

# CHOCOLATE Crystals

BY MARTA PITZALIS

Learn to create beautiful, edible chocolate crystals with this easy-peasy, step-by-step chocolate crystal tutorial from Marta Pitzalis.

"These crystals are very easy, anyone could make them," notes Marta. "These crystals would make the perfect adornment to cakes, cupcakes and more."



## COMPONENTS

Pan	Plastic cups	Toothpicks
Steel bowl	White chocolate 200 g	Shimmer dust
Oil-based chocolate colors	Gelatin 20 g	Paint brush
Knife	Water	Glaze spray
Cutting board	Coconut oil (as needed)	

1. Melt white chocolate in a steel bowl over a pan of simmering water, making sure the bottom of the bowl does not touch the water. While the white chocolate is melting, place the gelatin sheets in cold water for 10 minutes. Once the chocolate has completely melted, remove the gelatin sheets from the water and place them in the microwave for 5 seconds or until completely melted.



2. Pour melted gelatin into the chocolate and stir well. There should be no hard pieces.



3. Divide the mixture into three different bowls. Create three different shades of your chosen color by gradually adding small drops of the oil-based chocolate colors.



4. Take one plastic cup and first pour the darkest shade into the cup, then the medium shade and finally the lightest shade. Put the cup in the freezer for 30-40 minutes, in the meantime you can frost your cake. Once the chocolate is rock hard, it is time to remove the plastic cup. To remove, make a slice on the top lip of the cup with a sharp knife and then peel the plastic down.



5. When all of the plastic cup is removed from the chocolate, cut vertical slices into the chocolate. Always make sure to cut through all the shades from darkest to lightest.



6. Keep cutting the edges of the chocolate away using a sharp knife, tapering the chocolate at the end to create a crystal shape. Continue chipping and slicing away chocolate until you are happy with your crystal shape.

*Marta notes: Don't throw away your leftovers! Cut them into small pieces to create smaller gemstones for the base of your crystal clusters.*



7. To apply the crystals start with a thin layer of spreadable coconut oil on the top of your cake, or wherever you would like your crystals to be placed.



8. Place the crystals on your cake. Start from the center and continue in various different directions, working your way outwards.



9. To support the crystals on the side of the cake, you can use a toothpick for added stability.

10. To give the crystals their characteristic luminescence, dust with a little edible shimmer dust.

*Marta notes: To give your gemstones a more realistic look, lightly spray them with glaze spray!*



**Marta Pitzalis** is a key member of the Cake project team. Originally from Sardinia, Marta combined her passion for baking with her love of sculpting to become a tour de force in the baking world. Established in 2015 The Cake Project, based in Zurich, Switzerland owns a flagship atelier dedicated to creating beautiful cakes for every occasion.

### Weblinks

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