

Get Ready to Roll with Renshaw Professional

Colour and design

At Renshaw we understand the importance of complementing your individual creative flair.

Our range of Renshaw Professional Ready To Roll Icing reflects this and is available in a vibrant spectrum of colours allowing you to create designs where the only limit is your imagination.



- Simple and easy to use
- Ideal for icing Wedding and Novelty cakes
- Available in a stunning range of colours



Renshaw
PROFESSIONAL
ESTD 1898

**A guide to
successful cake decorating**

www.renshawprofessional.com

Versatile

To add extra interest to your cake you can emboss, model or mould the sugarpaste. It will set quite firmly whilst retaining a soft texture under the top skin.

Icing your cake

- Before your start using Renshaw Professional Ready To Roll Icing it should be used at room temperature for optimum performance.
- Use the chart below to work out how much sugarpaste you will need and weigh out the required amount.
- Place the cake on the centre of a non-stick board, cake board or plate.
- Lightly dust a clean, flat work surface and rolling pin with icing sugar then roll out the icing keeping an even pressure. Lift and rotate the icing as you go, adding a little more icing sugar to the surface as necessary. This is to prevent it from sticking.

- For a marzipanned cake: Lightly brush the marzipan with either a clear alcohol or cooled boiled water, just enough to make the surface sticky. For a sponge cake, apply a very thin coat of buttercream.
- Gently lift the icing over your rolling pin or pick it up carefully with both hands, taking care not to stretch or tear it.
- Position it on the cake.

- Using the palm of your hand, a piece of spare icing or icing smoothing tools, smooth and gently shape the icing on the cake top and sides until it feels silky to the touch.
- Immediately trim any excess icing flush with the base of the cake using a sharp knife. If embossing tools are to be used, do this while the icing is still soft. Renshaw Professional Ready To Roll Icing will generally set within 2-3 hours.

Introducing FIVE fantastic new colours to the Professional Ready To Roll Icing range:

Lime, Amethyst, Turquoise, Navy and Flesh tone.



How to use Renshaw Professional Ready to Roll Icing

Our hints and tips to successful decorating:

- It is always advisable to knead the sugarpaste prior to use. This will "wake up" the gums so making it easy to use and achieve that perfect finish.
- Only use icing sugar never flour for dusting. Surfaces and rolling pins need to be dusted when using the product to prevent it from sticking.
- Keep any unused Renshaw Professional Ready To Roll Icing in a clean polythene bag to keep it fresh for future use. Try to expel as much air as possible to prevent crusting.

Quantity guide for round cakes

Size	Depth	Almond paste weight at 8mm depth	Renshaw Professional Ready to Roll Icing weight at 5mm depth	Average number of portions
15cm / 6"	6.5cm / 2.5"	1lb 7oz / 650g	1lb 2oz / 500g	30
20.5cm / 8"	6.5cm / 2.5"	2lb 0oz / 900g	1lb 5oz / 650g	50
25.5cm / 10"	7.5cm / 3"	3lb 2oz / 1400g	2lb 14oz / 1300g	80
30cm / 12"	7.5cm / 3"	4lb 2oz / 1900g	3lb 4oz / 1500g	120



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