



Paul Bradford

SUGARCRAFT SCHOOL

CHOCOLATE WRAP

a photo tutorial by Paul Bradford
www.designer-cakes.com



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Stock List

- Cakes 15mm,20mm, 25mm (6,8,10)
- Cake Drums 35mm,20mm, 15mm
- Cone 12cm x 30cm high
- 1.5kg Modelling chocolate / cocoa form (dark, milk, white)
- 1.10 meters of 15mm thick Brown ribbon
- Non-toxic glue stick
- Ganache (dark, milk, white)
- Dowels
- PME Arts and crafts Clear, Gold and Red spray lustre
- Sugarflair bronze, radiant gold, sheery lustre dusts
- Spaghetti

Tools

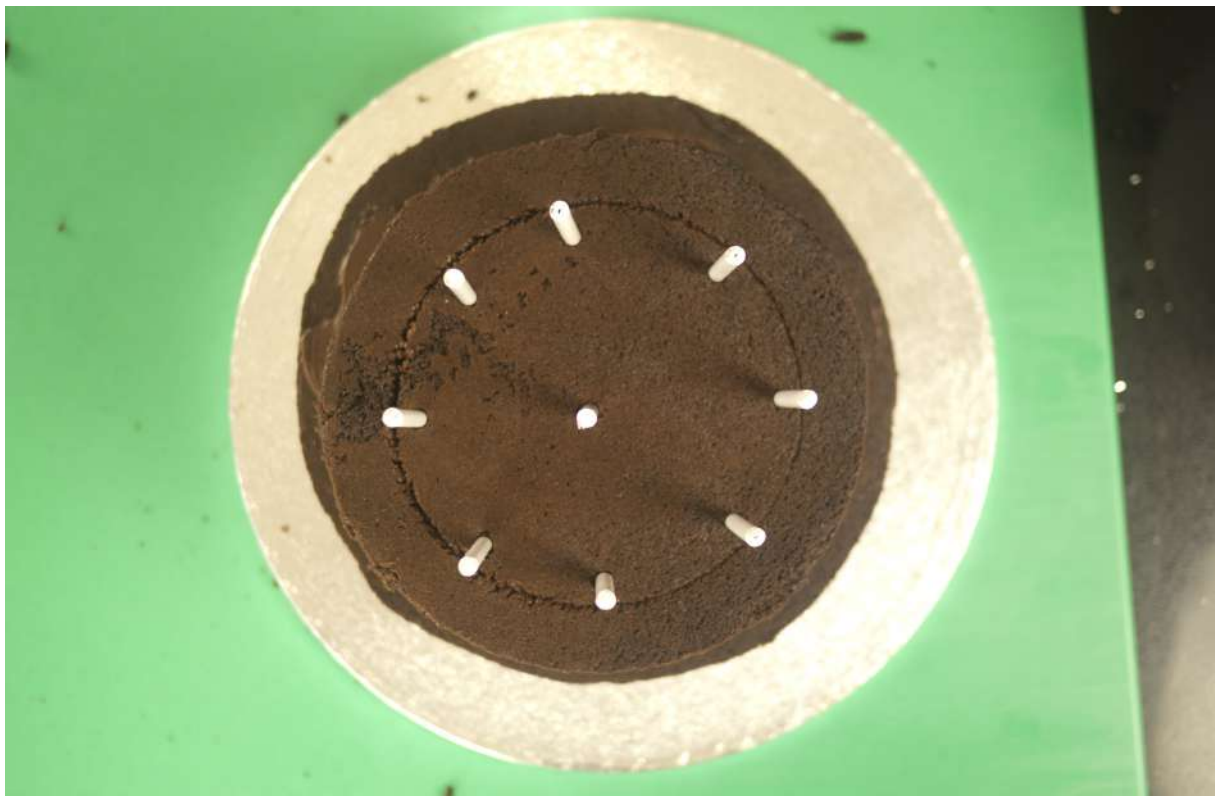
- Wire cutters
- Turntable
- Pasta rolling machine
- Pallet knife
- Small sharp knife
- Serrated knife
- Rolling pin
- Food pen

Step 1.



Start with your 3 cakes and cone (which can be styrofoam or made from card or a cake box)

Step 2.



Insert 9 dowels into the cake as shown here placing them like a clock face at 12, 3, 6 and 9 with one in the centre, then half way between each of the hours place another dowel to make 9.

Step 3.



Mark the top of the dowel with a food pen then cut off the excess.

Step 4.



Place a cake drum on top of the dowels, sticking down with ganache then add the next tier. Repeat the process by adding dowels to the next tier then add the third tier. Add the cone using ganache to stick it to the cake card.

Step 5.



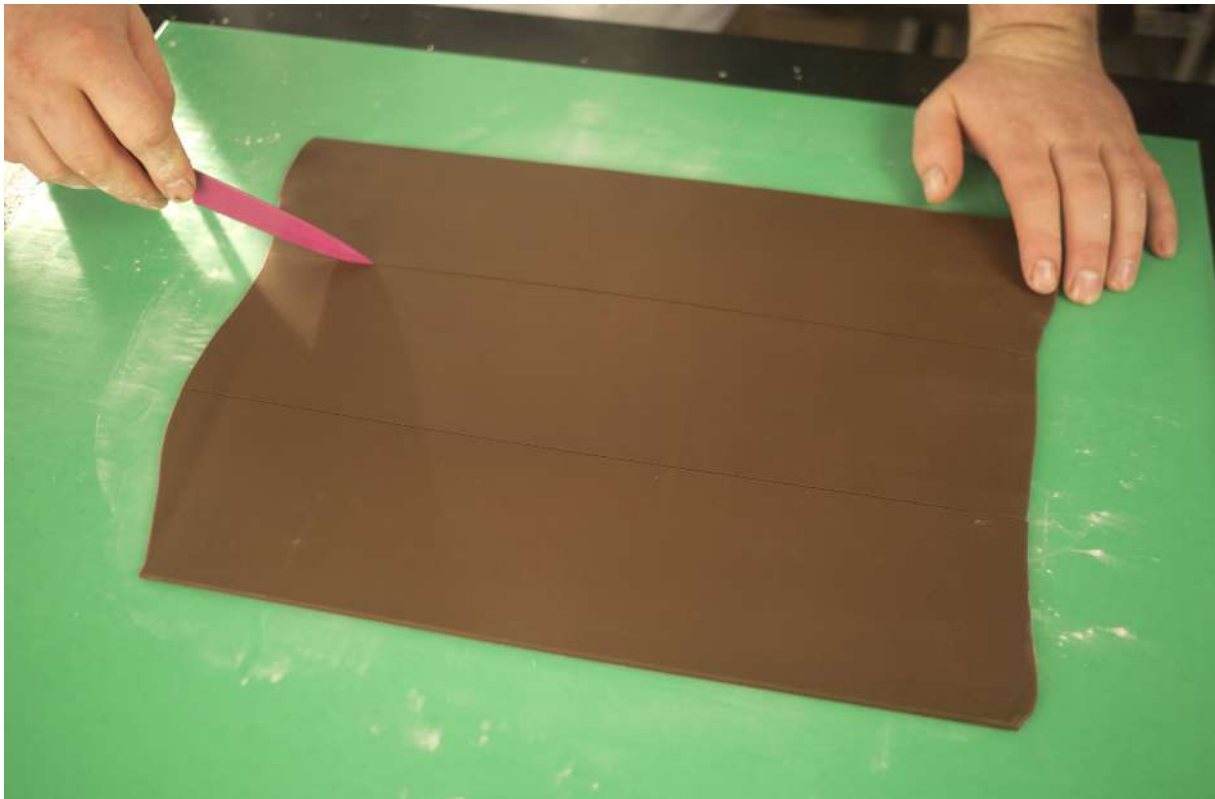
Using your serrated knife carve away the cone shape.

Step 6.



Apply a generous layer of ganache over the cake, including the cone then place in the fridge (if possible) to give just enough time to let the ganache set a little. Once it's cooled use a warm pallet knife to get the smooth finish effect.

Step 7.



Roll out the modelling chocolate then cut approximately 10cm wide by 45cm long strips.

Step 8.



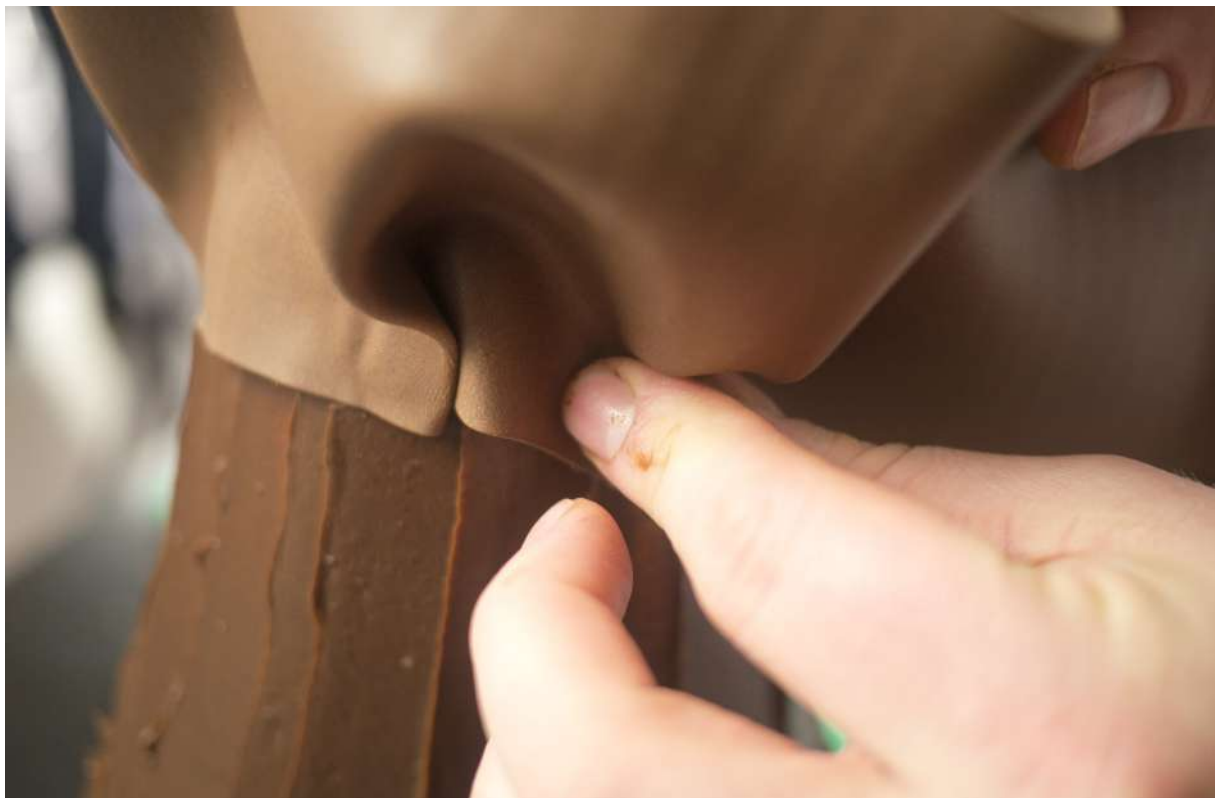
Roll out to approx. 1mm thick using the pasta machine.

Step 9.



Starting at the top of the cake tuck the first piece into the tip of the cone then simply spiral and mould the modelling chocolate into the shape of the cake.

Step 9b.



Pinch the bottom as you go to achieve the ruffle effect using the ganache as the glue to keep it in place.

Step 10.



Leave flap open for next layer to be stuck underneath

Step 11.



Don't be too careful as you progress down the cake as you can always change things once they are on.

Step 12.



Once done stand back and make any adjustments needed. Tip: You will have plenty of decorations to go over bits you aren't happy with

Step 13.



Place the cake on drums to elevate and then apply ganache to the board. Finallyt clean the rim of board then add the ribbon.

Step 14.



Spray cake with PME clear spray to give a glaze effect then add the red PME spray to give lustre to the cake.

Step 15.



Making the rose.

Step 15a.



Roll modelling chocolate into a sausage then cut into 11 pieces (approx. 2cm long)

Step 15b.



Lay out in pyramid fashion as shown here.

Step 15c.



Create a cone shape using modelling chocolate

Step 15d.



Using a food bag press out the small pieces to create a wedged shaped petal.

Step 15e.



Add the first petal to the cone ensuring that the petal is tucked in tight.

Step 15f.



Interlock the layers as you add petals tucking the newest layer under the last one to form the rose

Step 15g.



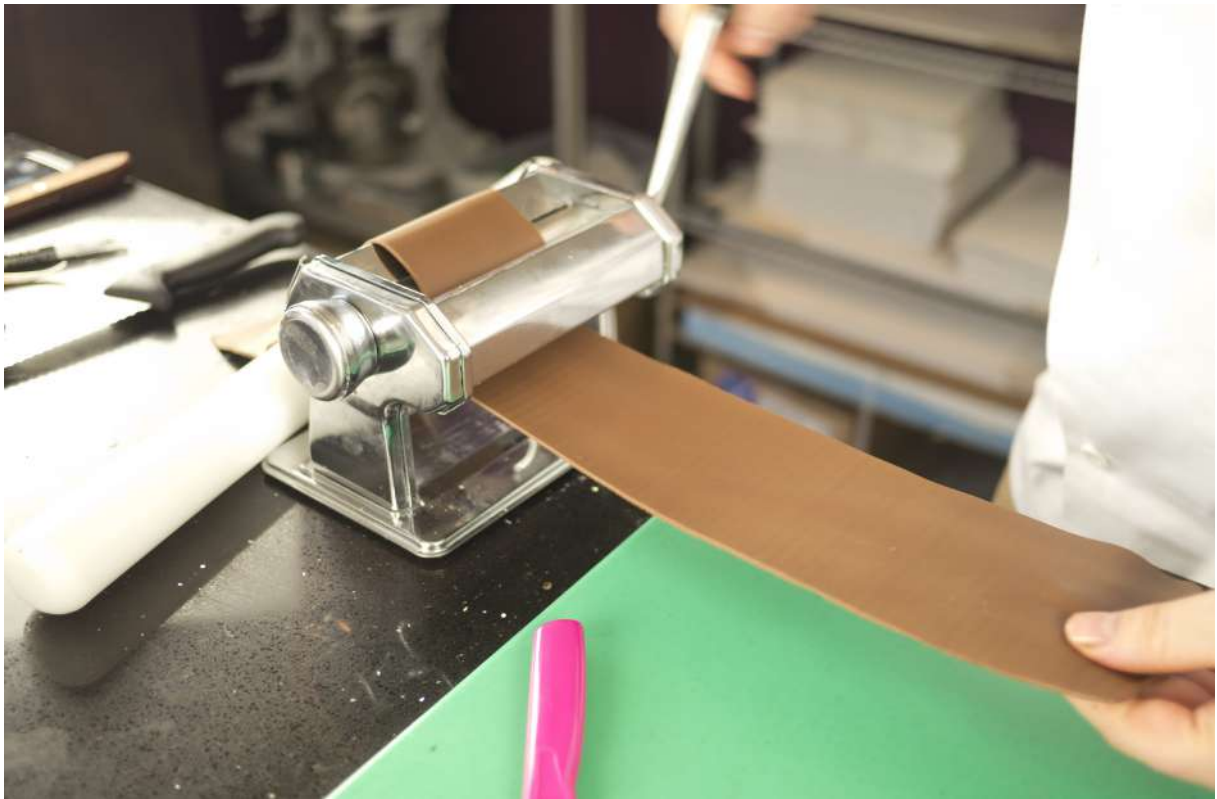
Once completed use a sharp knife to cut the rose away from the cone.

Step 15h.



Glaze or decorate as desired

Step 16a.



Adding fans: Roll chocolate down to 0.5mm using the pasta machine.

Step 16b.



Lay the chocolate strip down one arm then slowly fold layer after layer.

Step 16c.



Pinch in the middle, cut, then spread out to form the fans.

Step 16d.



Glaze to achieve the desired effect.

Step 17.



Further decoration can be added by rolling out a sausage of sugarpaste then cutting into small pieces. Then roll into round balls which can be coated in edible glitter by shaking in a food bag.

Step 18.



Finally to finish the cake, start adding decorations using ganache to stick them in place.





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