Beautiful peacock

Bring Spring into your home with this beautiful peacock! The peacock on this cake is made with a technique called quilling. With various strokes of fondant you can make many kinds of decorations.

Boodschappenlijstje

RD Essentials Edible Glue 25g

RD9345
€2.85

Other materials:

- 250 ml water (for the buttercream)
- 10 eggs (approx. 500 gram)
- 66 ml (for the sponge cake)
- 750 ml water (for the custard cream)
- 300 gram unsalted butter
- Icing sugar

All the ingredients need to be at room temperature. Add 250 ml of water to 250 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour.

Preheat the oven to 175°C (convection oven 160°C). Mix 600 gram mixture, 10 eggs and 66 ml water in a bowl. Beat the batter for 7-8 minutes on high speed and then another 2-3 minutes on low speed. Fill a lubricated baking pan with the batter (1/2 till 2/3 full) and bake the cake in approx. 50-55 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.

Mix 300 gram mixture with 750 ml water. Beat the custard for approx. 5 minutes with a whisk or mixer. Place the cream in the fridge until you use it.

Beat 300 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).

Cut the cake twice with the cake leveller. Fill both layers with the custard cream and lubricate the outside of the cake with the buttercream. Place the cake in the fridge so that the buttercream can stiffen. You can freeze in the remaining buttercream.

Knead 1½kg well. Sprinkle some icing sugar on your work surface and roll out the fondant to large piece that fits over the cake. Cover the cake with the fondant, use two smoothers to make in smooth. Remove the remaining fondant. Place the cake back in the fridge.

Divide the remaining fondant into pieces and colour them with the Wilton colouring in the desired colours.

Sprinkle your work surface with some icing sugar and roll out a small piece of coloured fondant with the small rolling pin (with the pink rings). Ensemble the multi ribbon cutter with the smallest space between the blades. Cut stripes of fondant and make them in the correct size with the PME knife. Paste the ends to each other and let it dry on the side. Look to the example for inspiration.

When you have made all the details, take the cake from the fridge and place all the decorations on the cake before you paste it. Paste some nonpareils on the loops. When everything lays correct, paste them to the cake with some edible glue.