

HOW DID THEY DO THAT?

This month's tutorial is on making sushi. I did this cake as a groom's cake a lot of fun making it. I'm not a sushi gal, so I had to study up on just what a sushi table. The couple was thrilled with it! Whew :-)

Step 1: Roll fat little disks of white paste making them the width you want in the next step. This will be the inside portion of the roll. Then roll thin pieces of fondant. Yes, this is tedious, but so worth the effort. Extruder clay gun made the job pretty easy. I just chopped them into the little lengths and pressure at the end of each to make points.

Clay gun: <http://www.jenniferdontz.com/viewproduct.php?itemid=tol05>



Step 2: Taking my multi-ribbon cutter, I cut strips of thin, black paste.

Ribbon cutter: <http://www.jenniferdontz.com/viewproduct.php?itemid=tol05>



Step 3: Wrap the black strips around the outside of your white rolls of f



Step 4: Texture the outside of your sushi roll by rolling on a kitchen towel



Step 5: Decorate the tops with the little "stuff" that goes on top sushi rolls. "seaweed" wrapped rolls.



Step 6: I also wanted some "salmon egg" wrapped rolls. So to get this #4 pearls out of fondant in my pearl mold.

Pearl mold: <http://www.jenniferdontz.com/viewproduct.php?itemid=mo>



Here's the finished cake :-)



I marbled fondant to cover the table. The legs are styrofoam with the top. I pounded stakes down thru the cake, legs and into the base for a \ drove over 1/2 hr. to deliver this and it didn't move an inch. Hope you l Happy sushi making! Jennifer :-)