



INTERMEDIATE

12 Anemone

A bold spring flower, the anemone appears in an array of colours and has a strong black centre.

1 Colour three-quarters of the modelling chocolate with the purple dusting powder. Leave the chocolate to firm up.

2 Roll out the purple chocolate between the plastic sheets to a thickness of 3mm ($\frac{1}{8}$ in). Using a five-petal blossom cutter or a template, cut out two petal blossom shapes.

3 Place on the foam pad and soften the flower using the bone tool.

4 Run the bone tool around the edge of all the petals, thinning the edge and frilling slightly.

5 Place one flower on top of the other, offsetting the petals, and secure with water. Roll up the kitchen

towel tightly and coil it around into a ring. Leave the petals to firm up in a curved position by tucking the ring under the petals, with the flower over the centre of the ring.

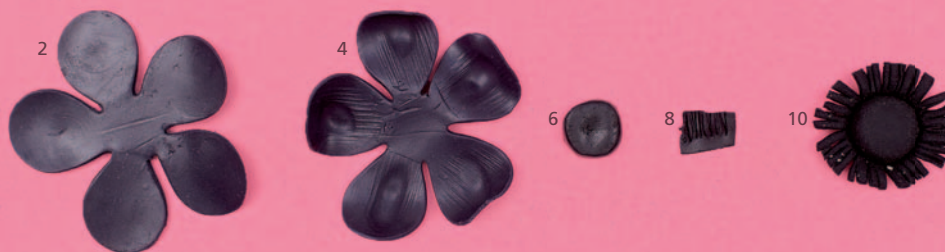
6 Colour the remaining chocolate with the black dusting powder.

7 Roll the black chocolate out between the plastic sheets to a thickness of 2mm ($\frac{1}{16}$ in). Cut a strip approximately 3 x 1cm ($1\frac{1}{2}$ x $\frac{1}{2}$ in).

8 Make little cuts down one side of the strip with the scalpel to make a fringe effect.

9 Using the black remnants, make a ball of chocolate, flatten, then prick with either a cocktail stick or a flower veining tool to texture.

10 Wrap the fringe around the black flower centre, using water to secure. Position in the centre of the flower, securing with water.



Tools & Materials

- Basic chocolate tool kit (see page 14)
- Five-petal blossom cutter
- Kitchen towel

Makes one flower

- 30g (1oz) white modelling chocolate
- Purple dusting powder
- Black dusting powder

Tools & Materials

- Basic chocolate tool kit, minus bone tool (see page 14)
- Celstick
- Jasmine cutter
- General leaf cutter or template (see page 136)

Makes six flowers and three leaves

- 30g (1oz) white modelling chocolate
- Green dusting powder
- Pink dusting powder
- Silver snowflake dusting powder



Jasmine 13

INTERMEDIATE

A fragrant flower that grows outside in southern Europe, and a perfect filler flower for cake arrangements.

1 Take two-thirds of the of modelling chocolate, divide into six equal portions and roll and pinch each one up like a Mexican hat (see page 24), but pinched thinly.

2 Roll the flat part of the flower with the Celstick to thin, then

thread the cutter over the raised centre and cut out the flower.

3 Hold the flower in your hand and indent the centre with the flower veining tool, then draw the tool up from the centre to part way up each petal, indenting

the flower as you go and making the centre larger.

4 Leave the flower to dry upside down on the trumpet section. Repeat steps 2–4 to make five more flowers.

5 Colour the remaining modelling chocolate with

green dusting powder and roll out to a thickness of 2mm ($\frac{1}{16}$ in) between the plastic sheets. Cut out two leaf shapes.

6 Accentuate the centre and base of the flower with pink dusting powder. Dust with silver snowflake dusting powder.

7 Place the leaf shape on the foam pad, soften the edges using the ball tool, then score the leaf with the flower veining tool to texture. Dust with green dusting powder to further naturalize the leaf, as seen in the image above.





EASY

14

Camellia

The camellia has glossy, dark green leaves and large flowers made up of intricately arranged petals. This one uses red dusting powder, but you could make a camellia in white, shading through the pinks to red.

1 Colour 7g (¼oz) of the modelling chocolate with the green dusting powder and the remainder with the red dusting powder. Leave the chocolate to firm up.

2 Roll the red chocolate between the plastic sheets to a thickness of 2–3mm (⅛–⅜in), then cut out one extra-large, two large, three medium and three small five-petal shapes. Place them all on the foam pad.

3 Pinch together a pea-size amount of red chocolate to make a central ball for the centre of the flower.

4 Soften each petal with the bone tool. Run the tool around the edge of the petals, thinning and slightly frilling.

5 Move each of the five petals in turn to the edge of the foam pad and, using the cocktail stick, soften the chocolate, allowing the stick to texture the petals slightly.

6 Curl the edges of the petals with the bone tool.

7 Work all the blossoms in the same way.

8 Take the three smallest blossoms, place the ball of chocolate in the centre of one and secure in place with water. Curl the petals around the ball and sit it onto the second and third of the smallest petals, offsetting the petals and curling them up around the ball too to make the centre of the camellia.

9 Continue with the medium, large and extra-large blossom shapes, adding them in size order, offsetting the petals as you work.

10 Curl the petals slightly on the larger blossoms, to give a depth to the flower.

11 Roll out the green chocolate between the plastic sheets, cut out two leaves using the leaf cutter and place on the foam pad.

12 Soften the edges of the leaves with the bone tool. Using the flower veining tool, draw the pointed end down each leaf shape to texture the central stem, following with the rest of the leaf, or, alternatively, use the leaf veiner. Dust with silver snowflake dusting powder, if desired.

Tools & Materials

- Basic chocolate tool kit (see page 14)
- Five-petal blossom cutters (small, medium, large and extra large)
- Rose leaf cutter
- Rose leaf veiner (optional)

Makes one flower and two leaves

- 45g (1½oz) white modelling chocolate
- Red dusting powder
- Green dusting powder
- Silver snowflake dusting powder (optional)

1



3



4



5



6



12



12



Simplified camellias on
afternoon cupcakes,
perfect decorations in
shades of pink and white.

