

CHOCOLATE MAKING KIT

MOBILE PHONE

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 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. Don't forget to click subscribe!

WWW.OLIVERSCHOCOLATEPARTIES.CO.UK

YOUR KIT CONTAINS

ENOUGH TO MAKE
2X MOBILE PHONES
2X LOLLIPOPS

MILK CHOCOLATE.
WHITE CHOCOLATE.

1x PHONE MOULD.
please note moulds are NOT dishwasher safe.

ACCESSORIES KIT.
INCLUDES PIPING BAGS, GREASEPROOF
x2 LOLLIPOP STICKS

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.

(SWITCH TO A COOL BOWL IF USING GLASS OR PORCELEIN)

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 the 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 create, you're ready to 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. 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.

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

ENJOYED MAKING CHOCOLATE?

Check out our other chocolate making kits & merchandise online! WWW.OLITHECHOC.COM

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



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