

Hot chocolate Bombs

SUPPLIES

- Tempered Chocolate - (EC50 6-up molds need 7.5 ounces to fill)
- Scoop
- Scraper
- Half pan with parchment liners
- Molds - clean and wiped well
- Cocoa Mix - (each cocoa bomb needs 0.5 ounces)
- Marshmallows - (each cocoa bomb holds 5-6 mini fresh marshmallows)
- Coating Chocolate for decorating
- Sprinkles or candy for decorating

DIRECTIONS

1. Scoop tempered chocolate into clean, dry chocolate bomb molds, filling completely. Tap mold on countertop to remove air bubbles.
2. Invert mold over parchment sheet lined half-pan. Let chocolate drain approx. 30 seconds. Keeping mold flat, "spin" mold in circular direction, allowing excess chocolate to fall onto parchment.
3. Upright mold and scrape off excess chocolate.
4. Invert mold on clean sheet of parchment and allow to cool at room temperature for 15-20 minutes. Place in fridge for 5 minutes.
5. Remove from fridge and invert mold - shells should fall out.
6. Fill each shell half with ½ ounce cocoa mix and 5-6 mini marshmallows.
7. Place a plate over a pan of warm (not boiling) water and heat until just warm.
8. Take one unfilled shell half and place on warm plate 5 seconds to soften and slightly melt the rim. Place on filled shell half. Repeat with remaining bombs. Let cool.
9. To seal the seam, heat a teaspoon in hot water, dry well, and rub the seam with the back of the spoon. Any large gaps can be filled with the remaining tempered chocolate. Let set for 5 minutes.
10. While bomb is setting, warm desired decorator chocolate and select decors. Drizzle a small amount of decorator chocolate on the bomb and top with desired decorations. Allow a few minutes to set.
11. Place a dab of chocolate in the bottom on the candy paper. Add cocoa bomb.
12. To use: Place cocoa bomb in a mug, pour about 6-8 ounces of hot milk over top, Stir well with a spoon or small whisk. Enjoy!



Tempering chocolate w/cocoa butter

SUPPLIES

- Callebaut Semi Sweet Callets 811
- Cocoa Butter, shredded with a Microplane Grater (1% the weight of the callets)
- Stock Pot with 2" water
- Induction Burner
- Metal Bowls (2)
- Spatula
- Thermometer
- Moulds – clean, dry and wiped well with a paper towel
- Straight Edge Scraper

DIRECTIONS

1. Heat water on induction burner until hot, but not boiling. Turn to low.
2. Place callets into metal bowl and place over warm water. Adjust cooking temperature as needed.
3. Stir frequently until melted. Measure temperature often and heat to 115°F. Don't go over!
4. Remove from heat, dry bottom of bowl and scrape chocolate into a clean bowl.
5. Stir every 2-3 minutes, cooling to 95°F. This can take 10-15 minutes or more depending on the temperature of the room. Take the temperature often, being sure to stir and scrape the bowl and mix well.
6. Add the grated cocoa powder all at once and stir to combine. Continue stirring every 1-2 minutes, taking temperature often, until chocolate reaches 90°F. Be sure to scrape the sides and bottom of the bowl, mixing well. Place on a hot pad to help keep warm.
7. Once chocolate has reached 90°F. spread a small amount on the parchment. If the chocolate hardens and becomes slightly dull within 5 minutes, the chocolate is tempered and ready to mould.
8. Pour chocolate into desired mould. Scrape mould edges clean. Let sit at room temperature until solidified (about 20 minutes depending on room temperature) and then place in refrigerator for about 5 minutes – just enough to cool off and set the cocoa butter. If properly tempered and cooled, the chocolate should release easily and cleanly from the mould.
9. Package and store finished chocolates at cool room temperature. Leftover chocolate can be saved and retempered and reused. Wash moulds in warm soapy water with a soft cloth. Dry well before use.

