Make Modelling Chocolate Roses

Description
In this activity, students will make a simple modelling chocolate that can be made into small roses or other sculptures. It also includes making chocolate decorations from melted chocolate that can be applied to any dessert. This activity ties in nicely with the Make Cupcakes Activity Plan.

There is an optional recipe for chocolate mousse that makes a nice canvas for both the chocolate roses and decorations.

Lesson Objectives
Students will be able to:

- make modelling chocolate
- shape the chocolate into various forms
- understand the basic principles of working with chocolate
- experience working with chocolate in different forms and recipes, and
- practise the art of decorating.

Safety Considerations
Basic food and kitchen safety

Assumptions
The student understands ingredient measurement, food handling safety, and appropriate clothing and personal attire in kitchens.

Terminology

Double boiler: A setup of two specially designed pots that fit together, one that holds roughly 2 inches of water and the second pot that sits on top. This can also be done with a small to medium sized pot on the bottom and a larger stainless steel bowl that sits on top.

Modelling chocolate: A pliable chocolate mixture that can be shaped into a variety of forms.

Piping bag/pastry bag: A cone-shaped bag often of cloth or plastic, through which various ingredients are forced through a shaped tube.

Piping tip: A small plastic or metal tip which sits in a pastry bag and delivers the contents of the bag in a decorative, consistent manner.
**Estimated Time**

**Day 1**
70 minutes: Prepare the modelling chocolate and mousse

**Day 2**
70 minutes: Form the roses and pipe the chocolate decorations

**Recommended Number of Students**
This activity may be done individually or in pairs.

**Facilities**
- Home Economics lab or cafeteria kitchen
- Internet-accessible computer, projector, and screen

**Resources**

**How to Make Modelling Chocolate**
https://www.youtube.com/watch?v=34aSpbvdD-k

**How to Make Chocolate Roses**
https://www.youtube.com/watch?v=D48SIvhYH8o
Demonstrating Skills And Knowledge

Procedure

Day 1
1. Introduce the topic and show examples on a projector. Encourage the students to invite a guest to the next class.
2. Hand out recipes and go over any new concepts and check for understanding.
3. Have students prepare the modelling chocolate and (optionally) the mousse.
4. Wrap and store both products with plastic wrap. Place the mousse in the fridge and keep the chocolate at room temperature.
5. Have students draw designs (using a pencil) on parchment for the piped chocolate decorations.

Day 2
1. Have students watch the video on how to make chocolate roses.
2. Have students melt the chocolate and then pipe the melted chocolate onto the prepared parchment. Chill until set.
3. While the piped chocolate is setting have students make 2–3 roses each. Set aside until needed.
4. Assemble the final product by placing the roses and decorations on top of the mousse or other dessert. They may also want to add some piped whipped cream.
5. Invite a friend, staff member, or family member to share their dessert with them. Have the guest give informal feedback (this can be done verbally).
6. Remind students to take photos and upload them to their portfolio.
**Evaluation Guidelines**

Consider co-creating the assessment criteria with your students at the beginning of the activity/project. You may want to include the following:

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Chocolate Decorations

Ingredients
60–125 mL of semi-sweet chocolate, chopped, or good quality chocolate chips

Preparation

Prepare Patterns for Piping
Pre-draw the patterns or shapes with a pencil onto the parchment and then flip the sheet over.

Create the Decorations
1. Put the chocolate in a small microwave dish.
2. Microwave in short bursts (15–20 seconds) and stir thoroughly after each additional application of heat. Chocolate burns very easily, especially white chocolate.
3. When the chocolate is smooth and free of lumps, quickly transfer to a small parchment cone or piping bag with a #2 or #3 writing tip. (You can also use a plastic zipper bag with a small hole cut in the corner.)
4. Close the piping bag and pipe the desired patterns or shapes onto your prepared piece of parchment set on the back side of a baking sheet using the following suggestions:
   a. Avoid large open areas as the chocolate is very fragile. Patterns can be open but then they must be slightly thicker lines.
   b. Choose simple patterns: swirly lines, logos, triangles, wedges with filigree work inside, or written words such as Hope, Joy, or Love.
   c. Experiment and see how it goes.
4. Place the sheet in a cooler or let sit until set and firm: 15 minutes in a fridge to one hour at room temperature.
5. Carefully peel the decorations off the paper trying not to touch the front of the design.
6. Place where desired to decorate any dessert.
7. The decorations can be stored in a cool place between pieces of paper towel or in a single layer in an airtight container for a few days.
Chocolate Roses

Yield
Approximately 6 × 3 cm roses

Ingredients
4 oz (125 g) semisweet chocolate, chopped or good quality chocolate chips
3 T (45 mL) corn syrup
⅛ tsp (0.5 mL) water

Preparation
1. In top of double boiler over hot (not boiling) water, melt chocolate. Stir in corn syrup and water.
2. Pour onto plastic wrap-lined baking sheet. Cover with plastic wrap.
3. Let stand for at least 6 hours or until no longer sticky.
4. Remove plastic wrap and place chocolate dough between sheets of waxed or parchment paper. Roll out to 1/16-inch (1mm) thickness.
5. Using the open end of a small piping tip or similar small round cutter, cut out circles for petals. This may seem small but as they are pressed and shaped, they get larger. Alternately you can just pinch off a piece of the chocolate and form as you go.
6. Form trimmings into 1 cm balls and shape into cones for centers.
7. Using a rolling pin, press the outer edge of one half of each circle as thinly as possible. Wrap the thick sides of several circles around cone, overlapping to form a rose.
8. Carefully curl back petals. Transfer to waxed paper-lined baking sheet. Cover and refrigerate for up to one week.
9. If you are having trouble with the chocolate melting, try working in a cooler environment or dipping your hands into cold water to lower your body temperature. Be sure to dry your hands before working with the chocolate.
Chocolate Leaves

Ingredients
2 oz (60 g) melted chocolate (dark, milk, or white)

Preparation
1. Using pastry or paint brush, paint undersides of clean dry rose leaves or other stiff non-poisonous, pesticide-free leaves, with melted chocolate. Take care not to drip chocolate over edges or onto the front of leaves.
2. Place leaves, chocolate side up, on waxed paper-lined baking sheet and refrigerate until firm. Carefully peel rose leaves from chocolate. Use as desired.
Chocolate Mousse

Yield
4 servings

Ingredients
140 g semisweet chocolate, coarsely chopped (can be good quality chocolate chips)
80 mL water, divided
17 mL butter
2 egg yolks
17 mL sugar
180 mL whipping cream, whipped

Preparation
1. In a microwave or double boiler, heat chocolate, 40 ml water, and butter until the chocolate and butter are melted.
2. Cool for 10 minutes.
3. In a small heavy saucepan, whisk egg yolks, sugar, and remaining water.
4. Cook and stir over low heat until egg mixture reaches 160°F (about 1–2 minutes).
5. Remove from the heat, whisk in chocolate mixture.
6. Set saucepan in ice and stir until cooled, about 5–10 minutes.
7. Fold in whipped cream.
8. Spoon into dessert dishes.
9. Refrigerate for 4 hours or overnight.
10. Decorate with additional whipped cream and chocolate shapes or roses.