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## **Sculptural Chocolate** with Mark Tilling

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### **Chapter 1 - Making Sculptural Chocolate**

#### Overview

(classical music) - My name is Mark Tilling. I've been a pastry chef and chocolatier for 25 years. I have two books on chocolate and one book on macaroons. And today I'm going to show you how to make sculptural chocolate. Don't think chocolate just has to be flat pieces. We can manipulate it in different ways. We can make it into cigarellas, panels, and fans. I'm going to show you how to use transfer sheets, powdered dust colors and cocoa butter colors. We're also going to work with white and dark tempered chocolate to make marble effect. I'm going to show you how to use scrapers and metal trays to make different sculptural pieces. (dramatic classical music)

#### Materials

- We're going to be working with white and dark tempered chocolate. Remember guys, it's got to be tempered. We're working with some clean tooth-brushes. A metal scraper. A selection of pallet knives. Some coco butter colors. Some dust colors. A ruler. Some clear acetate sheet. A transfer sheet. Two metal trays, the same size. Flat trays, and a metal tray that can go in your freezer. You can find the coco butter colors, dust colors and transfer sheets online. You'll also need a marble slab in your basic kitchen set-up.

#### Chocolate cigarillos

- We're gonna make some chocolate curls now, also known as cigarillos. We're gonna use these various colors of dusts and you can use different colors, it's entirely up to you. So the first thing we're gonna do is sprinkle a little bit of the dust on our marble slab. We're gonna use this section of the marble to make our cigarillos. So just take a little bit of the dust, you don't need too much, and just give a little light sprinkle of each color on the surface. The next step is gonna be quite intense, so bear with me, it's very, very quick to get the perfect cigarillo. When you're smoothing your chocolate it doesn't really matter too much how thick it is, it's just a matter of getting it off the marble quickly. If it's on there too long it will start to crack the cigarillos. So we're gonna use a scraper for this, and it's important you get it the right angle. We don't wanna go too high. We gotta go nice and low to the marble. So we're gonna grab a little bit of chocolate on, we're using the white tempered chocolate on our palette knife, and we're gonna push this onto the dust colors backwards and forwards quite fast, we need to start to set that chocolate. So you're starting to see it's going from a shiny to more of a matte finish, and when it dries it's ready to go. Okay, see now it's gone nice and matte? We're ready to scrape. So we're gonna scrape off the top, and this is when you can get all different sizes of cigarillos. You can cut it to the right width, or actually the right height, that you need for a cake or for a dessert. Using the scraper, nice and low, and we're gonna push to make our curls. (quiet scraping) This is a technique that you have to practice over again to get them right. Just make sure you get your scraper flat to the surface and it'll work every time. Now we're gonna go on to a white and dark marbled effect. Every time you're changing to a different color make sure you clean your work surfaces and all your equipment. Starting with our white chocolate, we're just gonna drizzle some onto the marble, And then drizzle some dark chocolate on top. Not too much, and then we can work it into the slab. So again, backwards and forwards, until the chocolate sets. See, it's going matte already? So now when it's matte, we can scrape off the top, and the sides to

the right size that you require, (scraping) and then, remembering to keep our scraper nice and flat to the work surface, we can scroll out some lovely marbled cigarillos. If you require a smaller cigarillo, try not to cut these in half, they will just break, but there's another technique I can show you so I'm gonna do it again with the white chocolate, and then a little bit of the dark chocolate drizzled on top, then we're gonna work that in, just as before, until it starts to go matte and sets, (soft scraping) okay. Again we're gonna scrape, but this time to make them smaller, I'm just gonna use my scraper, and it's gonna cut it down in half, and then half again, so we can get these tiny little cigarillos. So again, clean off your scraper, and then we're ready to roll. (quiet scraping) And there you go. You can get some tiny little cigarillos, or you can get some large cigarillos, for the size of any cake.

### Transfer sheet panels

- Let's go on to now to make some chocolate panels. So we're gonna use a transfer sheet. So important to remember we have two sides to the transfer sheet. We have a rough side and a smooth side. The rough side has the cocoa butter and obviously this is the side that we put the chocolate onto. Using some tempered dark chocolate we're gonna pour some into the center. Roughly about a hundred grams like so. Then we're gonna use a large pallet knife and spread this over the sides of the transfer sheet. Okay, now we're gonna pick up the transfer sheet and just move it into another position while we scrape off the excess chocolate. (knife scraping) Bring the transfer sheet back into the middle of your marble and now we have to wait. Again if we cut this while it's wet it will just stick back together again. So wait for it to go from a shiny to a matte finish before we start cutting. So now the chocolate has gone matte, we can now cut the chocolate. So I'm using a ruler and this is gonna be the size of my little squares. I'm gonna place it on the edge. Remember the transfer sheet has a slight border so I've just come in from the end. Just so we don't get that border and we're just gonna cut down the width of the ruler and we're gonna go all the way along to the other side. It's important to do this now and not wait too long because when you start cutting and it's been sitting here for too long it will dry and come off the transfer sheet but the design will not come off. (knife clacking) So now I'm gonna change the position of my ruler to go the other way to make squares. You can make squares any size. You can even make them longer as more of a panel. Okay, so now we've cut our transfer sheet and remember only cut the chocolate don't cut the transfer sheet, keep it all together. Now if we put this in the fridge, when it's ready to go in the fridge now. It needs about 10 to 15 minutes as normal, but if we put it in the fridge just as it is on a tray it will start to bend up because when chocolate sets it shrinks. So the transfer sheet will just go with it. So what we do is we slide it onto one tray and then place another clean tray onto the top. Now it's ready to go in the fridge and that will keep it nice and flat. Once it's set we can now reveal our design. Just peel off the tiles. You can see you've got lovely shiny tile with our transfer sheet design on the chocolate. You can store your panels in a plastic container just at room temperature. Don't store them in the fridge. Now if you don't have a transfer sheet you can make one yourself. We're gonna make one with some white chocolate and some colored cocoa butters. So I have a sheet of acetate here. This is a food grade acetate. It doesn't matter which side you use and it's about nine by six inches. So now I'm gonna take a clean, remember a clean brand new toothbrush. We're gonna dip it into the cocoa butters and then we're gonna flick it onto the sheet. And then the next color. (brush flicking) And then finally with the yellow. (brush flicking) So remember this has to dry so wait for the dots to go matte before we put on the chocolate, and just a reminder about the cocoa butters. Just pulse them in the microwave for about 10 to 15 seconds and just get it melted so

it's just warm. Make sure that you clean your area before you start working with the white chocolate. Now the dots are all dry we can start adding our white chocolate. So again, about 100 grams to the center of the sheet and then we're gonna use a large pallet knife to spread out over the sheet. (knife clacking) Okay, now we're gonna lift it out of the way for a few seconds whilst we clean down the rest of the chocolate and then all this chocolate can be used again. (knife scraping) Pull back the transfer sheet. So now we're gonna wait for it to go matte before we cut it. For this design we're gonna do a diamond shape but you also could use cookie cutters or circle cutters. So first we're gonna cut a little bit from the edge and we're gonna use the ruler as our template. (knife clacking) Now instead of going flat obviously to make squares we're gonna do it on a slight angle to make some diamond shapes, and again cut the width of the ruler. So remember we have to put these in between two trays so it keeps them nice and flat and then it will go in the refrigerator for 10 to 15 minutes. Okay, let's see how they turned out. (chocolate snapping) Don't they look great, guys? Look at that. Fantastic. These little tiles will be great on any store cupcake or even cupcakes you've made yourself or even on the side of a cake it will look stunning.

### Chocolate fans

- Let's make some chocolate fans. So first of all you need to have tempered dark chocolate. Palette knife and you need a metal tray that's been in the freezer it's really important to have that tray really frozen only get your tray out when you've got your palette knife and chocolate ready. You can also use a little bit of marble or granite and place that in the freezer overnight and make sure it's well frozen. So what we're gonna do, is when you take some of the chocolate on the end of a palette knife spread it onto the tray, we'll cut it down the center with the top of the palette knife and wait for it to dry slightly but it should dry very quickly, peel it straight off and make it and concertina it into a fan. So you'll know when the chocolate's ready when you can start to lift it up. If the chocolate starts to tear when you're trying to pick it up with your fingers just shove your pallet knife underneath, scrape underneath, and then you can pick it up a lot easier. So this isn't an easy thing, you're gonna have to have a little bit of practice with this. Make sure you have a few trays in your freezer cause it'll be easier to keep swapping them over and over, keeping them in the freezer, it will freeze very quickly because they're already cold and then you can rotate to the next one and do some more fans. You can also do this in white and milk chocolate in exactly the same way. For storage of the fans store them in a plastic container you might want to store them with a little bit of greased proof paper on the bottom so they don't stick to the plastic. We've made some really great structural pieces of chocolate. It doesn't always have to be 2D it's great to make some 3D decorations. Again you can do them in white, dark and milk chocolate.