

Vanilla Orchid

Items needed to create the Vanilla Orchid

- Basic flower making equipment:
- **NL Flower Pro Peony/Tulip Mold**
- **NL Flower Pro Lily Mold**
- 22g green wire
- 24g green wire
- 26g green wire
- 24g white wire
- 28g white wire
- Quarter-width light green floral tape
- Half-width light green floral tape
- Full-width white floral tape
- Dusting Powders:
- NL Harrison's Yellow
- NL Prairie Green
- NL Apple Green
- NL Chocolate
- Light Apple
- NL Leaf Glaze
- Edible Spray Lacquer



Column:

Take 24 g white wire, make small 1/8"/3 mm hook on end, take No.5 pale cream gumpaste/ flower paste, brush hook with egg white then insert into the paste, mold to carrot shape 1/2"/12 mm long, pinch the ears and head, fold ears in then stretch base to make column 1"/2.5 cm long . Let dry.

Throat:

For the throat roll out some paste No. 3 on pasta machine, cut out throat, place onto the extra large peony petal veiner and pressing onto veiner using cosmetic sponge, turn over, place onto the green side of the **NL Foam Flower Pad** and frill around the top half of the throat using the Dresden tool on its side. Then turn over the NL Pad to the black side and work from outside towards inside of throat, pinch two ridges approx. 2/3 of the length of the throat using fine tweezers. Brush egg white approximately 1/2"/12 mm down the cen-

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ter of the throat and down the sides. Mold around the dry column, open out end of throat hanging upside down to dry .

Sepals:

Roll out paste No. 2 on pasta machine, cut out 1 larger and 2 smaller sepals, place 2 into **NL Multi-flap**, dip 28g white wire into egg white and insert half way into petal, mold at the base, place back into the flap and repeat with the additional 2 sepals. Using your finger, thin around the top 2/3 of the petals to create a thinner edge. Then one at a time, remove and place onto the large or small lily leaf cavity pressing on top using a cosmetic sponge to vein. The back veiner can be used, if desired by pressing on top. Then remove from the veiner and soften around the back edge to create a soft frill using a medium ball tool, large stick or the shaft of the Companion Tool. Turn over to the veined side and hollow around the Companion Tool and pinch to slight taco shape, bend wire a little then lay over the **NL Foam Former** to dry.

Petals :

Repeat as for sepals and then cut out the petal, then flip the cutter to make a pair of petals. Wire as sepals; when placing onto the veiner do at edge following curve of the large veiner, finish as sepals. Let everything dry, tape base of sepals/petals with quarter-width light green floral tape and assemble as photograph, adding a 22g wire . Dust over the sepals and petals with Light Apple, the throat is dusted with pale **NL Harrison's Yellow** dust , then orange in the center, finally a little **NL Prairie Green** is dusted on the center of the throat and at the base of the sepals, petals and throat. Add a little NL Apple Green at the very base of all components. Steam the flower.

Buds:

Take 26 g wire , using half-width light green floral tape make floral tape bud 5xhx5, continue down wire, taking No.6 and No.7 balls of pale cream paste, brush floral tape bud with egg white and insert into the ball, mold to shape (No.6 make 1-1/4"/32 mm long and No.7 make 1-3/4"/45 mm long.) Mark into 3 sections using the Companion Tool then mark small lines using the Companion Tool, bend to slight curve.

Let dry, assemble together and tape onto a 22g wire, dust top half of bud lightly with Light Apple, then **NL Prairie Green** at base and tip, then NL Apple Green at base and steam.

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Leaves:

Take No. 8 small (10 small for large leaf,) of moss green paste, roll into a sausage 2/3 of the length of the lily leaf cavity, small or large. Dust a little cornstarch on top of the paste and press into mold using the smooth side of the back veiner. Remove and press paste to the edge of the mold using a cosmetic sponge. Dip a 26g wire (24g for large leaf,) into egg white and insert half-way into the leaf. Press the back veiner on top and then remove the leaf by inverting the mold and peeling back. Mold at the base and soften the edge of the leaves of the back side as for the sepals/petals. Hollow base on front side of leaf using Companion Tool, pinch like taco shape and then dry into **NL Multi-Former**. Once dry tape base of leaf using half-width Light Green Floral Tape, dust NI Apple Green all over and then brush with **NL Leaf Glaze** or spray with edible lacquer.

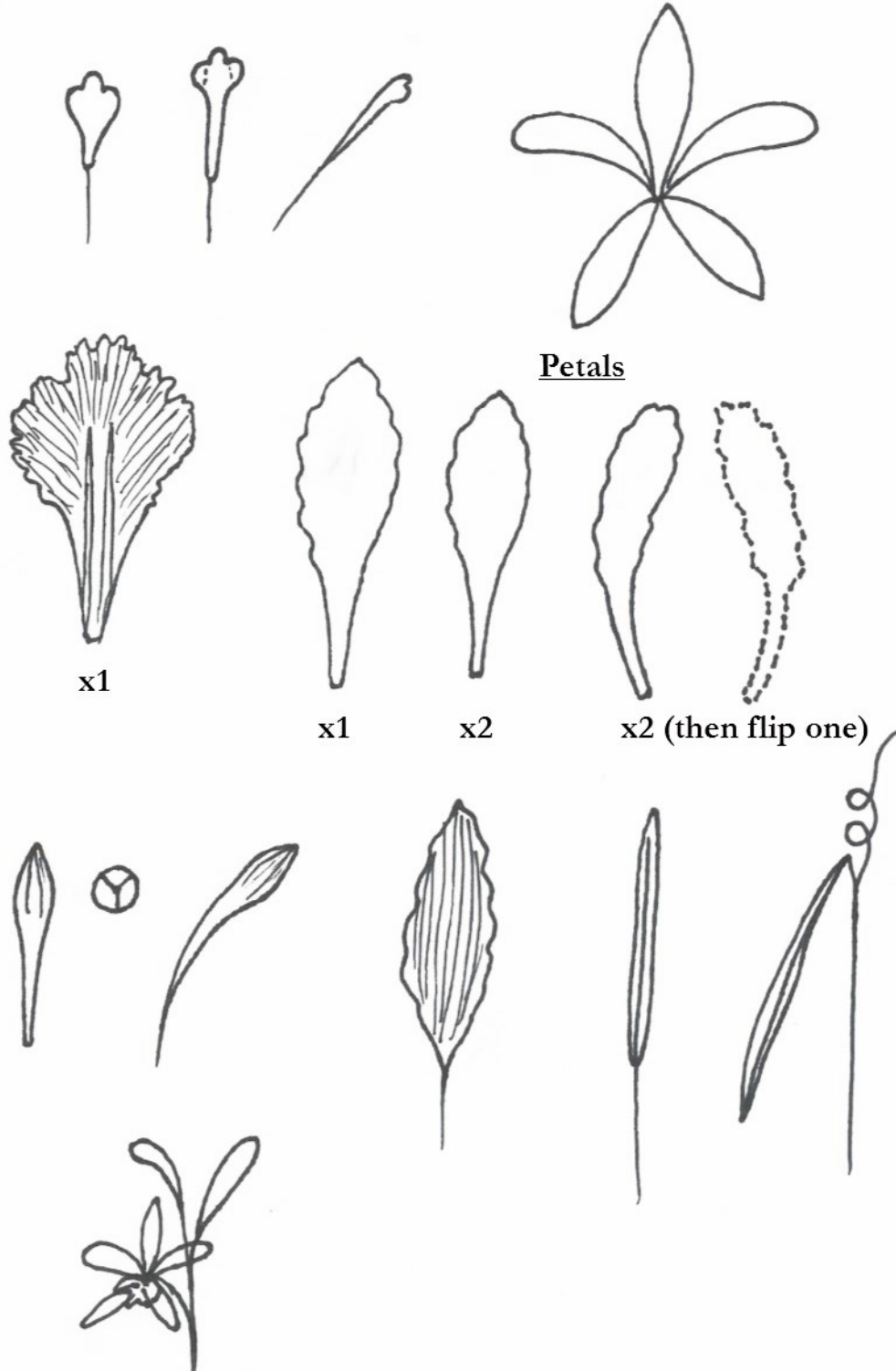
Vanilla Bean:

Take a 24g wire, make small hook on one end, insert into a no.7 sausage of moss green paste, mold to long sausage 2-1/2"/6.5 cm long with a slightly bulbous end, mark line down one side using cutting wheel, bend to shape, dust chocolate onto ridge then apple green all over, little chocolate at the top and down the cut. Steam then brush with **NL Leaf Glaze** or spray with edible lacquer.

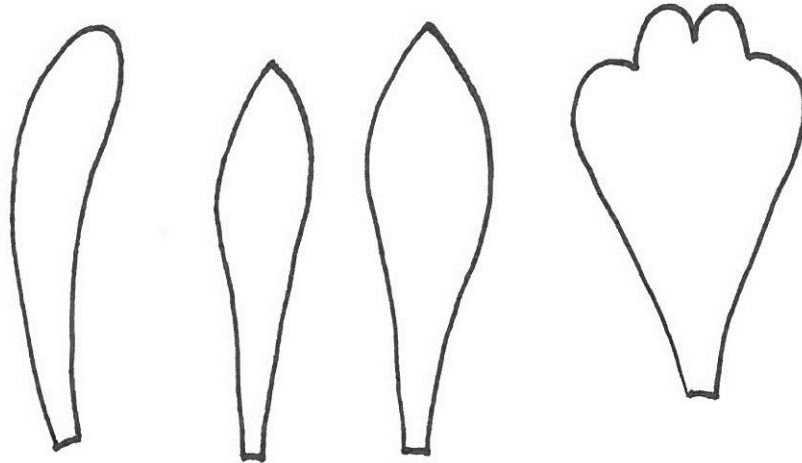
Ariel Roots:

Twist full-width white floral tape, curl around large stick, trim to desired length. Dust little Light Apple in middle area and pale chocolate at base where it meets leaf and vanilla bean.

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Vanilla Orchid Cutter Template



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