

## Gilbert the Goblin



## Tools

### Knives

- Sharp cutting knife
- Serrated knife

### Paintbrushes

- Size 00 paintbrush

### Modelling Tools

- Dresden tool
- Ball tool
- Sugar shapers

### Cakey Tools

- Rolling pin
- Flexi smoother

## Other

- Airbrush
- Paint palette

## Ingredients

### Cake

- 1 x 9" Square by 3.5" deep maderia cakes

### Ganache

- 750g Dark chocolate ganache

### Sugarpaste

- 750g white good quality
- 500g green sugarpaste
- 300g black sugarpaste
- 200g purple sugarpaste

### Modelling Chocolate

- 1kg White modelling chocolate

## Paints and Dusts

- Diamond Dusts
- Flesh tone
- Magic colour dusts
- Yellow
- Brown
- White
- Black
- Flesh gel colour
- Black airbrush colour

## Other

- Polystyrene egg approx 15cm tall by 11cm wide
- 12" square by 0.5" wooden board with 8mm hole in the middle
- 2 x 8mm nuts and washers
- Tin foil
- High percentage alcohol
- Confectioners glaze
- Vegetable glue