

Chocolate Panel Art By: Crystal Candy



How to make decorative chocolate panels

How to melt chocolate

Use Compound or Coating Chocolate, also called 'Melt and Pour'.

If using a microwave, place the chocolate in a plastic container and microwave on medium heat for 30 seconds. Then stir well - You won't see much melting going on, but it's still important to stir.

Repeat the above step a few times until your chocolate is fully melted.

N.B. (Just be careful not to burn or overheat).

How to make a chocolate slab

Melt 40gms white chocolate for the artwork and 250gms milk or dark chocolate for the background.

Place the silicone mat on a flat work surface which is warm/hot – a Salton Hot tray is ideal, alternatively use a pre-heated baking tray.

Place 2-3 teaspoons of white melted chocolate onto the mat and spread into the design using a paint scraper or spatula. Work the chocolate into the artwork in all directions ensuring full coverage and that all crevices are filled.

The final scrape should be in one direction thereby removing all excess chocolate from the surrounding areas.

Transfer the mat onto a perspex tray or tile which is covered with parchment paper, acetate or a very thin silicon mat.

Refrigerate for a few minutes allowing the chocolate to set.

Take out the fridge and remove any thin 'film' of chocolate which might have been left on the mat by gently rubbing with a warm damp cloth.

Melt the milk or dark chocolate and pour onto the mat. Spread evenly with the back of a spoon or offset spatula ensuring full coverage of the silicone mat. The chocolate should extend over the sides of the mat onto the acetate or paper. Tap gently to flatten and even the surface of the chocolate. Place in the fridge.

Once set remove from the fridge. Release the mat from the perspex tray or tile. Break off the over-pour ... this can be re-melted and re-used.

Making panels from the slab

Ideally the chocolate slab should be cut into 6 identically sized panels.

Place a scraper, sharp knife or pizza cutter in boiling water for a few moments and while still hot make ridges to demarcate each panel.

Carefully break the slab into 6 panels. Used as is or you might choose to trim them with a sharp knife.

Decorating a cake

Any cake can be used – a naked cake, a dirty iced cake, a buttercream or fondant covered cake.

To apply the panels to a cake, spread a thin layer of melted chocolate onto the back of each panel below the edge of the cake and position in place.

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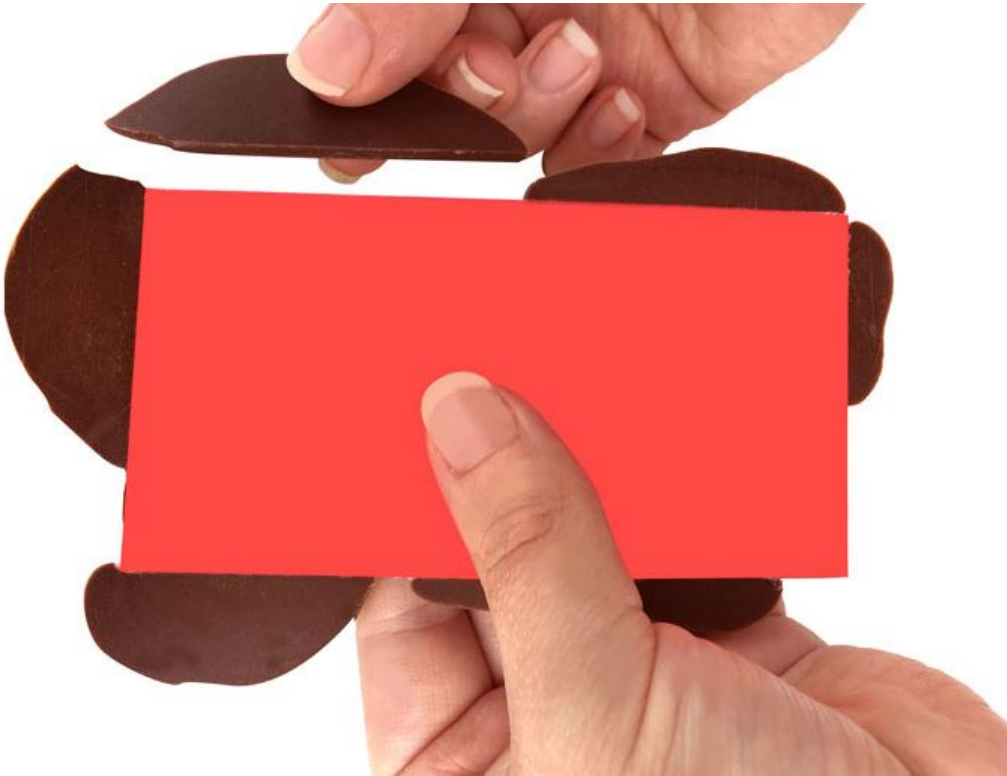
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