

Modelling chocolate

Modelling chocolate can be used like a modelling clay to mould into any shape.

It can also be used to roll out and cover a cake like sugarpaste / roll-out icing.



180g dark chocolate (60%)

140g glucose syrup / agave syrup

1. Weigh the chocolate into a plastic microwavable bowl.
2. Melt on a low heat, stirring every 30 seconds (even if the chocolate hasn't melted. This will prevent it burning).
3. Place the bowl of chocolate back onto the scales and weigh in the glucose syrup or agave syrup on top of the melted chocolate.
4. Stir together and pour into a sealable tub or freezer bag. Leave for a few hours to set.
5. Model as desired.
 - Look for a chocolate with around 55 – 60% cocoa solids. A 70% chocolate will give a very firm paste.
 - To make a lighter chocolate colour and flavour, you can knead in small amounts of white sugarpaste.
 - This recipe can be made with a milk chocolate. It will produce a softer modelling chocolate and very light chocolate flavour.
 - To make this recipe with white chocolate, replace the dark chocolate with 250g white chocolate to 140g glucose syrup.
 - Store leftover chocolate paste in an airtight container.