

# *Learn Cake Decorating* ONLINE



## #18

Module

## MEADOW MOUNTAIN with Jessica Pedemont





# Modeling Chocolate

## Materials

- 1 pound or 450 g CK Merkin Candy Melts
- 5oz-7oz or 140-200 g Dark Corn Syrup
- Gel Color if desired

## Equipment

- Wooden Spoon
- Large Stainless Steel Bowl
- Saucepan

1. Melt the candy melts over boiling water whilst gently stirring and mixing the corn syrup through. At this point you can also color the modeling chocolate if desired with a gel color.



2. The chocolate will take a little while to melt down so keep stirring until completely smooth.



3. Pour onto plastic wrap and allow to cool to room temperature overnight.



4. When ready to use, knead until a pliable texture and use for your desired project.

*NOTE: if the modeling chocolate is cracking or too hard you can heat in the microwave for a few seconds and hand knead some more corn syrup in.*



# Meadow Mountain

## Materials

- 6" Cake
- 8" Cake
- Chocolate Ganache
- Sugar Syrup
- 4" Cake board
- 6" Cake board
- 8" Cake board
- Dowels

## Equipment

- Serrated Bread Knife
- 4" Spatula
- Pastry Brush
- Pasta Machine
- Small rolling pin
- Pizza wheel
- Small Knife
- Zig Zag cutter/Ravioli cutter
- Greaseproof paper
- Ruler

**1.** Torte your cakes into 3 layers and brush with sugar syrup.

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**2.** Place a layer of ganache in between.



**3.** Place your 8" board on your base board and attach with ganache or hot glue. Then place your 8" cake on the board and secure.



4. Place the 6" board on top of the cake and trim the cake on an angle.



5. Place your 6" cake on the 6" board and a 4" on top. Again trim the cake on an angle.



6. Using your offcuts create an extra layer of cake on your largest cake and insert your dowels.





7. Place your next tier on top and build up the third tier (point) using your offcuts.



8. Trim any excess and cover with a layer of ganache.

9. Allow to set. Your ganaching does not need to be perfect for this cake so enjoy the process.



10. Lightly knead your modeling chocolate and flatten a little.





- 11.** Work the chocolate through the pasta machine on the largest setting. You may need to do this a few times if you would like it to be thinner adjusting the settings on your pasta machine until you reach your desired thickness.



- 12.** With your pizza wheel cut one side flat and with your zig zag cutter cut the other side.



- 13.** Wrap around your cake. You may need a little melted chocolate to help it stick to the cake.





- 14.** Once you have wrapped your whole cake, arrange your flowers on the cake. You could also decorate the cake with gold leaf or chocolate roses.

