

HOW TO MAKE FONDANT CORALS

In this tutorial I will show you how to make simple colourful fondant corals that you can use for an underwater themed cake. You can use whatever colours you like for your corals – popular colours are yellow, purple, red, orange, green and pink however it will depend on your own individual design as to the colours you use.

I make all my fondant items a couple of weeks ahead of when I need them and store them in an open container in a dark room to maintain their colour. This way they are dry and easy to handle on the day I am decorating my cakes.



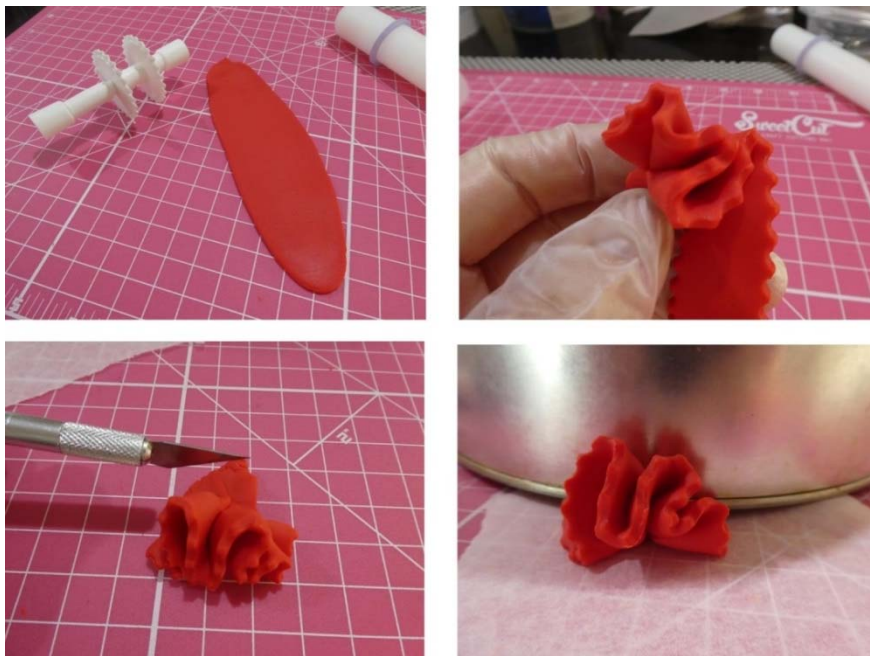
ITEMS YOU WILL NEED:

- Fondant in bright colours of your choice
- Non-stick work board
- Rolling pin
- Baking paper
- Bakels 'Sprink' – I prefer to use this to stop sticking rather than cornflour
- Sharp knife or blade tool
- 2 or 3 different size circle cutters
- Serrated ribbon cutter
- Serrated cone tool
- Ball tool with a small and large tip
- Modelling stick
- Soft paint brush
- Edible glue

BLADE CORAL

Spray your board with a small amount of Sprink to stop your fondant sticking, knead the fondant until soft and pliable and roll out to approximately 10 cm long and 5 mm thick.

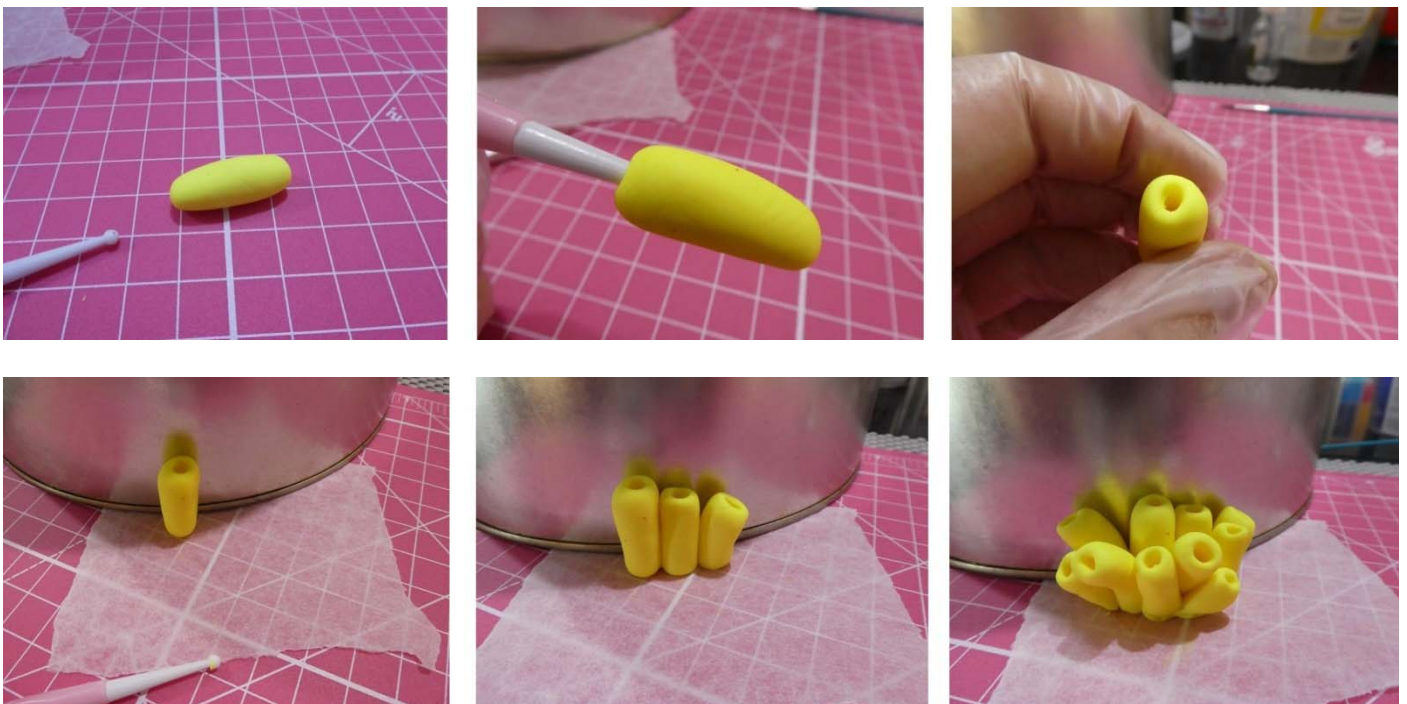
Using a serrated ribbon cutter cut out a strip of fondant. Fold the fondant in a zig zag pattern to form the shape. Cut off any excess fondant from the back of the fondant. I place mine against a cake tin to dry so that it takes the shape of the cake.



TUBE CORAL

Knead your chosen fondant until soft and pliable and roll out into a sausage shape approximately 3 cm long and 1 cm in diameter.

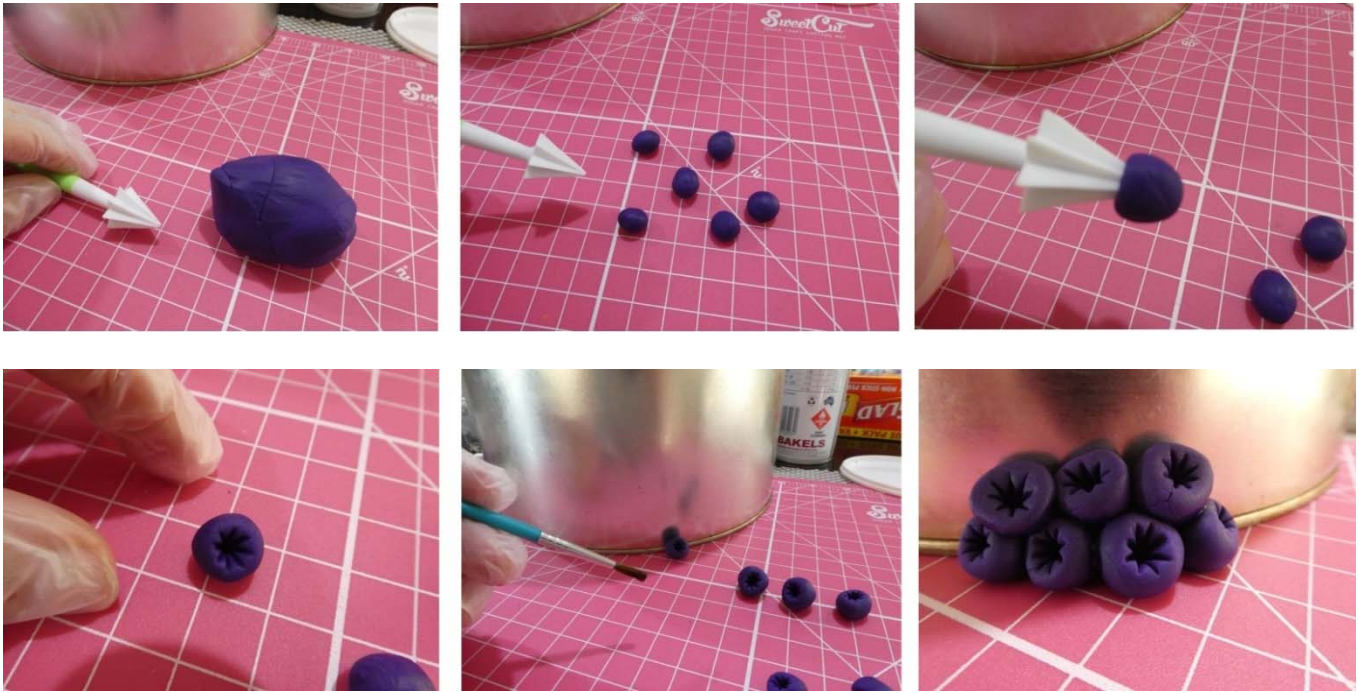
Using the small end of the ball tool create a hole in the top of the sausage. Place against a cake tin or other item to help form the shape. Continue to make a number of these shapes and glue them together to form the coral.



FAVIA CORAL 1

Knead a small ball of your chosen fondant until soft and pliable and roll into small balls approximately 1 cm in diameter.

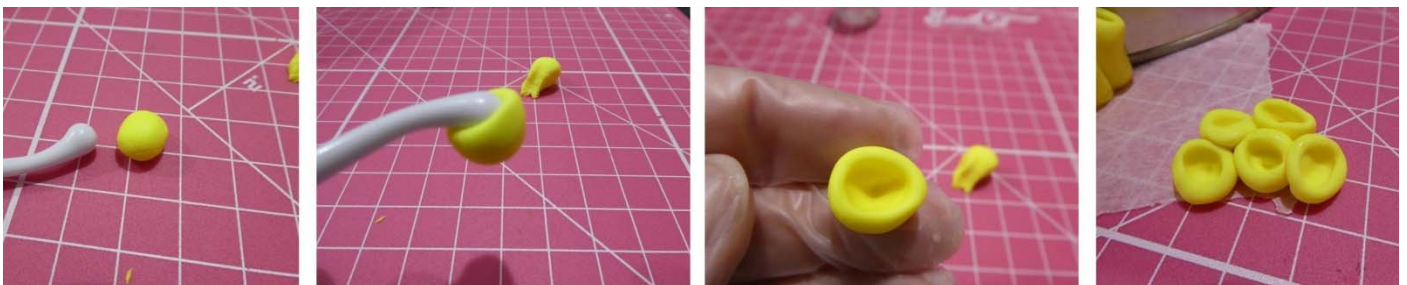
Using the serrated cone tool, push into the ball and create a star shaped indent. Glue balls together to form your coral. You can form against a cake tin to give it some stability until it dries.



FAVIA CORAL 2

Knead a small ball of your chosen fondant until soft and pliable and roll into small balls approximately 1 cm in diameter.

Using the large end of your ball tool push into the ball and create a circular shaped indent. Glue balls together to form your coral.



BRAIN CORAL

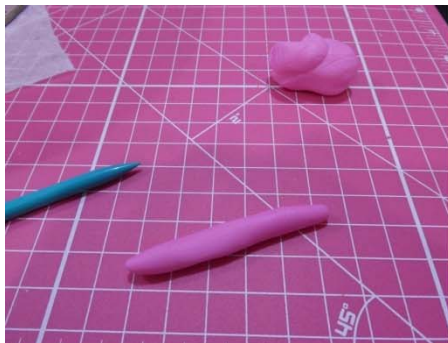
Knead a small ball of your chosen fondant until soft and pliable and roll into a ball. This can be as large or as small as you like and will depend on your chosen design.

Using the small end of the ball tool indent over the entire shape until you are happy with the results.



PILLAR CORAL

Knead a small ball of your chosen fondant until soft and pliable and roll into a sausage shape approximately 6 cm long and 1 cm in diameter. Using a modelling stick score the shape and create a rough surface. Glue different lengths of the fondant together to create your chosen shape. I form mine against a cake tin to give it some stability until it dries.



KELP TYPE CORAL

Tear off some baking paper, scrunch it up and place in a suitable container where you can allow your coral to dry.

Spray your board with a small amount of Sprink to stop your fondant sticking, knead a small ball of fondant (your choice of colour) until soft and pliable and roll out to about 0.5mm thickness.

Using the circle cutters cut out different sized circles from the rolled fondant. Ensure you cut out from the sides as well. Using your knife level the bottom of your coral and then place on the scrunched up baking paper to dry.

