

## How to care for Plastic Chocolate Moulds

- Wash moulds in warm water only and thoroughly dry before use or reusing.
- Air dry or pat dry with nonabrasive towels.
- Avoid soap on moulds as it may reduce the shiny appearance of the finished product.
- Never store moulds rubber banded together as they will warp and be unusable.
- The mould is made to withstand temperatures of approximately 45 Degrees Celsius.

## Preparation of Chocolate for use in Plastic Chocolate Moulds

When you are buying chocolate from the supermarket, it has already been tempered and therefore looks shiny, hard and snaps crisply when broken. However, once you melt it, in order for it to return to a shiny hard appearance and texture, you must temper it again.

### **How to Temper Chocolate:**

1. Place the chocolate in a microwavable plastic or glass bowl and melt the chocolate in 30 second bursts on 50% power stirring in between each time with a plastic spatula.
2. When the chocolate is 80% liquid and 20% solid keep stirring without any more microwaving and the rest of the chocolate should completely melt from the residue heat.
3. To test if the chocolate is tempered, dip a plastic spatula into the chocolate and allow it to set on the spatula. The chocolate should set without streaking and should dry firm with a shine.



Note: Room temperature needs to be below 20 degrees, to test if Chocolate is properly tempered.

## Preparation of Candy Melts for use in Plastic Chocolate Moulds

Candy melts, also known as confectionery coating or summer coating, are made from sugar, milk solids, vegetable oils, flavourings and colours. If they're the chocolate kind, there's cocoa powder in there too. Candy melts behave a lot like chocolate, but they don't require tempering the way pure chocolate does.

### **How to Prepare Candy Melts:**

1. Place the Candy Melts in a microwavable plastic or glass bowl and heat for 1 minute at 50% power.
2. Stir the Candy Melts with a plastic spatula even if they don't look melted.
3. Continue to heat the melts in 30 second burst at 50% power, stirring in between each time with a plastic spatula.
4. Keep going with this method until the Candy Melts have a smooth texture but keep checking the temperature of the Melts as they should be warmer than body temperature.
5. If you find the Candy Melts are too thick to work with you, can add vegetable shortening to create a thinner consistency. Add a little at a time and stir in until you are happy with the consistency.

## How to use a plastic mould for solid Chocolates or Candy Melts:

1. Ensure the mould is clean and dry.
2. Ensure your bench is clean and smooth. Preferably put a tea towel (see note below) down on the surface to catch any drips and rest the mould on.
3. Gently pour or spoon the chocolate or candy melts into the moulds as desired.
4. Once filled, gently tap the mould on to your tea towel surface to release any trapped air bubbles.
5. Use a plastic or metal scraper to remove any excess chocolate or candy melts from the top of the mould.
6. Refrigerate for approximately 10 to 30 minutes. (Depending on the size of the mould)
7. Once the chocolate or candy melts have hardened, tap the moulded chocolate or candy melts out over the tea towel work surface.
8. They are now ready for eating or decorating.



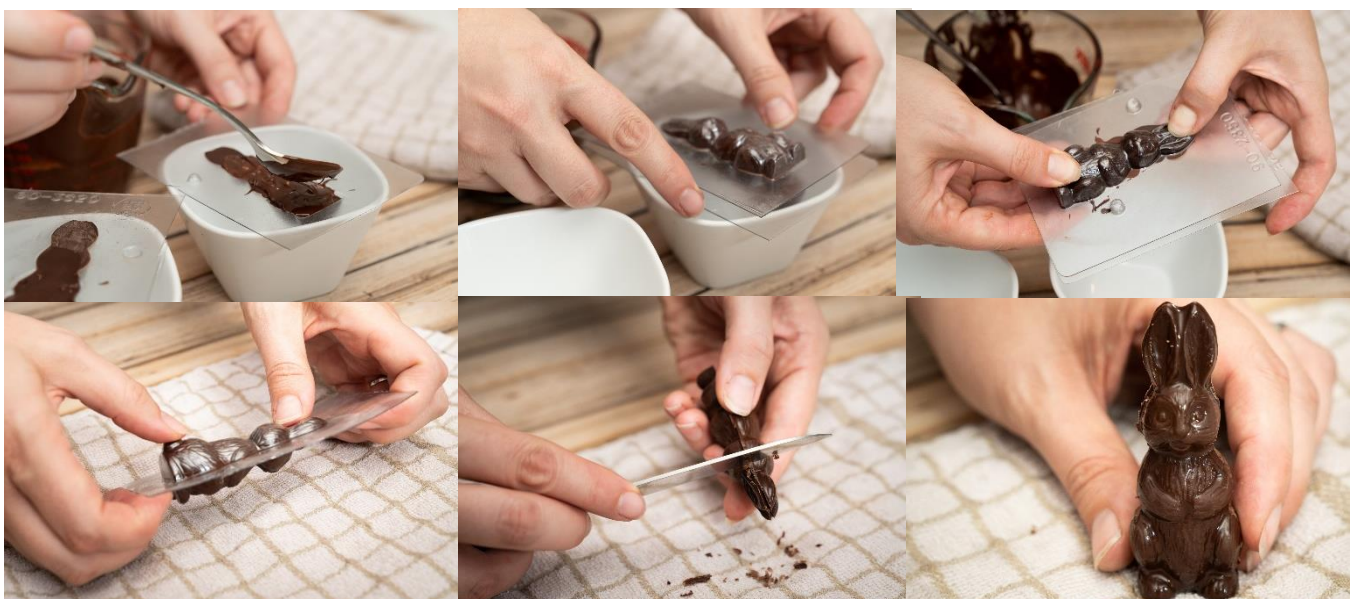
- Note:
- It is suggested that you use an old fluffy tea towel as this helps level moulds, catches drips and ensure the moulded item does not shatter when being unmoulded.
  - To ensure the mould stays level it is sometimes necessary to use a bowl or container to suspend the mould.

### How to use a plastic mould for Chocolates or Candy Melts with fillings:

1. Ensure the mould is clean and dry
2. Ensure your bench is clean and smooth. Preferably put a tea towel (as per note) down on the surface to catch any drips and rest the mould on.
3. Instead of filling the moulds completely, coat the moulds with chocolate or candy melts and then place in the refrigerator for 10 minutes or until the chocolate or candy melts harden.
4. Repeat step 3 until the outside of the mould is coated to the desired thickness.
5. Using a piping bag with a small nozzle, fill with your choice of soft filling or alternatively fill with candies or nuts. Only fill to the  $\frac{3}{4}$  mark. Refrigerate for 20 minutes until the centre is hardened.
6. Pour or spoon the remaining chocolate or candy melts over the mould cavities completely covering the soft filling, candies or nuts.
7. Use a spatula to scrape off excess chocolate or candy melts and refrigerate for 20 minutes until hardened.
8. Once the chocolate or candy melts have hardened, tap the moulded chocolate or candy melts out over the tea towel work surface.
9. They are now ready for eating or decorating.

### How to use a plastic mould for Solid 3D Chocolate or Candy Melts:

1. Ensure the mould is clean and dry.
2. Ensure your bench is clean and smooth. Preferably put a tea towel down on the surface to catch any drips and rest the mould on.
3. Gently pour or spoon the chocolate or candy melts into the moulds as desired.
4. Once filled, gently tap the mould on to your tea towel surface to release any trapped air bubbles.
5. Use a plastic or metal scraper to remove any excess chocolate or candy melts from the top of the mould.
6. Refrigerate for approximately 10 to 30 minutes. (Depending on the size of the mould)
7. Use a knife to scrape away any uneven sections (if required)
8. Spread heated chocolate or candy melts along both sides of the moulds where the chocolate will join and press the mould together. Refrigerate for approximately 10 to 30 minutes.
9. Once the chocolate or candy melts have hardened tap the moulded chocolate or candy melts out over the tea towel work surface.
10. Gently scrap the excess chocolate or candy melts from the joins.
11. They are now ready for eating or decorating.



## How to use a plastic mould for 3D Chocolate or Candy Melts:

1. Ensure the mould is clean and dry.
2. Ensure your bench is clean and smooth. Preferably put a tea towel down on the surface to catch any drips and rest the mould on.
3. Instead of filling the moulds completely, coat the moulds with chocolate or candy melts and then place in the refrigerator for 10 minutes or until the chocolate or candy melts harden.
4. Repeat step 3 until the outside of the mould is coated to the desired thickness.
5. Use a knife to scrape away any uneven sections (if required)
6. Spread heated chocolate or candy melts along edges to be joined and press the mould together. Refrigerate for approximately 10 to 30 minutes.
7. Once the chocolate or candy melts have hardened tap the moulded chocolate or candy melts out over the tea towel work surface.
8. Gently scrap the excess chocolate or candy melts from the joins.
9. They are now ready for eating or decorating.

## Decorating Chocolates

- Candy Writers are pre-coloured Chocolate Coating in a tube and are an easy way to add colour to your chocolates both before and after being un moulded.

The Chocolate Coating can be melted by placing the tube in a hot (not boiling) water, turned and knead until fully melted. To apply, simply snip the top off the tube and squeeze the melted coating into the areas needing to be coloured, either before filling the mould with chocolate or to the chocolate after being un moulded.

- Sugar Pearls, Nonpareils, Edible Confetti, Sanding Sugar, Edible Art Paint and Lustre Dust are just a few examples of products that can be used to add colour, texture and details to your chocolates after un moulding.

