



BROOCH FLOWERS WITH SUGARVEIL

The delicate filigree setting of a **brooch** is the perfect textural backdrop for a precious jewel center for a bloom made of modeling chocolate.

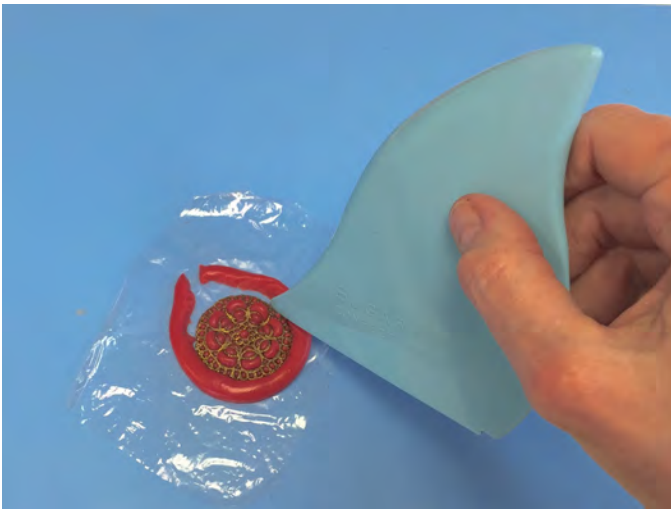
1. Roll a ball of modeling chocolate and lightly press onto plastic wrap until the size is a bit larger in diameter than the brooch shape selected.



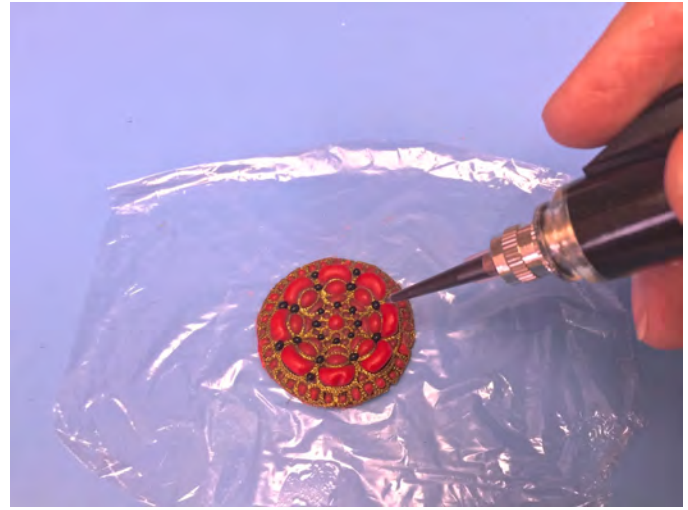
2. Use a craft-type heat tool (or hair dryer) to melt/soften the modeling chocolate and place brooch onto the chocolate.



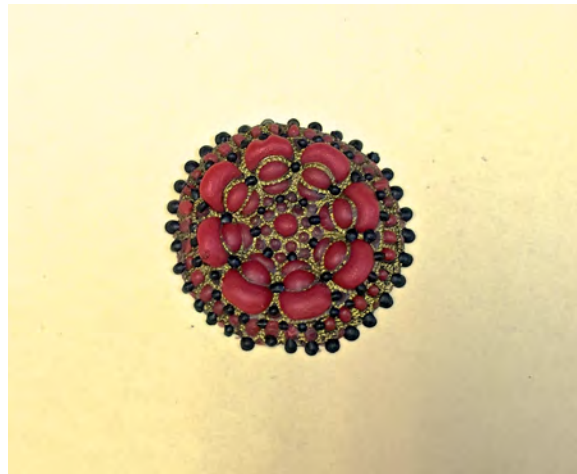
3. Using a toothpick or a sharp skewer, start in the center and gently press on the brooch lines in a clockwise fashion. Working from the center toward the outside edge of the brooch, press filigree repeatedly at 3:00, 6:00, 9:00 and 12:00 positions, enabling the modeling chocolate to be raised like stones in the brooches.



4. Use the thin, contoured edge of the [SugarVeil Multi-Use Fin Tool](#) to cut the outer edge from the brooch and neaten the shape.

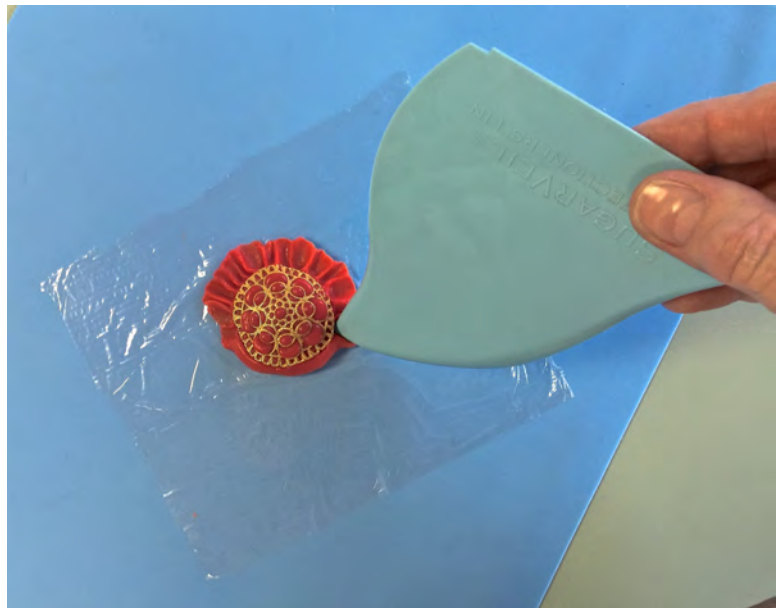


Tip: Use the [SugarVeil AirPen Piping Dispenser](#) to pipe tiny dot accents of [SugarVeil Icing](#).



Another technique, rather than removing the excess around the circumference of the brooch, is making a “brooch bloom.”

1. Holding on the straight edge of the Fin Tool, dip the ball head into the modeling chocolate and rock back onto the tool's wider contoured edge to create a frilled border. Continue in a clockwise manner.





2. Pick up the piece by the plastic wrap and further shape by placing within a circular cookie cutter form (smaller blooms can be contoured by placing into a watercolor tray). Pull and manipulate the plastic wrap so as to bend the frilled edges. A second layer of “petals” may be added by rolling a thinner layer of modeling chocolate. Allow to harden (place in a cool place to speed up hardening).



3. Use the [AirPen Piping Dispenser](#) to add tiny dots to the petal edges, if desired.

Note: Larger diameter blooms require a supportive surface of SugarVeil “fabric” placed beneath the modeling chocolate.



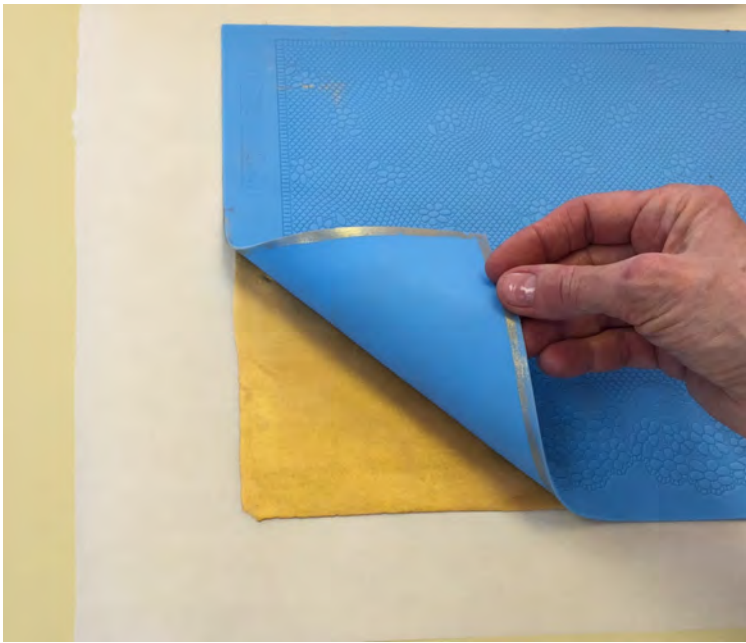


1. To prepare the fabric, mix luster dust with grain alcohol (Everclear) and paint the back of any of the Confectioners' Mats. When dry, remove any brush strokes with the smooth edge of the [SugarVeil Multi-Use Fin Tool](#).



2. Spread a thin layer of either White or Extra Dark Chocolate [SugarVeil Icing](#) onto the dust. Use the notched-edge of the Fin to scrape along outer edge, creating a border to the fabric.

3. Partially oven-set (7 minutes regular SugarVeil/10 minutes Extra Dark Chocolate SugarVeil); finish setting at room temperature. Touch the center - when thoroughly set, the piece will not be at all sticky.



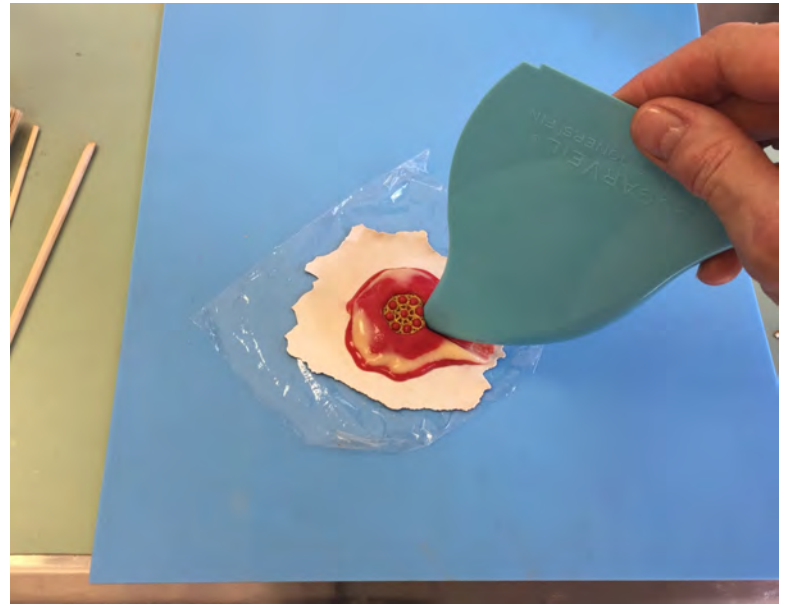
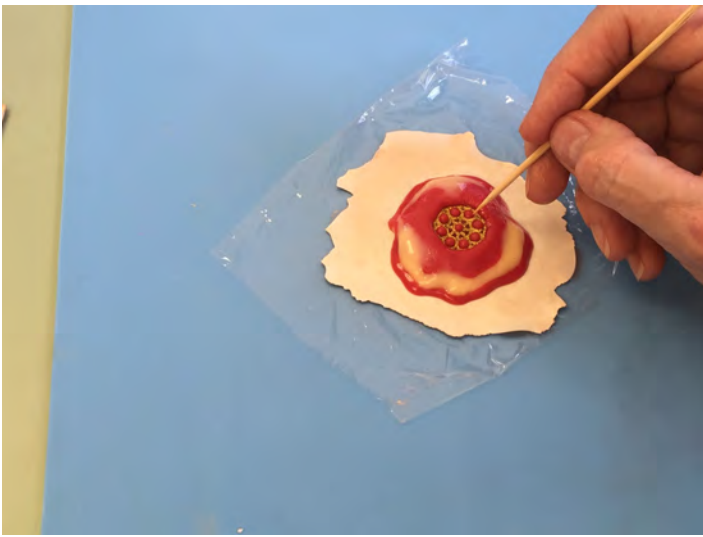
4. Place Mat face down onto parchment, and peel mat back from the [SugarVeil Icing](#).

Tip: When removing Mat, if you discover that center is not yet set, peel all four borders and allow center additional setting time.

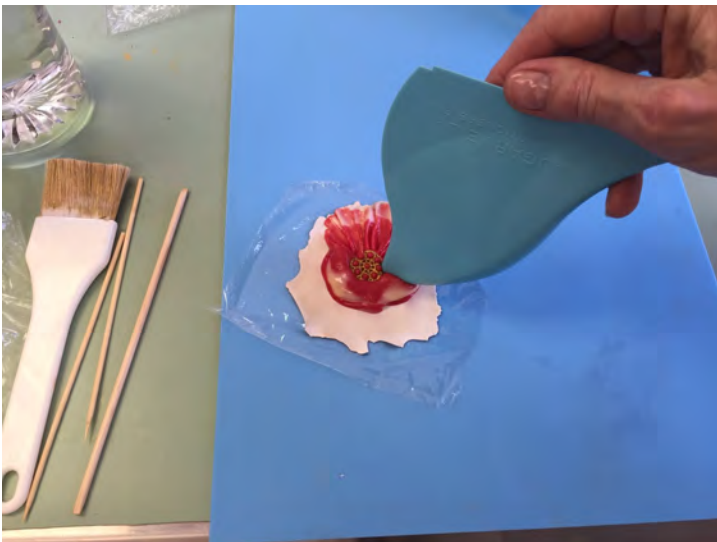


5. Combine colors of modeling chocolate and push one color into the other, if a variegated effect is desired. Cut or tear a supportive layer of SugarVeil roughly the size of the finished bloom and place under the modeling chocolate, metallic side down. Use a heat tool to soften/melt the modeling chocolate.





6. Place [brooch](#) in middle of modeling chocolate, and use toothpick or sharp skewer to press onto lines of brooch. Use rolled edge of the [SugarVeil Multi-Use Fin Tool](#) as before in a rocking motion to fan out and extend the brooch bloom edges.





7. Lift the bloom by the plastic wrap while still warm and place onto a circular cookie cutter to shape. Use the skewer to ease the bloom downward into the cookie cutter to mold shape. Lift the outer edges of the plastic wrap to contour/curve edges of bloom.



8. Snip a cosmetic sponge into small wedges to shape the bloom as it hardens. Use a small brush to paint the metallic dust on edges and fine areas inside of bloom.





Note: To attach modeling chocolate not backed with the supporting [SugarVeil Icing](#) to the cake surface, cut a strip of the SugarVeil fabric and moisten to adhere brooch to cake surface. The [AirPen Piping Dispenser](#) may be used to add dot or line details once the [brooch](#) is positioned in place on the cake.



For a brooch “flounce” shape, use the [SugarVeil Multi-Use Fin Tool](#) to cut away 2/3 of the excess from the outside of the brooch. Ruffle the remainder by rocking the Fin’s contoured spine from the center out. Add intricate dots with the [SugarVeil AirPen Piping Dispenser](#).

