

South African *Lace Work*

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How to:

Combine the confectioner sugar and cream of tartar, sift into a bowl and set aside. Strain the egg white making sure there are no small "white residues".

In a mixer bowl whip the egg white until it reaches soft peaks. Add the sugar mixture slowly, alternating with the white vinegar and lastly the water. Continue mixing for at least 15 minutes.

Before using the royal icing, place royal icing, in small amounts, into a women's nylon sock and squeeze the icing through the sock into a piping bag. This will help to avoid clogging the tip while piping the South African Lace Work.



Royal Icing Recipe for Lace Work

300 grams confectioner sugar - sifted

1 large egg white - strained

1 Tablespoon of white vinegar

1 Tablespoon of water

1 Teaspoon of cream of tartar

How to:

Secure the wing pattern in a flat surface, such as an acrylic flat base. Tape a sheet of wax paper over the pattern and grease it gently with Crisco®.

With a tip #1, preferable PME®, pipe the outline of the wing. Make sure all the joins are completely connected. Using a damp small paint brush to smooth the joins works well. Continue piping the rest of the wings. At this point let your creativity flow you can pipe dots on the edges of the wings. Let the wings dry overnight or better yet more than a day so that they are completely dry before trying to remove them from the wax paper. It is also recommended to make extras to allow for breakage.

With the help of two large corsage pins to support the wings, secure them to the edge of the cake with a royal icing bead border.

Lace Points give a delicate effect in cake decorating. The same method described above for the wings also works well when making lace points.

