

CHOCOLATE MAKING KIT

CHOC 'N' ROLL BAR

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 BARS
2X LOLLIPOPS

MILK CHOCOLATE.
WHITE CHOCOLATE.

1x BAR MOULD.

please note moulds are NOT dishwasher safe.

ACCESSORIES KIT.

INCLUDES PIPING BAGS, GREASEPROOF
x2 LOLLIPOP STICKS, WRAPPERS AND
BAGS FOR YOUR BARS.

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.

Time to get creative! You're ready CHOC 'N' ROLL!

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 wooden spoon fill the mould, just shy of the top.
2. Give the mould a shake.
3. Take a look. Very carefully lift your mould keeping it flat so you can check out your cool design underneath.
4. Add any toppings of your choice - NO RULES.
5. Pop your mould in the fridge/freezer until set. Approx 5 minutes in a freezer or 10 minutes in a fridge.

Whilst your moulds are setting in the fridge/freezer its time to make some lollies!

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.

DESIGN YOUR WRAPPER- Get creative, think about colours, design and branding. Maybe your brand name could relate to your toppings?!

Once set WRAP YOUR BAR.

1. Put your bar in cellophane bag provided and seal.
2. Wrap your wrapped around and seal.

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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