

## Italian Faries



## Tools

### Knives

- Palette knife
- Serrated knife
- Sharp cutting knife

### Cutters

- Snowflake plunger cutters (small, medium and large)
- Sugar Art Baroque Scroll Cutter
- Fantasy leaf cutter from Sunflower Sugar Art

### Paintbrushes

- Pastry brush
- Size 0 paintbrush

### Moulds

- Pebble impression mat

### Modelling Tools

- PME modelling tools
- Sugar shapers

### Cakey Tools

- Rolling pin

- Plastic cake smoothers
- Pebble impression mat
- Leather impression mat

### **Other**

- Pliers
- Food blender
- Pasta roller

### **Ingredients**

### **Cake**

- 8" Round by 3.5" deep chocolate cake
- 6" Round by 3.5" deep chocolate cake
- 4" Round by 3.5" deep chocolate cake

### **Ganache**

- 1 kg Dark chocolate ganache

### **Cake Card and Drums**

- 10" Round cake drum
- 3 x 8" Round cake drums
- 6" Round cake drum
- 4" Round cake card
- 6" Round cake card

- 8" Round cake card

### **Sugarpaste**

- 1.6 kg White sugarpaste
- 300g White flower paste
- 300g Skin modelling paste from Sweet Art
- 200g White modelling paste Sweet Art

### **Paints and Dusts**

- Snowflake from Sugarflair
- Pink shimmer from Sugarflair
- Silver Satin from Rainbowdust
- Pearl White from Rainbudust
- Spring Green from Sugarmill
- Forget Me Not from Sugarmail
- Watermelon from Sunflower
- Navy blue from Sugarmill

### **Wire**

- 2 x 20 gauge wire

### **Other**

- 17" long by 15mm thick wooden dowel
- Wilton large straw dowels
- Icing sugar
- Tin foil
- CMC

- Vodka
- 12g Dr Oetker gelatin powder
- Magic sparkle dust
- 1kg Royal icing
- Edible glue