

The Renshaw Academy Presents

“The Renshaw Difference”

Rolled Fondant Techniques



with Chef Nicholas Lodge

RENSHAW
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Welcome

We at Renshaw Academy are excited you are here!

I look forward to sharing with you my experience, tips, and tricks in using Renshaw Ready-to-Roll Fondant. These techniques can be used to produce decorations for wedding, celebration cakes, cookies, cupcakes and more!

Thank you for attending this Renshaw demonstration.

Sweet wishes,

Chef Nicholas Lodge

Renshaw Brand Ambassador



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Renshaw Rolled Fondant Techniques

Rolled Fondant, like many of the products we use in bakeries and pastry kitchens, offer us many choices base on workability, quality, and price. With that thought in mind let us present what I refer to as the:

“The Renshaw Difference”

- Renshaw is an excellent quality product made by a company with the royal warrant from her majesty the queen of England and the royal household. Renshaw is the only brand to hold this honor; an excellent endorsement to your customers
- Renshaw fondant offers an amazing workability with no elephant skin or cracking. EVER!
- Renshaw is the only company to mill sugar onsite, ensuring continued consistency.
- Renshaw fondant offers an uncompromised flavor equal to the best European brands
- Renshaw fondant is a excellent value for money: based on the thickness you can roll it this works out to be the most economical rolled fondant in the USA market but has all the qualities of the most expensive European brands costing nearly 3 times as much.

Established in 1898, Renshaw is the world’s oldest and largest manufacturer of rolled fondant, almond paste, royal icing, and other bakery related ingredients. Now based in Liverpool in the UK, home of the Beatles, they distribute all over the world. I originally worked with Renshaw over 35 years ago to develop the first Renshaw rolled fondant for the UK and the European market. So, I was very excited to return to the team in the position of Brand Ambassador when their line of products was to be introduced into the North American market in 2014.

When you open a package of Renshaw fondant you will see their amazing packaging. The 8.8 oz. (250 g) product is packaged in a single clear plastic wrapped package. The 2.2 lb. container has two 1.1 lb. foil wrapped packs. The 5 lb. and 10 lb. packages contain two or four 2.5 lb. foil wrapped packages, and the 22 lb. container has four 5.5 lb. foil wrapped packages. This packaging helps to eliminate spoilage and waste. All other competitive fondants come in one big, difficult to get at and cut off lump, that dries out quickly.

The red, black, and navy blue (such difficult colors to mix by hand) are amazing saturated colors. All perfect for stylish wedding cakes, grooms cakes, celebration cakes, military and patriotic cakes.

Renshaw Rolled Fondant Techniques

There are 14 colors available in the 8.8 ounce and 2.2 pound packaging.

The white is available in 8.8 ounce, 5 lb., 10 lb., and 22 lb. packages.

When you open a package of Renshaw Fondant you will note:

- A very pleasant, slightly sweet smell
- Renshaw is the only fondant company that mills the sugar at the time of manufacture. When the fondant is tasted you experience a very smooth creamy consistency. You will not experience this texture with any other brand of rolled fondant.
- Renshaw fondant has a subtle, natural flavor. Some people say it tastes like a donut glaze.
- Renshaw fondant has no chemical or artificial aftertaste
- All Renshaw fondant is kosher and vegan

Tips and Techniques:

When making paler colors like mint green, baby yellow, soft pinks and purple the best way to do this is to add a little of the base color to white. This can be a “best guess” or done by scaled weight.

Mixing a small amount of “test” color is what I do. I will begin with 1 gram of base color to 10 grams of white. If not color I want I will add another half gram of base at a time until the correct color is achieved. Then I make a note of the ratios on my device so that I can match that color at any time in the future.



Renshaw Rolled Fondant Techniques



If you use a sheeter the bricks of Renshaw fondant can be rolled out and fed directly into the sheeter

Many cake designers use ganache on the outside of their cakes to give a more stable exterior, especially on double barreled cakes with heights of 6" to 8". Alternatively a more traditional buttercream coating can be used

Once the ganache or buttercream is applied and smoothed perfectly (there are dozens of free YouTube tutorials on using ganache) place in cooler. When ready to cover with Renshaw rolled fondant take out cake 5-10 minutes before so when you touch the surface its a little tacky; if not the rolled fondant will not adhere to it. Alternatively lightly mist with water using a small spray bottle. This is a common mistake and then as the cake sits you will get large air bubbles appear due to the air layer between the rolled fondant and cake expanding

Roll out the Renshaw rolled fondant to a thickness of 1/8" to 1/4" on cakes like chocolate, red velvet, and the like, especially if using white or pastel colors. But, if covering a white or yellow cake masked in white buttercream or white chocolate ganache this can be 1/16" to 1/8". You can roll this out and leave for 10-15 minutes then apply it to your cake with no problems.

Renshaw Rolled Fondant Techniques

Softened Rolled Fondant:

Mix 50g of rolled fondant and approximately 4g of water (added using a spray bottle) to create a softened rolled fondant mixture; place into a piping bag, and pipe onto the seams. Smooth over by using the Ribbon Insert Tool or mini pallet knife. Let dry for a few minutes. This will create an invisible seam. This could also be used for stenciling and brush embroidery, as well as piping a border with plain piping tip.

Modified Rolled Fondant:

When modifying Renshaw Ready-to-Roll Fondant to be comparable to 50/50 paste, or to match the rolled fondant if your are using a colored rolled fondant, mix 115g (1/4 lb) 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. or 57.5 g/1/4 tsp./1/8 tsp.)

Refrigerating a Fondant Cake:

Most reach-in or walk-in coolers are not suitable to store a rolled fondant cake especially fully decorated. However, you can have a refrigeration expert install a retrofit dehumidifier inside the ceiling to remove all the excess moisture. With this system installed you will be able to set your refrigeration to 0% humidity. So, when you see cake artists, like the Cake Boss, put a fully decorated fondant and gumpaste enhanced cake in their cooler you can be assured there is a de-humidifier installed.

Few people are aware of this and have major problems storing their completed cakes.

An alternative is to place the cake in a corrugated shipping carton, add a few silica gel packs you can buy on amazon, seal up box, then wrap well in plastic wrap or put in a large plastic bag/trash bag. Then seal with zip tie and place in cooler. This will allow the cake to stay refrigerated, but no moisture will attack the cake.

Renshaw Rolled Fondant Techniques



Note: Remember when using shelf stable fillings, buttercreams, etc. there is no need to refrigerate these cakes just keep the AC on

Tips:

Red velvet cake is very popular as a cake flavor, if using a scratch cream cheese frosting only use on inside of cake and for crumb coat. The final coat will need to be regular buttercream as the enzymes in the cream cheese will start to break down the sugar in the rolled fondant and over time eat into it. This happens with ALL brands of fondant!!!

Clean up dark colors like navy blue or black with Everclear in an airbrush or fine mist spray bottle as Everclear hits the powdered sugar or cornstarch and dissolves, then evaporates, Do not do this with water or vodka as will stay sticky.

The Cake Boss steams his cakes. This will do the same thing but leave fondant very shiny and sticky. Please keep in mind that a high gloss will highlight your imperfections, if you have any!

