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Technique: brush embroidery

In this recipe we explain the technique brush embroidery, that can be used on any cake! Use this technique for decorating cakes and more.

Boodschappenlijstje



JEM Nozzle Round #3

NZ3
€1.45



Patisse Disposable Piping Bags 41cm
pk/24

02435
€5.85

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This technique requires a cake covered with pink fondant.

Press the Patchwork Cutter rose in the cake, so you can still see an impression. This is the guiding principle for the technique. Place the cake in fridge to harden.

Diluted 100 gram white fondant with water to a soft pasta. Place tip 3 in the decorating bag and fill this with the soft fondant pasta.

Pipe for the brush embroidery lines around the edges of the impressions of petals. Use a flat brush and lightly moist it. Put it on top of the line and then pull out the white fondant into the heart of the flower. Put dots in the heart for the stamens.