



Module 6 - Section 2 - Marzipan covering

Objective: Cover a fruit cake with a neat layer of marzipan.

In completing this section the user will be able to:

- Identify the means of reducing the chances of mould on the cake
- Identify the depth of marzipan for the top of the cake
- Neatly cover the top and sides of the cake in marzipan
- Identify the resting time before decoration

Assessment criteria:

1. Identify the means of reducing the chances of mould on the cake
2. Identify the depth of marzipan for the top of the cake
3. Neatly cover the top and sides of the cake in marzipan
4. Identify the resting time before decoration

You will Need:

Tools and ingredients for the whole module are listed in Lesson 1.

Method:

- Bring jam to the boil, then use once cooled. Spread the jam evenly across the top of the fruit cake
- Roll out 800g of marzipan to 7mm thick
- Flip the cake upside down so the jam covering connects with the marzipan
- Add a layer of jam to the sides of the cake
- Add 200g of marzipan to what's left of the 800g
- Measure the circumference of the cake
- Roll a sausage to the length of the circumference of the cake
- Fill any holes at the side of the cake with shaped pieces of marzipan
- Soften then roll the marzipan to a sausage shape wide enough to cover the side of the cake
- Cut a sharp line down one side
- Match the cut line to the cake drum and roll the marzipan around to cover the side
- Smooth with cake smoothers
- Trim off the excess marzipan
- Leave at least overnight before starting to decorate

Supporting Notes:

Royal icing is traditionally used to cover a rich fruit cake. However, royal icing won't stick to a fruit cake so there needs to be a layer between the cake and the royal icing.

Sugarpaste/fondant can be used, but the aim is to achieve a smooth covering, with no cracks, crumbs, blemishes or finger marks. Marzipan provides a perfect surface for the application of the royal icing.

In order for the marzipan to stick to the cake a layer of jam is used. It is best to bring the jam to the boil, then sieve and leave to cool a little. Apricot jam is often used as the taste complements the fruit cake, but is also more transparent than other jams. The boiling process removes bacteria and prevents the cake from going mouldy. Rich fruit cakes are often kept for many months, sometimes years. They will only deteriorate once bacteria gets in, so boiling the jam hugely reduces that risk. Start by adding a little sieved jam to the top of the cake and spread evenly across the surface, while still warm.

Marzipan provides a smooth, crumb free base for the royal icing to stick to. It comes in different colours and brands. Always check the almond content. It is the same as the cocoa content in chocolate, the higher the almond the content the purer the marzipan will be. Marzipan is naturally white so it is better to go for the natural marzipan rather than coloured. Marzipan can also be used for modelling and it is the more pure marzipan that will hold its shape.

Soften up approximately 1kg of white marzipan for an 8" round fruit cake. It can be heated in the microwave to help the softening, but only in very short bursts. When rolling marzipan it is important to use icing (powdered) sugar and definitely not corn flour on the work surface as corn flour and marzipan cause a reaction when put together. Roll approximately 800g of marzipan to 7mm thick, enough to cover the top of the cake. Leaving the rolled marzipan on the work surface, flip the cake upside down so that the jam is sticking to the marzipan. Holding the cake firmly (still upside down), push the marzipan firmly into the top of the cake, to fill in the gap left where the cake domes during baking. Trim the excess marzipan off, then flip the cake the right way up, then onto the cake drum.

Add a layer of jam to the sides of the cake, being sure to cover all the way up to include the top edge of the marzipan. Any holes in the cake should be filled with a shaped piece of marzipan, which will ensure a better final finish.

To cover the sides add the remaining 200g of marzipan to the remainder of the 800g then roll into a sausage shape to the length of the circumference of the cake. Flatten and roll with the rolling pin until the marzipan is wide enough to cover the side of the cake. Cut a sharp neat trim on one long edge, then use that as the edge that joins the cake drum. Smooth the marzipan to the cake to ensure it is stuck, then trim off the excess. Leave the cake to set overnight before decorating.