



Royal Mirror Gloss Method©

Class description:

Would you like to take your cookies to the next level with a super-innovative brand-new and unique method to achieve a mirror gloss look? Always thought that achieving a lacquer effect with royal icing without any added final glaze was impossible? Then look no further and join me in this exclusive class of mine, cause I have cracked the code!

I promise you have never ever seen a glossier royal icing effect like this before!!

That white area you see in the picture around the spikelets? It's the light reflection on the surface of the royal icing itself!

Come along and learn with me my extraordinary signature technique to create a superglossy mirror effect that will blow your mind.

No particular ingredient needed, no added glaze, only a special method, super-easy and very effective. And the best part is that its work process can possibly save you a lot of time in your cookie production, allowing you to create the decorative part far in advance to the cookie baking itself.

Curious how??? Don't miss this class, where I will also be showing you my particular way of creating super-sharp miniature tiptless piping bags for amazingly detailed 3d pressure piping, guiding you to recreate this poetic botanical image, along with its romantic vintage border!

In this class students will learn:

- all the details of my signature ROYAL MIRROR GLOSS METHOD©
- best flooding consistency to use for this technique
- how to make super-sharp miniature tipless piping bags
- method to achieve perfect pressure piping smooth consistency (padding technique)
- how to create detailed pressure piped bas-relief images without killing your wristle
- vintage-style piped decorative border
- proper assembling technique and its variants (hint on yummy alternatives!)
- tips on how to bake no-spread cookies
- storing and transport packaging tips

All class supplies and materials will be provided.

Each student will also be gifted with an essential specific tool for this technique to bring back home, and will receive cookie and royal icing recipes, design template, and a link to an illustrated printable step-by step instructional handbook (Students are advised to bring a phone or tablet to class in order to access the extra online class content).

Though the class is open to anybody, it is recommended for students at an intermediate level, with a previous understanding of basic piping and flooding.

Please note that the ROYAL MIRROR GLOSS METHOD© is a copyrighted technique and this class is intellectual exclusive property of Laura Saporiti and it is not to be re-taught for money or shared for free at any time, not even in a recreated, derivative or altered form. All class information, content, techniques and instructions are limited to the individual student that purchases the class and may not be copied, duplicated, distributed or transferred to any medium whatsoever. Photos/videos of cookie processes are for personal use only and strictly not to be shown on any social media or shared in any other way.