

CHOCOLATE CRAFT

MOULDING A POLYCARBONATE MOULD, 'TOPPING OFF' & DEMOULDING

Always use correctly tempered chocolate and ensure you have tested it first (see information sheet on tempering couverture).

To create a shell

1. Flood the entire mould with chocolate and scrape excess off top and sides with the mould scraper.
2. Remove any air bubbles by gently tapping the mould on a work surface.
3. Tip the mould upside down and allow the chocolate to drip out. Tap the mould gently on the side with the mould scraper to help this process.
4. Scrape the top and sides again and put into the fridge to set.
5. Depending on the thickness of the couverture, you may need to repeat this process to ensure the chocolate shell is not too thin.

Introduce the ganache as per information sheet.

1. Place the ganache filled mould in the fridge briefly to help it set.
2. You might need to give your couverture a bit of gentle heat with the hairdryer at this point to keep it melted.

When the ganache is firm 'Top off' the chocolates with more couverture.

1. Pour melted couverture on the top of the mould and then scrape off firmly (keep the mould scraper and the mould at right angles to each other). Clean up the sides and put in the fridge until the chocolate has set.

Demoulding the chocolates

1. This is the exciting bit! Carefully twist the mould (you may hear cracking – this is just the chocolate separating from the mould).
2. Gently tap out the chocolates or bang them out with a flourish! **Make sure that you demould the chocolates onto a baking sheet with a raised edge (to avoid damaging a table)**
3. Once demoulded, you can then decorate the chocolates. Try melting a small amount of white chocolate to pipe on the top of your chocolates.

Enjoy eating them!