



filigree

ingredients

Any sort of good chocolate, tempered and remelted

directions

tempering chocolate

- Melt about 2/3 of needed amount of chocolate in small bowl set in pan of hot (not boiling) water. Water level must be well below rim of bowl to avoid getting liquid in chocolate.
- Heat chocolate to 115°F for dark chocolate and 110°F for white and milk chocolate, stirring frequently with rubber spatula, scraping down the sides and bottom of bowl so that chocolate is evenly and uniformly heated. Be sure to use a candy thermometer.
- When chocolate reaches correct temperature, remove bowl from water. Immediately add remaining 1/3 of unmelted chocolate. Continue stirring and scraping until all chocolate has melted and cooled to less than 90°F.

making filigree

- Draw desired shapes on a piece of plain white paper or use page that you wish to trace. Place piece of waxed paper over drawings and tape down. Using chocolate that has been remelted, allow to cool slightly. Pour melted chocolate into piping (or pastry) bag fitted with smallest tip. Pipe chocolate evenly, tracing over designs. Let stand until dry and hard. Carefully lift chocolate design off waxed paper with thin metal spatula.

source: company's coming: chocolate everything by jean paré