

Fondant Rose

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Prep. time : 5 minutes

Cook time : 0 minutes

Ready in 25 minutes

Level : Basic

Tools and Ingredients:

- Small rolling pin
- Rose petal silicone veiner
- Rose petal cutters
- Ball tool
- Foam pad
- Red fondant 200g (7oz)
- Powdered sugar as needed

Directions

1. Prepare all the tools you need: 200g of fondant, small rolling pin, rose petal cutters, ball tool, foam pad, and rose petal silicone veiner. I like to make my roses on the silicone mat.
2. Take approximately 20g (0.7oz) of the fondant and roll it into a ball. Roll one side until you get a cone.
3. Model the thick part of the cone to make a temporary “stand” for the rose.
4. Roll out the rest of the fondant to thickness of approximately 2mm (about 1/16"). Add a little bit of powdered sugar if your fondant sticks.
5. Pick a rose petal cutter that is the same size as your fondant cone. Cut out 11 petals.

6. Thin the edges of the each petal with the ball tool. Press each petal into a rose petal silicone veiner.
7. Wrap one petal around the fondant cone so it overlaps at the top a little bit. If it doesn't stick to the cone, brush the bottom of the petal with water very lightly.
8. Place the second petal in a way that the seam of the first petal is right in the middle of the second petal. Place the third petal right across the second one, and tuck one side under the second petal, and the other side over the second petal.
9. Arrange the next layer of three petals in the same way.
10. Place the next layer of five petals. Remove the temporary "stand" and voilà – you have just made a lovely fondant rose!