

MORE RECIPES
on Roberts
Confectionery
website



MAKING DORY

STEP 1

Colour 200g White Gum Paste with a small amount of Yellow Powder Dye. This will be used to make Dory Fins, Seaweed, Coral and Shells. Store in a snap lock bag to prevent from drying out.

STEP 2

Mix together 200g Blue Fondant and 30g Purple Fondant. Use a template from the internet as a guide to mould the body shape of Dory. Use the same template as a guide to cut black markings. Insert Dowels up through the main body for stability.

STEP 3

Use the Ball Tool to make indents for the eyes and mouth. Roll balls of white, black and red Satin Ice to create the eyes. Attach all pieces to the main body. Leave to dry

STEP 4

Use the Dory Template to cut small and large yellow fins. Score each fin using a knife. Leave to dry then attach to the main body.

MATERIALS

- 400g White Satin Ice Gum Paste
- Roberts Confectionery Yellow and Orange Powder Dye
- 200g Blue Satin Ice Fondant
- 130g Purple Satin Ice Fondant
- 30g Black Satin Ice Fondant
- 80g Bright Green Satin Ice Fondant
- Roberts Confectionery White Non Pareils
- Edible White Dust
- 50g Red Satin Ice Fondant
- 40g Orange Satin Ice Fondant
- 50g Green Satin Ice Fondant
- Roberts Confectionery Salted Caramel Topping
- 6" and 8" Chocolate Mud Cake covered with Satin Ice Fondant
- Dory Template (Internet)
- Ball Tool
- Cake Dowels - optional
- Textured Mat
- Round Punch Cutter Set
- Roberts Confectionery 3D Shell Chocolate Mould
- Serrated Cone Tool
- Bone Tool
- Large Snow Flake Punch Cutter
- Star Cookie Cutter
- Small Round Tip Piping Nozzle



NEW!

Discover our NEW range of edible sprinkles including this Salted Caramel Topping!

MAKING NEMO

See **Nemo Cupcake Project Sheet**.

Adjust quantities to suit the size of your cake.



For best results make all decorations up to a week before.



YELLOW SEAWEED

Roll 40g of yellow Gum Paste, create an emboss affect using the Textured Mat. Cut holes using the punch cutters. Leave to dry.



SHELLS

Dust 3D Shell Mould with cornflour to prevent fondant sticking. Roll small balls of Bright Green fondant & White Gum Paste. Press into each Shell cavity. Leave to dry. Dust white shells with Edible Dust.



YELLOW CORAL

Mould a small amount of fondant into the shape of a rock. Roll small balls of yellow fondant. Press the serrated cone tool into each ball. Attach each piece of coral onto the rock shape. Dust each center with orange Powder Dye. Leave to dry.



OYSTER SHELL

Dust 3D Shell Mould with cornflour to prevent fondant sticking. Roll small balls of Yellow Gum Paste. Press into each shell cavity. Leave to dry. Roll small balls of White Gum Paste into pearls. Dust with Edible Dust.



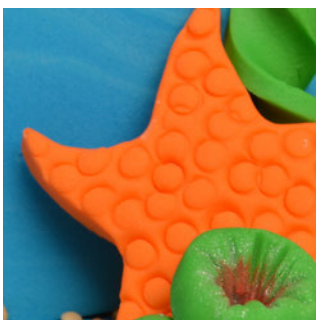
PURPLE CORAL

Roll thick pieces of purple fondant. Insert the bone tool into each piece to create a hole. Join together stand vertical and leave to dry.



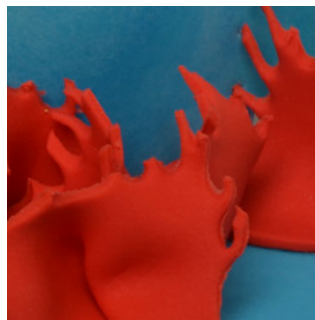
WHITE CORAL

Roll thin strips of White Gum Paste. Join together like tree branches. Paint with a tiny amount of water and sprinkle with Roberts Confectionery White Non Pareils.



ORANGE STARFISH

Cut stars of orange fondant. Press the small end of the piping nozzle all over the starfish. Place onto baking paper and leave to dry.



RED CORAL

Cut snowflakes of red fondant using the punch cutter. Cut a strip from the leftover fondant. Twist and fold. Leave to dry.



GREEN SEAWEED

Roll and cut different sized strips of green fondant. Twist, lay on baking paper and leave to dry.



SAND

Sprinkle your cake with Roberts Confectionery Salted Caramel Topping.

Adding a small amount of Gum Paste to coloured fondant helps harden decorations.