party”; as its founder; taking part in HKBIE and entering the final

2015: Finished teaching and opened the first exclusive cupcake shop in Changsha. Interviewed for related topic by local TV station; appearing on various TV programs. Making cakes for various hosts of the Hunan TV Station. Making dessert table for the celebrity CHENMINHAO;

2016: Received PME UK Training and became the only PME authorized Fondant Baker in Hunan area. Updated the brand to “Baked by Wen”. Made themed cake for TIAN TIAN XIANG SHANG TV show for Hunan TV Station;

2017: Travelled to Japan to learn from different dessert stores. Participated in HKIBE and won Silver in the Fondant Category; Invited to Beijing to make celebration cake for the famous enterprise JINGDONG XIAOMI. Invited to make celebration cake for event at the British Embassy in Changsha. Invited to make celebration cake for celebrity WU LEI. Making cakes for celebrities such as YI YANGQIANXI and WANG YUAN. Invited to make birthday cake for celebrity ZHAO LIYING. Invited to make themed cake for Spring Festival Event for Hunan TV Station.

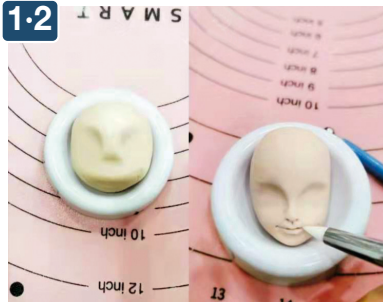
2018: Developed “Baked by Wen” into creative bakery teaching studio. Became the first Brand to combine dessert sales, bakery teaching, and, sales of products and equipment for baking.

Invited to make numerous celebration cakes for TV shows on Hunan TV Station (Happy Camp, TIAN TIAN XIANG SHANG, I Am A Singer, Who’s the Murderer, Jinying Cartoon, Recreational Channel, Mars Intelligence Agency, etc) and gained the nickname “the dedicated dessert chef of Hunan TV Station”. Invited to make a birthday cake for celebrity ZHANG SHAOHANL. Invited to Chengdu to make a birthday cake for celebrity YANGYANG;

2019: Cooperating with Italian Cake Artists using the famous Brand Saracino. Launched the first Professional Fondant Technology teaching lecture in Changsha, Hunan to contribute to the popularity of Fondant cakes.

Chinese Rock star

with Tina Wen



01 Roll Skin Tone modelling paste into an oval shape. Form the eye sockets and chin with your fingers.

02 Use silicone shaping tools to outline the shape of the mouth and tip of the nose, adjust the proportions of the face.



03 Put the head aside for future use. Use a body mould and press out the legs with the trouser colour.

04 Set up the sitting position of the legs and mark the crease of the trousers with a modelling tool.



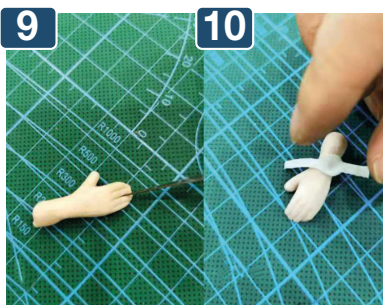
05 Form the shoes and socks and using a cocktail stick in the legs fix them to the pants.

06 Use the body mould to press out the upper body and attach to the lower body with a cocktail stick.



07 Press out the arms with the body mould. Fix to the upper part of the body and adjust the posture.

08 Model a neck on the body then attach the head.



09 Roll out hands using skin Tone modelling paste and cut each finger with a knife.

10 Make a watch for the wrist with white modelling paste.

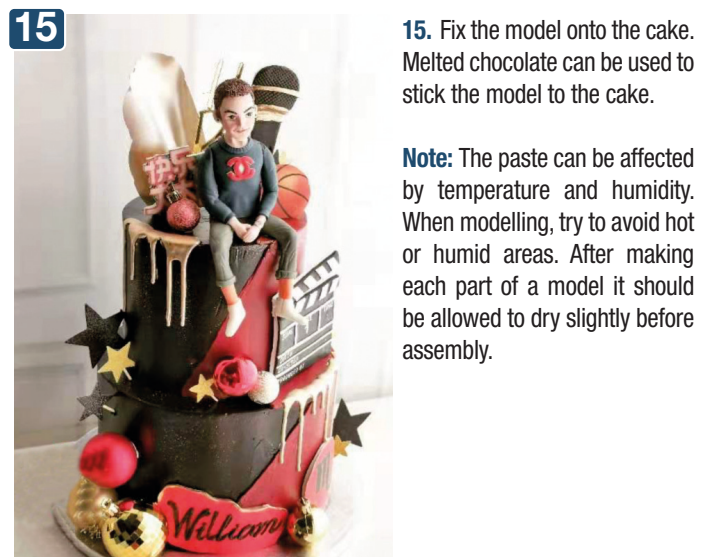


11 Fix the hands to the arms. Position the arms, hands and body.

12 Make the hair for the sideburns with dark brown modelling paste and fix to the face. Cover the back and top of the head with a thin layer of brown modelling paste. Cut out the logo and fix to the chest.

13. Using a modelling tool draw the hair lines and create texture.

14. The eyes, eyebrows and lips should be painted using a fine brush and food colouring. Use a soft brush to add blush to the cheeks with pink powder colour.



15. Fix the model onto the cake. Melted chocolate can be used to stick the model to the cake.

Note: The paste can be affected by temperature and humidity. When modelling, try to avoid hot or humid areas. After making each part of a model it should be allowed to dry slightly before assembly.

Cinderella Doll

with Tina Wen



01 Prepare your modelling paste - skin tone, light blue, dark blue, yellow, light pink, light purple. To prevent hardening wrap with cling film. You will need modelling tools, face mould, brushes, rolling pin, work board, sharp knife.



02 Using your face mould, use skin tone modelling paste to make the face / head. Adjust the proportions of the facial features with modelling tools.



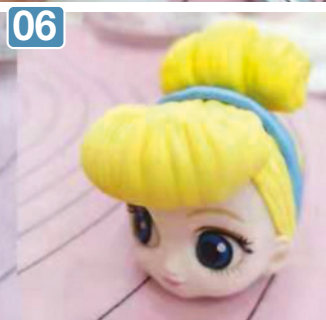
03 Using a fine brush and food colouring, paint the eyes, eyebrows, lips and cheeks. Put the head aside and allow to dry.



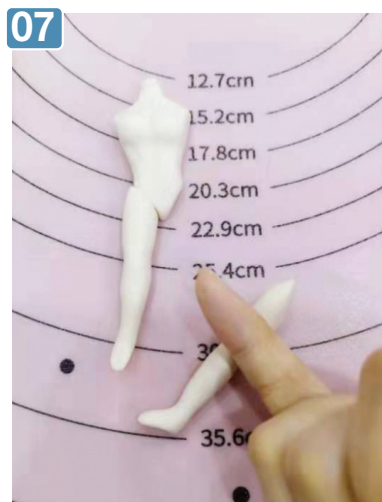
04 Using yellow paste cover the back of the model's head. Mark the hair with a modelling tool.



05 Using yellow paste, form the fringe with your fingers. Fix it to the head with a little water and draw the hair lines.



06 Using dark blue paste make a hair band and fix. Take a small piece of yellow paste, roll into a ball, fix to the back for the ponytail and mark hair lines.



07 Model the body, arms and legs using skin tone paste and a body mould (or model with hands). Insert flower wire or wooden skewers into the legs and fix to the body. Leave a length of wire or skewer out of the bottom of the foot to fix to a foam pad.

Do not fix the arms at this stage. The arms will need to be made with two colours for the gloves.



08 Use a wire or skewer to attach the head to the body. Make the clothes and stick them on the body. Make the skirt in light blue. Form the sleeves on the shoulders.

09 Use dark blue paste to roll out pieces of the skirt and stick them on one by one, form pleats at the waist.

10 Make some small clothing details and fix to the model.



11 Fix the gloved arms to the shoulder sleeves.

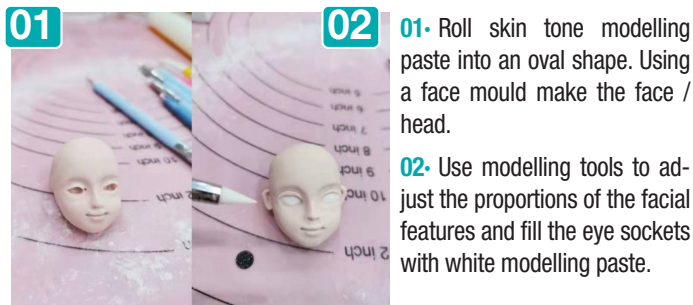


12 Fix the model to the cake. Melted chocolate can be used if required.

Tip: The paste can be affected by temperature and humidity. When modelling, try to avoid hot or humid areas. After making each part of a model it should be allowed to dry slightly before assembly.

Beautiful Woman

with Tina Wen



03 Using skin tone modelling paste and a female body mould, form the body and legs. Insert flower wire or a wooden skewer into the body. Adjust the sitting position and fix the head.

04 Roll the white modelling paste thin, press out the lace pattern with a mould / embossing mat, and cut out the skirt shape. Fix the skirt to the body.

05 After fixing the clothes, attach the arms / hands. Again you can use the female body mould, or, you can model with your hands. Dry the arms before fixing to the model.



06 Paint the cheeks and lips with a fine brush and food colouring.

07 Roll two small balls of the black modelling paste and press it on the white eyeball. Roll two smaller balls of the white modelling paste and stick them on each of the black eyes as the highlight.



08 Roll two small strips of the black modelling paste and fix to form the eyebrows. Roll two smaller strips of the black and fix to form the eye lashes.

09 For the hair use dark brown paste, roll it flat and then cut it into strips. Each strip will form a piece of the curly hair. Cover the back, top and sides of the head.



10 Adjust the lengths and style to make the hair look more natural.

11 Fix the model to your cake. Melted chocolate can be used to stick the bottom and feet to the cake if required.

Tip: The paste can be affected by temperature and humidity. When modelling, try to avoid hot or humid areas. After making each part of a model it should be allowed to dry slightly before assembly. When making clothes, roll them out as thinly as possible. Make up and face details should be as clean and tidy as possible.

Cake Designer

ANGeL & DeVIL



Personal Profile

English Name: Ms. Sun Jing
 Owner of a European style vanilla and organic vegetable farm, which is very rare in China.
 Founder of ANGeL & DeVIL Bakery
 Graduated from the Department of Art & Design at the North China University of Technology, majoring in Environmental Art Design.
 Passion is design and creation of fondant cakes.

Early Experience

Began to learn art from primary school age and attended professional high school of art. Majored at University in Environmental Art Design, with my minor course in Graphic Design. Interested in cooking since childhood, so I started learning to cook in elementary school. First learnt about baking during my time studying abroad. Following my return to China, I started to self teach baking.

Personal Experience

2007 Self teaching baking

2009 The ANGeL & DeVIL brand and studio was launched and I started selling my customized cakes.

2014 Attended British Sugar Flower class in Hong Kong hosted by Cake Master and Sugar Flower Gold Medal winner.

2015 Attended UK Squires Kitchen School to study various subjects, including: Chocolate Wedding Cakes, Fondant Decoration, 3D Cakes, Advanced Fondant Decoration, and Advanced Sugar Flowers.

2015 Attended class in London to learn 3D Fondant Doll modelling and Fondant Doll on Wedding Cake.

2015 Attended class in Edinburgh to learn Fondant Doll modelling.

2015 Attended class in Netherlands to learn Fondant Doll modelling and Advanced Fondant Decoration.

2015 Visited Italy to learn about Vanilla at a Vanilla Farm. Following this I started to plan my own Vanilla Farm.

2016 Attended classes in Shanxi to study traditional colourful steamed-buns.

2016 Attended classes in Italy to take a Barista course and Handmade Italian Pizza course.

2016 Visited Taiwan to attend a bread course.

2016 Built my 50 acre Farm where we grow vanilla and organic vegetables. The Farm include ill host short-term basic bakery courses and long-term advanced courses for Baking Professionals.

2017 Attended Advanced Modelling Course in Chengdu Bobo Studio, which has won two Cake International Gold Awards and second prize in the International Category.

2017 Hosted Teacher from Taiwan at the Farm to teach bread making.

2017 Attended Large 3D Fondant Modelling course at the Chengdu Bobo studio.

2018 Hosted Teacher from Taiwan at the Farm to teach bread making.

2019 Attended cake course in Beijing.

2019 Attended Wafer Paper Course at the 'Hello My Spring' Studio (Korean). This Studio won the 2017 Cake Master Award for Art Flowers.

2019 Attended Royal Icing course with the Winner of the 2018 Cake Master Award for Royal Icing.





Cake Designer Joanne Suet Na Chau

I am a Cake Artist and Designer from Hong Kong and have been making cakes since 2015.

I have been a PME Royal Icing and Sugar Flower Tutor since 2016 - 2017.

My cake shop 'Cake Studio' has been running for 3 years and we provide cake ordering services and classes in Hong Kong. Find us here - www.facebook.com/cakestudiohk



To date I have participated in the following five competitions:

2016 Hong Kong Local Cake Shop Competition and was awarded Silver.

2016 Cake International UK Show and was awarded Gold. HOFEX **2017** in Hong Kong and was awarded Bronze for my Pastillage Show Piece.

2018 Hong Kong Bakery Carnival and was awarded Gold in the FIPGC competition selection

2019 Cake Designers World Championship



Cake Designer Sweetie Swans

We are Phyllis Leung and Rarteo Lo from Hong Kong, the Owner's of 'Sweetie Swans Confectionery' which was established in 2013.

Looking through our journey over the past 7 years, we have made a wide variety of products with our 2 brains and 4 hands.

As a couple team, we have the advantage of merging our ideas and techniques to come up with more possibilities, from traditional sugar flower art, fancy gravity defying engineered cakes, to delicate figurines.

Here are some of our favorite works.





Cake Designer Lidia Lourenco

I am the Director and Founder of 'LinaLenco Dessert'. I have been a cake artist for 9 years and qualified PME teacher since 2015.

My Awards include the following

- 2014 Birmingham Cake International - 1 Gold
- 2015 Birmingham Cake International - 1 Gold
- 2016 Birmingham Cake International - 2 Gold and overall 3rd place in the International Category
- 2017 New York Cake Show "Best Sculpted Cake"

Between 2013 and 2018 hosted 36 episodes of my own TV show 'LinaLenco Dessert' on the local TDM Chinese Channel.





Cake Designer Anabela Maria Batalha

Born in Macau with Chinese and Portuguese Parents.

Grew up in an artistic family. Passionate for Art and spending time in the home workshop wood crafting, miniature modelling, antique repairing, cooking Macanese traditional local food and desserts.

Studied and worked in Graphic Design, Interior Design, Product Design, Engineering Design, Sketching, Wood and Metal Crafting, Fashion Design and Fine Art.

2012 Started self-teaching cake making. Attended Workshops and Certified Courses. Became a Cake Instructor's Assistant and then a Licensed Instructor. Cake Artist and Designer.

With the advantage of a design background, from design – sketching – structure – building – painting – packing – safety delivery, everything is custom made.

2016 Partner at “The Bakery Workshop” providing classes to educate and develop more cake artists in the baking industry in Macau.



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OUR PRESENCE
ACROSS THE WORLD



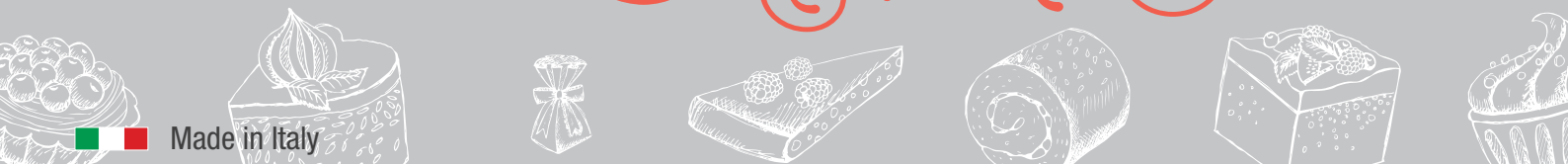
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