

MOLDED CHOCOLATES

1. Fill mold with coating. This can be done with a ladle, chocolate veil, or stripe bottle (milk and dark compound is not used for molding).
2. Remove excess with scraper or rubber spatula.
3. Tap mold flat on table to remove air bubbles.
4. Let harden.
5. Remove from mold.
6. Trim edges if necessary.
7. If needed, attach toppers, etc. by using a dab of coating from stripe bottle.

**Molds must be wiped clean with cotton balls or washed with soap and hot water when they get a cloudy film on them.*