



Cake International Carnival “Mardi Gras”



by Chef Nicholas Lodge

I hope you will enjoy my “Mardi Gras” theme cake LIVE!

On my website, www.nicholaslodge.com and click on “Recipes & Templates” were you find and can print out this PDF document. Here you will find lots of useful recipes and templates (including the mask, modifying rolled fondant / sugar paste and the Size Guide that I will talk about during the LIVE presentation.)

Mask Template:

(Trace or cut out the mask template.)



Mask:

The mask was created in black Renshaw Americas Rolled Fondant / Sugarpaste and modified to be comparable to gumpaste / flower paste, or use dahlia black flower and modeling paste. Also, pastillage can be use.

Download recipe for Modified Rolled Fondant.

I used half a recipe, 57.5 g (if you have a high precision digital scale) or 60 g with a regular digital scale.

Add 1/4 teaspoon of Tylose and vegetable fat / shortening. (As we use double the amount of Tylose to modify to make a harder, quicker drying paste.)

Rolled out No. 1 on pasta machine.

Cut out using template with a scalpel or Xacto knife. Use a little vegetable fat / shortening on the blade to prevent the blade from dragging. Use a self-healing mat and cut out the eye shapes with NL Jewel Insert Cutter or elliptical shape cutter or free-hand with a scalpel. If the edges are a bit rough, smooth with the NL Companion Tool or a pin on the edge. Cut a hole shape at each end of the mask using a No. 7 piping tube / tip. Dry on the side of a cake dummy the same size of the cake. Place the cake dummy in a container for stability. Secure the mask with pins if needed to secure.

Place into a food dehydrator for 2-3 hours set on 45 C. / 115 F. then remove and allow the back to dry by turning over mask onto a section of convoluted / crate foam and place back into the food dehydrator for 2-3 hours or until totally dry. Note: Or allow to dry for 8 to 10 hours. Then remove and repeat until dry.

Tappit (FMM Product)

I'm using the “Cheeky Accessories” Tap-It available from FMM.

Roll out mask paste (gumpaste / flower paste) No. 5 on the pasta machine.

Rub the edge of the cutter with NL E-Z Release or fat / shortening, cut strip a little wider than the mask on a textured work board, press down with the cutter and move the Tappit cutter in a circular movement to cut.

Press the paste into the cutter with a cosmetic sponge or wedge. This will emboss the details from the cutter onto the paste.

“Whack-It or Tap-It” to remove the paste from the cutter, and if desired, cut out the eye cavities with No. 7 or 9 piping tube / tip that has been squashed with pliers to form into an elliptical shape. Dry on crate / convoluted foam.

Small Feathers:

Cut out the same as the small mask, but using the NL FlexiPaste in Green (leaf, Kelly or emerald green gel) and purple. (Peony Pink FlexiPaste and purple gel.)

Cut using XXXL Tap-It Foliage Cutter. (Right hand leaves with cutter facing up.) There is no need to use the cosmetic sponge this time, as we don't need the central vein detail.

Press into Katy Sue Designs (KSD) Feathers Mould that has been lightly brushed with fat / shortening, press in with cosmetic sponge. You can use the back of the veiner if desired, especially if wanting to be more 3-D on cupcakes, etc.

Remove and make small cuts as desired using spring action scissors.

The mini feather is to be used with the small mask and cut using the XL leaf.

Dry on crate / convoluted foam former.

Wired Feathers:

Using Katy Sue Designs Feather mould, brush with a little fat / shortening.

Use No. 8 small ball for small,

No. 8 for medium,

No. 10 for large.

Using FlexiPaste (yellow for gold)

Take a 22g white wire (1/2 length) and brush with FlexiGlue the length of the cavity and roll the paste into a sausage shape approximately 1/2 the length of the feather cavity and insert the wire into the sausage, taper the tip and stretch to the length of the cavity. Bend wire slightly to follow the curve. Place into the mould and press in with cosmetic sponge along the back of back veiner. Finish with cosmetic sponge and veining tool to fill cavity. (Skim off excess paste with NL Flower Pro Flexi-Scraper as needed.)

Press back veiner on top so wire is in a “V” shape, remove and make cuts as desired with a PME Cutting Wheel, fine scissors or spring-action scissors or using the NL Flower Pro Companion Tool. (AKA the “Nick Stick.”)

Pinch into a “taco” shape and allow to dry in a section of crate / convoluted foam.

The small feather is made a little differently. Bend the wire to the shape of central vein, take the paste made into tapered end of sausage and press into the mould with a cosmetic sponge and finish edge as medium / large feather, and brush FlexiGlue onto the curved wire, press into feather mould and roll a thin sausage of paste and press over the wire, rub with finger then press back veiner on top and finish as the large / medium feather.

Tape with gold floral tape. Or with black tape or white tape that can be painted black or gold, as desired.

Note: The gold feather was painted with Gold Highlighter dust and orange oil as shown or use Confectioners Glaze if the feather will be handled.

(See using metallic dusts.)

Pearls & Beads:

For making the pearls that are positioned around the base of the cake, I used a modified rolled fondant. (See recipe.)

115g gumpaste

1/4 teaspoon Tylose powder

and fat / shortening

Or 50/50 Paste can be used and this is made by mixing together equal amounts of sugar paste / rolled fondant and flower / gum paste.

For flexible beads, like the ones shown, use NL FlexiPaste.

I used yellow / purple / green.

No. 13 for large 10mm pearls / beads

No. 12 for small 8 mm pearls / beads

Roll a sausage of paste the diameter of the large wooden E-Z stick for the large pearls and the same for the small green E-Z stick for small. Roll the paste with the stick behind paste and use smoother at angle. Dust with a little cornflour / cornstarch and lay the sausage over the mould and open up the mould like a hot dog bun, pressing in with your thumb. Press the rounded top of the DAB Lace Knife on top and then using the flat side against the top of the mould, using a sawing action from the center of the mould to the end of the mould, and repeat. Press on top with cosmetic sponge and rub over with your finger to clean the edge of the mould. Turn over and press your thumb in the center of the mould and peel back the mould to release the strand of perfect paste pearls.

Place the pearls onto a piece of parchment or waxed paper to be painted.

Yellow: paint gold. I used Rainbow Dust Gold Food Paint or the Rainbow Dust Click-Twist brush (totally edible)

Green: as for the gold but in green Rainbow Dust Paint.

Tip: If the paint is a little thick, use vodka to thin out a bit.

Purple: luster dust mixed with lemon extract.

Tip: Always use lemon extract as lemon oil will keep shine in luster and pearl dusts.

Allow to dry and attach with piping gel for base of cake.

For twisted pearls I used FlexiGlue, softened sugar paste / fondant. (See softened fondant.)

(At www.nicholaslodge.com, click on SHOP and search for E-Z Strand of Pearls. Once there you will see a clickable link to watch a video on creating a more traditional strand of pearls.)

Embellishments:

On items that are to be removed from the cake or that are not to be eaten, or at least in very small amounts.

Hologram or Disco Dusts

Mix equal amounts of gold, purple and green Hologram dust (try gold, red & green for Christmas, etc.)

A : Mix with piping gel to pipe on the mask with or without a piping tube or tip. Can be used for stenciling, dots in center of quilting, etc.

B: Mix with confectioners glaze and use with an Asian toothpick / cocktail stick to apply small dots using the square or pointed end of the toothpick.

Tip: Use silver to look like rhinestones or diamonds.

C: Put black candy / sugar pearls into a Zip-Top bag, add Mardi Gras mixed dust or gold, green or purple single color hologram dust and few drops of confectioners glaze. Shake to coat and pour out onto waxed paper and allow to dry for a few minutes.

Using Metallic Dusts:

For removable items like the fleur-de-lis, gold feather, lettering, etc. as this product is non edible.

Mix gold highlighter dust with orange / lemon oil on items you can handle with tweezers or vinyl gloves once dry. For things you need to handle, mix gold highlighter with confectioners glaze.

Note: I never mix metallic dusts with vodka or high-grain alcohol as it goes on very streaky. The oil is my preferred method as it is very fluid and much easier clean up. As with glaze, you will have to use a cleaner for the brush, as glaze is not water soluble or simply use a disposable brush.

Extruded Ribbons & Curls

Use FlexiPaste and a Makins Clay Extruder. Curl the flat sections of paste around a stick or dowel or extrude and attach with FlexiGlue using pins and foam as needed for creating flexible ribbons.

Use piping gel to attach small dragees or nonpareil's using the NL Dragee / Bead Pick Up Stick.

Attach larger pearls using silicone beading tweezers

Softened fondant / sugar paste mixed with water can be used to fill in pin holes, attach decorations, etc. It can also be use for stencils, piping using a plain tube / tip for a perfect color match, fill imperfections and seams when using the panel method when covering a cake.

The 8 inch cake board was covered with Renshaw America's Green Rolled Fondant and embossed with a texture mat with a "swirly" design.

The cake was covered with Renshaw Americas Bright Purple Rolled Fondant with a 5"x 4 " off set on the board.

Happy decorating!

Sweet wishes,

Chef Nicholas 



Links:

Chef Nicholas Lodge email:

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Nicholas Lodge website:

www.nicholaslodge.com

YouTube:

www.YouTube.com/NicholasLodgeSchool

Follow on Facebook by searching for:

Chef Nicholas lodge

Information about FlexiPaste, purchasing FlexiPaste, video tutorial on working with FlexiPaste, FAQ, etc.:

www.nicholaslodge.in

FlexiGlue PDF recipe

www.nicholaslodge.com and click on Recipes & Templates

Video tutorial on making FlexiGlue:

www.YouTube.com/NicholasLodgeSchool

The feather mould is available from:

www.nicholaslodge.com and www.katysuedesigns.com

Information on the Nicholas Lodge Flower Pro line of moulds and Flower Pro Members Club and to view over 60 YouTube videos on flower and cake projects using the Nicholas Lodge and Flower Pro line by Katy Sue Designs:

www.katysuedesigns.com/flowerpro

Chrissie Boon, the Cake International representative for Canada, distributes the Katy Sue Designs Feather Mould, FMM products including the FMM Tappit Cutter Sets, and is the Canadian distributor for FlexiPaste:

www.icinginspirations.com

Cake International has a Facebook group for those of you who live in North America including Canada & the USA, search for:

Cake International North America on Facebook

Products used on the Nicholas Lodge Mardi Gras cake project available from:

www.nicholaslodge.com

**Use code 2021GREEN at checkout to receive a 10% discount on all products, including SALE items.
(Offer valid until September 1, 2021)**

Dragee / Pearl Pick Up Stick

NL E-Z Release

NL E-Z Sticks

NL E-Z– Strand of Pearls

NL Multi-Flap

KSD Feather Mould

Metallic (highlighter) gold

Flower Pro Flexi-Scraper

Flower Pro Companion Tool

Flower Pro Stay Fresh Folder

Available from Katy Sue Designs:

Feather Mould and NL Flower Pro products, including:

Flexi-Scraper, Companion Tool, Stay Fresh Folder

In the UK, available from [www. Sugarinuk.com](http://www.Sugarinuk.com)

NL Grey Multi-Flap

Renshaw America's & Renshaw Rainbow Dusts & Distributed by DecoPak:

Rolled fondant in Black, Bright Purple & Green

From Amazon & Online Stores:

Renshaw Dahlia Black Flower & Modeling paste (UK)

Makins Clay Extruder

CK Swirl Impression Mat

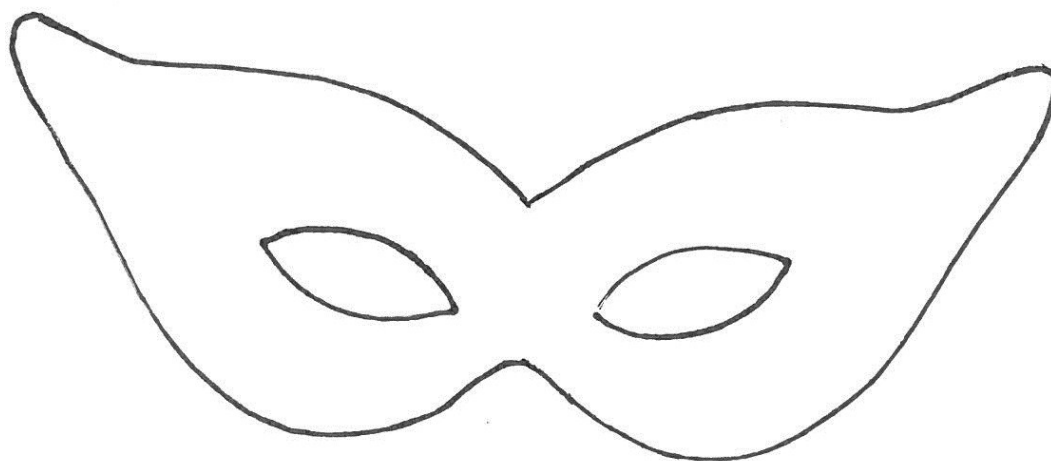
Hologram & Disco Dusts in Gold, Purple & Emerald

From www.fmmsugarcraft.com

FMM Cheeky Accessories & Foliage Tappit Cutter Sets

Currently FMM has a special bundle on these two items for Cake International customers.

(Limited time special.)



Mardi Gras Mask Template—Actual Size
Enlarge or reduce as needed.