



Isomalt Succulent Terrarium

With Sidney Galpern

Supply List



Edible Materials

(2-3lbs) Simi Pre-Cooked Isomalt
Tiles: Clear
(1 cup) Granulated sugar
Luster dust: Gold (I use wedding gold from TheSugarArt.com)
Clear, high proof alcohol for painting (I use vodka or everclear)
Clear edible glaze spray
Airbrush colors: Green, Brown, Red, & Yellow (I'm using Simi Color Splash Airbrush Colors)
Base White Simi Color Splash Color
Clear Dilution Solution (water can also be used)

General Materials

2-3 silicone work mats
250 watt heat lamp and bulb
2 silicone bowls to melt isomalt
Silicone sculpting tools (regular plastic or metal sculpting tools can be used if that's all you have)
Small palette knife and scissors
Chef's blowtorch
Small fan (optional, but helpful)
Assorted paint brushes
Microwave
Gloves to protect your hands while working with isomalt
Tweezers (for food use only)
Airbrush machine (I'm using the DinkyDoodle airbrush)
Small cups to mix paints
Paper towels
4.5" square metal cookie cutter OR four 20" Mini Simi Flex Forms
4" round metal cookie cutter
Nonstick Teflon Mat or Nonstick Aluminum Foil
Cooking spray
Silicone spatula
Armature wire/wire cutters
Small rolling pin
Cookie scribe or toothpicks (for mixing colors)

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