

Chocolate Molding and Dipping Information

DO IT WITH ICING 858-268-1234

This information is for already **tempered** chocolate, dipping chocolate or summer coatings (dipping & summer coatings do not need tempered as they are not “real” chocolate. Some good brands are Guittard or Merckens. Most coating chocolate looks like large chocolate chips; however, is not formulated the same as chocolate chips. (NOTE: Do not use tempered chocolate for making chocolate chip cookies, it will burn.)

1. Wash your hands.
2. You should use a double-boiler or a microwave to melt the chocolate. If you get water or steam in the chocolate, it will streak or harden. You can also use a crock-pot or electric skillet, but be careful as the sometimes get too hot.
3. NEVER melt chocolate on the stove over boiling water! Heat the water on the stove, take it off the heat, and then put the chocolate in the top part of the double-boiler to melt, over the heated water. Even hot tap water will work if you keep it on a warming tray while you are working.
4. You can also melt the chocolate wafers in a glass bowl in the microwave. You must be careful not to burn it. For 1 pound of chocolate, melt at full power for 1 minute. (It will not look melted, but stir it thoroughly.) Then melt only 30 seconds at a time – stirring well after each 30-second interval. Total melting time should be 2-3 minutes. (NOTE: For 1000-watt microwaves, cut the times in half.)
5. Chocolate will melt at about 100 degrees (body temperature). If you heat it over 125 degrees, it will return to a solid mass. It is important to keep the melted chocolate at about 100 degrees while working with it. If it cools too much, it will have whitish streaks when molded. If this happens, re-melt the chocolate and mold again. **PARAMOUNT CRYSTALS help thin thick chocolate.** (Like chocolate insurance.)
6. Always work in a cool room; ideal temperature is 62 – 65 degrees. The cooler the room, the more shine your chocolate will have. You can work with chocolate in the summer, but it takes longer to set up and will have a dull or matte finish.
7. Chocolate molds should be used clean and dry. Never put water, oil, cooking spray, or cornstarch in the molds when using them for chocolate. Wash the molds in hot water with liquid dish soap to clean. Make sure to dry them thoroughly and NEVER put them in the dishwasher.
8. When molding, it is better to “under fill” the molds; over-filling causes “feet” to form on the chocolate and doesn’t look as nice. Chocolates that do come out with feet can be re-melted and molded again (or eaten)!
9. After filling the mold – tap on counter or table to get air bubbles out. Then chill the mold in the refrigerator for 10-15 minutes, or freezer for 5-7 minutes. After molds are chilled, they should have a “frosty” appearance. If they still look shiny, they should be chilled a few minutes longer.
10. To un-mold the chocolates, turn them over onto a cookie sheet and gently tap them. They should fall right out.
11. For molding suckers – fill the mold and tap out the air bubbles. Place sucker sticks approximately half way up the mold and turn the stick 3 complete rotations to adhere the chocolate to the stick. Then chill the mold in the refrigerator or freezer, as stated above. Make sure the mold has a frosty appearance before trying to un-mold the suckers. To un-mold them, lift gently on the stick. The sucker should lift right out. If it doesn’t, chill a few minutes longer.
12. To flavor chocolate, use only essential oil flavorings. These flavorings have very little or no alcohol or water in them. If possible, use special candy flavorings (Lorann oils), do not use extracts such as Schilling. To color white chocolate only use candy colors. Do not use regular food coloring; it contains water and will streak or ruin your chocolate. Most coating chocolate comes in a variety of colors.
13. You can keep chocolate in the freezer for up to one year if it is triple wrapped so no moisture will get to it. It is best to store wrapped chocolate in a plastic container. This will prevent punctures in plastic bags.
14. To freeze chocolate after it has been dipped or molded, pack it in boxes and then wrap with foil. To unfreeze chocolate – do not open the package. Take it from the freezer and put it in the refrigerator for several hours or overnight. Then take the entire package out to room temperature. Leave it wrapped for several more hours until it reaches room temperature. Then open the package and serve.
15. Paramount crystals thin down chocolate, use 1-2 TBSP per lb. Really helps when dipping strawberries.