



# CAKE SPOTLIGHT

*Masters Magazine, Autumn Competition Cake  
Winner ~ Bellaria Cakes Design*

**This month's cake spotlight is Cake Masters Magazine's Autumn Competition professional category winner, Bellaria Cakes.**

**Tell us a bit about you:**

My name is Riany Clement and I live in Nootdorp, a suburb of the Hague, the Netherlands. I am married and mother of three children. I studied Computer Science and since 2001 worked three to four days a week as a business analyst in the IT industry. As of the beginning of 2012 I've started, alongside my work, sports and family life, another hobby - namely cake decorating.

From childhood onwards, I have always liked to cook or bake. In short, everything that has to do with food. I think my Indonesian origin also contributed to the fact that I love to cook and eat good food. I spend most of my free time in the kitchen trying new recipes and preparing tasty things. For me there is nothing more rewarding than to see people enjoying my cooking!

In the beginning of 2012, I did my very first cake decoration workshop. This workshop fuelled my creative side and my interest in cake decorating. My profession is technically orientated and therefore using my creativity in my free time is very rewarding. As a result, I attended several workshops to learn various techniques, including the professional course PME Sugar Paste, Sugar flowers in royal icing. In April 2013, I successfully completed this training.

**Tell us about your business**

At the start, I only made cakes for my family and my friends just to have some practice and apply various techniques. The comments on the looks and taste were always very positive, which resulted in people, based on hear-say, starting to contact me. From then on I started my Bellaria Cakes Design business. What I really love to do is to apply (new) techniques in my cakes and create cakes I've never made before. What's also giving me a boost, is translating customer's wishes/ requirements into an original and beautiful cake design. Since I run my cake business alongside my current job, I'm quite picky in which assignments I take on. Every cake I make is made with love, perfection and dedication, which means that it is quite time-consuming. Due to my limited time, I cannot take on many cake orders.

**Tell us about your cake and what it was for**

When I read the announcement on Facebook about the Autumn Cake Competition I thought to myself "Why don't I give it a shot?" (even though I've never competed before!)

I was a bit nervous to see if my contribution would be good enough for this competition, since the other participants made such amazing cakes. I immediately knew which design I would do.

**Tell us about your inspiration for the design**

The beautiful colours in my garden gave me the inspiration for this wedding cake. The autumn colours match beautifully with the gold lace on the chocolate brown cake on the 2nd and 3rd tier. The leaves instead of the flowers are more typical for this season and still give the cake an elegant look.

**How did you decorate your cake?**

First of all, I make a raw sketch of the design and think about the colours I want to use. During the decoration process I repeat and refine the design until I'm really satisfied. Most of the time I already know which colours I intend to use, but occasionally I adjust the colour scheme if the intended colours don't give the desired result. Usually, I use fondant to cover my cakes after I've ganached them with

chocolate. I do believe that the taste is as important as the looks of the cake. I try out lots of different fillings and flavours, and I continuously find new delicious combinations.

**Talk to us about the elements of your cake**

My cakes are, in general, characterised by the simple but elegant style. That's what I really love; beauty by simplicity. This is also the theme I've tried to apply on this cake. The different heights of the tiers result in unusual appearance, which catches the eye and makes you look twice. The base colour is brown; since it matches with the season we're now in. I've painted the leaf lace, on the first and second tier, gold to emphasise the elegant look. I let this gold colour resurface on the top tier in light brushes to underline the consistency of the design. For me, autumn is about falling leaves. Therefore I made a bouquet of leaves, in different warm autumnal colours, with a couple of acorns to give the cake a finishing touch. Last but not least, the photo of the cake is as important as the cake itself. The remarkable thing was that the best location for the photo was with the bush, which was the source of my inspiration, in the background.

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