

A Picture Hat Bonboniere

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Supplies:

- 24" ruler or straight edge
- Large wooden cutting board or moveable surface
- Pizza cutter
- Exacto® knife
- Stitching wheel
- Cotton balls
- 6" Styrofoam® cake dummy
- 6" cake round
- 12" cake round
- RVO – "Ava" rolling pin
- 12" rolling pin
- Pasta machine (helpful, but not mandatory)
- Fluffy brush for dusting powders
- Craft brush for Edible Adhesive
- Crisco®
- 2 lb. batch pastillage (recipe provided)
- ½ lb. fondant
- ½ lb. gumpaste
- Americolor® Soft Gel Paste in "Soft Pink"
- Corn starch
- Crystal Colors' Crystallized Pearl "Fairy Pink" (I love this color!)
- Chocolaterie Maya™ Edible Adhesive

Pastillage:

- 1 lb. Confectioner's sugar (10X), sifted
- 3 T. Water
- 2 T. Lemon Juice
- 1 T. Gelatin
- 1 t. Glucose

Place sifted sugar in a bowl and make a well in the center.

Put water in upper pan of a double boiler. Add the lemon juice and the gelatin and bring up to "warm" or "hot" but NOT TO A BOIL! Add glucose and continue stirring until well dissolved.

Add hot mixture to center well and mix with a wooden spoon slowly incorporating the sugar. Once it forms a dough-like mass, continue kneading by hand until soft and pliable.

Place the dough in a plastic bag and allow to stand for at least a minimum of one hour, at room temperature, before using.

Courtesy Mercedes Strachwsky – Orlando, FL

As both a sugar artist and chocolatier, I often look for ways to combine both disciplines to achieve an attractive, yet functional project. This piece, while designed as a candy box, can be equally filled with mixed nuts, cookies, petits fours, or even potpourri ! It is very easy to make by following the step-by-step instructions below, using ingredients and tools likely available at home or in your shop.

Step 1:

Make a 2 lb batch of pastillage as in the recipe provided. Allow to rest for one (1) hour and color pale pink, or any other color of your choice.

Step 2:

Dust your work area, preferably a wooden board, with corn starch, and roll out the colored pastillage, to a circular shape of approximately 1/8" thick x 14" diameter. NOTE: Pastillage cannot be moved until completely dry once it's been rolled out. For this reason, I always recommend using a wooden, breathable surface, to work on. This also allows you to move the entire wooden board, with your cut pieces, to a safe, undisturbed area for extended drying time.

Step 3:

Center a 12" cake round (as a template) on the 14" rolled out piece of pastillage. Cut around the 12" cake board until left with the remaining 12" round piece of pastillage. Do NOT move or turn it over.



Step 4:

Now, using a 6" cake round as your template, cut a 1/8" thick x 6" round piece from the remaining pink pastillage. Again do not disturb once cut. I used the lid from a candy dish I had at home to achieve the "domed" effect. If you have one like this, it makes a nice, realistic hat look. Simply lay the cut piece over the corn starch dusted lid and allow to dry fully before removing. Another

idea is to cut the top of a rounded edge Styrofoam® 6" dummy, at just the area where it starts to round out, about 3/4" from the top. Now dust the "lid" with corn starch and proceed as above.



Step 5:

Cut a strip 1/8" thick x 19" long x 1 1/2" wide from the remaining pastillage. Using a 6" round Styrofoam® cake dummy, dust the sides with corn starch and run the strip of pastillage around it for support. Cut a clean edge to edge, join where the ends meet and fasten with a small strip of Scotch® tape. Allow to dry fully.



Step 6:

Once fully dried (this could take up to one (1) full week), turn the 12" piece over, revealing the smoother side, which will now be facing up. In general, the resulting texture of dried pastillage will feel much like ceramic and often require sanding to remove rough spots, or to adjust for fitting into or onto other pieces. For all sanding, start out by using # 100 grit sandpaper to remove any rough edges and uneven spots. Then, smooth out any remaining areas with #220 grit or higher.

Step 7:

As a personal preference, when doing a monochromatic piece, I like to use "texture" as my contrast. To accomplish this effect, once all pastillage pieces are fully dried (as



stated prior, this could take up to one (1) week), roll out a 6 1/2" diameter, round piece of matching pink fondant, and emboss with a textured rolling pin of your choice. (Mine was an RVO "Ava" rolling pin.) Brush piping gel over the lid surface and cover with the textured pink fondant. Clean all edges of the lid and set aside to dry.

NOTE: You may ask: Why not just emboss the pastillage at the beginning? This medium is very dense, way more so than gumpaste, so it does not accept texture very well. Any attempt to do so will likely create cracks and not showcase your design at all. Rather, the design, once dry, will yield a "barely there" effect. Therefore, as an alternative, covering the pastillage with embossed fondant will produce a beautiful and crisp impression.

Step 8:

Remove the band (19" x 1 1/2" strip of dry pastillage) from the 6" Styrofoam® dummy. Place the band in the center of the 12" pastillage disc. To center this piece, measure 2 3/4" from outside of band to outside edge of rim all around.

Lightly draw a circle around band and using edible adhesive on the bottom of it, affix the band into position. It should start looking like a hat just about now.



Step 9:

Cut a strip of matching pink fondant 20" long x 2" wide. Turn the edges of the long sides in, as shown in photo. Turn the strip over and make sure all long edges are straight.

Using a tracing wheel, make a stitching effect, along both long edges, for a "hemmed" look.



Dust the entire ribbon with Fairy Pink Luster Dust. Affix this ribbon of fondant around the band with edible adhesive. Cut and make a clean join.

Step 10:

Using 50/50 paste (half fondant and half gumpaste), roll out a strip 10" long x 2 1/2" wide. Turn the edges in, run a stitch impression along the long edges, and dust with Fairy Pink Luster Dust, as in STEP 9 above. To make the bow, fold the left and right narrow sides of this strip towards the center. Add a bit of edible adhesive to affix the fold and pinch together creating bow loops. From scrap pieces of the remaining ribbon, cut a piece 1 1/4" wide x 2 1/2" long. As above, fold edges in, run a stitch line and dust. This piece now covers over the loop join of

A Picture Hat Bonboniere *(Continued from page 23)*

the bow to complete it. Again, affix with edible adhesive.

Set the bow aside, adding some cotton balls or small pieces of paper towels, to keep loops open and prevent them from sagging.

NOTE: We are using 50/50 paste

to add strength to the bow, thus preventing it from sagging. For the “tails” of the bow, using the remaining 50/50 paste, cut a strip 6 ½" long x 2½" wide. Turn edges of long sides in and again, as before, run a stitch line and dust. Cut side edges on a bias, tuck them in and again, run a stitch line. With a drop of edible adhesive, affix the top edges of both tails to the band. Finally, place the bow on the piece, leaving support material in the loops for now, and glue in position. Once fully dry, remove support material from the bow.



Step 11:

Place whatever confection you choose, in the center of the hat and put the lid in position.

You now have a wonderful “keepsake” gift, suitable for numerous occasions, which will amaze your friends and family. Have fun making it! 🍰