

The Gum Paste Floral Series With Edet Okon

Module #001 “The Rose”

Throughout the history of man, no flower has ever been as loved, renowned or celebrated as the rose. The history and celebrity of the rose spans a broad spectrum ranging from its powerful yet seductive presence in ancient Greek and Roman mythology to its bountiful uses and illustrations in the culinary world. However, despite the popularity of the rose amongst cake decorators and sugar artists alike, this flower still remains one of the most difficult flowers to make consistently lifelike in sugar. It is the hope that this class will help you gain the confidence and experience needed for you to take your roses and decorated cakes to levels that maximize the “wow factor” we cake artists are known for.



Date : Saturday March 10th 2012

Time : 10.00 am to 4.00pm

Cost : \$200.00

Contact: Gabby or Sally (713-665-8899)

So come learn how to make the rose in its entirety. We will cover five different blossoming stages of the rose, learn how to make its corresponding foliage and a filler flower (for extra pizzazz) and finally, how to put these different pieces together to form a floral spray that is guaranteed to make your cake the talk of any occasion.

The techniques covered in this class include but are not limited to:

- Learn how to make your own gum paste from scratch.
- Perfect how you handle gum paste, with particular emphasis on rolling and edge softening
- Wiring, veining and taping of the roses and their corresponding foliage
- Petal coloring and foliage dusting
- Airbrushing
- Steaming
- Assembling a spray or posy of roses ready for placement on a cake

About the Instructor

Edet Okon is a pastry chef with a focus in contemporary wedding cake design and construction. He is originally from Nigeria, has a Bachelor of Science degree in Economics and attended the Culinary Institute of America Hyde Park NY where he majored in baking and pastry arts. He also has a Master of Science degree in Hospitality Management from the University of Houston. Edet is an American Culinary Federation (ACF) gold medalist (professional wedding cake category), and has been featured as a competitor on the Food Network's cake challenge show. Edet has been working with cakes for over ten years.

Class Bonus

There will be a demo on how to cover your fondant cakes using the selective coloring technique. This technique employs the use of an airbrush, an impression mat or stencil, and wide spread dusting to achieve a delicate yet interesting back drop which forms the perfect textured canvas to showcase your sugar roses.

All supplies needed for the class will be provided but students have to bring their own tools to the class.

Please find attached a list of required tools for the class. All required tools are available for purchase at the “Amazing Cakes Supplies” store. Students will not be allowed to participate in the class if they do not have the required tools for the class

Sign up quickly as space is limited.

Light lunch will be provided

Maximum number of students per class is 12.

Classes are subject to cancellation or rescheduling if the required enrolment minimum is not met.