

## Decorating-Set – Roses & Leaves – Set, 6 parts

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Stainless steel – rustproof – dishwasher safe  
satin finished

### Content:

- 1 piping bag 30 cm
- 1 coupler
- 1 rose nozzle
- 1 leaf nozzle
- 1 round nozzle and
- 1 rose nail (stainless steel)

Create cake garnish with roses and leaves

### Description

With this set you can create the most wonderful roses made of buttercream, icing or butter, just like a professional.

Made of high-quality, durable nylon fabric. Machine-washable up to 95 °C.

The nozzles are made of stainless steel and produced from one piece. Therefore without seam. Stainless, dishwasher-proof, food-safe.

The plate of the rose nail is made of stainless steel. The nail is chromed. Wash up by hand with a mild detergent and a soft dishcloth.

The coupler is made of professional and high quality, food-safe and stable plastic. We advise to wash up with running warm water straight after use.

In display package for hanging up

### Manual

Roses: Cannot spouted directly onto the cake, first they must be made. Cut small squares from baking paper (approx. 5 x 5 cm). Glue one square with some sprayed material on the rose nail. Spray a cone (the base) with a hole tube on it. Attach the rose tube with the wide side to the center of the base, turn the nail and spray a calyx. Attach the tube again on the calyx and spray the petals. Repeat it. Always attach behind the sprayed leaf and spray a new small leaf. Take the sprayed rose with the paper from the rose nail. Repeat the process as often as you like.

Rose bloom made of buttercream: Cool it in the refrigerator well.

Rose bloom made of Icing: Let it dry for one day.

Leaves: They are sprayed directly onto the cake. You can dye buttercream/Icing perhaps with some food colour (green). Then fill it in the piping bag with the leaf tube



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