

# de leukste taarten shop



## Luxuries Chocolate

With this recipe you can make beautiful decorations of royal icing of luxuries chocolate. Your chocolate would look lovely with this recipe. Perfect as a small treat with some coffee or tea.

## Boodschappenlijstje

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Wilton Standard Adaptor/Coupler

03-3139  
€1.35



Wilton Disposable Decorating Bags  
pk/12

03-3111  
€6.05



Other materials:

- Chocolate, such as cherry bonbons, chocolate strokes
- 60ml water

We will decorate these chocolate with royal icing. We will spray the royal icing directly on the chocolates. You can also spray the flower in advance, let them harden and then place them with some icing on the chocolate.

To make the royal icing you will add 60ml of water per 500 grams of sifted mixtures for a royal icing with stiff consistency. Mix the icing for 7-10 minutes on low speed to a stiff, white icing. The icing is ready when it is bright white, has lost its shine and you can pull peaks that don't fall back.

Place the adaptor in the decorating bag and fill this with the green icing. Place tip 3 or 352 in the bag. After that fill the other bags with the other colors. You can use these colors without an adaptor unless you want to make different flowers per flower and you need to change tips.

First spray the twigs on the chocolate with tip 3. Then make the leafs, use tip 352 for this. Keep this tip upright, like a bird beak. While spraying you slowly move aside. As long as you keep pressure on the bag while the leaf continues to widen. On this way you make many different leafs.

Then make the flowers. For the star shaped dropflowers (tip 224 or 2D) you need to keep the tip close the surface, give pressure on the bag and stop spraying when the flower is big enough. The harder you press, then the flower will continues to get bigger.

For twisted dropflowers, keep your tip lightly on the surface and turn a quarter, while giving pressure on the decorating bag. Then stop spraying and left the bag. As the center you could spray a



dot with tip 3 or add a sugar pearl.

Let the icing dry well and keep the decorated chocolate in a closed box on a cool and dark place.  
Don't save the chocolate in the fridge.