

Satin Ice

ChocoPan®

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PRODUCT INTRODUCTION

Tips to Get Started with

MODELING
CHOCOLATE

and

CHOCOLATE
FONDANT





Modeling chocolate and covering chocolate will be firm when first opened. Use a flat-top spatula to cut pieces out. Some crumbling will be normal since these are chocolate based products. Simply gather pieces together for kneading.



Knead pieces until they become smooth. If the chocolate is too firm to knead, microwave on high in 3-5 second intervals. Avoid overworking or excessive heat. If the product is melting, place it in a refrigerator until it becomes firm again.



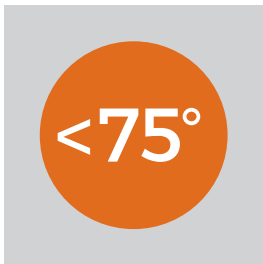
The heat from your hands will aid when kneading, but avoid overworking. It is best to have cool hands when sculpting/decorating in order to avoid the oils separating and the product becoming sticky.



Chocolate colors can be mixed together, just like fondant. If you prefer to color modeling chocolate, add gel, paste or oil-based food color when kneading. To color covering chocolate, add food color gel or color paste when kneading.



Storage: Reseal tightly in a plastic bag and replace the lid of the pail. Store in a cool, dry place (not refrigerator). If oils are separated from the product during shipping, allow to cool then knead the oils back in.



Placing your finished creation in a refrigerator or using food grade cool spray will accelerate the set time. Finished pieces should not be exposed to temperatures over 75°F. Both modeling chocolate and chocolate fondant will always remain pliable for reworking if desired.



MODELING CHOCOLATE

Modeling chocolate is firm yet pliable and holds its shape without drying. It is designed for sculpting, modeling and figurines, giving your creation a medium sheen finish.



CHOCOLATE FONDANT

Chocolate Fondant is soft and pliable. It is designed for rolling, covering and decorating to enhance your baked goods with a gourmet chocolate finish.


ChocoPan
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satinice.com