



Heart Shaped Strawberry Chocolate Kit

自製心型士多啤梨朱古力

4934761200590

HK\$48



雪糕



所需時間 50分鐘



8件

• 內附材料

士多啤梨朱古力60克，朱古力筆1支，
朱古力模具1個，禮物袋連飾帶8套

• 自備材料

80°C 熱水 (適量)，50°C 熱水 (適量)

• 使用器具

雪糕櫃，碗 (3小)，匙羹 (小)，碟，剪刀

熱溶朱古力要訣

1. 不要把水混入朱古力中。
2. 使用前確保碗及匙羹等器具乾爽。
3. 注意熱水溫度及融化時間，否則朱古力會難以凝固。

準備

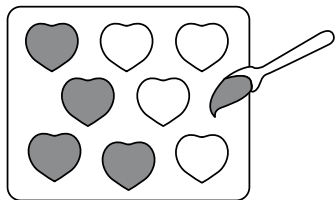
1. 用清潔劑清洗朱古力模具並抹乾。

製作方法

- 1 將士多啤梨朱古力置於小碗，盛於約80°C熱水上將朱古力融化。

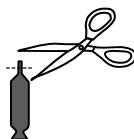


- 2 用匙羹將已融化的朱古力倒入朱古力模具，放進雪糕櫃冷藏30分鐘以上至凝固。

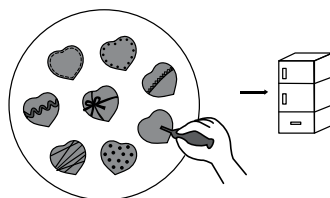


- 3 輕按朱古力模具，取出朱古力並放在碟上。

- 4 將朱古力筆放在50°C熱水中浸約3分鐘至軟身，抹乾朱古力筆的水份後用剪刀剪去末端。(如使用50°C以上之熱水，會令朱古力筆包裝變形。)



- 5 用朱古力筆在心型朱古力上畫上喜愛的圖畫及文字，放進雪糕櫃冷藏10分鐘以上至凝固。



- 6 放入禮物袋內，並綁上飾帶。



※完成後必須保持冷藏，並盡早品嚐

Happy Valentine



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Refrigerator

Preparation Time **50 mins****8 pcs**

Ingredients Included

Strawberry Chocolate 60g, Chocolate Pen 1pc,
Chocolate Mould 1pc,
Gift Bag With Ribbon 8 sets

You will need

80°C Hot Water (Some) 50°C Hot Water (Some)

Utensils

Refrigerator, Bowls (3 Small), Spoon (Small),
Plate, Scissors

Tips for melting chocolate

1. Not to mix the chocolate with water.
2. Dry the bowls and spoon etc. before use.
3. Well control the water temperature and melting time of chocolate; otherwise, chocolate will be difficult to solidify.

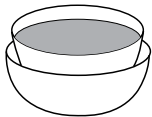
Preparation

1. Wash the chocolate mould with detergent and dry.

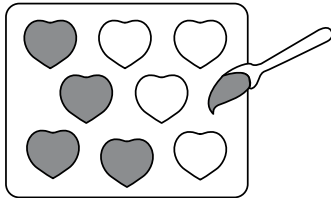


Directions

- 1 Put the strawberry chocolate into a small bowl. Set over a bowl of 80°C hot water to melt the chocolate.

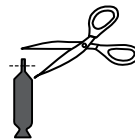


- 2 Put the melted chocolate into the chocolate mould by spoon. Then put into refrigerator for 30 minutes.

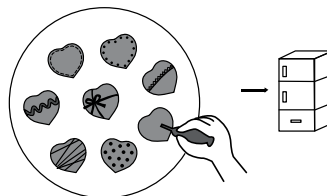


- 3 Gently press the chocolate mould to take out the chocolate and place them on a plate.

- 4 Soften the chocolate pen by putting it into 50°C hot water for 3 minutes. Dry the pen and cut the tip with scissors. (Using hot water higher than 50°C may deform the pen package)



- 5 Add pattern or word onto the heart shaped chocolate with the softened chocolate pen. Then put them into refrigerator for 10 minutes.



- 6 Wrap in gift bags and tie with ribbons.



※ Keep refrigerated and consume as soon as possible.

Happy Valentine