

Learn Cake Decorating ONLINE



#15

Module

CHOCOLATE SHARD CAKE
with Jessica Pedemont



Materials and Equipment

Materials

- 6" round cake
- 8" round cake
- 2kg Chocolate Ganache
- 1kg Chocolate
- Chocolate Transfer Sheets
- Flowers
- 12" masonite board
- 2 x 8" masonite board
- 6" masonite board
- Jessica uses and recommends Felchlin Chocolate

Equipment

- Bread Knife
- 4" Palette knife
- Hot Glue Gun
- Acetate or greaseproof paper for a matte finish
- Metal tray
- Metal Strips

Set up Your Cake

1. Stick your cleet board to your presentation board with hot glue.

2. Stick your 8" board to the presentation board with ganache and measure to ensure it is centered.



3. Trim any crusty bits from your cake.

4. Torte your cake into 3 layers, brush with sugar syrup or alcohol and fill with ganache.



5. Use your ganache to smooth around the sides and create a crumb coat. Then fill in the top of your cake with ganache.



6. Scrape around the sides to achieve a perfect 90 degree angle.

7. Allow your chocolate to set and using the hot knife technique smooth and cut away any excess until you have perfect edges.

Chocolate Shards

1. Take your tempered chocolate (See the separate ebook for details on tempering chocolate) and pour it on your acetate in between your metal strips.

2. Using another metal strip gently scrape away the excess and smooth until the chocolate is even. (image 5)



3. Allow to partially set. Remove the metal strips and then cut shards to your desired width and length.



4. Cover your shards with baking paper and something flat and heavy and leave overnight to ensure the chocolate shards do not curl and fully set.

Apply Chocolate Transfers



- 1.** Place the chocolate transfer onto your tray and secure with some melted chocolate and your metal strips.

- 2.** Pour your tempered chocolate onto the transfer sheet. Scrape the excess off with your metal strip.

- 3.** Once your chocolate has partially set, remove the metal strips and cut your shards to your desired length.

- 4.** Allow to completely set overnight underneath something flat and heavy.

Stack and Assemble your Cake

1. Measure and place your dowels in your bottom tier ensuring they are at a 90 degree angle.



** Note our shards were not left overnight and so have not detached with a complete shiny tempered appearance.



2. Place your second tier on top, securing with a little ganache.



4. Place your flowers and cover your board with ganache.



3. Remove your shards from your acetate and attach them around your cake.