RUSSIAN PIPING TIPS
E-BOOK
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INTRODUCTION

Thanks for choosing the creative one stop set of Russian Piping Tips from Smiling Hosts!

Our set is all you need to create wonderful decorations for every kind of cake and desserts and will make your guest wow and enjoy spending time with you a little more.

It’s easy to understand why Russian Piping Tips became so popular in such a little amount of time. In the past creating colorful cake decorations required a skilled and well trained craftsman, time and effort. With your new piping tips set you will need a little training and with very little time and you and your guest will be excited how beautiful cake decorations can be.

Moreover, the transformation of a cup of buttercream and some food colorations into a sweet tasting flower garden is a kind of alchemy, perhaps even more so in today’s increasingly convenience dominated world.

These tips got the name Russian Tips because they were first available through a company called Ali Express, and they referred to them as “Russian Tips”. Quickly they became popular throughout the world of cake decorations and they are a natural complement to well known icing and frosting tips.

Although there are lot of suppliers for Piping Tips Sets out there, most customers spend little time thinking about the types of tips they need and not seldom find out what they are missing 30 minutes before their guests arrive.

That’s why we’re sure you’ve made the right choice with your Smiling Hosts Russian Piping Tips set.

— It’s all you need for all your cake and dessert decorations!—
COLORING

HOW TO COLOR YOUR BUTTERCREAM ICING?

Here are some tips for repeated success when coloring your icing.

The food colors at the grocery stores are not suitable for coloring decorating icing. They are much diluted and will make your icing very runny if you try to get any “deep” colors.

Decorating colors come in different mediums and are specially formulated for your icing. They are very concentrated and a small amount will color your icing without changing the consistency.

Paste color, gel paste and liquid colors are all applied to your icing with a clean toothpick. Dip the toothpick in the icing color and swipe it through your icing, immediately throw the toothpick in the trash. Never double dip your toothpick, as this will contaminate your coloring. If you can keep from contaminating your colors and keep them tightly capped between uses, your colors will last for years.

A SMALL AMOUNT OF COLOR USUALLY GOES A LONG WAY

When working with a fat based icing like butter cream, the colors will continue to deepen in the icing (but it can’t get deeper than the color dot on the packaging).

Once you have added your coloring to your icing, the best way to incorporate it is to “paddle” the icing with your spatula. This means stir the icing with a “figure eight” motion. This way you stir the color into the icing without adding air. You also “stir out” air bubbles that might already be in the icing.

You want to be sure to make as much of any one color as you will need for an individual project, so you don’t find yourself coming up short and having to try to match the shades you’re using in the middle of your project.

If you are connected to the internet then click this link and watch this helpful video with Emily Tatak from Wilton test kitchen, https://youtu.be/F_ffiFmThpU

…and some nice videos about how to use colored icing:
2 color Rose flower decorations - https://youtu.be/iEGRGRfi0Dw
2 color Rose flower blossoms - https://youtu.be/DxyMpOQEzJ8
COUPLERS

Our couplers allow you to quickly change the decorating tip on your bag without having to empty the contents of it. You can use the single coupler for one color buttercream or use the tri-color coupler for 2 or 3 color blends. (You can also choose not to use the couplers and insert the Russian tip direct in the piping bag if you are only using one tip for that specific color).

**SINGLE COUPLER:**

1. Unscrew the “top” of the coupler and place the “base” inside the disposable piping bag prior to cutting the bag. Mark the bag with your scissors or a pen. Remove the base and then cut the bag.
2. Put the base back in and pull so that the disposable bag “stretches” around the first or second thread of the coupling base.
3. Choose the Russian tip that you would like to use and put over the base.
4. Attach the Top of coupling, “locking” the Russian tip in place. You are now ready to fill the bag with buttercream and start decorating. (remember you can switch between tops without having to switch the bag).

**TRI-COLOR COUPLER**

Just like the single coupler, unscrew the “top” of the tri-color coupler and place the three “bases” inside one disposable piping bag each prior to cutting the bag. Mark the bag with your scissors or a pen. Remove the base and then cut the bag. Each base has one, two or three lines on them and make sure to install them in that order so that they hook into each other.

We suggest you try taking it apart and putting it together before attaching any piping bags or Russian tips to the bases just to get the hang of it.

1. Unscrew the “top” of the tri-color coupler
2. Place the three “bases” inside one disposable piping bag each, prior to cutting the bag.
3. Put the base back in and pull so that the disposable bag “stretches” around the first or second thread of the coupling base.
4. Once you have cut all the bags and inserted the “bases” reassemble the three bases following the Lines (which can be hard to spot). I to II to III.
5. Choose the Russian tip that you would like to use and put over the base. Attach the Top of coupling, “locking” the Russian tip in place. You are now ready to fill the bags with buttercream and start decorating. (remember you can switch between tops without having to switch the bags). Russian Piping Tips Tri-Color Coupler Tutorial https://www.youtube.com/watch?v=R2-5xaPb0h4
CLASSIC VANILLA AMERICAN BUTTERCREAM

INGREDIENTS

• 2 sticks (8 ounces) unsalted butter, at room temperature
• 4 cups confectioners’ sugar (1-pound box)
• Pinch fine salt
• 2 teaspoons vanilla extract
• 1 to 2 tablespoons milk

DIRECTIONS

Combine the butter, sugar and salt in the bowl of a stand mixer fitted with a paddle attachment (or in a large bowl if using a handheld electric mixer). Mix on low speed until mostly incorporated. Add the vanilla, increase the speed to medium-high and mix until smooth. Adjust the consistency with milk as desired. Use immediately, or refrigerate in an airtight container up to 3 days. Allow to come to room temperature and mix on medium-high until smooth.

...AND HERE A NICE SECRET TWEAK FOR YOU:

Omit the milk and use juice from an orange instead, add orange zest in the buttercream and more orange zest on the top of the iced cake!

...AND IF YOU LIKE MORE FLAVORISH OPTIONS:

Raspberry: 1/4 cup of raspberry puré or more pr. 2 cups of buttercream

Lemon Curd: 1/2 cup of Lemon Curd pr. 2 cups of buttercream

Chocolate: 2-3 oz of melted chocolate, cooled down to 98 F, pr. 1 cup of buttercream

Coffee: 2 tbsp of instant coffee mixed with 2 tbsp of warm (not boiling) water pr 3 cups of buttercream
SWISS MERINGUE BUTTERCREAM

INGREDIENTS

- 9 large egg whites, room temperature
- 1 1/2 cups sugar
- 1 1/2 pounds unsweetened butter (6 sticks), softened but still cool
- Optional flavoring: extracts, melted chocolate, liqueurs, fruit and fruit purees, broken cookies, chopped candy, nut pastes, instant coffee

DIRECTIONS

Place the egg whites and sugar in large metal mixer bowl set over simmering water. Whisk constantly until the sugar melts and the mixture is very thin and warm. Remove the bowl from the heat and whisk on high speed until stiff peaks form, about 5 minutes. Continue beating on low speed until cool, about 15 more minutes. Beat in small pieces of the cool but soft butter on low speed. The mixture may "curdle" before coming together. Add vanilla extract or other flavorings if desired. Rebeat occasionally while frosting the cake to maintain a smooth texture.

QUICK VANILLA BUTTERCREAM FROSTING

INGREDIENTS

- 3 cups confectioners’ sugar
- 1 cup butter
- 1 teaspoon vanilla extract
- 1 to 2 tablespoons whipping cream

DIRECTIONS

In a standing mixer fitted with a whisk, mix together sugar and butter. Mix on low speed until well blended and then increase speed to medium and beat for another 3 minutes. Add vanilla and cream and continue to beat on medium speed for 1 minute more, adding more cream if needed for spreading consistency.

Btw. A really great source for cake decorating and recipes is: http://www.foodnetwork.com
check it out!
USING THE TIPS

RUSSIAN PIPING TIPS

Please see this great starter video with Chef Alan on YouTube - https://youtu.be/1e2e0pR5-8U

If you have previous experience with piping tips, getting your head around the Russian tips should be easy. Once your buttercream has the optimal consistency – not too soft and not too hard either!

1. Place tip at a 90-degree angle over the surface you would like to create flower on.
2. Squeeze the bag to form the base.
3. Pull tip up and release the pressure.
4. You now have a beautiful flower.

MyCupcakeAddiction RUSSIAN PIPING TIPS What are they & What do they do? https://www.youtube.com/watch?v=SOC5KeUZDns

Delicious small cakes with jam filling and rose flower with basket weaves - https://youtu.be/nt5dtzyvq0kw

Flower Basket Cupcakes - https://youtu.be/xeWZkxHe-Zg

RUSSIAN PIPING BALLS

And here are how the piping balls were used:

Piping Balls Russian Ball Piping Tips - Product demonstration & tutorial - Assorted techniques https://www.youtube.com/watch?v=2PKmWCrpRP4

…and…
MyCupcakeAddiction What are RUSSIAN BALL TIPS & What do they do? https://www.youtube.com/watch?v=8zljOAj1usQ