

FAULT LINE CAKE



FAULT LINE – WHAT DOES IT MEAN?

Fault Line means a line that interrupts the cake.

The line lies a little deeper than the rest of the cake and suggests a torn cake and thus a fictitious view inside it.

Fault line cakes are usually higher than average cakes so that the fault line can be designed as wide and attractive as possible.



To make the fault line even more effective, its edges are often painted with gold or silver food colouring.

THE IDEAL DECORATIVE CREAM

In general, any type of buttercream or fatcream is suitable. Such creams can be processed for a long time and give the cake stability. In addition, when using sprinkles, they have the advantage that the decorations remain stable for a longer time. They do not soften or run out of colour as quickly.

Colours will shine very bright if you use a cream as white as possible. We have come up with a recipe for the ideal decorative cream for making fault line cakes. The cream is particularly white and is characterized by a very smooth structure.

Basic recipe Decorative Cream

INGREDIENTS:

Vegetable fat	600 g
41518 Blancoladino	400 g
Paste for Fine Pastry	as desired ²⁾

INSTRUCTIONS:

Mix the ingredients together, whisk briefly and done.

Tip: For a pure white cream we recommend the use of 4 g Panettone Flavour (73005) instead of Paste for Fine Pastry.



Blancoladino

For our ideal decorative cream we recommend to use our Blancoladino.

PRODUCT TIP



Colour¹⁾ and taste with over 50 Fine Pastry Pastes

Our product line offers a huge variety of flavours. Our pastes allow precise control of colour and taste intensity of your cream. It can be individually controlled by dosing the pastes²⁾.

Diverse applications

Dreidoppel Pastes are suitable for many uses. In addition to use them the basic recipe for decorative cream they can be processed reliable and easily for dairy cream, buttercream, fillings for pralines, baked goods and ice cream. The structure of the decorative cream is preserved in the best possible way, as no further liquid has to be added.

Dreidoppel Product Promise

Dreidoppel's Pastes for Fine Pastry are free from artificial colourings, preservatives, modified starch and further additives (except for citric acid).

DELICIOUS VARIETY

¹⁾ Only natural colouring from fruit- and vegetable-concentrate ²⁾ Please consider the maximum dosages of each paste.



FLOWER-TECHNIQUE

Decorate the fault line with buttercream flowers. Different tips and differently coloured creams create an appealing variety.

1



Coat the area of the later fault line all around with cream.

2



Coat the cake thickly with cream, avoiding the fault line. Smooth out the cream.

3



Pipe buttercream flowers in the fault line. If desired, decorate the edges of the fault line with golden food colouring.



STRUCTURE-TECHNIQUE

The use of different structure combs in the fault line creates a wide variety of looks. In addition, the colour selection also always sets new accents.

1



Coat the area of the later fault line all around with cream. Use a texture comb to draw the desired pattern into the cream.

2



Coat the cake thickly with cream, avoiding the fault line.

3



Smooth out the cream with a spatula or palette. If desired, decorate the edges of the fault line with golden food colouring.



SPRINKLE-TECHNIQUE

Classically, Nonpareilles are used in the fault line. Be creative, crushed biscuits, jelly bears and sprinkles in different shapes and colours will also be eye-catchers.



1 Coat the area of the later fault line all around with cream.

2 Decorate the cream with sprinkles.

3 Coat the remaining cake thickly with cream, avoiding the fault line. Smooth out the cream.

INSPIRATION!



Painted Technique: With the painted technique from our “Painted Cakes” folder, you can apply colour gradients and even entire paintings to the fault line.



Narrow Waist: For an even deeper fault line, simply choose narrower middle layers and then decorate. This way even larger decorations can be used without any problems.



For creative minds: Anything you like is allowed. Be full of ideas and use for example broken biscuits to give your cake a new look.



Structure Variation: With different combs and pallets, different structures can be conjured up on those cakes.



For individualists: Different sprinkles give the cakes always a surprising new look. Tip: Do not smooth the cream of the cake and this way give the cake a structured surface.