



HOW TO USE Metallic Modelling Paste



Our range of metallic modelling paste is perfect for creating stunning cake decorations for weddings and special occasions. Available in a beautiful selection of colours, these lustrous modelling pastes need to be prepared before use to bring them to a smooth and workable consistency. We've put together a quick and easy preparation guide to help you get the best results from your metallic modelling paste.



- 1 Start by slicing your paste into 8 equal rectangular pieces.



- 2 Slice each piece into several more pieces.



- 3 Continue to dice the paste into very small pieces.



- 4 Mix your small pieces of paste together by hand. The heat from your hands will warm the cocoa butter in the paste and bring it to a workable consistency - it will appear crumbly at this stage but this is completely normal.



5 Press the crumbly pieces together into five small balls of paste.



6 Knead each ball of paste until soft.



7 Once soft, knead them together into three larger balls of paste.



8 Finally, combine the three large balls of paste together. The paste should now be malleable and very easy to work with. Be careful not to over knead as this may cause the cocoa butter in the paste to release and turn the paste sticky. If you find your paste is too sticky then simply leave it to cool down before using again.



9 Your paste is now ready to use! You can use the paste to model pretty metallic flowers and decorations by hand, or simply roll the paste out flat and use with moulds or cutters. The paste will set hard and retain its shape to give you long-lasting, beautiful metallic decorations.

