

How to make...

Chocolate Fluted Baskets



These stunning fluted baskets can be easily made using the **Medium Fluted Basket Chocolate Mould**.

Prepare the mould and chocolate. See factsheet number 1, **Tempering & Melting Chocolate** for more information on this.

Pour sufficient chocolate into your mould to coat all the bottom and sides with a generous coating. Rotate the mould (see below) until it is coated. Scrape off any excess chocolate from around the edges using a palette knife. Allow the chocolate to set in the refrigerator (or freezer for a quicker result).

Once completely set carefully remove the chocolate from the mould by very gently squeezing the mould upside down over a plate or paper towel. Squeezing the mould in this way encourages air in between the chocolate and the mould, releasing the vacuum.



Tip
For a professional looking finish try one of our **Large Star Icing Tube**



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Carefully turn your chocolate basket upright. You are now ready to fill it.

You can choose from a range of fillings, fresh cream, chocolate ganache or mousse. We have piped our filling using the **large star icing tube** and topped with a fresh strawberry (below). Simply cut through the strawberry 3-4 times but keep part of the top intact so the strawberry can be fanned out.

We have also used fresh cream with a star created using the striped **Chocolate Transfer Sheet** (top left) and chocolate ganache with a **Gold Icing Star** (bottom left).

Things you will need:
Chocolate!
Medium Fluted Basket Mould
Chocolate Transfer Sheet
Spatula
Large Star piping tube
Piping bag
Gold Icing Stars
www.cccshop.co.uk

Tip
To make coating your moulds easier, cut the large mould into pieces creating 3 smaller individual moulds

