

Fall Floral Bounty

By Mari Senaga

edibleartists
NETWORK MAGAZINE

Fall Floral Bounty in Chocolate

A Tutorial by Mari Senaga

SUPPLIES NEEDED:

- Non-stick Mat
- Cel Pad or rubber sponge pad
- Stryofoam
- Powdered Sugar
(place in nylon to keep tidy)
- Paste Colors
- Small Spatula
- Selections of brushes
- Pair of Tweezers
- 2 Sided Rose Leaf Veiners
- Saifun Noodles
- Small Rolling Pin
- Gum Paste Tool: pointed round chop stick, umbrella tool
- Corn Syrup

- Flower Formers: Apple Cups, and paint pallet tray
- Razor blade/Paint Scraper
- Small Sharp Embroidery Scissors
- Sunflower Sugar Arts Daisy Centers Mold
- Single Sided Hydrangea Leaf Veiners
- Rice Noodles cut into 3 inch pieces
- Modeling Chocolate (1 recipe used) divided and colored: Red, White, Soft Orange, Yellow, Pale Yellow, Pale Green and a 1/16th batch of Milk Chocolate Modeling Chocolate
- Petal Dusts used: The Sugar Arts - Black Magic, Kiko, Sunflower, Exotic Orange, Flame, Blood Orange, Chocolate, Sprout, Moss Green and Foliage Green
- Cutters: Large 3" Daisy Cookie Cutter 8 Petal Daisy (Ateco), Medium 1" Margarite Daisy, Medium 1.75" Gerber Daisy Cutter, Smallest Sunflower Cutter Sugar Arts, Sunflower Cutter, Large & Medium Rose Leaf Cutters and 2.5" Elongated Leaf Cutter

A lush bounty of autumn blooms, wheat, and berries, created in modeling chocolate and featured on a beautiful copper board.



Mari is best known for her modeling chocolate flowers and designs. She loves sharing her talents, knowledge, and enthusiasm of sugar arts at cake events, and in her classes.

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Centers for Cosmos & Dahlia

1. Roll out a sausage of pale yellow modeling chocolate, to a 1/8th inch thickness, by approximately one inch per flower.
2. Cut 1/8th inch pieces from the modeling chocolate sausage. You will use one per flower.
3. Roll each piece in to a ball.
4. Set aside to set up.
5. Dust with powdered sugar.
6. Place in to a daisy center mold, press to mold, cutting off any extra above the top of molded shape.
7. Set aside.
8. Roll out the pale yellow modeling chocolate to a thickness of 1/16th or less. *Dust the surface of the mat to help the modeling chocolate from sticking.*
9. Using the margarite cutter, cut out 2 shapes for each flower.
10. Using the edge of your spatula, or a razor blade, cut each petal in half, lengthwise.



11. Repeat with second shape.
12. Place on to a cel pad.
13. Using a large ball tool, thin out each petal, by stroking out from the center of the shape to the edge of the petal.
14. Repeat with second shape.
15. Place the first daisy shape into a tray well.
16. Paint a small dab of corn syrup in the center of the shape.
17. Place second shape over the first, offsetting the petals.
18. Repeat step 16.
19. Place molded center piece in the center.
20. Set aside.

COLORING

21. Using a fluffy brush and sunflower yellow, dust the entire center, and backside.
22. Using a smaller flat brush, dust the center and petals with Sprout Green, and Edge Color (i.e. Black Magic for Cosmos, Blood Orange for Collared Dahlia)

Modeling Chocolate Recipe

- 1 lb. white, milk, or dark chocolate, melted
- ½ cup corn syrup warmed in the microwave.

Heat in a microwave on 50% power for 2-3 minutes (Check every 30 seconds and stir), the chocolate will take on a shiny look when melted, Stir until smooth.

After the chocolate has been melted, add the corn syrup. Stir until it blends, you will see a separation of the solids and fats. Stir till you no longer see any uncombined melted chocolate (dull streaks).

Pour the mixture on to a piece of plastic wrap. Wrap for the next 12 to 24 hours. Store in a cool place (55 degrees to 75 degrees). Do not refrigerate - this can make the clay grainy and hard to work with.

To use: cut or break into 4-6 pieces. Warm and knead each piece in your hands until you achieve a consistency that may feel like play-dough and may be a bit greasy (don't worry you are just redistributing the oils). Let set up for at least 30 minutes. Then give the chocolate clay a second kneading. At this point, you may add paste color to achieve the color you desire. Let set up again before using. During this process, remove any lumps that do not knead in to the paste



Double Cosmos



1. Roll out Modeling Chocolate on the non-stick mat, to 1/16" thickness or less. *Dust the surface of the mat to help the modeling chocolate from sticking.*
2. With Daisy Cookie Cutters, cut out 2 shapes per flower.
3. Using the dusted pointed stick, lay it length ways on the center of a petal, with the back of the stick slightly raised, and slight pressure on the tip, you will roll the stick back and forth (You will see the tip of the petal will flatten, there will be an imprint larger than the stick).
4. Move the stick to the left side of the petal, repeat. Move it to the right side of the petal, repeat.
5. Move stick for one more mark on each side of the petal, this should give you a look of a fan, with all the points coming together at the base of the petal.
6. Repeat steps 3 through 5 on each petal. *I find that I achieve a more even look and have an easier time, if I do every other petal, on a first time around the flower shape. Then lift those petals up, and then do the remainder of the petals on the shape.*
7. Repeat steps 3 thru 6 for second daisy shape.
8. Paint a dab of corn syrup in the center of the first shape, place second shape on top, offsetting the petals.
9. Using your spatula, move the flower to an apple cup.
10. Use the pointed stick across the back of a petal, and raise it slightly towards the center of the flower.
11. Place a small twist of tissue behind the raised petal.
12. Place the twists in a few places around the flower.
13. Set aside to set up.



COLORING, AND FINAL ASSEMBLY

14. Using a large fluffy brush, brush lightest color, dust the entire surface, and the backside of the flower. *We have skipped this step, because we are keeping the base color of this flower white.*
15. Use a smaller fluffy brush, dust the center with yellow.
16. Use a smaller fluffy brush, dust from the edge of the yellow area towards the base of the petals, and touches along the tips of the petals with sprout green.
17. With a flat edged brush and darker color (Black Magic), start at the edge of a petal, and brush inwards only on the edge of the petals.
18. Repeat on each petal.
19. Glue a finished center in to the middle of the flower with corn syrup.



Fluted Cosmos

1. Roll out Modeling Chocolate on the non-stick mat, to less than 1/16 inch thickness or less.
Dust the surface of the mat to prevent the modeling chocolate from sticking.
2. Using Cutters, cut out 2 shapes per flower.
3. Using the dusted pointed stick, lay it length ways on the center of a petal, with the back of the stick slightly raised, and slight pressure on the tip, you will roll the stick back and forth (You will see the tip of the petal will flatten, and there will be an imprint larger than the stick.).
4. Move the stick to the left side of the petal, repeat. Move it to the right side of the petal, repeat.
5. Move stick for one more mark on each side of the petal, this should give you a look of a fan, with all the points coming together at the base of the petal.
6. Repeat steps 3 through 5 on each petal. *I find that I achieve a more even look and have an easier time if I do every other petal on the first time around the flower shape. Then lift those petals up and do the remainder of the petals on the shape.*
7. Repeat on second daisy shape.
8. Paint a small dab of corn syrup on the left side of each petal half way down.
9. Using the pointed stick, lay it down on a petal with the point towards the center of the shape. Start on the right side of the petal, and roll across the widest part of the petal to the left side, press down with your finger to secure the left side atop the right side. Remove the pointed stick. The petal should be a tube.
10. Repeat step for each petal on both shapes.
11. Paint a small amount of corn syrup in the center of the first shape.
12. Place the shape into the flower former, offsetting the petals between the first set.
13. Using a spatula, carefully place the shape into the flower former.
14. Let set up.

COLORING, AND FINAL ASSEMBLY

15. Using a large fluffy brush and your lightest color, dust the entire surface, and the backside of the flower.
16. With a flat edged brush and darker color, start at the edge of a petal, and brush in towards the center of the flower.
Repeat around the top edge of the petal.
17. Repeat on each petal.
18. Use a smaller, fluffy brush to dust the center with yellow.
19. Use a smaller, fluffy brush to dust from the edge of the yellow area towards the base of the petals, and touch along the tips of the petals with sprout green.
20. Glue a finished center in to the middle of the flower with corn syrup

Collared Dahlia

1. Roll out 2 colors of modeling chocolate on the non-stick mat, to less than a 1/16" thickness. *The thinner they are, the better the flowers will look.*
2. Using Daisy Cookie cutter, cut out 1 shape for each flower using the base flower color (Pale Yellow), and one of the 1 3/4" daisy cutter in the second color (Collar, pale orange), for each flower you wish to make. *I usually cut out all my shapes for all my flowers at one time. This gives them a little time to set up, and makes it easier to get the petals thinner.*
3. Using the dusted, pointed stick, lay it length ways on the center of a petal, with the back of the stick slightly raised, and slight pressure on the tip. Roll the stick back and forth. (You will see the tip of the petal will flatten, and there will be an imprint larger than the stick).





4. Move the stick to the left side of the petal, repeat. Move it to the right side of the petal, repeat.
5. Do this for each petal on each daisy shape. *I find that I achieve a more even look and have an easier time, if I do every other petal on the first time around the flower shape. Then lift those petals up and do the remainder of the petals on the shape.*
6. Place shape in to an apple cup.
7. Using the second colored smaller daisy shape, cut each petal in to thirds, along the length of the petal.
8. Using a ball tool, thin each petal using a stroke outward from center to beyond the tip of each petal.



9. Place shape in to a apple cup. *To lift and shape the petals, use small pieces of tissue paper (remember to remove after the petals set up)*
10. Let the entire flower set up for at least 24 hours.
11. Using a fluffy brush, dust with Lighter color (Sunflower or Exotic Orange) over each petal and center of the larger base flower.
12. With a flat angled edge brush, brush the darker color on the edges of each petal, bringing the color in slightly.
13. With a small round brush, dust the center with Sprout, and brush out on to the center petals, and the edges of some of the petals.
14. For the collar shape; dust all over with a base color (Flame) using a fluffy brush.

15. With a flat angled edge brush, brush darker color (Blood Orange) on the edges of each petal, bringing the color in slightly.
16. With a small fluffy brush, dust the center with Sprout, and brush out on to the center petals, and the edges of some of the petals.

ASSEMBLY OF FLOWERS

1. Paint a dab of corn syrup into the center of the base flower shape.
2. Place the collar shape in to the center of the base shape.
3. Paint a dab of corn syrup in to the center of the collar shape.
4. Place a finished and colored center in the center over the dab of syrup.

Sunflowers

CENTER:

1. Press a large gumball sized piece of milk chocolate modeling chocolate into the sunflower center (the largest shape on the centers mold). Remove any excess that remains above the top of the mold.
2. Unmold the shape. On the outside edge, using the small scissors, snip small marks.
3. Let set.
4. Dust with Chocolate color using a large, fluffy brush. With a smaller, fluffy brush, dust some streaks of Sunflower and Sprout color.

FLOWER:

5. Roll out the yellow modeling chocolate on the non-stick mat, to less than 1/16 inch thickness or less. *Dust the surface of the mat to help prevent the modeling chocolate from sticking.*
6. Using small Sunflower Cutters, cut out 2 shapes per flower.
7. Using the dusted pointed stick, lay it length ways on the center of a petal, with the back of the stick slightly raised, and slight pressure on the tip. Roll the stick back and forth. (You will see the tip of the petal flatten and there will be an imprint larger than the stick.).
8. Move the stick to the left side of the petal, repeat. Move it to the right side of the petal, repeat.
9. Move stick for one more mark on each side of the petal, this should give you a look of a fan, with all the points coming together at the base of the petal.
10. Pinch the tip of each petal between your fingers, to create a point.
11. Repeat steps 7 through 10 on each petal. *I find that I achieve a more even look and have an easier time if I do every other petal on the first time around the flower shape. Then lift those petals up and do the remainder of the petals on the shape.*





12. Repeat steps 7 thru 11 for second daisy shape.
13. Place a dab of corn syrup in the center of first shape, and place second shape over the first, offsetting the petals.
14. Using your spatula, move the flower to an apple cup.
15. Use the pointed stick across the back of a petal, and raise it slightly towards the center of the flower.
16. Place a small twist of tissue behind the raised petal.
17. Place a few twists in a few places around the flower.
18. Set aside to set up.

COLORING, AND FINAL ASSEMBLY

19. Using a large fluffy brush, brush lightest color (Sunflower), dust the entire surface, and the backside of the flower.
20. Use a smaller, fluffy brush, dust from the edge of the yellow area towards the base of the petals, and touches along the tips of the petals with sprout green.
21. With a flat edged brush and darker color (Exotic Orange), start at the edge of a petal, and brush inwards only on the edge of the petals.
22. Repeat on each petal.
23. Glue the sunflower center in to the middle of the flower with corn syrup.

Leaves

SUNFLOWER LEAVES:

1. Roll out pale moss green modeling chocolate on the non-stick mat, to less than 1/16 inch thickness.
2. Using Cutters, cut out a few leaves for each flower.
3. Place on a veiner, and press to imprint veins.
4. Place leaf on a pad.
5. Using a large ball tool, thin the edge of the leaf.
6. Pinch the base and shape leaf.
7. Set to dry on a bed of crumpled tissue paper.
8. Using a fluffy brush, dust the entire leaf front and back with sprout green.
9. Using a flat edge brush and moss green, dust the edges toward the center, but not covering the center.
10. Using a stiffer flat edge brush and foliage green, dust along the cut edge of the leaf, along the center, and main veins of each leaf.

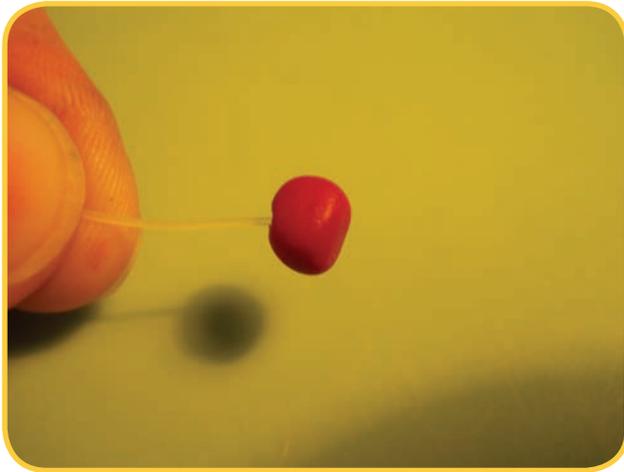


DAHLIA LEAVES:

1. Roll out the green chocolate modeling clay on the non-stick mat to a 1/8" thickness.
2. Using the elongated leaf cutter, cut shapes from the paste.
3. Press the paste on to a leaf veiner using a flat makeup sponge.
4. On a pad, thin the edges with a ball tool.
5. Let dry on crumpled tissue paper.
6. Brush with a large, fluffy brush using the color Sprout, both front and back. Using a flat edge brush, brush the edges and veins using Foliage Green. Using a flat edged brush, brush the darkest color used on flowers (blood Orange), on the edges or in a few places on the leaf.

WHEAT:

1. Using a large garbanzo bean sized piece of pale yellow modeling chocolate, create a sausage.
2. Break a Saifun noodle in half, dip one end into corn syrup so there is a small drop on the end of the noodle.
3. Insert the noodle in to the modeling chocolate sausage.
4. Using a fondant smoother and a back and forth motion, taper one end of the sausage.
5. With a small, sharp pair of scissors, cut small angled snips around the base of the tapered sausage.
6. Continue around and upward toward the tip, making small snips in the modeling chocolate shape until you get to the tip. Then cut a cross each way, and smooth with your fingers.
7. Place the noodle end in a piece of Styrofoam to hold the wheat stem securely.
8. Let set overnight.
9. To color the wheat, use a fluffy brush to dust all over the wheat and down the noodle with Sunflower.
10. Using a small, fluffy brush, dust Sprout on a few places on the wheat, and around the stem of the wheat.
11. Using a flat edged brush, brush with a very small amount of Chocolate color, along the edges of each cut on the wheat and down the stem.



BERRIES:

1. Using a large Gumball sized red modeling chocolate, make a 3 inch sausage.
2. Using a fondant smoother with a back and forth motion, elongate the sausage to approximately 6 inches, with the ends measuring approximately 1/4" diameter. (if too big, cut in half till diameter size is reached)
3. Cut off 1/8 inch pieces from sausage.
4. Roll each piece into a ball shape.
5. Cut up small, 3 inch pieces of the Rice noodles. (you will need 1 for each berry)
6. Dip one end into the corn syrup, so there is just a small drop on the end of the noodle.
7. Insert the noodle into the berry, use the table to create a slight flattened side opposite of the stem.
8. Using the 6 spoked side of an umbrella tool, make a small impression in the middle of the flattened side of the berry.
9. Insert the noodle in to a piece of Styrofoam to set.

COLORING

10. Using a fluffy brush, dust each berry with Kiko allover.
11. Using a small fluffy brush, dust a small spot on the berry, and the stem with Sprout coloring.
12. Apply a small brush of Black Magic coloring across the top, and on one side of each berry, with a flat edged brush.

Board

We covered a 10" square board with a pale orange modeling chocolate.

Using a Simi Cake lace mold, I molded 4 of the same lace piece. Then attached them with corn syrup to the corners of the board.

The entire board was then dusted with a mixture 3 parts to 1 of The Sugar Arts Copper Penny and Bronze, using an extra-large fluffy brush.



Arrangement

1. With a hand full of pale green modeling chocolate, create a sausage as long as corner to corner of the board.
2. Create a large S shape with the modeling chocolate in the center of the board. Glue down with corn syrup.
3. Add Extra green on each side of the middle S curve. Paint a small amount of corn syrup, and press to the curves to secure.
4. Using the heel of your palm, or the back of a spoon, create indentations for the larger flowers to sit.
5. Starting with the largest flowers, paint some corn syrup on the indents, and on the board where the flowers will sit. Continue until all your flowers are placed.
6. Start adding leaves around and between the flowers, securing them with small dabs of corn syrup at the base of the leaves and on the back of flowers or leaves. (Make sure none of these corn syrup spots are visible or it will create a look of water on your piece).
7. On the ends, and if you wish in the middle, leave some small places to add clusters of berries.
8. Using a pair of tweezers, position each stem of the berries, starting with the longest stems along the outside edge of the cluster. Then place the shorter berries in the center of the bunch.
9. The final finishing touch is to add the stalks of wheat by using the tweezers. Grab the wheat just under the wheat head, and gently push each stalk into the modeling chocolate S shape, below the arrangement.

