



F.M.M.

SUGARCRAFT

"CHOCOLATE DELIGHT"

FMM Equipment

Exotic Lily Set
Multi-Ribbon Cutter
Mini Bow & Dove
Ejector/Plunger
Frill Set No.1
"Best Wishes" Embosser
Ball Tool



*See the FMM Catalogue
for the full range of
products.*

F.M.M. Products are widely available. Contact your local stockist or F.M.M. for further information.

To arrange a Shop, College or Group demonstration contact F.M.M.

Chocolate Delight

1. Prepare an 11inch Long Octagonal cake by coating in chocolate coloured and flavoured sugarpaste. Place on a pre-coated oblong board 14" x 10".
2. The Exotic Lilies have been made using a chocolate modelling paste, this can either be prepared by hand or purchased ready made from your local stockist. The Lilies can also be made using flower paste and the cutter comes complete with instructions for this technique.
3. Prepare the modelling chocolate by warming and kneading to a pliable paste. Dark modelling chocolate is naturally firmer than white and may require a little gentle heat or a few seconds in a microwave oven to begin with.
4. For the best results when rolling out the chocolate paste do this between two layers of reasonably thick plastic sheets e.g. plastic bag split into the two layers.
5. Using the petal embossers, mark out six petals, three of each size before cutting out.
6. Place the petals upside down on to a firm foam pad and use a large ball tool to gently soften the edges of the petals. Brush with gold powder.
7. Place the three large petals evenly around the former and then overlay the smaller ones. Chocolate paste does not require glue to secure, but will need gentle pressure and the warmth of the finger tips to hold firmly in place. Remove the flower from the former by holding the flower upright and gently twisting the former to release.
8. To create the stamens, mould a small piece of paste into a sausage shape to fit inside the flower. Using either a knife or a pair of scissors cut six stamens from one end of the paste. Brush with gold powder before pushing firmly into the flower.
9. The buds are simply made by moulding a piece of paste into a tapered shape and marking heavily with the flute and vein tool. Brush with gold powder.
10. Arrange the flowers as required onto the cake and secure with gum glue.
11. Using a cream coloured sugarpaste, white chocolate or a blended paste of 50% sugarpaste 50% flower paste, roll out and cut the bottom border using the straight frill cutter. Gently roll up the paste and unroll against the side of the cake, using gum glue to secure.
12. The bow has been prepared using a striped chocolate modelling paste, cut out using the multi-ribbon cutter, set at approx 1 1/2 inches. I have also added in a "Best Wishes" inscription using an embosser. Place and secure the ribbon tails before adding as many loops as required to complete the bow.
13. The doves and bows are cut out from cream coloured flower paste. To obtain a pair of birds simply turn one over and press gently with the fingers before dusting with gold powder. Use the gold powder blended with clear alcohol to paint additional detail on to the bows before securing both the doves and bows in place with gum glue.

F.M.M. Unit 5, Kings Park Industrial Estate, Primrose Hill, Kings Langley, Herts. WD4 8ST

Tel: 01923 268699 Fax: 01923 261226 e-mail: clements@f-m-m.demon.co.uk