

Thank You for attending!!



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RENSHAW ACADEMY

CUPCAKE & COOKIE TOPPERS 2017



WITH CHEF NICHOLAS LODGE



FONDANT PUMPKIN TOPPER



1. Take a 50 grams of the Renshaw orange rolled fondant and roll into a snake and cut it into six logs.
2. Spread piping gel onto a cookie to attach the logs of orange rolled fondant. If you are making cupcakes, use frosting to attach.
3. Taper both end of each of the six individual logs, and attach them to the cookie or cupcake (prepared with piping gel or frosting).
4. For the pumpkin stem, begin with a number 8 (on the size guide) ball of Renshaw brown rolled fondant. Taper one end, and create texture lines on the side using a toothpick. Attach the stem to the top of pumpkin.
5. Using the unicorn ear mold, or use two balls of number 5 (on the size guide) ball of Renshaw Bright Green rolled fondant, to create the leaves.
6. With a small of amount of Renshaw Bright Green rolled fondant, make a tendril for the vine, using the toothpick to create a curl.
7. Dust creases of pumpkins with red or orange dust to a create more defined look.



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NOTES



UNICORN TOPPER

Horn

1. Begin with a number 7 (on the size guide) carrot of Renshaw Yellow gumpaste, and dust with cornstarch.
2. Open the unicorn horn mold and place the carrot into the mold. Press the mold together, and push the end in with the NL Large Green Stick.
3. Dip one end of a 2inch piece of thin spaghetti into NL Super Bond; insert the spaghetti halfway into the mold.
4. Open up mold and remove the horn. Smooth if needed with stick.
5. Let dry 1-2 hours, and then paint metallic gold, or dust with Rainbow Dust metallic light gold.

Ears

1. Take two number 6 balls of white gumpaste, each 3/4 of an inch, and roll into long carrots. Dust them with cornstarch, and press into the unicorn ear mold.
2. Remove the ears from the mold, and let dry. Use the Rainbow Dust Pink Food Art Pen to make pink markings on the insides of the ear.

NOTE: A larger version of the horn can be made with number 8 small carrot of gumpaste. If possible create the ears and the horn ahead of time

Face

1. Roll out white fondant, 1/8 inch thick, and cut with a circle cutter.
2. Using a white number 7 ball of Renshaw white rolled fondant, create the nose of the unicorn. Place the nose/snout at the bottom of the unicorn head, using the flat end of a toothpick to make the nostrils.
3. Create miniature ribbon roses out of a variety of pastel rainbow colors to place at the top for the unicorn's mane.
4. Insert the unicorn's gilded horn into the top of the unicorn's head, and attach the ears on either side, allowing room for the flowers.
5. Draw the eyes with the wide end of the Rainbow Dust Black Food Art Pen. Use the thin end for the lashes.
6. Attach the flowers around the horn and between the ears.



SIMPLE MOLDED ROSE

1. Start with a No. 12 ball of paste (this will sit in to the Size Guide hole with 1/3 of the ball below the guide and 2/3 above), form into a carrot shape 2-1/2" long. Fold over the top and pinch a "fish tail" shape approximately 1" wide and make thin to represent a petal. Fold the right hand side in towards the center and then roll the left hand side around to form a slight spiral, waist slightly if making a mid to full rose. (If wanting a bud for a cupcake, cake, etc. waist and cut at an angle with scissors, let dry and attach to the surface piping a calyx if desired using royal icing or buttercream.



NOTE: If making petit Fours you can start off with No. 6, 7, or 8 size carrot and proceed in the same way this will make a smaller rose bud.

2. Continuing measuring two No. 6 balls of paste, place in a plastic folder. Flatten and work the edge of one half of the petal using your finger to thin out (this is done on the edge away from you). Carefully remove and attach these two petals starting the first petal where the spiral finishes, then tuck the second petal inside the first to create the formation. Re-waist slightly and if wanting to finish at this stage cut to remove rose from base.

3. For the mid-size Rose, make three No. 7 balls of paste and make into petals as the smaller one and attached starting on an overlap of a petal and creating a spiral formation, re waist slightly and continue to full size or cut off and keep at mid-size.

4. If wanting to make a full blown Rose you will make these petals next so they can dry a little. Take five No. 9 small balls of paste (This goes through the hole in the Size Guide) and work these petals. Make each one separately and once made pinch back edge a little and dry a little in a plastic spoon. Continue with each one separately and continue with making all five petals, noting the one first made.



5. While the larger petals are drying continue to make the Full-size Rose using four No. 8 balls of paste. These are attached in a spiral formation pinching back slightly.

6. Now attach the slightly dry petals to form the outside row with a little piping gel. Cut off waste from the base. This can be re-kneaded and used for another rose. Use a little plastic wrap to form a ring to dry the roses in!

7. Simple cut out leaves using a PME Rose Leaf/Ejector would be ideal to finish the roses off and a simple calyx could be added or piped if desired. The leaves and calyx could be made in gumpaste or modified rolled fondant but using twice the amount of Tylose, but not adding any additional shortening. It can be rolled out free-hand, or if you have a pasta attachment for your kitchen mixer you would go through on No.4. Once cut out, emboss on green foam square from the 4 piece NL Foam Set and dry on foam former. Once dry attach using a little piping gel.

8. Prepare a cookie with a little piping gel, or if you are making cupcakes use frosting, and attach the rose.

Modified Rolled Fondant:

Modified Rolled Fondant can be used for modeling, pressing in to molds, and for matching fondant color when you want the same color but a little stronger paste.

When modifying rolled fondant to be comparable to 50/50 paste, or to match the rolled fondant if your are using a colored rolled fondant, mix 115g of rolled fondant and add ¼ teaspoon of Tylose Powder and ¼ teaspoon vegetable shortening. Once this is mixed well, place into a zip-top bag and allow to rest for 15-20 minutes.

(115g / ¼ lb – ¼ tsp – ¼ tsp)

If wanting the paste to be more comparable to gumpaste, double the amount of Tylose.

(115g / ¼ lb – ½ tsp – ¼ tsp)

