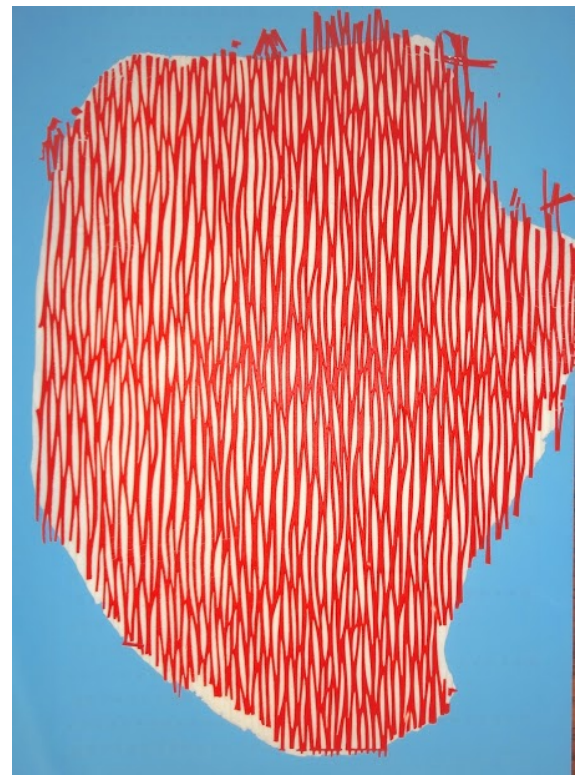




MOSAIC TECHNIQUE WITH DRIED SUGARVEIL



1. Spread [SugarVeil Icing](#) in any of our Confectioners' Mats (here we used the [Grasses Confectioners' Mat](#)). Allow the SugarVeil to dry completely in the Mat.

2. Roll modeling chocolate onto the Mat. Peel Mat away and break lines in places with a rolling pin. Roll over the design with the rolling pin to distort as desired.

Note: The same technique can be accomplished with fondant rolled onto dried SugarVeil.

