

# RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL

By: Cake Jess

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## *MY DESIGNS IN YOUR EYES!*

*"Renowned for her innovative designs and diverse inspirations, Jessica Minh Vu has made a name for herself as a creator of edible works of art. Based in Hanoi, Vietnam, she has overcome a number of obstacles to pursue her passion all over the world."*

*Jenny Royle*

*Editor of Cakes and Sugarcraft Magazine*

*Cakes and Sugarcraft Magazine August/September 2016 issue*

*"Known for her floral and fashion-inspired masterpieces, Jessica Minh Vu creates cakes with truly exquisite details and lifelike accents. With a long list of inspiration, her stunning cakes are edible works of art ready for the runway or the museum!"*

*Leanne Winslow*

*President of Cake Central Media Corp*

*Cake Central Magazine Volume 6 Issue 4, September 2015*

# RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL

*In this tutorial, you will learn how to:*

- *Create a rosette for the top tier*
- *Create swirls for the mid tier.*
- *Create fashion ruffles for the bottom tier*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *TOOLS & MATERIALS:*

- Gum paste with the color of your choice. Here I use pastel purple combining touches of pink and violet.*
- Edible glue*
- O grade wafer paper*
- Vegetable oil*
- Shortening*
- Petal dusts: wedgwood blue, Royal purple, purple, daffodil,*
- Pasta roller*
- Small rolling pin*
- Rose petal cutters set 1 and 2 by Squires Kitchen, David Austin rose petal cutter set by Giovanna Smith (Sugar Art Studio)*
- Big Ball tool*
- Veining stick*
- Storage board*
- Stylyss herb mincer*
- Ruler*
- X-acto knife*
- Scissors*
- One-sided blade*
- Fruit tray*
- Dresden tool*
- Bamboo skewer*
- Tissue paper*
- Bamboo toothpicks*



- White floral tape*
- White ready made stamen with very small fine tips*
- Floral white wire size 28, 18*
- Gel colors: Wilton violet and pink*
- Plastic semi sphere mold 4 cm in diameter*
- Light pink shade /pastel lilac petal dust*

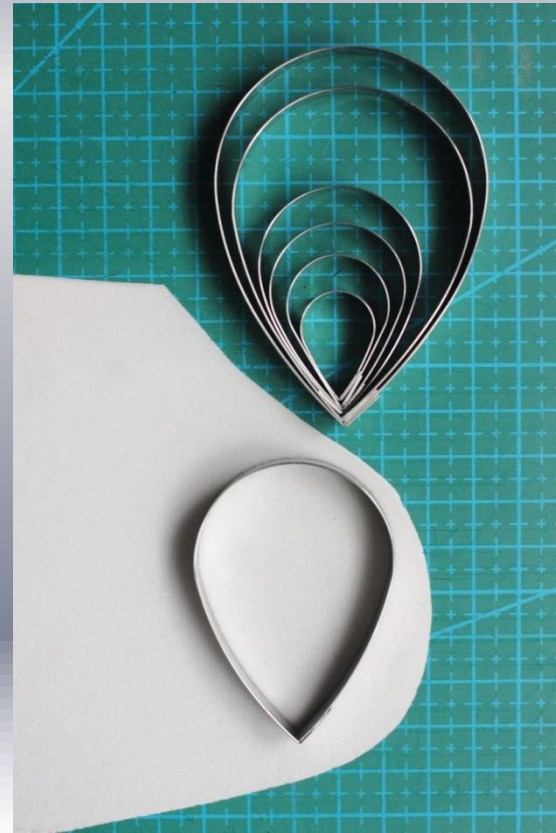
# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 1: CREATING A ROSETTE FOR THE TOP TIER*

*Tint some light pink gum paste with tiny touches of Wilton violet gel color, knead well to get the color well-blended into the gum paste . We will get a pastel purple with a shade of pink.*



*Knead a piece of gum paste well with a little shortening, roll it out using a small rolling pin then run it through a pasta roller until it gets very thin. Cut out several petals using 3 different sizes of a rose petal cutter set. I use the 3<sup>rd</sup> biggest, the 3<sup>rd</sup> smallest and the 4<sup>th</sup> smallest cutters to cut out 25 petals, 11 petals and 4 petals respectively to form a rosette for the front of a cake of 17 cm height and 15 cm diameter.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 1: CREATING A ROSETTE FOR THE TOP TIER*

*Store the petals in Wilton storage boards to prevent them from drying.*



*Thin the edge of each petal with a big ball tool.*



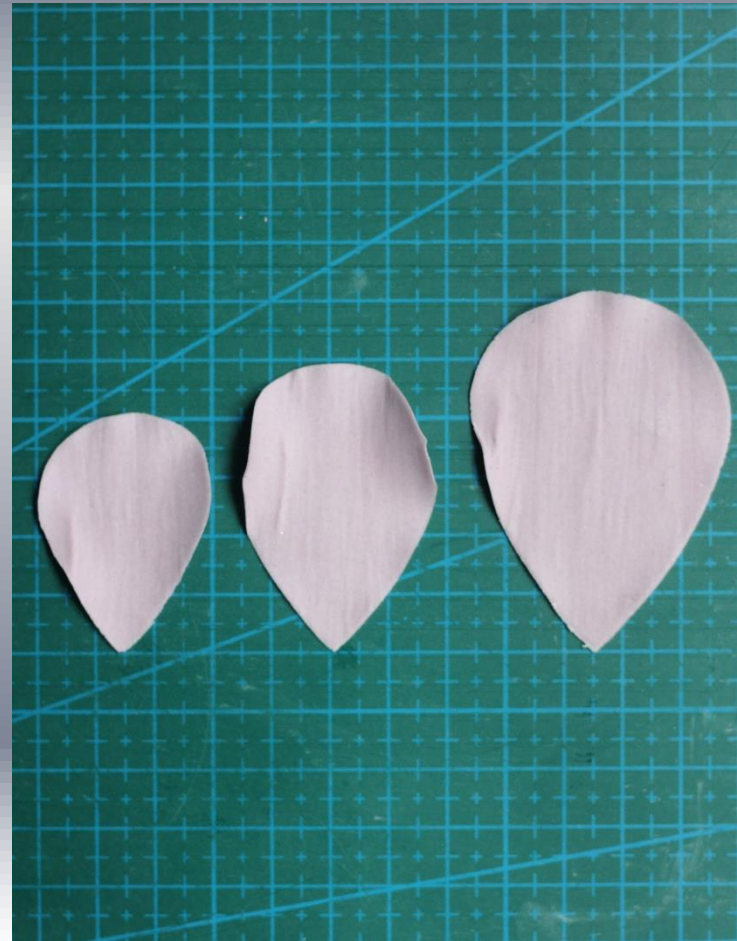
# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 1: CREATING A ROSETTE FOR THE TOP TIER*

*Vein each petal using a veining stick.*



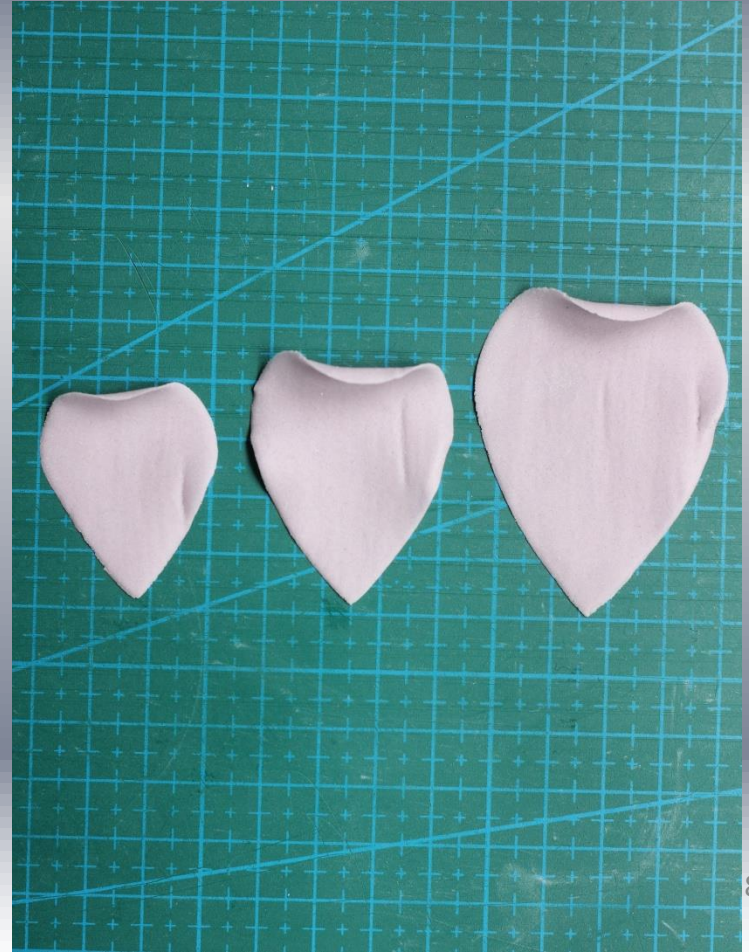
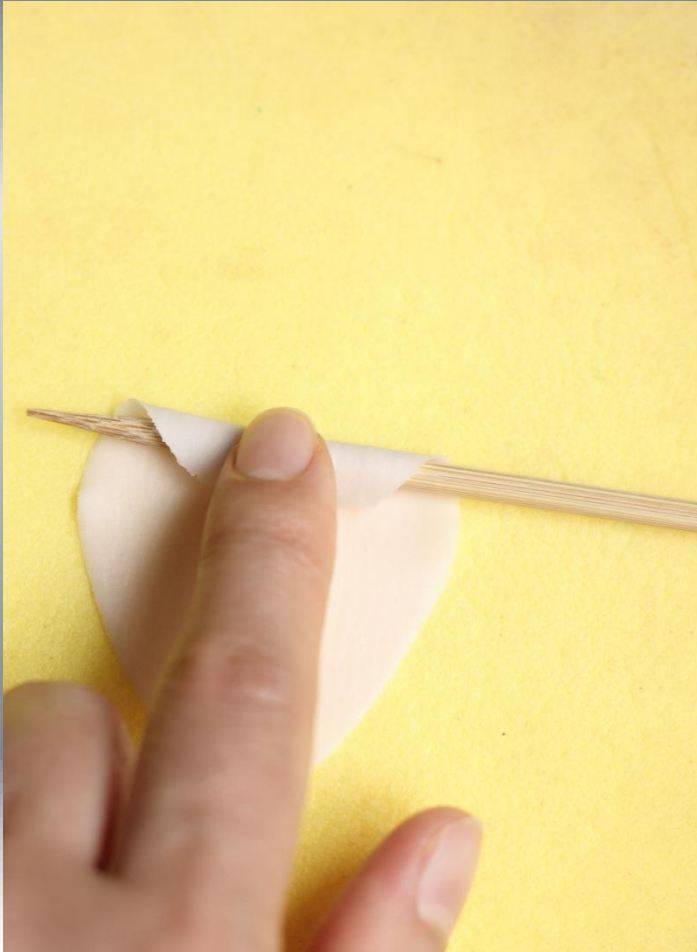
*Here are the veined petals of 3 sizes.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 1: CREATING ROSETTE FOR THE TOP TIER*

*Flip a petal over, curve its top edge backwards using a bamboo skewer.*

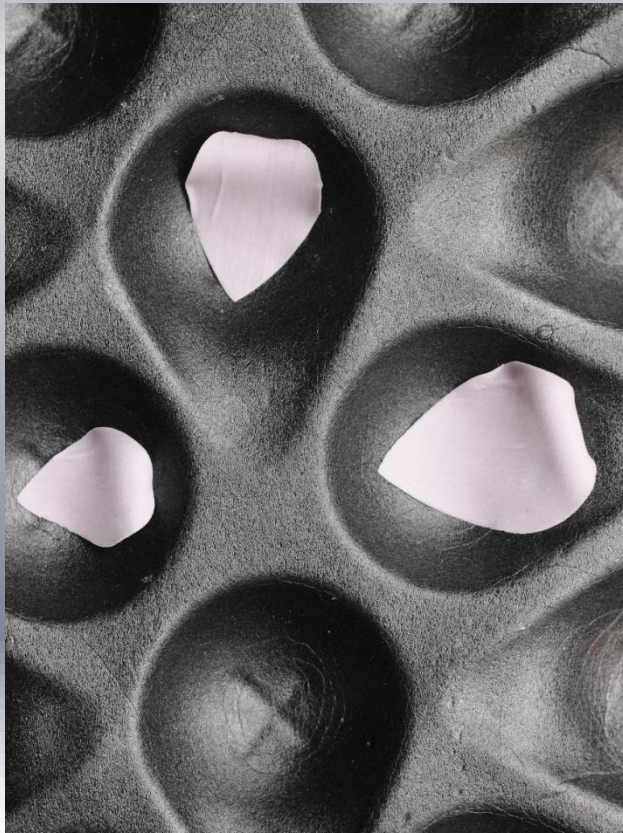


# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 1: CREATING A ROSETTE FOR THE TOP TIER*

*Put each one into a cavity of the fruit tray to form a realistic petal shape. Let all petals get semi dry. This will help to keep the form of the petal meanwhile it is still flexible enough to receive glue on for attaching later. The tips for recognizing a semi-dry petal is when you release it from the tray, it can stand its shape but you still feel a little dampness in it.*

*When the petals get semi dry, pick up the biggest petal, apply a little edible glue on its back side*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 1: CREATING A ROSETTE FOR THE TOP TIER*

*Then attach it to the cake starting at the top side. You can sketch the shape of the rosette first before applying the petals .*



*Keep attaching the other big petals until you finish the first layer.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 1: CREATING A ROSETTE FOR THE TOP TIER*

*We will use the same size of petals for the 2<sup>nd</sup> layer.  
Apply one by one covering the overlapping point of  
each 2 petals from the 1<sup>st</sup> layer.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 1: CREATING A ROSETTE FOR THE TOP TIER*

*The 3<sup>rd</sup> and the 4<sup>th</sup> layer of the rosette are formed with the same method but with the mid sized petals.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 1: CREATING A ROSETTE FOR THE TOP TIER*

*Below is how the rosette looks with the 4<sup>th</sup> layer formed.*



*The last layer is formed with 5 smallest petals.*

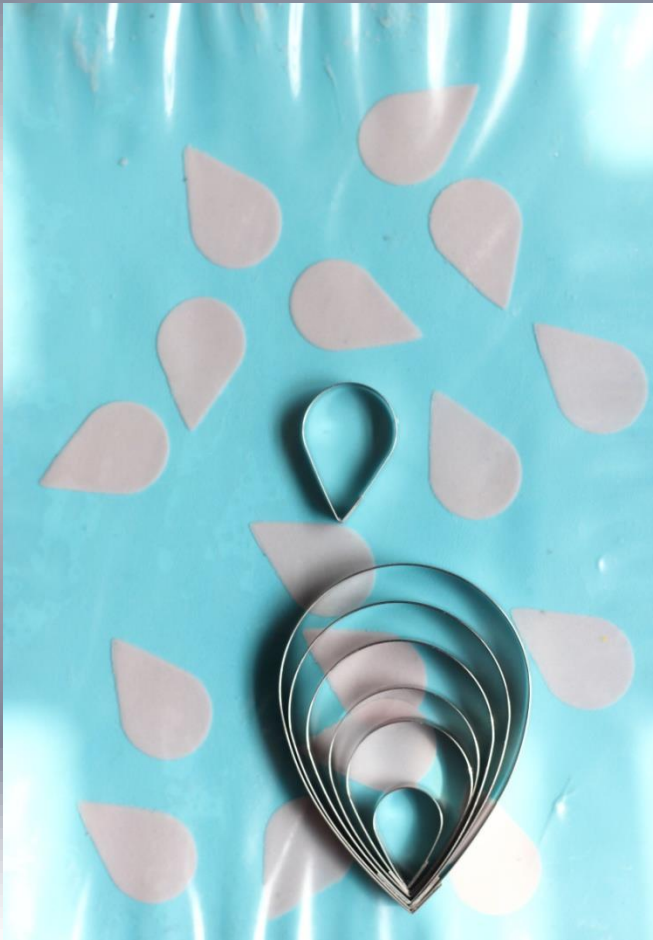


# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 1: CREATING A ROSETTE FOR THE TOP TIER*

*Cut out 14 petals from thinly rolled gum paste using the 2<sup>nd</sup> smallest cutter of the rose petal cutter set. Store them in a storage board.*

*Thin the edge of each petal.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 1: CREATING A ROSETTE FOR THE TOP TIER*

*Stack one petal on top of another lowering a bit.*



*Fold the cluster in a half with its tail attached and the top edges open.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 1: CREATING A ROSETTE FOR THE TOP TIER*

*Attach the 1<sup>st</sup> cluster to the center of the rosette with a little glue.*

*Then add the 2<sup>nd</sup> cluster to the center of the rosette the same way.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 1: CREATING A ROSETTE FOR THE TOP TIER*

*Form other 6 clusters the same way, apply one by one next to each other to form a new layer. The last cluster will be apply in the very center of the center.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 1: CREATING A ROSETTE FOR THE TOP TIER*

*Use the bigger end of a dresden tool to separate the petals from each other a bit to create more dimensions to the center.*



*Now we have a complete rosette for the top tier. Leave it aside until it gets dry.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 1: CREATING A ROSETTE FOR THE TOP TIER*

*I use wedgewood blue petal dust to dust the dry rosette.*

*Dip a round brush into the petal dust, gently dust it all over the petals and center of the rosette the way we dust gum paste flowers.*



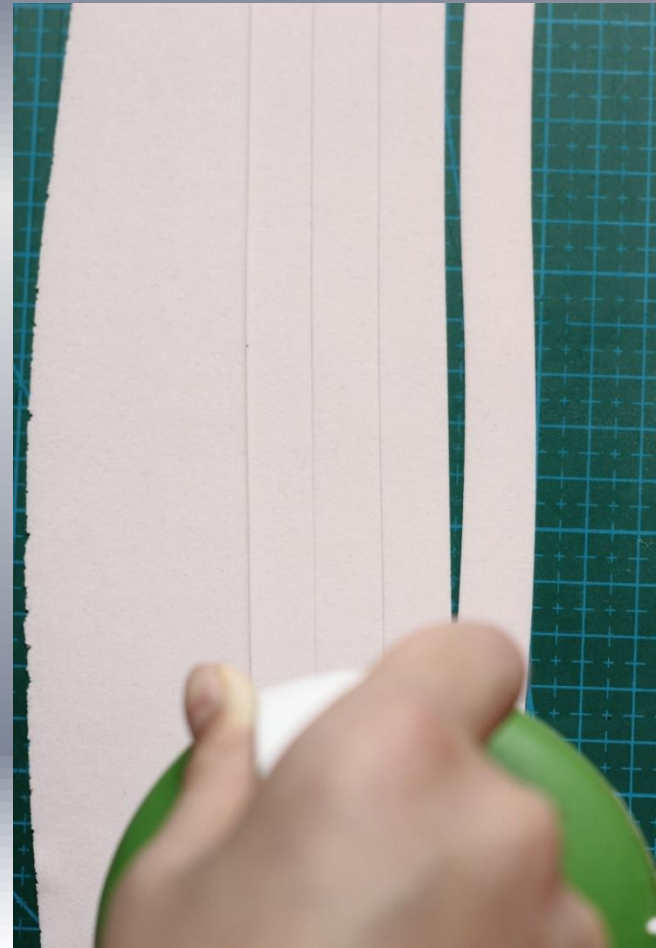
# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 2: CREATING A SPIRAL FOR THE MIDTHIER*

*With a bamboo skewer, sketch spiral curves on the tier to make them guide lines to apply strips of gum paste later.*



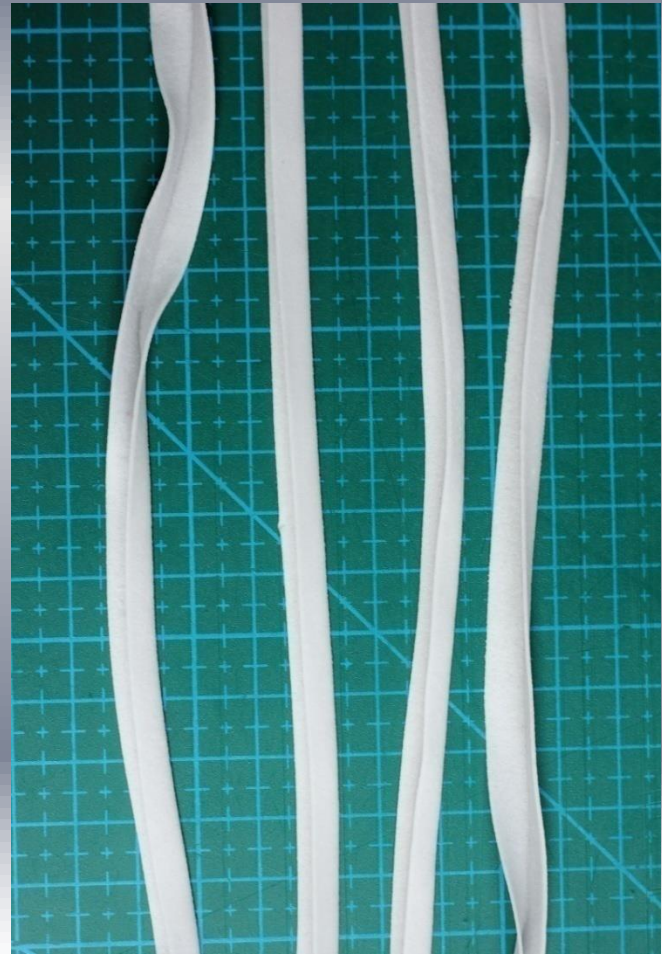
*Cut out strips from thinly rolled gum paste using a Stylyss herb mincer. You can use another strip cutter that you have, but it should create strips with width of 1.3 or a bit more in width.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 2: CREATING A SPIRAL FOR THE MIDTHIER*

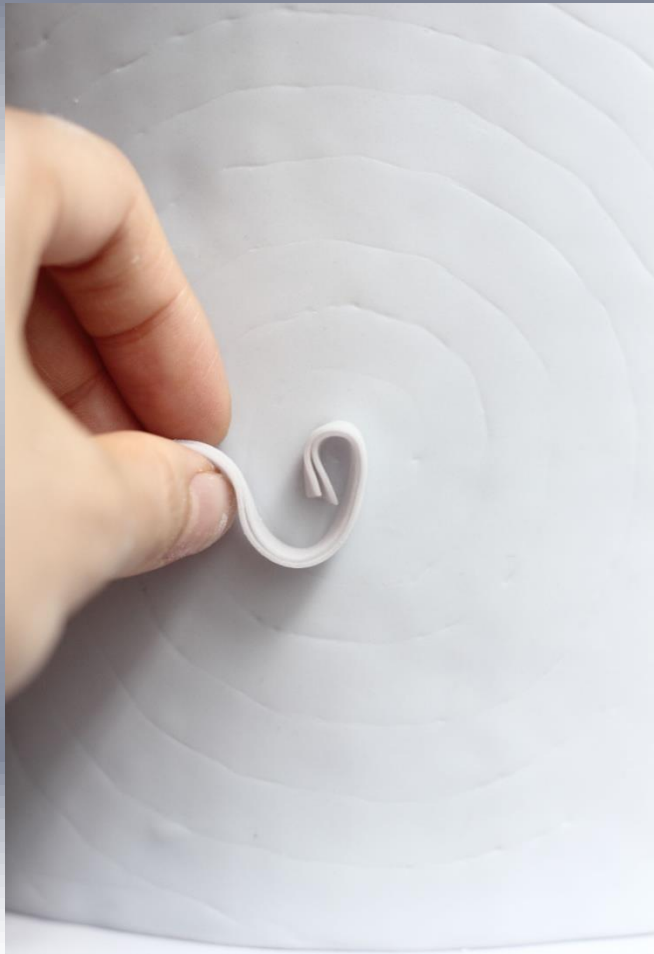
*Fold each strip in half without attaching its 2 length sides together.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 2: CREATING A SPIRAL FOR THE MIDTHIER*

*Apply edible glue tracing the guidelines, attach each folded strip from the very center of the spiral circle.*



*RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*  
*LESSON 2: CREATING A SPIRAL FOR THE MIDTHIER*

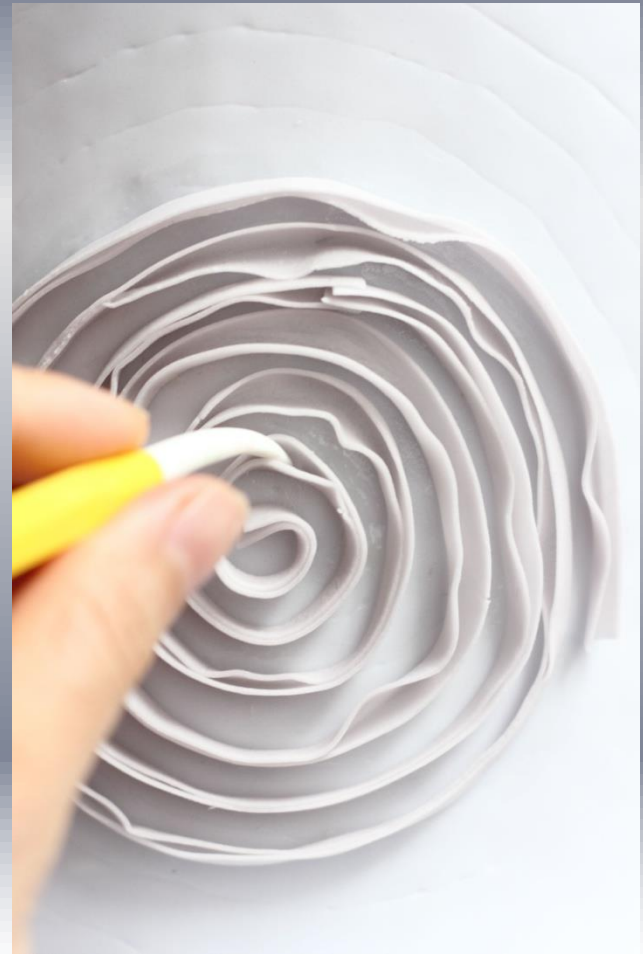
*Keep attaching the strips the same way tracing the spiral marks.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 2: CREATING A SPIRAL FOR THE MIDTHIER*

*Use the smaller end of a Dresden tool to open one half of each strip at its upper part of the circle and with the bigger end of the tool.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 2: CREATING A SPIRAL FOR THE MIDTHIER*

*Attach the open half to the space between.*

*Use similar strips to attach curved lines to the left of the completed spiral circle. Apply them with 2 length sides open and the right half is attached to the space between.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 2: CREATING A SPIRAL FOR THE MIDTHIER*

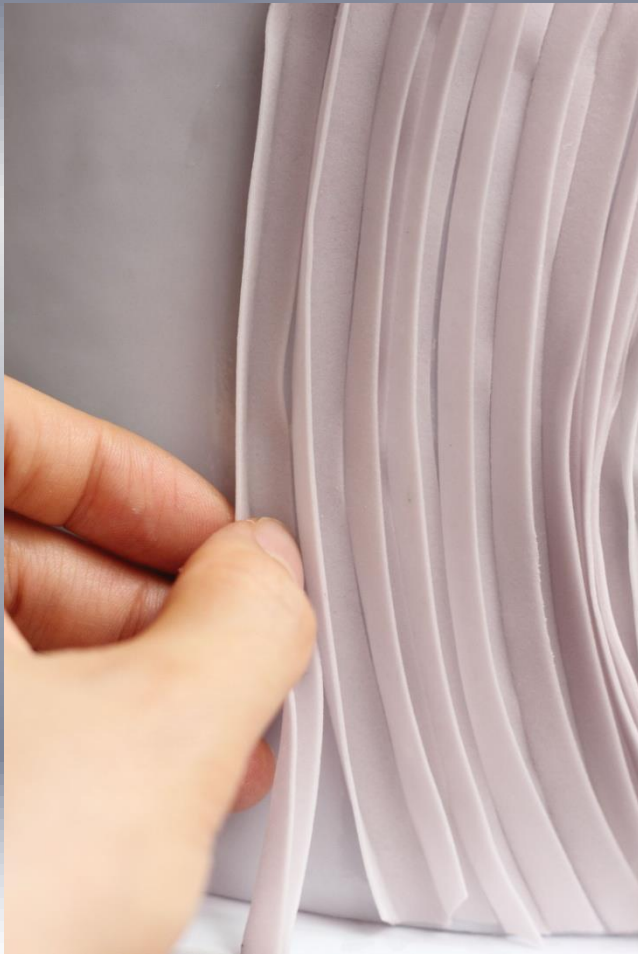
*Keep attaching other strips the same way.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 2: CREATING A SPIRAL FOR THE MIDTHIER*

*Trim off the excess from the curved strips using an one-sided blade.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 3: CREATING FASHION RUFFLES FOR THE BOTTOM TIER*

*Cut out free hand petals with long shape from wafer paper using a pair of scissors.*



*Cut thin lines along the right side of each petal to mimic a feather.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 3: CREATING FASHION RUFFLES FOR THE BOTTOM TIER*

*This is how the feather looks with one side of it cut .*



*Flip it over and cut the other side the same way.*



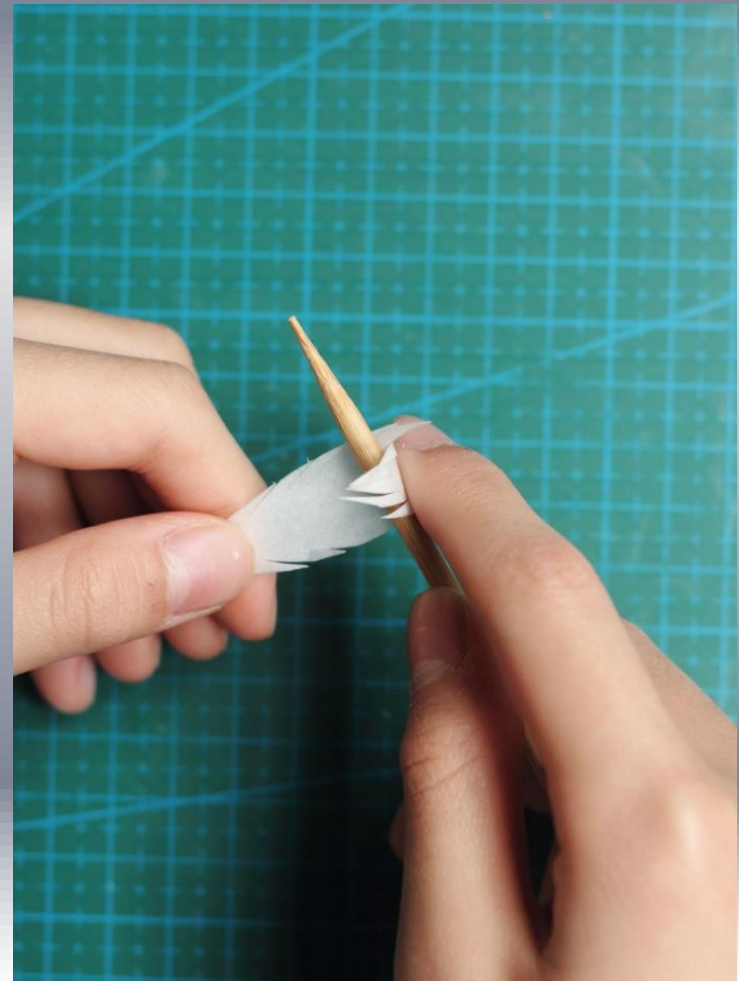
# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 3: CREATING FASHION RUFFLES FOR THE BOTTOM TIER*

*A fully cut feather.*



*With a bamboo skewer, gently curve the top of each feather to make it more realistic.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 3: CREATING FASHION RUFFLES FOR THE BOTTOM TIER*

*How the feather looks when being curved back.*

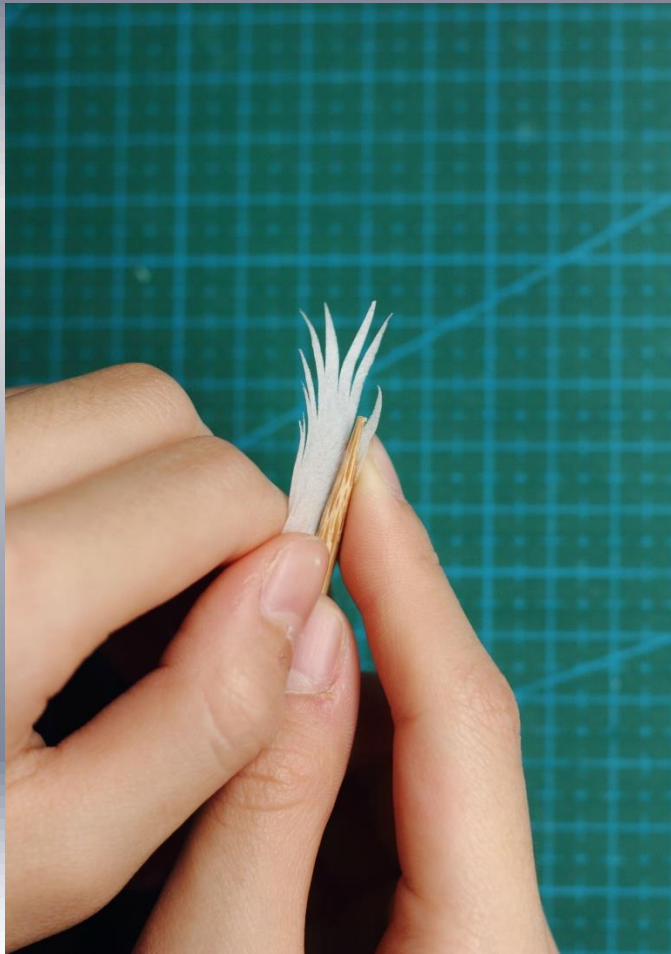


*Flip it over and curve back part of the top to add even more dimension to the feather.*



*RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*  
*LESSON 3: CREATING FASHION RUFFLES FOR THE BOTTOM TIER*

*With the bamboo skewer, curve 2 sides of the feather too.*



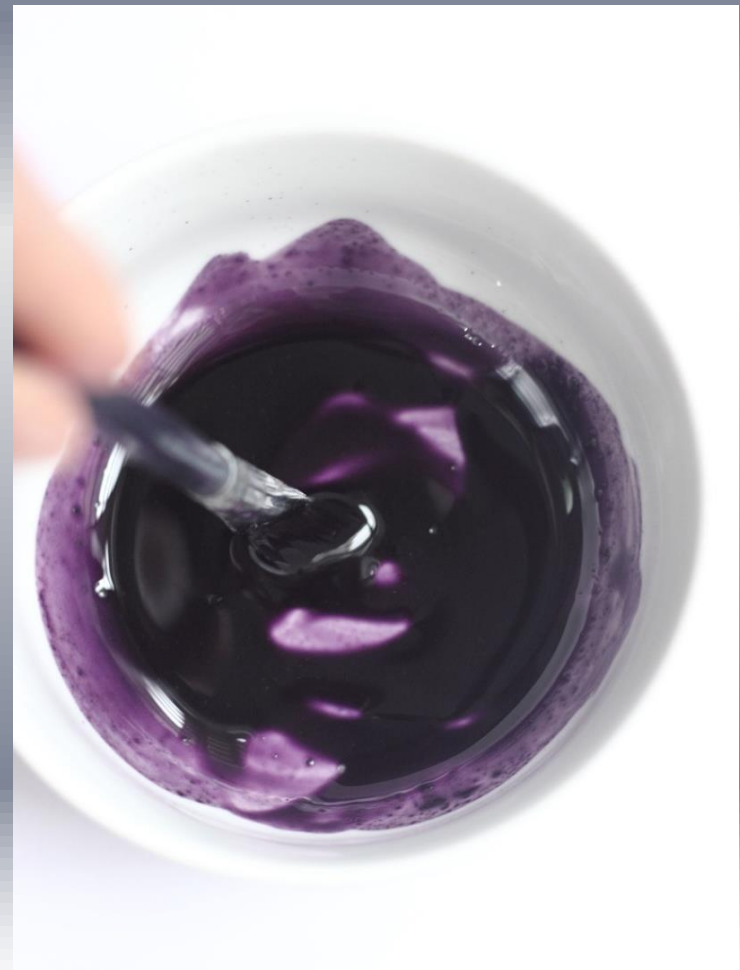
# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 3: CREATING FASHION RUFFLES FOR THE BOTTOM TIER*

*Prepare some purple and royal purple petal dusts, which are in different shades, in equal parts to color the feathers.*



*Mix the dusts well with some vegetable oil until they are completely emulsified.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 3: CREATING FASHION RUFFLES FOR THE BOTTOM TIER*

*Put each feather on a sheet of tissue paper. Paint the mixture evenly on it using a flat bush.*

*Leave each painted feather aside on the tissue paper so that the tissue paper will absorb the excessive oil from the wafer paper.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 3: CREATING FASHION RUFFLES FOR THE BOTTOM TIER*

*Cut out several petals from thinly rolled gum paste. I use the 3<sup>rd</sup> biggest and the 4<sup>th</sup> smallest cutters of my rose petal cutter set.*

*Thin the edge of each petal.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 3: CREATING FASHION RUFFLES FOR THE BOTTOM TIER*

*Stack a smaller petal on a big one, fold the cluster in half with its tail attached and top part open.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 3: CREATING FASHION RUFFLES FOR THE BOTTOM TIER*

*Form another shape by stacking 2 petals similarly but their pointed ends become the top part of the cluster.*



*Fold the cluster in half.*



*RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*  
*LESSON 3: CREATING FASHION RUFFLES FOR THE BOTTOM TIER*

*Fold a big petal in half with the top part open.*



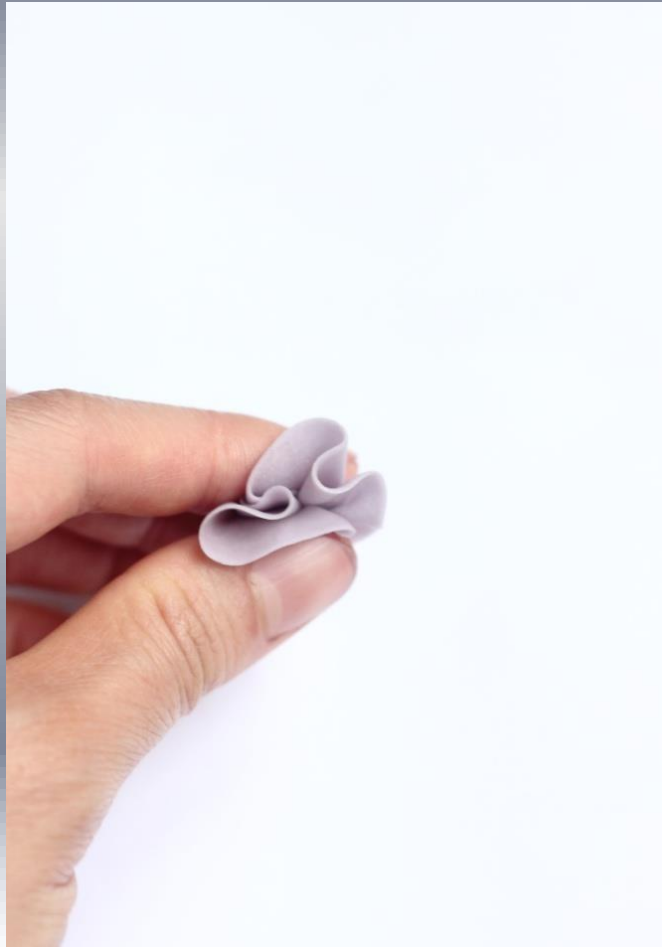
*Attach a feather into its inner.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 3: CREATING FASHION RUFFLES FOR THE BOTTOM TIER*

*Fold a big petal into a ruffle set.*



*Gather all clusters from page 36 into a big ruffle cluster, trim off the excessive tail of it. You will need several clusters to complete a ruffle design.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 3: CREATING FASHION RUFFLES FOR THE BOTTOM TIER*

*We can match different forms of ruffles in different ways to add dimensions to the ruffle design. Trim off the tail of each set.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 3: CREATING FASHION RUFFLES FOR THE BOTTOM TIER*

*This is how it looks when the excess is trimmed off.*



*Apply each cluster to the cake with a little glue between to get them attached.*



*RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*  
*LESSON 3: CREATING FASHION RUFFLES FOR THE BOTTOM TIER*

*Keep adding ruffle sets to the design.*



# *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

## *LESSON 3: CREATING FASHION RUFFLES FOR THE BOTTOM TIER*

*We can add more feathers here and there on the corners between the ruffles to put the design into a harmony. Insert bamboo toothpicks through each cluster into the cake if needed to keep it in place and remove them when the ruffles become completely dry.*



Floral Cakes by  
Jessica MV

## *RALPH & RUSSO INSPIRED WEDDING CAKE TUTORIAL*

*I hope you enjoyed this tutorial and I would love to see your creations! If you have any questions regarding this tutorial techniques, feel free to ask me by signing up and ask on:*

*<https://cakejess.com/account/?action=register>*

*<https://www.facebook.com/FloralCakesbyJessicaMV>*

*<https://www.instagram.com/cakejessbyjessicamv/>*

*<https://www.pinterest.com/CakeJess/>*

*Thank you for your support!*

*With love,*

*Jessica Minh Vu*

## *INDEX 5: HOME-MADE GUM PASTE RECIPE*

*Reference link:*

<https://www.youtube.com/watch?v=VHiEiJGiHy8>