

We Love Pastry

8

Exclusive TUTORIALS

DETAILED AND VERY EASY TO FOLLOW



Invite us to Collaborate

📸 CHECK OUT HOW TO TEAM UP WITH US ON INSTAGRAM

POWDER Products Collection

EACH PRODUCT SERVES A SPECIFIC PURPOSE



Pasta TOP & Pasta COVER

SUGARPASTES THAT WILL MAKE YOUR CAKE COVERING EASIER



Pasta Bouquet & Flower Paste by Arati Mirji

created by Arianna Sperandio Sugar Art



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SYLWIA PRICE
EDITOR

Welcome to our very special issue of Saracino 'We Love Pastry'. This is the third year we have printed this exceptional magazine for all of you attending the Cake International show in Birmingham. We are extremely pleased to present it to you, featuring outstanding tutorials from renowned artists around the globe. These artists not only demonstrate the benefits of using Saracino products but also share invaluable tips and tricks that you won't want to miss.

'We Love Pastry' is typically an online monthly digital issue; however, from October 2024, we made some changes. We transitioned to a quarterly publication to allow more time for preparation and to ensure it stands out with unique content. If you are reading this, make sure to subscribe to our newsletter to receive our newly rebranded issue in January 2025. We firmly believe that periodic changes are essential to refresh the magazine and enhance its appeal. We are dedicated to providing you with an outstanding issue, working diligently with a group of exceptional artists to achieve this goal.

OUR AMAZING CONTRIBUTORS

Petitepivoine_Cakes, Mi'cakery Cake Design, Arianna Sperandio Sugar Art, Emanuele Saracino, Katarzynka Sztuka Cukrowa, Loulou_Sugar, Torta od Snova



created by Aimee Ford using Saracino Royal Icing and Wafer Paper



created by Cakes by Carina using Saracino Pasta Top & Pasta Bouquet

As you know, Saracino is a brand that constantly seeks improvement and develops new products to help artists like you achieve remarkable results. We are here for all of you and aim to share our exceptional content with the world. Continuously innovating and refining our products is our passion. We also love sharing your achievements on our social media platforms, so if you are using Saracino products, make sure to tag us or showcase them in a post or reel so we can share or comment on your incredible creations.

We hope you enjoy the show and be sure to visit us at our stand, where, as always, we have many exciting activities with a group of outstanding artists.

Sylwia xx



created by Ana's Cake Studio using Saracino Pasta Model

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WE LOVE PASTRY

SPECIAL EDITION 2024

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PANSIES

CREATED BY PETITEPIVOINE_CAKES





What you need:

Ingredients

- Saracino Cake Paper
- 0.30 wafer paper
- Variety of powder colours
- Liquid Shiny glaze or melted cocoa butter
- Water

Equipment

- Scissors
- Floral wire (26 gauge)
- Floral tape
- Sponge
- Resin veiner for petals
- Dresden tool
- Brushes
- Steamer



CAKE DESIGNER

Beata Tomaszewicz

I am a naturalist by education and passion, and my work is often inspired by beautiful nature.

I justified my passion for sugar craft a few years ago, and since then I have been exploring and improving the techniques of working with wafer paper.

I cooperate with the artistic confectionery Oui Oui Pracownia Cukiernicza, where I style wedding cakes.

My works include photo sessions for prestigious wedding industry publications. I cooperate with domestic and foreign Cake Schools, where I conduct cake decorating courses.



FOLLOW BEATA



PETITEPIVOINE_CAKES



SŁODKIE CHWILE -
PETITEPIVOINE CAKES

WHY CAKE PAPER?

I was very curious about the new medium.

I have been working with wafer paper for many years already and wanted to check and compare it with wafer paper.

I love to experiment, and the new Cake Paper has given me more options to explore.

WHY DO I LOVE SARACINO CAKE PAPER?

It wonderfully absorbs powder colours. It is not as vulnerable to water, so you don't have to be so careful when applying moisture.

What's more, it keeps the shape of applied floral tools. For me the flowers created from Cake Paper look somehow between gum/flower paste and wafer paper flowers.

I love how versatile of the NEW Cake Paper is.

Beata Tomaszewicz



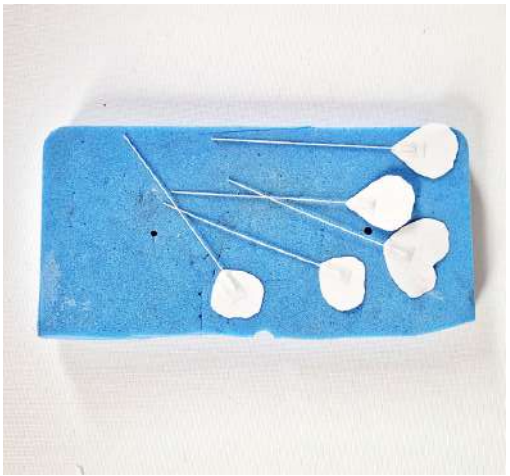
STEP 1 Prepare all your products and tools.



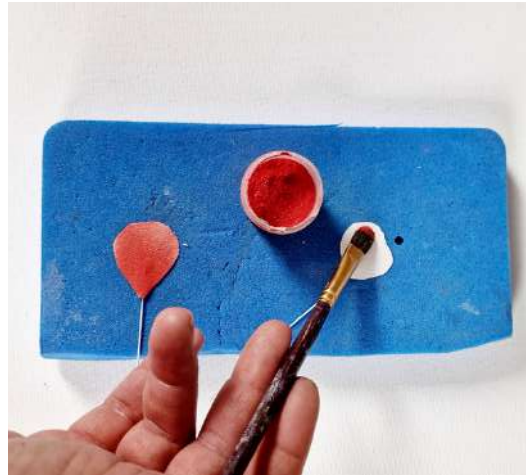
STEP 2 Cut out five petal shapes suitable for the pansy flower.



STEP 3 Cut tiny rectangular pieces of wafer paper and prepare floral wires.



STEP 4 Attach floral wires to the back of cake paper petals (shiny side) by applying a small amount of water to pieces of wafer paper. Set aside for a few minutes to dry out.



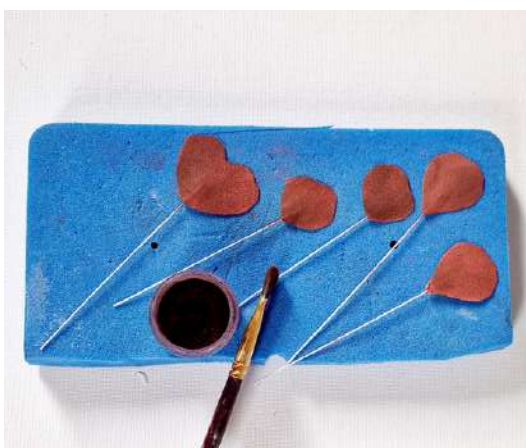
STEP 5 Begin dusting with a soft brush and red powder colour.



STEP 6 All petals have been dusted with the first colour.



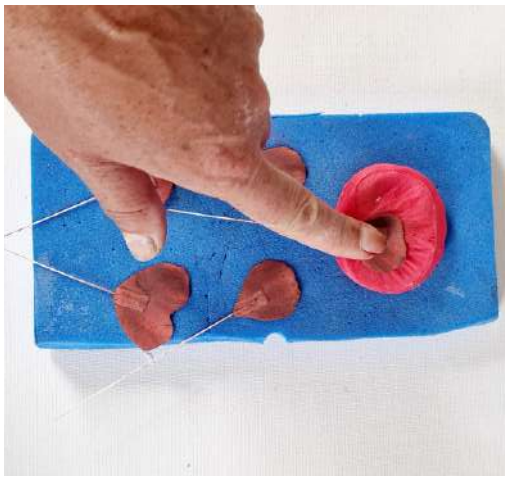
STEP 7 Apply the second layer of brown powder colour.



STEP 8 All petals have been dusted with brown powder colour.



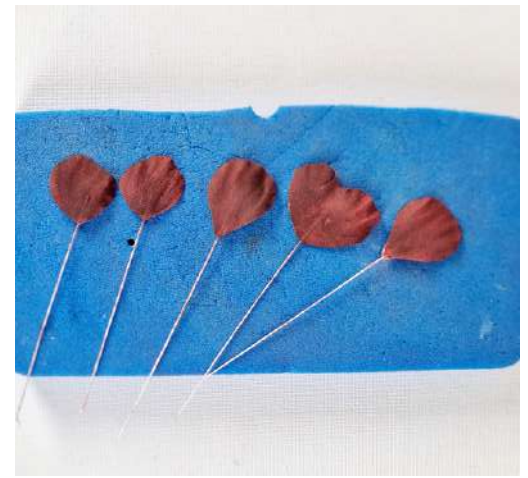
STEP 9 Using steam or spraying water from a bottle apply moisture to the petals.



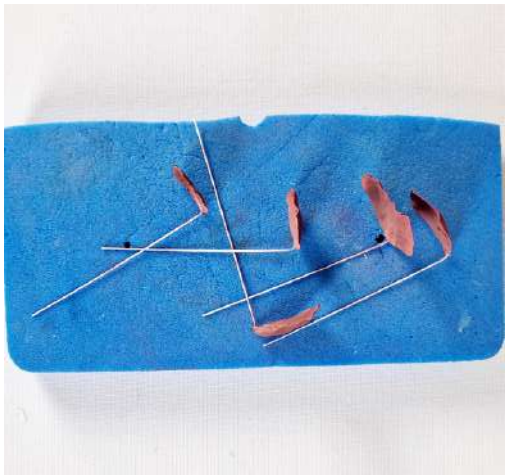
STEP 10 Texture the petals by pressing them against the resin mould, with the rough side facing towards the veiner.



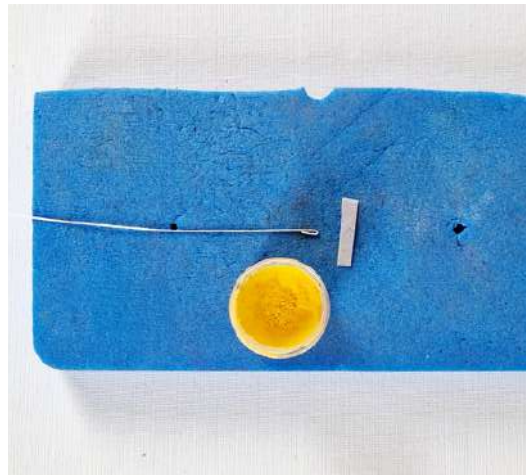
STEP 11 Texture the petals using a sliding motion of the Dresden tool on the smooth side.



STEP 12 All petals should have a nice texture.



STEP 13 Bend the floral wires as shown.



STEP 14 Prepare the centre of the flower by applying moisture to a tiny strip of wafer paper, then wrap it around the hook on the wire. Finally, dust it with yellow powder.



STEP 15 This is how the centre of the pansy flower looks.



STEP 16 Combine all the petals and the centre together using floral tape.



STEP 17 Prepare black paint using Liquid Shiny glaze or melted cocoa butter mixed with black powder colour. Paint the black lines close to the flower centre using a tiny brush.

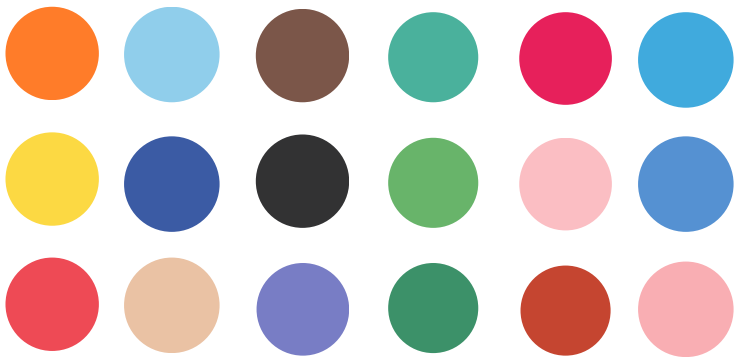


STEP 18 Create all other varieties of colours. Finally add them as required to your cake.

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**



Inspirations by Enrique Rojas aka Have Some Cake

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.



by Cake is love by Jenny

DANCING PIGGY

CREATED BY MI'CAKERY ATELIER & CAKE DESIGN





CAKE DESIGNER

Michael Wehrmann

Hello, I'm Michael Wehrmann a Dutch cake designer living and working in the northeast of France.

Graduated pastry chef but have never really been interested in traditional pastries. I try to use my pastry skills in my cake making to make them pretty light and with lots of different textures.

Became active in the cake design scene in 2018. Since then, I have entered several cake competitions winning 4 gold awards, a 'Best in Class' and a 'Best in Show'.

What you need:

Ingredients

- Saracino modelling chocolate: white
- Saracino Pasta Model: red
- Saracino Flower Paste by Arati Mirji
- Saracino cake gel
- Saracino gel colours: pink, brown, rose beige, purple
- Saracino powder colours: pink, brown, purple, white
- Saracino Liquid Shiny glaze
- 2 black pearls

Equipment

- Modelling tools
- Paintbrushes for dusting
- Rolling pin
- Fine paintbrushes
- Styropor / polystyrene egg and ball
- Wooden skewer
- Flower wire: gauge 26
- Small carnation flower cutter
- Texture mat

MODELLING CHOCOLATE

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

Available in white, brown, black, yellow, green, red and blue in 5kg buckets, 1kg tubs and 250g packs

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 MICAKERY57

 MICAKERY57

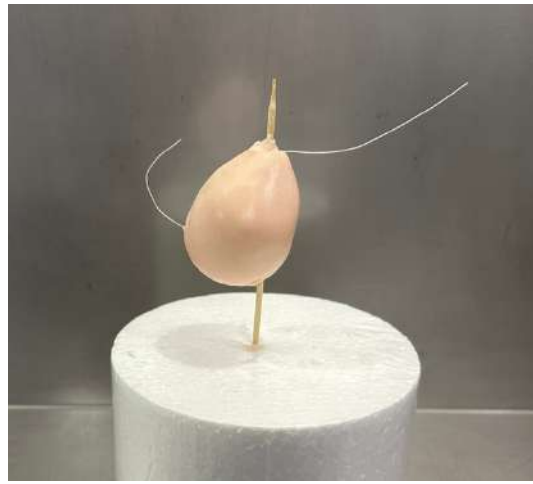


New colours & smaller packs

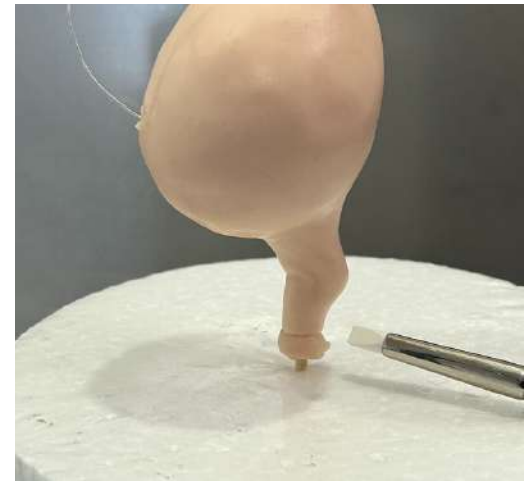




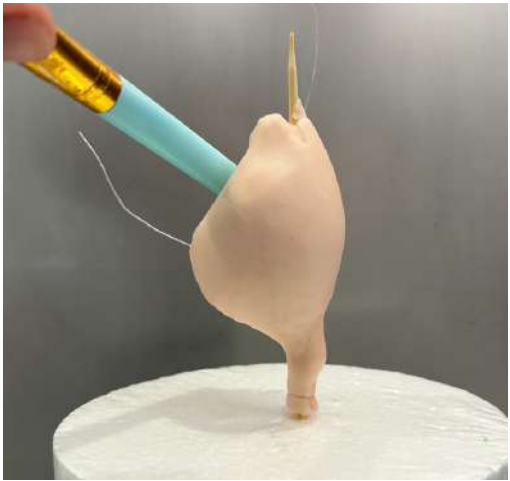
STEP 1 Make a frame using a Styrofoam egg on a skewer for the back leg and right arm, and a flower wire for support. Colour the white modelling chocolate with a mixture of pink, brown, and rose beige gel colours.



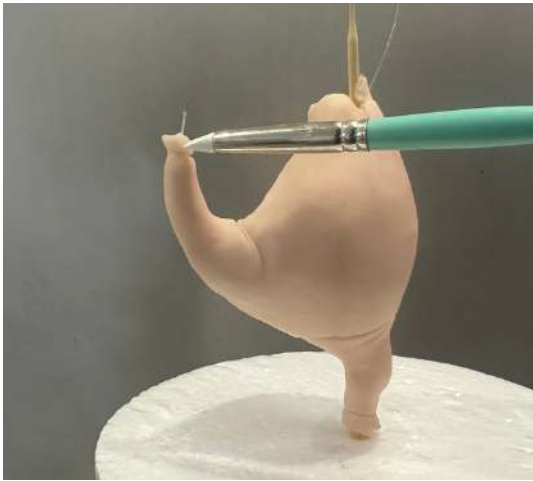
STEP 2 Cover the egg with the coloured modelling chocolate.



STEP 3 Add a leg, smooth it onto the body, and create the pig's hoof.



STEP 4 Hollow out his back a bit to give him an active posture.



STEP 5 Add the second leg and create the hoof.



STEP 6 Roll out some white Flower Paste by Arati Mirji, add texture and cut out two circles as wide as the legs. Apply some cake gel on the body where the clothes will be placed.



STEP 7 Cut the paste into a pants shape and remove the excess paste.



STEP 8 Repeat the process to create and attach the shirt.



STEP 9 Attach the arms and smooth them onto the body.



STEP 10 Create the hooves on both arms.



STEP 11 Roll a very thin line of red Pasta Model and fix it to the clothes.



STEP 12 Create a paint using brown powder and Liquid Shiny glaze, and paint the nails/toes. Similarly, use purple and white powder to paint the text on the shirt.



STEP 13 Cover a Styrofoam ball with coloured modelling chocolate.



STEP 14 Shape it into a rounded pear shape.



STEP 15 Make a horizontal cavity at eye height.



STEP 16 Make a cavity for his mouth and make his cheeks pop out.



STEP 17 With a ball tool, create two sockets for the eyes.



STEP 18 Place two black pearls in the eye sockets and add a triangle-shaped piece of modelling chocolate between the eyes. Smooth the nose onto the head and shape it.



STEP 19 Using a Dresden tool create the nostrils.



STEP 20 Create the lines between the mouth area and his cheeks.



STEP 21 Create the corners of the mouth.



STEP 22 For the ears, make a diamond-shaped piece of modelling chocolate and cut it into two pieces.



STEP 23 Place them on the head, smooth them in, and shape them into pig ears.



STEP 24 Dust the head with a mixture of pink and brown powder. Create a paint using white powderdust and Liquid Shiny glaze and paint the eyes.



STEP 25 Make eight carnation flower petals using purple flower paste and create two pompons.



STEP 26 Attach the head to the body, and glue the pompons onto his arms.



STEP 27 Fix it onto the cake and ta-da! It's ready to cheer your birthday!

SARACINO[®]
We love pastry

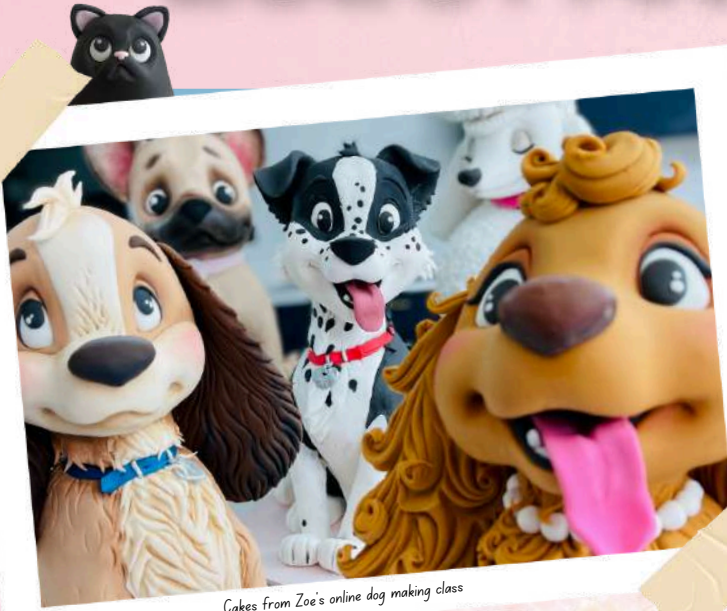
&



presents...

ZOE'S FANCY BAKERS

@ Cake International 2024



Cakes from Zoe's online dog making class

THANK YOU EVERYONE THAT DROPPED BY THE SARACINO STAND AT CAKE INTERNATIONAL



Zoe's Fancy Cakes Dog class



The Yumiverse, Aleanas Cakes, Yasmis cakes, Baked by Fin, Humble little baker, Catherine and Zoe.

DID YOU GET A CHANCE TO MAKE AND TAKE WITH US AT THE SHOW?

Fear not, you can find the playful tutorials for free on Zoe's Fancy Cakes YouTube channel. Follow along at your own pace and create your own delightful animal models anytime using Saracino! Have a go and TAG us in your pics @zoesfancycakes and @saracinodolci.



DID YOU GET TO MEET THE LARGER THAN LIFE ZOE'S FANCY BAKERS?

Thank you to everyone who visited the Saracino stand to see Zoe's Fancy Cakes feature. The larger-than-life pet bakers were created using Saracino pasta top, modelling chocolate, and modelling paste. The scene featured some cute and cuddly creatures creating a mess while making a 30th birthday cake for Cake International.

WATCH THE MAKING OF THE FEATURE ONLINE

Don't worry if you didn't get to see the feature at CI. You can watch the making of it on the Zoe's Fancy Cakes YouTube channel very soon.



25% OFF

ALL ZOE'S FANCY CAKES ONLINE CLASSES USE DISCOUNT CODE SARACI AT CHECKOUT



SCAN ME

Discount code valid until end of Dec 2024

THE SORCERESS

CREATED BY ARIANNA SPERANDIO SUGAR ART





CAKE DESIGNER

Arianna Sperandio

I have always been passionate about the art world. I have been painting and modelling with multiple materials since I was a child. After classical studies, I graduated in 2012 from the Academy of Fine Arts in Perugia.

After a few years I discovered the world of cake design with great enthusiasm, specializing in different techniques, including modelling using sugar paste and modelling chocolate, working with royal icing, realistic flowers and isomalt.

The world of cake design is a continuous and exciting research and discovery, I love to realize my ideas through the materials that characterize it.

You Will Need:

Ingredients

- Pasta Scultura
- Sugar Plus isomalt
- Saracino Flower Paste by Arati Mirji
- Pasta Top: black
- Powder colour: brown, white, black, red, yellow, blue
- Gel colour: blue, yellow, brown
- Saracino Cocoa Butter

Equipment

- Dummy with a diameter of 10cm and a height of 5cm
- Dummy with a diameter of 12cm and a height of 2cm
- 2cm polystyrene ball
- Brushes with silicone tips
- Sculpting tools
- Soft, round-tipped and flat brushes in various sizes
- Knife
- Essence burner
- Smoother
- Rolling pin
- Flower wire gauge 22 and 26
- Skewer
- Pliers and wire cutters
- Blown isomalt pump
- Isomalt lamp
- Blow torch
- M5 threaded metal rod, 15cm long
- Aluminium foil
- Cotton gloves
- Nitrile or vinyl gloves
- Hairdryer



FOLLOW ARIANNA

 ARIANNA SPERANDIO - SUGAR ART

 ARIANNA.SUGAR.ART



STEP 1 Cover both dummies with the black Pasta Top. Use the smoother to ensure smooth edges.



STEP 2 Secure the two dummies together by inserting the threaded rod through the middle. Optionally, you can also attach the bar to the polystyrene with a small amount of hot glue.



STEP 3 Shape a female torso on the bar using tinfoil. For a completely edible project, consider using Rice Krispie treat (insulate the threaded rod with chocolate). Alternatively, body moulds by Zoe Fancy Cakes can also be used.



STEP 4 Cover the base with aluminum foil to protect, then apply Pasta Scultura. Add two balls of paste to form the breasts, using silicone tools as needed.



STEP 5 Cut a skewer to approximately 3cm long. Roll up the wire and secure it onto the skewer as shown. This will create a flexible structure for the arms and neck.



STEP 6 Insert the skewer with the wire into the neck area, pulling the wire for the arms out of the shoulders. Bend the wire to create the arm pose.



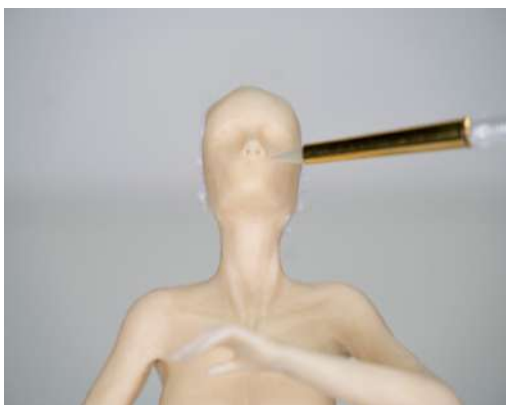
STEP 7 Add the neck and arms with Pasta Scultura. Position the neck slightly reclined (you can bend the wire back slightly before covering it), making it slightly longer than usual and with slightly more pronounced muscles than in a relaxed position.



STEP 8 Shape the hands with Pasta Scultura. If the wire is too short, you can add another piece by inserting it into the wrist. Bend the fingers to give movement.



STEP 9 Cut the polystyrene ball as shown: make one cut on the front and one on each side. This will form the basic shape for the head.



STEP 10 Cover the front of the sphere with Pasta Scultura. Shape the jaw, forehead, and nose. The head is reclined back with the face turned upwards.



STEP 11 Shape closed eyes and the mouth using silicone-tipped brushes.



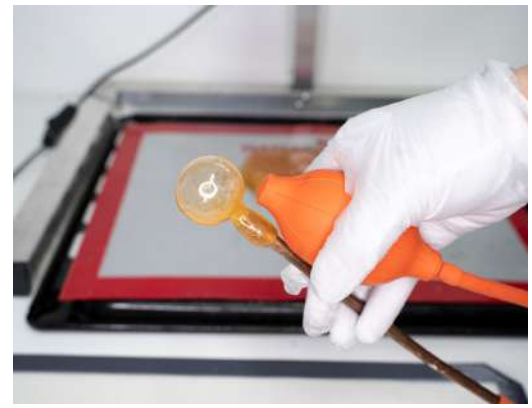
STEP 12 Cut a 26 gauge wire into two pieces. Fold both pieces in half and curve them as shown. Insert them into the arms to create supports for the fluttering sleeves of the dress. Colour the flower paste blue and use it to make the sorceress's dress.



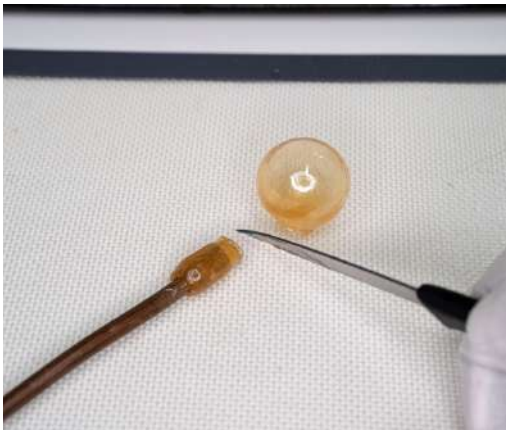
STEP 13 Create strips with the blue flower paste and use them to form the fluttering sleeves of the dress, ensuring to cover the wire thoroughly.



STEP 14 Melt about 200g of isomalt in a saucepan. Once dissolved, add a small amount of water according to the proportions indicated on the package to increase its elasticity. Also, add a few drops of yellow and brown gel colour. Pour the isomalt onto a mat and allow it to cool until it can be pulled away without sticking. Exercise caution during these steps by wearing cotton gloves underneath vinyl or nitrile gloves to avoid burns. Take a small piece of isomalt and wrap it around the copper tube of the pump as shown. If available, use an isomalt lamp to maintain the product at the correct temperature for use.



STEP 15 Take a ball of isomalt and flatten it like a pizza, wrapping it around the piece of isomalt on the pump tube. Begin pumping air gently and slowly shape the ball using your fingers. Once you achieve the desired shape, use a hair dryer on a cool setting to cool the isomalt and set the shape without deformation.



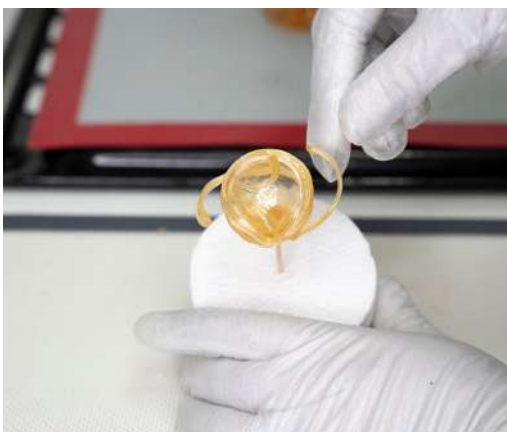
STEP 16 Use a torch to heat the tip of a knife, then use it to cut the ball off the tube.



STEP 17 Coat the tip of a toothpick with a small amount of isomalt.



STEP 18 Attach the blown ball to the toothpick by heating both with a torch.



STEP 19 Take small pieces of isomalt, shape them into small strands, and then pull the ends to create decorative elements for the sphere. Attach these elements to the blown sphere as shown or as desired.



STEP 20 Using tweezers, insert the toothpick with the ball into the center of the sorceress's belly.



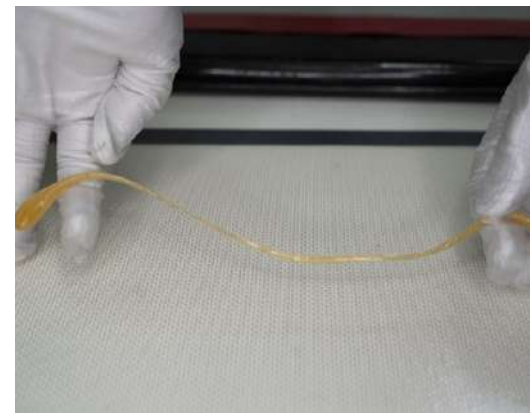
STEP 21 Take a small piece of isomalt, flatten it, and use it to cover the exposed polystyrene at the back of the head. Isomalt sticks to isomalt, so create a base for the hair strands.



STEP 22 Fold isomalt over 3-4 times, then stretch one end with your fingers to create a tip (or cut it to a point with scissors).



STEP 23 Pull to create strands. Trim the other end of each strand with scissors.



STEP 24 Shape the strands with your fingers to give them movement.



STEP 25 Attach the strands to the head by heating them with a blowtorch. Add until you have a full head of hair.



STEP 26 Apply a strip of blue flower paste between the two dummies. Use the same shapes used for the sphere to decorate the base of the dummies. Give it a magical movement.



STEP 27 Melt the cocoa butter over an essence burner and use it to dilute the powder colours. Mix brown and pink to paint the darkest areas of the complexion. Apply your preferred colours to the face; for example, use dark pink for the eyes and red for the mouth.



STEP 28 Use different shades of blue to colour the dress and add depth and dimension.



STEP 29 Use yellow and brown to colour the hairline for added depth. You can also apply these colours to certain areas of the sphere and lower decorations to enhance the overall three-dimensionality.



STEP 30 Use bronze powder colour to highlight areas illuminated by the sphere, such as the dress, hands, and jaw.

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.

Saracino

Mirror Glaze

Transform your desserts with Saracino Mirror Glaze. This glaze creates a shiny, mirror-like finish that makes your creations look stunning. It's perfect for cakes, ice creams, pastries, creams, mousses, and frozen desserts.

Our clear Mirror Glaze can be easily coloured using gel or powder colours to your desired shade.

With Saracino Mirror Glaze, your treats will not only taste delicious but also impress with their glossy appearance.

Transform your baking and dessert-making into something extraordinary with this versatile and easy-to-use glaze.



Available in 3kg, 1kg buckets and 350g jars

Tutorial below created by Saracino in association with Emanuele Saracino





STEP 1 Open your Saracino mirror glaze container. Stir the glaze gently with a spatula to ensure it is smooth and any settled ingredients are well combined.



STEP 2 Pour the desired amount into a glass bowl, or if your mirror glaze is already in a jar, you can place it directly in the microwave.



STEP 3 Heat the mirror glaze in short intervals in the microwave, stirring in between, to achieve a perfect temperature. The ideal temperature for mirror glaze is typically around 30-35°C. Use a thermometer to ensure accuracy.



STEP 4 Place a cooling rack on top of a baking tray or tin. This setup will catch any drips and allow you to reuse the mirror glaze that drips off. Arrange your chilled cakes on the cooling rack in preparation for glazing.



STEP 4 Carefully pour the prepared mirror glaze over the chilled cakes. Ensure the glaze covers the cakes evenly and completely. Allow the excess glaze to drip off. Once the cakes are fully covered, let them set for a few minutes to allow the glaze to firm up.



STEP 6 Remove your large chilled cake from the mould or cake pan, ensuring it is completely set and firm from the glazing process. Using your fingers, gently smooth any uneven edges.



STEP 7 Carefully pour the prepared mirror glaze over the chilled cake placed on the cooling rack. Ensure the glaze covers the cake evenly and completely.



STEP 8 Carefully shake the cooling rack holding the glazed cake to encourage any excess mirror glaze to drip off onto the baking tray or tin underneath.



STEP 9 Transfer your glazed cake onto a serving plate. Decorate the cake according to your preference with fruits, edible flowers, or any other decorations you desire.

CALIFORNIA POPPIES

CREATED BY KATARZYŃKA SZTUKA CUKROWA





CAKE DESIGNER

Katarzyna Koczorowska

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

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

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

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

FOLLOW KATARZYNA

 KATARZYINKA SZTUKA CUKROWA

 KOCZOROWSKAKATARZYNA

What you need:

Ingredients

- Saracino Pasta Bouquet
- Cake Gel
- Cake Paper
- Pasta Top: white and baby blue
- Powder Pearl Silver Lustre
- Powder colours: yellow, light yellow, orange

Equipment

- Rolling board
- Rolling pin
- Veiner – poppy seed (7.5cm x 4.5cm)
- Cutter (3.5cm x 4cm)
- Paper punch – flower (2.5cm)
- Floral wires: gauge 28 and 20
- Green floral tape



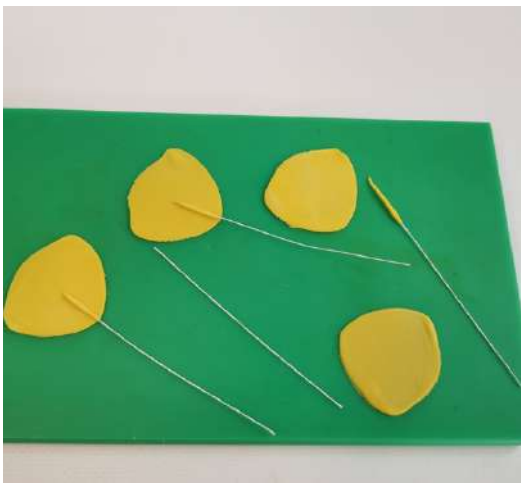
STEP 1 Using Saracino powder colours. colour the Saracino Pasta Bouquet in three different shades: yellow, light yellow, and orange



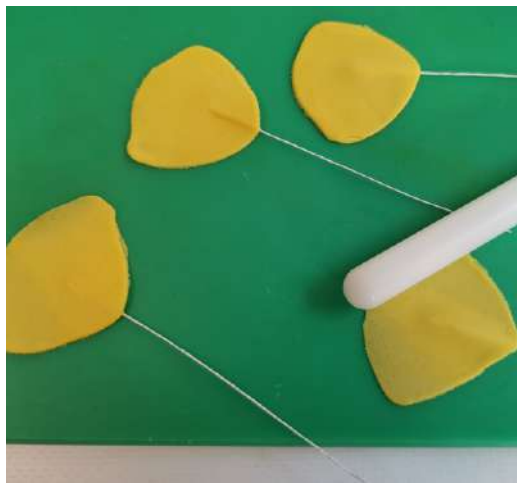
STEP 2 Roll out the coloured paste thinly on a board.



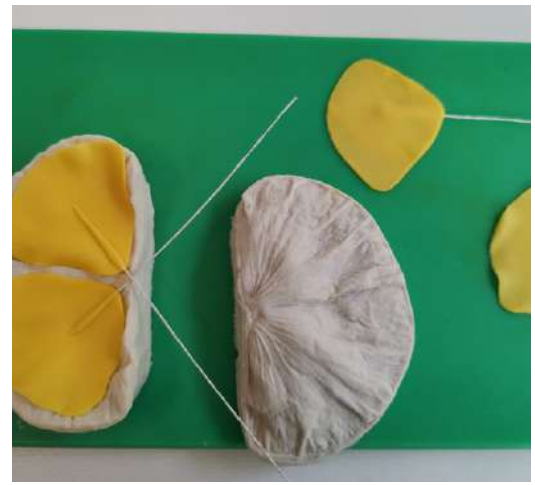
STEP 3 Use a cutter 3.5cm - 4cm to cut out four petals.



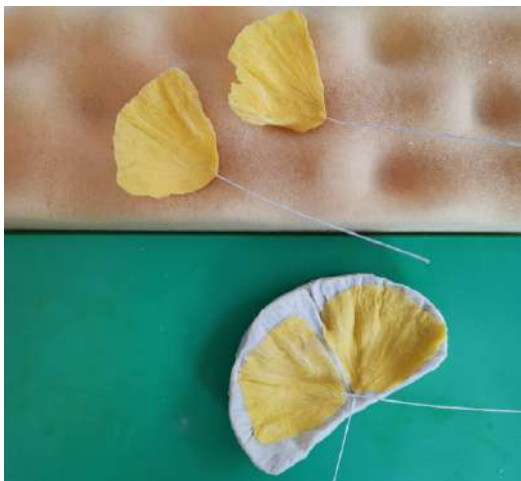
STEP 4 Carefully insert gauge 28 wires into the centre of each petal.



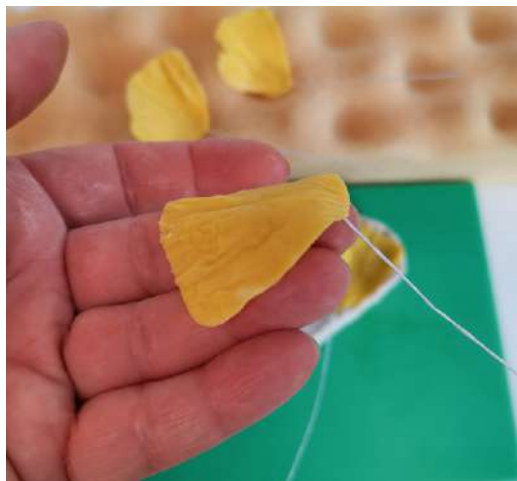
STEP 5 Using a small rolling pin, thin the edges of the petals.



STEP 6 Arrange the petals in a mould, with each mould fitting two petals.



STEP 7 Press the mould firmly so that the connections between the petal and the wire become invisible.



STEP 8 Bend the wire as shown.



STEP 9 The way we arrange the petals for drying determines whether the flower will appear closed or unfolded.



STEP 10 Bend the wire, wrap some paste around it, and form the center of the flowers.



STEP 11 Add six small strands of the paste.



STEP 12 Dust to add stronger shades. For the orange petals, dust near the wire starting from the bottom.



STEP 13 Dust the light yellow petals with yellow powder.



STEP 14 And dust some yellow petals with orange powder colour.



STEP 15 The California Poppy comes in various shades of yellow and orange. The entire bouquet features warm colours.



STEP 16 Begin connecting the elements starting from the center of the flowers. Wrap floral tape around the wire to secure them.



STEP 17 Add petals and wrap them with tape.



STEP 18 You can add a thicker wire (size 20) at any time if you want to connect the flowers into stems or twigs.



STEP 19 Connect the flowers into twigs.



STEP 20 Use a mixture of light yellow powder and clear alcohol to mix a paint.



STEP 21 Cover your cake with Saracino Pasta Top. Outline the petals with the lightest shade of light yellow.



STEP 22 Then apply another layer of yellow to highlight the petals.



STEP 23 Use orange powder to paint the flower starting from the bottom.



STEP 24 Use orange powder to paint small streaks along the ridges of the petals.



STEP 25 Use a thin brush and black powder mixed with clear alcohol to paint the black outlines of the petals.



STEP 26 Delicate leaves are best painted using a long and thin brush.



STEP 27 Mix silver powder colour with clear alcohol and cake gel, then use a brush to paint a sheet of Cake Paper.



STEP 28 Use a flower-shaped paper punch (2.5cm) to cut out flowers.



STEP 29 Press each flower in the center using a ball tool on a sponge, which will make the flower petals shine brightly and reflect light.



STEP 30 Using Saracino Cake Gel glue the flowers to the cake. Attach the poppies to your cake as required.

WHAT ARE THE DIFFERENCES?

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

CRÈME PÂTISSIÈRE SUMMER TARTS

CREATED BY EMANUELE SARACINO





What you need:

Ingredients

- Tarts
- Variety of different fruits
- Saracino NEW Creamix
- Milk
- Cake Gel
- Icing sugar

Equipment

- Silicone brush
- Pallet knife
- Mixer
- Pastry bag

PASTRY CHEF

Emanuele Saracino

I discovered my first great passion, "Pastry," from a young age, starting to work in one of the best pastry shops in my hometown.

I participated in various Italian and international competitions, earning several important accolades. I served as the captain of the Italian national team in Lyon. I authored books like "Dessert Dessert Dessert" and created numerous multimedia materials for professionals.

My passion, desire to experiment, and taste led me around the world in a continuous crescendo of national and international experiences, including Singapore, the United States, Kuwait, England, Russia, and the United Arab Emirates. In 2017, I moved to Dubai to work at The Ritz-Carlton Hotel, and joined Dubai's most important and luxurious group, the Jumeirah Group, as an Executive Chef.



CREAMIX

READY TO USE patisserie cream

Achieve light and creamy filling thanks to the new CREAMIX - Custard Mix.

All you need is a bit of milk and CREAMIX to create delicious desserts or cakes.

Transform your treats into delightful masterpieces with ease!



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EMANUELE SARACINO EXECUTIVE PASTRY & CULINARY CHEF

EMANUELE SARACINO



STEP 1 Put 100g of Creamix into the bowl.



STEP 2 Add 300g of milk for a richer taste. Using water is an option, but the flavour won't be as tasty as with milk.



STEP 3 Mix at a medium speed. You'll soon notice the mixture starting to thicken. Continue mixing for a few more minutes until the mixture is smooth and has a silky consistency.



STEP 4 Once it has reached this stage, place it in the fridge for at least 15 minutes, up to an hour.



STEP 5 You can use Creamix on its own or flavour it by adding Saracino La Supreme food flavoring.



STEP 6 Fill the pastry bag with the prepared cream.



STEP 7 And use it to fill your tarts.



STEP 8 Smooth the Creamix with the palette knife.



STEP 9 Dip the bottoms of the raspberries into icing sugar and place them at the edges of the tarts.



STEP 10 Using a silicone brush, coat the other fruits with Cake Gel to protect them from drying out and to add extra shine.



STEP 11 Place the fruits on the tart and apply an additional coat of Cake Gel over them to give a beautiful shine and protect from drying out.



STEP 12 Experiment with various fruits to create a colourful selection of fruity tarts. Bon Appétit!

highly concentrated

Your customers will be

Supreme Surprised

Discover the versatility of Saracino's food flavouring, ideal for transforming your creations into culinary delights. Perfect for elevating cakes, rich ganache, delicate macarons, fluffy cupcakes, decadent sponges, creamy ice creams, and indulgent yogurt. Let your imagination run wild as you infuse each creation with vibrant, irresistible flavours.



Strawberry



Raspberry



Lemon



Forest Fruits



Almond



Hazelnuts
Extra



Pistachio
100%



Chocolate
& Nuts



Coconut



Zabaione -
Egnog



Tiramisu



Vanilla



CRAZY BANANA

CREATED BY LOULOU_SUGAR





CAKE DESIGNER

Alya Gianni

Hello I'm Alya , owner of Loulou Sugar.

I am a doctor who took the long path to pursuing my passion in sculpting and painting eventually becoming a full time sugar artist. I live in Dublin, Ireland.

I specialise in realistic and sculpted cakes and cakes that include miniature sugar models. I love adding meticulous details to my sugar creations, and Saracino products have allowed me to achieve beautiful results. I like to change techniques and use many different Saracino products depending on what I need to accomplish in my work.

What you need:

Ingredients

- Saracino Pasta Model: white
- Saracino Modelling Chocolate: white
- Saracino Pasta Scultura
- Saracino Flower Paste by Arati Mirji
- Saracino Pasta Top: white
- Edible glue
- Cornflour
- Chocolate biscuit cake
- White ganache
- Gel colour: white, beige, caramel, yellow, orange, red, brown, chestnut, black
- Powder colours: yellow, orange, chestnut, brown, red, white, black, pink, green
- Clear white spirit

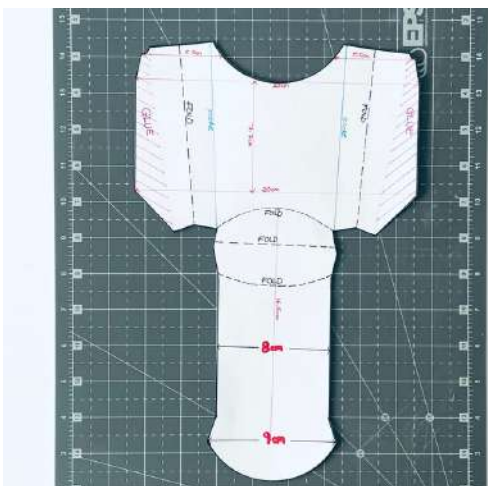
Equipment

- 12" cake board
- Rolling pin
- Smoother
- Carving knife, small craft knife, small craft blade
- Ruler
- Craft paper
- Pencil
- Scissors
- Dresden tool
- Ball tools
- Silicone modelling tools
- Airbrush
- Paintbrushes
- Food-safe acetate sheet



FOLLOW ALYA

 LOULOU_SUGAR



STEP 1 Using craft paper, create a template for the fries container. Mark areas for folding, scoring, and gluing.

STEP 2 Fold the template and secure it with masking tape to form the final shape. Ensure the cake board allows 3" of space all around. Place it on the cake board to check the size and placement.

STEP 3 Create a second template that is 3mm smaller than the first. Cut the base, front, and back templates from the central strip. Use these as guides to carve the cake.



STEP 4 Prepare the ganache. Carve the outline of the cake using the cut out templates. Now carve a banana shape from another piece of cake.



STEP 5 Using the folded and cut-out templates as guides, carve the base of the cake. Continuously refer to the folded template to ensure accuracy.



STEP 6 Add shallow carved lines into the side of the cake to mimic creases created by the banana "squashing" it.



STEP 7 Place the carved cake with the front side facing upwards. Extend the sides (carved in step 6) towards the middle, carving out a central area to accommodate the 'banana', ensuring a snug fit.



STEP 8 Cover the carved cake with a very thin layer of ganache and allow it to set.



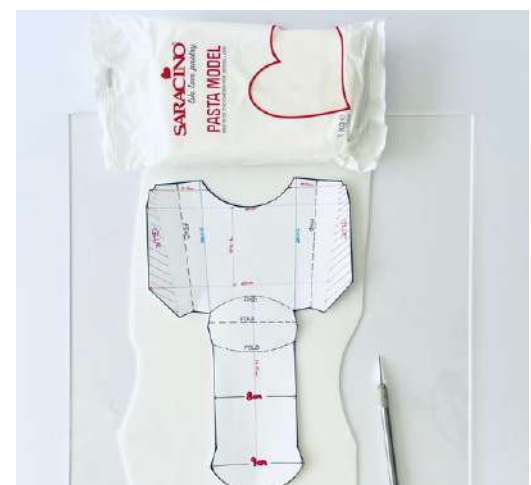
STEP 9 Use 355g of Saracino Pasta Top to cover the cake board. Texture and steam to remove cornstarch residue. Set it aside to dry.



STEP 10 Colour 250g of white Saracino Pasta Model with red (or use pre-coloured). Roll it out very thinly into a rectangle to fit the template.



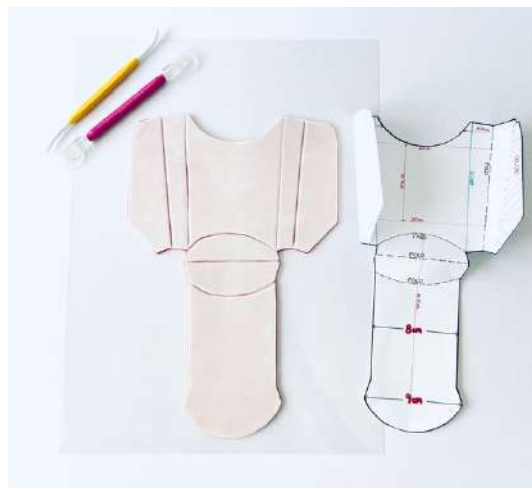
STEP 11 Using a blade, cut around the outline of the red Pasta Model. Cover it with a large acetate sheet to prevent drying, and proceed to step 12.



STEP 12 Roll out 250g of white Pasta Model very thinly. Use the template from step 1 to cut out the shape. Set it aside for 10 minutes to allow it to stiffen, making it easier to handle.



STEP 13 Brush the red shape with edible glue, then carefully place the white paste cutout on top. Use a cake smoother to ensure no air bubbles form. Trim any overhangs.



STEP 14 Place the shape from step 13 with the white surface facing up. Use a Dresden tool to score or mark along the guidelines of the step 1 template.
TIP: Rub vegetable fat on the paste to minimize cracking when folding.



STEP 15 Brush edible glue on the white paste. Press the base and back surfaces onto the cake, ensuring they adhere well. Bring up the sides and fold the front flap forwards. Tuck the side flaps underneath and accentuate the carved lines in the paste for detail.



STEP 16 Add a very thin piece of beige modelling chocolate to cover the opening of the container and conceal any visible cake.



STEP 17 Create a shade slightly darker than the container colour by mixing red gel colour with a small amount of black and white spirit. Use an airbrush to shade the container. Allow it to dry.



STEP 18 Using the folded template from step 2 to check the placement of the cake on the board, score with a Dresden tool. Brush edible glue within the outline and place the cake in position.



STEP 19 Make fries using Pasta Scultura and Flower Paste by Arati Mirji with a ratio of 80% Pasta Scultura to 20% flower paste by weight. Colour the paste with yellow, beige, or caramel. Make smaller fries weighing 1-2g each, and larger fries weighing 3-4.5g each. Use a total of 250g of paste.



STEP 20 Dust the fries with powder colours mixed with cornflour: yellow, orange, brown, and chestnut. Set them aside.



STEP 21 For the ketchup container: roll out grey Pasta Model to 3mm thickness. Cut a circle and place it on the former. Allow it to dry before adding the rim.



STEP 22 For the ketchup: knead modelling chocolate until warm and oily. Shape it into a spiral inside the cup, blending the edges. Twist and shape an oval to create ketchup drops. Add the fries.



STEP 23 Cover the 'banana' cake with white ganache and white Pasta Model.



STEP 24 Using modelling tools, create four deep vertical lines on the banana, tapering towards either end.



STEP 25 Using a Dresden tool, make random horizontal lines in each section, extending from one edge of the vertical line to the other.



STEP 26 Sculpt the face: start by adding four balls of soft modelling chocolate as shown. Shape and sculpt different features to give an angry look. Using a ball tool, make a cavity for the left eye, a 'crater' for the mouth, and two nostrils.



STEP 27 Using modelling tools, push up and out to shape the nostrils, shape the eyebrows, and pinch/pull to define the lips. Add Pasta Model for the eyeball, teeth, and gums. Texture the face and dust with brown and pink.



STEP 28 Combine 30% Flower Paste by Arati Mirji and 60% Pasta Model by weight. Colour the mixed paste yellow. Shape three sausages with two having bulbous end which you will shape into hands. Shape the end of the third sausage into a stalk.

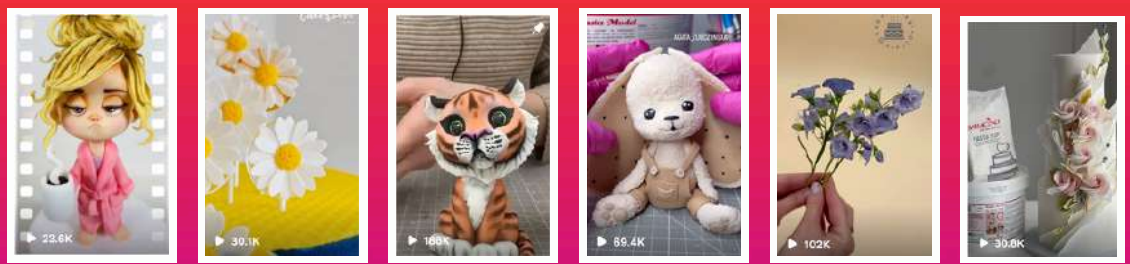


STEP 29 Add an inner layer of modelling chocolate, then trim and texture. Texture and paint the yellow skin with brown, green, and dark yellow. Position the arms on a mat to allow them to firm up.



STEP 30 Assemble by adding fries in random layers. Position the ketchup container. Attach the stalk to the banana first, then secure it with a skewer onto the cake. Finally, glue the other two arms into position. Bon Appétit!

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We absolutely adore your creations and would be thrilled to collaborate on a post or reel with you.

Please prominently feature the Saracino product used in your reel or picture.

Thank you from the bottom of our hearts for choosing Saracino products and placing your trust in us.



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Simply **clearly** show Saracino product used in your reel or post.

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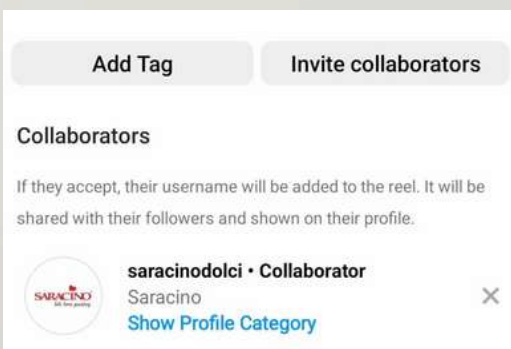
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Tag us in your post/reel and our name will pop out as Collaborator. Make sure you click on our name.

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LET US ACCEPT IT!

We will accept the post or reel so our audience can visit your profile too!*



* We kindly request that each artist submit no more than one reel per day. Please note that we will only be able to accept reels that are clearly showing Saracino product, are engaging, well-lit, and not blurred. Thank you for your understanding and cooperation.

MAKE A WISH

CREATED BY TORTA OD SNOVA CAKE ART





CAKE DESIGNER

Marica Miltenović Lazarević

It all started by chance. It was my son's seventh birthday, and ordering a 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.

FOLLOW MARICA

 TORTA OD SNOVA

 TORTAODSNOVA



What you need:

Ingredients

- Pasta Model: white, pink, rose beige and light brown (brown mixed with white)
- White Pasta Top
- Powder colour: blue, black, pink, light green, yellow
- Silver Lustre dust
- Edible glue
- Cake Gel
- Wafer Paper 0.30 or 0.60
- Cake Paper
- Sugar Plus isomalt

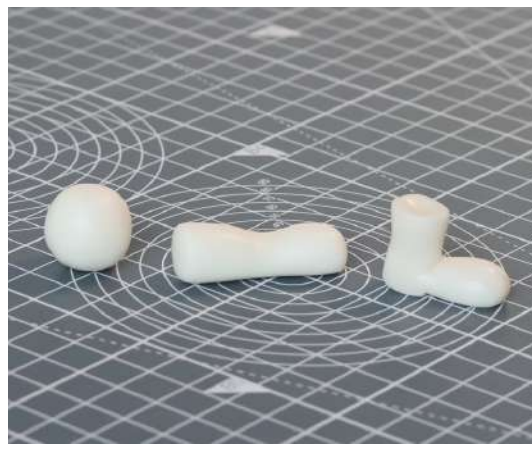
Equipment

- 20 gauge armature wire
- Wire cutters
- Petal cutter
- Fine brush for painting
- Modelling tools
- Small star mould
- Toothpicks
- 3cm styrofoam ball
- Clear alcohol (for diluting powder colours)





STEP 1 Twist two pieces of 20 gauge armature wire to create the support structure for your figurine. Aim for a 1.5cm gap between the legs. Allocate 3.5cm for the boots and legs, and 7cm for the body, neck, and head.



STEP 2 Form a small ball of white Pasta Model into a cylindrical shape. Flatten one end to create the foot, then fold the form in the middle to shape it into a boot. Each boot should be 2cm high with a 2cm long foot. Repeat the process for the second boot to ensure our little lady has a matching pair!



STEP 3 Roll out two cylinders of rose beige Pasta Model, each 1.5cm long, for the legs. Slide them onto the wires, then attach the boots.



STEP 4 Shape a piece of pink Pasta Model into a cone for the dress. The cone should have a base diameter of 5.5cm and a height of 4cm. Slide the dress over the armature, positioning it just above the legs.



STEP 5 Roll out pink Pasta Model and cut out pieces for the pockets and buttons of the coat. Use edible glue to attach these details to the body.



STEP 6 Shape small cylindrical pieces of pink Pasta Model into arms, giving them a slight bend at the elbows for a natural look. Attach them to the sides of the body.



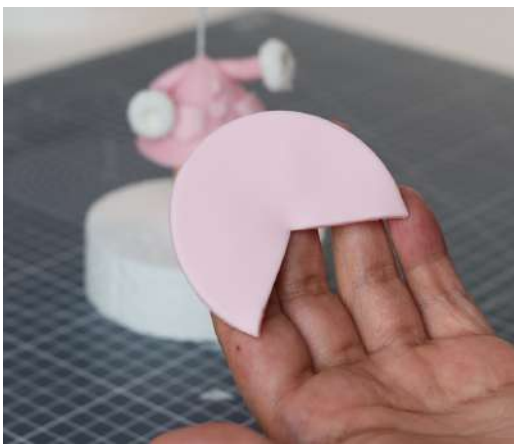
STEP 7 Form small balls of white Pasta Model and use a ball tool to create an indentation in each. Attach these to the ends of the sleeves to form cuffs.



STEP 8 Position the left arm as if she's reaching out to hold something. Use tweezers to pinch the modelling paste, creating a furry texture on both cuffs.



STEP 9 Roll pink Pasta Model and use a petal cutter to cut out the hood shape. Follow by cutting out part of it as shown. This will be our figurine's adorable winter hood!



STEP 10 This step shows the hood's appearance before assembly.



STEP 11 Carefully connect the cut edges to form the hood shape.



STEP 12 Attach the hood to the back of the coat, aligning it with the neck area at the front. Gently shape and smooth out any seams for a seamless look.



STEP 13 Roll out thin strips of white modelling paste and attach them around the edges of the coat and hood. Use tweezers to create a fluffy texture, enhancing the winter theme.



STEP 14 Create small mitten shapes from white Pasta Model. Attach them to the ends of the arms using a little edible glue. Use a modelling tool to define a cute little thumb on each mitten.



STEP 15 Cover a 3cm styrofoam ball with rose beige Pasta Model to create the head.



STEP 16 Shape the head to highlight the figurine's profile, emphasising the nose and cheekbones. Add two small drops of rose beige paste for the ears. Use a tool to outline the mouth, aiming for a sweet, simple look.



STEP 17 Use light brown Pasta Model for the hair. Spread the modelling paste evenly on the head from the forehead, around the ears, and down to the neck to form the base of the hair. Use a tool to create texture and define strands. Attach a small piece of toothpick at the back of the head to help secure the ponytail later.



STEP 18 Roll out strands of light brown Pasta Model for the hair. Attach them to form a ponytail and secure them on the toothpick. Add strips of pink paste for a bow. Create bangs by rolling out several strands of different sizes and positioning them across the forehead.



STEP 19 Paint the eyes with powder colours dissolved in clear alcohol – use blue for the iris and black for the pupils. Add tiny white dots to make the eyes sparkle. Attach the nose. Dust the cheeks with pink powder for a rosy glow.



STEP 20 Carefully attach the head to the body. Step back and adjust the posture if needed – we want our little lady to look like she's ready to decorate that winter tree.



STEP 21 Paint the boots with a light green and yellow shade of powder colours dissolved in clear alcohol. Blend the colours to create a charming pop of colour.



STEP 22 Similarly, use edible paint to colour the gloves with the same light green and yellow shades used for the boots.



STEP 23 Use a fine brush and cake gel to add a final sparkle to the eyes, giving them a lifelike twinkle.



STEP 24 Apply pink powder colour and lustre dust to add shadows and highlights to the dress and other parts of the figurine, enhancing depth and dimension.



STEP 25 Prepare a small amount of isomalt as indicated on the package. Mix in gold lustre dust. Pour the isomalt into a star mould to create a shimmering star. Carefully attach it to the left hand using edible glue. Our winter girl is ready to decorate the most magical snow-covered tree.



STEP 26 Grind two sheets of wafer paper and gently sprinkle this 'snow' over your cake, focusing on the tree to create the illusion of freshly fallen snow. Remember to dust some around the figurine's feet and other parts of the cake for a cohesive winter landscape. This simple touch will transform your cake into a true winter wonderland.



STEP 27 Print your personal message on a sheet of Cake Paper. Cut the sheet to the height of the cake, centering the inscription in the middle. Add the sheet to the cake. Your cake is now ready to be the centrepiece of any celebration.

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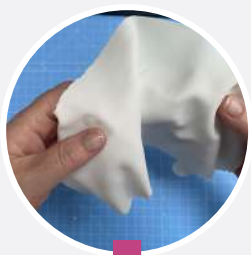
WHAT IS PASTA MODEL ?

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.



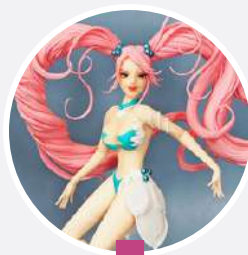
- It is firm and solid at first (especially during cold months). Simply cut a piece and knead it or microwave it at 800w for 3 seconds. If it becomes too soft, let it rest at room temperature, and it will regain its previous consistency. It guarantees perfect results in any climate and gives a luminous 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.

pictures by: Carol Smith, Zee Chik, Mary Presicci, Michaela Rences, Silvia Mancini

NEW Cake Paper



created by Cake
Is Love by Jenny



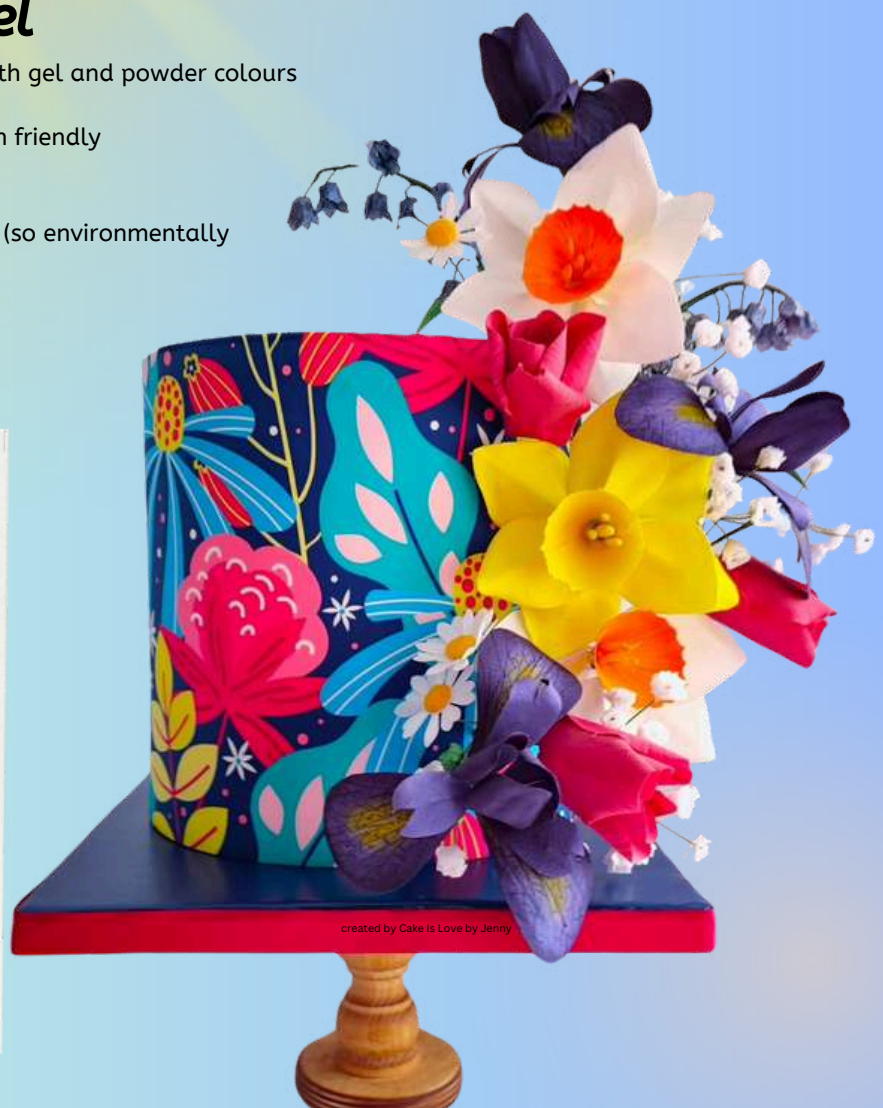
created by Cake Is Love by Jenny

Product that will take your decorating skills to the next level

- Perfect for food printers and colouring with gel and powder colours
- Suitable for creating edible flowers
- It is made of vegetable fibres so it's vegan friendly
- Very thin and flexible
- Pure white in colour and not transparent
- Does not require plastic separator sheets (so environmentally friendly)
- Non-stick and remains flexible
- Has a lovely biscuit smell
- Radiant colours guaranteed

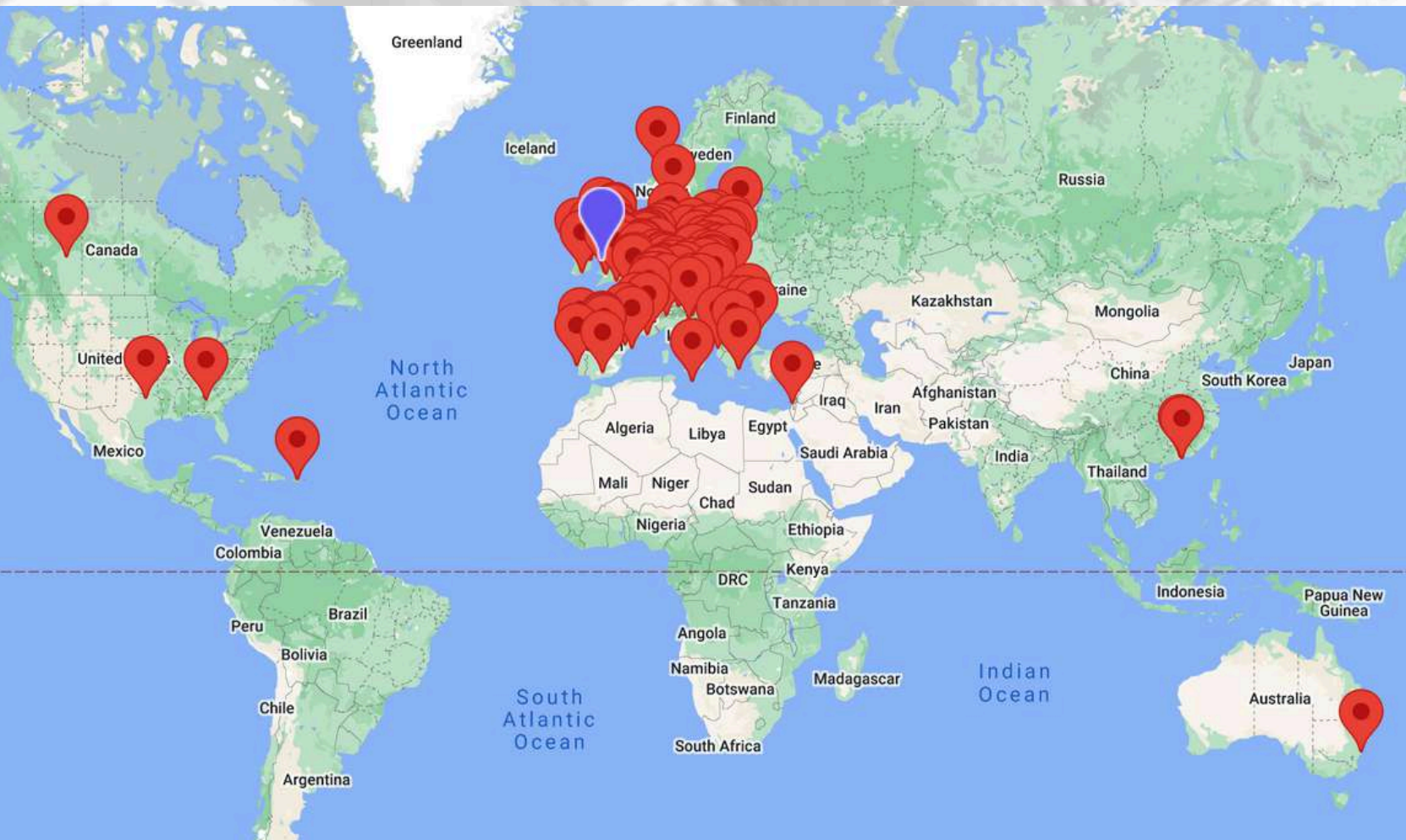


created by Claudia Kapers



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