

# Vintage “Lemon Drop Martini “ Theme Cake

## Episode 7

### Citrus Slices:

Using the NL Collection Winter Spices Mold Citrus Slice, take a No. 8 Small ball of white modeling chocolate, natural marzipan or modified rolled fondant / sugar paste in a ivory color.

2. Rub a little vegetable shortening / white fat inside the mould and flatten the No. 8 Small on top of the center raised part using a cosmetic sponge, bring to the edge of center and then use the needle end of Companion Tool to create a natural edge.

3. Taking a No. 7 Small ball of yellow, lime, orange, pink/ peach modified rolled fondant / sugar paste. This is done by just dipping the ball into the Tylose Powder pot to firm up a little and then rolled into a sausage 5”/ 12.5 cm long. Press into the recessed edge of the mould using a cosmetic sponge, trim off any excess with scissors, remove from the mould by peeling back.

Turn over and press back into the mould then release, turn over, cut out a strip approx. width of Companion Tool approx. 4 mm wide to fit on Isomalt martini glass and allow to dry.

(An alternative method is to use No. 9 ball of modeling chocolate or modified ivory / cream rolled fondant and once dry paint as desired.)

4. Let dry a little then dust center and raised areas of segments with a little cream / cappuccino dust and dust or paint around the edge with dry dust or gel / vodka mixture and in the segments, if desired.

(Note: Lemon, lime, orange oil can be mixed into the modeling chocolate, marzipan or paste to flavor, if desired.)

5. Ideas: Create some lemon drop, margarita, gin and tonic or orange cupcakes or use lemon bars and enjoy these citrus slices cut into 1/2 , 1/4 or 1/8.

Use lime, yellow or orange modeling chocolate or fondant / sugar paste and flavor with citrus oils and allow to dry for 1-2 days and then grate over top of cupcakes to represent citrus zest.



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## Part 2

### Center:

Make a large rose cone using the Flower Pro Rose Cone & Thorn Mold, take a half-length 18 g wire , 10 x H x 20 using half-width light green floral tape, No. 13 Small ball of white or color gumpaste / flower paste, brush egg white on floral tape bud, insert into the ball of paste, mold around base and rotate in Large Cone Mould, remove from large cone cavity, trim off any excess paste, let dry totally.

Alternatively a Styrene 28 mm cones could be used, hot glued onto a hooked 18 g wire or use cone of Crayola Model Magic. Add 2 more 18 g wires and tape down using half-width light green tape to strengthen and thicken the stem.

### Fruit:

1. Take 80 g of yellow of chosen color rolled fondant / sugar paste and add 1/4 teaspoon of Tylose/ CMC and the same amount of vegetable shortening / white fat and mix together, (use straight away!) and form into a sausage shape, make hole in center with finger and brush inside with piping gel / corn syrup / edible glue (glue) insert cone into center and mould to basic shape, insert into one side of the Simi Cakes 3-D Lemon / Lime Mold, press second side together and press firmly, remove from mold, trim any excess flashing off shape using spring action scissors. Any excess can be removed at top and create shape of choice. Using foam or cosmetic sponge for support, texture seam using NL Texture Mats , Calla Lily Center Texture Mat wrapped in plastic wrap / cling film or Katy Sue Designs Cross Stitch Design Mat.

Using needle tip end of Companion Tool, then ball to create a cavity then a star shape then using Umbrella Tool and mark lines radiating out with needle end of Companion Tool. Let dry.

2. Once fruit is dry, dust over. I used Harrison’s Yellow, Autumn Gold, Apple and Brown then Brown dust and vodka to paint on details. Steam fruit and spray with edible spray lacquer.

## Part 3

### Blossoms:

1. 24g white wire, half-width white floral tape, create a floral tape bud 3 x H x 3 ( 3 times, hook, 3 more times) break off tape, continue down wire using half-width light green floral tape. Taking No. 5 Small ball of very pale lime green, roll into a sausage and press into the medium 5 section bud cavity (Note: This will over fill the mould.) Press the ball end of the Companion Tool into paste, brush egg white on floral tape bud, mould paste around wire, flex mould and remove center.

Create a sausage shape 1/2”/ 12 mm long and allow to dry.

2. Roll out white paste No. 3, cut a 3/4” / 20 mm square, using spring action scissors cut fine “fringe” like a hair comb about 1/2 depth of square, lay down on cosmetic sponge and brush egg white (glue) over

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solid part and place dry center in position so center top at base of stamens and wrap around, trim at base as needed, mould to make certain seams meet, let dry a little.

3. Brush tips with confectioners glaze and dip into yellow semolina / pollen and let dry.

4. Take No. 8 Small, press into stephanotis cavity on Ultimate Filler Flower Mould, press to ends and create nipple in center, remove and press Dresden tool into center of each petal, make hole in center using needle tool and brush a little egg white at base of center. Thread wire through center and secure and mould back onto wire, dry upside down .

## **Buds:**

1. Repeat floral tape bud as for flowers but use 26 g wire.

2. Taking No. 5 ball of paste, roll into a sausage and press into the L, 5 section bud cavities, remove and make 5/8”/ 15 mm, repeat with No. 6, use XL cavity and make 3/4”/ 20 mm.

3. Once molded to shape, continue marks down side using needle tool end of Companion Tool and then scratch some lines in each section. Texture and let dry.

4. Take No. 6 Small ball of moss green paste, rub Daisy Cavity Mould with a little vegetable shortening / white fat, dust ball with cornstarch / cornflour and press into mould using cosmetic sponge. Then skim off excess paste by working from center to edge and center to edge in a sawing action using the Flower Pro Flexi Scraper.

5. Remove from mould, cut off 5 petals, then cut in half giving 2 ½ petals, place other half and 3 petal section in flap to stop drying, then cut each full petal in half giving 5 thin petals. Using Spring Action Scissors, turn over onto cosmetic sponge and brush egg white (glue) at base and half-way up each petal, place bud into position and mould around to form a full calyx and let dry.

## **Flower / Bud:**

### **Coloring:**

1. Dust all over using Super Pearl, Light Apple at base of buds and petals and base on flower, little on top of buds.

2. Prairie Green around inside of buds and flower calyx and little on top of flower center, Foliage Green at very calyx base where meets stem.

3. If desired add Ondina Rose stripes on each bud section, stripe down back of flowers and tip of petals, or leave white. Steam to achieve a “waxy” look.

Tape in clusters onto 22 g wires using brown, twig or light green floral tape. Texture like leaves, dust brown where green and brown meet, then steam to set color.

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## **Leaves:**

1. Roll out green paste No. 3 cut out with M (90 mm) and L (110mm) NL Flower Pro Cutters, recut on overlap to make a daisy shape, cut in towards center to create medium and large leaves.
2. Dip 28 g wire into egg white, insert into wider end of leaf half-way into the leaf and mould at the base, rub right hand side of multi leaf veiner with a little vegetable shortening / fat and lay leaf so wire is in center of channel, bring left hand side over and press around edge.
3. Remove from veiner and soften back of leaf with shaft of Companion Tool, turn over to front side and hollow base of leaf around Companion Tool and punch like “taco shell.” Place into crate foam former to dry.
4. To make XL leaves repeat using No. 1 thickness on pasta machine for sugar, cut with L (110 mm) cutter as other leaves then insert 26 g wire , mould at base then make longer and wider by rolling with stick, paintbrush handle, etc. Trim if needed to create a nice shape, finish as M and L leaves and dry in multi former. (Note: Small leaves can also be made in same way as M and L but use small blossom cutter (70 mm.)
5. Once dry tape down stems 1” / 2.5 cm using half-width light green floral tape. Assemble onto 22 g wire using half-width brown, twig or green floral tape going down, up and down 3 times, then texture floral tape with scissors to give texture. Dust all over with Apple Green and add stripe using Foliage Green, dust brown dust where brown tape meets green tape, then steam to set color and brush with leaf glaze or spray with edible spray lacquer.

## **Part 4:**

1. Roll out white gumpaste / flower paste No. 2 on pasta machine and cut out martini glass cookie cutter shape. (I used a Ann Clark cookie cutter available on Amazon.) Place onto fun foam and place into food dehydrator set on 115 F. / 46 C. to dry.
2. To make lemon slice: Follow steps for large lemon slice but once modeling chocolate has been pressed in center part of mold, off cut with 1.25”/ 30 mm cookie cutter. Roll a No. 6 Small sausage of modified yellow paste like large slice 4”/10 cm long and wrap around the edge using a little piping gel in a needle tip applicator to attach.
3. Place under rim of martini shape and mark angle, remove and cut. Push onto edge of martini glass shape and let dry.
4. Make lemon blossom cocktail stirrers using No. 5 small, press white gumpaste / flower paste into small Forget-Me-Not on Flower Pro Ultimate Filler Flowers Mold, remove and press Dresden tool on each petal stretching on black side of NL Flower Pro Mini Pad, turn over and take angel hair pasta and dip into NL Super Bond or piping gel and insert into back of flower and let dry. (For large version repeat with No. 6 Small and use spaghetti.)

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5. Paint lemon slice as large, pain lemon drop effect on veneer using Rainbow Dust Pearlescent White mixed with a little Rainbow Dust Yellow ProGel, brush piping gel across top and sprinkle with sugar crystals, dust Dove Grey around edge to create shadow, pump flash dust over to sparkle.

Dust cocktail stirrers with Pearl Dust, Light Apple Green in center and base of petals mark yellow dots using Rainbow Dust Yellow Food Art Pen or use yellow gel and tooth pick . Paint stirrer with Pearl Paint and ProGel Turquoise, let dry and break pasta to desired length.

6. Attatch “30“ using piping gel in a needle tip applicator. Attach everything onto the top of the cake using piping gel or NL Super Bond.

7. Small martini glass use No. 7 Small sausage of white gumpaste / flower paste pressed into martini glass in Katy Sue Designs “Party Drinks Mold.“ Skim off excess paste using Flower Pro Flexi Scraper.

8. Pearls are made using 50/50 white paste (half gumpaste / flower and modeling paste and rolled fondant / sugar paste. Once combined together, measure off 13 balls of paste as shown in episode 6. Roll into sausage using large wooded NL E-Z Stick, dust with cornstarch/ cornflour, open up mold like a hot dog bun and lay sausage into mold, press in using Dab Lace Knife and then skim off excess paste. Remove by turning mould upside down and releasing by peeling back the mold.

9. Attach like rope in episode 6 and paint using Rainbow Dust Pearlescent Paint or Click-Twist Pearl Pen.

10. Use modified aqua rolled fondant / sugar paste and press into Katy Sue Designs Numbers Mold. Skim off and attach.

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Products used in creating the Vintage

“Lemon Drop Martini” Theme Cake:

available from

**[www.nicholaslodge.com](http://www.nicholaslodge.com)**

## **NL Flower Pro Items:**

NLC009	Flower Pro Ultimate Filler Flower Mold
NLC007	Flower Pro Rose & Thorn Mold
NLC015	Flower Calla & Tulip Leaf Veiner
NLC018	Flower Pro Ultimate Sunflower/Daisy
NLC008	Flower Pro Multi Leaf Veiner
CUT001	Flower Pro 5 Petal Blossom Cutter Set
NLC0002	Flower Pro Companion Tool
NL1150B	Mini Foam Pad with Companion Tool
NL108	Flower Pro Mini Mat
NLC0003	Flower Pro Multi-Tool Holder
NLC0015	Flower Pro Flexi Scraper

## **NL Collection & Silicone Molds:**

NLC004	NL Winter Spice Mold
NL1320	NL E-Z- Mold Sticks
NLS1292	NL E-Z Strand of Pearls
CE0027	KSD Party Drinks Mold
DM0042	KSD Cross-stitch Mat

## **Other Items:**

NL111	NL Needle Tip Applicator
T111	Spring Action Scissors
NL85	NL E-Z Super Bond
NL88	NL Mini Mat
NL97	NL E-Z Pollen Yellow
NL73	NL E-Z Texture Mats
T505	Rose Cones - Large (28mm)
DAB01	DAB Lace Knife

**\*Additional items used are available**

**from Simi Cakes**

**[www.simicakes.com](http://www.simicakes.com)**



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