

STEP-BY-STEP

USING ROSE STEMS

Making chocolate roses is a simple procedure using rose stems and our World's Best Rose mould, found on page 94.

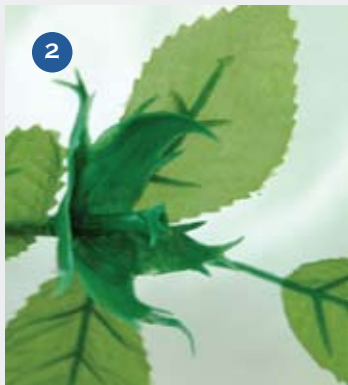


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ROSE STEMS

100/case.
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- 1) Push the small plastic leaves down on each rose stem to uncover the disposable plastic tips.
- 2) Plastic tip of rose stem will now be exposed.
- 3) Remove plastic tip, exposing stem.
- 4) Fill World's Best Rose mould (page 94) with tempered chocolate. Set aside for 15 to 20 minutes.
- 5) Press stems into the chocolate in each mould cavity while chocolate is still slightly soft.
- 6) Refrigerate until crystallization is complete. Lay your mould down flat to remove finished roses.

