**WORKING WITH “REAL” CHOCOLATE**

**Melting/Tempering Chocolate**

Tempering chocolate is the process of heating and cooling that gives “true” chocolate the proper gloss, hardness and texture. It is a very important step that must be understood and executed correctly in order to get the full benefit of working with real chocolate properties. We stock many books on candy making that can be investigated further for more information regarding this process.

**MOLDING CANDY**

**USING COATING CHOCOLATE**

First apply all details to your mold (C.C.) by painting in the colored chocolates (C.C.) with a craft brush (C.C.), decorating bag (C.C.), squeeze bottle (C.C.), or whatever method you prefer. Put the mold into the freezer just long enough to let the detail set up. Add next layer of detail if needed and repeat process until all details are painted in and set up.

Next fill the mold with the background color chocolate (C.C.). Be careful not to overfill the mold. Tap the mold on the table top to smooth out the chocolate and to remove any air bubbles that are in it. If you are making suckers, now is the time to place the stick (C.C.) into the chocolate and give it a slight, gentle turn to coat it with chocolate. Tap the mold again slightly to smooth out the chocolate again. Place the mold in the freezer until the chocolate sets up.

Bring the mold out of the freezer and turn it over carefully to allow the molded chocolates to drop out. If your chocolate cracks, you can re-melt it and try again. Just re-melt with the same color chocolates to avoid color changes.

**CLEANING YOUR MOLD**

Candy molds should be cleaned gently with warm, light, soapy water and dried. Never scrape or scratch the molds as this will affect the shine and release of the chocolates.

**ALTERNATIVE METHODS TO TRY:**

**Squeeze Bottles** (C.C.)

This is a great way to fill your molds especially small areas as this allows you to control the flow of the chocolate. Simply melt the chocolate as directed and then pour into the bottle. When you are finished, pour out any excess chocolate and then place the bottle in the freezer for a few minutes. This will allow you to crack the thin layer that is still in the bottle and pour out the rest for use to re-melt now or later.

**Marbleizing**

This is when two or more colors of chocolate are combined by first melting the colors separately and then swirling them together.

**Layering**

Is achieved by filling the old about half way full with one color and letting it set up. Then fill the mold with a second color and tap down and finish the process as described above in molding chocolates.

**Drizzling**

This method can be accomplished by using a decorating bag (C.C.) or using a plastic squeeze bottle (C.C.). Melt the chocolate in the bag and the snip off just a tiny tip of the bag. Squeeze to drizzle over whatever you wish to enhance.