

We Love pastry

11

Exclusive TUTORIALS

DETAILED AND
VERY EASY TO
FOLLOW

WIN

TICKETS TO CAKE
INTERNATIONAL FOR
YOURSELF AND A
FRIEND

David CLOSE

AN EXCLUSIVE
INTERVIEW WITH CI
HEAD JUDGE

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SAVE 5% ACROSS
THE SARACINO
RANGE WITH
VANILLA VALLEY

GIVE
AWAY

ONLINE
Giveaway

WIN OVER £300
WORTH OF PRIZES



created by Torta od Snova





PAOLO ZOLLA
DIRECTOR



by [yenthomsoncakes](#) using Saracino Pasta Model



by [nartist_romina.novellino](#) using Saracino Pasta Model and Powder Colours

OR TRICK? TREAT!

This phrase, used by children on Halloween when they knock on doors, seems to stem from an ancient Christian tradition dating back to the Middle Ages, when peasants and beggars would knock on doors asking for a piece of bread in exchange for prayers for the souls of the departed.

On the evening of October 31st, it's very common to see children dressed as ghosts or vampires knocking on doors and shouting, "Trick or Treat?"

The full nursery rhyme recited by children asking for sweets goes: "Trick or Treat, Treat or Trick, Give me something good to eat!"

Don't be caught unprepared — stock up on candies and sweets to hand out to the little ones and make them happy. Otherwise, they might play some devilish pranks on you!

During this celebration, it's easy to spot a decorated and illuminated pumpkin in windows, along with many typical Halloween decorations such as spiders, little ghosts, witches, candles, and other wonderful ornaments that you can also make at home to give your desserts a "macabre" touch.

Saracino's product range is perfect for crafting ideal Halloween-themed creations: Sugar pastes to make three-dimensional models, coloured sugar pastes for cake coverings, powdered and gel food colourings, pearlized colours for creating special effects, wafer paper, and cake paper to complete sweets with daring arabesques suited for this holiday.

Send us photos of your creations! We will be happy to select the best ones and publish them in the magazine or on our social media.

Most of all, enjoy yourselves and take care,

Paolo Zolla



by [alex.mazur_cakes](#) using Saracino Pasta Model



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SYLWIA ANNA PRICE
EDITOR



by [aimeefordltd](#) using
Saracino Wafer Paper 0.30



by [petitepivoine_cakes](#) using
Saracino Wafer Paper 0.30



by [cupcakesandcounting](#)
using Saracino Flower Paste by Arati Mirji

Hello everyone, and welcome to the October issue of Saracino's FREE magazine, 'We Love Pastry'. I'm excited to share a wonderful mix of tutorials that range from Halloween delights to festive Christmas treats. There's a reason for this eclectic selection: sadly, this is our last issue of the year. But don't be disheartened! **We'll be back in January 2025** with a revamped version which will now be published quarterly!

These changes promise to bring even more enjoyment and inspiration. The decision to change to a quarterly format has been in the works for some time, and we are now ready to embark on this new journey. We're committed to making the new version even better and more engaging.

In the meantime, dive into this issue filled with tips from fabulous artists who invite you into their sugary kingdoms to share their incredible talents. We think you will be amazed by the tutorials, and I'm sure you'll find something useful here.

Additionally, this time of year means we're gearing up for the biggest cake show in the UK if not the world – Cake International 2024!

Keep an eye out for what's happening at our stand, as we have lots of exciting events planned.

Zoe Fancy Cakes will be showcasing her extraordinary feature—don't miss it, as it promises to be the sweetest experience you've ever seen! Zoe will be celebrating Cake International's 30th birthday with her adorable little helpers—prepare for a cuteness overload!

Dionis will also perform his magical mini classes, which are FREE, and he'll demonstrate how to create something truly enchanting. You won't want to miss that! Plus, a group of talented artists from around the globe will guide you in making a cake topper to take home. This year, you'll also have the chance to work with NEW cake paper and wafer paper, so be sure to check the schedule and join in on the fun!

We can't wait to see you all soon! To top it off, you can win tickets for yourself and a friend to visit Cake International, and we'll have a little gift from Saracino for you to collect at our stand.

So grab a coffee, explore the tutorials and news, and we hope to see you ALL at the show next month!

Sylwia xx

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MERMAID MYSTIQUE

CREATED BY CAPTAINS CHEF SUGAR ARTS





JOAN VALENCIANO-ESTABILLO

Joan V. Estabillo from Philippines.

Owner of Captain's Chef Sugar Arts. Her craft is focused solely on 3D cake toppers measuring from 3 to 8 inches in height. Instructor of sugar art 3D human figures. Champion for Cake Artist, International Online Cake Competition 2nd Edition 2022 for Sculpted Figure Category.

Founding admin of FB group - Hulmang Pinoy: Cake topper PH.



[CAPTAINS CHEF SUGAR ARTS](#)

What you need:

INGREDIENTS

- Saracino Pasta Model: white black and rose beige
- Saracino Powder Colours: pink, brown, white, rose beige and black
- Clear alcohol
- Gel colours: red, black and green

EQUIPMENT

- Rice Krispie Treat (RKT) / styro dummy
- Pointed sugar shaper
- Rounded sugar shaper
- Fine brushes
- Dusting brush
- Dresden tool
- Rolling pin
- Craft knife/scalpel
- Skewer
- Dotting tools
- Paint mixing plate





STEP 1 Prepare a rock. You can use RKT or a carved dummy. Cover it with Pasta Model and shape like a rock.



STEP 2 For the tail, shape 100g black Pasta Model into an elongated teardrop to about 18cm long. Bend and position the tail on the rock.



STEP 3 For the torso, roll a 50g rose beige coloured Pasta Model into an oblong shape. Using your fingertips, lightly pinch one side in a rotational motion to bring out the neck.



STEP 4 Shape the shoulder blades and flatten part below the neck area to form the upper chest.



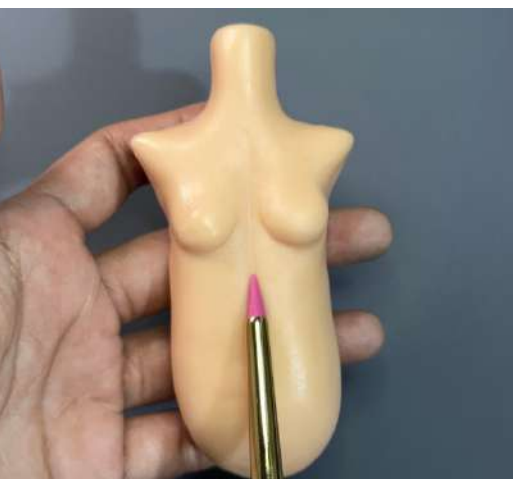
STEP 5 To create the breast, use a tool and push it upward to add volume.



STEP 6 Using a pointed sugar shaper tool, position it in the middle of the chest and separate the breasts.



STEP 7 Continue to shape and define the breast.



STEP 8 Create a line in the center of the torso. From chest to bottom.



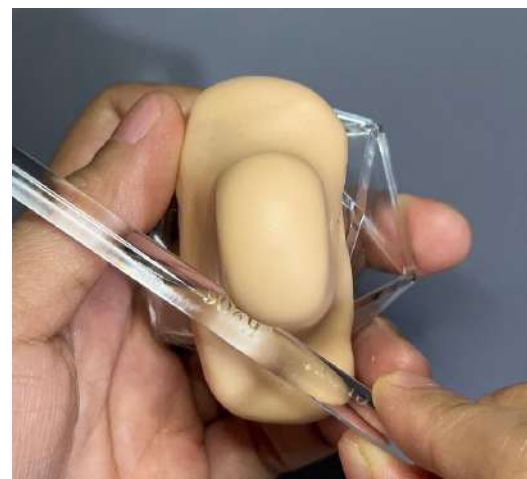
STEP 9 Make a collar bone using a rounded sugar shaper tool.



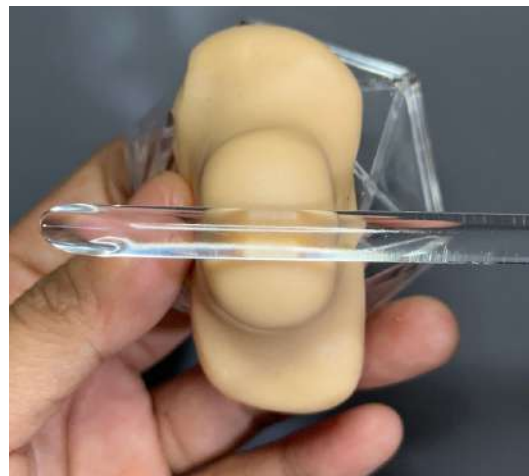
STEP 10 Shape the waist. Create the belly button.



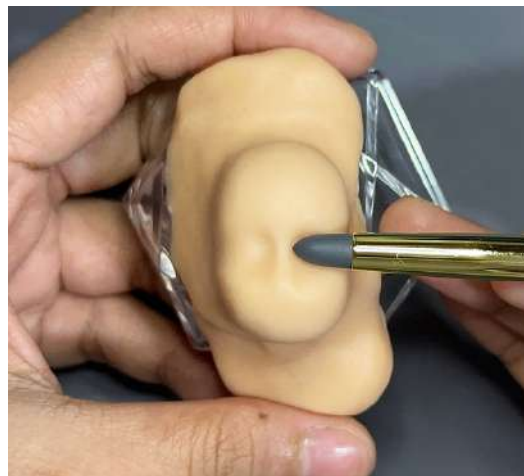
STEP 11 Position the torso and attach it to the tail. Insert the skewer through the torso into the rock. Now, define the abs and hips.



STEP 12 For the head, start with 20g of rose beige Pasta Model. Use a tool to shape the face.



STEP 13 Use a bone tool to make a groove across the center of the oval. This will bring out the forehead and cheeks.



STEP 14 Create the nose bridge using a rounded sugar shaper.



STEP 15 Shape the tip of the nose.



STEP 16 Continue to shape the nose to add definition. Create the nostrils.



STEP 17 Use a cat's tongue tool to shape the jaw line and to define the shape of the face.



STEP 18 To create the mouth, draw a line underneath the nose using a pointed tool.



STEP 19 Use the sugar shaper to form the upper lip by pushing upward. Define the lower lip by creating indent underneath the mouth line.



STEP 20 Continue to define the lips. Use a scalpel to enhance the mouth line.



STEP 21 Mark the position of the eye sockets by creating two thin lines. This will ensure that both eye sockets are evenly positioned.



STEP 22 Using a dotting tool, push inward and shape the eye sockets.



STEP 23 Roll white Pasta Model into two small balls to form the eyeballs and carefully insert them into the eye sockets. While inserting the eyeball, model the eyes into almond shapes.



STEP 24 Prepare clear alcohol, a mixing plate, powder colours and a fine brush. Dissolve white powder colour in alcohol to make a painting mixture and paint the eyeballs.



STEP 25 For the iris, roll two tiny blue Pasta Model balls. Gently flatten the blue balls in position at the center of the eyes. You can secure it with edible glue if necessary. For the pupils, roll two tiny black Pasta Model balls. These must be smaller than the brown balls. Flatten and attach the pupil inside the iris.



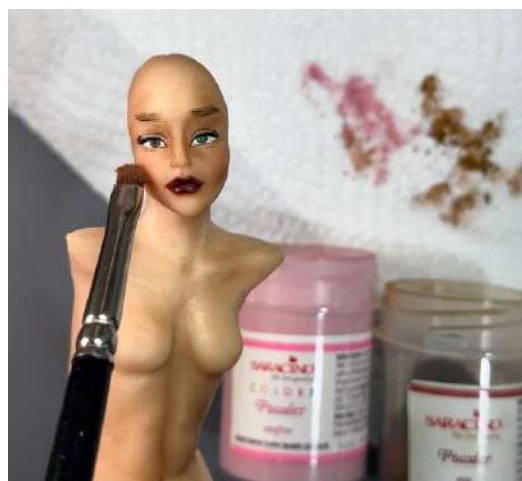
STEP 26 Roll black Pasta Model into two thin lines for the eyelashes. Attach along the shape of the eye.



STEP 27 Dissolve black powder colour in alcohol and use it to paint the outline of the iris, eyelids and eyebrows.



STEP 28 Attach the head to the body. Carefully blend the head to the neck. Add colour to the lips using red gel.



STEP 29 Mix pink and brown powder colours. Using a dry soft paint brush gently dust the cheeks to give definition and contour to the face. Shade the nose lines.



STEP 30 Now, finish the connection between torso and tail. Roll black Pasta Model and place it in between torso and tail. Blend well to the torso.



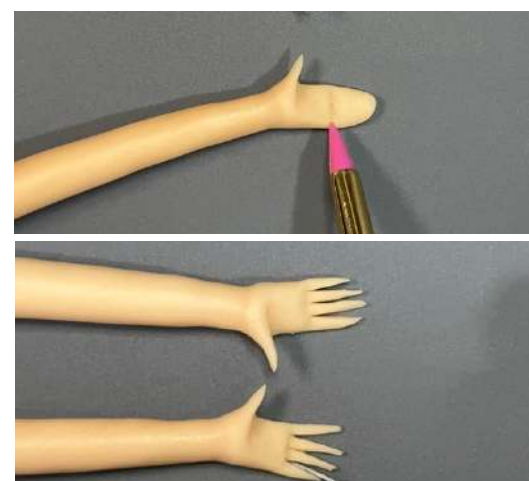
STEP 31 For the arms, roll two rose beige Pasta Model sausage shapes. Ensure they are in proportion to the size of the body.



STEP 32 Use your fingers to create the wrist.



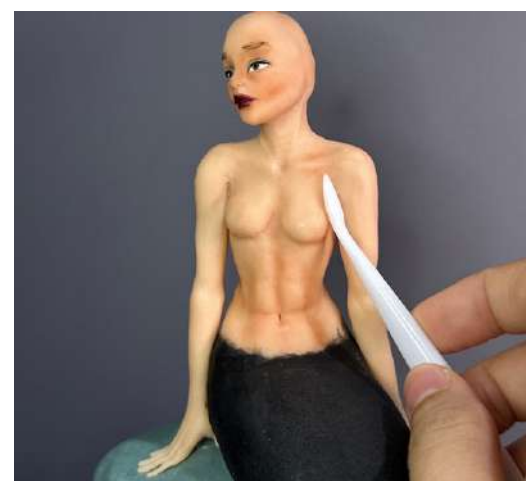
STEP 33 Slightly flatten to create the palm. Cut an L-shape to bring out the thumb.



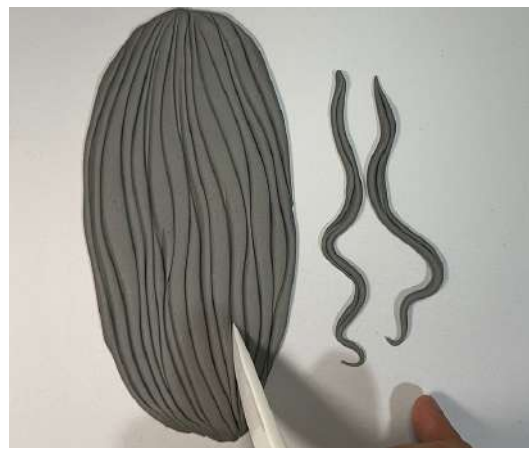
STEP 34 Mark a line. Cut the fingers using a craft knife.



STEP 35 Slightly roll the center of the arms thinly to create the elbow.



STEP 36 Position the arm and attach to the body. Use shapers to smooth the edges of the fingers. Blend the connection between arms and shoulders.



STEP 37 For the hair, flatten grey Pasta Model and cut it to your preferred hair length. Then, use a tool to add texture. Create more hair strands depending on the volume of the hair that you want.



STEP 38 Attach the hair to the head and fix it. Add some wave to the hair to make it look more natural. Add additional hair strands.



STEP 39 Add more hair strands until you get your ideal hair wave and volume.



STEP 40 Roll black Pasta Model and cut out multiple small round shapes for the scales. Assemble and fix the small round shapes to the breast.



STEP 41 For the scars, roll two thin sausages of rose beige Pasta Model and fix them to the cheek. Make it look like a cut wound. Paint the inside of the cut with red to look like blood.



STEP 42 For the tail fins, roll two 20g pieces of Pasta Model into teardrop shapes and flatten. Add texture to the fins using a Dresden tool. Secure the fins to the tail end.



STEP 43 Dissolve rose beige powder colour in alcohol and use it to paint and outline the scales to enhance them.



STEP 44 Shade the hair using black powder colour. Mix black and brown powder colour and use a dry soft paint brush to gently dust over the rock to give definition and enhance the rock.



STEP 45 The Mermaid is now finished. You can use different colours for the tail and hair if your theme is colourful and lively.

WHAT IS PASTA MODEL ?

Ready-to-use sugar paste designed for modelling without the need for the addition of CMC, perfect for small and medium-sized projects.

Available in 19 beautiful colours.



- It is firm and solid at first (especially during cold months). Simply cut a piece and knead it or microwave it at 800w for 3 seconds. If it becomes too soft, let it rest at room temperature, and it will regain its previous consistency. It guarantees perfect results in any climate and gives a luminous effect to every creation.
- Very flexible and elastic. Thanks to the presence of cocoa butter, it allows you to join and smooth joints until they disappear completely. It dries quickly, without cracking, and maintains its shape perfectly. It can be worked on multiple times without issues.
- Voted as the 'Best Product' in the market in 2017 at the Birmingham Cake Masters Awards.
- Thanks to its vanilla and caramel flavour, it is perfect on any cake and delicious to eat. It does not contain hydrogenated fats and is free from palm oil. It is also gluten-free



Due to its strength it allows for very thin rolling for elements such as clothes. Perfect for ruffles.



It's very flexible, soft, and easy to use and also smells and tastes delicious.



Holds its shape during modelling but also allows for correction and re-shaping for a long time.



Blends at joints perfectly, making the joints invisible.



Perfect for modelling very small elements, detailed pieces and for moulds. Easy to colour using gels or powders. It is also easy to dust.

HOCUS POCUS

CREATED BY HOME MADE CAKES BY MARTINA





MARTINA
ĎURČEKOVÁ

My name is Martina Ďurčeková and I live in Slovakia. I started baking six years ago for my family and friends. I started self-taught but attending courses on more advanced techniques helped to take my cakes to a higher level providing me with valuable skills and experience.

I draw inspiration from the world around me, especially nature, colours, or anything that catches my eye. I always find something that inspires me to recreate it in a sugary form.

I choose my techniques according to the theme – for children I prefer to hand paint the designs, to achieve a bright, happy and playful look. My aim is to amaze the child. Alternatively, I love to use various textures, however for elegant cakes I favour a classic smooth surface. I work with tall double barrel cakes and lately I have started sculpture painting.

Achievements to date include Highly Commended Award in the Modelling/Sculpture Category at Shaki Cake International 2020 Virtual Show. Contributing to Slovakian cake magazine 'Torty od Mamy' in 2020 and 2021.



HOME MADE CAKES BY MARTINA

What you need:

INGREDIENTS

- Pasta Model: white, brown, black, orange, rose beige
- Pasta Top: white
- Powder colour: orange, black, white, green, brown, pink
- Gel colour: black, orange, brown

EQUIPMENT

- Cake drum
- Brushes for painting and shading
- Modelling tools
- Smoothers
- Skewers
- Scalpel
- Florist wires
- Wood texture mat





STEP 1 Cover the cake drum with brown Pasta Top, then use a modelling tool to make grooves to outline boards and give them a wood-looking texture; use a brush and black powder for shading.



STEP 2 Mix brown and white paste to achieve a marble look, then use this to cover the block-shaped cake, which will serve as our dresser. If using real cake you will need to have a base board.



STEP 3 Move the covered cake onto the previously prepared cake drum once you have finished shading it (with brown paint and airbrush).



STEP 4 Roll out four legs from brown Pasta Model. Use a modelling tool to mark a strip around the circumference of each one.



STEP 5 Once the legs are prepared, put them under the dresser on each corner. Cut strips from the brown paste (3cm wide) and glue them around the perimeter of each side of the unit (as shown).



STEP 6 Using a knife, cut a rectangle from brown paste, which will sit on the top of the unit; it should be slightly larger than the base itself. Glue it onto the top of the base and use a wood texture mat to add wood effect.



STEP 7 Cut two drawer fronts from the brown paste and glue them onto the front of the unit. Make two balls from black paste for handles on the drawers.



STEP 8 Make grooves using a modelling tool.



STEP 9 Shade with black powder colour.



STEP 10 Add additional shading with brown paint and airbrush. Once the paint is dry, use a brush and oil to paint the base to make it shiny.



STEP 11 Roll several thin strands from white paste and glue them onto the side of the unit.



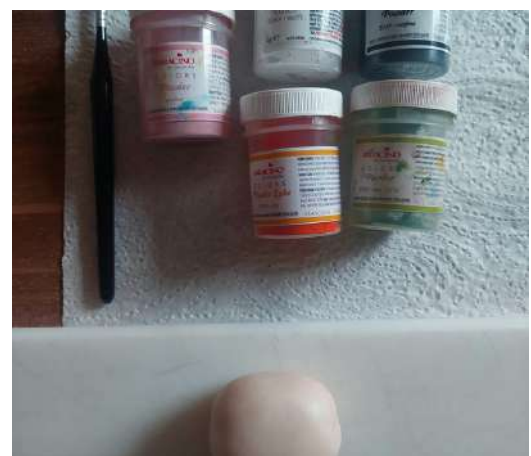
STEP 12 Create a web and shade it with black paint.



STEP 13 For the candle, roll a small cylinder out of white paste, insert a thin florist wire into the upper part of it, then model a small "flame" and colour it with orange powder colour. Make two "candles" this way (one bigger than the other).



STEP 14 Roll out thin strips from orange paste for hair strands for the witch doll character. Twist them around a wooden skewer to give curls.



STEP 15 Roll a head out of the rose beige Pasta Model. Use black, white, green and red colours to paint the face and cheeks, and a pink for shading.



STEP 16 Paint with a thin brush, use black and green paint for the eyes (diluted in clear alcohol).



STEP 17 Finish painting the eyes with white colour, then paint the nose and mouth. Add some finishing touches to the cheeks with pink paint and let it all dry for a while.



STEP 18 Make a torso, arms and legs for the doll from the same paste used for the head. Add stitching effect.



STEP 19 Cut out parts of the doll's shoes and use water to glue them onto the doll's feet.



STEP 20 Place the body of the doll to sit on the side of the top of the unit. Insert a skewer through the torso, then glue arms and legs to the body. Add white socks using water to glue them.



STEP 21 Roll strips from black and white paste (about 7cm wide) and glue them onto the doll's torso to create a "dress." Black strips first then white. Add some ruffles.



STEP 22 An apron can be added using orange paste. Next attach the head. Use a thin white strip of paste to make a collar around the neck of the doll with some ruffles. Prepare the orange hair strands, then use a brush to start gluing them onto the back of the doll's head.



STEP 23 Roll a cone from black paste for a hat. Cut out a long black strip.



STEP 24 Attach the strip to the cone, creating a brim for the hat. Once the hat is ready, glue it onto the doll's head.



STEP 25 Paint a black cat on the doll's apron, add black dots on the dress and collar.



STEP 26 Roll a cylinder from white paste, glue a smaller cylinder (also white) onto the front of it, then use a modelling tool to shape and sculpt the candle's mouth and cheeks. Use brown paste to create a little stand for the candle.



STEP 27 With another piece of white paste shape and glue a nose onto the candle. Next, create two eye sockets.



STEP 28 Add eyebrows above the sockets, then insert two small white balls into the sockets for eyes, and adjust the features of the face with a modelling tool.



STEP 29 Attach the candle onto the stand, shade it, then insert the painted flame onto a thin wire inserted into the top of the candle.



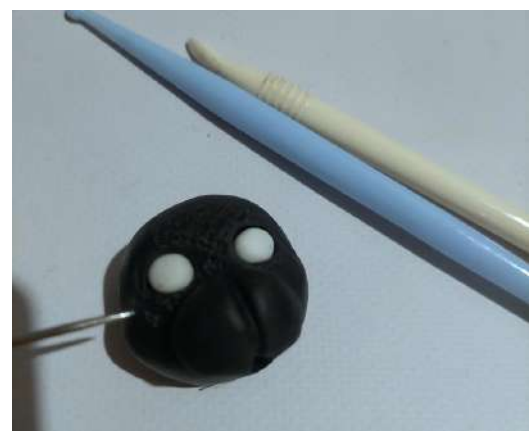
STEP 30 Model the head and body of the spider from black Pasta Model, then give it texture with a sculpting tool and then prepare eight florist wires for legs.



STEP 31 Cover each wire with black paste and prepare small orange balls that will be used for eyes.



STEP 32 Carefully stick ends of all the leg wires into the spider, shape them and give them a similar texture to the spider with a modelling needle. The spider will be attached onto a corner of the dresser.



STEP 33 Make a head for the cat from black Pasta Model, shape the snout, glue it on, make eyes from two small white balls and insert them into prepared sockets.



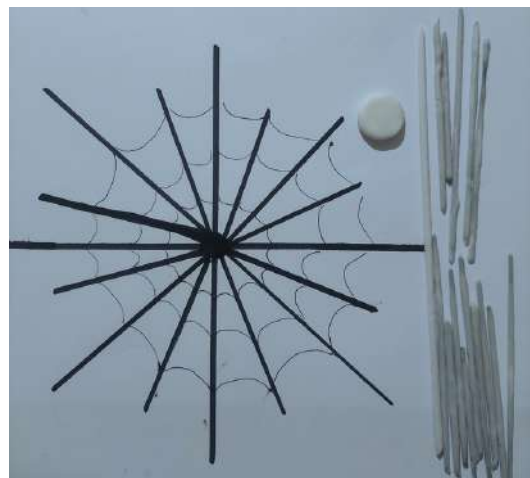
STEP 34 Using a toothpick, add a fur texture to the head, paint on the eyes, and make a hat the same way as the doll.



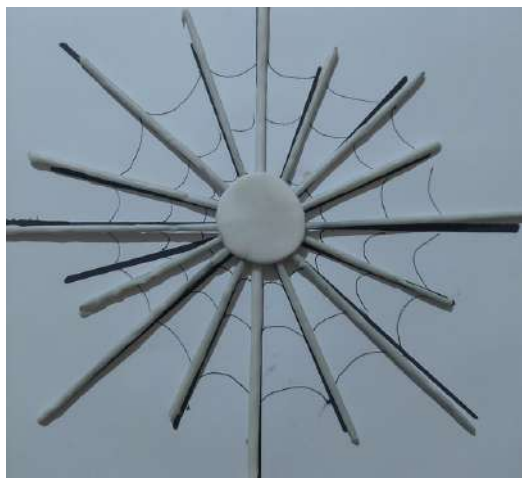
STEP 35 Model a simple body for the cat, and give it the same texture as the head with either a skewer or a modelling needle.



STEP 36 Put the cat on the drum. Make an orange bow for it and paint a web on its hat with white paint. Add whiskers out of thin white flower wires. Paint a white web onto the board. Make and add small details, such as a broom, pumpkins, and a tablecloth. Paint a spider web on the doll's hat to match the cat and make a small spider to go with it.



STEP 37 Draw a web on paper using a ruler to keep your guide lines straight. Prepare thick florist wires and cover them in white paste. Also make a white circle to use as the web's centre.



STEP 38 Stick the prepared wires into the centre circle aligning with the sketch.



STEP 39 After adding the other lines and the design in the middle, shade the web using black powder colour.



STEP 40 Make another small spider from a small piece of black paste and its legs from thin florist wire.



STEP 41 Paint the entire spider with black powder diluted in a little alcohol, stick it on the web and let it dry. Stick the web onto the top the dresser.



STEP 42 Add as much detail as you want. Enjoy your cute Halloween cake.

SARACINO NATURAL NUT FOOD FLAVOURINGS



Saracino

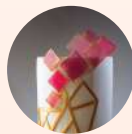
Powder Products Range

Saracino powder products range is designed to meet all your needs. Our convenient ready-to-use Royal Icing Mix saves you time in preparation, while our delicious Meringue Mix enables you to create delightful desserts in minutes.



Royal Icing

Saracino Royal Icing Mix is crafted using ultra-fine cane sugar to achieve an ideal consistency for a wide range of royal icing applications, from delicate details such as thin threads to larger piped elements like leaves and petals. This icing can be stored for up to three days in glass or ceramic containers, covered with film, and refrigerated for freshness.



Isomalt

Isomalt perfect for creating hard sugar creations with a glass effect finish. Transparent and translucent with an ice effect. Melt it in a saucepan on the gas or into the microwave, until it reaches the consistency of a transparent syrup. Once cooled for a few minutes, it can be used to create various decorations with appropriate techniques.



Creamix

Create delicious custard creams effortlessly with Creamix, our cold-process custard cream powder mix. This high-quality blend enables you to prepare a soft, glossy custard cream infused with irresistible vanilla flavor. Carefully selected ingredients ensure consistent and delicious results with every use. Simply mix 100 g of Creamix with 330 g of warm milk for 10 minutes to achieve excellent custard cream, without the need for cooking or eggs."



Almond Flour

Almond Flour is a versatile and nutritious ingredient that adds richness and flavour to your culinary creations. Made from finely ground almonds sourced from Italy and California, this flour is a gluten-free alternative to traditional wheat flour and is widely used in a variety of sweet and savory recipes. With its delicate taste and fine texture, Almond Flour is perfect for enhancing cookies, cakes, breads, and much more. Thanks to its extra-fine granulation, it is ideal for making crisp and thin macarons.



Ice Cream Base

Easily create delicious and creamy ice creams with Saracino's powdered Ice Cream Base. This product is tailored for master gelato makers but adapted for convenient home use. Designed for use with an ice cream maker, it ensures excellent results consistently. When paired with our SUPREME flavoring pastes, the Ice Cream Base enables you to craft a diverse array of flavors, catering to every palate.



Meringue Mix

Meringue Mix is the perfect solution for quickly creating light, bright white, and delicious meringues. This powdered mix, crafted with powdered sugar, egg whites, and vanilla flavoring, ensures an optimal experience in preparing meringues like a true professional. Thanks to its exclusive formulation and meticulous selection of extra-fine ingredients, it guarantees light, airy, and lump-free results, complemented by a delightful aroma of vanilla and caramel.

ANNOUNCING OUR MONTHLY COMPETITION



CONGRATULATIONS!

Marilia Miranda-Riart





Would you like to win a Saracino Surprise Box Worth

To be in with a chance of winning a Saracino surprise box worth £100.00 all you need to do is find the one word from the list that is missing from the word search and email it to info@saracinodolci.co.uk including your full name and the country you are from.

LUCKY WINNER will be introduced in our NEW January 2025 issue.

The competition ends on midnight the 15th December 2024 and it's open worldwide!

£100?

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

- AUTUMN
- FROST
- FLOWERS
- HARVEST
- WINTER
- CAKE
- SEASON
- OCEAN
- DECORATING
- PAPER
- DOLL
- NUTS
- WITCH
- MAGIC
- SPELL
- CAULDRON

PASTA TOP

IN 19 BEAUTIFUL COLOURS

- NO MORE ELEPHANT SKIN
 - NO MORE TEARING
 - DOES NOT DRY OUT AND IS VERY ELASTIC
 - COPE WITH TEMPERATURE CHANGES
 - TOLERATES TEMPERATURES ABOVE 35C
- **Rolls thinner than your average sugar paste.**
 - **Perfect for tall cakes.**
 - **Available in 5kg, 1kg and 250g**



PASTA COVER



Sugar Paste for Perfect Cake Coverings

Discover the new PASTA COVER, the ideal solution for covering and decorating your cakes with ease, professionalism, and an incredible taste and fragrance. PASTA COVER is designed to deliver excellent performance and impeccable results.



Perfect Consistency at Any Temperature:

Thanks to the use of hydrogenated palm kernel oil, PASTA COVER maintains the same consistency from 18°C to 38°C. You won't have to worry about temperature fluctuations; your sugar paste will always be ready to use.



Ease of Use:

PASTA COVER does not require long manipulation. It is immediately soft and flexible, perfect for rolling out and shaping effortlessly. It doesn't dry out quickly, avoiding the elephant skin effect on your cake. It will always remain soft and perfect when cutting the cake.



Pure White Colour and Vanilla Fragrance:

Our PASTA COVER stands out for its pure white colour and delicate vanilla aroma, ideal for creating elegant and refined-looking cakes.



Stability and Strength:

It maintains its shape and does not tear during application, ensuring a smooth and even cover. It is flexible to perfectly adapt to your cakes and does not suffer from thermal variations.



Economical and Convenient:

With the rising costs of cocoa butter, PASTA COVER represents an economical alternative without compromising on quality. It offers excellent value for money, making it the perfect choice for both professional and amateur pastry chefs.



Tropical Climate Resistance:

PASTA COVER performs exceptionally well in high humidity and temperature conditions, maintaining its integrity without ingredient leakage issues. Ideal for hot and humid environments, it guarantees perfect results anywhere.

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created by Cakes by Carol

FRIGHT NIGHT

CREATED BY SWEET JANIS BY BARBARA LURASCHI





BARBARA LURASCHI

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

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

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

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

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



[SWEET JANIS BARBARA LURASCHI SUGAR ART](#)



[@BARBARASWEETJANIS](#)

What you need:

INGREDIENTS

- Pasta Top: white, 2.5kg lilac
- Pasta Model: white 50g, light green 250g, orange 250g, light blue 100g, blue 50g, black 50g, light grey 60g
- Saracino gel colours: ivory, white, green
- Saracino Powder colours: brown, pink
- Cake 15cm round x 15cm tall bottom tier, 10cm round top tier
- Saracino Cake Gel
- Edible black pen
- Airbrush colours: black, white, brown

EQUIPMENT

- Cake drum
- Decorative mats: stone effect, wood effect
- Dresden tool
- Ball tool
- Toothpicks
- Rolling pin
- Fine paintbrush
- Paintbrushes for dusting
- Foam mat
- Exacto knife
- Silicone brushes
- Hard pointy tool
- Scissors
- Circle cutters different sizes
- Fondant smoother
- Airbrush





STEP 1 Cover the drum using white Pasta Model paste. Using a decorative mat add the stone effect.



STEP 2 Fill the cup on the airbrush with a few drops of white, black and brown. Prior to using the airbrush on the covered drum, try spraying on a sheet of paper, find the right pressure and start enhancing the stones effect.



STEP 3 Cover the two cakes using lilac Pasta Top paste. Position the smaller cake on the top of the bottom tier.



STEP 4 Roll 30g light green Pasta Model and cut a strip 0.5cm wide and long enough to wrap the bottom of the smaller cake. Position the strip at the bottom of the cake and stick in place using some cake gel.



STEP 5 Cut three other strips the same size as the first but using different colour Pasta Model: orange, light blue and light grey. Stick them in place one close to the other.



STEP 6 To make a bat, start by cutting two circles from light grey paste, each about 2cm diameter. Use a small round cutter to trim the edges of the two circles, giving them a scalloped appearance. Next, cut a smaller circle, approximately 0.5cm diameter, for the bat's face. Position the smaller circle in the centre, overlapping the two larger circles slightly to form the bat's body and wings. Decorate the face with eyes.



STEP 7 Position the bat on the top/side of the smaller cake.



STEP 8 To make a pumpkin, start by modelling a small ball of orange/light blue/pink paste, roughly the size you desire for your pumpkin. Once you have a smooth ball, use a Dresden tool to gently press and mark vertical lines from the top to the bottom, mimicking the natural grooves of a pumpkin. Continue marking evenly spaced lines around the entire ball.



STEP 9 Finally, roll a small piece of brown paste into a thin stem and attach it to the top of your pumpkin. Add a green twisted leaf.



STEP 10 To make the vampire, start by rolling a small ball of blue paste. Flatten it slightly to form the head. Next, use a ball tool to create two eye sockets. Fill the sockets with small balls of white paste to make the eyes. Then, use the Dresden tool to indent a mouth. Finally, roll two tiny pieces of blue paste and shape them into ears attaching one on each side of the head.



STEP 11 Roll two tiny balls of black paste and flatten them slightly, placing them in the center of the white eye sockets to create the pupils. Next, roll two small pieces of white sugar paste into tiny cone shapes and attach them to the mouth to form the fangs. For the hair, roll a small piece of black paste and use a circle cutter to shape it into a round piece. Trim it to fit the top of the vampire's head, shaping it as desired, and attach it to the head. Finally, dust the cheeks lightly with pink powder colour using a soft brush.



STEP 12 Make a black collar by cutting the shape from black paste and attaching it around the bottom of the head. Add an orange bow.



STEP 13 To create the "BOO" sign, start by rolling light green paste to an even thickness. Using an edible marker, carefully write "BOO" on the surface of the paste.



STEP 14 Next, cut out the shape of the letters from the light green. Then, take a small amount of white paste and fill the center of each "O" to create a base for the eyes.



STEP 15 Using ivory gel colour and a fine paintbrush, carefully paint an iris inside each white centre to transform the "O"s into eyes. Allow the paint to dry completely.



STEP 16 Enhance the eyes by adding two circles of black paste as pupils and two smaller ones in white as highlights. Then, using white Saracino gel colour and a fine paintbrush, add small dots around the letters. Allow the decorations to dry completely.



STEP 17 Make Frankenstein: Start by rolling a piece of light green Pasta Model into a ball. Make sure the ball is smooth and free from cracks. Gently flatten the ball. Ensure the surface remains smooth as you flatten it. Take the ball tool and press gently into the upper part of the face to form two eye sockets. Ensure they are evenly spaced and symmetrical. Using the Dresden tool, lightly press into the paste to carve the mouth.



STEP 18 Fill the eye sockets with small balls of white Pasta Model, pressing them gently to fit snugly in the sockets. Using a fine brush and light green gel colour, paint the irises. Let the paint dry for a few moments. Add two tiny black dots in the centre of each iris to create the pupils, using black Pasta Model or edible black paint. For an extra touch, use a small piece of white paste to shape a tooth and place it in the mouth.



STEP 19 For the final touches, add additional details like a wrinkled brow or scars with the Dresden tool and black paste for a more realistic effect. Add hair using black paste.



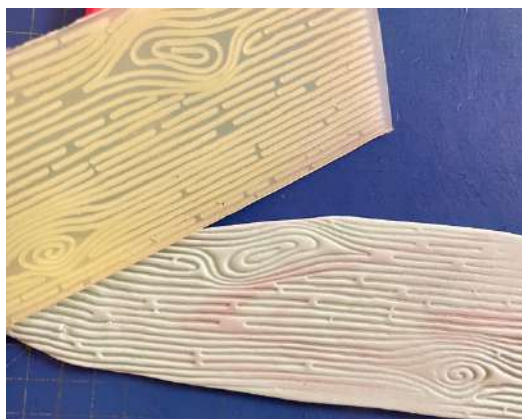
STEP 20 Make the ghost: Start with a piece of white Pasta Model. Roll it into a smooth ball, ensuring there are no cracks or rough edges. Gently shape the ball into an oval to form the ghost's head. Curve the end. Using a small ball tool or the end of a paintbrush, create two indents near the top of the oval for the eyes. Ensure they are evenly spaced and symmetrical.



STEP 21 Fill the eye indents with tiny balls of black paste or paint them with edible black paint. Use the Dresden tool to make a small, oval mouth, giving the ghost an expressive, look. Add a bow and dust the cheeks with pink powder.



STEP 22 Position the characters on the cake, using some cake gel and half a toothpick to help them stick in place.



STEP 23 Roll light blue paste and add the wood effect using a decorative mat.



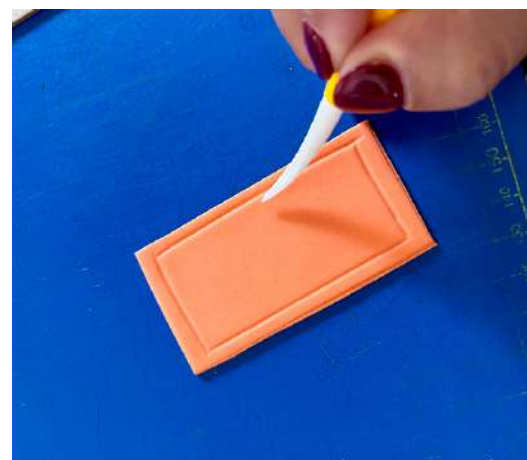
STEP 24 Cut a strip and position it under the characters as shown. Make another one to position above them.



STEP 25 Make the hands: Start with two small pieces of green Pasta Model, one for each hand. Roll each piece into a smooth ball, ensuring there are no cracks or rough edges. Shape each ball into a small cylinder. Using your fingers, gently pinch one end of each oval to form a tapered point. This will be the wrist.



STEP 26 Flatten the opposite end of each oval slightly. Use a small knife to make four evenly spaced cuts along the flattened edge to create the fingers, plus the thumb. Gently shape each finger by rolling and tapering the ends with your fingers, making them slightly rounded at the tips. Be careful to keep the fingers proportionate and evenly spaced.



STEP 27 Make the shutters: roll orange paste and cut two rectangles, add details using a Dresden tool.



STEP 28 Add details as shown.



STEP 29 Position the shutters to the sides of the characters.



STEP 30 Position the hands against the Frankenstein face, using half a toothpick for each end to secure them in place. Add a bow.



STEP 31 Position the pumpkins around the base and add a bat above the characters. Add two arms under the ghost.



STEP 32 Position the BOO sign on the top, add details.



STEP 33 Your cake is ready!

MODELLING CHOCOLATE

New colours & smaller packs



BILLY BONES CAKE

CREATED BY STICKY SPONGE CAKE STUDIO



*Sticky
Sponge*
Cake Artist



GRAEME VENUS

I am a cake artist based in Northumberland.

Originally from the world of animation, illustration and design before finding my way and lending these skills into creating cakes.

I specialise in sculpted and hand painted cakes of all kinds especially landscapes, architectural and vehicles. But really thrive when creating animal cakes.

I was awarded DMA international edible sculptor of the year 2022 and a finalist in 4 categories in this year's awards. I also came first in the sculpted cake category at Cake International last year.

I created a life size werewolf cake and Vecna from Stranger Things for part of the huge Sugar Screams collaboration showcase at Cake International.



STICKY SPONGE CAKE STUDIO



STICKY SPONGE



STICKY SPONGE



www.stickysponge.co.uk

What you need:

INGREDIENTS

- Toffee Cake: 6" round
- Saracino Pasta Model: white, black, green
- Saracino white modelling chocolate
- Saracino dark modelling chocolate
- Saracino Pasta Scultura
- Saracino powder colour: black, navy blue, purple, yellow, orange, green, and white
- Dark chocolate ganache
- Saracino chocolate drops
- Chocolate bottle (melted chocolate)
- Chestnut brown and black liquid food paint
- Edible glue
- Clear alcohol

EQUIPMENT

- 6" round cake drum
- 10" round cake drum
- 6" cake card
- Scalpel
- Scrubbing brush
- Toothpicks
- Rolling pin
- Modelling tools
- Foil
- Grass tip piping nozzle
- Ruler
- Fine brushes
- Palette knife
- Airbrush
- Kitchen roll
- Greaseproof paper
- Flexible smoother
- LED lights (optional)

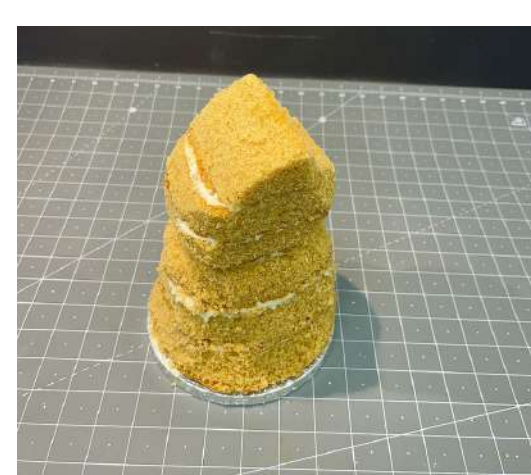




STEP 1 Take a 6" cake drum and cut a round 6" layer of cake. Add two more layers of 6" cake on top. Then cut and place three 4" layers of cake on top of the 6" ones.



STEP 2 Cut a 45 degree section of the cake away on the right hand side of the top two layers of cake. Cut the front straight down on the top three layers of cake. Repeat the 45 degree cut on the left hand side of the cake and round off edges slightly.



STEP 3 Cut the 6" sections of cake from 4" diameter below where we had just cut out to 6" at the bottom.



STEP 4 Sit the cake on a piece of greaseproof paper. Start to cover the cake with chocolate ganache using a palette knife. Complete covering the cake with the ganache pulling it outwards at the bottom onto the greaseproof paper. Smooth out the ganache with a flexible smoother and put in the fridge to chill.



STEP 5 Take a ball of dark modelling chocolate around one inch in diameter and a larger ball of white Pasta Model around 2.5" in diameter. Mix them together but only a little as we want to get some nice patterns. Roll out to around 1mm thick.



STEP 6 Cover the drum and trim the edges once on. Take some tin foil and crumple up loosely then press into the surface of the cake drum to give texture.



STEP 7 Use a large scrubbing brush to add more texture by pressing straight into the surface.



STEP 8 Lightly score two lines vertically around 3" in from either edge of the drum. Repeat this horizontally to make stone effect tiles. Use the back of a scalpel and add cracks with jagged lines.



STEP 9 Mix black and blue powder colours with clear alcohol. Paint this across the surface.



STEP 10 Dab off the excess to leave the colour in the grooves and cracks. Leave this to dry for several hours.



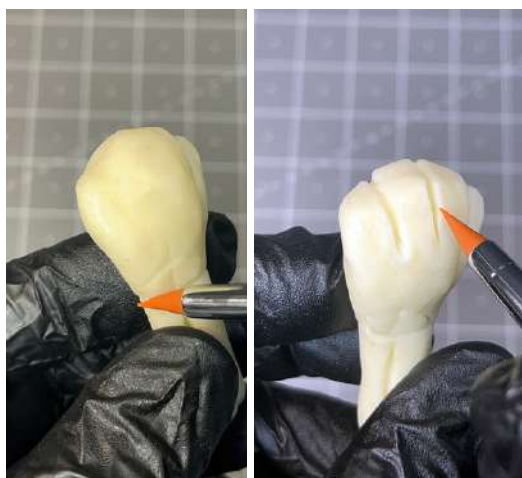
STEP 11 Use a black airbrush liquid and spray along the grooves and cracks. Gently perform several passes with a light spray to gradually build up the colour.



STEP 12 Take a ball of white Pasta Scultura around one inch in diameter. We are going to use this to make the arms and hands. Roll into a cylinder with a ball at one end.



STEP 13 Add a groove down the middle of the thinner part to make the bones of the forearm. Add in the thumb. The hand is going to be closed as a fist.



STEP 14 Add a couple of grooves around the arm at the bottom of the ball and make small sections in this to make the small bones of the wrist and hand. Add in two grooves around the top of the fist to make the fingers.



STEP 15 Add in more grooves across the fingers for the knuckles etc. Gently push a cocktail stick into the arm.



STEP 16 Take another ball of white Pasta Scultura. Flatten the end out into a sort of triangular shape. Cut a wedge out of the right-hand side of the shape.



STEP 17 Manipulate this into the thumb for the other hand and pull out the base to make the arm. Cut two lines into the flattened section to make the fingers. This hand is going to be open with the fingers spread.



STEP 18 Add grooves across the fingers to make the bones. Continue doing this down the fingers and across the thumb. Also add these around the wrist to make all the bones of the hand.



STEP 19 Add a groove down the arm. Separate the fingers.



STEP 20 Bend the hand up 90 degrees. Airbrush the hand with black edible liquid paint.



STEP 21 Dab off the paint with some paper towel to leave the paint in any grooves. Brush the hand with some white powder.



STEP 22 Take a ball of white Pasta Scultura around 2" diameter. Flatten this into a sort of D shape with a small ball at either end of the flat edge of the D. This will be Billy's head.



STEP 23 Round off the edges. Round and shape the cheeks.



STEP 24 Make a rectangular piece of the white Pasta Scultura around 1" x 0.5". Make it around the same height as the larger piece we already have but round it off. This will be added to the bottom of the head to be the teeth.



STEP 25 Blend into the rest of the head.



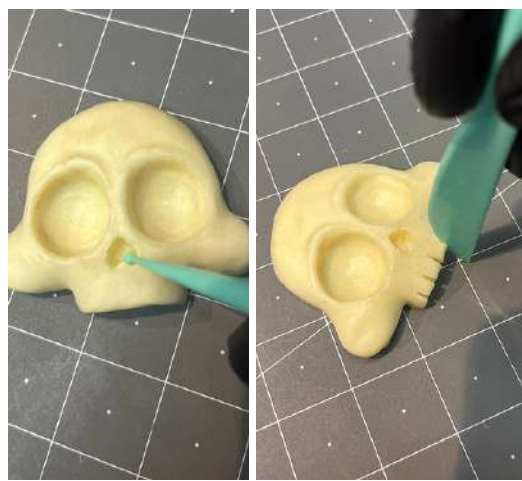
STEP 26 Trim off the bottom to give a sharp edge.



STEP 27 Use a 0.75" circle cutter to mark where both the eyes will be. Scrape this out to make the eye sockets.



STEP 28 Smooth the sockets with a ball tool. Round off the edges and push up a little on the top of the eyes to make a brow to add a little expression to his face.



STEP 29 Use a scalpel and cut a small upside down heart in the middle of the head. Carve this out and with a small ball tool smooth. Add grooves to make the teeth.



STEP 30 Round off between the teeth to give them more of a cylindrical shape. Make a jagged line in the top of the head with the back of a scalpel blade to make a crack in the skull. Add a few smaller jagged lines in the same way coming off this.



STEP 31 Roll two pea sized balls of black Pasta Model. Flatten these and with a little edible glue secure into each eye socket. Blend in with a large ball tool.



STEP 32 Add a small ball of black into the nose cavity. Press in and smooth with a small ball tool.



STEP 33 Make a black wash with a little black liquid colour mixed with clear alcohol and brush over the cracks in Billy's skull and his teeth.



STEP 34 Dab off with a paper towel to leave the black in the grooves.



STEP 35 Airbrush with black in the eyes. And around the edges of the skull.



STEP 36 Mix some white powder with a little clear alcohol to make a white paint and brush onto the surface of the skull. Start at the centre of the skull and work outwards. This keeps the centre white but blends with the black we airbrushed around the edges earlier to add shading.



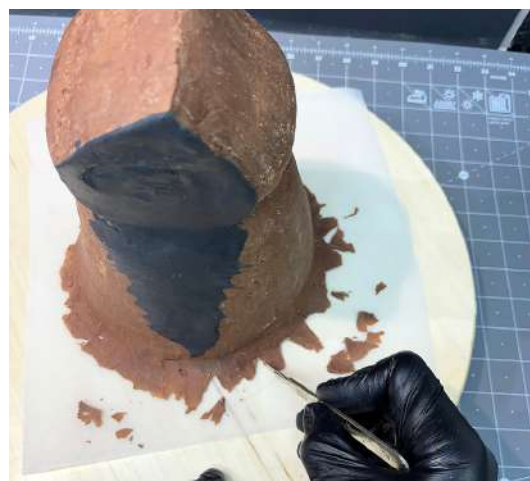
STEP 37 Take the ganached cake body off the greaseproof paper and place on a fresh piece. Roll a ball of black Pasta Model around the size of a ping pong ball and roll this flat.



STEP 38 Brush some edible glue to the front of the cake. Place the black Pasta Model on the front of the cake.



STEP 39 Trim off the excess around the front of the head to make the front of Billy's hood.



STEP 40 Cut a loose zig zag around the ganache we spread out at the bottom of the cake.



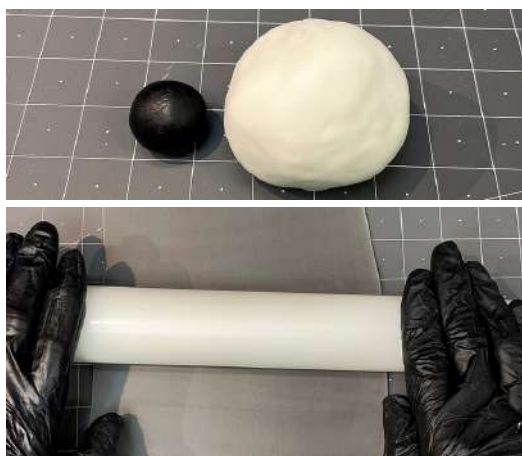
STEP 41 Take a large ball of dark modelling chocolate. Roll several a long thin sausages. With edible glue add these to the cake to make creases in the cloak when covered.



STEP 42 Add some more dark modelling chocolate to the back of the hood on the cloak to make a point. Also add a little to the front of the hood.



STEP 43 Roll another long thinner sausage long enough to go around the neck. Secure with a little glue around the bottom of the head. Brush the surface of the cake with edible glue except for where we covered with black Pasta Model.



STEP 44 Take a large ball of white Pasta Model around the size of a tennis ball and a ball of black around 1.5" in diameter. Mix together until blended into a dark grey. Roll out till around 1mm thick. We need this long enough to wrap around the body of the cake.



STEP 45 Wrap around. Overlap at the front of the cake. Trim off around the base of the head above the ridge we added in around the neck.



STEP 46 Use a pointed tool to make folds and creases where the cloak gathers.



STEP 47 Roll two balls of the grey paste just under 2" in diameter. Using your thumb and forefinger pull into a pear shape. Flatten one end and pull the thinner end bending it slightly. This will become one of the arms.



STEP 48 Push a finger into the thicker end of the shape so it loosely resembles a bell. Carry on thinning the end so it becomes the open end of the arm of the cloak. Add some grooves to make creases in the fabric on the inside of the bend of the arm.



STEP 49 Repeat the process to make the other arm bending it the opposite way from the one we just made. Add a bit less of a bend in this one and add grooves and hollow the thicker end as on the other arm.



STEP 50 Use a grass piping nozzle pressed into the surface to add texture to both arms. Accentuate the folds. Repeat this on the other arm.



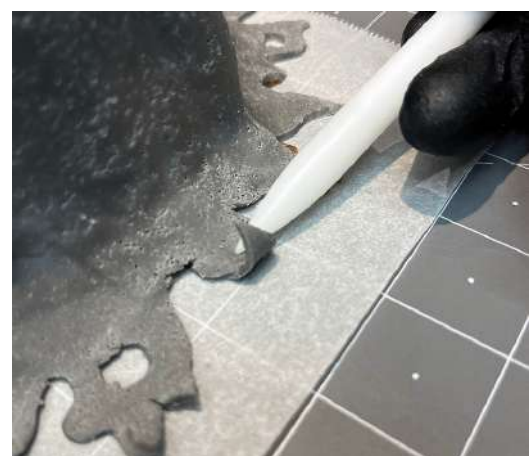
STEP 51 Use a ball tool to make an indentation in the body for the arm.



STEP 52 Cut a jagged line for the bottom of the cloak to make it more weathered. Press a scrubbing brush into the surface of the cloak to add texture.



STEP 53 Go back over folds and grooves.



STEP 54 Curl up the ends of some parts of the cloak.



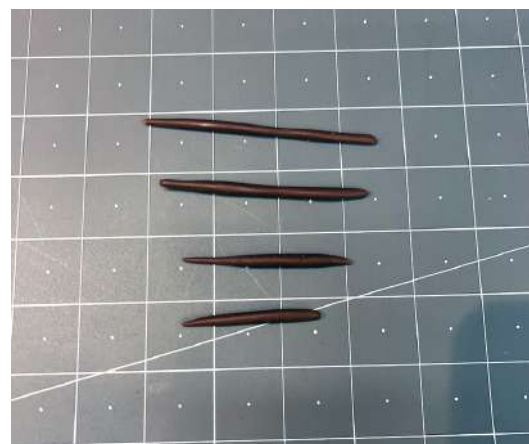
STEP 55 Roll out a long thin piece of the grey paste long enough to go around the cake. Cut into a large thin leaf shape. Add texture with the scrubbing brush by pressing it into the paste.



STEP 56 Brush some edible glue around the base of the head. Wrap the leaf shape around the base of the head with the two pointed ends meeting at the front.



STEP 57 Brush edible glue over the head area of the cake. Take a ball of dark modelling chocolate around one inch in diameter. Roll into a thin sausage and roll flat into a long thin shape. Cut one straight edge on this. Place around the front of the cloak hood area making sure this hangs over the edge.



STEP 58 Roll a very thin sausage shape around 4" in length. Roll another of these then two more shorter ones at around 2.5" long.



STEP 59 Place the longer of these on the side of the hood area going from the bottom/front of the head up towards the top/back. Add the shorter one above this heading up to the middle/top of the hood.



STEP 60 Take another ball of dark modelling chocolate around the size of a large Malteser. Roll this into a very thin long sausage shape. This needs to be long enough to go around the base of the head on the cake. Add a little glue around the base of the head above where we have already covered with grey Pasta Model and place the modelling chocolate.



STEP 61 Roll out another large piece of the grey Pasta Model large enough to cover the head. Cut one straight edge along this. Add texture by pressing the scrubbing brush into it again.



STEP 62 Place over the head with the straight edge overhanging the front. Gently press to shape. Pinch the top ridge to give a crease to the top of the hood.



STEP 63 Cut a line in the back from the point at the back of the hood all the way down. Wrap the left side across and around the back of the head. Then cut another line straight down as before and wrap the right side over to the left cutting off any overlap where the pieces meet.



STEP 64 Blend the seam together and cut off the excess from around the base of the hood. Airbrush with black liquid. Gently build up the colour in folds in the cloak with light passes. Repeat this on the hood.



STEP 65 Roll out some more of the grey Pasta Model and cut two crescent shapes from this with one slightly larger than the other. Add texture with a scrubbing brush as the rest of the cloak.



STEP 66 Brush edible glue around the bottom of the arm that has more of a bend. Wrap the larger of the crescent shapes around the arm with the two thinner pieces meeting on the top of the arm.



STEP 67 Gently manipulate this to give a larger loop at the bottom of the arm. Gently pinch at the top to make it a little thinner than the bottom of the arm.



STEP 68 Airbrush with black inside the end of the arm. Use light passes again to darken folds and grooves. Repeat this with the other arm.



STEP 69 Take some Saracino Gocce di Cioccolato Latte (Milk chocolate drops) and place them in a small plastic bottle with a nozzle and cap. Place the bottle in boiled hot water to melt the chocolate. I find this perfect to use as a stronger edible adhesive for larger pieces.



STEP 70 Squeeze out some of the melted chocolate onto the top inside of the arm with the greater bend in it. Place onto the body and hold in place while spraying with ice spray to quickly set the chocolate. Repeat this with the other arm.



STEP 71 Take a small piece of cake card and cut a rectangle 3.5" x 2". Gently score a line down the middle of the rectangle. Bend this to make a base for our spell book.



STEP 72 Take a ball of white modelling chocolate around the size of a ping pong ball. Roll till around about 6mm thick. Brush one side of the card with edible glue place over the top of the modelling chocolate.



STEP 73 Cut the modelling chocolate to the same shape as the card. Cut a v shape out of the chocolate in the middle where the bend is in the card.



STEP 74 Smooth this to remove the ridge and to start making the pages of the book. With the back of a scalpel blade make grooves on the sides of the modelling chocolate radiating out from the centre to create pages. Repeat this on the ends to.



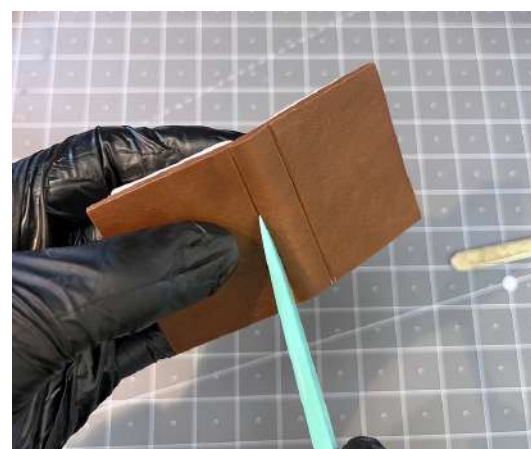
STEP 75 Cut into the top corners around 1mm from the surface. Gently lift this up to make it look as though the corners of the pages are curled up.



STEP 76 Take another ball of dark modelling chocolate around 1.5" in diameter. Roll flat till around 1mm thick. Use a crumpled up paper towel and dab over the surface to add leather texture.



STEP 77 Turn this over and brush with edible glue. Place the book on top card side down and cut around the book leaving around a 2mm gap. Keep the off cuts to use later.



STEP 78 Gently bend the book. Add two grooves in the middle to make the books spine.



STEP 79 Cut a thin strip around 2.5" long by 4mm wide. You will need two of these. Brush a line of edible glue across the book and stick one of the strips in place. Use a writing piping nozzle and make indentations along the strip to look like studs. Repeat this with the other strip at the bottom of the book.



STEP 80 Add some melted chocolate to the back of the book and secure the bent handle to this as though holding the book. Leave to set.



STEP 81 For the candle holder, roll out a little of the dark modelling chocolate to around 2mm thick. Dab with a crumpled up paper towel to add texture. Make a light indentation with a 1" circle cutter.



STEP 82 Make another indentation with a 0.5" circle cutter. I find doing it this way easier to make sure I have this in the centre of the larger circle. Use the 1" circle cutter and the guide we made earlier to now cut out the larger circle.



STEP 83 Cut another circle out with the 0.5" cutter. Glue this to the bottom of the larger circle. Use a large ball tool to gently make an indentation in the smaller circle we made on the top.



STEP 84 Cut another thin strip around 3mm wide by 1.5" long. Loop the strip around and stick to itself next to the base for the handle.



STEP 85 Take a warm white small LED balloon light and remove the plastic strip to turn it on. Take a ball of white Saracino Pasta Model.



STEP 86 Wrap this around the balloon light so the light itself is exposed at the top. Flatten down the end with the exposed light and manipulate into a cylinder shape. This will be a candle. Cut off the excess so it is around an inch long.



STEP 87 Roll between your thumb and forefinger to refine the shape.



STEP 88 Take small amounts of the white Pasta Model and roll between your fingers to make a stretched droplet shape. Add to the side of the candle so it looks like wax dripping. Add a few of these around the outside. Use a small ball tool to press in the top around the light to look more like a candle.



STEP 89 Brush some glue onto the top of the candle holder in the depression we made earlier. Fix the candle onto this. Take the closed hand and cut a wedge from below the thumb.



STEP 90 Add a little melted chocolate into the gap. Place the candle holder into the gap where the melted chocolate is and spray with ice spray to set quickly.



STEP 91 Add more melted chocolate to the end of the arm. Fix into the sleeve and spray with ice spray to set.



STEP 92 Add more melted chocolate to the end of the other arm with the book. Fix into the other sleeve and spray to set. Add a little melted chocolate where the book touches the body, so it is hidden but adds a little more support.



STEP 93 Add some more melted chocolate to the back of the face. Gently place into the front of the hood and spray with ice spray to set.



STEP 94 Take a large pea sized ball of white modelling chocolate. Press in two wedge shapes on either side. Cut off the bottom of the piece between the two marks we just made.



STEP 95 Add two grooves into the middle of this with a scalpel. Use a small ball tool to make two sockets to make a small skull. Use a dab of melted chocolate to secure the small skull to the front of the cloak below his face.



STEP 96 Brush the bottom of the cloak with a mix of purple and black Saracino powder. Brush the front and point of the hood to. Add some ribbon around the base cake drum.



STEP 97 Pour some melted chocolate to the middle of the base. Place the cake gently onto the base and leave to set.



STEP 98 Brush the small skull with the black edible paint. Dab over the surface with a paper towel. Gently brush the cloak with white dust. Make sure to swirl the brush on a paper towel first to remove any excess powder.



STEP 99 Take a ping pong sized ball of white Pasta Bouquet. Use your thumb to press into the middle. Gently ease out from to centre to make a shallow bowl shape. Turn this over and add grooves to make it like a pumpkin.



STEP 100 Cut two small triangles into the front for the eyes. Cut a jagged line below this for the mouth and press the top of the pumpkin in to make the top of the head thinner.



STEP 101 Take another piece of white Pasta Bouquet and flatten till around the same size as the pumpkin we have just made and around 5mm thick. Brush with yellow powder. Take a small green LED balloon light. Press into the base pointing up.



STEP 102 Add the pumpkin over the top so the LED lights up the inside.



STEP 103 Brush with yellow powder. Lightly dust over with orange powder adding more at the top and bottom to make darker.



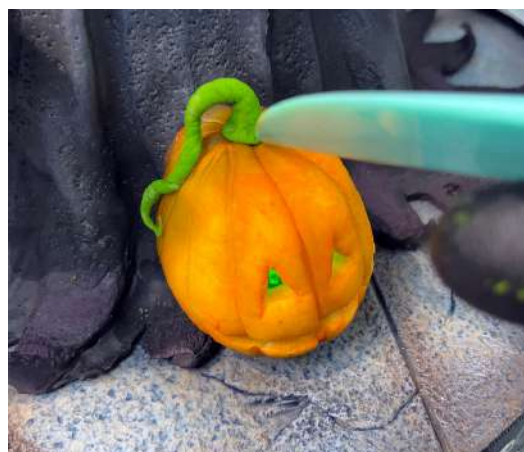
STEP 104 Use a little melted chocolate and place at the bottom of the cloak at the front.



STEP 105 Roll a small pea sized ball of green Pasta Model. Roll into a thin sausage shape. Twist and make one thin end. Bend this to make a vine for the top of the pumpkin.



STEP 106 Brush with Saracino green powder.



STEP 107 Add a little glue to the top of the pumpkin. Add the vine.



STEP 108 Billy Bones is complete.



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



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



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



created by Katarzynka Sztuka Cukrowa

created by Arati Mirji

FRANKENSTEIN'S MINI MONSTER

CREATED BY FABULOUSLY FONDANT





JANE LASHBROOK



As a self-taught cake artist, I have never been a traditional cake maker. Having a background as an artist, for me it has always been about the design, which has led to my reputation for creating highly detailed and realistic edible sculptures. I always strive to bring the subject alive and the more 'weird and wonderful' the concept the better.

Having started by making cakes for family and friends, it was through their encouragement that I grudgingly entered a cake competition. Their faith in me proved to be well placed as I ended up with a first in category. I then went on to enter Cake International which I achieved a gold and two years later won Best In Show 2019. In 2020 I was awarded by Cake Masters Magazine as one of the top 10 cake artists in the UK and Ireland.

It's all about the challenge for me as I love to see the project gradually come to life as I work on it. On top of that, the look on the face of the person receiving it as they see it for the first time really makes the time invested worthwhile.

What you need:

INGREDIENTS

- Saracino chocolate drops for ganache 750g
- Double cream 250ml
- Buttercream
- Cake: 1 x 8 inch, 2 x 6 inch, 1 x 6 inch half ball
- Pasta Model: black, purple, white
- Saracino modelling chocolate: green
- Saracino gel colour: green
- Saracino powder colour: black, white, green, grass green, blue, red, purple
- Saracino Cake Gel
- Saracino CMC powder
- Clear alcohol

EQUIPMENT

- 12 inch MDF board
- 1 x 5 inch circular MDF board
- 1 x 8 inch circular MDF board
- 1 x 6mm threaded rod approx. 19 - 20 inch long
- 6 x washers 6mm
- 6 x nuts 6mm
- Spatulas
- Rolling pin
- Strong foil
- Modelling tools
- Paint brushes
- Circle cutters
- Scallop flower cutter
- Paint palette
- Knife
- Extruder
- Tape measure / ruler
- Hot glue gun
- Feet for cake board
- Paper towels



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STEP 1 Firstly, to make the ganache pour 250ml of double cream into a pan and bring to boil. Pour the cream over 750g chocolate drops and let it stand for a minute, then stir well. If you find some drops haven't melted, pop it into a microwave for a few seconds at a time until completely liquified. Leave to stand overnight. Just microwave the amount you need to cover your cakes.



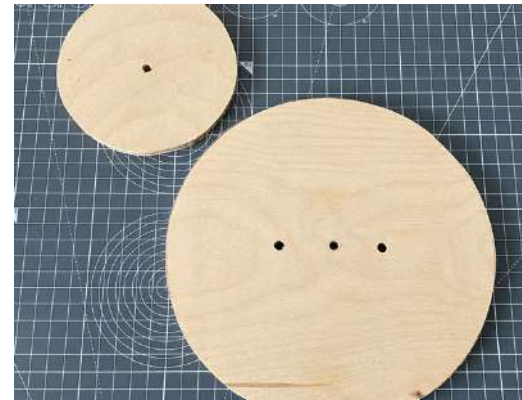
STEP 2 For this tutorial I'm using a firm cake recipe for carving and I've added a dark green gel colour to the wet cake batter. You can also use any colour you wish.



STEP 3 Make your buttercream and add some green gel colour, stir together well. Again use any gel colour of your choice. You can also add flavour to your buttercream and cake batter, Saracino has many delicious Supreme food flavours for you to explore.



STEP 4 Prepare your cake boards. Cut out a 12 inch diameter MDF board or alternatively use a cake drum. Drill two 6mm holes 2 inches apart in the centre of the board. Hot glue feet to the underside.



STEP 5 Drill a central hole in the 8 inch board, this is for the central support. Then add two extra holes an inch either side, 3 holes in total. The two holes should match the baseboard. Drill a hole in the centre of the 5 inch board.



STEP 6 Cover the boards with strong foil if you are using MDF. Cover the 8 and 5 inch board completely, top and bottom. Use cake gel to glue it all down.



STEP 7 Cut the metal rod into two lengths of roughly 4.5 inches long and one length of 10 inches. Add the two shorter rods to the base cake board and tightly secure the top and bottom with nuts and washers. Place the 8 inch cake board through the rods. Set the board at roughly 3.5 inches high from the bottom, securing tightly.



STEP 8 Add the central rod and set the smaller board at roughly 5.5 inches high from the middle board. Cover all of the threaded rod with aluminium foil. If you need to, add some modelling chocolate, melted chocolate, or ganache to make sure the nuts and washers are completely covered and food safe.



STEP 9 To make the flagstones for the base board, take some of the white and black Pasta Model paste, if it's too hard to knead, or crumbly, soften in the microwave for 5 seconds at a time until it's soft and pliable.



STEP 10 Make different shades of grey by blending different amounts of black and white together. Add some CMC powder to each to make the paste firmer.



STEP 11 Roll out to roughly 3mm thickness and cut out random square and rectangle sizes with the different shades, until you have enough to cover the base. Give the flagstones texture and indents for a worn look with the Dresden tool.



STEP 12 Brush the board with a little cake gel or water and start placing the flagstones randomly. Cut off overlapping.



STEP 13 Using the Dresden tool fill the gaps between the stones with a lighter grey. Leave to set for a little while.



STEP 14 Cover the flagstones in clingfilm. Starting with the 8 inch cake at the bottom, stack and fill your cakes with buttercream, finishing with the half ball cake on top. Leave a small amount of buttercream.



STEP 15 Start carving the cake. From the bottom tier, carve a cone shape, narrowing in at the waist. Carve in a top torso with puffy shoulders and carve in the head.



STEP 16 Using the left over buttercream and cake crumbs, make a cake putty.



STEP 17 Use the cake putty to add extra details like the waves of the skirt or fill any holes.



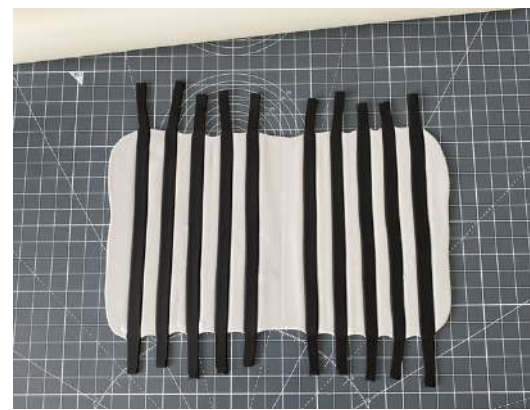
STEP 18 Cover the cake in ganache and leave to set.



STEP 19 Start by making two legs with either softened white or black Pasta Model paste mixed with some CMC powder to the height needed, slightly tapering at one end. Cut an opening and glue to the two bottom rods. These will be covered.



STEP 20 To make the tights to cover the legs, use white and a small amount of black modelling paste and mix together to make a grey. Then roll out some black and cut into stripes of your desired size.



STEP 21 Roll out the grey, long enough to wrap around both legs and lay the black strips on top. Using a rolling pin push in the stripes to create the pattern.



STEP 22 Cut to size and wrap around the legs, trimming off the excess with a knife and joining up the lines at the back of the leg.



STEP 23 To make the boots, roll two equal sized balls of softened black Pasta Model paste, use enough for size and form into a rough jelly bean shape.



STEP 24 Use the Dresden to add details of a sole. Cut out where the bottom of the leg will sit, cut the back and glue into place before blending the joint.



STEP 25 Roll out some black paste and cut out an oval, which you will cut in half, to use for the tongue of the boot, and apply it to the front, blending the joint.



STEP 26 Cut out four rectangles and cut roughly into the shape shown. These are the panels for either side of the boot. Using a ball tool, make the eyelets and a stitch tool for the impression of stitching.



STEP 27 Glue them in place with cake gel, adjusting to shape and cutting off excess for the joint at the back. Add details with the Dresden tool.



STEP 28 Using an extruder, make some laces and apply. Leave them loose and undone.



STEP 29 Soften a good amount of green modelling chocolate, roll it out, and use it to cover the whole face. Mark roughly where the features of the face are going to be with your Dresden tool and your fingers to get the desired shape of her face.



STEP 30 With a large ball tool carefully push in and make two large deep eye sockets.



STEP 31 To make the eyeballs, take some white Pasta Model and make two half balls mixed with a little CMC powder, big enough to fit in the sockets. And leave to set a little firmer.



STEP 32 Using small amounts of softened modelling chocolate at a time, start sculpting her features. I've started at the nose, making a small pear drop shape.



STEP 33 Using the Dresden tool add in the details of the nostrils, the bridge of the nose, blending up to the forehead. Build up till you get your desired shape, you can also use your fingers to blend.



STEP 34 Make a small sausage shape, start sculpting in the mouth.



STEP 35 Using the Dresden, blend to form the top lip adding in the Cupids bow.



STEP 36 Sculpt in the bottom lip and then add the chin with more chocolate. Build up all the details, smoothing with your modelling tools and fingers.



STEP 37 Place in the eyeballs. Make the sockets bigger if needed, push the chocolate back around the eyes.

STEP 38 If needed use extra sausage shape pieces, to add the bottom eyelid.

STEP 39 Using the Dresden tool add the details.



STEP 40 Sculpt in the top eyelid again using sausage shape pieces. Her eyes need to be wide open and large. Add in the tear duct. Repeat for the other eye.

STEP 41 Build up the brow with more chocolate.

STEP 42 Use your fingers and modelling tools to blend and shape.



STEP 43 Look at the face and add more modelling chocolate in the areas that need it.

STEP 44 Using a knife and the Dresden tool, mark in the scar lines. Have fun here, place them wherever you want them. Make her look as scary as you want.

STEP 45 Using a small ball tool, add in where the stitch holes will be. We will add the stitches to the face later.



STEP 46 To make the arms, soften more green modelling chocolate. Firstly make two equal balls and then form and cut into a short sausage shape, tapering a little at one end.



STEP 47 Next make the hands, form a paddle shape and make the wrists roughly the same size as the end of the arms. Using a knife cut out the thumb and finger shapes.



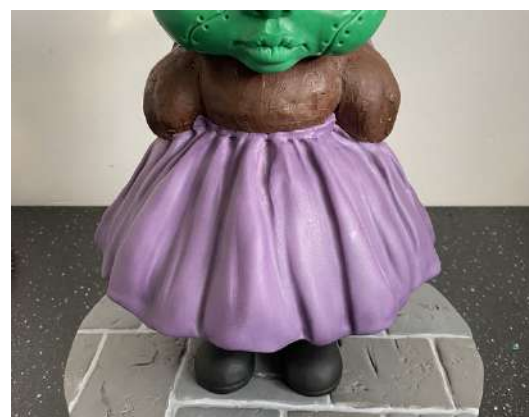
STEP 48 Using your fingers, roll gently to make the fingers and thumb, and shape the hand with the Dresden tool.



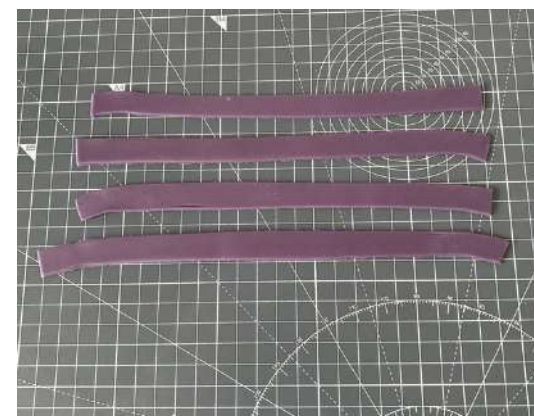
STEP 49 Add in the details of fingernails with sculpting tools. Place over a rolling pin or a small box if it helps and leave to set a little firmer.



STEP 50 To make the dress, soften a good amount of purple Pasta Model paste.



STEP 51 Measure, roll out and cover the skirt area, add creases using your fingers and Dresden tool and blend the joint.



STEP 52 Cut out enough strips to wrap around the bottom edge of the skirt, make them in sections so that the paste doesn't dry out. This is to make the bottom frills of the dress. Make enough for two sets of frills.



STEP 53 Using a bulbous cone tool, a cocktail stick will also work, frill the edges on each strip. Doesn't need to be perfect.



STEP 54 Apply to the cake using a little cake gel.



STEP 55 Cut out another strip and this time frill both sides. Run the stitch tool through the centre.



STEP 56 Apply the cake gel and glue to the skirt above the two other frills, to finish off the effect.



STEP 57 Using a knife and the Dresden make rips and a frayed effect. Pull also with your fingers to make loose threads.



STEP 58 Roll out and cover the top, adding a band for the waist to hide the join.



STEP 59 Now glue on the arms with cake gel, cut them to size if too long.



STEP 60 Glue on the hands. Use the joints as scars and make thread holes with the ball tool like before.



STEP 61 Make the puffy sleeves by cutting out two large circles and then cut off a portion to give a straight edge to wrap around the arm.



STEP 62 Apply to the top of the arms cutting off any excess. Using the Dresden add folds and creases.



STEP 63 Add more frills to the bottom.



STEP 64 To make the collar, roll out some purple paste and cut out using a scalloped flower cutter. Cut out a circle off-centre with a small circle cutter.



STEP 65 Apply the collar.



STEP 66 Next soften a large amount of black Pasta Model paste, this is for her hair. Start applying to her forehead, just above the scar, framing her face by adding a small fringe. Use cake gel to glue it in place.



STEP 67 Using small pieces at a time, apply in sections adding the effect of strands with the Dresden tool.



STEP 68 Continue down the sides using slightly longer pieces. You can also use small scissors to add to the effect if you wish.



STEP 69 Move to the back of the head, and make larger tapered sausage shapes. Start applying to the bottom first, using the Dresden keep adding details of strands.



STEP 70 Build up, covering the head, layering it up to the top. Her hair looks messy so have fun here, it can go in any direction.



STEP 71 Leave a side parting, finishing off the strands of hair.



STEP 72 With pieces of green modelling chocolate, make a side parting of green hair draped to one side.



STEP 73 Make the bow. Rough up the edges and ends to make it ragged.



STEP 74 Glue to the hair with some cake gel.



STEP 75 Now to paint the eyes. Make a pale blue using blue and white powders mixed with clear alcohol and paint the base colour for the iris. Paint only one eye.



STEP 76 With a small fine brush, edge the iris with a dark blue and carefully from the edge brush in towards the centre to start making the pattern of the iris. With some white or a pale blue, paint out from the centre.



STEP 77 Dust a shadow around the top of the eye using white powder mixed with a tiny dab of black and red. Paint in the pupil using black. Paint in the tear duct, the bottom eyelid edge and add a few veins. Add any extra details.



STEP 78 The left eye will only have a black pupil.



STEP 79 To add a little colour to her face, again make a paint using clear alcohol and powder. Start around her eyes painting in shadows with a dark green.



STEP 80 Paint black on the top lid and a pale green for the lower.



STEP 81 Paint in the lips with red mixed with white and a little blue to outline dark tones.



STEP 82 Use a paper towel to help with the dry powders, dab the brush with how much you need. Don't overload the paintbrush. Using the powders to add highlights and lowlights on her face and build up the shadows where needed, I used a dark green around her hairline, a little white on the scar edges, and a lighter green on the forehead. Use blue sparingly for a darker shadow if needed.



STEP 83 Paint in the scars making a colour made with red, white and black, and clear alcohol.



STEP 84 Add extra blue for shadow on the lips. Build up wherever is needed for that extra detail.



STEP 85 Dust the hands with highlights and shadows. Paint the scars and her nails black.



STEP 86 To make the stitches, soften some black Pasta Model paste, roll very thinly into long threads with your fingers or use the extruder tool to the size needed. Roughly cut them to size. Add the stitches to all the scars poking into the ready made holes with a small modelling tool. This can be fiddly so dab a very small amount of cake gel into the holes first to help.



STEP 87 Add a small dot of white to the pupils for light reflection. Add a little highlight to her hair using white mixed with black powder, and use a light and dark green to add contrast to the green streak.



STEP 88 Dust shadows on her dress using purple powder. Dust in the folds on the skirt and on the collar and sleeves. Add shadow in and around the frills. Dust the bow.



STEP 89 Add a little highlight on the boots.



STEP 90 Your scary cake is ready!

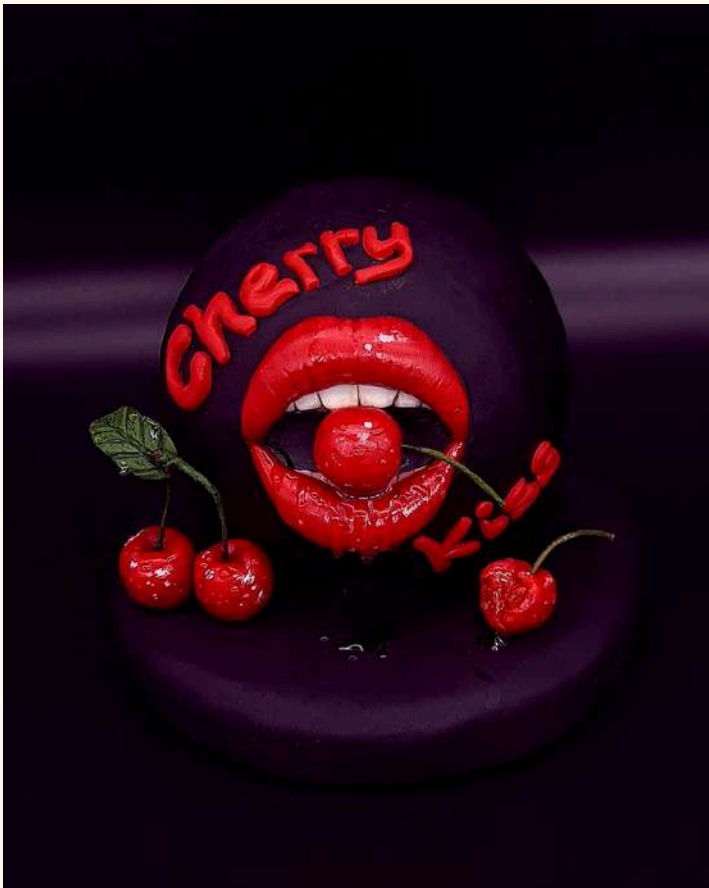
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WITCHES APPRENTICE

CREATED BY TORTA OD SNOVA





MARICA MILTENOVIĆ
LAZAREVIC

Torta od Snova
· CAKE ART ·

We are all unique and have our own set of talents, interests, and aspirations. I am no exception. It was the simple fact that I am a mom that brought me to the world of cake decorating. It all started by chance. It was my son's seventh birthday, and ordering cake was not an option that year. I had no idea where to begin, but luckily I had my "LePetitPies"—a group of working super moms and beautiful human beings that helped me and have been my biggest and loudest supporters throughout this whole journey, and whom I have the privilege of calling my friends today.

After that, I never stopped. Twelve years later, I still dare to dream and believe in magic, just as Walt Disney did when he said, "If you can dream it, you can do it". Being able to bring joy to life's most precious moments is a privilege. I am eternally grateful for every creative moment and this entire experience. This journey has been one of growth, exploration, and the pursuit of what truly matters to me, both in terms of creativity and beyond.

Nothing beats the feeling of being fulfilled by your craft. It's at those times when you take a deep breath and think to yourself, "This is what makes me happy".



What you need:

INGREDIENTS

- Pasta Model: white, rose beige, orange, brown and black
- White modelling chocolate
- Wafer paper 0.3mm
- Powder colour: white, silver, copper, black, brown, brown and yellow
- Gel colour: green, yellow, brown and magenta
- Rice Krispie Treat (RKT) - Puffed rice mixed with melted marshmallow
- Edible glue / Cake Gel

EQUIPMENT

- Modelling tools
- Cutters (petal cutters and circle cutters)
- Brushes (various sizes)
- Scalpel
- Styrofoam ball (3cm)
- Floral wire (20 and 22 gauge)
- Wire cutters
- Clear alcohol
- Spatula
- Rolling pin





STEP 1 Begin by covering a 22cm diameter RKT base with modelling chocolate. Use a spatula or another smoothing tool to create a smooth, even base.



STEP 2 Mix different shades of beige and ivory Pasta Model to create a natural stone appearance for your floor. Gently blend the colours to achieve a marbled effect.



STEP 3 Roll out the marbled modelling paste, ensuring slight differences in thickness to add to the realistic effect.



STEP 4 Cut the rolled paste into small rectangles and squares to resemble stone tiles. Ensure the sizes vary slightly for a more natural look.



STEP 5 Start arranging the cut tiles on the base, placing them close together with slight gaps to imitate a natural stone floor. Gently press each tile to secure in place.



STEP 6 Mix a small amount of brown gel colour into a light brown coloured Pasta Model paste for the wooden cabinet. Knead it until you achieve a wood-like colour with natural-looking marbling.



STEP 7 Roll out the wood-coloured paste. The marbled effect should show to enhance the wood grain's realistic look.



STEP 8 Use the wood-coloured paste to cover a 7.5 cm high x 7 cm wide x 12cm long block. The block is made of RKT.



STEP 9 Cut strips 2cm wide from the wood-effect paste. Attach the strips to the cabinet block's edges with edible glue or water. Use a modelling tool to secure and smooth the edges.



STEP 10 Cut two brown paste rectangles. Curve the tops slightly. Next, use edible glue to attach these as cabinet doors. Make sure they're evenly spaced and aligned.



STEP 11 Cut a rectangular piece with dimensions 8 x 13cm and 7 - 8mm thick for the upper board of the cabinet. Use a modelling tool to add details, like wood grain textures and outlines. Add them around the doors and the upper board.



STEP 12 Roll out small pieces of black modelling paste. Twist them slightly to create the cabinet hinges, copying wrought iron hardware.



STEP 13 Attach the pieces to the cabinet as hinges and handles. Secure them with a small amount of edible glue.



STEP 14 Use a brush and powder colours to shade the cabinet. Apply darker shades like dark brown in the crevices and lighter shades on the raised surfaces to enhance the wood grain effect.



STEP 15 Mix dark and chocolate brown with white powder colour. Apply the colours to the stone floor using a large, flat brush. Concentrate on the edges and between the tiles to create depth and dimension.



STEP 16 Position the cabinet on the base. Add final details to both the cabinet and the stone floor. Use a fine brush to add small highlights and shadows to enhance realism.



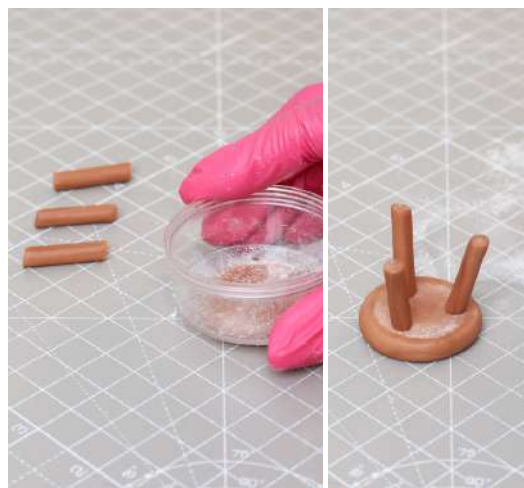
STEP 17 Add shading or highlights closer to the cabinet base to complete the scene. Use some yellow and brown tones to mimic dirt and age.



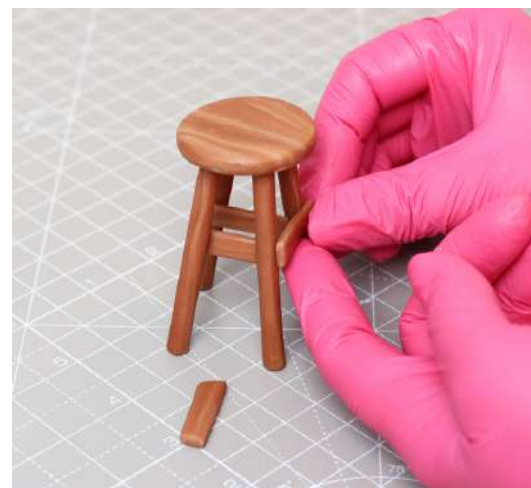
STEP 18 Roll out brown Pasta Model paste into thin ropes and a flat disc. These will create the legs and seat of the stool.



STEP 19 Insert 20 gauge wires into the Pasta Model paste to support the stool legs. Attach the legs to the flat disc. Make sure they are evenly positioned around the edge and securely attached so that they stand upright.



STEP 20 Cut three small pieces of modelling paste to create a small three-legged stool. Flatten a round piece of paste to make the seat. Use edible glue to attach the three legs.



STEP 21 Cut and attach four flat support pieces between the legs of the high stool to enhance its stability and detail.



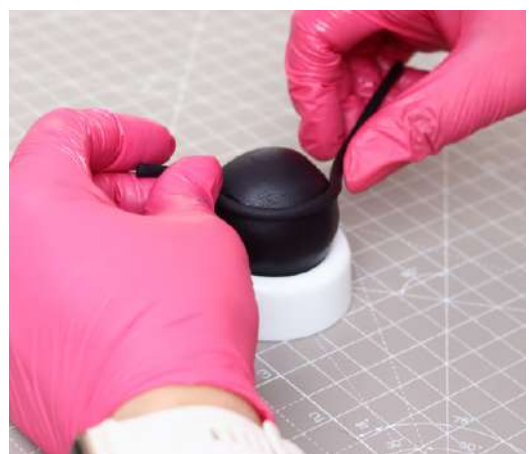
STEP 22 Use edible silver paint to add hardware details to the stool, such as small dots at the joints to mimic screws or nails. Use a brush to apply a final layer of shading and detailing to the stool, enhancing the wood grain and giving it a finished look.



STEP 23 Cover a 4cm diameter ball made of RKT with black Pasta Model paste. Shape it into a rounded pot and press the base slightly to create a flat bottom.



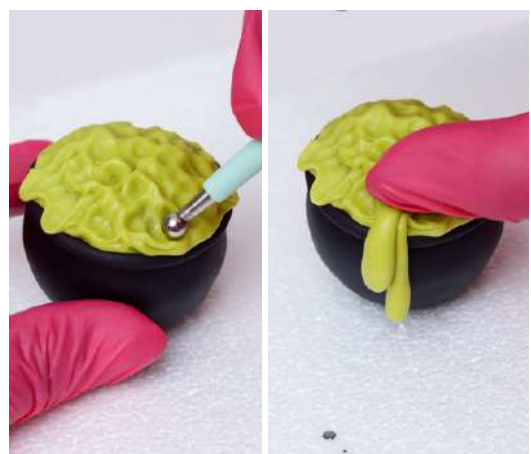
STEP 24 Use a circle cutter to mark the position of the top edge.



STEP 25 Roll out a thin rope of black modelling paste and attach it around the top edge of the cauldron to create a rim.



STEP 26 For the handles, cut out small circles from the black modelling paste to create handles for the cauldron. Use two small round cutters for precision.



STEP 27 Shape green Pasta Model into a bubbling potion effect. Use a ball tool to create bubbling texture. Add additional pieces of green paste to create the effect of a potion overflowing from the cauldron. Shape them to look like dripping liquid.



STEP 28 Attach the handles to the sides of the cauldron using a small amount of edible glue. Shade the cauldron using white, silver, copper, and black powder colours. Add highlights and shadows to make it look more realistic and aged.



STEP 29 Take a piece of brown Pasta Model and roll it out. Insert a wire into it. Attach the piece to mimic a long spoon for brewing the potion.



STEP 30 Mix two-component non-toxic silicone rubber to create the texture impression.



STEP 31 Press the mixed silicone rubber onto a textured fabric to create an impression mould.



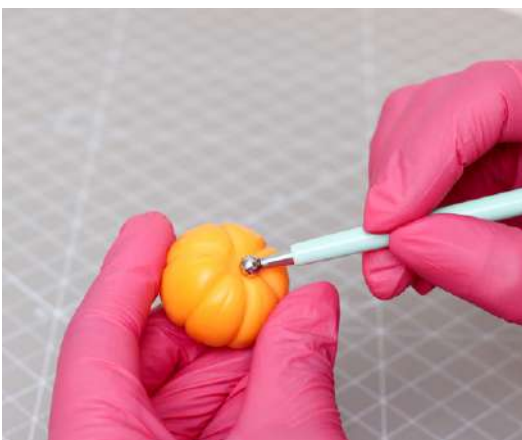
STEP 32 Roll out the modelling paste over the silicone impression mould to transfer the texture.



STEP 33 Peel off the modelling paste and cut a 4cm x 8cm rectangle.



STEP 34 Cut thin fringes 1cm long on both sides of the textured piece using a scalpel blade.



STEP 35 Roll a ball of orange Pasta Model. Press it slightly to form a base and a top. Use a tool to roll the pumpkin around it to create ridges on the sides of the pumpkin. Define the indentations with a tool to make the ribs more prominent. Use a ball tool to create a slight indentation on the top.



STEP 36 Roll a small piece of brown paste to form the stem and attach it to the top of the pumpkin. Use a tool to press around and blend the base of the stem into the pumpkin. Use brown powder to accent the indentations and light green for the base of the stem. Use light yellow powder colour to highlight the sections. The shading will give the pumpkin depth and dimension.



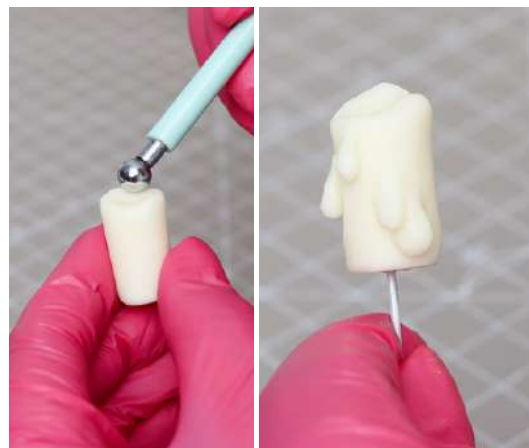
STEP 37 Print and cut a book cover image on wafer paper. Roll out a piece of black paste and place the printed book cover image on top. Fold the black modelling paste with the printed cover image around a piece of ivory modelling paste.



STEP 38 Use a scalpel to indent the pages of the book. And we have a complete Book of Magic.



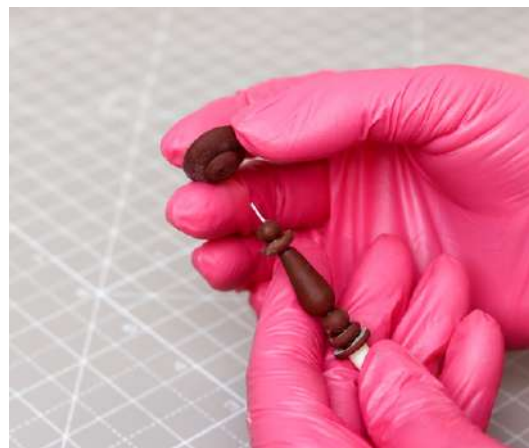
STEP 39 Shape light yellow Pasta Model into a tapered broom head and brown paste into a long, thin, slightly twisted broom handle. Insert a wire into the brown stick and attach it to the light yellow broom. Shade the broom head with light brown and light yellow powder to enhance the texture and add depth to the details.



STEP 40 Use a modelling tool to add wax drips around the sides of the candle. Smooth the drips to ensure they look natural and flow down the sides of the candle. Insert a small piece of wire and dab it with a black colour to create the wick.



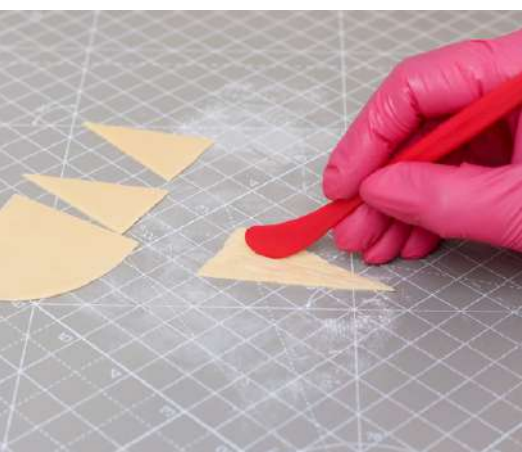
STEP 41 Shape pieces of brown Pasta Model and one piece of ivory as shown. These will be the parts for the candle holder and the candle itself.



STEP 42 Insert a thin wire into the candle. Stack the brown pieces on the wire from top to bottom of the candle holder.



STEP 43 Create two, one taller and one smaller. Shape yellow paste into a teardrop and add it at the top of the candle to mimic a flame. Paint the holder with a metallic powder colour, such as bronze or copper, to give it a realistic and aged appearance.



STEP 44 Roll out beige Pasta Model and cut out triangular shapes to form the croissant dough. As shown, use a tool to create texture on the surface of the triangles.



STEP 45 Roll up each triangle, starting at the base, and curl the ends around to create the classic croissant shape. Use a brush, light brown and light yellow powder colours to add realistic shading to the croissant. Apply Cake Gel lightly to mimic the golden-brown baked shiny look.



STEP 46 Twist two pieces of 20 gauge wire to create the support structure for the figurine.



STEP 47 Roll a piece of rose beige Pasta Model into a cylindrical shape. Sculpt the cylinder into a pear shape to create the figurine's torso and hips.



STEP 48 Cut the bottom part of the torso about 1cm deep. Carefully insert the twisted wire through the body's centre. Make sure the armature wire is well-positioned. Ensure the body structure is stable and ready for more detailing.



STEP 49 Use a shaping tool to define and smooth the neck area. Carefully sculpt around the wire, ensuring the neck looks proportionate and natural.



STEP 50 Bend the wires extending from the torso slightly forward.



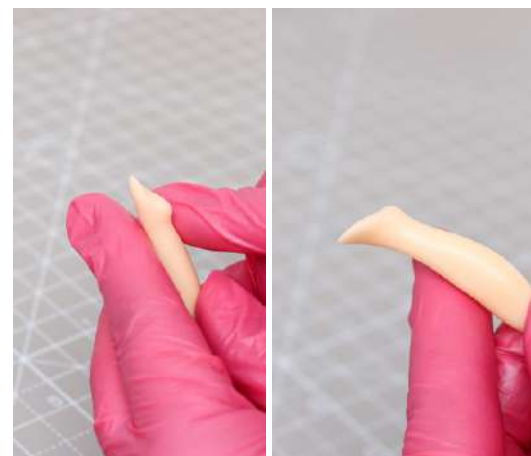
STEP 51 Roll two pieces of Pasta Model into cylinders and taper them at one end to create the upper legs. Using a circle cutter, cut out the part where the torso will be attached to the upper leg.



STEP 52 Attach the upper legs to the bottom of the torso by inserting them onto the wire.



STEP 53 Bend the wire extending from the figurine's upper leg under the knees to make a kneeling position.



STEP 54 Shape a piece of paste into the lower leg shape. Gently taper the paste at one end to form the foot. Shape and prepare the lower leg for attachment.



STEP 55 Attach the lower leg to the wire, securing it in place.



STEP 56 The completed figurine body should have both the upper and lower legs attached. The figurine is in a kneeling position. The lower legs are tucked under the upper legs. The feet are bent slightly outwards.



STEP 57 Roll out a strip of magenta Pasta Model paste and create ruffles.



STEP 58 Attach the ruffled strip to a black strip to form the lower part of the dress. Shape the top part of the dress using black Pasta Model as shown.



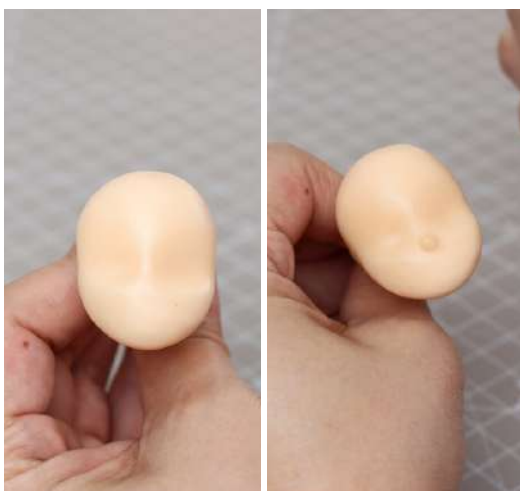
STEP 59 Place the dress top onto the torso and smooth it down. Attach the ruffled dress part around the waist.



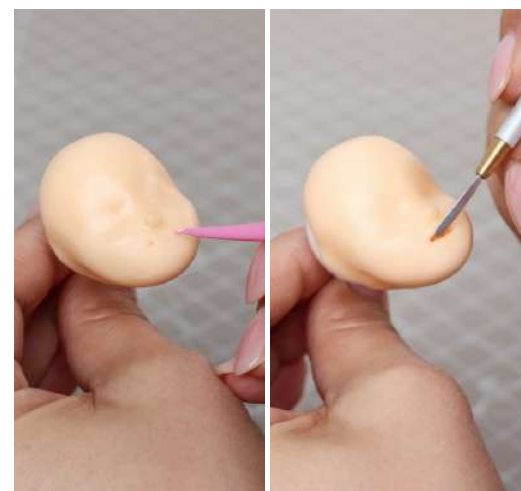
STEP 60 Use a ball tool to emphasize the ruffles.



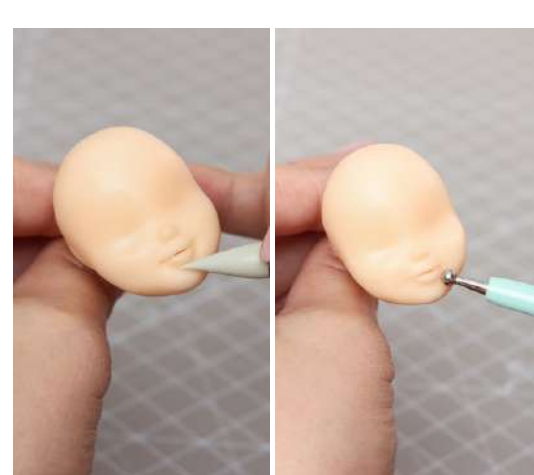
STEP 61 For the head start with a 3cm styrofoam ball and wrap a piece of Pasta Model around it.



STEP 62 Create a basic head shape with a rounded top and a slightly pointed chin. Make indentations for the eye sockets. Define a small, rounded nose by pressing and shaping the paste into a small bump.



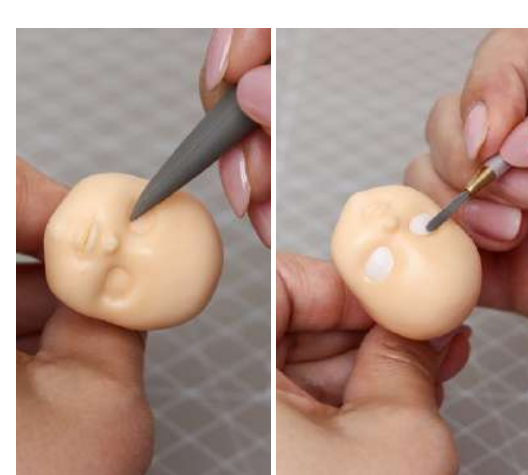
STEP 63 Use a small pointed tool to mark the outer edges of the lips. Cut the mouth opening with a fine tool.



STEP 64 Use a fine tool to shape the mouth further. The mouth should be slightly smiling. Smooth and refine the facial features, focusing on creating soft, natural transitions between different parts of the face, such as the cheeks and chin.



STEP 65 Revise the shape after shaping the lips, ensuring the head has a slightly pointed chin. Mark the placement of the eyes using a modelling tool. We aim to have well-defined facial features, including large, expressive eyes.



STEP 66 Further deepen the eye sockets to prepare for detailing the eyes. Press small pieces of white Pasta Model into the eye sockets to create the whites of the eyes. Smooth the edges and ensure they are even and symmetrical.



STEP 67 Add small black circles of paste for the pupils. Use a thin strip of paste to create the upper eyelids, smoothing them into the face and adjusting their shape to give the eyes a natural, open look. Shape small strips of modelling paste to create the eyelashes. Attach them above the upper eyelids, ensuring they look natural and even.



STEP 68 Paint the pupils using powder colours dissolved in clear alcohol. Add highlights with white paint to give the eyes a sparkling, lively look. Use a brush and powder colours to apply shading above and below the eyes to create a natural shadow effect. Lightly brush powder on the cheeks to add a natural blush.



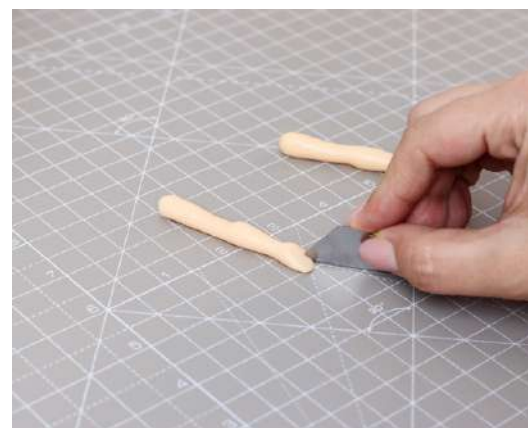
STEP 69 Roll a piece of modelling paste and cut out a circle. Attach it to the top of the head to create the base for the hair, smoothing it down and blending it into the head.



STEP 70 Carefully apply cake gel to the pupils of the eyes with a brush. Shape small strips of modelling paste for the eyebrows. Place them above the eyes and adjust their position to give the face the desired expression.



STEP 71 Roll out two even lengths of modelling paste for the arms. Use your fingers to taper one end of each piece to form the wrists and hands.



STEP 72 Use a scalpel to cut at the tapered end to separate the thumb from the fingers. Gently shape the thumb by pulling it away from the central part of the hand, refining its shape.



STEP 73 Take a piece of 22 gauge wire and carefully insert it into the base of the arm. Push the wire gently through until it reaches the hand.



STEP 74 Carefully bend the arm at the elbow, ensuring a natural, slightly curved position. Repeat the process for the other arm. Make sure both arms are symmetrical and evenly shaped.



STEP 75 Usually, I attach the arms to the figure first. But this time, we'll start with the head. Position the head so the face looks slightly to the right.



STEP 76 Place the first strand of hair to cover from above the left temple to the lower back of the head. It ends above the right side of the neck.



STEP 77 The second strand is shorter and thinner. Place it just above the first. This strand will cover the rest of the head, which is visible after we put the hat on.



STEP 78 Add a third piece on the opposite side of the previous one. It starts above the right temple and ends in the same place as the other two.



STEP 79 Roll out thin strands of ivory paste and attach them above the forehead and on the sides. Let them fall loosely to create a dynamic look, with some strands falling in front of the face.



STEP 80 Roll and cut a round black circle of modelling paste. The diameter should be slightly larger than the figurine's head to form the brim of the hat.



STEP 81 Roll black paste into a cone shape, tapering one end to form the point of the hat. Flatten the wide end of the cone.



STEP 82 Cover part of the cabinet's top with light yellow paste. Smooth it out to ensure it drapes naturally over the edges.



STEP 83 Place the figurine on the cabinet. Make sure it sits on the light yellow mat.



STEP 84 Place the cauldron in front of the figurine. Place it close enough for the figurine to reach.



STEP 85 Attach the right arm first, ensuring that the hand rests on the handle of the spoon. Then, attach the left arm and position the hand above the right one.



STEP 86 Now that we've got the final position of the arms, we can finish styling her hair. Roll out several thin strands of ivory modelling paste.



STEP 87 Attach these strands over the right shoulder. Make sure they drape naturally and cover it.



STEP 88 Shade the hair to add the final touches. Use a small brush and brown and yellow powder colour. Use it to darken the hidden spots under the hat and close to the head.



STEP 89 In this final step, arrange all the elements to complete the scene. Place the candles for a cosy, mystical effect. Scatter miniature pumpkins around the cabinet to enhance the Halloween theme. Vary the sizes and placement for a natural look. Add the Book of Magic for an enchanting touch. Finally, place the small croissant on the cabinet for the witch when she takes a break from her brewing.



STEP 90 Your witch is ready to cast her spell!

Valentina by Carla Puig

Friday 1st November 09.00 – 17.30hrs (8.5 hours)

This workshop is a fantastic opportunity to learn in a very intimate class limited to just 10 students. You will be taught and get to recreate a piece in Carla's signature style. In this workshop students will learn –

- Creating an internal structure using dummies
- Creating realistic female facial features
- How to work, sculpt and smooth modelling chocolate
- Painting with edible colours
- Making the final components with sugarpaste

Price: £290.00

Valentina
ONE-DAY CLASS

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Carla was born and still lives in Girona, Spain. Carla won Best in Show 2016 at Cake International and since then has taught workshops annually for the show including the spring escape weekend this year. Carla recently completed her art degree specialising in “sculpture techniques”. Being well known for her incredibly realistic facial sculptures, Carla’s love of teaching has taken her all over the world and gained the adoration of many in the cake industry. Carla spends her spare time with her 2 dogs and her husband, usually in that order!



Wafer Paper Flowers by Beata Tomasiewicz

Friday 1st November 09.00 – 17.30hrs (8.5 hours)

Beata discovered her passion for sugarcrafting a few years ago. Since then she has been exploring and perfecting the techniques of working with edible paper which has become her favourite material to decorate cakes. In this workshop students will learn –

- Which wafer paper is “proper” for flowers modeling, methods of coloring wafer paper
- Introducing new method for wafer paper modelling – no water or any conditioner – modelling dry wafer paper – new, much faster method for flowers creation
- How to work with wafer paper to create naturally looking petals and leaves
- The flowers created: David Austin Rose, garden rose, ranunculus, hydrangea
- How to store, deliver wafer paper/ cake paper cake

Price: £290.00



BOOK NOW



Beata discovered her passion for sugarcrafting a few years ago. Since then she has been exploring and perfecting the techniques of working with edible paper which has become her favourite material to decorate cakes.

CRIMSON ELEGANCE *by*

Aimee Ford

Aimee is an award-winning cake designer specializing in tall, modern wedding cakes. Her innovative techniques, unique use of various mediums, and signature style have earned her international recognition, with features in Cake Decoration & Sugarcraft, American Cake Decorating, Cake The Great, and Cake Masters magazine, which recently declared her "the ultimate wedding cake designer."

She was also a finalist for Cake Designer of the Year at the 2023 D'licious Awards and has won gold at Cake International, as well as Gold and Best in Class at International Salon Culinaire. Recently, she progressed to join the judging team for Cake International in 2023.

When she isn't busy creating stunning cakes, you'll find her on the beach of the tiny island she calls home, the Isle of Man, or singing Shania Twain badly at karaoke!

Saturday 2nd November 2024
09.00 - 17.30hrs (8.5 hours)

In this full day, hands on class you will get to learn from Aimee and create this stunning design. You will leave having been taught skills and techniques to use on future cakes.

Techniques covered:

- ✓ Wafer paper ruffles - how to create both using steam and also using Aimee's preferred technique
- ✓ Rice paper sails
- ✓ Panelling a tall tier
- ✓ Royal icing texture
- ✓ Paint effects - learning how using brushes and different sponges can alter the look and depth of colour, plus how to scale back colour if you add too much.

> BOOK NOW

Price: £290.00



Buy NOW >

CHEF MIKEY *by*

Michael Wehrmann

Michael is 36 years old, born and raised in the Netherlands but living in France for over 14 years.

He is a graduated pastry chef but the basics were not exciting enough. Covid made him discover cake design in a different way, started painting, sculpting and modelling with all edible materials.

Love Modelling chocolate.

Since 2021 he has entered several show which made won him 7 golds, a best in category and a best in show. Michael has been doing demonstrations on the Saracino stand since 2022.

Since 2024 he has been a Saracino Tutor, judge of the French cakedesign championship and will also be a part of sugarscreams presented at CI.

Saturday 2nd November 2024
09.00 - 18.00hrs (9 hours)

This workshop will teach students how to create this adorable Chef Mikey character.

Mikey is a 30CM high modelling chocolate sculpture and includes various techniques and sugar pastes.

Techniques covered:

- ✓ Mikey will be made on a cake structure
- ✓ We will work on a dummy
- ✓ You will Learn where to pay attention at while making a cartoon figurine
- ✓ We will sculpt with modeling chocolate in an active posture
- ✓ Dress him up with modelling paste
- ✓ Create fur textures, dusting and painting



BOOK NOW

Price: £290.00



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Competition closing on the 20th October 2024.

We will reply to 5 lucky winners on that day so stay tuned!



INTERVIEW WITH HEAD JUDGE DAVID CLOSE

ahead of the 30th anniversary show 1 – 3 November 2024.

What makes judging at Cake International so special?

Judging at Cake International is an amazing experience, truly international high calibre judges are selected from all round the world, those still at the top of their game with a wealth of experience and knowledge. Likeminded professionals who just want to pass on their knowledge along with hints and tips to competitors to enable them to reach their goals and aspirations. Working with judges from all round the world also helps to develop our own skills and gives us an opportunity to share knowledge, time permitting.

CI is the only competition I am aware of where we not only give constructive feedback but also show the competitors scores.

Do you have a favourite category?

I love all the categories. There are currently 35 across the CI portfolio if you take the Main Competition, Bake International and the Junior Competition so it's very difficult to choose one from so much choice. (I would have to say Head Judges Wild Card if you put me in a corner, so to speak.)

What is it like working with such a reputable judging team?

Absolutely amazing! Where else would you get the opportunity to have so many sugarcraft judges in one area and have the ability to talk to them face to face and get their feedback on how the event went and how to improve.

As Head Judge what is the most exciting part of being at Cake International?

A very easy question: seeing a blank canvas and looking at the end product when everything is in place before judging takes place. But the pièce de résistance is the award ceremony. The look on the competitors faces as they collect their awards is truly an amazing and emotional experience.

Can you tell us any cakes that have really stood out from you in recent years?

I always find this a very difficult question as it will depend on how I feel during the event to be honest, it will be the ones which really draw me in and every time I look at the exhibit, I see something else that I didn't see before. A wow factor for me may not be the same for you, as we can all be subjective. The exhibit has to speak to me and ask me to look for more, and more importantly make me ask "how did they do that!?"

Can you please describe a day in the life of being a Head Judge at Cake International?

Wow, where would I start, this could be directly after the event at the analysis stage or in January the following year whilst we prepare the new schedule for that year. Or a review of feedback forms, revision of process, sending out skills analysis for judges for the competition. Review of applications for people to become candidate judges. Preparing the training programme for the candidate judges and selection. Answering the competitors' questions and queries. Reviewing any appeals, preparing the administration documents for the competition or training the candidate judges via Zoom. This is all before we even allocate the judges to their classes.

At Cake International, it's about seeing if everything that has been planned is executed, briefing the judges on any last-minute changes, identifying no shows and amending numbers. Starting the team off after a photo shoot - everyone loves a photo for posterity. Getting the team up and running along with the candidate judges. Trying my very best to get some areas open ASAP so the public can see the display. There is so much to do but with a great team at ICHF admin and judges working our best to make the event as memorable as possible for all the right reasons. This is on the very first day, the other two days are focused on different areas.

Is the Bake International competition here to stay?

I would certainly hope so. That will be up to the competitors as we have seen 100% increase from 2022 to 2023 and already nearly a quarter more on top for 2024, as I write this response with 23 days left to go before the competition closed.



CHOCOLATE ROSES

CREATED BY ZL CAKE BOUTIQUE





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”.

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.



What you need:

INGREDIENTS

- Saracino dark and white Modelling Chocolate
- Saracino gel colours: pink, dark pink, red, green
- Saracino powder colours: pink, violet, green

EQUIPMENT

- Non stick rolling pin
- Non stick mat
- Foam pad
- Ball tool
- Rose petal cutters: 3, 4, 4.5, 5
- Rose leaf cutter
- Rose calyx cutter
- Rose petal and leaf veiner
- Rose bud mould
- Edible glue
- Flat brushes



STEP 1 Colour the dark or white modelling chocolate with a drop of gel colour. Mix it well till you achieve an even colour of your choice.

STEP 2 For our roses we will use different shades of coloured white and dark modelling chocolate in pink, red, green, violet.

STEP 3 Making the rose: Roll a cone with height 3cm using a small amount of dark pink coloured chocolate paste.



STEP 4 To make the rose petals, take a few different shades of pink coloured chocolate paste.



STEP 5 Roll the darkest colour of pink thinly. Cut out five petals using a 3cm rose petal cutter.



STEP 6 Thin the edges of the petals using a ball tool and give them some movement.



STEP 7 Wrap the first two petals around the cone, overlapping them. You don't really need glue, as chocolate paste sticks to itself, but if needed, use little bit of water or edible glue.



STEP 8 Stick on the remaining three petals, overlapping them as shown to form a closed bud.



STEP 9 If making a small rose bud, you can stop at this stage. Gently curl the edges of the petals. To make a bigger rose, you will need to add more petals.



STEP 10 Cut another three petals from the next size rose cutter – 4cm, thin their edges with the ball tool and give them a texture using a rose petal veiner.



STEP 11 Attach the petals a little bit higher than the previous ones and form a small bud so you can see all the rows.



STEP 12 Make the third row of petals with cutter 4.5cm and repeat the same process of thinning and veining them.



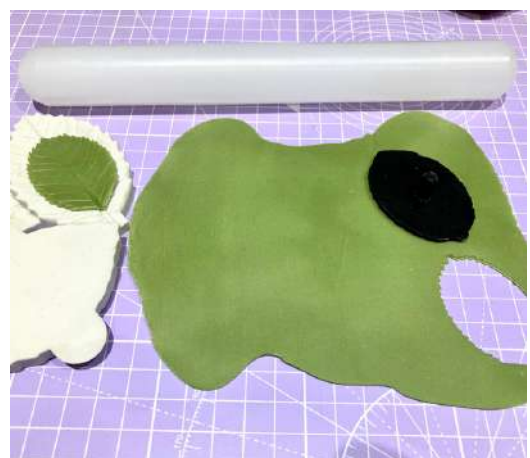
STEP 13 Dust the petals with light green powder colour at the base and dark pink or violet at the top edges.



STEP 14 Attach petals overlapping and dust the centre of the rose with dark pink or violet colour. For a small rose blossom you can stop here, or to make a bigger open rose, continue cutting five more petals with the biggest size rose cutter – 5cm and repeat the rest of the modelling process.



STEP 15 To make light colour roses, use the white chocolate modelling paste, repeat all the above steps and colour them as required.



STEP 16 Making the leaves: You will need green coloured chocolate modelling paste. Roll it thinly and cut leaves with a rose leaf cutter. Thin the edges of the leaves with the ball tool and give them texture in a rose leaf veiner.



STEP 17 Cut calyxes with a rose calyx cutter.



STEP 18 Colour the leaves and calyxes with green powder colour and give them shading with violet powder colour and a flat brush.



STEP 19 Make rose buds as shown above by rolling a cone. Or you can use a mould if you have one. Modelling chocolate is excellent for using with moulds and veinners.



STEP 20 Make different roses and combine them together with leaves and buds to make beautiful decorations. The advantage of chocolate flowers is that they are completely edible, with no polystyrene centres. You can use them to decorate cakes, cupcakes or other desserts. Best way to attach them is with some melted chocolate, but you can also use cocktail sticks if required.



STEP 21 Fix the roses to a cake and you are ready!

MAMA & BABY DEER

CREATED BY CAKES BY CARINA

CAKES BY CARINA
BESPOKE CAKE DESIGN





CARINA LOADER

Hi I'm Carina! I live in Kent with my Fiancé and 3 children. I'm a self-taught baker and wedding cake designer. I started Cakes by Carina back in October of 2015. After having made my first decorated cake for my two daughters' joint birthday party, with the help of a family aunt, a hobby baker who showed me how to ice a cake with fondant and I haven't looked back! It was since then, I fell in love with cake decorating. I have a background in sewing and arts and crafts, and I've always been creative.

I now mainly specialise in wedding cakes and love incorporating textures and sugar flowers into my designs.

I've been lucky enough to win awards in several competitions such as Cake International, The Cake Professionals Awards, and have qualified as a finalist in both the Baking Industry Awards in 2020 and the UK Wedding Awards also in 2020.

My goal is to share the knowledge I've learnt over the years with others as a tutor and hope to have my own cake school one day helping others to achieve what I have through providing more tutorials and teaching cake classes.



What you need:

INGREDIENTS

- Saracino powder colours: brown, sky blue, white
- Pasta Top: white
- Pasta Bouquet: white
- Pasta Model: white
- Ghiaccia Reale - Royal icing
- Water/edible glue
- Gel colours: black and brown

EQUIPMENT

- 6 & 8" dummy cakes or real cakes fully ganached
- 12" cake drum
- Selection of brushes from fine tipped to large blusher size
- Star tipped piping nozzle, round tip nozzle
- Craft knife
- Rolling Pin
- Cobbled stone texture mat
- Wool texture mat
- Dresden tool
- Small scissors
- Small ball tool





STEP 1 Start with dummy cakes or fully ganached cakes in sizes 6 & 8" diameter.



STEP 2 Use a small amount of brown powder colour with Pasta Top to make a light brown paste for the 6" tier.



STEP 3 Use a small amount of sky blue powder colour with white Pasta Top to make a pale blue paste for the 8" tier.



STEP 4 Cover the tier and using a large blusher brush dust some brown powder colour and add shading onto the 6" cake.



STEP 5 Use less pressure as you work up to create a deep colour at the bottom and lighter at the top.



STEP 6 Next mix some white powder colour in the sky blue for a paler shade for dusting the 8" cake.



STEP 7 Repeat Step 4 for the 8" cake using the blue colour.



STEP 8 Cover a 12" cake drum with white Pasta Top and add texture with a star tipped piping nozzle.



STEP 9 Roll white/pale grey Pasta Top. Mix some white powder colour with a drop of black gel colour and with a fine tipped brush paint some fine lines horizontally across the paste.



STEP 10 Cut into narrow strips.



STEP 11 Cut some branches either side of the strips with a craft knife. The branches should be facing an upward direction.



STEP 12 Attach the trees to the 8" cake cutting away any excess at the top.



STEP 13 Layer the tiers and your cake background is ready.



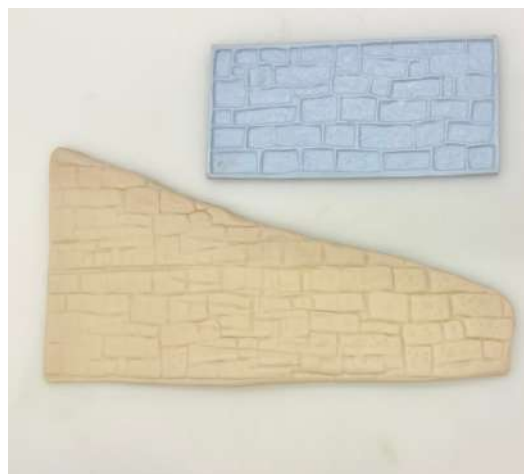
STEP 14 Roll brown Pasta Top in the same colour used for covering the 6" cake quite thick to about 2-3cm thickness and approx. 7-8" in length. You also want it to be as tall as your 6" cake. With a rolling pin thin out the left side.



STEP 15 Cut a slope from the top left corner down to about 1-2" from the bottom right corner.



STEP 16 Pinch the edges at the top to rough it up a bit and make the slope look more natural/rustic.



STEP 17 Use a cobbled stone texture mat to create a stone wall effect.



STEP 18 Dust with some brown powder colour and attach to your top tier.



STEP 19 Attach to your cake with some water or edible glue. Use a Dresden tool to mark in some extra lines for added texture.



STEP 20 Make some royal icing according to the packet instructions (I made half the recipe, which was plenty for what I needed). First add your powder to a mixer, add your water. Mix with a paddle attachment for 10 minutes.



STEP 21 Add two heaped tablespoons of icing into a piping bag and cut a small hole about 1-2mm in size at the tip. Pipe on some small dots all around both cake tiers for the snow effect.



STEP 22 Take a paintbrush and paint some of the royal icing all over the top of the slope. Dab the paintbrush as you work to create a snowlike texture in the icing.



STEP 23 Take two heaped tablespoons of icing and approx 1 teaspoon of cooled boiled water and mix to a ribbon consistency (this is when you should be able to lift some icing and let it run off the spoon and it will fold over itself when you move it back and forth). TIP: test on an up-turned glass to see if it drips well and holds its form rather than run to the bottom of the glass.



STEP 24 Cover the top of your cakes with some of the icing and a pallet knife.



STEP 25 Pipe drips along the edges.



STEP 26 For the trees I coloured Pasta Bouquet using a mix of sky blue and dark green powder colour.



STEP 27 Roll some of the paste into a cone shape and then make some snips all around with some scissors, keep going over the snips several times to create a good texture.



STEP 28 Dust with some sky blue powder for shading.



STEP 29 Finally dab some royal icing for a snowy look.



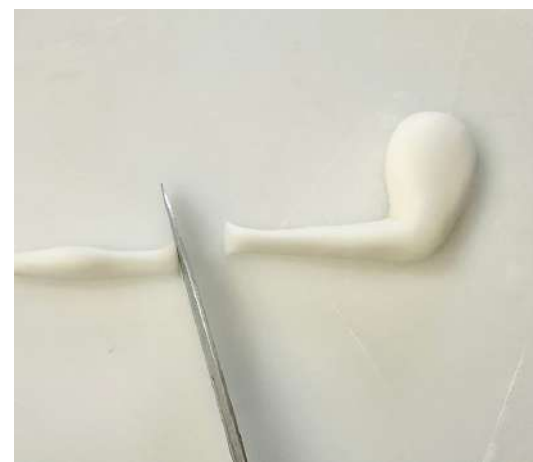
STEP 30 Make a variety of heights and add your trees to your cake. Also make a selection of varying height trees in white.



STEP 31 Make the body for the mama deer: roll white Pasta Model to an elongated cone then shape with the narrower end bent to face up.



STEP 32 Make the back legs: first make an elongated teardrop.



STEP 33 Bend at a right angle where the bulkier part thins. Cut away the point at the tip and pinch to make a hoof.



STEP 34 Attach the back leg with a dab of water/edible glue.



STEP 35 Make the front leg by repeating step 32 in a smaller size but bend at a right angle in the opposite direction.



STEP 36 Smooth the joints to blend together to the body. Then make another small piece for the right front leg.



STEP 37 Dust the deer's body with brown powder leaving the underbelly.



STEP 38 Make some fur for the deer's chest by rolling a teardrop shape, flatten and add lines for texture with a Dresden tool.



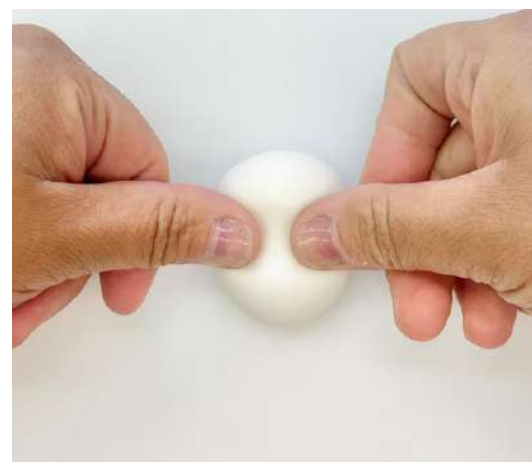
STEP 39 Attach to the deer's body and cut away any excess paste at the neck.



STEP 40 Insert a cocktail stick through the neck for support to attach the head.



STEP 41 For the face, roll a small ball of paste to about 3-4cm width. Shape into a gentle teardrop. Mark across the eye line with your finger adding some pressure to indent and slightly push in at the sides.



STEP 42 Press the eye sockets with your thumbs or forefinger.



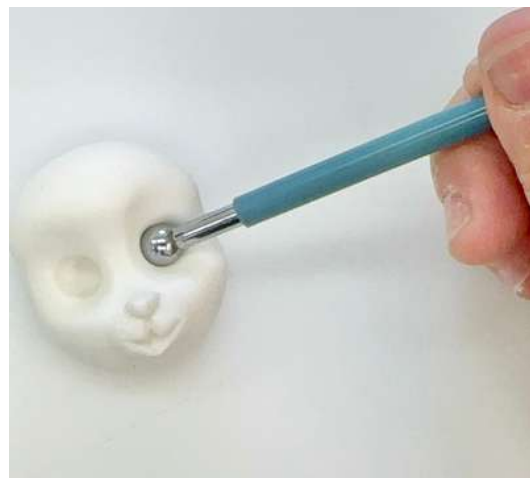
STEP 43 Pull the paste out to shape the nose area.
TIP: use a photo or a printed picture for reference when working so that you can use this as a guide for the shape.



STEP 44 Make an oval for the mouth piece and a small triangle for the nose. You will need to make these in proportion to the nose area you have just created.



STEP 45 Add them to the face and smooth the mouth piece to remove the joint and add the nose (it will look a bit strange at this stage but trust the process).



STEP 46 Use a ball tool to create eye sockets and form a mouth with your Dresden tool.



STEP 47 Roll small balls for the eyes and cut two pieces of pale blue paste with a round piping tip.



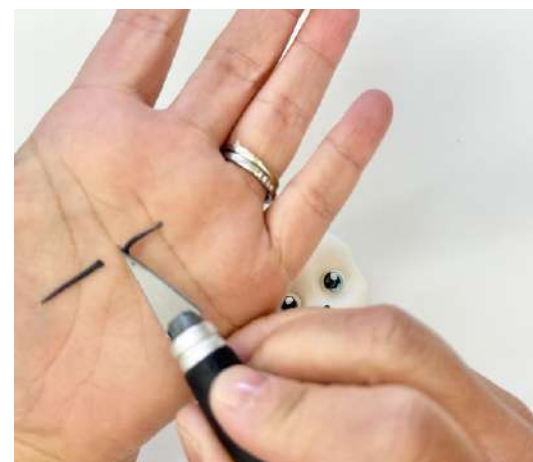
STEP 48 Paint some of the sky blue onto the eye to make the eyes pop. Use a fine tip brush, start with a line around the outer edge and bring the colour into the centre.



STEP 49 Paint a smaller circle inside the eye using black gel for the pupil (TIP: paint the top of the rim of a smaller round piping nozzle and use this as a stamp to make your outline for a perfect circle).



STEP 50 Use a tiny amount of white paste for the whites of the eyes.



STEP 51 Next roll a small piece of black paste for the eyelashes. Roll this to a fine point at the ends using your finger then cut to size of the eyes.



STEP 52 Leave enough to flick out at the outer edge.



STEP 53 Using a fine tip paintbrush add in some extra eyelashes and paint the nose.



STEP 54 Dust the head all over with a dry brush except for the eye area.



STEP 55 Use a Dresden tool to mark some lines creating a fur look over the top of the head and on the cheeks. Paint eyebrows with some brown gel colour.



STEP 56 Dust pink powder on the cheeks and add some white dots of paste to the top of the head.



STEP 57 For the ears make a teardrop shape from white Pasta Model, flatten and press the end of a paintbrush to indent the centre. Dust with some pink in the centre and brown on the outer ear, add in some darker brown shading at the bottom centre. Then cut a straight edge at the bottom.



STEP 58 Pinch the ear at the bottom to shape and attach to your deer with a dab of water/edible glue. Attach the head.



STEP 59 Make some antlers by rolling long thin sausage shapes and cut slits into the sides to branch them out, shape them to your desire shape lying flat and leave to dry and harden.



STEP 60 Make holes with the end of a small paintbrush in the deer's head for the antlers. Insert cocktail sticks into the bottom of the antlers for extra support (cut a cocktail stick in half if needed) and glue into place with a dab of water or edible glue.



STEP 61 Roll pale blue paste and texture with a wool texture mat. Cut out a thin rectangle shape for a scarf.



STEP 62 Wrap around the deer's neck.



STEP 63 Make the baby deer by rolling an elongated teardrop/cone shape and dust at the back with brown powder colour.



STEP 64 Make the legs first rolling a small ball of paste into a sausage shape then elongate into a thin cone shape.



STEP 65 Pinch at the bottom to create a hoof.



STEP 66 Repeat for the back legs and attach to the body as pictured (I indented the hoofs with a Dresden tool).



STEP 67 Create a face repeating steps 41-58. I used brown for the eyes instead of blue.



STEP 68 Roll three or four long teardrops for the antlers and squish them together at the bottom as shown.



STEP 69 Make some holes as in step 60 and attach the antlers. Paint the hoofs with brown gel colour and add a scarf.



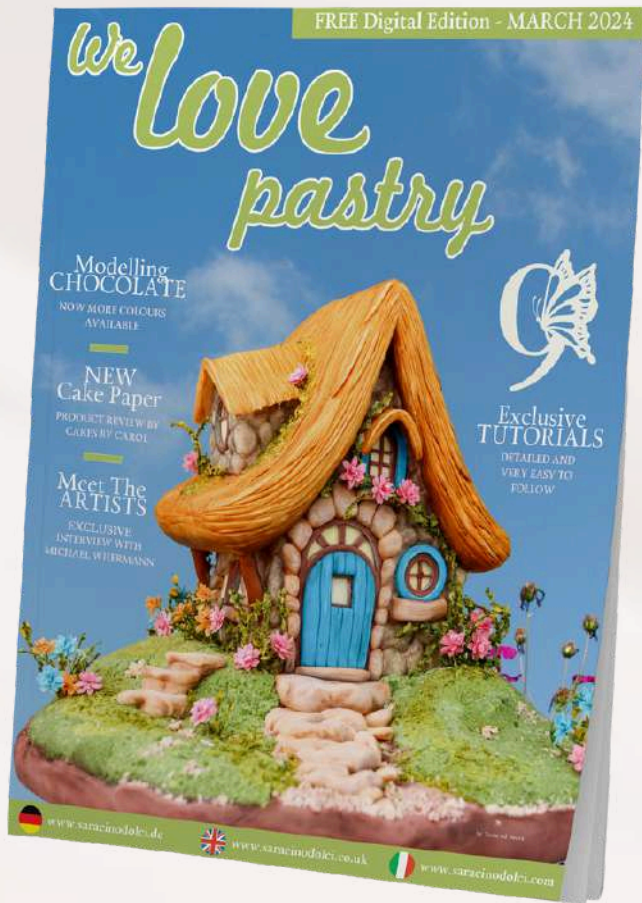
STEP 70 Pipe dots of the thicker royal icing over your reindeers and dab with a brush to create a flutter of snow on both deer.



STEP 71 You have a mama and baby deer! Add the deer to your cake.



STEP 72 Roll white balls of paste to add some extra interest to this snowy design. Your cute winter deer cake is ready!



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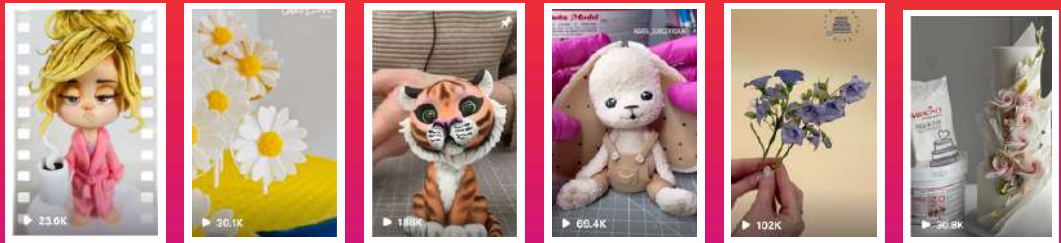
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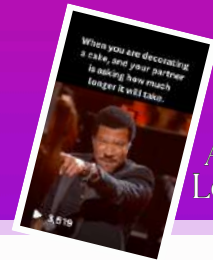
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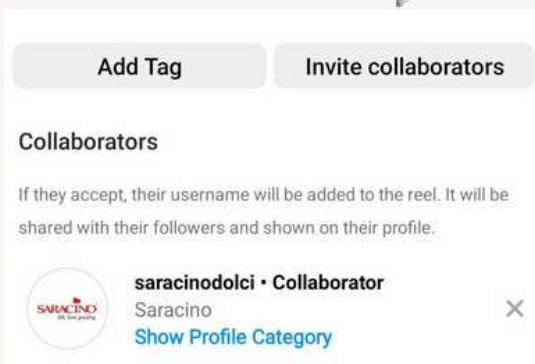
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GOLDEN ROSE

CREATED BY CAKES BY MISHELL





MICHAELA RENCÉS

I am originally from Slovakia and now living in Austria.

I baked my first cake for my goddaughter about 9 years ago. Baking has become my great hobby and my preferred way to relax.

I have always loved the arts and my cake-making is totally self-taught. I love to be creative and am very happy to spend time painting my cakes. Creating pieces using sugar paste fills me with joy. It is beautiful to create something special that fills people with joy and happiness.

I have won first place in many competitions on the Slovakian web page tortyodmamy.sme.sk. My Christmas gingerbreads and my cakes have been Editor's choice on cakesdecor.com. I have also been featured several times in magazines and have provided tutorials to Slovakian magazines - Torty od Mamy and Cake Masters.



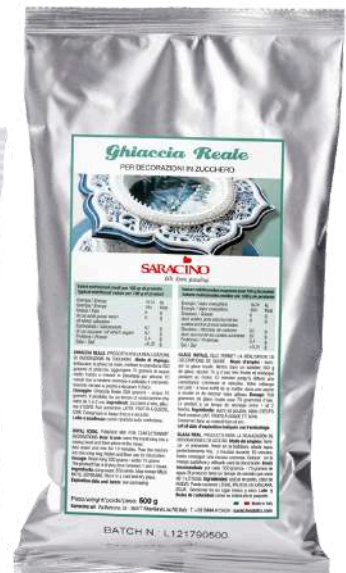
What you need:

INGREDIENTS

- Cake with a diameter of approx. 20cm and height approx. 15cm
- Cake with a diameter of approx. 15cm and height approx. 10cm
- Cake with a diameter of approx. 10cm height approx. 15cm
- Pasta Top: white, black
- Pasta Model: black
- Saracino Royal Icing
- Gel colour: black
- Powder colour: gold, red
- Saracino Cake Gel
- Saracino wafer paper 0.30 mm
- Saracino Liquid Shiny glaze
- Clear alcohol
- Water

EQUIPMENT

- Cake board with a diameter of approx. 28cm
- Cake board with a diameter of approx. 12cm
- Brushes
- Modelling tools
- Flower wires and stamens
- Silicone moulds





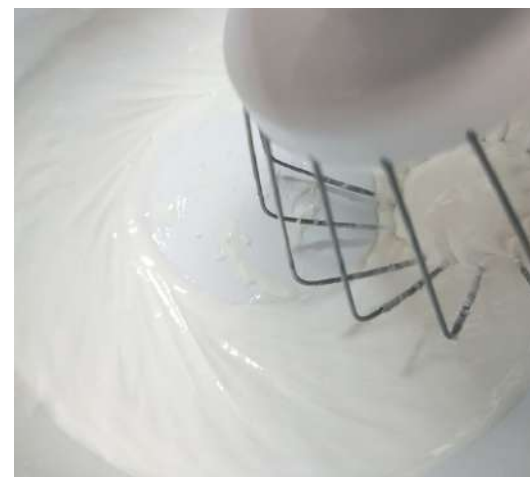
STEP 1 Cover a cake with a diameter of approx. 20cm with white Pasta Top.



STEP 2 Place a stencil on the cake.



STEP 3 Prepare a mixture of royal icing in accordance with the instructions.



STEP 4 Mix well.



STEP 5 Add black gel colour to the mixture.



STEP 6 Apply the black royal icing to the stencil.



STEP 7 Spread the royal icing well on the stencil.



STEP 8 Remove the stencil from the cake.



STEP 9 Also apply the royal icing pattern to the third tier of the cake.



STEP 10 Between the first and second layer of the cake, put a cake board about 1cm thick. Cover the second layer of the cake with black Pasta Top.



STEP 11 Press black Pasta Model into the flower silicone mould.



STEP 12 Take the flowers out of the mould and use a knife to cut the individual petals of the flowers to ensure that the flowers on the cake will look 3D and more alive.



STEP 13 Finally, use your fingers to make the petal edges a little thinner.



STEP 14 Glue the flowers to the cake. Prepare the leaves in the same way, at the end make the leaves a little thinner.



STEP 15 Paint the ends of the flower petals with gold powder colour mixed with clear alcohol.



STEP 16 Also paint the leaves with the gold colour.



STEP 17 Press the black Pasta Model into the ornament mould.



STEP 18 Remove the paste from the mould and cut down the middle.



STEP 19 Glue the ornament to the cake with cake gel.



STEP 20 Paint the ornament with the gold paint.



STEP 21 From 0.27 wafer paper, cut out individual flower petals of different sizes and also the whole flower with 5 petals. For one flower, we will need about 4-5 large 5-petal flowers and 6-7 smaller individual petals.



STEP 22 Paint the individual petals on both sides with red powder colour mixed with clear alcohol.



STEP 23 Bend the edges of the petal using a round tool.



STEP 24 Cut the petal in the middle.



STEP 25 Brush one side of the cut petal with water and stick it under the other cut part so that it bends a little. Let it dry.



STEP 26 In the same way, paint a large flower on both sides with red colour.



STEP 27 Bend the edges of the petals using a round tool. Let it dry.



STEP 28 Lightly coat the large petals of the flower in the centre with water and glue them together.



STEP 29 On the upper side of the flower, glue the individual smaller petals.



STEP 30 Prepare stamens with a golden head. Bend the stamens in the middle. Prepare a 24 gauge white florist wire with a bend at the top.



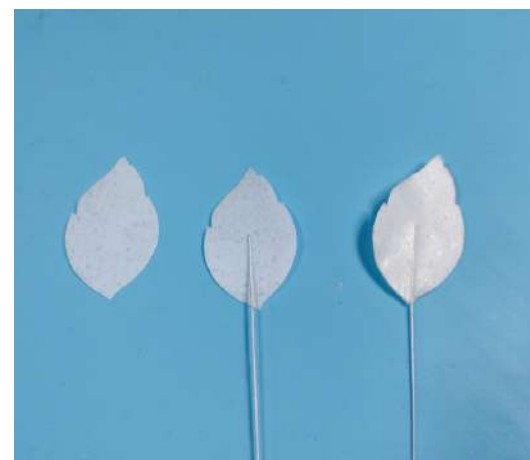
STEP 31 Tie the stamens together with wire.



STEP 32 Place the tied stamens in the centre of the flower and attach the flower to the cake. The edges of the flower can be lightly painted with gold.



STEP 33 Paint the lower pattern of the cake with gold paint.



STEP 34 Cut leaves of different sizes from wafer paper. Place 24 gauge florist wire on each leaf, coat it with water and glue the second leaf over.



STEP 35 Paint each leaf on both sides with gold powder mixed with Liquid Shiny glaze. Also paint the wires with gold colour. Tie the three leaves together and attach them on the cake to the flower that is on the 3rd tier.



STEP 36 Assemble and your cake is ready!

BOWS & BAUBLES

CREATED BY CAKE HARMONY





TANJA
CAMPEN-HOWARTH

I'm Tanja Campen-Howarth owner of 'Cake Harmony' based in sunny Newquay, Cornwall.

Originally, I'm from Germany where I trained as a master confectioner. I worked as a pastry chef in renowned hotels in four different countries, I speak three languages and love being creative.

In my spare time I enjoy spending time with my family and our chihuahua Chilly.



What you need:

INGREDIENTS

- Wafer Paper 0.3
- Pasta Model: white
- Gold powder colour
- Sugar Plus Isomalt
- Royal Icing mix
- Pearl/gold spray
- Gold glitter



EQUIPMENT

- Dummy cakes: round 4"x 4", round 8"x 6"
- Dummy cone 11cm height
- Polystyrene balls various sizes
- White florist tape
- White florist wire: 28 gauge
- 2.2mm wire
- Brush
- Scissors
- Pliers
- Silicone mat
- Small palette knife
- Dresden tool
- White yarn
- Cocktail sticks
- Sharp knife





STEP 1 Stack the dummy cakes on top of each other connecting with a skewer or cocktail sticks.



STEP 2 Prepare the wire and pliers. We need enough wire to loop around the dummy tower about 6-7 times.



STEP 3 Start at the top, make a little hook and poke into the top of the cone (if using real cake use a posy pick to insert the wire), then stretch and bend the wire loosely around the "tree" to get the right size. Now remove it and keep to the side.



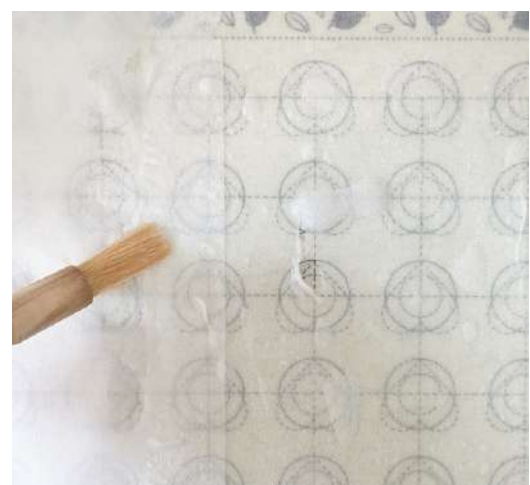
STEP 4 Cut the dummies with a sharp knife into a Christmas tree shape (large cone), then attach the wire back over it.



STEP 5 Prepare white florist tape, pull and cover the wire.



STEP 6 Prepare a silicone mat, two sheets of 0.3 wafer paper and some water with a brush.



STEP 7 Place both wafer paper sheets next to each other on the silicone mat and brush them with water.



STEP 8 You can either let them dry by air or just a quick 5 minutes in the oven. If using the oven the sheets will curl up which is absolutely fine.



STEP 9 To make some fake snow, crumble the dried sheets of wafer paper in your hand to required size.



STEP 10 Make some royal icing according to the packet (I used half the pack).



STEP 11 Spread the royal icing all around the cone using a small palette knife. It does not need to be smooth.



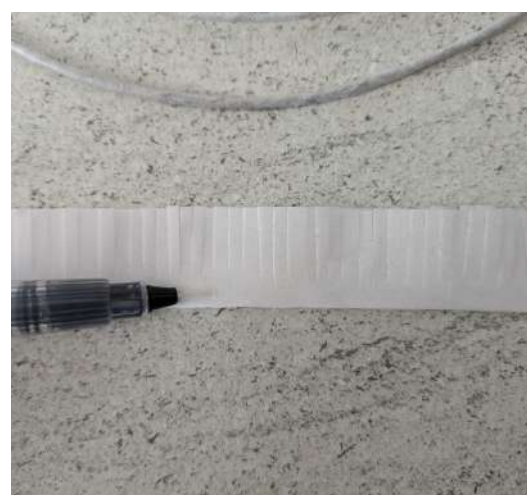
STEP 12 Dust the tree with the wafer snow and set aside to dry.



STEP 13 Spray the tree with some pearl spray to give a little sparkle.



STEP 14 Cut some wafer paper sheets lengthways into four strips, fold them lengthways in the middle and cut with scissors towards the centre.



STEP 15 Brush along the uncut strip with water and hold over some steaming water to give it shape.



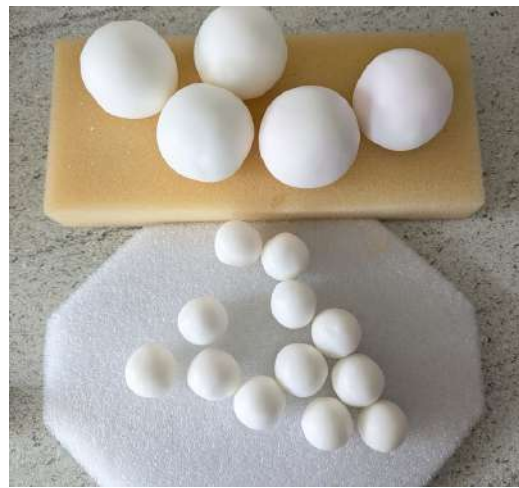
STEP 16 Start at the top of the wire and wrap it all the way round.



STEP 17 Continue until the whole wire is covered as shown.



STEP 18 Now we will make some Christmas tree decorations starting with the baubles. Get some polystyrene balls in various sizes ready.



STEP 19 Cover each ball with white Pasta Model.



STEP 20 Place some gold powder colour in a bowl and roll the balls in the powder until fully covered.



STEP 21 For the Poinsettia flowers, draw a template on some 0.3 wafer paper (3 sizes each x 2).



STEP 22 Cut each one out.



STEP 23 Vein each leaf with a Dresden tool using the pointed end to press gently down from the tip to the centre.



STEP 24 Fix each two sizes on top of each other using a water brush.



STEP 25 Attach all three sizes on top of each other creating a Poinsettia. Finally add three little balls of Pasta Model and attach a small wire to the back.



STEP 26 Spray the Poinsettia with gold spray and set aside.



STEP 27 To create shiny bows, get strips of gold wafer fabric, fold one third over (recipe from January issue).



STEP 28 Fold another third to make two loops with one strip hanging down.



STEP 29 Wrap the last bit around the bow and attach a small piece of 28 gauge flower wire, then cut the overlap in the centre.



STEP 30 Close up view of the finished bow.



STEP 31 Start decorating your tree. Attach the bows around your tinsel using the attached wire from the bow.



STEP 32 Get some 28 gauge wire and shape into arch shapes.



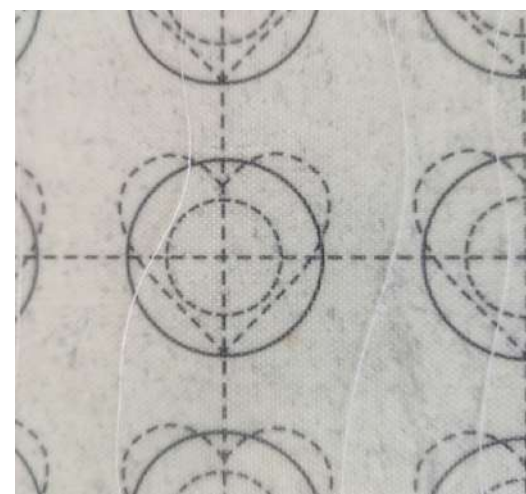
STEP 33 Make little hooks connecting both ends together.



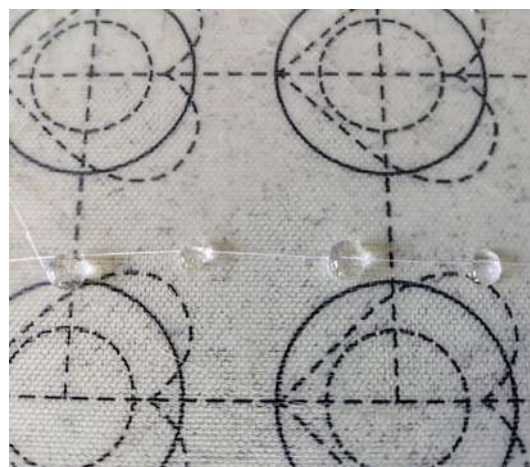
STEP 34 Poke a small hole into each bauble.



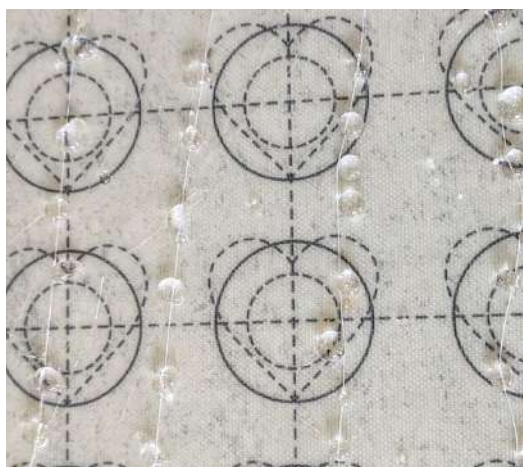
STEP 35 Push wire into the bauble.



STEP 36 Get some white yarn and place single strands on a silicone mat.



STEP 37 Melt 2-3 tbl spoon of Sugar Plus Isomalt, take caution very hot (do not touch)! Gently drop little droplets on the yarn using a spoon to make crystal chains.



STEP 38 Close up view.



STEP 39 Carefully peel each chain off the mat and hang over the tinsel.



STEP 40 Spread evenly to your liking.



STEP 41 Finally top your tree with the golden Poinsettia.



STEP 42 Your beautiful Christmassy cake is ready!

HOT TIP

You can change colours and style to your liking maybe create something with red and add some candy canes. Have fun being creative and have a "Happy Christmas".



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SCAN ME

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UNDERWATER WONDERLAND

CREATED BY PODIVJANI MUFFIN





URSKA PAHOR

My name is Urska and I'm from Slovenia. From an early age I was attracted to creativity, colours and art. But I found passion for baking through my mother, she is an amazing cook and baker. Although I pursued a career in graphic design, I've never stop baking and creating sugar art.

I've been a hobby baker since 2011 when I discovered the magic world of sugar paste on television. I've always loved baking, but I discovered my true passion for sugar paste figurines five years ago and then my project Podivjani Muffin was born. Since then, I took a few classes, but most of what I know today is self-taught. I'm constantly learning, practicing and working hard to improve and challenge myself. I recently start a YouTube channel with tutorials.

I don't have any experience with big competitions and exhibitions yet, but I have big dreams and high expectations, and I can't wait to see what the future has in store for me.



What you need:

INGREDIENTS

- Pasta Top: white, navy blue
- Pasta Model: white, navy blue
- Sugar Plus Isomalt
- Gel colour: white
- Powder colour: navy, azure, pink
- Liquid Shiny glaze
- Clear alcohol
- Cornflour
- Edible glue / cake gel
- Rice Krispie Treat (RKT)
- Chocolate ganache

EQUIPMENT

- Flower wire 18 and 26 gauge (any colour for the internal structure)
- White flower wire 26 gauge (for the internal structure of the fish)
- White flower wire 20 gauge (for the hook in the cave for the fish)
- 20cm diameter cake drum
- Styrofoam, shapes for the structure
- Floral tape
- Different silicone moulds for shells, snowflakes and Christmas tree
- Aluminum foil
- Brushes
- Silicon brushes
- Ball tools
- Toothpicks
- Pliers
- Rolling pin
- Sharp knife or scalpel



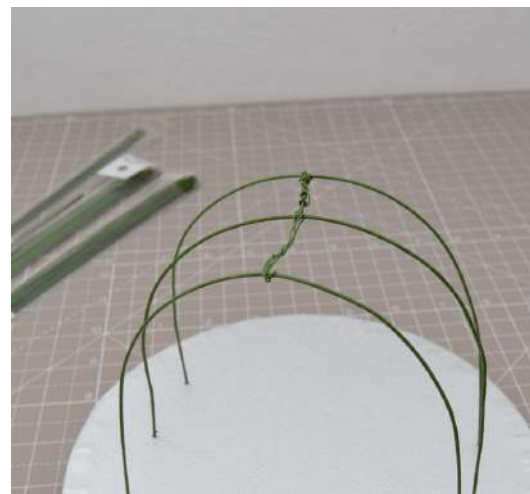


STEP 1 Prepare the materials for the structure - a thick cake board (diameter of 20 cm), different thickness wires (I used 18 and 26 gauge), styrofoam to shape the model.

TIP: The colour of the wires in this step is not important as they are not visible.



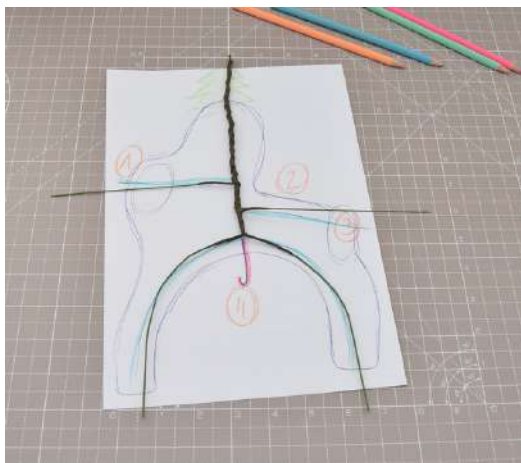
STEP 2 First determine the size of the "cave" you will need. I used a very small styrofoam cake dummy for reference and bent the wires around it. Use three 18 gauge wires for the main frame arch.



STEP 3 Connect the wires with a thinner 26 gauge wire. Make sure to leave enough space between them, do not tie them too close.



STEP 4 Secure all the connections with flower tape.



STEP 5 Make a sketch of the finished structure to determine where to add wires for the decorations. Make another arch the same size as before by twisting two wires (18g) to make a vertical line and bending them to an arch below. Add two wires (26g) at a specific point, facing opposite directions.



STEP 6 Secure this wire piece to the previous one by sticking the wires in the cake board and taping together with flower tape.



STEP 7 For the hanging fish decoration use a 20 gauge white wire. Make a little hook at one end and twist the other end to the structure. Secure the wire with floral tape.



STEP 8 Make some RKT (I used a 1:1 ratio of puffed rice and marshmallow) and model it to the desired shape, like an underwater reef structure with a cave.



STEP 9 Cover all with chocolate ganache. Make sure to clean off any trace of the chocolate ganache from the white wire hook.

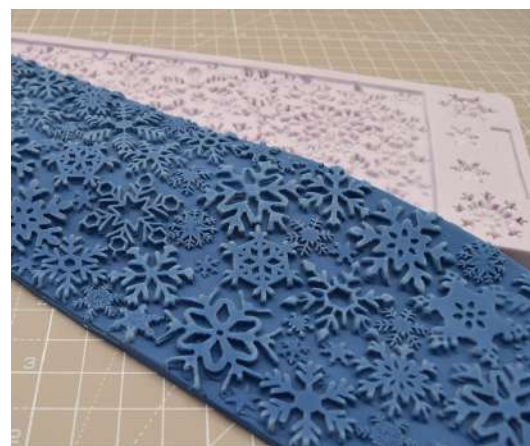


STEP 10 In advance prepare decorations - different types and size of shells and snowflakes. You can model by hand but for this design I decided to use different silicone moulds for both. Use white Pasta Model for the shells and snowflakes and navy Pasta Model for some of the snowflakes.



STEP 11 Use the same moulds to make isomalt shells and snowflakes.

TIP Cover the isomalt with Liquid Shiny glaze to keep them shiny.



STEP 12 For covering the inside of the cave, I used a snowflake texture silicone texture mat and navy blue Pasta Top.



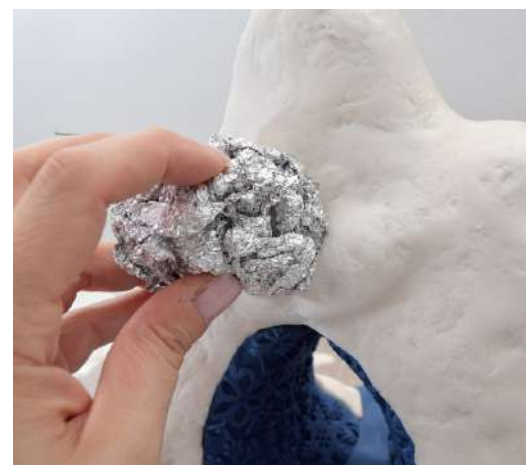
STEP 13 Cover the inside of the cave with the snowflake texture. I did it in two parts.



STEP 14 Cover the base with navy Pasta Top. Before covering the whole piece, with navy paste make some bulges and shapes for a more interesting underwater surface. The colour of the paste for this doesn't matter because it will be covered.



STEP 15 Cover it with white Pasta Top.



STEP 16 Make some light texture on the white paste with a squashed ball of aluminum foil.



STEP 17 Using navy powder colour and a fluffy brush colour the bottom of the white part to make a smoother transition from navy colour to white. Dust other parts of the structure with this shade to make it more uniform and textured. Use a lighter shade of blue (azure) to tone the navy down a little on the edges with the white base.



STEP 18 With the navy powder colour add shades on the isomalt decorations. Use different techniques - for some of them colour just the edges, for others dust the whole piece.



STEP 19 Leave some isomalt decorations without colour. The different colours of the paste will be visible through the transparent isomalt decorations and this will be interesting enough without adding additional colour on them.



STEP 20 Start to arrange all the small decorations on the structure. Use the navy snowflakes on the edge of the "snowflake texture" inside the cave. Be generous with the decorations at the bottom and as you go up on the structure, reduce the number of items. Have fun with it.



STEP 21 Now when the base structure is complete you can start on the four main decorations - crab claw, octopus tentacle, fish and Christmas tree. Start with the crab claw. The whole claw will be made with white Pasta Model. First make two hook shapes as shown, one small and one bigger. Make a light line around the area when the small hook will be.



STEP 22 Take an isomalt snowflake and position it on the bigger hook (using some edible glue). Secure the snowflake by attaching the small hook.



STEP 23 Make the two cone shape pieces for the rest of the claw. Add a light line around the wider part of the middle piece.



STEP 24 Arrange all three shapes on one of the wires from the structure. I chose the right side (and put the octopus tentacle on the left side).



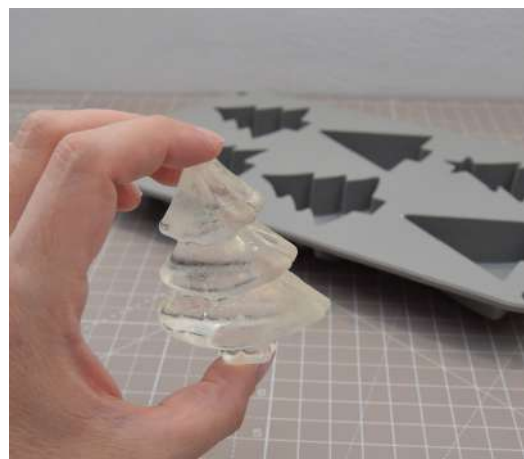
STEP 25 For the tentacle take a small amount of the navy Pasta Model and shape a long tentacle. Again take an isomalt snowflake and wrap the tentacle around it like it's holding the snowflake.



STEP 26 Mix some navy paste with white to make some lighter colour suckers - make very small balls in different sizes and use the bigger one on the thicker side of the tentacle and the smallest ones on the end of it. Glue the small ball of paste on the tentacle and push into it to make a small hole in every one of them.



STEP 27 When the tentacle is firm enough, gently insert it on the other wire.



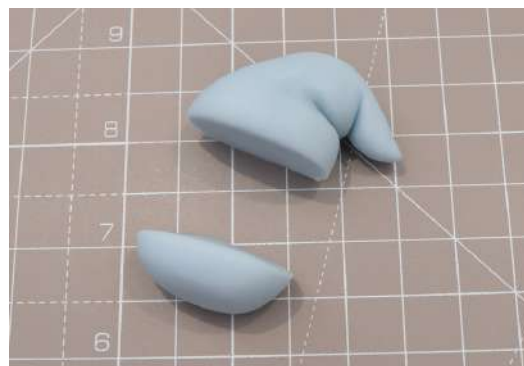
STEP 28 Make an isomalt tree with a silicone tree mould. I made two thin ones and put them together. You can make a thick one, but it will take longer to dry.



STEP 29 Prepare the base for the tree. With the mixture of white and navy modelling paste, make a squished ball shape. Add some vertical lines like you would to make a pumpkin and add some light holes different sizes.



STEP 30 Gently insert the tree on the top of the base when it's still soft enough. Let it dry and harden. With some navy powder colour dust the lines and holes of the base and the edges of the tree. With a white gel colour add some dots.



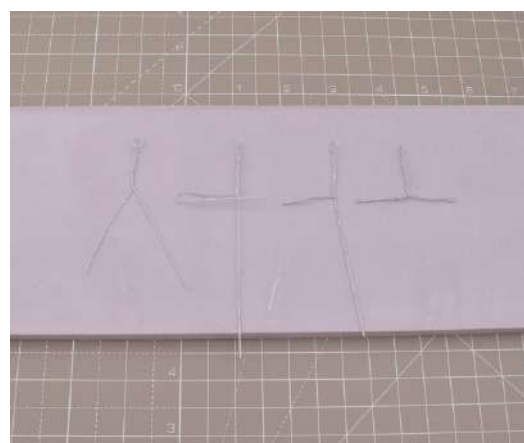
STEP 31 Make a Santa hat for the tree. Take the white navy mixture of modelling paste and add some more white paste to make it lighter. Roll a cone shape and fold it in two places as shown. Cut off the bottom part.



STEP 32 Position the hat on the top of the tree and add a strip of white modelling paste around it and a small ball on the end of the hat. With a toothpick or "needle" tool add some fluffy texture to it.



STEP 33 Using edible glue position the base with the tree on the top of the structure. TIP: Cut off the wire on the top for the length you need. If you make a bigger base / taller tree, you can use the longer wire for more stability.



STEP 34 The hanging fish. With a white wire (26g) make an internal structure for the fish. Using one piece of wire, twist it together, leaving a ring on the top. Bend and twist both ends to make an upside down letter T.



STEP 35 Using the same colour mixture as the Santa hat, roll a small teardrop shape. Cut along the bottom the length of the internal structure wire.



STEP 36 Insert the structure bottom up by pushing the "ring" part through the top of the fish. Close the cut and blend.



STEP 37 Make two small sockets for the eyes and model a funny, easy mouth with a silicon brush.



STEP 38 Using navy modelling paste, roll the eyeballs and insert them in the holes. Paint on them with azure powder colour mixed with clear alcohol. Add small white dots with white gel colour. Draw small thin eyebrows and add pink powder colour on the cheeks and above the mouth.



STEP 39 With white Pasta Model make fins and a tail - two side fins, one longer dorsal fin and four pieces for the tail (two bigger, two smaller pieces). Add some texture lines to them.



STEP 40 As the fish will be hanging on the wire, we can make "floating" looking tail and fins. Start with securing the fish on the edge of a styrofoam base with two toothpicks. Apply all four pieces of the tail on the fish, overlapping each other.



STEP 41 Wrap the longer piece around the wire on the top of the fish.



STEP 42 Put the fish on a small item to add the fins on both sides. Let it dry in this position.



STEP 43 Add Liquid Shiny glaze to the crab claw and to the eyes of the fish.



STEP 44 Hang the little fish in the cave.



STEP 45 Your underwater wonderland cake is ready to amaze everyone this Christmas!



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last 45 minutes***

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Paper/Wafer Paper
Workshop

FRIDAY

09:30 - 12:00



Nathasja Flapper
aka Next Level Cakes



Michael Wehrmann
aka Mi'Cakery Atelier & Cake Design

14:30 - 17:00



Cristina Arevalo
aka The Art Cake Experience



Joanne Chopard
aka Mademoiselle fait des gâteaux

12:00 - 14:30



Tanya Ross
aka Novel-T Cakes



Arianna Sperandio
aka Arianna Sperandio - SUGAR ART

14:30 - 17:00



Kate O'Brien
aka Kate Obrien



Joanne Bromfield
aka LuxeCakes & Artisan Bakes



Simply come to the stand, choose what character you wish to make and learn from the best! No need to book a space!
Make your own cake decoration and take it home!



SATURDAY

09:30 - 12:00



Manuela Taddeo
aka Mabanuby - Pasticceria Artistica



Zlatina Lewis
aka ZL Cake Boutique

12:00 - 14:30



Angelique van Veenendaal
aka Cake Garden Art



Manuela Taddeo
aka Mabanuby - Pasticceria Artistica

14:30 - 17:00



Marica Lazarewic
aka Torta od Snova



Bintcy Davis
aka Chikz Patisserie

14:30 - 17:00



Debbie Lock
aka Little Barn Cakes



Chloe Cheshire
aka Yes, it's cake.

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SUNDAY 3RD NOVEMBER 2024



09:30 - 12:00



Manuela Taddeo
aka Mabanuby -
Pasticceria Artistica



Michael Wehrmann
aka Mi' Cakery Atelier
& Cake Design

12:00 - 14:30



Sarah Bray
aka Daisy Cakes



Jennifer Golton
aka Sweet Sugar
Makes

14:30 - 16:30



Claudia Kapers
aka Capri Cakes



Catia Guida
aka Bellezze di zucchero
by Catia Guida

09:30 - 12:00



Marica Lazarewicz
aka Torta od Snova



Arianna Sperandio
aka Arianna Sperandio -
SUGAR ART



14:30 - 16:30



Doreen Zilske
aka My Sugar Moments



Rose Macefield
aka Rose Macefield
CakeCraft

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- Learn how to make edible lace using Cake Paper
- Make flowers using Wafer Paper & Cake Paper
- Make your own Wafer Paper artistry decoration

FRIDAY

09:30 - 12:00



Tanja Campen-Howarth
aka Cake Harmony



Radoslava Kirilova
aka Radiki's Cakes

SATURDAY

09:30 - 12:00



Claudia Kapers
aka Capri Cakes



Beata Tomaszewicz
aka Stodkie chwile -
petitepivoine cakes

SUNDAY

12:00 - 14:30



Claudia Kapers
aka Capri Cakes



Aimee Ford
aka Aimee Ford Ltd

12:00 - 14:30



Zlatina Lewis
aka ZL Cake Boutique



Angelique van Veenendaal
aka Cake
Garden Art

12:00 - 14:30



Claudia Kapers
aka Capri Cakes



Beata Tomaszewicz
aka Stodkie chwile -
petitepivoine cakes



by Claudia Kapers



Wafer Paper Artistry & Filler Flowers

by Petitepivoine_cakes



by Chikzpatisserie

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**FREE
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1ST - 3RD NOVEMBER 2024



Finley Woodward
aka Baked by Fin



Kamelah Fernandez
aka The Yummiverse



Mariama Fernandez
aka The Yummiverse



Fouzia Mahmood
aka Aleena's Cakes



Vasmin White
aka Vasmin's Cakes



Nisha Goswami
aka Humble Little Baker



Zoe Hopkinson
aka Zoe's Fancy Cakes

Come along and make your own bust using Saracino Pasta Model and Zoe Fancy Cakes moulds with the help of our sugar experts!

Sessions start at 09:30 and are expected to last 45 minutes*

**sessions are planned to last approx 45 minutes but it also depends on the participants*

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AT CAKE INTERNATIONAL



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19 – 22 September
Cake & Dream Abilmente Rome

CRAZY LUNA PARK COLLABORATION

THE CRAZY LUNA PARK IS AN INTERNATIONAL COLLABORATION AMONG DECORATORS FROM AROUND THE WORLD WHO HAVE COMBINED THEIR SKILLS TO TRANSFORM THE CAKE & DREAM FAIR INTO A WONDERFULLY SWEET LUNA PARK WITH ORIGINAL SUGAR CREATIONS.

THE COLLABORATION FEATURES 21 PARTICIPANTS AND IS HOSTED BY: ROSSELLA GUARINO (ORGANISER OF CAKE & DREAM, OWNER OF BAKE-IT AND RESTAURANT CIOPA BLUE ROME), SILVIA MANCINI (OWNER OF SILVIA MANCINI CAKE ART & CO), MANUELA TADDEO (OWNER OF MABANUBY), AND CLAUDIA KAPERS (SUGAR ARTIST AT CAPRI CAKES). THE IDEA BEHIND THIS COLLABORATION IS TO MAKE THE WORLD A LITTLE MORE BEAUTIFUL AND SWEETER. IT'S A ROLLERCOASTER OF DIFFERENT, CRAZY, SWEET SUGAR CREATIONS IN A LUNA PARK WORLD.

THE COLLABORATION CAN BE ADMIRERD LIVE DURING THE CAKE & DREAM FAIR IN ROME (19-22 SEPTEMBER 2024). THE PIECES WILL BE PRESENTED TO THE PUBLIC IN A BEAUTIFUL LUNA PARK SETUP. THE SUGAR ARTISTS WERE FREE TO CHOOSE THEIR OWN SOURCES OF INSPIRATION, WITH THE ONLY CONDITION BEING THAT THEIR SUGAR PIECE MUST BE PRESENT LIVE DURING THE FAIR.

JUDGE FOR YOURSELF! ISN'T THIS A GREAT PICTURE—LOVELY, SWEET, AND A LITTLE BIT CRAZY?



by Arianna Sperandio



by Samantha Faraçtia



by Xenia Tzani



by Nunzia Gabrieli



by Barbara Borghi



by Garta Simonetta



by Mary Presiggi



by Marianna Agostino



by Serena Marzollo



by Nicola Keysselitz



by Romina Novellino



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using Saracino Pasta Model



BY MYBEESPOKEBAKEHOUSE
using Saracino Pasta Model & Wafer Paper 0.30



BY MARNEE KOSCA-ANTONIO
using Saracino Pasta Model



BY AGATA_ZUBCZYNSKA
using Saracino Pasta Model



BY CAKETERIOR
using Saracino Pasta Model - modelling paste



BY KATARZYNSKA SZTUKA CUKROWA
using Saracino Pasta Bouquet



BY **RADIKISCAKES**
using Saracino Pasta Model



BY **LUXECAKES & ARTISAN BAKES**
using Saracino Pasta Model,
Pasta Top and Supreme Food
Flavourings - strawberry and
pistachio



BY **THEYUMMIVERSE**
using Saracino Pasta Model -
modelling fondant



BY **ZUZANA BEZAKOVA**
using Saracino Wafer Paper
030



BY **ANA MARIA BUTILA**
using Saracino Pasta Model



BY **DERKLEINEKUCHENPASS**
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BY **ALLI MOFFAT**
using Saracino Pasta Model



BY **MILLEDOLCI**
using Saracino Pasta Model



BY **NA_TORCIKU**
using Saracino Pasta Model



BY **BARBARASWEETJANIS**
using Saracino Pasta Top &
Pasta Model



BY **ALLICAKELADY**
using Saracino Pasta Model

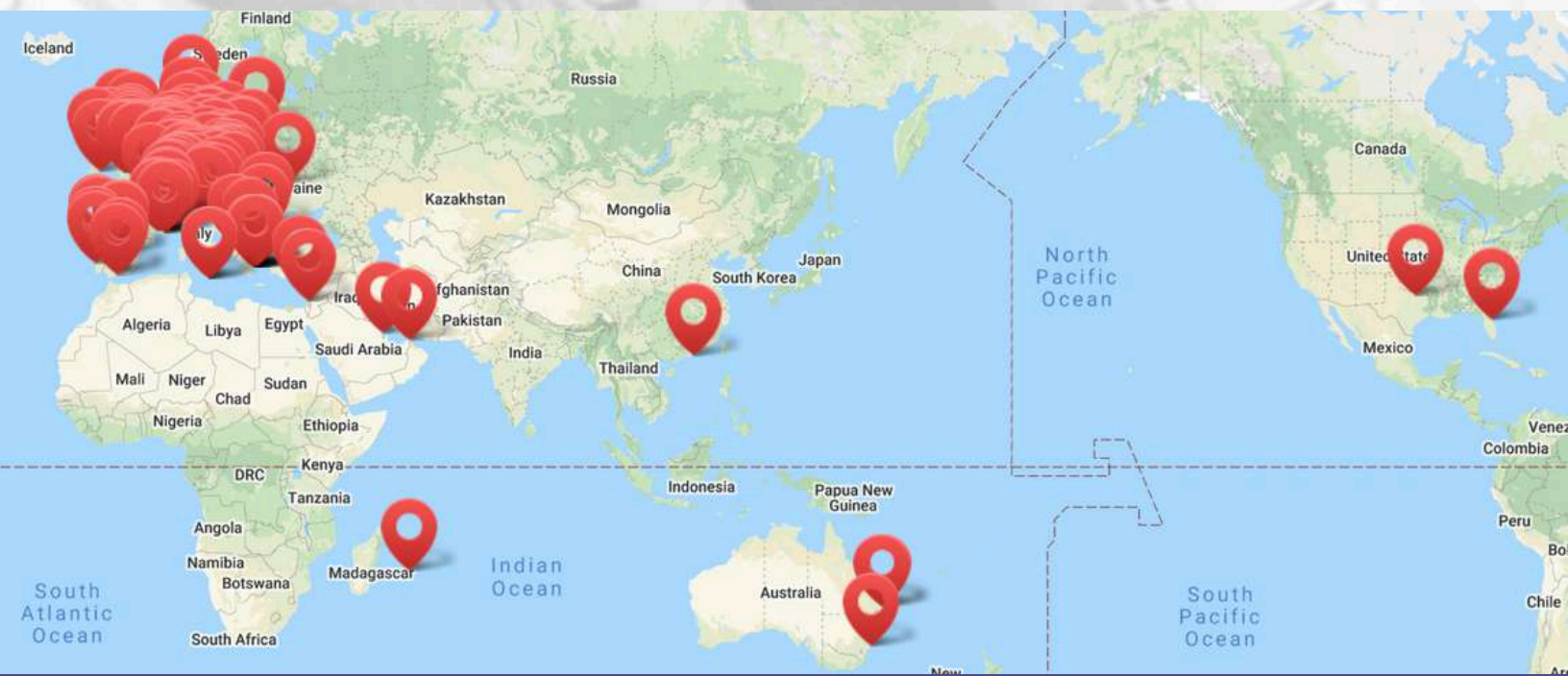


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