

CHOCOLATE MAKING KIT

EASTER EGG

Bringing the magic of chocolate to you!
Using the finest Belgian chocolate.
Our unique kits are the perfect activity for budding chocolatiers of all ages.

Learn how to temper chocolate and make your very own chocolate mobile phone and lollies in the comfort of your own home.

Visit our YouTube channel to watch our step by step guide with master chocolatier Oliver Dunn.
www.youtube.com - Oli The Choc.

WWW.OLIVERSCHOCOLATEPARTIES.CO.UK

YOUR KIT CONTAINS

ENOUGH TO MAKE
2X EGGS
2X LOLLIPOPS,

MILK CHOCOLATE.
WHITE CHOCOLATE.

1X EGG MOULD (2 HALVES)
Please note moulds are NOT dishwasher safe.

ACCESSORIES KIT.
INCLUDES PIPING BAGS, GREASEPROOF
x2 LOLLIPOP STICKS, 2x EGG BAGS

2X PLASTIC MICROWAVEABLE BOWL
2X WOODEN SPOON/SPATULA
SCISSORS
FRIDGE/FREEZER
MICROWAVE

YOU WILL NEED

WHAT IS TEMPERING?

The process of melting chocolate to the right temperature to make sure your chocolate sets, shines and has a crisp snap.

INSTRUCTIONS

Here you will find all the information you should need to make the perfect mobile phone and lollies.

Before you start you must.

- 1.WASH YOUR HANDS
- 2.WATCH THE YOU TUBE VIDEO.
- 3.IF YOU HAVE A BANDANA PUT IT ON!
- 4.TIME TO BECOME A CHOCSTAR!

Melt the White and Milk Chocolate.

1. Empty 2/3 of the chocolate into a bowl saving 1/3 of the buttons as back up to cool the chocolate down to the correct temperature should you need to.
2. Heat the chocolate in the bowl for 15/30 seconds on full power.
3. Stir thoroughly.
4. Repeat until 70% of the buttons have melted.
5. Continue stirring for at least 2 minutes until the remaining chocolate buttons have melted.
(The remaining 30% of solid buttons will cool the 70% of melted chocolate to create 100% cool liquid chocolate.)
6. Add remaining chocolate buttons (if necessary) and continue stirring until they no longer melt and the chocolate is distinctly cool on your lip.
7. How to double check your chocolate is tempered-
Splash some onto a piece of greaseproof paper, it should solidify/set within around a minute at room temperature.

Piping the detail inside the mould.

Lay your mould out on a table/flat surface and prepare your piping bags.

1. Fold the top half of the bag over.
2. Spoon a small amount of white chocolate directly into one corner of the bag (a golf ball size amount - MAXIMUM).
3. Fold the bag back to how it was, twist the top of the bag and alleviate any trapped air.
4. Tie loose end into a knot a cm or 2 away from the chocolate.
5. Taking the corner of the bag with the chocolate in cut a lmm hole.
6. You are now ready to pipe the detail into your mould.

Filling the mould with milk chocolate.

Once you have piped the detail which has now set, you can then fill the mould with milk chocolate.

1. Using a ladle or spoon fill the mould, half way.
Roll the liquid chocolate around the inside of the egg mould going just slightly over the edge of the egg.
2. Allow the first layer to start setting (it will look slightly dull)
3. Repeat step 1. Until you are happy with the thickness of the egg.
4. Shake out any excess liquid chocolate back into the bowl and use a knife or spatula to scrape firm chocolate from the edges of the egg.
5. Leave upside down to strengthen the edges of the egg. (approx 3-5mins)
6. Scrape excess chocolate for a final time.
7. Put in fridge or freezer to set completely.
(Fridge for around 10-15 minutes. Freezer for 5-10 minutes)

8. Once set. Take a look. If it's gone a frosted colour it means it set and ready to come out of the mould.
9. Remove egg from the mould. Give the mould a little twist if it needs it.
10. Fill the egg with any goodies if you wish.
11. Now pipe liquid milk chocolate around the edge and stick the egg together.
12. Once it's set nicely put it in bag provided and tie it ribbon or string,
Save it for Easter...if you can!

Lollipop making..

You will need greaseproof paper, lolly sticks and piping bags.
Fill your piping bag with the same method as before but this time with milk chocolate.

Cut a 2mm hole.

3. Pipe the outline of a shape of your choice then completely fill.
4. Add your lolly stick. Place half the stick in the lolly flat and roll on its side so the part of the stick which is in the lolly is covered. Shake gently.
5. Next you need to pipe the detail. Using the same method as before to pipe the white detail on your lolly. You could write your name or create some emoji faces. Get creative!
6. Lollies should set at room temperature, if not pop them in your fridge/freezer to speed up the process.

CONGRATULATIONS! YOU ARE NOW A CHOCSTAR!

Write your name on your certificate, take a snap of your creations and tag us in your photo!

#chocstar #chocnroll

@oliverschocolateparties @oli_the_choc

When you have used your chocolate simply visit our online shop to top up and make more wonderful chocolate creations.



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