WHAT YOU NEED!

- Sattina Real Chocolate Sugarpaste
- Small non-stick Rolling Pin
- Karen Davies Lottie Lace Mould
- Edible glue or melted chocolate

HOW TO MAKE CHOCOLATE LACE
USING SATTINA REAL CHOCOLATE SUGARPASTE & THE KAREN DAVIES LOTTIE LACE MOULD

Sattina Real Chocolate Sugarpaste is a delicious new sugarpaste that is ideal for covering and decorating cakes. It is really easy to use in moulds as its texture means that no dusting or greasing of the mould is necessary. Here we have used the Karen Davies Lottie Lace Mould to create the intricate lace around the bottom edge of each tier.

**Step 1**

Roll Sattina Real Chocolate Sugarpaste into a sausage shape slightly shorter than the length of the mould and use a rolling pin to flatten the Sugarpaste into it.
Step 2
Ensure the Sattina Real Chocolate Sugarpaste is evenly distributed in the mould and that all the edges are covered.

Step 3
Remove the excess Sattina Real Chocolate Sugarpaste away from the edges of the mould using a flicking action with your thumb.

Step 4
Tidy up the edges by pushing the Sattina Real Chocolate Sugarpaste back into the mould so that a clear outline of the mould can be seen all the way around.

Step 5
Turn the mould upside down and allow the Sattina Real Chocolate Sugarpaste to drop away from it onto the work surface.

Step 6
The chocolate lace can now be fixed to the cake with melted chocolate or edible glue.

Decorating tip: To further enhance the lace design, punch out lace holes using a No.2 writing tube.