

Road Kill Roses

Equipment:

JEM Grandiflora rose cutter from the elegance range
or Patchwork cutters Tea Rose cutter
Modeling Tools: Dresden tool, Ball tool, Scribing tool
Flower Foam Pad
Small Dusting Brush for dust colours
Small round paintbrush for edible glue
Small Sharp Knife or craft knife
Rolling Pin Plastic Non-stick (small)
Non-stick flower board

Materials:

Paste Food Colour of your choice
Dust Food Colour :of your choice
Sugar Florist Paste: White
Edible Glue
TATE & LYLE Icing Sugar for dusting
White fat
Corn flour

I prefer to make my road kill roses from flower paste however they can be made from sugarpaste or modeling paste it will depend on how fine you wish the edges of your petals to be. In the following instructions I have not given specific paste colours to be used as this will be dictated by your own colour scheme however I have used only paste food colours to colour my flower paste.

1. Colour your flower paste using the colour of your choice, pastel shades are best because they will give you more scope for shading the finished rose.

Helpful hint

Preparing your non-stick rolling pin and non-stick board by wiping them with white fat, then removing the excess will reduce the use of icing sugar for dusting when rolling out and prevent the paste prematurely drying out and cracking.



2. Using a non-stick rolling pin and board, roll out your flower paste until you reach the desired thickness. Using the JEM Grandiflora rose cutter, cut out one flat rose and remove the leaves as they will not be needed, it is important to have clean edges to your paste. If you wish to vary the size of the roses use a craft knife to remove some of the outer petals at this stage.

3. If you wish to create your roses directly onto your cake, with a clean brush and edible glue attach the flat rose to your cake in its final position. If you wish to do your roses off the cake and then attach them later remember they will not be flexible and not match any curved surfaces on your cake as they will lay flat.

4. It is important to remember that the colour of the finished rose should be the same colour as this flat rose you have created therefore if it is attached to the cake plan your colour scheme in advance on a piece of paper because once attached these roses cannot be removed.

Helpful hint

Patchwork cutters also have a range of floral cutters whose designs make them perfect for this technique of flatter flowers, the Patchwork cutter Tearose is a perfect substitute for the JEM cutter.

5. Once all of the flat roses are complete leave them for an hour or two to let them firm up as you will need to push the petals into them without distorting the final rose.



6. To complete your road kill roses, use a non-stick rolling pin and board. Roll out your flower paste until you reach the desired thickness. Using the JEM Grandiflora rose cutter, cut out one flat rose but do not remove it from the cutter. Turn the cutter with the paste still embedded to face you to expose the flower paste. With the rounded end of a small rolling pin or a modeling tool roll along the edges of the individual petals leaving the centre portion of the rose in one piece. Remove the leaves as these are not used. Place the cutter face down on your board again as this will keep the flowerpaste from drying out too quickly (this will only work with the JEM cutter, with Patchwork cutters keep the paste covered).

8. You are now ready to create your road kill rose using the flat rose as a base. Working from the outermost petals of the rose to the inner most, one petal at a time, remove a single petal from the cutter using a scribing tool. Place the petal onto a foam pad and using a ball tool frill only the outer edges of the petal, try to keep the inner edge untouched as this will be your guide to attaching the petals to the flat rose.



9. Once the petal is frilled, using a fine paint brush and edible glue overlay the frilled petal onto the corresponding petal of the flat rose. Use a Dresden tool to ensure that the inner edge of the petal is firmly attached, give the outer edge of the petal some movement then continue onto the next petal. When you get to the centre of the rose, leave the central spiral and the row of petals immediately around it in one piece, remove from the cutter with the scribing tool and frill the entire outer edge. Once frilled attach and gently give the petals movement.

Helpful hint

If you forget which petal you are working on, look at the back of the cutter, because it is see-through the petal that appears to be missing is normally the one in your hand. Also if you attach a petal in the wrong place and it leaves a gap do not try to remove it just make up another petal with a little spare paste, frill it and set it in place, no one is going to count your petals.

10. Once you have completed your rose it will be firm enough for you to dust gently using dust food colours and a dusting brush. Make sure you take all of the excess dust off your brush before dusting the roses to reduce the dust falling onto your cake, if this happens use a puffer to blow it off the cake immediately.

