

CRUNCH TIME

Piping



INGREDIENTS:

100g Pink butter cream icing in bowl
100g Blue butter cream icing
in piping bag
100g Yellow butter cream icing
in piping bag
100g Green butter cream icing
in piping bag

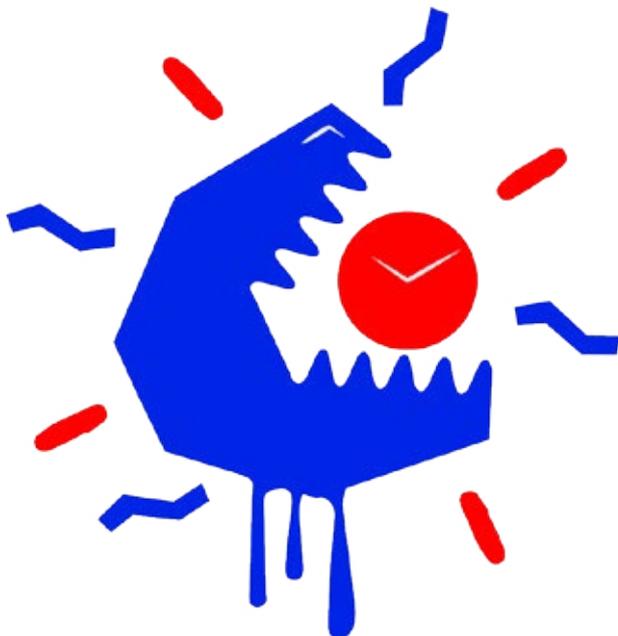
EQUIPMENT:

1 disposable piping bag
Piping bag with round nozzle
2 spatulas
Variety of different nozzles
Piping bag with open star nozzle
Piping bag with pull out star nozzle
Piping bag with leaf nozzle
1 scissors
4 sheets of baking paper to practice on
Large bowl with pre-made icing in it



METHOD:

1. Show piping bag with round nozzle
2. Shape your left hand into a "C" around the piping bag, open the bag and fold it half way over your hand
3. Fill the piping bag with some icing
4. Unfold the bag and twist the top of the bag just above the filling to enclose
5. When piping, place your right hand on the top of the bag nice and tight, and the left hand on the bottom of the piping bag near the nozzle
6. "Burp" the bag. Release any air trapped in the bag by squeezing some icing into the bowl
7. Place the bag on the vertical about 1cm above the paper and practice piping lines, zig zags or writing a word
8. Show other different shaped nozzles
9. Take a pre-filled piping bag with open star shaped nozzle and pipe a star, continue around the star in a tight, complete rotation, then rotate back to the centre and up
10. Take a pre-filled piping bag with pull out star nozzle and practice piping stars
11. Take a pre-filled piping bag with leaf nozzle and practice piping a leaf shape and ribbons
12. Take turns practising with the different piping bags



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