CALLEBAUT

Dream pastries now come true!

Discover White Icing & Decor Paste

play with form, texture and colour!

From now on pastry making can even go beyond your imagination! With Callebaut's White Icing & Decor Paste, you can realize all your amazing ideas. From snow white dream wedding cake to adventurous colourful birthday cake... anything goes!

The perfect icing paste!

- White Icing & Decor Paste is a white paste for covering wedding cakes, birthday cakes, fantasy pastry...
- Due to its special composition it is whiter and more elastic than most other icing pastes.
- Its advanced technical properties and fine taste guarantee great end results for creative "pastry modelling and styling".

For moulding, covering, sculpting...

- White Icing & Decor paste can be used for different applications:
  - Covering of cakes in any shape – thanks to its elasticity
  - Very detailed moulding – thanks to its very fine and steady texture
  - Sculpting of fine flowers or decorations – it hardens out quickly

Amazing technical properties

- Ready for use after quick softening (kneading).
- Very elastic: more elastic and flexible than marzipan.
- Easy to shape, cut or roll out (sprinkle with corn flour or icing sugar first).
- Can be coloured and/or flavoured.
- Can be used at room temperature

Technical information

- Store cool and dry: 12°C-20°C.

Product name	Ref.	Description	Packaging
White Icing & Decor Paste	**COW-5031DP-Z40**	White paste with neutral sweet vanilla taste for covering cakes and making decorations.	Bucket 7 kg

How to apply?

Covering

First soften the icing paste by kneading it and roll out with a rolling pin until a layer of 3.5 mm. thick.

1. Cover the cake completely with the layer of paste.
2. Stretch and smoothen the icing paste to the surface of the cake without pleats or seams.
3. Cut away the excess paste at the bottom of the cake and smoothen the edges.

Colouring and flavouring

Airbrush and paint brush

1. Fill the airbrush gun with a fat soluble food paint. Airbrush the decorations or the surface of a cake... and leave to dry.
2. No airbrush? With a paint brush and food paint you also obtain good end results. With different brush thickness you can detail as much as you want.

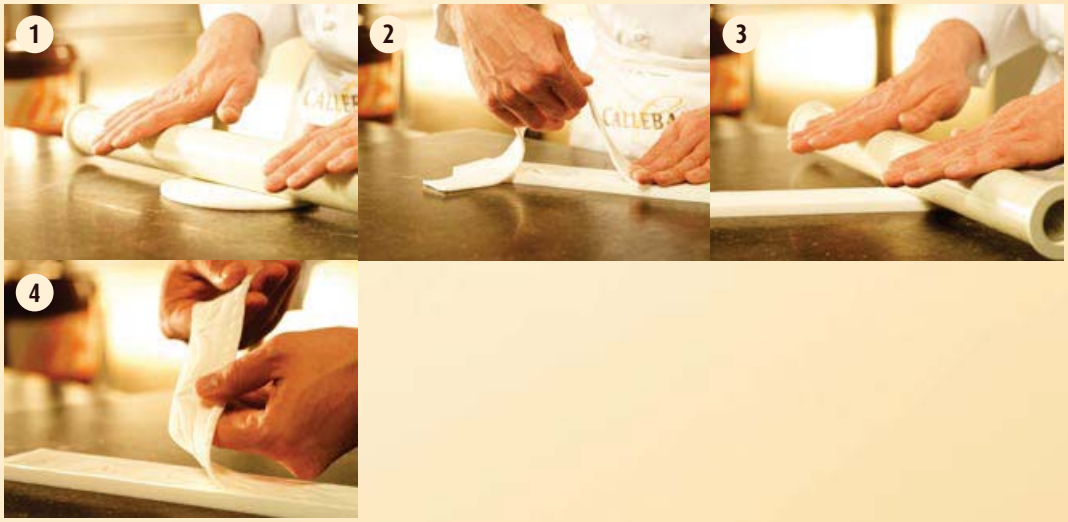
Solid colouring/flavouring

1. Knead a fat soluble colouring and/or flavouring agent into the icing paste. Knead until homogenously mixed.
2. Now you can apply any technique to create a colourful end result.

Moulding

For small decorations

1. Dust a silicon mould with corn flour and whip off the excess flour.
2. Soften the icing paste by kneading it and roll out with a rolling pin until 4 mm. thick.
3. Press out small circles or other shapes that fit into the mould.
4. Press them in the mould with your thumb.
5. Remove.
6. Finish with silver or gold dust, food paint, airbrush...



For bigger moulds

First sprinkle a silicon mould with corn flour and tap off the excess flour.

1. Soften the icing paste by kneading it and roll out with a rolling pin until 2 mm. thick. Cut it to fit the size of the mould.
2. Cover the mould with the layer of paste and cut away the excess.
3. Roll over the mould with a rolling pin to press the paste into the mould.
4. Carefully remove and finish with gold dust, food paint, airbrush...

TIP: You can stick moulded decorations to icing paste surfaces with glucose syrup.

Sculpting roses

First soften the icing paste you need by shortly kneading it.

For the rose stem

1. Sculpt a bit of the paste into a "drop" shape (about 5 cm high). Narrow the belly of the drop by slightly pushing it together.

For the rose petals (4 petals per flower)

2. Roll the icing paste between a foil until it's 2.5 mm thick.

3. Press out circles of Ø 1.5 cm.

4. Arrange the circles between 2 sheets of foil (not too close to each other). Flatten 2/3 of the surface of each circle by sliding over the surface with the side of a smooth scraper. Only the basis of each circle must remain a bit thicker

5a+b. Lay a rose petal on a sponge covered with plastic film. Press your thumb on the thicker basis of the petals and press it into the sponge to form the typical rose petal.

Assembling

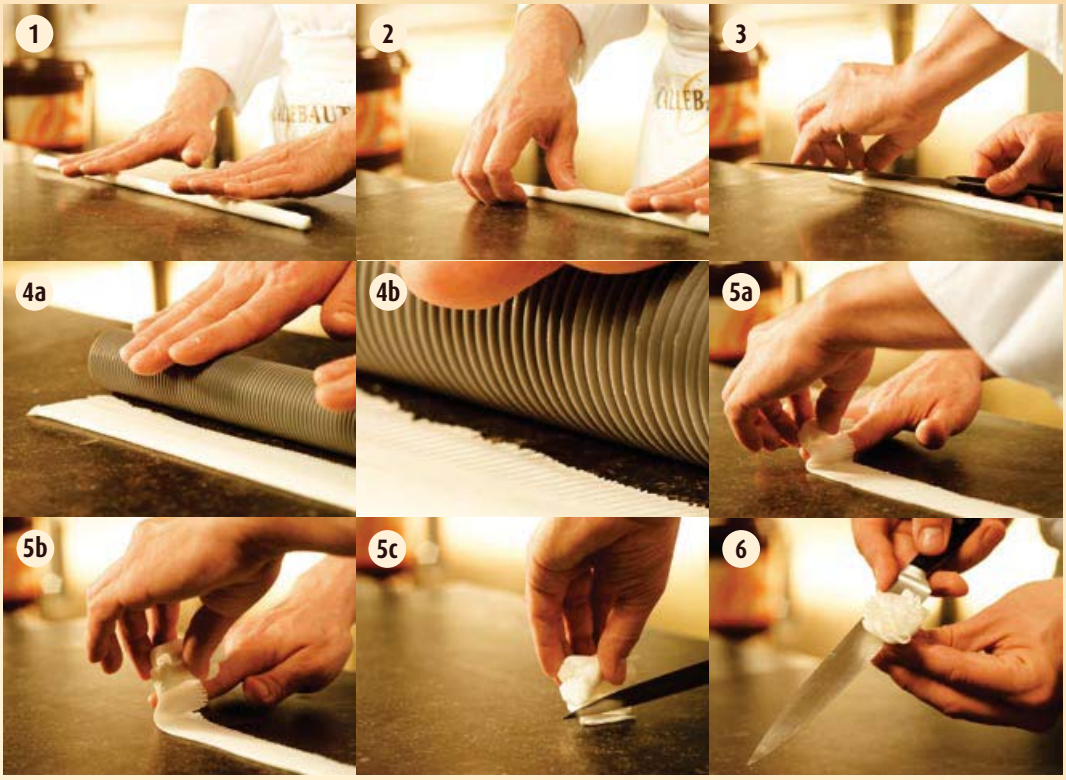
6. Fold the first rose petal completely around the top of the rose stem.

7. Then press the basis of a petal against the stem. Repeat with 2 more petals. The petals must slightly overlap. Gently fold open the top of the petals.

8. Push the base firmly together and cut away the excess paste.

TIP: Dust your hands with corn flour to prevent them from sticking.

Sculpting carnations



First soften the icing paste by shortly kneading it.

1. Roll it into a long thin cylinder (Ø 1 cm and 25 cm long) and put it at the edge of the working surface.

2. Flatten the cylinder by softly pushing your thumb in over the entire length. It must stick slightly to the working surface.

3. Flatten it by sliding with the side of a knife over the surface. Make sure it is thinner at the side closest to the edge of the working surface.

4a+b. Cut loose from the surface and put in the middle of the table. Roll with a ribbed rolling pin over the entire length of the thinnest side (no further than 1 to 1,5 cm) to make a lined decor. Give the lined decor stroke a small cut every 10 cm. This side will form the typical carnation petals.

5a+b+c. Roll up the beginning (only 1 cm) of the entire stroke and fold the rest together in loops to form a cylinder. Cut off the excess.

6. Press the centre of the cylinder together like a diabolo: the lined petals will slightly pop out. Cut away the excess paste and press the knot of the flower together. Carefully open the flower petals a bit. Leave to dry.

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For more technical information go to www.callebaut.com
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