

CHOCOLATE UNICORN BARK

INTERMEDIATE

WHAT YOU'LL NEED...

- White Chocolate melts
- Buttercream icing
- Blue and teal food colouring
- Sugar pearls
- Non pareils
- Edible gold leaf
- Rose petals
- Shallow baking tray
- Baking paper
- Palette knife

Step 1. Line your baking tray with greaseproof baking paper.

Step 2. Melt the white chocolate in a double boiler. While still runny, pour into the tray. Be careful as it will be hot. Shake the tray gently to even it out. Add a few drops of teal food colouring and swirl through the chocolate with a skewer.

Step 3. Refrigerate until firm.

Step 4. Divide buttercream into two bowls. Add blue colour to one and leave the other white.

Step 5. Using the palette knife, smear and swirl dabs of alternating colours of buttercream onto the chocolate. Don't be afraid to get messy!

Step 6. Sprinkle with non pareils and pearls. Using tweezers or the edge of a knife, add sections of gold flake and rose petals.

Step 7. Return to the fridge to set.

Note: The buttercream will never completely set, but allows you to layer delicate elements such as gold leaf and rose petals. For a firmer bark that you can package as a gift, add both colours, sprinkles and pearls to the chocolate mix before refrigerating and omit the buttercream



KEY PRODUCTS

'Roberts' White Chocolate Melts



'CK' Buttercream Icing



'Roberts' Edible Sprinkles



Baking Tray

