

CHOCOLATE LEGENDS

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Chocolate Clay

10 oz chocolate, chopped

1/3 cup light corn syrup for dark or milk chocolate

or 1/4 cup light corn syrup for white chocolate

- Melt chocolate in double boiler without heating above 100°F.
- Remove from heat and stir in corn syrup.
- Stir with a rubber spatula until no longer shiny and mixture thickens.
- Pour onto wax or parchment paper and spread flat.
- Leave uncovered at room temperature until firm (about 2 hours).
- Use immediately or wrap in plastic.
- To use, roll small pieces by hand until pliable.