

Daisies (quick)

Equipment:

SK Large Briar Rose Leaf Veiner –6.0cm (2.15")
Sunflower SugarArt UK Daisy Leaf L004 cutters
PME Daisy Marguerite plunger cutter medium
Size: 27mm (1 1/8").
PME veined Sunflower/Daisy/Gerbera plunger
cutter Size: 45mm (1.75") 12 Petals.
Bone shape modelling tool
PME Flower Foam Pad
Floral Wire 28 gauge: White,
Floral Tape: Nile Green,
Rolling Pin Plastic Non-stick: 15cm (6")
Rolling Board Green: 15 x 11.5cm (6 x 4.5")

Materials:

Paste Food Colour: Daffodil (yellow).
Dust Food Colour: Vine green, Foliage green.
Pollen Style Edible Dust: Dark Golden.
Florist Paste: White, Pale Green
Edible Glue
Confectioners' Glaze
White fat

Method



1 Start by creating the Daisy centres from white florist paste. Roll a small ball of paste in the palm of your hand and then flatten it slightly, as a guide the Daisy centre should sit neatly within the centre of the medium PME Daisy/Marguerite plunger cutter which you intend using. For the non-wired Daisy heads, create the head and leave to dry. For the wired Daisy heads create the head and then insert a hooked 28 gauge white floral wire moistened with edible glue into the back.



2 The larger Daisy with the leaf was created on a 28 gauge green floral wire in the same fashion as described above. Once all the centers are moulded they are brushed with edible glue and dipped into dark golden pollen style edible dust. It is advisable to leave these for a few hours to dry before the next stage as working them immediately may dislodge some of the Pollen.

NB: Polenta can be used as edible pollen and can even be coloured with liquid or dust food colours.



3 Thinly roll out white florist paste, using a light smear of white fat on a flower paste board with a Non-stick Plastic Rolling Pin. Lift from the board and dust lightly with icing sugar before using a medium PME Daisy/Marguerite plunger cutter to cut out the Daisy. With the use of a foam flower pad and bone shaped modelling tool gently thin the edges of the petals and give them a gentle upward curve. Dependant on which style of Daisy you are creating, wired or non-wired, glue the non-wired centre into the Daisy petals securing with a touch of edible glue, or insert the wired head through the centre of the petals, slide up to the back of the flower head securing it with a touch of Edible Glue. The larger central Daisy was created using the PME veined 12 petaled Sunflower/Daisy/Gerbera plunger cutter, and attached as for a wired Daisy. These can all be set side for twenty-four hours to dry completely. If your Daisies are on wires use Nile green florist tape to tape down the stem.



4 The leaves for the larger Daisy were created using pale green florist paste and the Sunflower SugarArt UK Daisy leaf L004 cutters along with the large SK (6.0cm /2.15”) Briar rose leaf veiner. Thinly roll out the florist paste, using a light smear of white fat on a flower paste board with a non-stick plastic rolling pin. Lift from the board and dust lightly with icing sugar before cutting out the leaf shape with the SugarArt Daisy leaf cutter. Insert an edible glue moistened 28 gauge green floral wire into the leaf and vein with the Rose leaf Veiner. With the use of a foam flower pad and bone shaped modelling tool gentle thin the edges of the leaf and add movement by curving the edges and tip.

5 Once dried, the leaves can be dusted with vine and foliage green dust food colour. Finally glaze with SK confectioners' glaze and leave to dry. Using quarter width green floral tape, tape the stem of the larger Daisy and the stems of the leaves then attach the leaves to the Daisy using the same width tape, the Daisy is now complete.

