

CAKE DESIGN • ARTSY PASTRY • CHOCOLATE • EVENTS

CAKE & MORE

ISSUE N. 2 / QUARTERLY MAG
MAR-MAY 2021

magazine



13

CREATIVE AND
ORIGINAL
TUTORIALS

Easter
and spring
suggestions

**Wafer
Paper
Flower**



ITALY
INTERNATIONAL
CAKE SHOW

**Sculpture
Paintings**

**Wedding
Cakes**

**Tea
Time**

KIT FLEUR¹⁰⁸⁵

Ideato con Christophe Michalak



EDITORIAL

Welcome Spring!

A heartfelt thank you from all the members of Cake&More editorial board. Thank you for having read and shared our magazine, thank you for having downloaded and appreciated it so greatly, thank you for all the positive comments and messages you sent us.

And thanks again because it's you - dear readers - who give us all the support and strength to keep on going in this wonderful adventure.

Here we are at the second appointment. In this issue as well Cake&More will take you in discovering new pastry creations, cake designs, paintings, modelings and wedding cakes. Step by step tutorials made by the most prestigious names in the branch, themed articles, events and curiosities which will keep you company.

In this issue we have selected cakes and tutorials by the greatest contemporary artists, worldwide renowned cake designers who tried their hand at creating spring themed works. Graceful and pastel coloured creations, suitable for the season. Without forgetting hints and tips for Easter.

Follow us one more time in this great adventure, you won't be disappointed!

Valeria Calà





Summary

6 SHOPPING
Sweet Utilities

10 EVENTS
Venice Carnival

8 EVENTS
Italy
International
Cake Show

12 EVENTS
Wedding Cake
Competition

14 WEDDING
PLANNER
Art Eventi

16 EASTER
Arthouse Easter



16
20 EASTER
Easter Cake

24 PASTRY
Essential
White

28 CAKE DESIGN
Wafer Paper
Flower

32 CAKE DESIGN
Blanket Flower

36 CAKE DESIGN
High heels,
what a passion!

40 PASTRY
A Gourmet Tea



48



8
44 CAKE DESIGN
Sculpture
Paintings

48 CAKE DESIGN
Lady Isabel

52 CAKE DESIGN
Spring Poppies

56 PASTRY
Macaron
Ice Cream

58 CAKE DESIGN
Teddy's Spring



52
60 PASTRY
Ladybug
Brioche

62 ADDRESSES

■ SHOPPING



SILICONE MOLD

From the partnership between **Maja Vase** and **Silikomart** springs **Tower** by 3Design range. A silicon mold with an essential shape for enhancing your creations. Tower guarantees flawless results either in the semi frozen and mousse variations and baked ones.

<https://shop.silikomart.com/it>

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TRIS FONDANT

ArtGel by Gina Assini Tris Fondant: 1 kg packages in red, white and black colour. Available in the on line store: <https://artgel.it>



Sweet Utilities

Essential tools to realise homemade cakes and sweets winking at design

BAKING CUPS

50 decorated paper cups 5 cm diameter (1.9 inches), perfect for baking and serving cupcakes, muffins and sweets. <https://shop.silikomart.com/it>

€ 2,20



SPRINKLES, EDIBLE PEARLS

Fashion Cake by Carlotta Nisco. <https://fashioncakeroma.com/>



GOURMET JAMS

A selection of fine jams, from Dodò by Angelina Siciliano. Partner of Consorzio Eccelitalia, Dodò makes its preserves from organic products.

EASY COVER

BY TEREZIE JIRSOVA

Not just fondant. An e-commerce store in which you will find all the magic ingredients of cake design and sugar art. <https://sugarmania.it>



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ITALY INTERNATIONAL CAKE SHOW



An event dedicated to cake design lovers and professionals: artsy pastry, chocolateria, wedding, parties and information

Italy International Cake Show will be a worldwide appeal big event, an ambitious project which has all the premises to become unique, prestigious and amazing. An overcrowded schedule, with meetings not to be missed which will involve a passionate and mixed audience. Industry professionals, lovers, ordinary and curious people and all those who'll like to approach and discover this sweet world. Italy International Cake Show springs up from a challenging idea and a project that wants to give Italy a leading role again, a reference in an industry which has increasingly grown up over the years, creating a network of enthusiasts.

An event realised by national and international industry professionals with the noble intention of creating a unique opportunity for those dreaming of becoming an industry professional. Or simply longing to approach this wonderful world thanks to a rich range of meetings and workshops dedicated and oriented to professionals and ordinary people. The prestigious Italian kermesse dedicated to the **Sugar Art** will show wonderful cakes, authentic and real works of art, and talented worldwide known Cake designers. All the artists who will be present at the event, will tell us and convey their passion challenging each other and showing their ability in Sugar art creations which



will become the main and undisputed protagonist of the event. A sequence of workshops, contests, show cooking, demos and classes for adults and kids, tastes, challenges, performances, big national and international guest stars and much more will entertain you over the course of the kermesse. There will be companies coming from all over the world split between exhibitors and bakeries, in order to show and explain their products and novelties. Therefore Italy International Cake Show represents an excellent opportunity to devote to shopping. Not only. The strong point of the Cake Show will be in combining Sugar Art traditions and its most advanced technologies.

Spotlight also on a unique opportunity in its genre: the Consulting and Marketing project, a professional meeting dedicated to those who want to start a new successful company.

And then green light to challenges and competitions in several artistic categories. Italy International Cake Show goal is to become an unavoidable referral point for all those enthusiasts of Cake Design and Pastry, from big professionals to the newbies of the sector; the most important Italian and international event, an unmissable fixed appointment to be scheduled on your calendar.



Our competitions



CATEGORIES COMPETITIONS

- A THEMED CAKES:** Italian art
- B THREE OR MORE STORY WEDDING CAKE**
- C FLORAL COMPOSITION:** The four seasons
- D DECORATIVE DISPLAY MODELLING**
- E HAND PAINTED CAKE**
- F DECORATED PLAQUE:** musical theme. Year 2021 anniversaries
- G REAL ICE CAKE OF 1.2 OR 3 STORIES**
- H ARTISTIC SHORT PASTRY**
- I 3D EXHIBITION OF A SET OF 4 DECORATED COOKIES:** important anniversaries
- L SMALL DECORATIVE WORK**
- M COMPETITION IN PAIRS:** that's love!
- N 6-12:** my favourite cartoon
- O 012-18:** Decorative work

DISCOVER MORE ON OUR WEBSITE

WWW.ITALYINTERNATIONALCAKESHOW.IT

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Venice Carnival 2021: an event that recalls world famous artists testing themselves in creating real masterpieces inspired by the most important kermesse dedicated to the Carnival. At the helm of this event, Katia Malizia cake designer

Venice Carnival

A collaboration inspired by the Carnival of Venice, its colours, its lavish and refined masks, internationally appreciated and renowned since ever. A prestigious event that has brought together so many names of Sugar Art with an astonishing result: the realisation of works inspired by the Carnival. The whole under the guidance of a great

professional of the industry, Katia Malizia who has organised and led the event. 53 wonderful works which stood out for beauty and novelty. All of them impressive and artfully decorated, made with different techniques and styles, from isomalt to painting, from modelling to flowers. Fifty-three international artists amongst whom many Cake design excellences but also new

talents who have decided to participate in order to show their mastery and create an international window on the world of Sugar Art. But this is always a competition and some works arise more than others. The names who obtained the major approval at the end of the kermesse are: **Cristina Sbuely, Cindy Sauvage, Iris Rezoagli, Sara Stefanelli, Adelina Baicu, Angela Penta, Tiziana Cardillo.**

Sponsor of the competition: Saracino, Cerart, il Punto Italiana.



Cindy Sauvage

Sophia Fox

Adelina Baicu

Sara Stefanelli



Elisabete Caseiro

Valeria Tardozi

Angela Penta

Tiziana Cardillo

Anna Kowalik

Joane Chopard



Iris Rezoagli



Mariya Vladimirova Ozturk



Maria Magrat



Romina Novellino



The 2021 wedding dedicated competition. The event that has brought together worldwide renowned artists, is hosted by Katia Malizia

Wedding Cake

Competition on line 2021



Carla Cortellino



Valeria Tardozi



Linda Peresleny Zemankova



Rosalinda Mangiapane



Antonella De Cupertinis



Ferdinando Cimino



Jeriel Encarnado



WEDDING CAKE COMPETITION 2021
HOSTED BY KATIA MALIZIA
Jeriel Encarnado



Wedding Cake Competition 2021, hosed by Katia Malizia, is included in the greatest competitions online. There were 145 internationally renowned artists, whose work has been carefully evaluated by an International jury of highest respect composed by the world most important cake designers such as **Zoë Clark, Pamela McCaffrey, Michael Lewis-Anderson, Monica Cavallaro, Veronica Seta**. They all judged and voted the best wedding cake artists.

A special thanks also goes to the sponsors which dignified this event: **Silikomart professional, Madame Loulou, Il Punto Italiana, Cerart Milano, Fashion Cake, Forcakedesigner, MeA Events, Party & Events Designer, Wedding Planner, Great Candies Pastry Academy**, important brands of the sector which have raffled some significant prizes.

THE REFEREES



Zoë Clark



Pamela McCaffrey



Monica Cavallaro



Michael Lewis-Anderson



Veronica Seta

Art Eventi Story of a wedding

A special event is an occasion worthy to be celebrated and remembered but above all it is made of so many memories to share with your loved ones, passionately and warmly so that you can build common aims.
Only driven by the power of emotions

A long experience in the commercial sector, an instinctive and natural passion for art, a capability in realizing handcrafted artefacts, started **Tiziana Lippa's** entrepreneurial business and her profession as a wedding planner. Her artistic atelier, Art Eventi, is a creative workshop able to realize the perfect wedding, in name of beauty and novelty today.

Experience, mastery, elegance and a deep artistic sensibility are the right ingredients for a wedding project carefully studied on the basis of every client's taste, needs and wishes. Tiziana and her staff lead by hand the future spouses during all the organization. Nothing has left to chance. Not even the smallest details which give shape and novelty to the party, making it unique and exclusive.



ART EVENTI: A WEDDING PROJECT

An emotional experience and a special project for rendering unforgettable the most important day of one's life. Tiziana's workshop-qualified in the art of reception- is able to realize artistic fittings and unique handcrafted accessories. From the bridal gown to hairstyle, from floral decorations to fabric and decors, from the choice of location to the banqueting, from the mise-en-place to the photo shooting, from the wedding cake to the honeymoon. Without forgetting invitations, tableau mariage, sugared almonds and party favours. Because are the details that make the difference.



Art Easter

Delicate details, a light and romantic feature, shades and nuances that bring us back to spring colours. Here's Veronica's Easter.

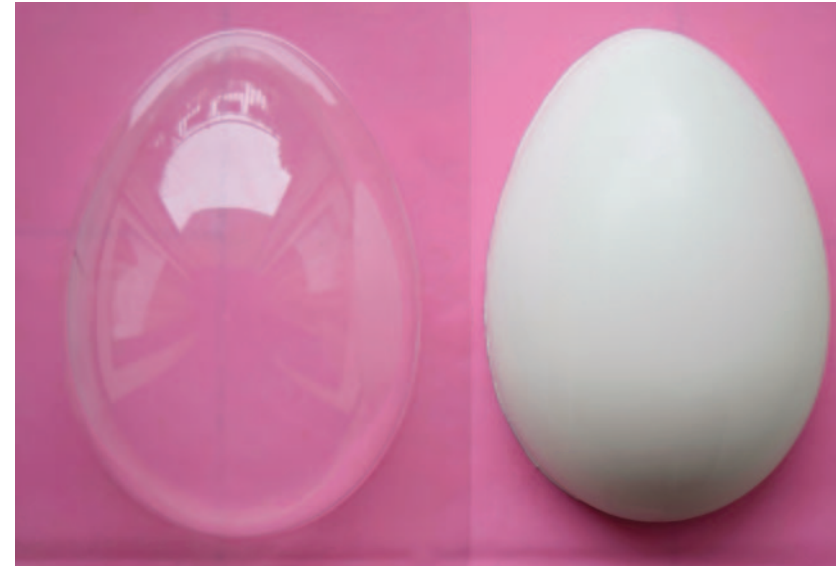
By Veronica Seta
Photo by Marco Seta

What is needed

250 gr plastic chocolate, 500 coconut chocolate, fat soluble powder colours in green and yellow, gold powder colour (Cake&Cake Vito Boccia), pearl ivory powder colour (Sugarflair), jelly, under cake 15 cm diameter, chocolate egg mold h 23, decorative mold, rose cones mold (by Nicholas Lodge Katy Sue Designs), tulips cutter, Cerart markers.



1 Roll the plastic chocolate with the rolling pin and cover the doily of 15 cm diameter.



2 Chop the Block chocolate and melt it in a double boiler. Pour the chocolate into the mold and twirl it until the chocolate won't cover the entire surface up to the borders and will be set. Store in the fridge until you can see the chocolate breaking

off the mold walls. Proceed in the same way for the other half of the chocolate egg. Lie the two halves on a heated plate for few seconds and glue them together. Let the chocolate get solidified before you start decorating the egg.



3 Roll the plastic chocolate not too thin and carve a tulip with its base and a leave.



4 Unify the two parts of the flower and let it dry.



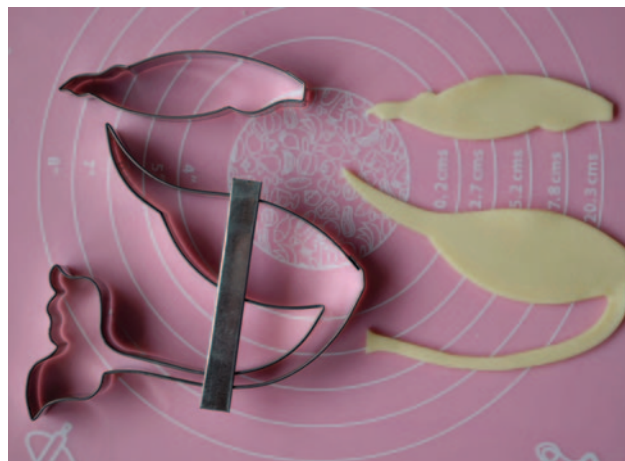
Veronica Seta is an Italian cake design, winner of the gold medal at the Cake International Show in Birmingham and of many other national and international awards. In 2017 she gets a certificate as Professional Cake Designer at the accredited School CDinsde, issued by the institution FAC. She is renowned for her incredibly realistic sugar flowers and her classical and refined cakes. She travels all over the world to convey her art, teaching and evaluating in the most famous Cake Design events in Italy, Europe and United States. She is ambassador of important industry companies such as Nicholas Lodge FlowerPro Collection by Katy Sue Designs, Satin Ice, Dragéekiss, Cake&Cake by Vito Boccia and Cake Lace. She contributes to international magazines and blogs like Cake Decoration and Sugarcraft, and Cake Decorating.



5•6 Carve the parts of another tulip flower. Put together the flower petals, unifying them with a little bit



of jelly anche let all dry. Help yourself with a piece of absorbing paper to give it shape.



7•8 Roll the plastic chocolate and carve another tulip stem and six leaves. When the flowers will be well solidified, mix green and yellow fat-soluble colours, dilute them with a bit of



food alcohol and colour the stems and leaves. Draw small yellow and green veinings on the external part of the petals. Draw some small veinings inside the petals as well.



9 Push a small amount of plastic chocolate inside the mold, choosing the largest size and removing the exceeding chocolate. Repeat the operation for the other half of the cone. Gently unify the two parts and level the junction out with the fingers paying attention not to unshape it. Model a very small ball of chocolate plastic and stir it to the top. Let it dry. Sprinkle the cone and the small ball with the powder colour pearl ivory.



10 Insert and press a bit of plastic chocolate in a mold for decorative elements, in this case friezes, and take the exceeding chocolate away. Obtain four friezes.



11 Stick the friezes to the base of the cone and colour them together with the small ball on the top, diluting the gold metal colour in some drops of food alcohol. With a bit of jelly, fix two leaves tulip on the top of the egg and add the decorated knob.

12 With a bit of jelly fix the tulip flowers on the chocolate egg.

Easter Cake



Katia Malizia - Painter, portraitist, interior decorator, trompe l'oeil, pottery, mosaic, pictorial restoration, teacher. In 2010 Katia meets the world of cake design and becomes the only portraitist on fondant.

She achieves numerous international prizes such as the Gold Awards at the Cake International Exe London, the silver medal at the Olympic Games IKA with FIC in Herfurth, Germany in 2016, the Gold Award at the Cake Bake Germany and at the Cake International London in 2018. Amongst the worldwide excellences she is a finalist Painting Cake at the Cake International Birmingham and wins the Silver Award as well in 2019.

A delicious cake stuffed with sweet surprises.
A surprisingly easy recipe, with no cooking,
to be prepared with the smallest ones.

by Katia Malizia

What is needed A mold with a zipper, 15 cm diameter, 130 grams of biscuits, 300 grams of sponge cake, 500 gr. of Nutella (chocolate cream), 100 gr. colourful sprinkles, 20 small chocolate eggs, a ten cm silicon rolling pin, 100 gr. of white fondant for modelling, cutting, brushes, powder edible colours (blue, pink, green, black), food alcohol.



1•2 Cut out a circle of sponge cake with a diameter equal to the mold.



Mix in a bowl the sponge cake, the crumbled biscuits and Nutella.



3•4 Once all the ingredients are mixed, take the mold with the zipper.



Put the dough in the mold, pressing it and shaping a circle about 2 cm high.

■ EASTER



5 Place a glass 10 cm high and start filling the mold pressing little by little the dough.



6 Fill the mold til the border and press tightly. Store in the fridge for about an hour.



7 Then take the glass away and the edge of the mold.



8 Take the little chocolate eggs and the colourful sprinkles that you will need to fill the cake inside.



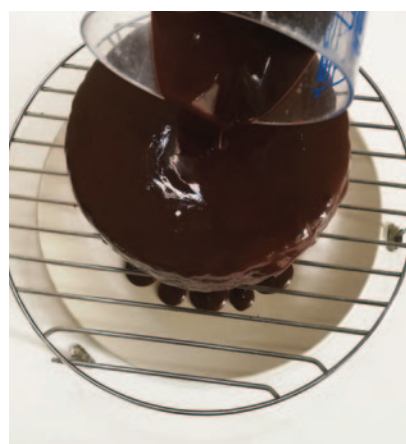
9 Fill the central hole of the cake in order to create a surprising effect when you will cut it.



10 Place a circle of sponge cake on the cake as if it was a cover lid.



11•12•13 With the spatula, plaster the cake with a layer of Nutella. Place the cake on a grid and pour the



hot chocolate glaze, the exceeding chocolate will drain in the plate below.



Make it thickened e put in the fridge, wrapping it with a film.



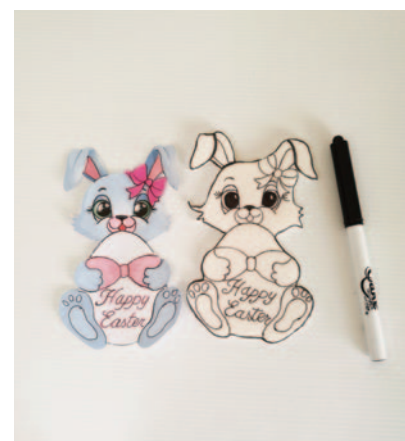
14 Start preparing the materials for the decoration.



15 Roll the fondant dough and cut the bunny girl shape with a cutter.



16 Set up all the brushes, n. 1,3 and 5, a fine tip food marker, colours and alcohol.



17 With the brush marker and the black colour outline all the drawing borders.



18 Take brush n. 5 and shade with the blue colour the bunny girl's body.



19 With the spatula, plaster the cake with a layer of Nutella. Lie the cake on a grid.



20 Place the bunny girl on the cake.





Essential White

A spectacular masterpiece of artsy pastry made with chocolate ganache tasty fillings and covered with royal icing

by Sophia Fox



Sofia Raposo, aka (also known as) Sophia Fox Sugar Artist is a worldwide renowned cake designer originating from Portugal. She graduates in Architecture in 2006 and she discovers a passion for sugar art in 2012. Since then Sofia takes part to national and international contests. She wins the Cake Master Awards in the category "painted cakes" in 2019. She has been teaching modelling, painting, contemporary texture of architectural cakes since 2013 and holds classes for creating wafer paper flowers as well. Strong in her international success, she opens her school in Portugal, Sophia Fox Cake Art Studio, where she holds courses and master classes.

What is needed

7 square bases 4x12cm, chocolate ganache, white fondant, royal icing, rice paper, sheets of aluminum foil, underwires n.18, sticks, rolling pin, a small knife, scissors, brushes, spatulas, scalpel, powder colours gold, pearl white.



1•2 Assemble the cake and fill it with the filling. Cover the cake with chocolate ganache and smooth it with the spatula on the borders too.

3•4 Draw the shape that you want to print on the cake with the scalpel. Chisel with the knife the cake as it were a low relief. Remove the excess and leave just the shape you like.

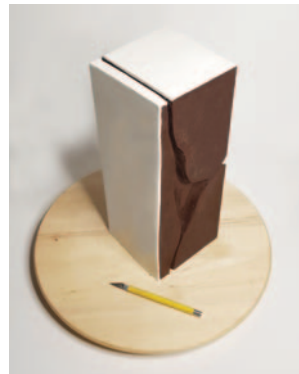
■ PASTRY



5•6 Then cover the part of the cake you have chiseled with the chocolate ganache. Roll the fondant dough with a rolling pin.



7•8 Cover the cake with the white fondant that you previously rolled. Smooth the cake helping yourself with the spatula and cut the exceeding borders with the scalpel.



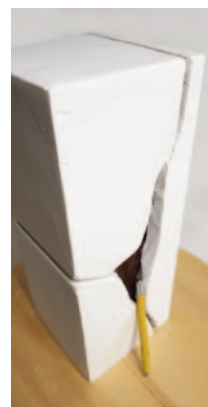
9•10 Cover the cake with the white fondant on all the surfaces but the one you previously carved.



11•12 Cover the cake with the white royal icing, smooth it without forgetting the borders.



13•14•15 Keep on smoothing the cake with a spatula until you like it. Mix a little bit of vodka with the edible golden powder and paint just the area which has not been covered with the royal icing. Give at least 2 or 3 layers of colour and let it dry at every step.



16•17•18•19 Using the chocolate ganache and a sheet of paper, keep on with the decorations. Make the shape you like on the aluminum foil and cover it with the chocolate ganache.



Put it in the fridge until the decorations are completely solidified (about 10-15 minutes). Take the decoration from the fridge and remove the aluminum foil from the chocolate.



20•21•22•23 Cut some sticks at different heights, glue them together then stick them to the chocolate



decorations, adding more ganache. Put the whole again in the fridge for 15 minutes.



24•25•26•27 Mix vodka and edible golden powder and paint the chocolate decorations. Give at least two or three layers of colour and let it dry.



Cut the rice paper into 4 similar parts and immerse it in temperate water. Cut the white underwires no. 18 for the flowers.



28•29•30•31 Arrange the aluminum foil sheets in the shape of a fan. Take the rice paper from the water, when it is totally malleable, put it on the aluminum foil sheets, stick one of the underwires to the rice paper and



let it completely dry. Now paint them with the white pearl edible powder, without adding vodka. Complete the whole decoration of the cake with a balanced composition.



Monica Cavallaro - Moreish Cakes. – Internationally renowned cake designer and pastry chef, she lives in Sidney but her background is totally Italian. Creator of spectacular wedding cake, referee, tv host, teacher, baker and cake decorator. Finalist at The Great Australina Bake Off 2016 and creator of the More format hosted on Cake Flix. Her creations have been protagonist on several tv channel such as Fox-tel, Lifestyle, Channel 9, 9Now and 9Honey.

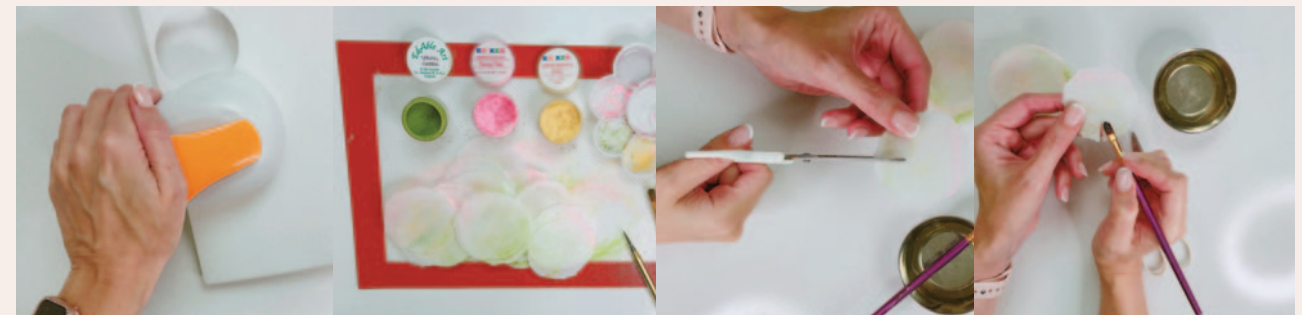
Wafer paper Flower

A refined technique with wafer paper in order to create actual flowers and smart compositions. Just few passages and a delicate hand for a graceful but very impactful composition

by Monica Cavallaro

What is needed

One silicone mat for kneading, one refrigrating set (for drying the petals), 2 sheets of white wafer paper, small balls of styrofoam 3 cm diameters, 1x18 gauge wire 12-15 cm long, 1 small paint brush, 1 wide paint brush, 1 sharp cutting tool, 1 hot glue gun, 1 wire cutter, long nose pliers, powder of petals colors of your choice, scissors, edible glue, Tylose glue for paper.



1 Mix the edible glue with a quarter of spoonful of Tylose and 2 spoonfuls of water. Let it rest for at least one hour. Then mix again

and leave it thicken for a couple of hours until the mixture is clear and thick. Take 3 sheets of wafer paper. Helping yourself with

the cutter, obtain some circles from 21 to 5 cm. **2** Give the petals some colour, at this step use three different shades of

pink, cream and green. **3•4** Cut a thin crevice in the petal, in this case at the green extremity of the petal.



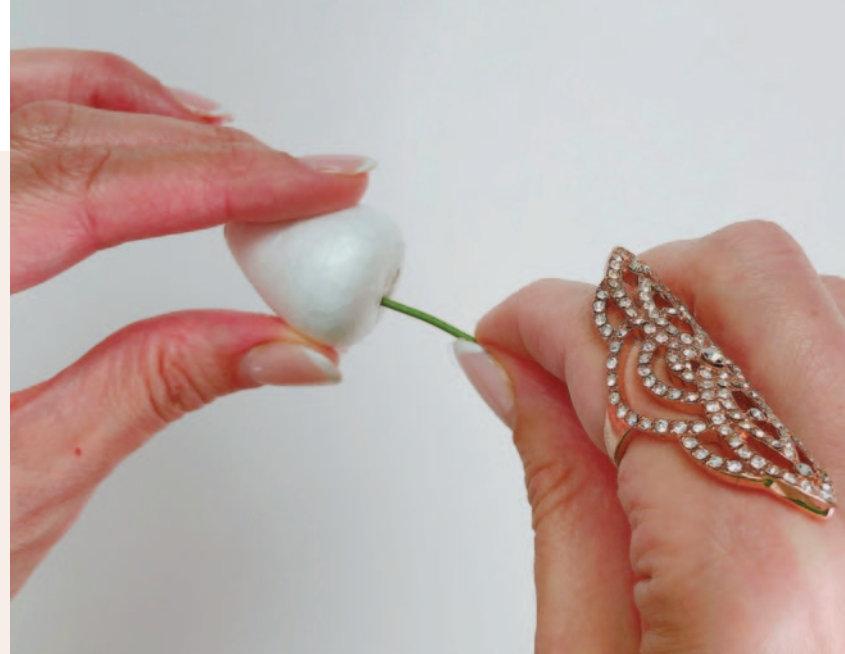
5 Using your fingertips, rub a small amount of glue on top of the petal. Let it act for ten seconds at least, then, with the fingers, manipulate the petal border in order to obtain the shape you like. Let it dry using two plastic spoonfuls that will keep the shape given to the petal.

6 Complete all the other petals and let them dry as seen before.





7 Now bend the extremity of the 18 gauge wire



▲ 8 Helping yourself with a hot glue gun, put a small amount of glue behind a cone or a small ball and insert styrofoam small ball. Let it cool for few minutes.

9 Slightly cover the small cones with a bit of edible glue and select the three less curled up petals.

10 Spread the edible glue on the three petals and put the first one on the cone, being sure that the upper part of petal is higher than the cone. As a matter of fact, when the world will be finished, the cone will not have to be seen and will have to be completely covered. Be sure to leave the edge of the first petal raised.



11 Keep on adding the second petal, then put the third one and be sure to insert it under the first petal so that - once completed - it will resemble a bud.



12 Select the following four petals with less curled borders.



13 Repeat the operation paying attention to the heights of the petals that must be equal. Place the four petals around the bud, remembering to insert the last petal under the first one.



14 Now select 5 of the most curled petals.

15 Repeat the operation and try to keep the petals light and airy without pushing and pressing them while you compose the flower. Then try always to make room while you position them. Let it dry.



*Just few passages
and a delicate hand
for a graceful but
very impactful composition*



Blanket Flower

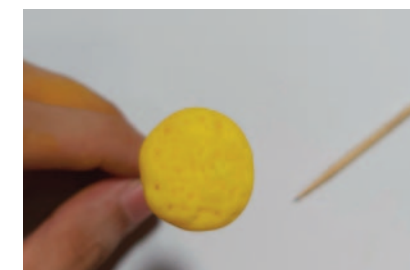
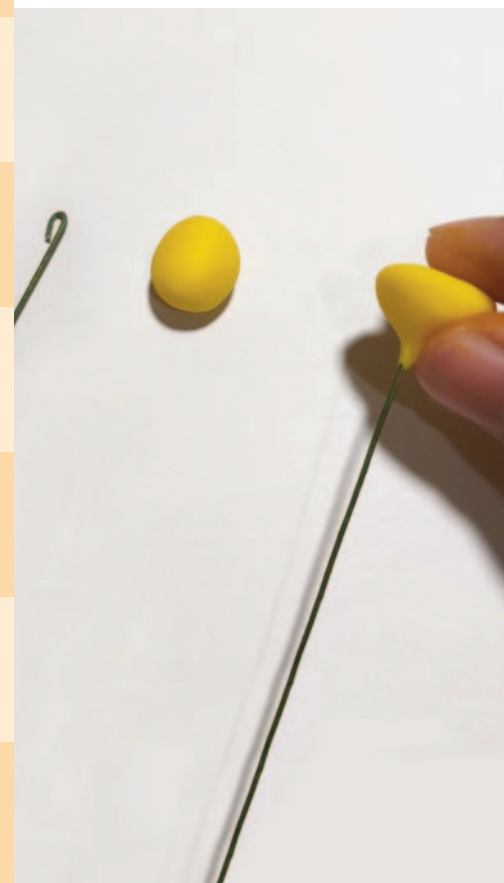
With the coming of the good season, the flowers become undisputed protagonists of artistic creations. A simple tutorial that becomes of great impact with a wise use of colours

by Marc Kevin Eusebio Reyes



Marc Kevin Eusebio Reyes - aged 26, was born in Manila, Philippines, in a pastry and chef family. He graduates in Management Business and later funds Papercutter's Guild of the Philippines. Baker and Cake Artist, owner of Makerey Cakes and Sweets (Magara sweets), he prepares cakes for weddings and events, mostly for big celebrities of his country. He successfully takes part in several competitions and wins the gold medal at Cake Fiesta Manila in 2019, Cake Star Ambassador in 2020 and bronze medal at Cake Champions as well.

What is needed Flower underwires n. 22, petal-shaped pastry rings, ball tool, a small paint brush, small scissors, Tylose glue, green and yellow sugar paste. Yellow, brown and dark red powder dye.



1•2•3 Cut the green wire no. 22 in 4 segments, at one of its extremity insert a yellow ball and flatten the upper part. Make some small holes using some

bamboo skewers. Then, cut the sides, using small scissors, in order to create a wavy movement. Put it aside and let it dry for about 20 minutes.



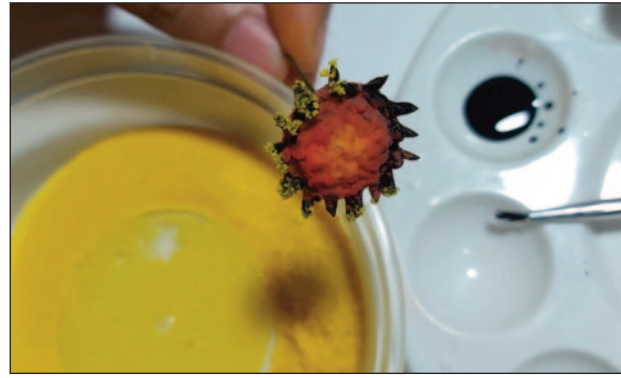
4•5 Roll the dough and cut some petals using a rose petal-shaped pastry ring (8 to 10 petals).



Work with the ball tool and pinch the final part. Let it dry for 15 minutes.



6•7 While the petals get dried, work the base of the flower. Use a dark red powder colour, try to give a stronger shade on the sides and a lighter one in the centre.



Then keep colouring on the sides with the brown powder and use a small painting brush to outline the borders. Let it dry for few minutes.



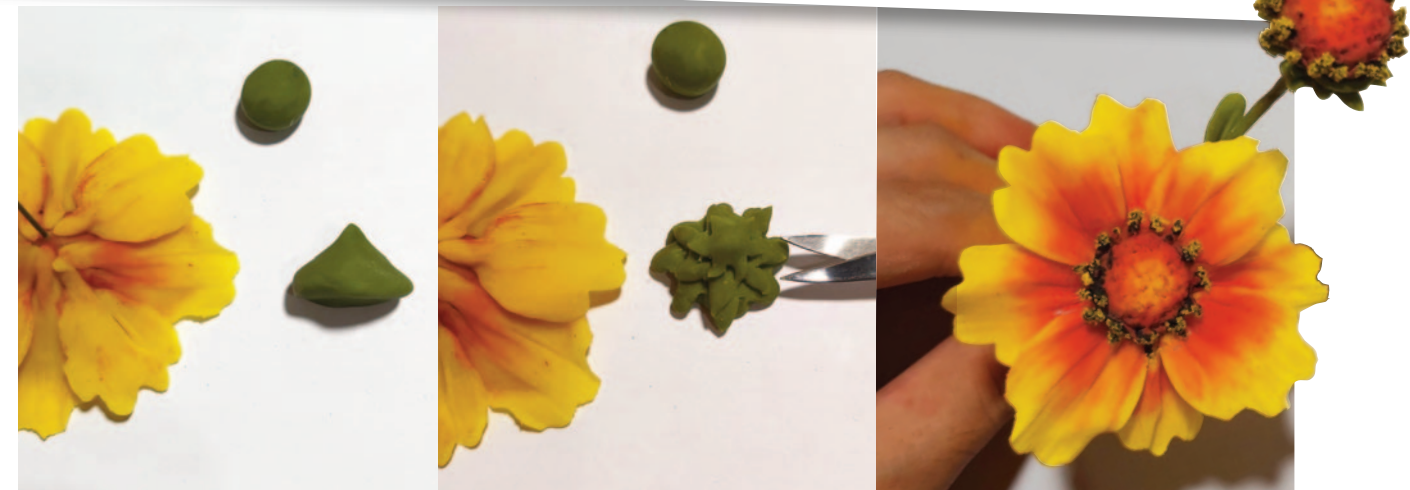
8•9 Now start colouring the petals, once they are dried. With a small painting brush and the red powder, spread



the colour from the centre to the bottom. Let it dry and do the same on the back of the petal.



10 Now compose the flower with the petals you painted. On a cross motif add the petals one by one helping yourself with a bit of edible glue or sugar to get them stuck together.



11•12•13 Use the green fondant and make a small ball of 1.5 cm, shape it in the form of a tear and flatten the edge, making it similar to a chocolate drop.

Cut the borders using small scissors and, finally, stuck it on the bottom of the flower using sugar or Tylose glue.



Iris Rezoagli - Originated from Honduras and long-time resident in the United States, Iris Rezoagli has a passion for culinary art since she was a child. She studies in New York to become a pastry chef and takes part in several competitions, also as a referee. Her works have been published on various magazines and books. Iris is the queen of sugar shoes today. Her dvd, *Beautiful Sugar Shoes*, released in 2013, is a best seller. In 2014, Iris is the American finalist at *Made Martha Stewart*.

What is needed

Gumpaste, cornstarch, silicon heel mold, powder colours in pearl ivory, champagne and white pearl, lace for cakes, silicon mat, paint brush, patterns, ramp, washer, edible glue.



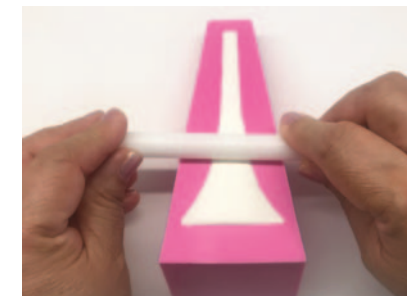
High heels, what a passion

A sophisticated and very glamorous work for very special occasions. But you need precision, experience and keen eye for details

by Iris Rezoagli



1•2•3 For the heel. Create with the gumpaste and the cornstarch small cone and insert it in the silicon mold.



Roll the small cone carefully helping yourself with the rolling pin and remove the exceeding. Put the heel



mold in the freezer for one hour. Remove the heel from the silicon mold and let it dry for one day.



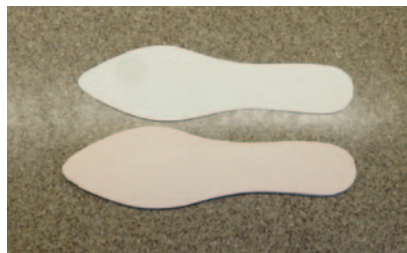
4•5•6•7 When the heel is dried, roll the gum paste in champagne colour in a 2mm thickness. Apply it on the heel with the edible glue. Put the gum paste on the heel exposing the tip. Press very delicately with your fingers following the



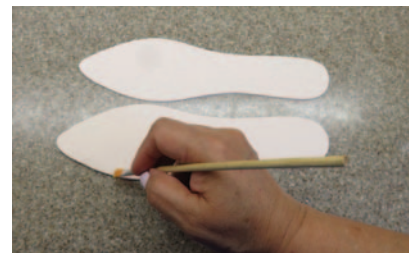
shape. Remove the exceeding paste with a small knife. For the heel extremity stretch a little bit of ivory coloured gumpaste and cut it. Paint the heel in pearl ivory colour with a small painting brush.



■ CAKE DESIGN



8•9•10 For the sole of the shoe. Roll the gumpaste in a 1 mm thickness and use a model for the sole.



Then remove the exceeding with a knife. Put the sole on a ramp.



Glue the heel and let it dry for an entire day.



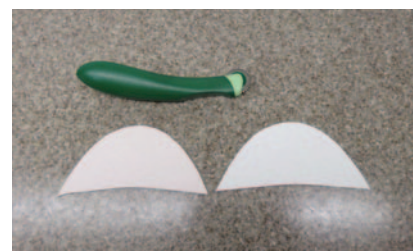
11•12•13 For the insole. Roll a bit of gumpaste in a 1 mm thickness. Help yourself, as usual, with a model and cut out with a cutter.



Mark the borders of the insoles with a knurled washer. Mark the entire perimeter. Apply the edible glue on the sole



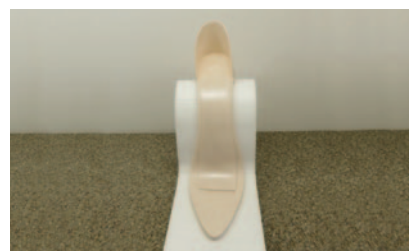
you created before, and stick the insole. Now paint the insole in ivory pearl powder colour.



14•15•16 For the counter of the shoe. Roll the gumpaste in a 1 mm thickness. Use the model and cut the paste



giving it the same shape you see in the picture. Then characterise the upper edge with the washer.



Let it dry for 5 minutes before you can stick it to the sole on the ramp. Then apply the edible glue and put it on the sole.



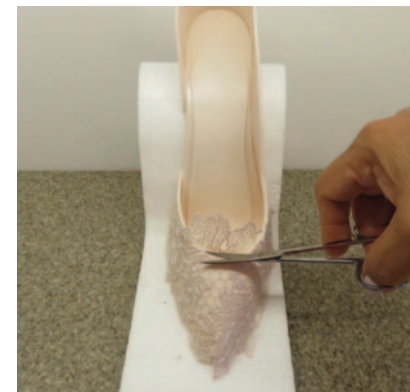
17•18 For the body of the shoe. Roll the gumpaste in a 2 mm thickness, then arrange the models and cut the shaper as in the picture. Apply the glue on the edge of the bottom and stick the rolled paste with the glue on



the counter of the shoe. Take the lace for cakes. Apply the pearl white colour on the silicon mat with a make up brush. Lay the lace with a spatula and let it dry.



19•20•21 Apply some gel on the shoe and with a soft brush glue



the lace on the shoestring from the front.



Cover the shoe surface entirely.



22•23 In order to fortify the sole, roll other gumpaste in a 2 mm thickness and glue it on the base of the shoe, then remove the exceeding with a small knife.



24•25 For better decorate the shoe, make three ribbons in gumpaste, let them dry and make a bow to be applied along the shoe.



26 Glue the jewel pin with a small amount of gumpaste and a little bit of glue.

Tea with friends has never been so original! A small masterpiece of artsy pastry designed and built for the most classic appointment

by Vera Timochenko

Gourmet Tea



What is needed

Almond shortcrust pastry base, vanilla mousse and white chocolate, caramel, chablonage, decoration with flower in sugarpaste or plastic chocolate, cutter, perforated mat, silicone dome shape.

ALMOND SHORTCRUST PASTRY RECIPE

What is needed 190 gr. of 00 flour, 20 gr. of starch, 120 gr. of soft butter, 120 gr. of powdered sugar, 50 gr. of almond flour, 50 gr. of eggs (a big one), 1 vanilla bean, a pinch of salt

Method Sift in the bowl of the planetary mixer (leave) flour (125 gr) and starch; add the butter in small pieces and the vanilla pulp, then sandblast it. Add the powdered sugar, the eggs and the almond flour. Start toward at a low speed until you obtain an almost amalgamated mixture. Add salt. Stir in the remaining sifted flour and keep on working until the mixture won't be well homogenous. Make a block and wrap it in a transparent film. Let it rest in the fridge for 12 hours



1 Roll the dough between two sheets of baking paper reaching a thickness of 3 mm circa. Put in the the fridge for 10 minutes.



2 Cut the circles that you will use as teapot base, lid and handle. Diameters are related to the silicon mold that you have.



3 Now cut the shape of the spout as well, helping yourself with a template, i.e. a plasticized cardboard.



4 Put the components on a perforated mat that you will cover with another perforate mat. Store in the fridge for ten minutes. Then bake at 160° for 10-12 minutes.



5 Let it cool for few minutes.



6 Use a silicon dome shape mold and make room for the caramel insert.



Vera Timochenko, originated from Russia, lives in Italy since 1989. She discovers cake design in 2013. She attends several specialization courses: from the school of pastry FIPGC in Genoa to various courses in modelling, isomalt, royal icing and the Master Class Sculpture Painting at the Russian school of Eugenia Ermilova. In 2015 she takes part at the Guinness World Record in Milan, for the biggest cake in the world, in order to arrive to the World Championship of Cake Designers representing her home country, Russia. She wins the gold medal in the Decorative Exhibit category at the Cake Int'l kermesse in Birmingham in 2018. In 2019 is a member of the Int'l Jury at the World of Cookies festival in St. Petersburg. Associated with the Federazione Internazionale Pasticceria Gelateria Cioccolateria (International federation of Pastry, ice cream and Chocolate), she is recognized as an Italian Excellence in 2020 by FIPGC. Today she broadcasts her tutorials on her YouTube channel (veratim).



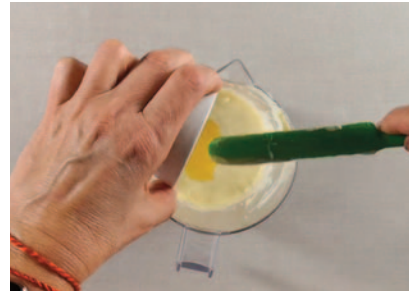
7 In order to maintain the shape, use a piece of styrofoam and two separate wooden sticks, as it were the two cusps of the domes.

■ PASTRY

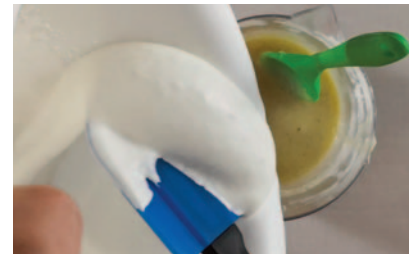
VANILLA AND WHITE CHOCOLATE MOUSSE

What is needed 107 gr whole milk, 107 gr cream, 1 vanilla bean, 440 gr whipped cream, 350 gr white chocolate, 25 gr cocoa butter, 10 gr. jelly

Method Dip the jelly in cold water for 10-15 minutes. Bring milk, cream, and vanilla to a boil. Add the hydrated and well squeezed jelly.



8 Melt chocolate and cocoa butter separately in the microwave, then mix them together.



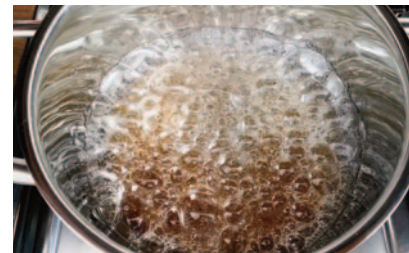
9•10•11 Pour 1/3 of the hot liquid mixture (milk, cream, vanilla and jelly) over the melted chocolate and cocoa butter, whipping to obtain a smooth, shiny and elastic consistency which is

a symptom for a good emulsion. Add the remaining mixture, keeping the texture. When the mix reaches 28° incorporate the whipped cream, mix

well and pour in the silicon mold. Put it in the freezer until it is perfectly solidified.

SOFT SALTED CARAMEL INSERT

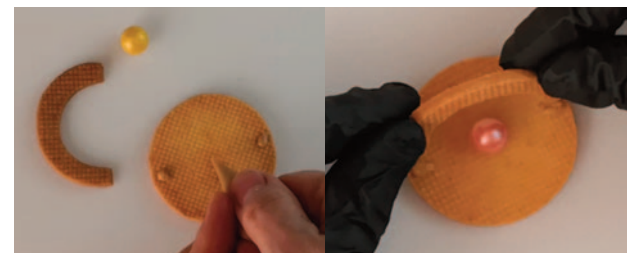
What is needed 150 gr caster sugar, 40 gr glucose syrup, 50 gr cream, 30 gr condensed milk, vanilla, 80 gr soft butter, salt.



12•13•14 Dry candy sugar and glucose syrup until you obtain a blonde caramel.

Bring the cream to a gentle boil and add it gently to the caramel, melting in very carefully.

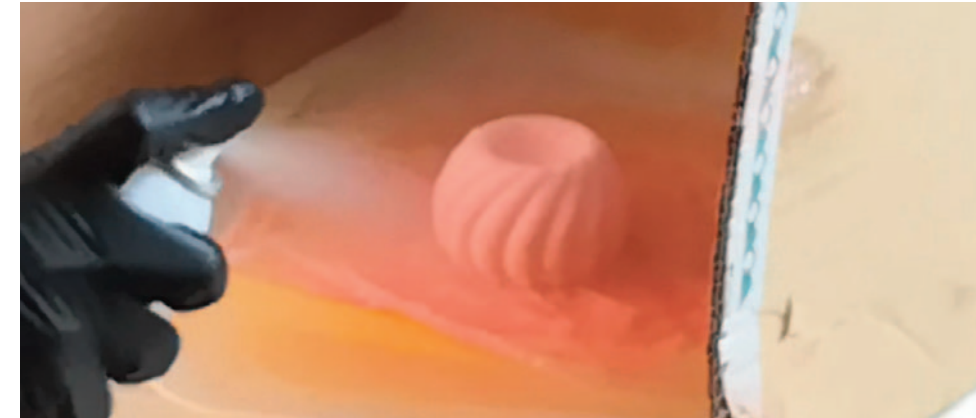
Add the condensed milk, vanilla and the fleur-de-sal. In order to obtain a softer density, add warm water.



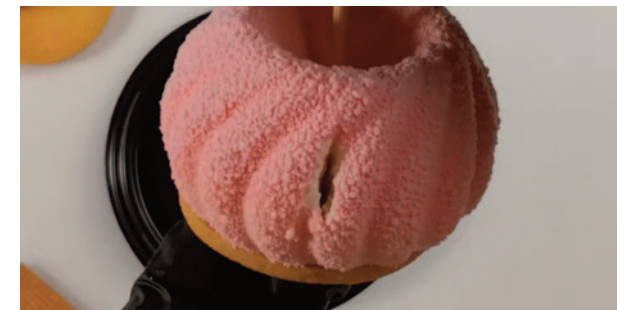
15•16•17•18 Pour the caramel in a a mixer jug and mix well adding the soft butter in pieces. Pour it in jar and store in the fridge. Add the melted caramel chocolate, put it in a sac à

poche and lay it out on the lid of the teapot with three drops needed to attach the semicircle of the handler and the small ball made of fondant or plastic chocolate.

CHABLONAGE (velvet spray)



19 Remove the cake from the mold and with the help of a card box, spray the dye on the cake surface. Using a stick and a scoop, move the single portion on the serving saucer where you will have placed the shortcrust pastry base previously prepared.



20 With a small knife create a notch on the side of the insert the shortcrust pastry spout.

21 With a sac à poche pour the salted caramel in the notch of the single portion. Put the lid previously assembled on.





Sculpture Painting

Create wonderful decorations for your cakes and sweets, using a unique and precise technique of great impact. Just few steps and the game is done

by Elisa Danieli



Elisa Danieli - Graphic designer by study and Creative Business by job, Elisa loves art and creativity since ever. She specialised in various decorative techniques, from painting on porcelain to the artistic resins. She has worked for several companies in the fine arts area as head of the Company Academy and head of the creative department, testing and developing new products and thinking about new techniques. Specialized in classes and cooking show at points of sale, exhibitions, workshops in Italy and abroad, she is an author of many books and tutorial for major publishing houses. She is a very renowned cake designer as well today.



What is needed

Saracino pasta sculpture, vegetable fat, dyes in gel colours to taste, toothpicks, covering fondant, angular spatula, silicon spatula, spatulas for painting, acrylic plastic tablet, wooden skewer, small flat brush, styrofoam dummies 12 cm diameter, cm 15 height, electric mixer, scale, heating lamp, gun thermometer, silicon mat, rolling pin, transparent film, cornstarch

Some suggestions

For preparing the creamy paste needed for the Choco Painting with a palette knife you must add to the sculpture paste (that comes solid and compact) some shortening which will make it creamy and elastic.



1•2 Cover the dummies with pastel pink fondant. Slightly soften the sculpture paste, then cut some pieces and heat them in



microwave (at the maximum temperature of 700 watts, in 5 second intervals, turn them and - if needed - repeat the step.



3 Mix the softened paste and the shortening with the electric mixer. Mix until the whole is well amalgamated and smooth. Let the creamy paste be cool and stabilized before you use it. Let it rest covered.



4 Use the heating lamp while you work in order to manage the creamy paste consistency, using the infrared rays thermometer to reach the right temperature. With the angular spatula put some cream on the acrylic plastic tablet and press in order to heat and smooth it.



5 Add some dye in gel for colouring the creamy paste and mix to even it out.



6 For making the round petals use a wide spatula with a rounded tip. Cut a slice of paste, at the same length

of the petals and put it aside on the table.



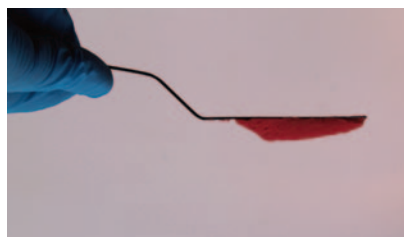
7 Keeping the spatula at 90°, press and make it flow on the tablet to the left in order to cut and remove the exceeding paste.



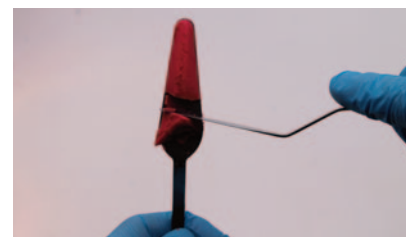
8 Turn the spatula and make it flow on the tablet to the right. Remove the exceeding paste.



9 If necessary, in order to avoid imperfections, clean with your finger the edge and the tip of the spatula.



10•11•12 In doing so you will have charged the paste under the blade in a triangular shape, while the upper part of the blade will be perfectly clean.



If the petal is too long, cut it at the length you desire with another spatula. Far from the heating lamp, lay the spatula on the table and, keeping it



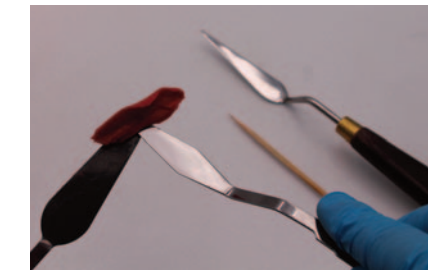
parallel to the tablet, press gently so that the paste can adhere. The petal will have to be about 3 mm thick. Let it cool for few seconds..



13•14•15 With the clean spatula, inclined at 45 degrees, flowing it to the left or to the right, pick gently the petal, removing it from the tablet. Using another spatula, if



necessary, cut the base of the petal to finish it. To detach and move the peel, make flow another pointed spatula on the previous one and the petal will stick



to it. To ease the detachment of the most creamy petals, sprinkle a light layer of cornstarch on the pointed spatula, while use a skewer for the smaller petals.



16•17•18 If you use a thicker consistency of the paste, you can help yourself using your fingers to slightly model the petal, or a small



paintbrush before or after having put it on the cake. To assemble the flowers, glue the petals together with a slight pressure



using the spatula or a paintbrush. Continue in the same way for all the other petals using the shades you prefer.



19 To create the pollen, prepare some contrasting colours with respect to the petals and, with the tip of a toothpick, tap them in the center of the flower and press slightly in order to make them adhere.





Lady Isabel

For modelling lovers,
an elaborate design which
has a female half-length
as its protagonist, rich in details
and precious shades

by Golosamente Linda



Rosalinda Mangiapane - aka Golosamente by Linda, her expressive path begins with devoting herself to drawing and pastry in order to become a cake designer in 2003. She approaches modelling over the years and participates in several contests of the sector, bringing various awards home. She wins the gold medal at Shaki Cake International (Disney cartoon category) in 2017. She presently contributes with some laboratories and holds courses in cake design.

What is needed Fondant in the colours flesh, black, white and biscuit sugar paper. Small silicon paintbrushes: conical tip, chisel point, rubber pad. Bristle brushes: tip no. 10/0, flat tip and brush with reservoir. Metal scalpel, plastic cutter, nippers, fine tip brown food marker, rolling pin, pointed tools, styrofoam or plastic support, modelling tools.



1 Cover a 10x7,5 cm cake with the white covering fondant and a tray 15x2,5 diameter with the covering fondant in sugar paper colour.



2 In order to create the face, make a sphere with the white covering fondant and a tray cm 15x2,5 diameter with the covering fondant in sugar paper colour.



3 With the paddle tool trace the features of the nasal septum, pinch and caress with your fingers the nose in order to define and erase the mark left by the tool.



4 Outline the nostrils and round the cheeks.



5 With the pointed tool mark the holes in the nostrils and clean the mark with the silicon pointed paintbrush.



6 Trace with the ball tool two small holes to separate the cheeks from the lips.



7 Draw the outline of the lips with a brush with rounded tip to separate the lips from the chin.

8 With a small ball mark the dimple under the nose.
9 Make a mark with the plastic

cutter to separate the lips.
10 With the chisel point paintbrush try to give roundness to the lips.



11 Open the eye digging gently with the paddle tool.

12 Insert a small drop of white fondant inside the cavities, the fondant must not fall out.

13 Insert a small ball of brown fondant in the centre to create the iris and an even smaller black fondant ball which will be positioned in the centre of the iris to create the pupil.

14 Now pass to the face make up. With the flat point paintbrush and

the powder dye in peach colour the lips.

With the brown food marker draw the eyebrows and with the small no. 10 paintbrush and some white dye, create the light of the eyes. With some small rolls of black fondant create the arch of the lashes that you will apply to the upper and lower eyelids. Then create some very small lashes that you will stick one by one with the help of the scalpel.



15 Work the half bust beginning from a cylinder of flesh colour fondant, separate the shoulders from the neck helping yourself with the pointed tool or with the handle of a brush.



16 Model the paste in order to obtain a shape resembling a coat hook. With the pointed tool trace a groove in the middle of the bust to mark the breasts and remove the exceeding black fondant with the scalpel.



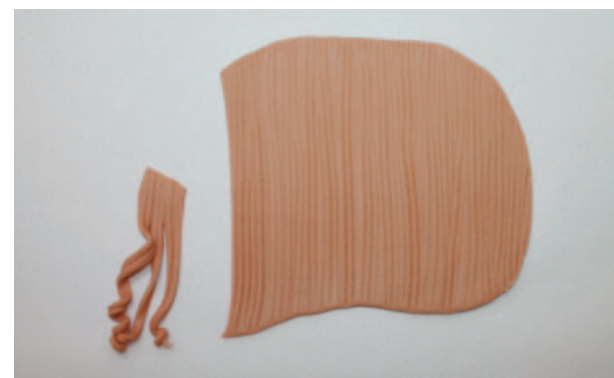
17 Separate the breast with the plastic cutter and work with your fingers trying to give roundness. Trace the collarbones and the neck sign with the scoop. Finally, gently make a wooden stick pass along the entire torso making it pour out perfectly in the center of the neck. This will help you give support when you insert the head



18 In order to create the little doll dress, roll the black fondant with the rolling pin and obtain a rectangle. Make a V-cut with the scalpel in the centre of the rectangle and with a small ball tool create a lace along the upper part.



19•20 For the small cape, roll the white fondant and make a 70 cm with a 2 cm height strip. Create lots of little folds close one to each other. Place the cape on the torso trying to give movement and insert the head.



21 Proceed by making the curls of the little doll. Roll the colour biscuit fondant, obtained by mixing some brown and white fondant, trace many small lines and obtain a rectangle with three points. Roll the tips to create the curl. Apply so many curls to cover the whole head and finish with some small tufts on the forehead. Give a touch of elegance to the cake with some small flowers on the tray.



Spring Poppies



Valeria Tardozi is one of the first Italian women to achieve the Master PME in Milan. She specializes in making realistic flowers, winning a medal at the Cake International in Birmingham as well. Her flowers are made on the underwire with different materials, gumpaste, wafer paper and rice paper. Her latest passion is realizing bas-relief flowers with the Sculpture Painting technique using the Knife palette. Her main activity today is teaching her multifaceted way of interpreting flowers.

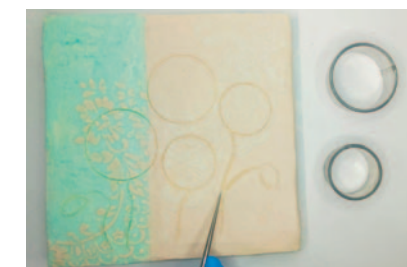
Sweet poppies in butter cream, made with the Sculpture Painting technique, create a colourful bas-relief and announce the arrival of spring

by Valeria Tardozi

What is needed Butter cream coloured by fat-soluble colours, two knife palettes, an awl, a paintbrush, a stencil and two round pasta cutters of different diameter.



1•2•3 Cover with the butter cream a 20x20 cm square cake, using the aqua green and ivory colors. Let the cake cool in the fridge for about 2 hours, then make the lace with the stencil.



Trace the drawing you like on the cake helping yourself with the pasta cutter and the awl. On the work surface, spread the cream into a 2 mm thickness rectangle, place the rounded tip palette knife with an



inclination of 45 degrees and with the back part cut the paste flowing it on the surface. To create one petal you must repeat this step for 15 times circa.



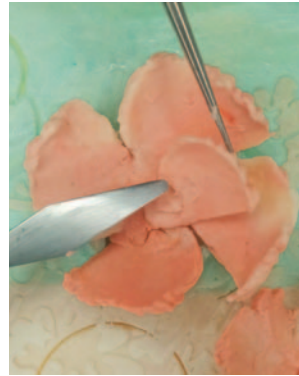
4•5•6 Remove the petal pressing with the spatula on the working surface, then take it again with the front part of the palette knife.



The first poppy you will create is called single flower. Place the first petal paying attention that the upper border remains lifted. Practice some

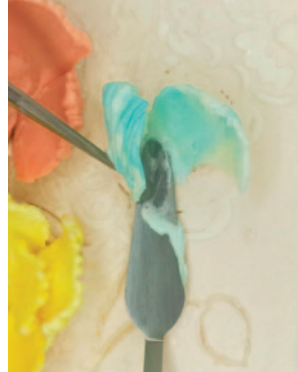


pressure in the center so that it can adhere better on the cake. Lay the second petal on the opposite side of the first.



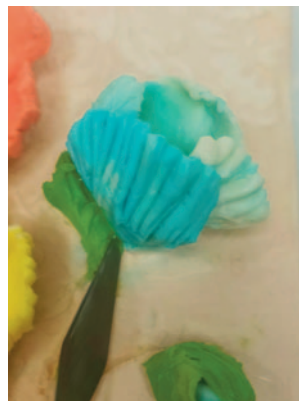
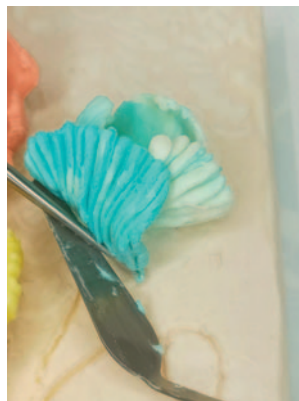
7•8•9•10 Complete the flower with two other petals, occupying the rest of the available space. The second poppy is called double flowered, it implies 3 petals more than the single flower previously made. Make a ring of paste along all the circumference marked with the pastry string: it will be needed to give sustain to

the petals and will help the upper border to remain lifted. Apply the four base petals with the technique described for the single flower, then apply a fifth petal in the middle. Proceed placing the sixth petal helping yourself with an awl in order to maintain the right curving and the border lifted.



11•12•13•14 Complete the flower with the seventh and last petal. You will have obtained a double flower. Create with the yellow buttercream a second poppy double flower

following the technique just described. With the blue buttercream make a semi-open bud and place a first petal on the cake. Apply the second petal next to the first on the left.



15•16•17•18 Apply the third petal next to the first, this time on the right. Place the fourth and last petal in the middle to close the two lateral petals. In order to complete the base of the bud, add a little green cream.

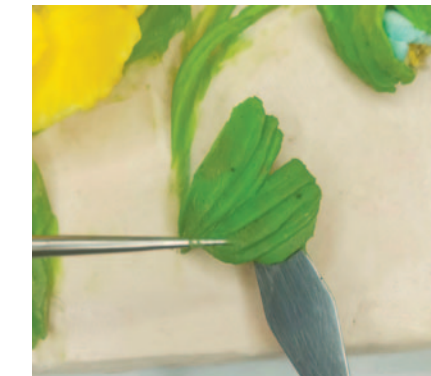
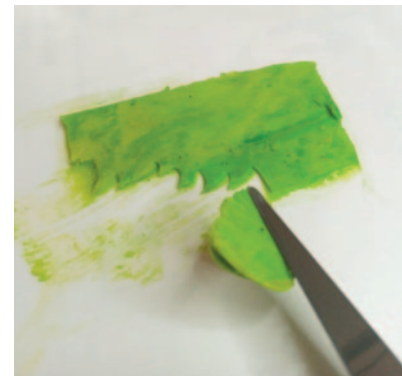
After making all the poppies of the cake, alternating simple flowers, double flowers and semi-open buds, go and complete the flowers defining the central part. Start detaching a little bit of green cream from the palette knife.



19•20•21 Place the green paste in the middle of the flower and create with the awl 5 central strips typical of the poppy pistil.

With the yellow paste and with an awl, fill the space around the pistil little by little thus simulating the stamens.

With the narrow toe palette knife, draw the flower stems with the green cream.



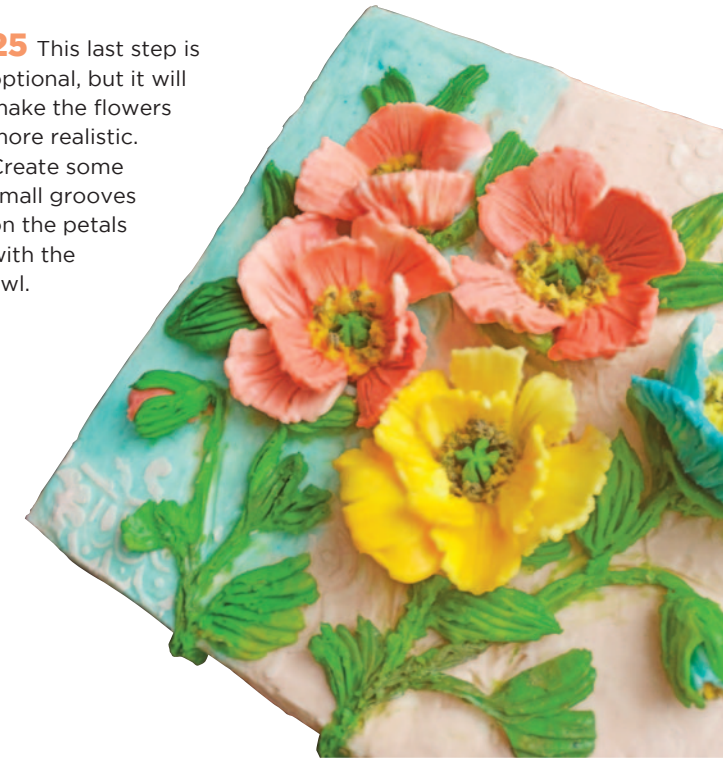
22•23•24 To create the leaves, make a rectangle of paste 2 mm thick circa. With the back part of the palette knife placed at 45° respect

the work surface, cut the paste irregularly for about 6/7 times. Remove from the work surface the leave you have just created and take

it back with the front part of the palette knife. Arrange the stems harmoniously to fill in any gaps.



25 This last step is optional, but it will make the flowers more realistic. Create some small grooves on the petals with the awl.



Macaron ice cream

Macarons are always the most popular and appreciated works of pastry. And they stand out for their originality, if served as a tasty ice cream

by Anna Zuppardi



What is needed

138 gr almond flour, 125 gr powdered sugar, 105 gr caster sugar, a pinch of cream of tartar, eggs, mat, sac à poche, airbrush, ice cream sticks



1 Combine the almond flour and the powdered sugar.



2 Sift twice.



3 Put the egg whites in the planetary.



4 Add the cream of tartar.



5 Whip it with extra fine sugar.



6 Obtain a bec d'oie meringue.



7•8 Whip with the whisk and add in two separate times, the almond flour and the powdered sugar, work the



mixture for few seconds. Finish, working the mixture by hand.



9•10 Stop when the mixture comes down as it were a ribbon, it means it



has reached the right consistency. Put it in a sac à poche.



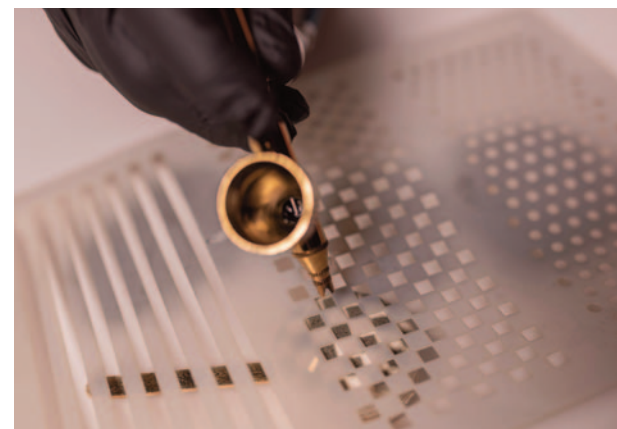
11 Put it in a sac à poche.



12 Arrange the mixture on the working surface, paying attention not



to fall from the marked borders.. **13** Break the air bubbles.



14 With the airbrush and stencils create the drawings as in the picture.



15 Insert the stick and finish with the bow.



Anna Zuppardi, entrepreneur and goldsmith, approaches the world of macarons in 2014 and perfects her knowledges on techniques, attending several training courses. She participates with Hangar78 in the national contest Concorso Macarons Italia in Venice in 2019. She has refined her technique and her unique and original style over the years. Her macarons today are widely appreciated. She holds course in Rome and in Southern Italy.

■ PASTRY



1 Transfer or draw freehand with the edible marker the subject, in this case three tender teddy bears inspired by the Tatty Teddy plush line.



6 Dilute the black dye gel in the water and create a light grey shade that you will use as a base.



7•9 Dilute the green dye gel in the water and draw the stem and the middle of the dandelion. With the white pure color draw the volume of the dandelion. With the black dye pure draw the stems of the dandelion seeds. Create a light blue mixing white and a little bit of blue. Draw the little nose. With the paintbrush 00 and the pure colour gel, draw the stitching and the eyes of the Teddy bear.



10•11 Create a more intense blue, mixing white and a pinch of blue, add volume by blending out the shadow of the nose. With the paintbrush 00 and the pure colour gel draw the eyes of the teddy bear.



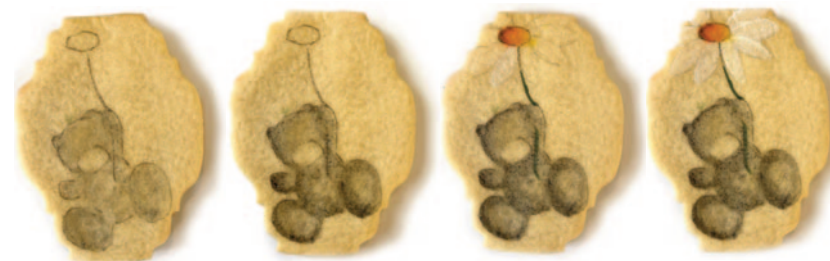
12 Create a light blue mixing white and a pinch of blue, and draw the patch. With the pure dye gel make the stitchings.



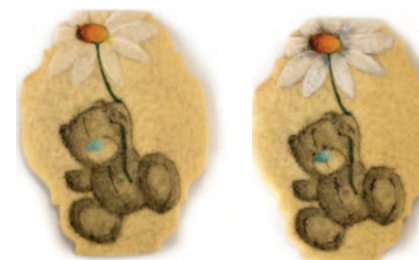
2•3•4 Dilute the black gel dye with the water and create a grey shadow that you will use as a base. With a darker shade of grey, begin shaping the shadows of the subject.



5 With the pink gel dye, diluted in the water, draw the butterfly giving the wings a light shade with a more intense colour. With the black dye gel pure draw the body of the butterfly.



13•16 Dilute the black dye gel with the water and create a light grey shade that you will use as a base. With a darker shade of grey start shaping the shadows of the subject. With the yellow and orange dyes gel paint the middle of the daisy. With the white dye gel paint the daisy petals, With the green and orange dyes gel create the shadow of the daisy centre. Make a light blue mixing white and a pinch of blue and draw the nose. With the paintbrush 00 and the pure gel colour draw the teddy bear stitchings.



17•18 With the grey colour paint the inner shadow of the daisy petals. With the brown powder colour mark the borders of the biscuit.

Teddy's Spring

An original breakfast, a delicious snack for children, a tea in company, an eclectic and funny recipe easy to make and share with your old friends

by Serena Marzollo



Foto: Rocco Francescucci

Serena Marzollo, born in Venice, she approaches art from the very beginning, attending the Architecture University. But in 2012 she discovers Sugar Art and since 2014 she completely devotes herself to this world. She participates in national and international competitions, winning three silver medals at the Cake International in Birmingham. She contributes to Saracino company, leader for Cake Design and pastry products.

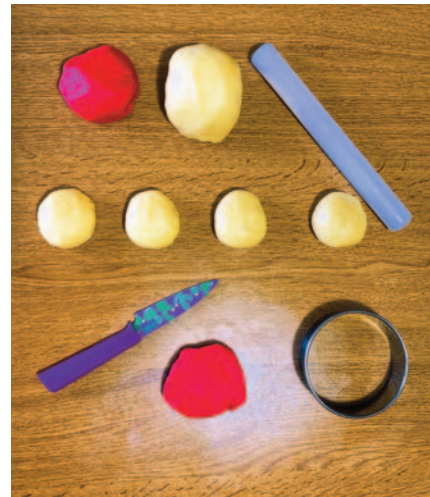
What id needed

Shortcrust biscuits, hydrosoluble dyes in gel in the colours white, black, blue, pink, yellow, orange, green, round tip brushes from no. 00 to no. 4, brown dyer in fat soluble powder, edible marker.



■ PASTRY

First steps Put in the planetary flour, sugar and the yeast dissolved in milk. Start kneading slowly and add the whole eggs, the yolk and the vanilla. Add butter and salt and knead with the planetary at high speed until the mixture becomes a single mass and completely detaches from the bowl. Remove half of the dough and divide in two. For the red part add some drops of red fat soluble dye, for the cocoa part create a small amount of mixture of milk and cocoa powder (20 gr milk and 30 gr cocoa) and mix the whole until it becomes a homogenous colour. Put it in a container, cover with plastic wrap and let it rise for two hours. Then let it rest for about half an hour.



Massimiliano Colla, aka Mr Sugar Ciok, comes from hotel school. Chef, pastry chef and responsible of a chocolate workshop in Turin for 15 years, is an established artist of sugar and plastic chocolate today. Winner of a gold medal in England and in the shortlist of finalists in 2016 Cake Festival as best teacher and artist of the year. He is an instructor fully committed in the re-launch of FISICI courses.



Ladybug brioche

A delicious, coloured and funny recipe to prepare together with the little ones, for a playful snack with friends and schoolmates

by Mr Sugar Ciok



What is needed

250 gr Manitoba flour, 55 gr caster sugar, 75 gr soft butter, 7 gr brewer's yeast, 60 gr whole milk, 40 gr eggs (2 small), 20 gr egg yolk, 3 gr salt, 1 sachet of vanillin or vanilla seeds.



1•2•3•4•5•6 Now you can proceed to the dough modelling, following the instruction in the pictures. Create some small spheres in two different size with the white, red and chocolate dough. Help yourself with the pastry ring and with the modelling tools. Once you have shaped the spheres, model and put them together as in the picture in order to compose the ladybug. Bake in the oven at 170 degrees for 20 minutes. Finally, gloss the brioches with water and sugar syrup and brush when cooked.



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Our #goals are based on a strong #strategy and #vision where #teamwork, #reaserch, #innovation and #passion bound perfectly / I nostri target sono basati su una forte strategia e vision, dove il lavoro di squadra, la ricerca, l'innovazione e la passione creano il connubio perfetto.

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