CHOCOLATE MAKING WORKSHOP

Chocolate Making

Instructor: Meenal

What you will learn:

- Types of chocolate compounds.
- Different ways of melting chocolate compounds.
- 5 types of fillings and how to make them (wherever applicable).
- Packing and packaging.
- Storing.

What you need:

- Chocolate compound. (Dark, milk or both together) White compound.
- Mould/s.
- Vessel for melting chocolate.
- Vessel for boiling water if using the double boiler method.
- Heat source if using the double boiler method.
- Digital thermometer https://amzn.to/377MjaH
- Weighing scale

DOs and DON'Ts:

DOs

- Clean the moulds well. Moulds should be completely dry.
- Mix the melted chocolates well for a smooth and shiny texture.
- Use ONLY oil based colors to color chocolates.
- If melting in the microwave oven, do so with 30 sec. pulse only.
- Do a test before making a large batch.

DON'Ts

- Do NOT overheat the chocolate while melting.
- Do NOT allow contact with water. Even a small drop of water can seize the chocolate and ruin the entire batch.
- Do NOT expose chocolates to extreme changes in temperatures.

- Do NOT heat chocolate directly over the flame or induction.

Video # 1

<u>Mint center chocolate</u>

Ingredients:
- Chocolate compound.

Mint filling-
- Icing sugar 1 cup.
- Oil ½ tbsp.
- Milk 1 tbsp.
- Peppermint essence ¼ tsp.-
- Green food color (optional).

Method-
Mix the icing sugar, oil and milk well to make a paste. Put it in the microwave for 30 second bursts 2 or 3 times till it is soft and runny. Add peppermint essence and mix well. Add 3-4 drops of green color (optional) and mix well.

Pour melted chocolate in the moulds to create a layer in the cavity. Pour off excess chocolate. Cool it in the refrigerator till it hardens. Do NOT cool in the freezer. Once hard, fill the centers with the mint filling and once again place it in the refrigerator for a few minutes.

Take it out of the refrigerator and cover it with another layer of melted chocolate.
Put it back in the refrigerator to harden.
Once hardened, pack the chocolates individually in wrappers and store in a cool and dry place.

Chocolate moulds - https://www.ipfkart.com/
Peppermint Essence - https://www.amazon.in/RUPINS-Peppermint-Flavor-Essence-Pepper/dp/B08RWRXLGS/ref=sr_1_7?keywords=mint+essence&qid=1638498748&sr=8-7
Green Color - https://www.amazon.in/Confect-Green-Edible-Color-Decorating/dp/B08R7ZPTPQ/ref=sr_1_13?crid=1IWHLQGPUUTH7&keywords=green+food+colour&qid=1638498908&sprefix=green+food+co%2Caps%2C398&sr=8-13
Icing sugar - https://amzn.to/3nxebPf (or any icing sugar of your choice)

Video # 2

Cashew marzipan chocolate

Ingredients:

- Chocolate compound. (We are using dark compound)

Cashew marzipan filling-
- Powdered cashew nuts 1 cup
- Icing sugar ½ cup.
- Water for mixing.
- Rose water - few drops.

Method-
Mix the icing sugar and cashew powder well and knead into a dough. Keep it covered in cling wrap till ready to use.
Pour melted chocolate in the moulds to create a layer. Pour off excess chocolate. Cool it in the refrigerator till it hardens. Do NOT cool in the freezer. Once hard, fill the centers with the cashew marzipan filling and cover it with another layer of melted chocolate.
Put it back in the refrigerator to harden.
Once hardened, pack the chocolates individually in wrappers and store in a cool and dry place.

Chocolate moulds - https://www.ipfkart.com/

Video # 3

Ginger marmalade center chocolate

Ingredients:
- Chocolate compound. (We are using dark compound)

Ginger marmalade filling-
- We will be using store bought (ready) ginger marmalade.

Method-
Bring the ginger marmalade to room temperature.
Pour melted chocolate in the moulds to create a layer. Pour off excess chocolate. Cool it in the refrigerator till it hardens. Do NOT cool in the freezer. Once hard, fill the centers with the ginger marmalade filling and cover it with another layer of melted chocolate.
Put it back in the refrigerator to harden.
Once hardened, pack the chocolates individually in wrappers and store in a cool and dry place.

Chocolate moulds - https://www.ipfkart.com/
Ginger marmalade - https://www.sprig.co.in/product/ginger-marmalade-270g?gclid=Cj0KCQiA-qGNBhD3ARIsAO_o7ymq-e4NBujahsbyT8dwhTbcjE0fujlJ5KO11D1koqNFvku-_ewYrN0aAhojEALw_wcB

Video # 4

Nutella center chocolate with whole hazelnuts

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Ingredients:
- Chocolate compound. (We are using dark compound)
- Nutella
- Whole roasted hazelnuts

Nutella filling-

- We will be using store bought (ready) nutella.

Method-
Pour melted chocolate in the moulds to create a layer. Pour off excess chocolate. Cool it in the refrigerator till it hardens. Do NOT cool in the freezer. Once hard, fill the centers with nutella filling and whole roasted hazelnut. Cover it with another layer of melted chocolate.
Put it back in the refrigerator to harden.
Once hardened, pack the chocolates individually in wrappers and store in a cool and dry place.

Chocolate moulds - https://www.ipfkart.com/
Hazelnuts - https://www.amazon.in/Namo-Organics-Dehulled-Turkish-Hazelnuts/dp/B08Y77ZN5X/ref=sr_1_8?crid=21NZTSJQHDFDP&keywords=hazelnut&qid=1638499289&sprefix=hazel%2Caps%2C410&sr=8-8&th=1

Video # 5

Dark chocolate coated digestive biscuits

Ingredients:

- Chocolate compound. (We are using dark compound)
- Digestive biscuits

Method-
Pour melted chocolate in the moulds to create a layer. Pour off excess chocolate. Cool it in the refrigerator till it hardens. Do NOT cool in the freezer. Once hard, place the digestive biscuit in the center. Cover it with another layer of melted chocolate.
Put it back in the refrigerator to harden.
Once hardened, pack the chocolates individually in wrappers and store in a cool and dry place.

We have used Mcvities digestive biscuits and Oreo chocolate biscuits. However you may use any biscuit/s of your choice.

Mould -
https://www.amazon.in/gp/product/B08TJ15ZKN/ref=ppx_yo_dt_b_asin_image_o02_s00?ie=UTF8&psc=1

Video # 6

Marble chocolate

Ingredients:
- White chocolate compound.
- Chocolate color (Use ONLY oil based color)

Method -
Melt white chocolate separately in 2 bowls.
Add the color of your choice to one bowl and mix well.
Put in piping bags and fill the moulds as shown in the video.

Oil Based Colors -
https://www.bakerbazaar.com/products/wilton-garden-candy-colour-set?variant=38018676523180&currency=INR&utm_medium=product_sync&utm_source=google&utm_content=sag_organic&utm_campaign=sag_organic&utm_campaign=gs-2021-02-01&utm_source=google&utm_medium=smart_campaign&gclid=Cj0KCQiA-qGNBhD3ARIsAO_o7ymOT4tajUoUqwg3cxVf5PeePukPhLxViGhf5lE9LpNH8LIG3T_RSL0aAsSVEALw_wcB

Chocolate moulds - https://www.ipfkart.com/

Video # 7

<u>Bar chocolates with assorted toppings</u>

Ingredients:

- White chocolate compound
- Dark chocolate compound
- Chocolate color (Use ONLY oil based color)
- Marshmallows
- Gummy bears
- Oreo biscuits
- Gems
- Candied oranges
- Almonds (roasted)
- Dark chocolate bars and coffee beans
  Any other toppings of your choice

Method -
Melt chocolate compounds as demonstrated in the video and add to the mould.
Add toppings of your choice and keep in the refrigerator to harden.
DO NOT HARDEN IN THE FREEZER.
In the case of double colored chocolates, melt white compound separately in two bowls. Add desired colors and mix well. Put them in separate piping bags (for ease) and spread them in the mould. Add toppings of your choice and keep in the refrigerator to harden.

Oil Based Colors - https://www.bakerbazaar.com/products/wilton-garden-candy-colour-set?variant=38018676523180&currency=INR&utm_medium=product_sync&utm_source=google&utm_content=sag_organic&utm_campaign=sag_organic&utm_campaign=gs-2021-02-01&utm_source=google&utm_medium=smart_campaign&gclid=Cj0KCQiA-qGNBhD3ARIsAO_o7ymOT4tajUoUqwg3cxVf5PeePukPhLxViGhf5lE9LpNH8LIG3T_RSL0aAsSVEALw_wcB

Chocolate moulds - https://www.ipfkart.com/

Chocolate bar mould - https://www.amazon.in/Royals-Silicone-Chocolate-Mould-Bar/dp/B08JV3Z3H6/ref=sr_1_10?crid=39DYLX2FOJD2Z&keywords=chocolate+bar+mould+silicone&qid=1638676117&sprefix=chocolate+bar%2Caps%2C416&sr=8-10

Marshmallows - https://www.amazon.in/Organic-Nature-Marshmallows-100-Vegan/dp/B09BZQDC89/ref=sr_1_2_sspa?crid=2MJN2Q1S742IB&keywords=marshmallows&qid=1638676009&sprefix=ma%2Caps%2C421&sr=8-2-spons&psc=1&spLa=ZW5jcnlwdGVkUXVhbGlmaWVyPUEyMDY5VzVMSUdQMkVDJmVuY3J5cHRlZElkPUEwMTUwNzM1TDNMODY5QjU4VEM4JmVuY3J5cHRlZEFkSWQ9QTA1MDk3NTAxUlJBQksySUw1QVNFJndpZGdldE5hbWU9c3BfYXRmJmFjdGlvbj1jbGlja1JlZGlyZWN0JmRvTm90TG9nQ2xpY2s9dHJ1ZQ==

Gummy bears - https://www.amazon.in/House-Candy-Gummy-Bear-Coating/dp/B07Z7V9K15/ref=sr_1_4?crid=1TY6G39U08C40&keywords=gummy+bear&qid=1638676214&sprefix=gu%2Caps%2C413&sr=8-4

Video # 8

Packing and packaging

In this video we have demonstrated some ways in which chocolates can be packed and packaged. These are just examples of some ways in which it can be done. You can do it as per your choice and requirements.

Chocolate supplies - https://www.ipfkart.com/