

ICES

International Cake Exploration Soci t 

March 2012 / Volume 33, Issue 6 / 4,126 members

Spring has
Sprung!

Adorable Hedgepig

Pastillage
Column

Sweet Things!

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Building a Pastillage Column

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The cake pictured is entitled "Temple of Eros" and is a Gold Medal winner from the "Salon des Arts" – Societe Culinaire Philanthropique held in New York City, November 11-14, 2011.

The five foot tall cake consists of a bottom tier with bas relief "running angels" on fondant (roller from Parpen, Argentina). The second tier is a hexagonal shape with marbled modeling chocolate with angels using Rosemary Watson's *Angel with Lute* mold at each corner. The center "temple" is made entirely of pastillage, and required 10 lbs. of pastillage to complete. Capitals, columns and the upper part or "dome" of the temple are also pastillage. Above the dome are 6 thin pastillage "rings" layered one atop the other to achieve the in and out effect. The next tier is adorned with Rosemary Watson's angel mold. Atop that is a separator covered with various gumpaste flowers (roses, lilies, filler flowers, etc.). The next two tiers repeat the patterns from the bottom two tiers and are topped by a quilted open box filled with more gumpaste flowers.

Inside the temple itself a solid marbled 16" chocolate molded and sculpted statue of Eros the God of Love holding an urn filled with gumpaste flowers. Beneath Eros was a revolving platform cut through the pastillage allowing him to turn at 2 revolutions per minute.

1. PVC Pipe measured to desired length and width of pastillage column (Mine was 22" long x 5" in circumference).
 2. Wrap PVC pipe with a piece of parchment paper and tape closed.
 3. Make sufficient pastillage to cover pipe (I used 1½ lbs. for mine). Place pastillage onto a piece of parchment and cover pipe. Run a bead of water along the seam line to join the two ends of the pastillage.
 4. Wrap a piece of parchment over the pipe and tape closed to keep the seam from opening. Allow to dry 24 hrs.
- 5A + 5B.** FOR THE CAPITALS (Top of the columns). Cut 2 squares out of pastillage (mine were 2" sq.) approximately ¼" thick and using a round cutter (the back of a pastry bag tip the same diameter as the column works well) cut a circle in the middle of the square. Cut two; one for the top and one for the bottom of the column.

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- 6A + 6B.** RINGS OF THE CAPITALS. Cut a circle out of another piece of pastillage (approximately 1 1/2" diameter and 1/4" thick) and then cut another circle inside the first approximately 1/4" smaller. Cut 2 the same. Allow to dry 24 hrs.
- 7.** Make a small batch of royal icing. Using this icing, attach the ring to the square part of the capital, lining up the center holes. Do this for both capitals.
- 8.** Remove the PVC pipe from the pastillage column. It should slip right out. Sand any rough spots on your column now with a light grit sandpaper until it is perfectly smooth.
- 9.** Fill the center of one of the capitals with royal icing.
- 10.** Slip the column into the center of one of the capitals. Put more royal icing, if needed, around the outside where the capital meets the column. Clean any excess royal icing with a damp brush for neatness.
- 11.** This shows the finished column. 🍷

