

HOW TO MAKE TOMATAO – THE CRAB FROM THE MOVIE ‘MOANA’

In this tutorial I will show you how to make Tomatao, the villainous giant crab from the Disney movie ‘Moana’ as a cake topper. This topper was approximately 15cm wide and was made for a 22.5cm (9 inch) cake.

ITEMS YOU WILL NEED:

- Flexible aluminium wire
- Blue, white, orange and black fondant
- Non-stick work board
- Ball tool
- Cone tool
- Veining tool
- Blade tool
- #26 florist wire
- Pre-made icing eyes
- Small shell mould
- Edible confetti
- Edible glue
- Gold lustre dust
- Paintbrush

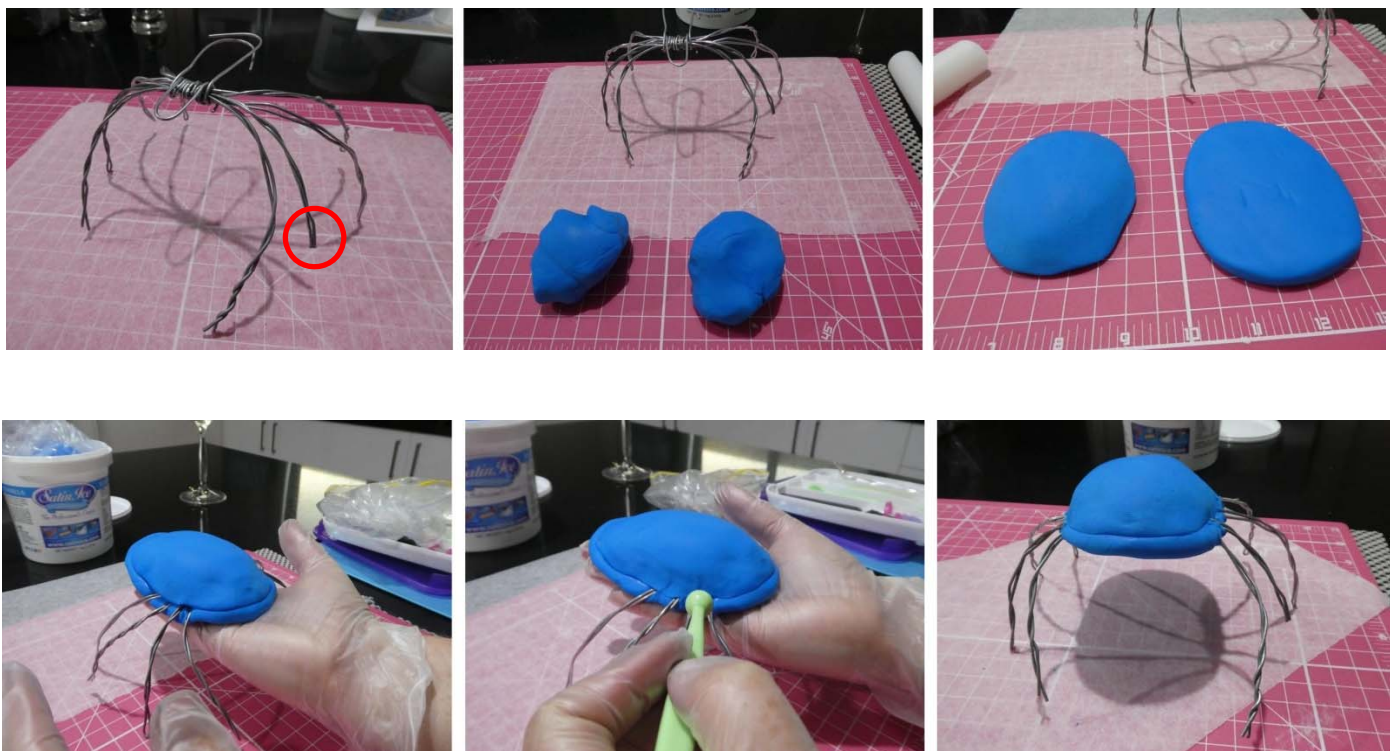
STEP 1

Build the wireframe skeleton using the aluminium wire.

First use 4 lengths for the 6 legs and 2 front pinchers (note that his first leg on the left is shorter- circled in red in first picture), bend the wire into a basic crab shape then wrap wire around the centre of the legs to join them together.

Wrap a piece of wire into an oval (this will help hold the weight of the body).

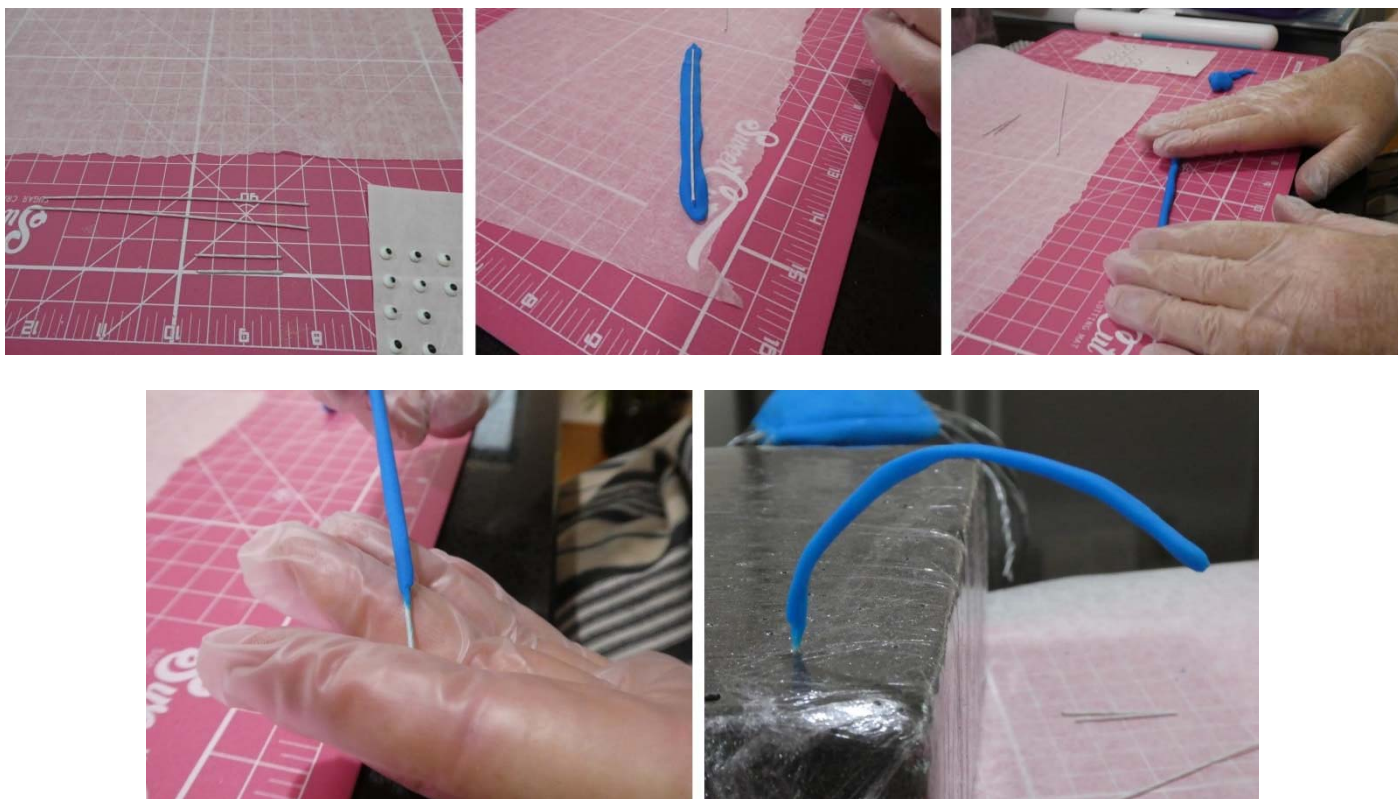
Take 2 balls of blue fondant, roll one piece out flat (this will form the bottom of the crabs body). The other ball needs to be rolled out to a similar size but needs to be raised (like a flat ½ sphere) to form the shell. Glue together with the wire frame between the fondant as per the diagrams below.



STEP 2

Cut the florist wire into 4 pieces – in this example I cut 2 small lengths approximately 3cm long and 2 longer lengths approximately 8 cm long (this will obviously depend on the size of your crab, as you can see mine was quite large).

Cover the 2 longer lengths with fondant, leaving about 1 cm on one edge - this will stick into the crabs head. Slightly bend the wire to form the antennae. Place somewhere to dry (I use a piece of foam covered in cling wrap).



Using a small ball of fondant shape by slightly squeezing the bottom to form a half bone shape, then use the ball tool to indent and form the eye socket. Glue in the pre-made eye and allow to dry – you will need 2 of these.



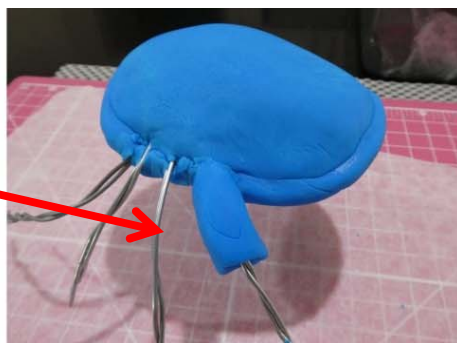
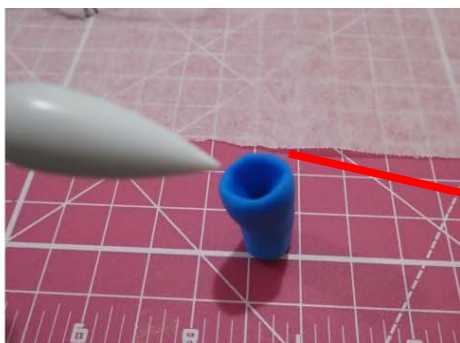
Using the shell mould make a number of different shells out of white fondant and allow to dry. These will be used for the back of the shell.



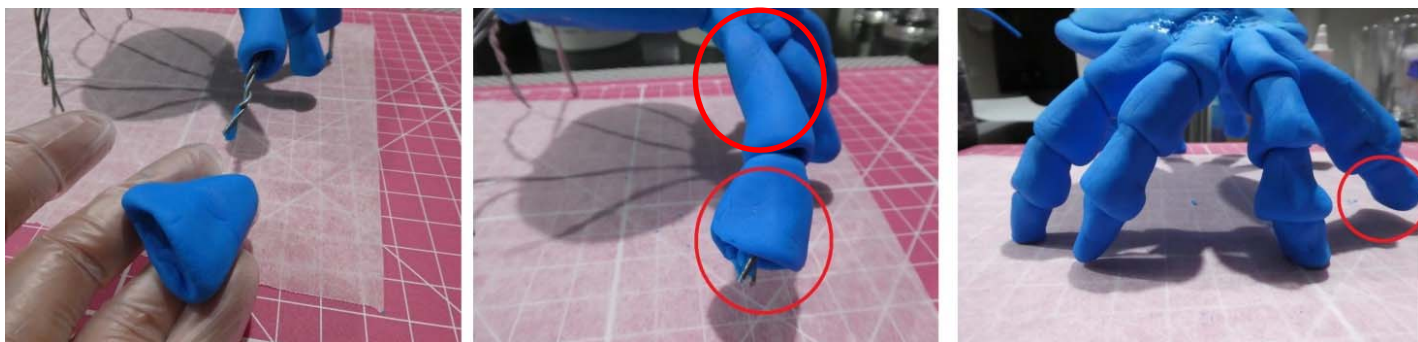
STEP 3

You are now going to form the legs. Roll a small amount of blue fondant into a small sausage shape and use the cone tool to hollow out the top. Gently push the fondant shape up the wire leg and glue to the body. The hollowed out section of the shape should be at the bottom of the leg so you can push the next section up into it a little. Refer to photos below.

Continue this method on the 6 back legs adding 3 shaped tubes on each leg. Then on 5 of the back legs push a cone shaped piece on each leg to form the bottom claw. Remember that in the movie he has lost one claw on the left front leg so do not put a claw on this one.

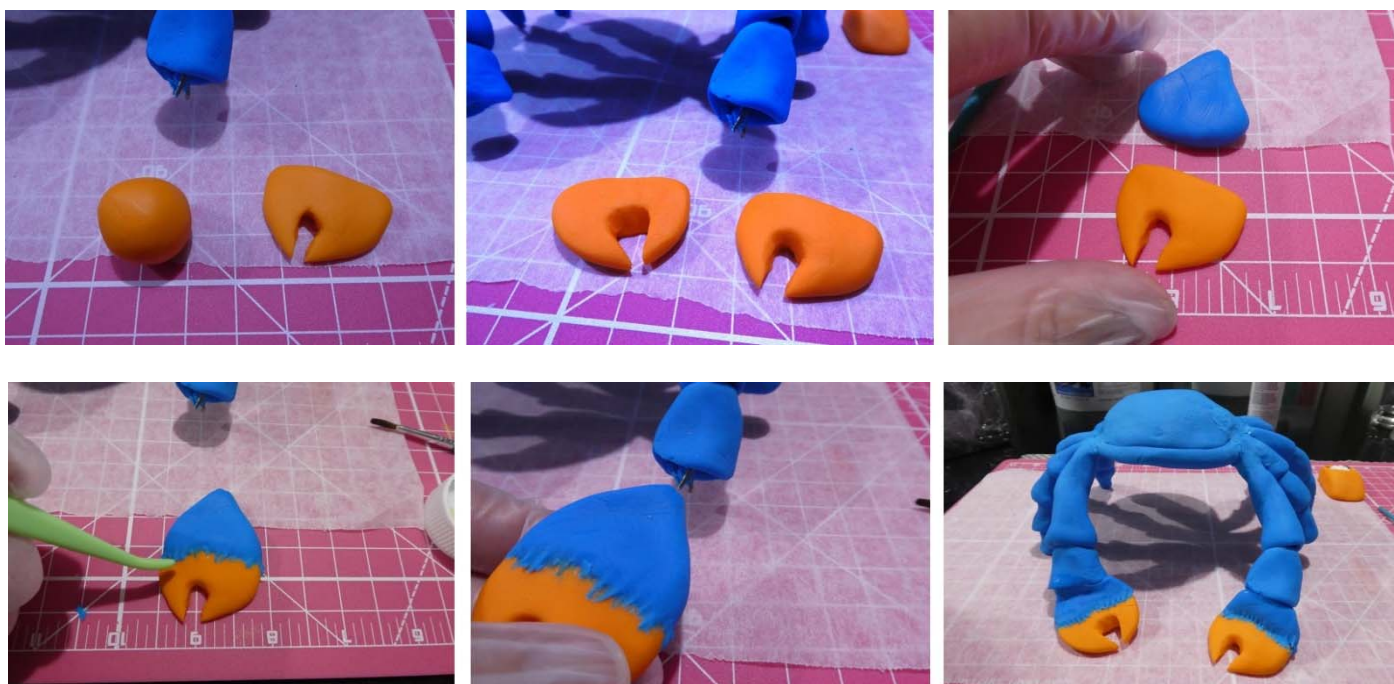


The front 2 large pinchers are made in a similar fashion, however you only need 2 pieces per pincher. So make one longer sausage shape on each pincher and then a bell shape – you will then add on the actual pinchers once you have made them and they are dry. Leave your crab body to dry for at least 1 hour or longer if possible whilst you make the next items.



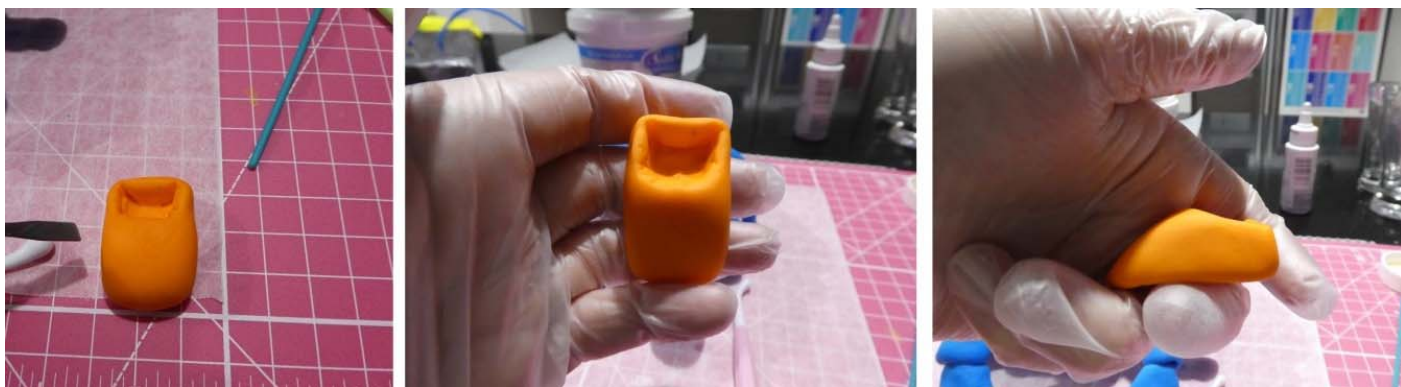
STEP 4

You are now going to create the 2 front pinchers. Roll a small amount of orange fondant into a small ball and then shape into a flat, 1/2 circle. Using your blade tool or a knife cut out the pinchers as per diagrams below. Allow to dry for ½ hour then take a small amount of blue fondant, shape into a flat triangle shape. Join to the orange pinchers with a little glue and shape using the veining tool. Push each pincher onto the 2 front legs and arrange into the shape you want. Refer to photos below.



STEP 5

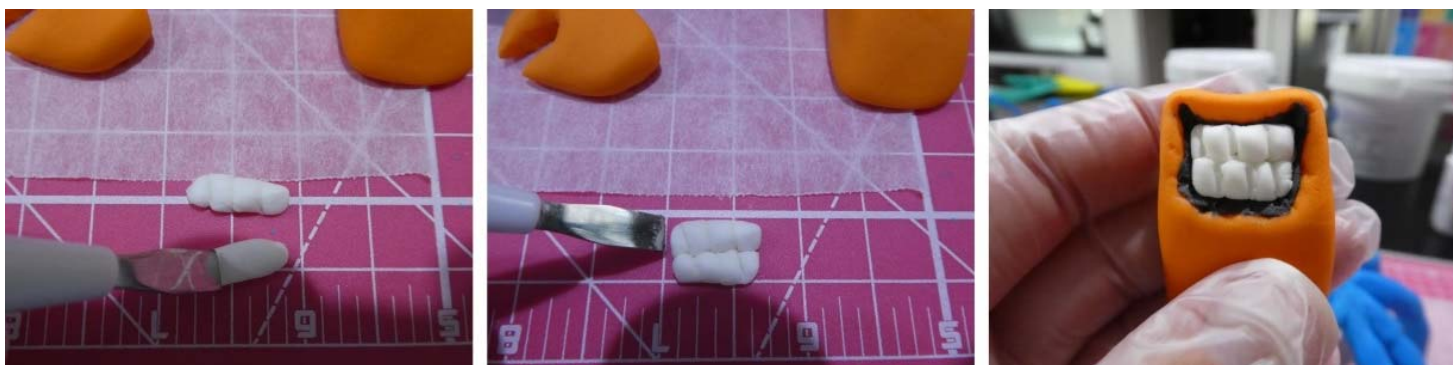
Next step is to make the mouth and teeth. Take some orange fondant and shape into a rectangle, then hollow out the top section. This will form his mouth – refer to the first 3 photos below.



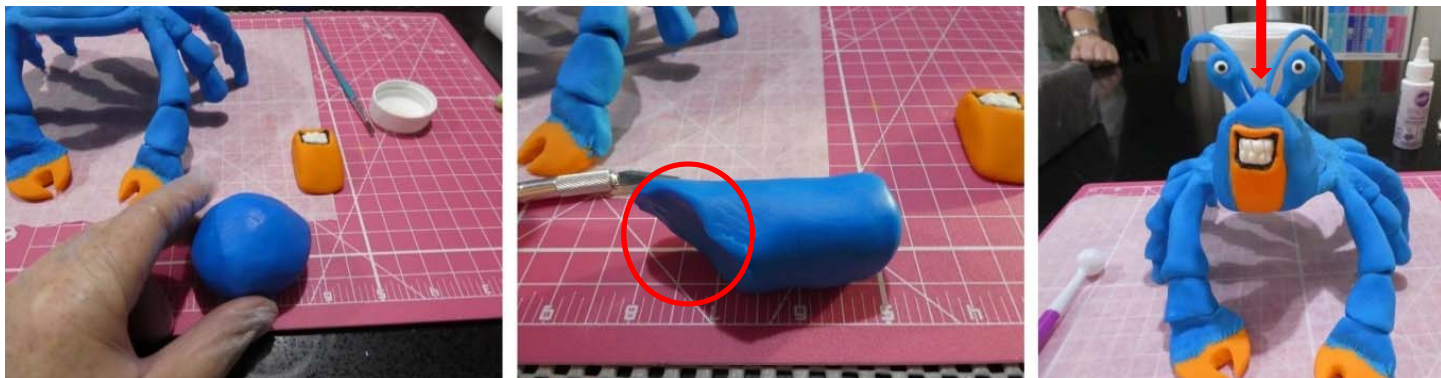
Using a little black fondant push into the mouth cavity and line the entire mouth.



Roll 2 small pieces of white fondant into a sausage shape, using the blade tool indent to form teeth. Join the 2 pieces together and place into the mouth.



Apologies for the next step – I was so busy making the head that I forgot to take some step by step photos. Take a ball of blue fondant, shape into a large sausage shape, then flatten on one end (this will be the bottom of the neck – circled in red). Shape the top of the sausage into a point (indicated at red arrow) and then using a blade tool – cut out a rectangle section for the mouth, glue and insert into the shape. Glue onto the body and then stick in the eyes and antennae.



STEP 6

Using some waxed paper create a template for the shell and then cut out of white fondant. Glue to the crabs body.



STEP 7

Once again I realised that I had not taken photos of the steps for making the hook. I used white fondant and shaped into a hook shape and then wound some brown fondant around the top to form the handle. I then allowed it to dry for a day before gluing onto the shell. I have circled on the shell where I left an indent so that the hook would be able to be glued to the shell once it was painted in gold.

Final step is to glue on your shells and edible confetti, I also roughed up the shell a little to make it look more effective. Once the shells and confetti were stuck on and dry I painted the entire shell with edible gold lustre and allowed this to dry before gluing on the hook.



