White ruffle rose

<u>Tools</u>

<u>Knives</u>

- Palette knife (large and small)
- Sharp cutting knife
- Serrated knife

Modelling Tools

• PME set

<u>Moulds</u>

• Ruffle rose 2019 - Karen Davies

Paint brushes

• No 6

Cakey Tools

- Rolling pin
- Acetate smoothers
- Rapid Rose by Natalie Porter (set of two five petal cutters 100mm and 120mm)
- Petal cutters 40mm, 50mm, 60mm

<u>Other</u>

- 20g wires
- 15mm ribbon
- Glue stick
- Wire cutters

Ingredients

<u>Cake</u>

- 6" diameter 6" height
- 5" diameter 6" height

Cake Drums

- 10" round
- 8" round (Temporary board)

Cake Cards

• 5" round

<u>Ganache</u>

• 900g dark chocolate ganache

<u>Sugarpaste</u>

- 1.5Kg Massa Ticino white
- 1Kg vanilla Karen Davies

<u>Dusts</u>

- Rose quartz Faye Cahill
- Pearl white Fractal colours
- Silver shimmer

<u>Other</u>

- 150g Flower paste Squires Kitchen
- Pearls 10mm
- Pearls small
- Sugar glue
- Barco Quick dry

<u>STAND</u>

The stand used to display the cake was bought from Acrylics Unique.