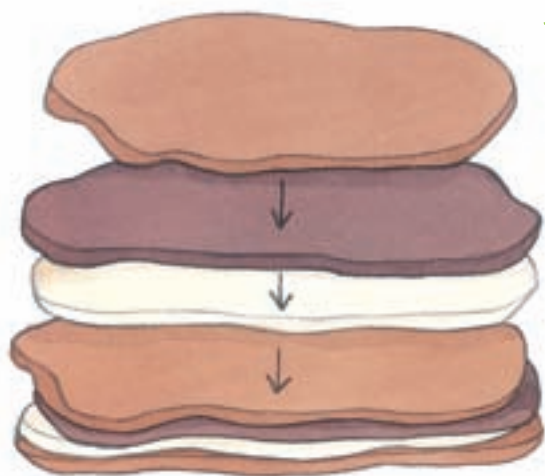




Chocolates

1. Make colored sheets to simulate different types of chocolate (white, dark and milk). Place them one on top of the other and press.



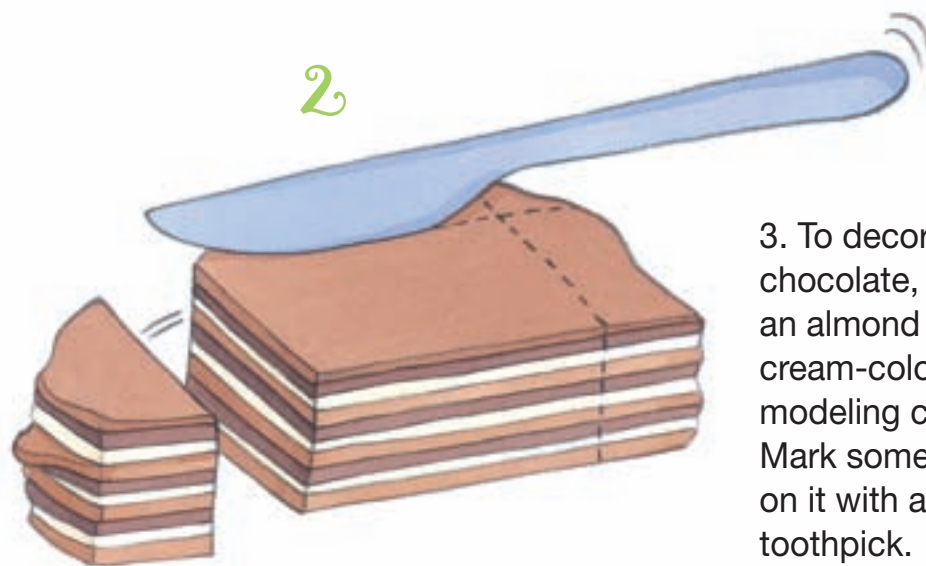
1

Shapes and flavors

Also practice by modeling other shapes and using different "flavored" modeling clay.

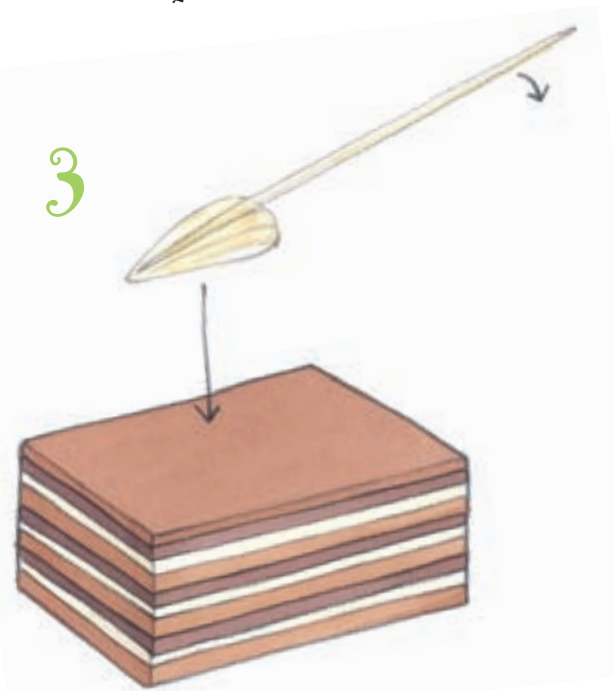
2. Cut off the four edges to make a rectangle.

2

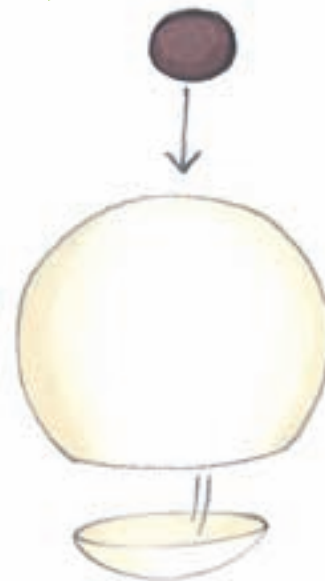


3. To decorate your chocolate, model an almond with cream-colored modeling clay. Mark some lines on it with a toothpick.

3

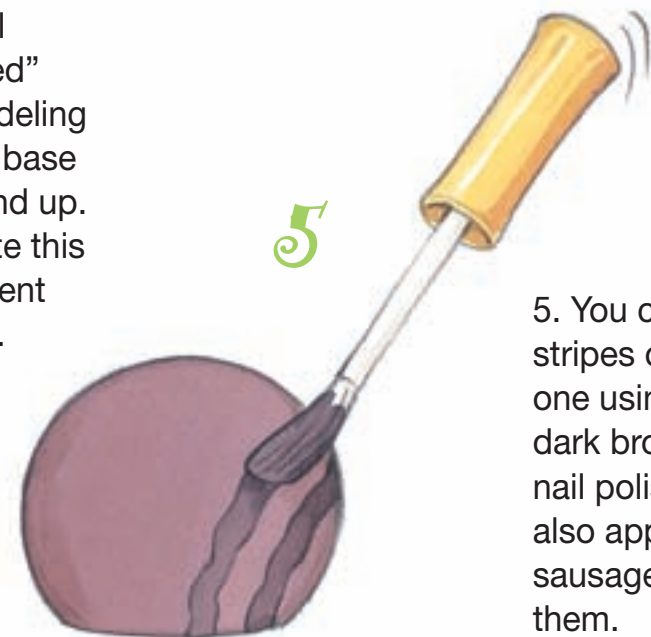


4



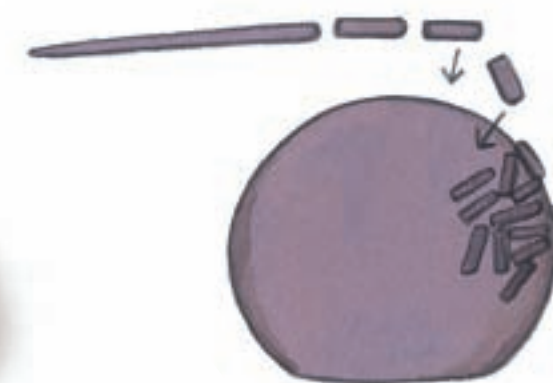
4. Model several different "flavored" little balls of modeling clay. Cut off the base so that they stand up. You can decorate this one with a different colored tiny ball.

5



5. You can paint stripes on this other one using paint or dark brown colored nail polish. You can also apply very thin sausages, flattening them.

6



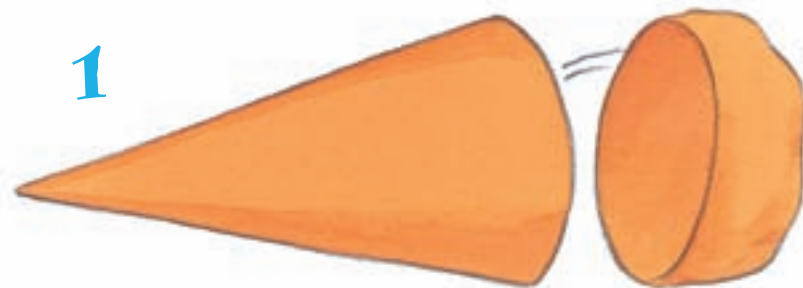
6. If you want to make a truffle, model very thin sausages and cut them into small pieces. Stick them on a ball until it is completely covered.



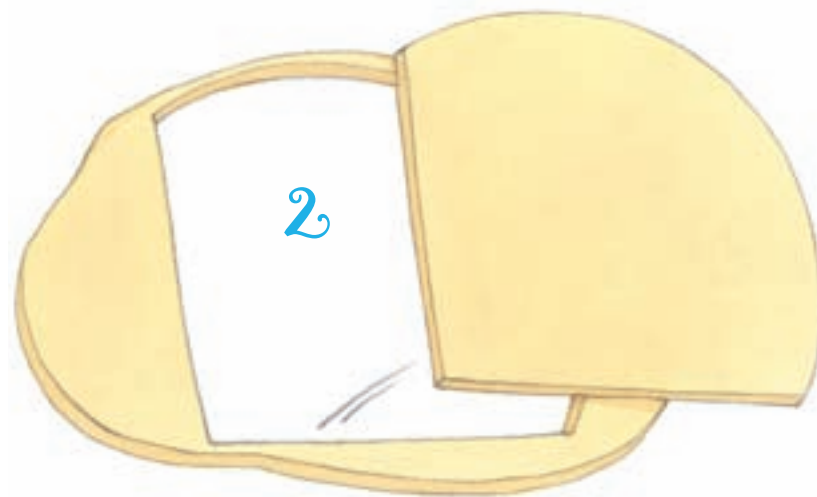


ice cream

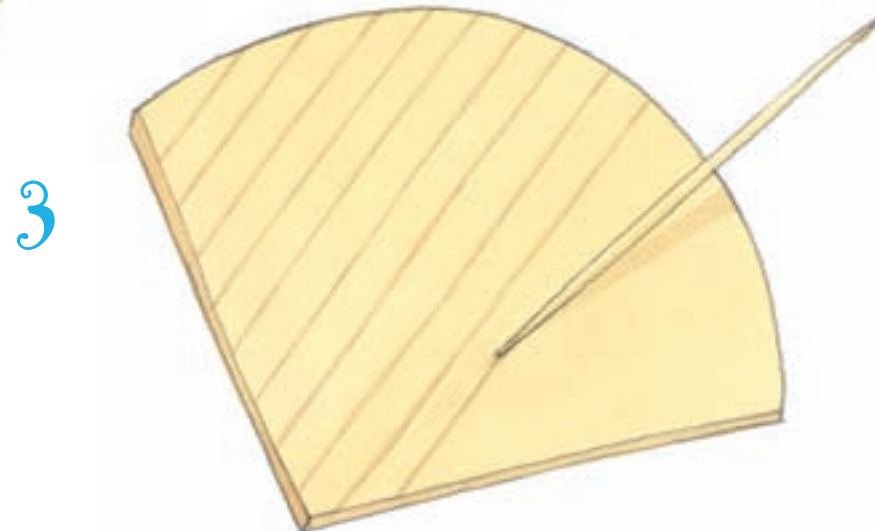
1. To obtain a cone, model a sausage pointed at one end. Cut off the other end so that it is flat.



2. Make a cone colored sheet. Cut out the shape shown in the drawing, large enough to wrap around the cone you have made.



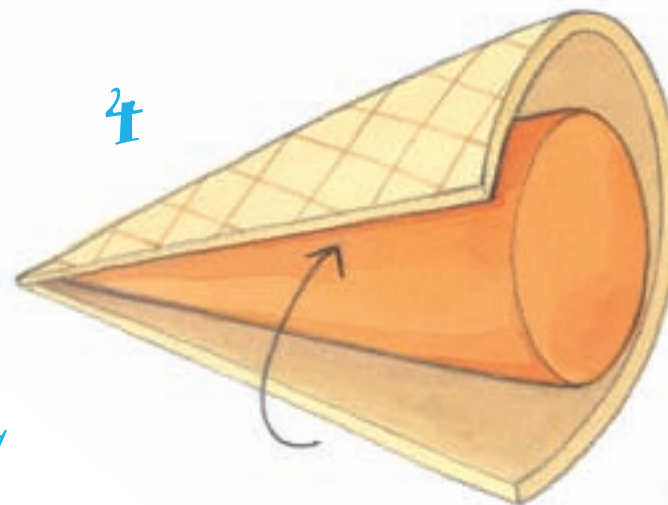
3. Mark a shallow grid with a toothpick.



More wafers

Your scoops of ice cream will also be very well presented in a wafer cup. If you lift up the edges of a round sheet, you will have it!

4. Cover the cone with the sheet of "wafer."



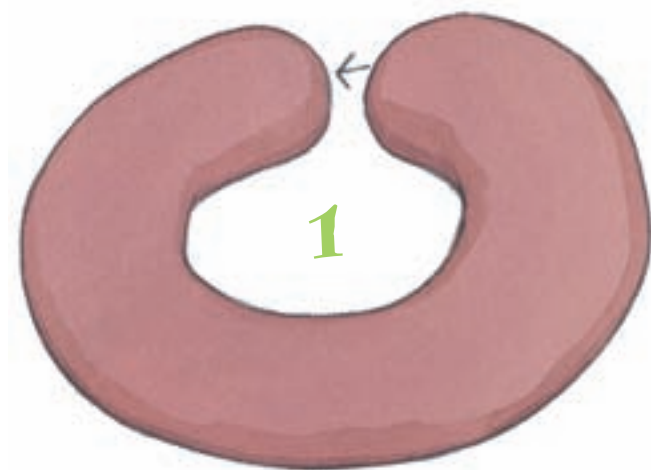
5. Place an irregular ball on top and press the modeling clay down the sides of the wafer (like melting ice cream). Add as many scoops (flavors) as you like and give it a final touch with a varnished cherry on the top.

6. Make the little wafer sticks by rolling two different colored sausages together. Smooth it by rolling it on a flat surface with the palm of your hand.

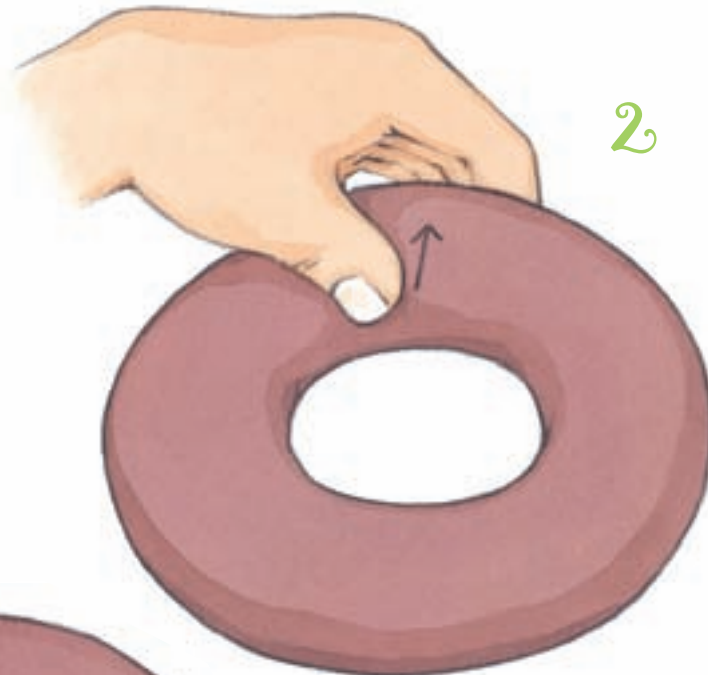




Rosco



1. Model a thick sausage and close it to form a circle.



2. Perfect the join with your fingers. Shape it so that it is thinner at the top and thicker at the base.

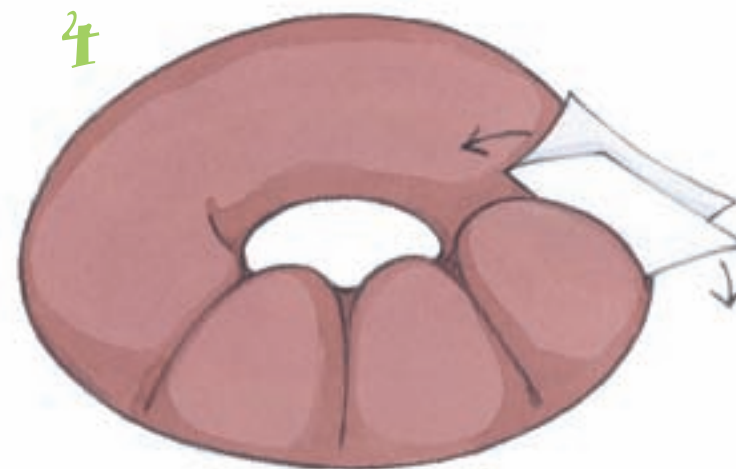


3. Cut the base so that the Rosco is flat at the bottom.

A different finish

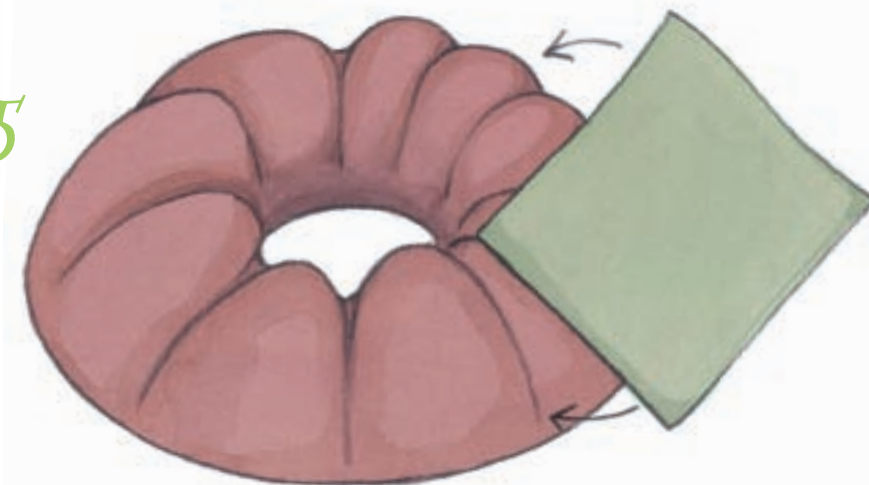
In this case, our Rosco is made of sponge, but if you eliminate step 5, you will have a Bavarois with a smooth (glazed) finish.

4



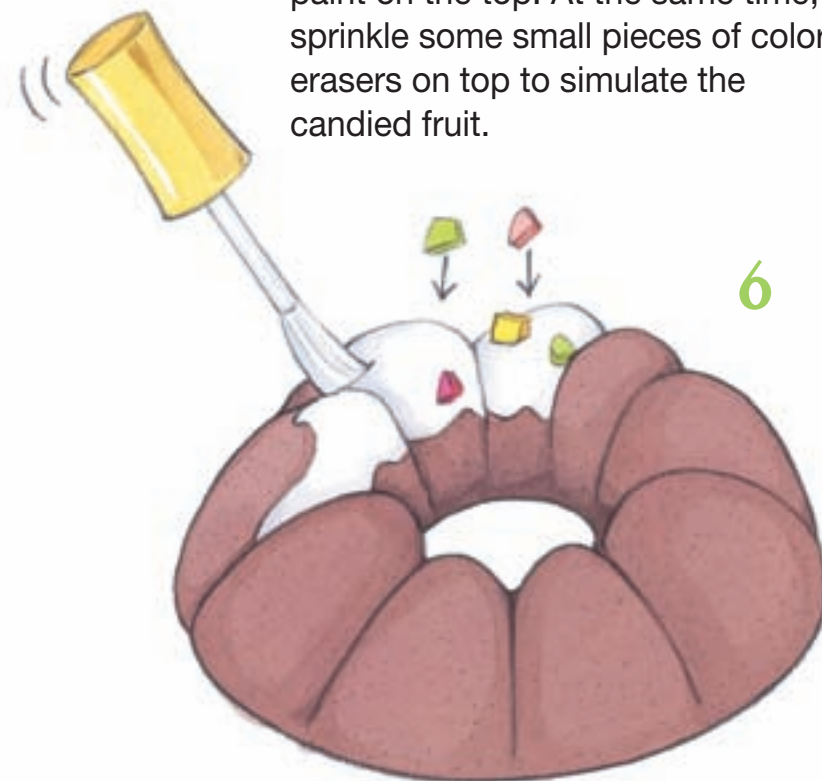
4. With a piece of folded cardboard, make some small grooves to give it a crown shape. Round and perfect the shapes with your fingers.

5



5. Simulate the spongy texture of the Rosco with sandpaper.

6. Decorate it with white enamel or paint on the top. At the same time, sprinkle some small pieces of colored erasers on top to simulate the candied fruit.



6

