

Octopus Cake Tutorial

INGREDIENTS

Cake

- 4" Round Chocolate
- 5" Round Chocolate

Cake Drum

- 4x 4" Round cake drums

Ganache

- 1Kg Dark chocolate ganache

Sugarpaste

- 2Kg white sugarpaste
- 30g Black
- 20g Blue

Airbrush Colours

- Red - ethanol based - Spectrum Flow
- Sky blue - ethanol based - Spectrum Flow
- Orange - ethanol based - Spectrum Flow

Others

- 2 Packs of plain biscuits for the sand base

TOOLS

Knives

- Palette knife (large and small)
- Sharp cutting knife
- Serrated knife (large)

Modelling Tools

- PME set

Paint brushes

- Large fan brush
- #6 paintbrush
- #3 paintbrush
- #1 paintbrush

Cakey Tools

- Plastic cake smoothers
- Rolling pin
- Acetate smoothers

Other

- Airbrush
- 96% alcohol
- 26 gauge white florist wire
- Wire cutters
- 1 wooden bamboo dowel
- Cocktail sticks
- 3 bags of cocktail ice
- Blender
- 2 large deep baking trays

STAND

- 12" x 8" plywood 10mm thick
- 10mm threaded rod BLANK long (Matthew you need to watch the live to find the length please)
- 4x 10mm nut and washers
- 4" Round plywood 10mm thick
- 10mm Black ribbon
- 3.5mm Aluminium armature wire 5m long
- Hot glue gun
- 2x spanners