



Designed for award-winning UK Chocolatier and Confectioner, Ruth Hinks for her plated dessert at the World Chocolate Masters, this modern 'beehive' is perfect for a mousse or frozen dessert. This two-part, fitted silicone mold allows you to cast six contoured ovals at the same time, adding a sleek and modern look to any plate.



UK Chocolate Master  
**Ruth Hinks**

### *A word from the chef*

"The support and service by Chicago Mold School to make my design was first class from start to finish."

We were really excited to be working with Ruth and her team to make this Hive Mold. As a collaborative effort, it's always great to see how a chef's need and vision take form. It's our pleasure to offer this modern shape to you.

order yours [ChicagoMoldSchool.com/HIVE](http://ChicagoMoldSchool.com/HIVE)



*Chef Ruth Hinks'*  
*"English Country Garden"*

## HIVE MOLD

