

First you need to roll a small amount (size 8 on a size guide) of chocolate paste between the palms of your hands to make a smooth ball, now flatten it and thin one edge, roll this into a scroll to form the centre of your rose.



Roll out a small ball of flower paste very thin on a non stick board slightly greased with petal base. Cut out a three petal flower shape. Place on to a flower pad and thin the edges with a ball tool then add veins with a veining tool. Secure with sugar glue to the back of your cone by threading it down the wire.



Five balls are needed for the next stage prepared as before.



Roll the five petals around already added three petals, hold it in your hand and secure the bottom of the flower by pinching it together, cut off the excess paste to form a flat base for the flower to stand up on. Now shape the petals as before by gently easing them out to resemble an open rose.



For the leaves you need the same size ball shaped into a cone then flattened, giving you a rounded triangle, fold the wide end together and nip to hold it in place, trim off the excess paste and mark on some leaf veins with a knife or veining tool.



The roses and leaves can be arranged on the cake before being attached with chocolate butter cream or melted chocolate.

