

Products we used in this tutorial

Equipment

- 1 . Wilton High And Low Cake Decorating Turntable
- 2 . Stainless Steel Side Scraper (Smoother) For Tall Cakes
- 3 . White Paint Palette
- 4 . PME 9 Inch Angled Blade/Cranked Palette Knife
- 5 . Wilton 13 Inch Angled Palette Knife/Cranked Spatula
- 6 . PME Sugarcraft Knife With Insertion Blade
- 7 . Karen Davies Brooch Mould
- 8 . Wilton Spread And Scoop Spoonula
- 9 . Brush No.5 P41
- 10 . Large Baking Trays
- 11 . Round White Masonite Cake Board (4mm Deep)
- 12 . Silicone Mat x 2
- 13 . 6 Clothes pegs
- 14 . Tall bottle with flat top (drinks bottle)
- 15 . Protective Gloves
- 16 . Saucepan
- 17 . Heating source – Hob
- 18 . Kitchen knife
- 19 . Cocktail Sticks

Ingredients

- 1 . Clear Granulated Isomalt By Cake Star 250g Tub
- 2 . Navy Blue Oil Based Food Colouring By Colour Mill
- 3 . Royal Blue Oil Based Food Colouring By Colour Mill
- 4 . Navy Blue ProGel Concentrated Gel Food Colouring By Rainbow Dust
- 5 . Pink ProGel Concentrated Gel Food Colouring by Rainbow Dust
- 6 . 10mm Chocolate Filled Gold Sugar Pearls (Balls), 80g Tub
- 7 . Classic Gold Metallic Lustre Dust Food Colour By Squires Kitchen
- 8 . Rejuvenator Spirit, 14ml
- 9 . Swiss Meringue Buttercream
- 10 . Tall 6" Round Layered Cake
- 11 . 4 Ready made macarons

Shop for Cake Decorating Products at:

CakeCraftWorld.co.uk

(Click the link above to go directly to the website)