

ADELAIDE CHOCOLATE FACTORY

CHOCOLATE MAKING HINTS

All mistakes can be eaten or re-melted. There is no such thing as a failure except for burning chocolate or getting water in it.

METHODS FOR MELTING CHOCOLATE

ELECTRIC FRYPAN

Half fill the frying pan with water. Place chocolate in glass jar or dish and turn on frypan to a low heat setting. Stir chocolate occasionally until fully melted. It is then ready to use. Do not allow water to get too hot, you should be able to test temperature of water with your finger. This method is an ideal way to hold small glass jars of coloured chocolate at working temperature.

MICROWAVE

Place chocolate in a glass bowl and microwave on low to medium setting a minute at a time. – stir in between until fully melted. Stirring is important as the buds will hold their shape and not appear to be melting as they will melt on the bottom of the bowl first. Time will depend on amount of chocolate to be melted and individual microwaves. Increase times between stirring rather than power level as you can burn your chocolate. Use chocolate immediately or transfer bowl to frypan to maintain working temperature (see above). This will allow you to use all your chocolate without having to remelt.

DOUBLE BOILER METHOD

Pour hot water into the bottom half of the double boiler. Place chocolate in top half and stir until melted. Do not melt the chocolate while the boiler is on the stove as the temperature will be too high.

CROCKPOT

Place chocolate in crockpot. Use the lowest setting to melt the chocolate stirring occasionally

ADELAIDE CHOCOLATE FACTORY

SOLID CHOCOLATES

Fill moulds with liquid chocolate using a spoon. Do not overfill. Tap mould on benchtop to eliminate air bubbles. To set, refrigerate until there are no wet patches on the mould and it has a frosty appearance (approx 5- 10 minutes). Large chocolates will take longer. Invert the mould over a tea towel and gently tap to release. If chocolates do not fall out easily return to fridge for a few minutes and repeat until unmoulded.

FLAVOURING CHOCOLATE

Only use OIL BASED flavourings as water based ones will ruin the chocolate. The oils are concentrated so a couple of drops will go a long way. Use a dropper and add one or two drops into liquid chocolate. Taste and if necessary add more until you get the desired intensity. If the flavour is too strong add more chocolate.

COLOURING CHOCOLATE

Add oil based powder colour to your melted white chocolate. A little powder for a pale colour or more for a brighter colour. If you use a glass jar to do this when finished let the chocolate set , put the lid on and you will only have to melt it for it to be ready to use again.

CREAM FILLINGS

Use a paint brush to paint the inside of the mould with melted chocolate, apply a second coat to make sure the walls will be strong enough to contain the filling. Wait until the chocolate shell sets. Spoon the filling into the mould (leave enough room to seal the chocolate). Spoon a small amount of chocolate over the filling and gently tap on benchtop to eliminate air bubbles and give a smooth finish.. Refrigerate for a few minutes and unmould.

HOLLOW FIGURES (EASTER EGGS ETC.)

Cut the mould into 2 halves leaving a border of 2 – 3cm all the way around the figure. Fill one side of the mould half full with melted chocolate. Place the empty mould on top and clip together with bulldog clips. Slowly roll the mould so that the liquid chocolate coats evenly over the inside of the mould. If rolled too quickly the chocolate will not cover evenly. Rotate side to side and top to bottom for an even coating. Place in fridge for a couple of minutes. Slowly roll the mould again so the chocolate coats evenly. Replace in fridge. Repeat until chocolate feels cool through the mould. (Repeat the above for longer when using larger moulds and quantities of chocolate). When chocolate starts to contract from mould remove clips and leave to set. If the mould is not rolled for long enough or evenly the chocolate will settle in one part of the mould.