



Moreish Rose



www.MoreishCakes.com.au
<https://www.facebook.com/MoreishCakesAustralia>
<https://www.instagram.com/moreish72>
<https://au.pinterest.com/monicacavallaro>
MoreishCakes@optusnet.com.au
Youtube - <http://bit.ly/2EfaOpl>

Monica Cavallaro – Moreish Cakes

Runner-Up – Great Australian Bake Off 2016

Wedding Cakes on Married at First Sight 2017 to 2020

Weekly Theme cake for Zumbo - Just Desserts 2019

Cake Supplier on The Bachelor & The Bachelorette

Judge and Presenter at ACADA for 2017 and 2019

Cake Designer, Baker, Patisserie, Teacher,
Demonstrator, Recipe Creator, Presenter and Judge

World Of Cake Ambassador

CakeFlix TV Guest Demonstrator

This document is not to be replicated or copied and distributed without permission by Monica Cavallaro - Moreish Cakes



Monica Cavallaro

www.MoreishCakes.com.au

<https://www.facebook.com/MoreishCakesAustralia>

<https://www.instagram.com/moreish72>

<https://au.pinterest.com/monicacavallaro>

MoreishCakes@optusnet.com.au

Moreish Quickie Rose Materials List:

- 1 x pair of sharp scissors
- A couple of clean plain brushes 1 will do, 2 is great, 3 is awesome.
- * 1 x 20cm 18 or 20 gauge flower wire
- 1 x 3cm to 4cm cone styro or styro ball
- Leaf Veiner (optional)
- 1 x small containers to mix product and colours etc in
- 30cm green floral tape
- 3 to 4 sheets of wafer paper
- Colours of your choice, for example:
 - Petal dusts – greens (optional)
 - Colours:
 - Pink by Edible Art Paints
 - Yellow by Edible Art Paints
 - Green by Edible Art Paints
 - Avocado Green by Chefmaster
 - Or any gel colours you have and prefer
- Hot glue gun
- Zig-zag or texture blade scissors
- Cake cooling rack
- ¼ teaspoon of Tylose
- Wire cutters and long nose pliers
- Spare spray bottles
- More Curl Wafer Paper curlers
- More Moist – wafer paper moisturizer
- 26 gauge wires
- More Pointy Precision tool

Episode 1	Material List – Monica will take you through all the products and materials she will be using in the tutorial. Monica will also talk you through alternatives to the material lists during the tutorials.
2	Preparing the bud – In this episode, Monica will take you through how to securely wire up a bud for your Moreish Rose to ensure no slipped buds during rose making.
3	Making Edible Sugar Glue – Monica is very specific about the glue she uses to work with wafer paper and has her own recipe with easy to access ingredients. This versatile recipe

	is also perfect for making toppers, fixing details to cakes etc. A staple recipe to always keep handy.
4	Wafer Paper Prep – In this episode, Monica will take you through the preparation of the wafer petals, including options on how to make the job even easier.
5	How to add colour – This is a game changer episode! How to easily and safely colour your wafer paper for awesome effects without the hassle of individually petal dusting or hand painting, or even harder to achieve, airbrushing! This is always the fav moment of Monica’s students as I saves so much time and effort.
6	Curling Your Petals – Your life will never be the same again with this lesson – save countless hours in hand curling your petals with this lesson. Monica will take you through tips and tricks on how to achieve a natural and organic looking wafer petal that look just like you plucked petals off a fresh rose!
7	Cupping Your Petals – Monica will spend some time with you and talk you through each petal and what to look for – Monica’s experience in petal creation will take you flowers to the next level.
8	Petal Placement – Time to put together your rose. Monica talks through in detail, how to pick petals and develop your rose into something natural in appearance with fundamentals in the Moreish Rose
9	Colouring and Creating Leaves – In this lesson, Monica will talk you through More Moist, colouring options, wiring options, cutting options for quick and easy leaves that are effective and suit the rose perfectly!
10	Assembling – the last and final lesson that bring all your elements together to finish off your rose perfectly! Monica would LOVE to see your finished projects so be sure to tag her into your social posts as she like to share her students creations proudly.

Marketing Fodder

Join Monica Cavallaro from Moreish Cakes, Sydney Australia to make her signature wafer paper Moreish Rose.

ABOUT MONICA CAVALLARO – MOREISH CAKES:

Have you met Monica yet? If not, you are in for a treat! This Sydney based with a strong Italian back ground, multi nominated 6’3” baking queen is as cheeky as she is creative! Not only known for her vast baking and caking knowledge but also for her witty innuendo plus fun and engaging demeanour in workshops and demonstrations world wide!

Wedding cake maker to Married At First Sight – 2016 to 2021
 Zumbo’s Just Desserts Sweets Trolley for each weeks theme – 2019
 The Bachelor and Bacheloette – 2018 and 2019
 Finalist - The Great Australian Bake Off – 2016
 Multi nominated Wedding Cake Designer
 Multi nominated sugar flowers, buttercream and showstopper cakes
 World of Cake, Over The Top and Fondtastic Ambassador
 Creator of The “More” Range
 Featured on Cake Flix

Cakes and Bakes featured on the Foxtel, Lifestlye, Channel 9, 9Now, 9Fix and 9Honey.
 Cakes, interviews and tutorials in print in Cake Masters, Cake!, Woman’s Weekly, New Idea and Woman’s Day.

Judge, Presenter, Teacher, Baker and Cake Decorator

www.moreishcakes.com.au

<https://www.facebook.com/MoreishCakesAustralia>

IG - <https://www.instagram.com/moreish72/>

YouTube - <http://bit.ly/2EfaOpl>

Pinterest <https://www.pinterest.com.au/monicacavallaro/>