



MATERIALS

Makes 15 Roses & 30 Leaves

- ✿ 125g Red Satin Ice
- ✿ 50g Green Satin Ice
- ✿ Leaf cutter
- ✿ Plastic knife

TIP
To prevent your Satin Ice from drying out while working, place it in a snap lock bag!



STEP 1

Use your hands to roll the **Red Satin Ice** into a sausage like shape approx. 30cm long. Cut at approx. 2cm intervals until you have 15 pieces.

Keep one piece out and place the other pieces into a snap lock bag to prevent them from drying out.

STEP 2

Roll the **Red Satin Ice** piece into a rectangle approx. 13 x 3.5cm.

Trim length ways to give a nice clean edge.

Fold the rectangle in half length ways.

STEP 3

Starting at one end hold the fondant strip between your finger tips.

STEP 4

Begin to roll the fondant to form your rose. Starting quite tight at first then loosen a little as you go. When the flower becomes the size you require trim any excess.

STEP 5

Set each flower aside to dry.

Repeat these steps for each piece of **Red Satin Ice**.

STEP 6

Take the **Green Satin Ice** and roll into a rectangle approx. 30 x 7cm.

Use the **Leaf cutter** to cut green leaves.

STEP 7

Carefully press the blunt side of the **plastic knife** into each leaf to create a vein impression. Use your fingertips to curve each leaf slightly to create a natural affect. Set aside to dry.

STEP 8

Place leaves into your icing then top with the roses.