

Japanese Cranes

By Kristina Rado

edibleartists
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JAPANESE CRANES

A Tutorial by
Kristina Rado

Tools & Supplies:

- 28 cm round cake board
- 500 gr sugar paste
- Red gel food color
- 15, 5x10, 5 cm oval cake dummy
- Icing sugar
- Pure albumen
- Water
- Lemon juice
- Damp cloth
- Cake boards
- Crisco
- Cellophane
- Scotch tape
- Powdered food color: red, black, skin tone, blue
- Piping tips 0, 1, 2, 31 and 42
- Piping bags
- Flower nail
- Parchment paper squares
- Small paintbrush
- Dehydrator (optional)
- Metal spatula





Step 1: Color 250gr of sugar paste with red color and cover a 28 cm round cake board. Add the remaining colored sugar paste to another 250 gr white sugar paste in order to obtain a lighter tone of the same color. Cover a 15, 5x10, 5 cm oval cake dummy.

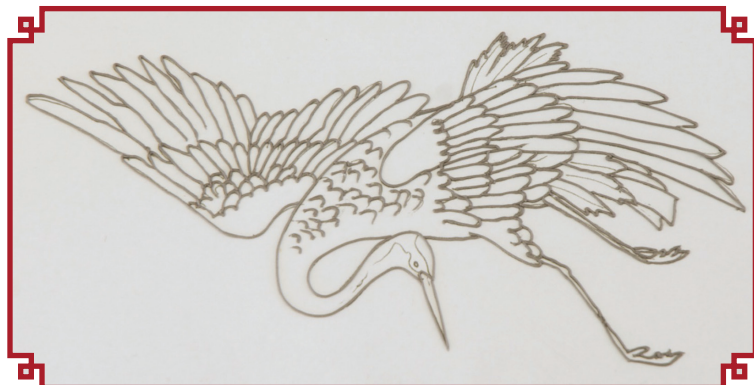
Step 2: Prepare Royal icing using 500 gr icing sugar and a mix of 15 gr of pure albumen reconstructed with 80 ml water. Add a few drops of lemon and beat on the lowest speed of the mixer for about 10-12 minutes.

Step 3: You then reach a soft peak icing consistency. Keep it covered with a damp cloth.



Step 4: Prepare the necessary parts for the relief work. Place the design on a cake board, cover it with cellophane and secure it with scotch tape. Remember to put some Crisco on the surface in order to be able to peel off the pieces easily.

Step 5: Prepare some piping bags fitted with tip number 0. In the meantime, color some icing with grey and prepare the run out consistency icing. In addition to white, you will also need some red and grey.



Step 6: Outline the cranes with tip number 0 using the grey colored soft peak icing.

Step 7: Start to flood in the white parts and add the colored run out, as well. You don't need to use the tip, just the piping bag with a tiny little hole you cut on the top of the piping bag. When you have finished, dry the run outs below a 60 W lamp or in a dehydrator.



Step 8: We now need to paddle down the icing in order to soften it slightly.

Step 9: Add a small quantity of skin tone dust color and mix it into the icing while you are blending it down to the work surface.

Step 10: You may use also liquid color because it is easier to mix perfectly, or just leave the icing for a while in a small glass container so the dust color will melt together.

Step 11: Using a number 1 tip in the piping bag, start to fill in the figure squeezing more or less quantity of icing needed in order to form the desired shape. Start with the nose and follow with the mouth.



Step 12: Using tip number 2, fill in the rest of the face following the design.

Step 13: Prepare some black royal icing and tip number 42 (PME) create the hair of the lady. Finish with tip number 1 for the smaller details.

Step 14: Prepare some black royal icing and tip number 42 (PME) create the hair of the lady. Finish with tip number 1 for the smaller details.





Step 15: Prepare some light rose color icing, this time adding a little bit of icing sugar to obtain the firm peak consistency. You will need a flower nail, some small baking paper squares and tip number 31.



Step 16: Stick the paper square on the flower nail with a dot of icing and start to pipe small petals using an arch action while squeezing the piping bag and rotating the flower nail. The flowers should have five petals.



Step 17: Prepare some extra petals to add and put some dots in the middle of the flowers. Leave to dry for a while.

Step 18: When the run out bird is dry (it takes more or less 3 hours in the dehydrator), add some shading using black dust color with a dry brush.



Step 19: When the pressure piped figure of the lady is dry, use black liquid color to paint the eyebrow and eyelid with a very small artist brush.



Step 20: Color the lips with red color and transfer the figure to the cake. Peel off the cellophane with care and attach it with some white royal icing to the top of the cake.



Step 21: Paint small flowers on the kimono and start to add the little cherry blossom flowers in her hair and all around the cake. Pipe running beads around the cake.



Step 22: Carefully peel off the cranes and transfer them to the cake board attaching them with white icing.



Kristina Rado is a multi-skilled Cake Designer specializing in sugar flowers, realistic modelling, royal Icing and edible painting. Kristina has been living and working in Rome for the past five years where she teaches from her studio when not travelling abroad to offer classes and judge competitions. Kristina is the winner of several sugarcraft competition awards.