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.

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