

Stiff Modeling Chocolate

Unlike chocolate fondant or standard modeling chocolate, this recipe dries to a brittle consistency.

Ingredients	Makes up to 8 roses
Coating Chocolate (colored or plain)	6 ounces
Corn syrup	43 grams

1. Wash and sanitize utensils and preparation area.
2. Assemble ingredients and equipment.
3. Melt the coating chocolate and stir in the corn syrup.
4. Wrap tightly with plastic wrap and store at room temperature for at least 6 hours prior to using. Store at room temperature for 8 weeks or frozen for 1 year.

Variations

White coating Chocolate	6 ounces
Corn syrup	26 grams

Use the white coating chocolate variation for coating chocolate that does not contain any cocoa.

Bittersweet Chocolate	6 ounces
Corn syrup	65 grams

Use the bittersweet chocolate variation with real tempered dark or bittersweet chocolate