

Naked Ganached wedding cake

## Tools

### Knives

- Small Sharp knife
- Palette knife (large and small)
- Serrated knife (if using real cake)

### Paintbrushes

- Pastry
- No 6
- Firm No 2

### Cutters and Moulds

- Large and medium lily cutter
- Large rose leaf veiner
- Hydrangea cutter and veiner

### Cakey Tools

- Buttercream comb

### Other

- Airbrush
- Paint pallet

## **Ingredients**

### **Cake** (Paul uses dummy cake)

- 4" Round Cake (6" deep)
- 5" Round Cake (6" deep)
- 6" Round Cake (6" deep)

### **Cake Drums**

- 2x 8" round (Paul didn't have a 10" available, but would have used that for the base)
- 2x 6" round

### **Ganache**

- 2.2 Kg dark chocolate (1.5 Kg if using dummy)

### **Modelling paste**

- 1 Kg white - Massa

### **Sugarpaste**

- 1 Kg white - Massa

### **Colours**

- Pearlised gold - Spectrum Flow ethanol #A77F26
- Pastel pearl turquoise - Spectrum Flow ethanol 48C3CF
- Orange burst Petal Dust - Rainbow dust
- Pure gold dust - Sugarflair
- Antique gold dust - Sugarflair
- Gold sparkle - Sugarflair
- Radiant gold - Sugarflair
- Royal gold - Sugarflair
- Gold - Barco

### **Other**

- Vodka
- Cocktail sticks
- Bamboo skewers