

# CHOCOLATE MAKING KIT

## TRUFFLE MAKING

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](http://www.youtube.com) - Oli The Choc. Don't forget to click SUBSCRIBE!

**WWW.OLIVERSCHOCOLATEPARTIES.CO.UK**

## YOUR KIT CONTAINS

ENOUGH TO MAKE  
2X BATCHES OF TRUFFLES  
2X LOLLIPOPS

MILK CHOCOLATE.  
WHITE CHOCOLATE.

2X TRUFFLE BOXES  
2X MEASURING CUPS  
2X MIXING BOWLS

ACCESSORIES KIT.  
INCLUDES PIPING BAGS, TRUFFLE  
PIPING BAGS, GREASEPROOF  
PAPER, x2 LOLLIPOP STICKS.

2X PLASTIC MICROWAVEABLE BOWLS  
2X WOODEN SPOON/SPATULA  
SCISSORS  
TABLE SPOON  
FORK  
FRIDGE/FREEZER- NOT ESSENTIAL.  
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!

### Tempering 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.

### Make your ganache.

1. Prepare your piping bags by cutting 1cm off the end.
2. Make your ganache;

Add 6 tbsp of melted warm chocolate to your mixing bowl  
(at this stage the chocolate doesn't need to be tempered- warm is better)

Add 1 measuring cup of water, cream, milk or coconut milk.

Or if over 18 you may use a shot of Spirit here instead. OR  
Add a dash of flavour such as orange oil in addition to the cream.

Mix until completely blended.

3. Add the ganache to your piping bag.

Fold your piping bag over your hand to create support.

Using your wooden spoon/utensil fill the piping bag with your ganache.

Twist the top of the bag until it pushes the ganache out of the pre cut end.

4. Pipe your truffles.

Using the greaseproof paper provided, pipe out your truffles.  
You should make around 15x 50p piece size truffles from your ganache.

Once piped, you can leave to set at room temperature or put in the fridge/freezer to set.

5. Once they peel off the paper (or feel like play dough texture)  
You can either dip your centres as they are or you can roll them in your finger tips to make a ball shape.

6. Dip your centres.

This time you need to make sure your dipping chocolate is TEMPERED following the instructions in stage 1.

Drop each centre into the chocolate and using a fork coat the centre until its covered in chocolate. Lift from the chocolate, shake off the excess and drop back down onto the greaseproof.

7. Decorate your truffles. Whilst your truffles are setting you can decorate your truffles using your melted white chocolate.

You can also add other toppings such as nuts, sprinkles etc.

8. Once set you can pack your truffles in box provided and seal with sticker provided.

### 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 CHOC STAR!

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

#chocstar #chocnroll

@Oliverschocolateparties @oli\_the\_choc



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