

The modeling chocolate



Serves :

110 g



Prep :

10 min.



Rest :

Freezing : -
Refrigeration : -



Cook :

Temperature : 104-113°F
Time : -

Special equipment

Mixing bowl

Cling film

Rubber spatula

Nitrile food gloves

List of recipes

The modeling chocolate



Steps

☞ Melting the chocolate

45°C/113°F maximum for white chocolate (50°C/122°F for dark chocolate)

☞ Warming the glucose syrup

40°C/104°F maximum

☞ Mix everything together

☞ Allow to cool at room temperature

40°C/104°F maximum (covered with cling film)

Ingredients

For one flower

☑ 82 g ~ White chocolate

☑ 50 g ~ Glucose syrup

The modeling chocolate

- o Melt 82g of white chocolate in the microwave (power 540W for 1 minute, then in 10-30 second intervals). It's also possible to melt it in the oven at 45-50°C/113-122°F in static heat (my preferred solution even though it's longer).
- o The chocolate should be fluid and never exceed 45°C/113°F.
- o Heat 50g of glucose syrup for a few seconds in the microwave.
- o Incorporate the glucose syrup into the chocolate, making sure it doesn't exceed 40°C/104°F.
- o Add the fat-soluble dye at this stage if necessary.
- o Mix until a smooth and shiny paste is obtained.
- o Be careful not to overmix (stop as soon as the paste begins to shine).
- o Cover the chocolate with cling film and let it rest at room temperature.
- o Wait at least 12 hours before working with it like modeling clay..



Depending on the type of chocolate

The quantity of chocolate will vary depending on its type :

- ✓ 25 g dark chocolate + 100 g glucose
- ✓ 150 g milk chocolate + 100 g glucose
- ✓ 163 g white chocolate + 100 g glucose

Making a flower

- o Roll out the plastic chocolate to about 2 mm thickness.
- o Cut out 3 cm diameter discs using a cookie cutter. For one flower, you will need a total of 16 discs.
- o Make the center of the flower by taking some chocolate from the scraps. To do this, form a small ball about 1 to 2 cm in diameter using your palms, then shape it into a cone. Pinch one end of the ball between your palms and make a back-and-forth movement with your hands. To facilitate handling later on, stick a toothpick into the base of this center.
- o Take a disk of chocolate and form a petal by flattening it between your fingers (or using a rolling pin).
- o Encircle the flower center with this petal (point of the cone facing upward, of course!).
- o Continue encircling the flower with 3 petals, overlapping them each time.
- o Then use 5 petals and finally 7 petals.
- o For a more realistic look, slightly curl the petals horizontally and pinch the tips.



Tips

❖ Recipe by Stéphane LEROUX :

Pour 500g of (dark or white) chocolate and 100g of chopped cocoa butter into a food processor bowl.

Add 150g of glucose.

Grind in successive sequences until obtaining a homogeneous texture.

Then add 50g of water and emulsify (using the food processor).

Let rest for 12 to 24 hours, well wrapped.

Work again like modeling clay.

❖ Storage :

Can be stored at room temperature, wrapped in contact film and placed in an airtight box for 2 months.