

Chocolate Filigree Decoration, as seen on the Cover of German Heritage Baking, Volume I

First, make a simple syrup:

Ingredients:

Simple Syrup:

½ cup water

½ cup sugar

Heat and stir to dissolve. Bring the liquid to a low boil and cook until the liquid has the texture of light syrup. Later, when adding to the tempered chocolate, make sure the chocolate and the syrup are of the same temperature.

The instructional video, How to Make Simple Syrup, is on Vimeo.com.

<https://vimeo.com/1040573505>

1. Prepare the Simple Syrup:

- In a saucepan, combine ½ cup water and ½ cup sugar.
- Heat and stir until the sugar dissolves.
- Bring the mixture to a low boil and stir until it achieves the texture of light syrup.
- You will need only two tablespoons for the piping chocolate.
- Store any leftovers in the refrigerator. Simple syrup can sweeten sponge cake fillings, coffee, or mojitos.
- When combining with the temperate chocolate, the syrup needs to be at the same temperature as the chocolate.

Making the tempered chocolate:

You can download the filigree template from heidrunmetzler.com/resources. One template has three filigrees drawn out. Print as many copies as you need.

Cover the filigree templates with parchment paper and tape the paper onto the counter.

Instructional video for How to Make Chocolate Filigree Decorations for Tortes or Cakes on Vimeo <https://vimeo.com/1039457628>

Chocolate Filigree Decoration Recipe

2. Prepare the Tempered Chocolate:

Ingredients:

Use *"Temperate Chocolate Glaze the Easy Way"* from *"German Heritage Baking, Volume I."* You will need half of the recipe to make the filigrees or decorations.

Once the chocolate has been melted and gone through the tempering process, you can pour it over a cake for a glaze.

Add the following ingredients for the filigree decorations to make the piping chocolate.

½ tablespoon condensed milk, room temperature

2 tablespoons simple syrup (at the same temperature as the chocolate)

Instructions:

1. Prepare the Filigree Templates:

- Download and print the filigree template from heidrunmetzler.com/resources. Each template has three filigrees.
- Secure the printed templates under parchment paper using tape.

2. Temper the Chocolate and prepare for piping:

- Follow the instructions in the "Temperate Chocolate Glaze the Easy Way"
- After tempering the chocolate, add
- ½ tablespoon of room-temperature condensed milk to the chocolate and stir until smooth.
- 2 tablespoons of simple syrup (ensure the syrup is at the same temperature as the chocolate) and stir rapidly to combine.

3. Piping the Filigrees:

- Allow the piping chocolate to cool slightly above body temperature before transferring it to a pastry bag fitted with a writing tip.
- Use the other hand to stabilize the wrist of your drawing hand to ensure steady guidance while piping.
- Swiftly draw the loops for each filigree, applying even pressure on the piping bag. Remember to stop squeezing before lifting.
- If the drawing is unsatisfactory, scrape it off with a knife, towel dry, and try again.

4. Drying:

- Let the piped chocolate filigrees dry for several hours. The time will depend on your kitchen's temperature.
- Once dry and sturdy, use a sharp metal spatula to carefully loosen the filigrees. Wearing gloves helps prevent the ornaments from melting from the warmth of your hands.

5. Decoration:

- Gently pick up the filigrees and press them around the exterior of the frosted cake. Ideally, you should use 8 to 10 filigrees, although 6 is the minimum.

Enjoy your beautiful chocolate filigree decoration!

<https://Heidrunmetzler.com>

