

Cauliflowers

Equipment:

Nutmeg grater or small cheese grater
Dresden tool
Non-stick board
Non-stick rolling pin
Small circle cutters
primrose (primula) leaf veiner or similar

Materials:

White sugar dough
Edible glue
Trex or white fat
Icing sugar for dusting
Dark green paste food colour



1. Using white sugar dough roll a 1.5cm (½”) ball, this will become the head of your cauliflower.



2. To create the textured head of the cauliflower roll small balls of white sugar dough and texture them by pushing them against a nutmeg grater several times. Press these textured pieces of paste onto your ball of sugar dough covering the top half of the ball. You should not need to use edible glue as the fresh paste will stick to itself however edible glue should be used if necessary.

3. When you have attached all of your textured pieces use a Dresden tool to blend the edges of the textured pieces together, don't worry if they are uneven and lumpy this will only add to the realistic look of the finished cauliflower.



4. Lightly smear a non-stick board with white vegetable fat. Roll out some white sugar dough which has been coloured with dark green paste food colour.

5. Cut out a circle of paste that is approximately the same size in diameter as your head of cauliflower.



6. Place the circle into a primrose (primula) leaf veiner to give it texture. Remove from the veiner and attach the leaf to the cauliflower head with edible glue whilst it is still soft as this will allow you to curve it into the correct position.

7. Continue to add leaves until your cauliflower has reached the desired size.

