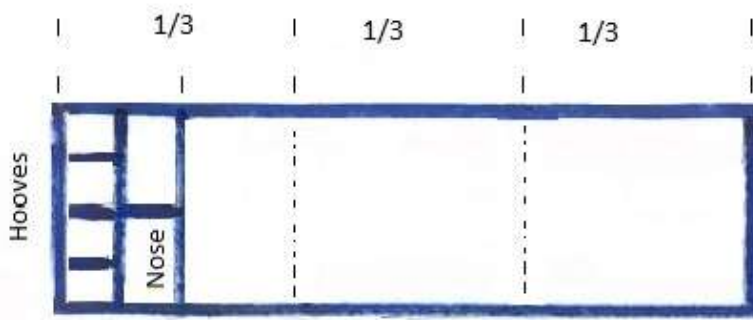




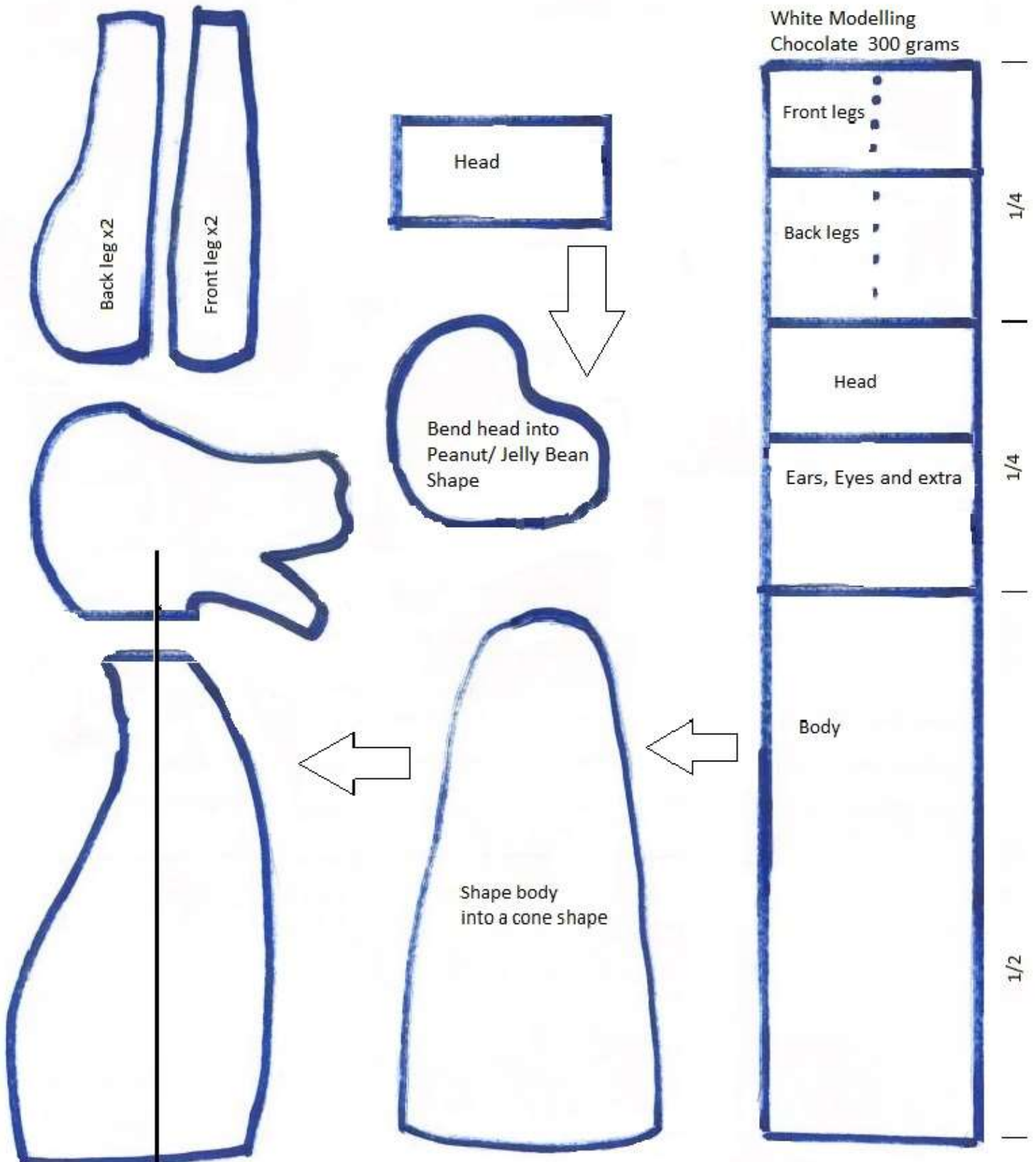
Modelling chocolate recipe and video on how to make your own modelling chocolate can be found at <http://robertscakesandcooking.com>  
Robert Harwood



Purple Modelling chocolate 80 Grams

Weigh out, then roll Cylinders of modelling chocolate to the same size as the guide shown.

When instructed - Use the guide to cut the pieces to the right size as needed.



White Modelling Chocolate 300 grams

Head

Bend head into Peanut/ Jelly Bean Shape

Shape body into a cone shape

Front legs

Back legs

Head

Ears, Eyes and extra

Body

Back leg x2

Front leg x2

1/4

1/4

1/2





**Cut a small amount of purple then melt/smooth it onto the narrow squarer side of head to make a muzzle/nose area**





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To make the flower.

Roll coloured chocolate very thin. Cut out 2 large, 1 medium and 2 small petals. Gently warm the petals in your hands to make them flexible or they may break. On a foam mat, use a flat pointed tool dipped in cornflour or the tip of a skewer held quite flat to the surface to shape the petals.



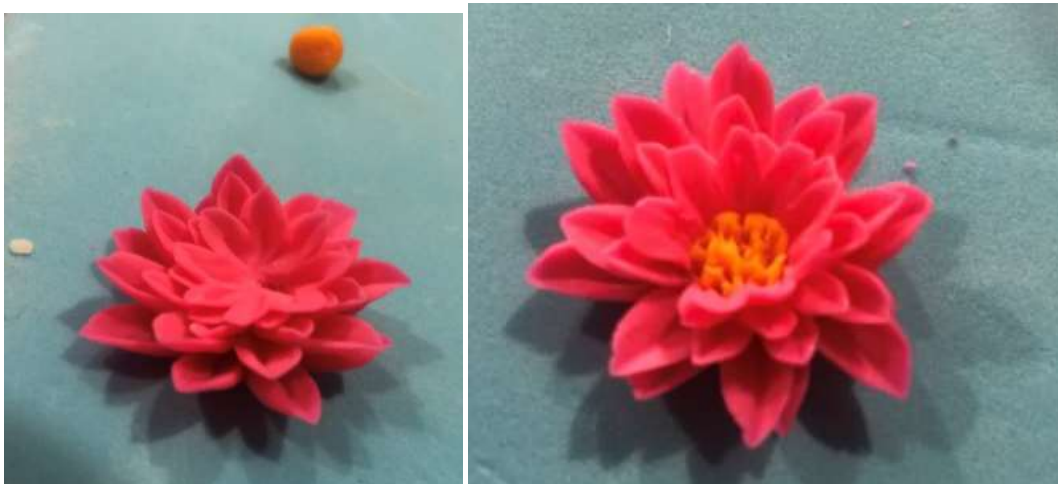
Drag the tool from the middle of each petal to the tip to give it shape and leave it with a pointed tip



Drag the tool back from the tip of each petal to the middle to make the petals curl inwards.



Stack the petals from largest to smallest then press into the centre of the petals with the well floured butt of a skewer or small brush to lock the petals in place and create shape. Warm up a small ball of chocolate and drop in the centre of the flower. Use a well floured dresden tool or the sharp side of a skewer to stipple the centre of the flower and lock all the petals in place. Heat up a patch on the model's head then fix the flower in place by poking it onto the head applying pressure to the flower centre. Re-stipple the middle of the flower to finish.



Tutorials for more micro modelling chocolate flowers can be found at <https://robertscakesandcooking.com/micro-modelling-chocolate-flowers/>