

Sugarveiling

by Michele Hester



SugarVeil Tendril Cake
[silver tableware by www.robbynichols.com.]

Photography by Mike Chaloupka, Images-West

SugarVeil® Fresh Raspberry/Dark Chocolate Ganache Cakes

SugarVeil® Confectionery Icing is a versatile decorating medium which may be utilized in a variety of ways. SugarVeil may be piped with a parchment cone or via the SugarVeil Icing Dispenser, combed into fine lines with the SugarVeil Confectionery Comb, stenciled into monograms, or spread thinly onto a silicone mat to form a delicate, edible "fabric". When "set", the decorations may be flexibly placed around the sides of a cake, cut into ribbons, shaped into bows, or placed atop a plated dessert. For additional information, instructions, lace templates for downloading, a cake gallery for viewing, as well as many helpful techniques, visit www.sugarveil.com.

SUGARVEIL MONOGRAM CAKE

Cake recipe (produces two double layer 6" cakes)

510 gms	dark chocolate, chopped
340 gms	butter, unsalted
547 gms	eggs (9 eggs, separated)
453 gms	sugar
65 gms	flour
3 gms	salt
270 gms	fresh raspberries

Melt chocolate and butter together. Beat egg yolks until pale; mix in flour and 300 gms. of the sugar, add the chocolate mixture. Beat egg whites, salt, and remaining sugar to soft peak stage; fold into yolk mixture. Divide evenly into four six-inch round pans and sprinkle fresh raspberries on surface. Bake at 180 degrees C (355 degrees F) approx 40-50 minutes.

Poured Ganache Icing recipe

907 gms	Dark Chocolate, chopped
907 gms	heavy (whipping) cream

Combine and heat to melt chocolate. Cool and whip 1/3 of mixture to smooth between cake layers; stack and thinly ice both cakes. Pour remaining ganache over cakes and allow to set until firm. Decorate with SugarVeil as below.

Decorations:

115 gms	SugarVeil Confectionery Icing
104 gms.	boiling water





INSTRUCTIONS

1. Add boiling water to SugarVeil and immediately beat on high speed 2.5 minutes. Mixture will be soft peak consistency.
2. Grease flexible cutting mat or silicone mat with hydrogenated fat (not spray oil). Place scroll stencil on mat and smooth SugarVeil Icing thickly over stencil. [SugarVeil scroll and monogram stencils available via www.designerstencils.com].
3. Peel stencil back from surface with a slow rolling motion.
4. Excess SugarVeil will pull into itself, creating softly sculpted 3D relief. Allow scrolls to "set".
5. When scrolls are "set" (no longer tacky to the touch), peel decorations and place onto cake sides and top, flexing scrolls to form tendrils. To ensure flexibility of scrolls for use at a later time, store remaining scrolls airtight between layers of parchment (baking) paper.
6. To place delicate or smaller scrolls and décor onto cake, use the suction "Pick and Place" tool of the SugarVeil Icing Dispenser (for further information, visit www.sugarveil.com).

SugarVeil Monogram Cake

1. To make bow "fabric", apply a portion of the SugarVeil mixture onto a (hydrogenated fat) greased cutting mat [Tip: As a cushion, place a silicone mat beneath the flexible cutting mat when combing lines]. Comb lines using the "Fine Lines" edge of the SugarVeil® Confectionery Comb.
2. When set, do not lift lines from surface of mat. The seal created between the lines and the mat serves as an important design element, as shown in the following steps.
3. When lines are "set" (no longer tacky to the touch), paint or airbrush entire mat surface with a mixture of 23 karat gold powder mixed with grain alcohol.
4. When dry, paint over gold with a thin layer of diluted prepared SugarVeil (use ½ part water and ½ part grain alcohol to dilute SugarVeil).
5. When set, the right side of the SugarVeil "fabric" is on the bottom. Peel from surface. Cut two long 3.5 x 9 inch (9 x 23 cm) strips for bow and tails of bow, and one short 2.5 x 3.5 inch (6.5 x 8.5 cm) strip for bow center.
6. Fold over a narrow "hem" on each lengthwise edge of strips. Apply a slightly moistened fingertip to wrong side of SugarVeil fabric to secure hems [Note: in humid environs, a narrow strip of wafer paper may be placed within hem].

7. Make multiple gathers in short ends of one long strip. Place gathered end atop gathered end and use a slightly moistened fingertip to secure.
8. Gather short ends of small strip. Wrap small strip around center of bow and secure by overlapping behind bow.
9. Make one complete twist in center of remaining long strip and form bow tails; attach to back of bow. Shape bow with fingertips.
10. Clip ends of tails at angles. Place rolled pieces of parchment (baking) paper inside both loops until bow shape is set. Bow may be dried completely in food dehydrator or stored air-tight to remain flexible until use.
11. For monograms, stencil SugarVeil thickly across monogram stencil onto a greased (hydrogenated fat – do not use spray oil) flexible cutting mat. Peel stencil by slowly rolling stencil away from mat to allow SugarVeil to "pull" onto itself, creating a softly rounded sculptural relief.
12. When letters are "set" (no longer tacky to the touch), paint or airbrush letters with a mixture of gold powder and grain alcohol. Alternate monogram colors for contrast, leaving center initial white.
13. Interweave SugarVeil letters to form monogrammed initials. Secure letters atop one another with a moistened fingertip. Allow monogram to set until firm before placing onto cake.

