



Module 7 - Section 2 - Dragon rock cake

Objective: Create an airbrushed carved rock and model dragon:

In completing each section the user will be able to:

- Check the cleanliness of the workspace and tools
- Create a sketch of the design
- Carve a rock shape from the cake
- Apply a covering of ganache
- Create a marbled sugarpaste/fondant effect
- Correctly prepare modelling paste
- Create a model dragon
- Create and attach wings to the model dragon
- Create the final decorations to give the cake maximum effect

Assessment criteria:

1. Produce a sketched design for the cake
2. Carve a rock shaped cake
3. Create a marbled sugarpaste/fondant effect
4. Select the correct medium to create the model dragon
5. Demonstrate the techniques required to create the model dragon
6. Demonstrate the techniques required to create dragon's wings
7. Demonstrate the techniques required to correctly add the wings to the model dragon
8. Demonstrate how to use airbrushing and paints to give the cake depth and shading

You will Need:

TOOLS

Knives

- Palette knife
- Sharp cutting knife
- Serrated knife
- Small cranked palette knife

Modelling Tools

- Dresden tool
- Stitching tool
- Bone tool
- Ball tool

Cake Tools

- Paint palette
- Airbrush

Paintbrushes

- No 6
- No 1

Other

- Water spray bottle
- Turntable

INGREDIENTS

Cake

- 8" square x 2.5" deep

Cake Drum

- 12" round

Ganache

- 1.2kg dark chocolate

Sugarpaste

- 1.25kg white - Renshaw
- 500g grey - Renshaw
- 250g black - Renshaw

Modelling Paste

- 500g Green - Saracino

Airbrush colours

- Black
- Leaf Green

Luster Dust

- Bronze Splendour - Sugarflair
- Royal gold - Sugarflair
- Gold Sparkle - Sugarflair

Petal Dust

- Snow Drift - Rainbow Dust

Ribbon

- 15mm black

Other

- Wafer paper (2 sheets)
- 20g white florist wires
- 2 x micro posy picks
- Icing sugar shaker
- Edible glue
- Pritt stick
- 96% alcohol - Dipping solution
- Spaghetti

Method:

- Create a sketch for reference
- Cut the cake through the centre to create a sandwich
- Ganache the sandwich filling
- Carve the rock shape

- Build the rock shape using the discarded carved pieces and carve to the final shape
- Secure all the loose pieces of cake with ganache
- Cover the whole cake in a generous layer of ganache
- Roll out mixed black and white sugarpaste/fondant (paste) to get the marble effect
- Cover the cake and board with the prepared paste then trim off the excess
- Create small decorative rocks using the same marbled paste
- Shape the dragon's body using modelling paste
- Work out the size of the body by holding the dragon shape to the cake
- Add a separate piece of modelling paste to form the belly
- Stick the belly to the body, then create the armour effect
- Stick the dragon to the cake with some edible glue, then support using spaghetti
- Insert a spaghetti support to the neck, which will later support the head
- Cut, shape and position the legs
- Create the dimple effect on the dragon's body
- Add the dragon's backbone spines
- Shape the wings using the 20g wires
- Add the wafer paper to complete the wings
- Insert into the cake using posy picks into the cake
- Add the claws
- Shape and add the dragon's head
- Finish using airbrush and paints, to bring the cake to bring it to life

Supporting Notes:

Before getting started, you must ensure your workspace is cleaned thoroughly and abide by the highest standards of food hygiene.

When designing a cake for a customer, it's important that you are both visualising the same design. This is best done by creating a rough sketch, which creates a clear point of reference when you come to make the cake. The sketch can be photocopied and given to the customer, which also gives them a clear point of reference. A picture paints a thousand words. This is never more true than when creating and recalling a cake design. Don't worry about your drawing skills, it's about giving some sense of scale, what's to go where, colours etc. You can also use it as an upselling opportunity, by adding little extras here and there, which of course becomes reflected in the price.

Using a rock scene allows you the freedom to carve and shape the cake as you like. To get started, slice the cake through the centre and fill with ganache to create a filled sandwich. Draw a 6" circle in the centre of the top of the cake, then use that as a template to start to carve the irregular rock shape. Use the carved areas to build the cake in the rock style, securing the loose pieces with ganache. Once you are happy with the shape, give the whole cake a generous coating of ganache then allow the ganache to set in the fridge.

Mix some black sugarpaste/fondant (paste) with the white, until you achieve a marbled effect. Be careful not to overmix the marble effect. It is best to check the mix at short intervals as you can always mix a little more, but you can't unmix the paste! With a marble effect there's no right or wrong, it's just down to personal choice. It is almost impossible to exactly replicate the same marble effect, so make sure you manage your customer's expectations. Once you are happy with the mix, roll out the paste, then cover the cake and board with the same paste. Trim off the excess to finish the covering.

Use the same mixed paste to create the rocks. There are a number of ways to do this, Paul prefers the cut and tear method to give the prehistoric look.

The dragon's body is to be made from modelling paste, which allows the model to set firm. Roll out the modelling paste and mould to the shape of the dragon's body, then cover the body with a separate piece of modelling paste to form the underbelly. Once secured, create the armour design on the underbelly, using the back of a knife, then neaten off using the

dresden tool. Stick the dragon to the cake with some edible glue, then support using spaghetti. At the same time, insert a piece to the top of the neck, for the head to be secured onto.

It is now time to make the dragon's legs using the green modelling paste. Make the legs to the shape and scale to be in proportion with the body and fit on the cake. Using simple dimple effects, give the Dragon's body some texture, then add the backbone spines.

The dragon really comes to life when the wings are added. It is important to shape the wires correctly, so it is worth spending time to get the desired bends. Once you are happy, wrap modelling paste around the wires, then cut the wafer paper wing, using the wires to form the template. The wafer paper can then be added to the covered wires and secured to form the wing. The wings can then be added to the cake by inserting posy pics into the cake, then inserting the wires from the wings. Posy pics are used to keep the cake food safe, allowing non-edible materials to be inserted. They get their name from a flower posy, which is often used to allow flowers to be attached to the cake without contamination. This may be done using scissors or tweezers, to push into the posy pick.

Now we have the dragon's body shape, it is time to add the claws and the head. The head really gives the dragon its character and it's the positioning and detail of the eyes and mouth that really show the dragon's personality.

As with most cakes, it's the all important finishing touches that make the difference between a good cake and a great cake. Using dusts, lustres and airbrushing make all the difference, as depth, shade and shadow are added, giving the effects which really brings the cake to life.