

SUGAR CROWN JEWELS

Chef Bert Axford, like nearly everyone else, is already preparing for Coronation Day - no, he hasn't swiped the Crown Jewels, he's turned his talents to making them - almost entirely out of sugar! To make certain he is accurate in every detail, Bert is copying them from Cigarette cards. As well as sugar, he uses gelatine and glycerine to add the finishing touches.

On go the pearls with a steady hand to complete Bert's crowning glory. The velvet in the Imperial State Crown is one of the few things you can't eat out of the whole collection - Goodness knows how many points you'd need for this lot!

Believe it or not, only five pounds of sugar were used to make all the ten pieces in Bert's regalia. That is mainly because most of them are hollow - like the orb. More than 180 hours of work went into their making. To Bert Axford goes the title "King of Confectioners."