

## Chocolate Collar



### Steps:

1. Select your Deco Magic colours.
2. Put your piping nozzles in your bags. Squeeze the gel to mix a little and squeeze gel to one side. Cut gel pouch Place gel pouch inside piping bag. Squeeze out required amount. Repeat this for all 3 colours.
3. Put your pattern flat on the bench. Put a piece of acetate (which is cut to the same size as your pattern) over the top of your pattern.
4. Start to pipe onto the acetate with your first colour. Follow the pattern with your first colour.
5. Repeat this process for the next 2 colours.
6. Place in the oven on 50-70 degrees C or leave on bench to dry overnight.
7. Put some white chocolate in a container to melt or in a double boiler. Make sure it is lump free when melted.
8. Get your cake/ poly/ cake tin or whatever you are wrapping the collar around ready.
9. Pour your chocolate over the collar. Palette the chocolate across the collar. Make sure that the whole collar is covered in chocolate.
10. When starting to set a little, lift the chocolate collar up with your paring knife. Once you can get your hand under the collar, use your hand as this is easier.
11. Lift the collar to your cake (whatever you are wrapping) and place this behind the cake. Slowly wrap the colour around your cake
12. Once all the way around, join the chocolate collar to itself. Place this in the freezer to set.
13. Once set remove from the freezer and start to remove the acetate from the collar. Do this slowly and gently not to crack the chocolate.
14. Remove all of the acetate and you have an embedded Christmas chocolate collar on your cake.