

# STEP-BY-STEP

## MOULDING WITH TRANSFER SHEETS

Moulding with transfer sheets is a quick and easy way to create colorful, eye-catching chocolate pieces. See page XX for our selection of magnetic moulds, used in this technique.

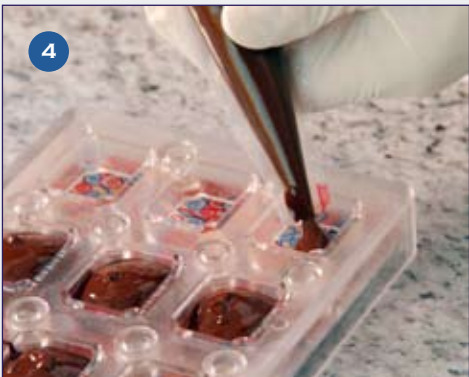


1. Remove backing of magnetic mould and set aside.

2. Lay transfer sheet onto magnetic mould. Be sure side with transfer is facing down.

3. Replace backing of magnetic mould.

4. Pipe tempered chocolate into each mould cavity. Vibrate to remove air bubbles, then refrigerate until chocolate is crystallized. Be sure not to vibrate the mould too long as it can blur the transfer (up to 4 sec).



5. Once chocolate is crystallized, remove backing of magnetic mould and set aside.

6. Slowly remove transfer sheet from chocolate pieces.



7. Remove finished chocolate pieces from mould.

