

Sugar Flower Techniques: Miss Sunflower

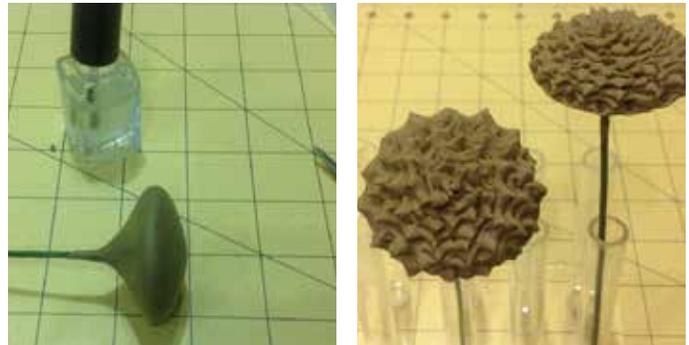
Osiris W. Barbosa, Bogota, Colombia



Petals: For the petals, roll out yellow colored gumpaste using a grooved board, cut the petals and insert the 22 gauge wire. Press into the petal veiner and soften the edges with a ball tool. Bend the edges with a pointed tool in the lower part of the petal. Make 20 petals.



Center: For the sunflower center, we need moss green gumpaste. Tape two 22-gauge wires with floral tape, leaving approximately 1.5 inches at the end unwrapped, then bend one to the right and one to the left. Secure the moss green paste and flatten with your thumbs. With pointed scissors, make cuts to ensure a realistic center.

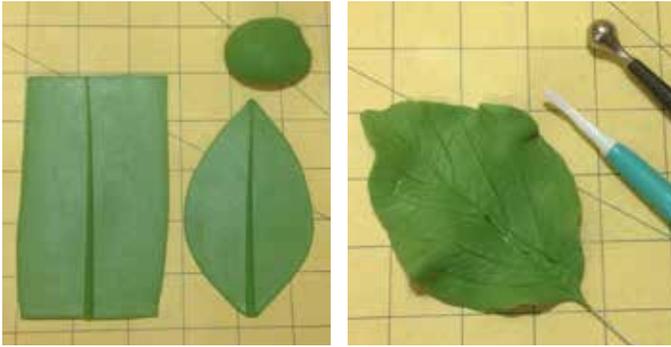


About the Sugar Artist (left): Osiris Barbosa is a Brazilian sugar artist. He studied at the world-renowned Wilton School and PME Master Cake decorating. He also holds a diploma in culinary arts and ethnic food. He founded the "Instituto de Reposteria Artistica Cakes By Oss", based in Caracas, Venezuela and Bogota, Colombia where he teaches sugar craft .

He is an ICES Approved Teacher, and has taught and demonstrated in Europe, the Middle East, Asia, Africa and the United States. He is also an Eduk instructor which provides online instruction around the globe. He just released his first cake decorating book, "Classe Magistral con Oss".

Buds (right): For the sunflower buds, make a grape shape with white gumpaste, insert a 23-gauge wire and secure. With the modeling tool, make 6 lines from the bottom all that way to the point and go over the marker lines with tweezers to add realism.

Sunflower leaves (below): Roll out moss green gumpaste on the grooved board, cut out the leaf and insert a 24-gauge wire. Place the leaf in the veiner and soften the edges with a ball tool. Let it dry with natural movement.



Bud shading: Dust the entire bud with yellow. Using light brown petal dust, enhance the lines previously marked. At the base of the bud, add a shade of light green.



Leaf shading: In the center of the leaf start with light brown petal dust and enhance the veining lines. Add a touch of yellow in the center. On the edge of the petals, dust with dark brown. This will give a realistic look to the leaves.



Flower assembling: Once the petals and centers are completely dried and dusted, gather the first 10 petals around the center leaving a space in between for the second row. Attach the next 10 petals to fill the gap of the first row. Secure them with green floral tape.



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Miss Sunflower

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Bud calyx (right): Roll out moss colored gumpaste in the pasta machine. Cut out one piece with the gerbera cutter, and with a small ball tool make pressure in the center. Attach with gum glue and insert onto to the bottom of the bud. Let it dry upside down so the petals will keep their shape.

Flower Steaming: Once the flowers are completed, assembled, and dusted the steaming process is a must in order for the petal dust to stick to the petals. This will give us a vibrant look for the flowers. Bear in mind to use the steamer appropriately. If the flowers are over exposed to the steam, the petals will get soft. Once the flowers are steamed, let them set before you attach them to the cake.



Decorating the cake: Cover a cake with white fondant. Make some sunflowers with a mold and dust the base of the petals with orange, the rest of the petals with yellow and the top ends of the petals with dark brown. Paint the center with brown food color.



For the bridgeless stringwork, grease the corset pins and in one side of cake insert 4 of them. With terracota royal icing, proceed to do the bridge. Once it's completely dry, make the strings and enhance the lower part with loops (tip #1).

