



# Modeling Chocolate

## Ingredients :

### with **WHITE** chocolate

400g White chocolate, chopped  
60ml Corn syrup

#### You can replace corn syrup by :

100g Glucose  
60g Powdered sugar  
2tsp Water

### with **MILK** chocolate

400g Milk chocolate, chopped  
90ml Corn syrup

#### You can replace corn syrup by :

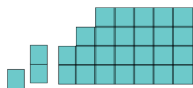
130g Glucose  
50g Powdered sugar  
3tsp Water

### with **Candy Melts**

280g Candy Melts  
80ml Corn syrup

#### You can replace corn syrup by :

70g Glucose  
40g Powdered sugar  
1tsp Water



**1** The chocolate must first be chopped into small pieces so that it will melt evenly.

Put chocolate into a large heatproof bowl and microwave it for 30 sec. After 30 seconds, stir the chocolate with the spatula. Put once again in the microwave for 30 seconds and then stir once more. Repeat as necessary until the chocolate is melted.

**2** Add corn syrup to chocolate and mix with a spatula. Attention! Do not overmix! It will become the right consistency very quickly.

Place your modeling chocolate onto your plastic wrap and close. Make sure your modeling chocolate is air tight. Put it in the refrigerator for about 12 hours and then your modeling chocolate is ready!



#### **Kitschcakes tipp :**

You can add gel food coloring to your corn syrup before mixing with your chocolate.