



Ant Chocolate Showpiece

With Elizabeth Marek

Supply List



Structure/Hardware

Tempered chocolate
22 gauge floral wire
(84 in) 1/8" armature wire
Aluminum foil tape
(3) 2ft PVC pieces
(2) PVC tee connectors
(2) 8" PVC pieces

General Materials

Infra-red thermometer
What kind of molds are used? Egg-shaped mold
Chocolate warmer
Silicone spatula
Easy-temper chocolate making machine
3" acrylic sphere mold
Silicone mat
Digital scale
Soft flat paintbrush
Heat gun
Creme brûlé torch
X-Acto knife or PenBlade
Nitrile gloves
Piping bag
Grater/zester tool
Metal rake sculpting tool
Wood-working rasp for sanding down chocolate
Sponge
Electric drill with 15/64" drill bit
1/16" drill bit
Scissors
Fine tip paintbrush
Soft brand-new makeup brush
Airbrush spray booth kit
California Air Tools: Ultra Quiet Air Compressor
Grex full-sized LVLP Spray Gun

General Materials, cont.

Tempered chocolate
Cocoa butter
Knox gelatin
Never Forgotten Designs gold luster dust
Vegetable glycerin
Karen Porteleo edible oil paints: Brown
Karen Porteleo oil paint diluter
Luster dust: Gold
Chef Rubber Cocoa Butter: White, Bronze, Black

Edible Materials

Tempered chocolate
Cocoa butter
Knox gelatin
Never Forgotten Designs gold luster dust
Vegetable glycerin
Karen Porteleo edible oil paints: Brown
Karen Porteleo oil paint diluter
Luster dust: Gold
Chef Rubber Cocoa Butter: White, Bronze, Black

Sugar Geek Show is not affiliated, associated, authorized, endorsed by or in any way officially connected with any of the products featured in this video. All product and company names, logos, brands, or other trademarks or images featured or referred to in this video are the property of their respective trademark holders. The use in this video of the products and any protected intellectual property is used for illustrative purposes, and no commercial claim to their use, or suggestion of sponsorship, affiliation or endorsement, is made by Sugar Geek Show

