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Mega rose

Decorate your stacked cake with this beautiful mega rose! In this recipe we explain step by step how to make this rose and callas.

Boodschappenlijstje



Sugarflair Paste Colour Grape Violet
25g

A123
€4.75



PME Extra Deep Round Cake Pan
Ø15x10cm

RND064
€11.29



PME Extra Deep Round Cake Pan
Ø20x10cm

RND084
€16.69



Renshaw Flower & Modelling Paste
White 250g

R01952
€3.69

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PME Brush Craft set/5

CB1007
€7.39



Culpitt Floral Wire White 18 Gauge set/20

1381W
€6.49



Rainbow Dust Essentials Edible Glue 25g

RD9345
€2.95



FMM Cutter Rose Petal Large

CUTROPL
€7.25

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Other materials:

- 250 ml cream
- 8 eggs (approx. 400 gram)
- Icing sugar to roll out on
- Cornstarch
- 175 gram soft butter
- Tablespoon
- Styrofoam ball 4 cm

The rose:

Glue the floral wire with a glue gun in the Styrofoam ball or insert the wire trough, fold it and put back through the ball. Tape the wire with flower tape.

Colour 30 grams of the flower paste dark pink. Use a dusting pouch to add a bit of cornstarch to your work surface. Roll out the flower paste and cut out 3 petals with the smallest cutter. Keep the cut-out petals under a plastic sheet until you use them.

Place a petal on the purple foampad and dilute the outer edge using a ball tool. Then put the petal on the tick pink flower former and roll over the middle with the ball tool to let the petal sphere (cupping). Stick the petal on top of the ball, so that it is almost close to the top. Dilute the next two petals and cup them, roll the top off the leaves slightly. Let them dry in spoons.

Knead a bit of white flower paste through the pink to make it lighter(keep doing this after each set so that the rose outwardly an increasingly lighter colour). Cut out three petals. Dilute and cup them and let them dry on the spoons. Glue the last two petal son the ball, so they are slightly below the previous one. Continue with 5, 7 and 9 petals. Make sure that the tops on the leaves remain the

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same height. Colour the last bit of flower paste green and cut out the calyx. Paste the calyx under the rose. Let the rose dry hanging.

The callas:

For the three callas (arum) cut a floral wire into 3 pieces. Make a roll of fondant of 4 cm long and 0,5 cm thick. Put the wire in the roll and lubricate the fondant with glue. Sprinkle the pollen over the fondant and let dry. Cut out three times the middle calla. Dilute the edges and press the veiner on the petals. Put some glue under the petal and roll it over the pistil. Fold the top edge of the petal a bit to the outside. Allow the flyers to dry hanging.

Take a few petals on wire (cut to shape with a knife) in white and paint them with the green colouring (optionally diluted with a bit of water). Let the dry hanging.

The cake:

Make sure all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 450 gram mixture, 7 eggs and 45 ml water in a bowl. Beat the batter for 7-8 minutes on high speed and then another 2-3 minutes on low speed. Divide the batter of the lubricated baking pans (1/2 till 2/3 full) and bake the cakes. Bake the 15 cm cake in approx. 25-30 minutes and the 20 cm cake in approx. 30-35 minutes. Don't open the oven between! The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid.

Add 125 ml of water to 125 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 150 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

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Cut both cakes twice with the cake leveller and place the layers next to each other. Place the bottom layers on a cake board. Fill a decorating bag with tip 12 with a part of the buttercream. Pipe along the cake a layer of cream (except the top one). This will make sure the bavarois will stay on place.

Beat 250 ml cream a bit. Divide the cream into two parts. Mix per flavour 25 gram mix for bavarois with 30 ml lukewarm water and then carefully fold in the whipped cream with a spatula. Fill the layers of the cake with the bavarois and stack them. Place the cakes in the fridge for a least one hour to stiffen.

Cover both cakes with the remaining buttercream. Place the cakes back in the fridge.

Knead the fondant well and roll this out on a with icing covered work surface. Cover both cakes with the fondant and use a smoother to make them smooth.

Cut the dowels in the correct size and place them in the bottom cake. Stack the cakes and figure out where you are going to place the flowers. Paint leafs on the cake with some green colouring (optionally diluted with a bit of water).

Keep the cakes as long as possible in the fridge, due to the bavarois. If you want to place them on the table for a while, then use a buttercream filling. To keep the flowers at their best, put them on the cake when you remove it from the fridge.