



※圖片只供參考



Chocolate Stick Kit 自製朱古力棒棒

4548718719198

HK\$80



雪櫃冷藏



所需時間 70分鐘



約 10粒

• 內附材料

焦糖脆粒55克、朱古力50克、覆盆子醬10克、朱古力筆1支、棒子10支、禮物袋連飾帶10套

• 自備材料

水1/2湯匙、80°C 熱水(適量)、50°C 熱水(適量)

• 使用器具

雪櫃、牛油紙、碗(1大、3小)、碟(小)、膠刮刀、量匙(1大、1小)、碟(約15厘米)、匙羹、剪刀、保鮮紙

製作方法

※ 把 1 茶匙焦糖脆片置於小碟備用。

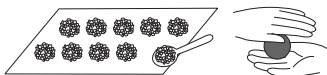
[朱古力脆脆]

1 將 15 粒朱古力置於小碗，然後盛於約 80°C 熱水上將朱古力融化。
※ 餘下的朱古力用於步驟 4。

2 把水和餘下的焦糖脆粒放入一個大碗內，以膠刮刀拌勻至軟滑狀。然後加入覆盆子醬及已融化的朱古力，再拌勻。



3 用匙羹把材料分成 10 等份，再以保鮮紙協助並用手輕輕搓圓(直徑 2.5cm)，放入雪櫃冷藏約 5 分鐘。並於中央輕輕插入棒子。
※ 若冷凍太久，棒子會不能插入。



[朱古力外層]

4 把剩餘的朱古力放入小碗內，並盛於約 80°C 熱水將朱古力融化。以約 50°C 熱水泡浸朱古力筆約 3 分鐘至軟身。

5 在碟上鋪上牛油紙。

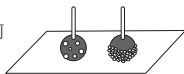
6 小心地用手握著朱古力球上的棒子，然後逐一用匙羹塗上一層朱古力。完成後請參考以下裝飾方法，並把朱古力球置於碟上(步驟 5)。



[裝飾]

使用焦糖脆粒

- 在朱古力外層凝固前鋪上焦糖脆粒。

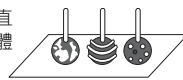


使用朱古力筆

※ 先把朱古力筆的水份抹乾，再用剪刀剪去末端。請向上剪，以免朱古力漏出。

- 在朱古力外層凝固前，繪畫大理石紋。

- 於凝固的朱古力上直接繪畫，圖案更立體生動。



- 在牛油紙上用朱古力筆繪畫直徑約 2 厘米的圓型圖案，待凝固。再於朱古力外層未凝固前置於圖案上，待凝固。



7 放入禮品包裝袋內，並縛上飾帶。

※ 完成後必須保持冷藏，並盡早品嚐。

Happy Valentine



※ For reference only



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Refrigerator



Preparation Time **70 mins**



10 pcs

• Ingredients Included

Caramel Crunch 55g, Chocolate 50g, Raspberry Sauce 10g, Chocolate Pen 1pc, Stick 10pcs, Gift Bag with Ribbons 10 sets

• You will need

Water 1/2 tablespoon, 80°C Hot Water (Some), 50°C Hot Water (Some)

• Utensils

Refrigerator, Baking Paper, Mixing Bowl (1 Large, 3 Small), Plate (Small), Spatula, Measuring Spoon (1 Large, 1 Small), Plate (around 15cm), Spoon, Scissors, Plastic Wrap



Directions

- ※ Reserve 1 teaspoon of caramel crunch on a small plate and set aside.

[Chocolate Crunch]

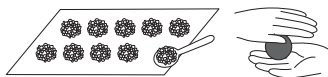
- 1 Add 15 chocolate cubes into a small bowl. Set over a pot of 80°C hot water to melt the chocolate.
※The remaining chocolate will be used in step 4.

- 2 Add 1/2 tablespoon of water and the remaining caramel crunch into another large bowl. Stir well with a spatula. Then add in the raspberry sauce and melted chocolate and mix well till creamy.



- 3 Divide the mixture into 10 portions with the use of plastic wrap; shape each portion into a ball with 2.5cm diameter. Then refrigerate for around 5 minutes and take out. Gently insert a stick at the centre of each chocolate ball.

※ Do not refrigerate for too long otherwise the stick cannot be inserted.



[Chocolate Coating]

- 4 Add the remaining chocolate cubes into a small bowl. Set over a pot of 80°C hot water and melt the chocolate. Soften the chocolate pen by putting it into 50°C hot water for 3 minutes.

- 5 Place the baking paper onto a plate.

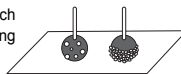
- 6 Hold the stick of the chocolate ball carefully. Coat the melted chocolate in step 4 over the chocolate ball by a spoon. Repeat the same with other chocolate balls. Then refer to the next section for the ways of garnishing the chocolate balls and place the chocolate balls on the plate prepared in step 5.



[Garnishing]

Using Caramel Crunch

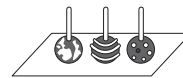
- Garnish with caramel crunch before the chocolate coating solidify.



Using Chocolate Pen

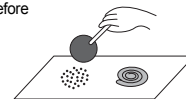
- ※ Cut the tip of the chocolate pen. Make sure the tip is at top when cutting to avoid any drop of chocolate.

- Draw marble patterns before the coating solidify.



- Draw the patterns you like on the hardened coating directly to produce a more lively effect.

- Draw circular patterns of around 2cm diameter on the baking paper and let them solidified. Place the chocolate ball on top before the coating solidified.



- 7 Wrap in gift bags and tie with ribbons.

※ Keep refrigerated and consume as soon as possible.

Happy Valentine