



LOADED CHOCOLATE TRAY

INGREDIENTS

- 12 ounces chocolate (you can use any type of chocolate, however, the higher quality the better. We used Callebaut Couverture Chocolate Callets in Milk, Dark and White)
- ¼ cup of nuts (Choose from almonds, pecans, walnuts, hazelnuts, pistachios, macadamias, cashews or peanuts)
- ¼ cup of dried fruit (Choose from dried cranberries, cherries, apricots, candied ginger, candied citrus)
- Optional toppings (dried, unsweetened coconut flakes, colored sprinkles)

FALCON PRODUCTS USEFUL FOR THIS RECIPE

- Prep Set
- Small Trays can be used as the moulds and for gifting the Loaded Chocolate Tray

POLISH THE SMALL TRAYS – Prepare the Small Trays by cleaning and polishing each tray with a dry cloth. This will ensure that the chocolates are shiny when turned out. Do not grease the trays as this will dull the chocolate and as chocolate shrinks when cooled a releasing agent is not required.

MELT THE CHOCOLATE – Add the chocolate to one of the small bowls from the Prep Set and place this over a saucepan of simmering water. Stir the chocolate until about 90% of it has melted then remove it from the heat. The rest of the chocolate will melt in the residual heat.

POUR THE CHOCOLATE – Pour the melted chocolate into the Small Tray stopping just short of the rim to allow room for the toppings. Holding both sides of the tray, tap the tray several times gently on your work surface to help any trapped air bubbles escape.

ADD TOPPINGS – Sprinkle your desired toppings and decorations on top of the chocolate as it sets so that it sticks. There are no rules here and the beauty of our Small Trays is that each one can be different. Additionally, create patterns using contrasting chocolate – drizzling, marbling, and swirling.

LET IT SET – if you're in a hurry, place the Small Trays on a flat surface in the refrigerator to harden for about 30 minutes. If you have more time to spare, let the chocolate cool at room temperature for 2 to 4 hours, until completely hardened.

GIFT WRAP – To turn the chocolate bar out of the tray once set, gently flex the corners of the Small Trays and repeat as necessary. The chocolate bar can be gifted in the Small Tray, with a cellophane and ribbon wrap.

Note: It's always best to wear food-handling gloves when you are touching chocolate to avoid getting fingerprints on the chocolate.

