

Jewelry Box

by Chef Vanessa Greeley



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NETWORK

JEWELRY BOX

A Tutorial By
Chef Vanessa Greeley



Chef Vanessa Greeley, originally from Peru, discovered the sugar arts while battling cancer. She studied at New York's French Culinary Institute, and has since earned many awards and television appearances.



PREP

Glue a support base in the center of a cake board and cover it with fondant. The support base should be narrower than the cake and about $\frac{1}{4}$ inch high. It will create the illusion that the cake is being supported by its own feet.



STEP 1

Shape the cake as desired and cover it with fondant.



Soon after covering the cake with fondant, shape the top edges of your cake by stretching out the edges with the help of a smoother. Simply press the smoother down and out towards the edge of the cake while holding the side of the cake with your hand or another smoother. Acetate sheets work well too. Tip: Work on a design for the top of your cake ahead of time and create a template first on graph paper to help you figure where you will need to stretch out the excess fondant.



STEP 3

Airbrush your cake with the desired color. Put aside and let it dry out while working on the onlay design.



STEP 4

Cornstarch the silicon onlay and stiffen several shades of fondant with a bit of tylose. Twist all the colors together and roll the fondant to 1/16th of an inch.



STEP 5

Place fondant on top of the onlay. Roll gently back and forth until the trimming blades cut through the fondant completely. Remove excess fondant from the outer edge.



STEP 6

Prepare a mixture of 3 to 1 ratio of corn syrup to water. Brush the mixture evenly over the fondant.

STEP 7

Remove the unwanted pieces from the onlay.





STEP 8

Stretch out the onlay to help release the fondant before applying it to the cake. Align the onlay onto the cake and press the onlay gently towards the cake to adhere the fondant to the cake.



STEP 9

Peel back the onlay from the cake.

STEP 10

Add a border to the bottom of the cake.



STEP 11 Design the topper using pieces from some of your favorite molds. Glue together an oval, round and 2 half moon fondant shapes with a bit of water and use this as a base. A shell-modeling tool can be used to texture the 2 half moons. Add a rose and leaves from the onlay to the top to complete your design.



STEP 12

Place your cake on the board and secure it with dowels. Glue the topper with a bit of water. For the feet, use a rose shape from the onlay as well.



STEP 13

Paint the topper, bottom border and legs with edible gold.

STEP 14

Add red accents with red powder dust edible color.

YOUR
JEWELRY
BOX IS
COMPLETE!

