

Equipment:

Flowerpaste (I use Squires as it's quite firm)
Paste colours
Letter templates (see additional file)
Craft knife
Palette knife
Rolling pin
Non-stick board

This tutorial assumes you have mastered patterned paste stripes in tutorial 1. You will need a two colour slab as per step 3 in that tutorial.



1. Roll your two colour slab to a thickness of 1mm.



2. Fold the paste in half along the short edge and press flat. Folding the lighter colour inside will result in a darker colour jelly roll and vice versa.



3. Roll the two colour paste to a thickness of approx 1mm and cut off the rounded end. The thicker your paste, the thicker the colours on your finished roll so feel free to experiment. Starting at the cut end, roll the paste up tightly.



4. Cut the rough end off the roll to expose the swirl effect.



5. Using a sharp scalpel, cut 7 slices approx 1mm thick from the jelly roll. As you cut, the roll will develop a flat side. Don't worry too much as this flat side will help you fit the pieces together.



6. Thinly roll out a piece of flowerpaste the same colour as your lighter paste. Place one of the swirls in the centre of the backing sheet and arrange the other 6 around it, pushing them closely together to avoid hairline cracks.



7. Starting at the centre of the paste, roll back and forth, thinning both layers and bonding them together. Rotate through 90° and roll again. Continue rotating and rolling until the paste is as thin as you'd have it for a 'fleshy' flower.



8. Place your letter template on the paste – curved letters look good cut from the swirl effect paste so play around until you're happy with the effect. Carefully cut round each letter with a new blade; the sharper your blade, the cleaner your letter will look.



9. Peel the spare paste away from the letters, ensuring all your cuts are clean. Use a small circle cutter for the dots or to remove the centres from letters. Using a palette knife, lift the letters and position on your cake.

See Patterned Paste 2 for more techniques

Kathryn's Cakes

Patterned Paste 3 – Making a Jelly Roll Swirl



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