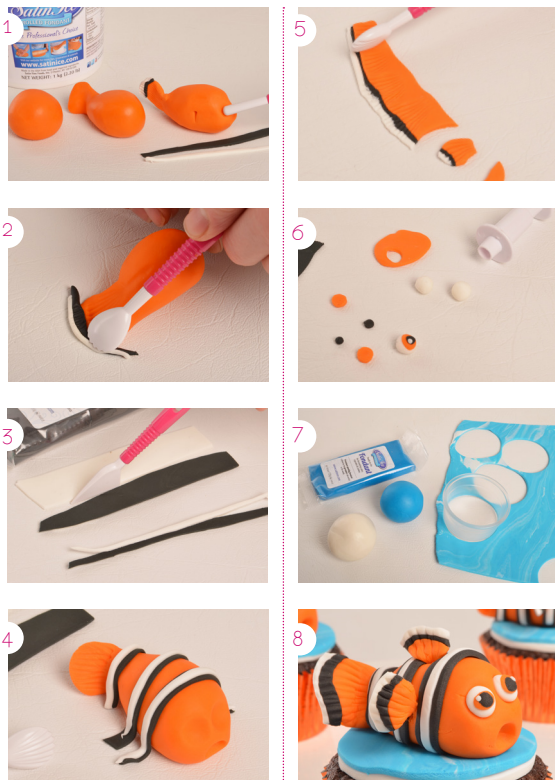




## MATERIALS

- 250g Orange Satin Ice
- 30g Black Satin Ice
- 80g White Satin Ice
- 125g Blue Satin Ice
- Roberts Confectionery Orange Flavour Colour
- 6 Chocolate Cupcakes
- Buttercream Icing
- Roberts Confectionery Orange Foil Cupcake Papers
- Bulbous Tool and Cone Tool
- Shell and Blade Tool
- Small Leaf Cutter
- 5cm Round Cookie Cutter

Satin Ice Mini are now  
in foil packs for extra  
freshness!



### Step 1

Divide 200g Orange Satin Ice into 6 balls.  
Mould each ball into a fish shape.  
Use the Bulbous and Cone Tool to make indents for the eyes and mouth.

### Step 2

Roll thin strips of Black and White Fondant.  
Attach to each tail.  
Press the Shell Tool on one side of each tail.  
Gently slide the Shell Tool along the length of the tail.

### Step 3

Cut thin strips of Black and White Fondant.  
Lay white strips on top of each black strip.

### Step 4

Lay 3 black and white strips over each fish shape leaving space in between.  
Trim, press gently to secure.

### Step 5

To create the fins, roll a strip of Orange Fondant.  
Roll thin strips of Black and White Fondant. Attach to one side of the orange strip.  
Starting at one end place the Shell tool on top.  
Press gently to create an impression. Cut fins using the Leaf cutter.  
Cut a slit in each side and on top of fish. Attach the fins.

### Step 6

Roll 12 small balls of White Fondant for the eyes.  
Attach to the eye socket with a tiny dab of water.  
Roll 12 smaller balls of Orange Fondant.  
Flatten & attach to the whites of the eyes.  
Roll 12 tiny balls of Black Fondant.  
Flatten and attach to the Orange part of the eye.

### Step 7

Mix Blue and White Fondant together to create a marbled look. Be careful not to overmix.  
Cut 6 discs using the 5cm cookie cutter.

### Step 8

Ice each cupcake with flavoured frosting. Lay disc on top of each cupcake.  
Top with Nemo Topper.

## TIP

Nemo Toppers  
are best made  
2-3 day in  
advance.



We've used Roberts  
Confectionery Orange &  
Silver Foil cupcake cases!