

## Making Chocolate Shards



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Chocolate  
Shards*

### Steps:

1. Pour melted chocolate onto a sheet of glad bake (silicon paper)
2. With a palette knife, spread the chocolate over the paper.
3. Try to cover as much of the paper as possible.
4. Palette both side to side and up and down to get an even coating of chocolate over the paper.
5. Life the edges of the paper and tap onto the bench to remove any air bubbles. Do this several times. Leave on the bench to dry.
6. Using a paring knife and a metal ruler, mark out and cut the chocolate into the width and height of the shards required for your cake.
7. As above
8. As above
9. As above
10. As above
11. As above
12. Place glad bake (silicon paper) on a tray.
13. Flip your chocolate over so top is touching the new paper
14. Remove the old paper from the chocolate.
15. Now your shards are ready to use.