

Margarita Dessert

INGREDIENTS:

- Bright White Coating
- 2 cups Heavy Cream
- 3/4 cup Powdered Sugar
- 1 tsp Margarita Extract
- Key Lime Pastry Filling
- Colour Mill Lime Color
- Clear Course Sugar
- Poppy Paint
- Green Luster Dust
- Green Diamond Dust

TOOLS FROM CKSA:

- Spatula
- Tipless Bags
- Margarita Mold
- Parchment
- Angled Spatula
- Clear Piping Gel
- Paint Brushes
- Citrus Mold
- Paint Tray
- Piping Bag



DIRECTIONS: continued on next page

1. Melt bright white candy coating in the microwave-- 30 second intervals work best. Transfer this melted coating to a tipless bag.
2. Fill the center portion of the margarita mold with something to weigh the mold down. With the melted coating in the tipless bag, fill the other 2 portions of the mold.
3. Tap to remove any air bubbles & freeze for 15 minutes.
4. In the meantime, make the margarita mousse.
5. Place the heavy cream, powdered sugar & margarita extract in a large mixing bowl. Whip until you reach medium-stiff peaks.
6. Take approximately 1.5 cups of this whipped topping & transfer to a clean large bowl.
7. Add approximately 3/4 cup of the key lime pastry filling & fold it in. Add coloring if desired.
8. If the mixture seems too thick, add more of the margarita whipped cream. Place the bowl into

the refrigerator.

9. Once the margarita mold has been in the freezer for 15 minutes, remove the two pieces of coating by inverting the mold.
10. Melt more white coating in the microwave for the glass portion of the mold.
11. Once melted, add lime colour mill color & stir.
12. Pour this colored coating into the middle portion of the mold & swirl around to coat all parts.
13. Pour out all excess coating & clean up the edges using an angled spatula.
14. Let the mold sit at room temperature until the coating has set up-- about 10 minutes.
15. After 10 minutes, re-melt some of the colored coating so a second layer can be added.
16. Pour the melted coating on top of the previous layer & swirl to evenly coat. Again, pour out any excess onto parchment paper & clean up the edges using an angled spatula. Freeze for 10-15 minutes.
17. In the meantime, heat a plate in the microwave. Heat the inside portions of each of the stem pieces in order to stick them together. Use a paring knife to clean up the edges if needed.
18. After 10-15 minutes, remove the mold from the freezer. Use the same heated plate to smooth the edge of the glass.
19. Use a paint brush to apply clear piping gel all around the rim of the glass. Once the entire rim has been coated, dip into clear coarse sugar & add some green diamond dust.
20. Melt down a small amount of white coating in a tipless bag in the microwave-- 20 second intervals work best.
21. Pipe a small amount of this coating on top of the stem piece of the glass to attach the cup portion. Let this set at room temperature for 5 minutes to allow the coating to set up.
22. With your extra coating in the tipless bag, partially fill 2 cavities of a citrus slice mold. We only filled them up partially to look proportional with our glass. Place the filled mold into the freezer for 10 minutes,
23. After 10 minutes, remove the citrus slices from the mold and use a heated plate to adhere the 2 pieces together. Use sour apple luster dust and a dry brush to add some color to the inside portion of the lime wedge.
24. In a paint tray, mix together green, white & yellow poppy paint until you reach the color of the outside of a lime. Paint the rind portion of your chocolate piece, cleaning your brush with high-grain alcohol once you are finished.
25. Transfer your margarita mousse to a pastry bag & pipe into your chocolate margarita glass.
26. Garnish with your chocolate lime wedge.