

Artist's Plating Tips & Tricks:

1. **Simple Tools to Use** – knives, peelers, squeeze bottles, piping or plastic bags; paint brushes, kitchen gadgets, toothpicks, spoons, staking rings or molds, tongs, small spoons for delicate foods, tweezers or chop sticks
 2. **Use sauces and condiments** for your paint
 3. **Fresh ingredients** – herbs, edible flowers, seeds for color and texture
 4. **Canvas** – plates; bowls, cups
-

- Sprinkle Confectioners' Sugar
 - or colored sugar over fork/spoon; put dessert in corner
- Splatter Sauce
 - sauce with dot inside sauce; hit with spoon
- Melt Chocolate
 - make marks in X & O pattern; put food inside
- Potato Masher Marks
 - for plate surface
- Melted White Chocolate
 - with fruit sauce dots; drag toothpick through for a pattern.
- Chocolate Dots and Pink Dots
 - pull toothpick through in wavy direction
- Thin Sauce Line
 - lift plate to drizzle it down the plate
- Paint Brush
 - across the center of the plate
- Sprinkle Sugar over Half of Apple Corer –
 - put half dessert on other side
- Large and Small Dots
 - in circle over plate with brownie round and flowers
- Brush Up Short Strokes
 - put dessert under design
- Sun Circle
 - make with a circle and pulling fork through it for rays
- Back of Spoon Design
 - with large dots and drag to the center
- Circle of Hearts – dots with toothpick using different colors