



## MATERIALS

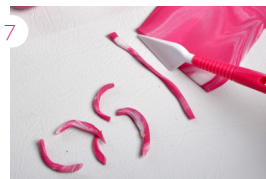
- 100g Bright Green Satin Ice Fondant
- 100g Red Satin Ice Fondant
- 120g Roberts Confectionery White Chocolate
- 4 tsp Corn Syrup
- Roberts Confectionery Yellow Powder Dye
- 20g White Satin Ice Fondant
- Roberts Confectionery Violet Powder Dye
- Sesame Seeds
- 6 - 8 Vanilla Cupcakes
- Chocolate Ganache
- 6 - 8 Chocolate Brownie Discs

## TIP!

The Cheese Slice is made from modelling chocolate & this is best made the day before.

## TOOLS

- Foam Fondant Modelling Mat
- Basic Fondant Tool Set
- 5cm Round Cookie Cutter
- 4 cm Round Cookie Cutter
- 3 cm Round Cookie Cutter



## STEP 1

Using the 5cm cookie cutter, cut the Chocolate Brownie into discs. After baking the cupcakes sprinkle the top with Sesame seeds. Cut each cupcake in half.

## STEP 2 Lettuce

Cut discs of Bright Green Fondant using the 5cm Cutter. Place onto the Foam Modelling Mat. Use a Ball tool to rub around the edge to create a ruffled effect

## Step 3 Tomato Sauce

Roll small amounts of red fondant into thin strips.

## Step 4 Cheese - Modelling Chocolate

Melt the chocolate using the instructions on the back of the packet

Warm the Corn Syrup, add to the melted chocolate and mix until well combined.

Cool between two sheets of baking paper.

Knead the modelling chocolate until smooth.

Add a small amount of Yellow Powder Dye and mix until the colour has dispersed evenly

Store at room temperature in a snap lock bag.

Roll on a fondant mat and cut 5x5 cm squares.

TIP: Modelling Chocolate is best made the day before.

## Step 5 Tomato

Cut discs of Red Fondant using the 5cm Cutter. Cut out the center using the 4cm cutter.

## Step 6 Red Onion Rings

Divide 20g White Fondant into two pieces.

Mix one half with a sprinkle of Violet Powder Dye until all colour is dispersed.

Mix the White and Violet pieces together to create a marbled effect. (Do not over mix)

## Step 7 Red Onion Rings

Roll flat and cut strips to form onion rings.

## Step 8

Pipe a generous amount of chocolate ganache on the base of each cake.

## Step 9

Layer the condiments in the following order from the bottom. Lettuce, Tomato Sauce, Brownie, Ganache, Cheese, Tomato, Lettuce, Red Onion.

## Step 10

Enjoy your sweet Aussie Burger cupcake!