



※圖片只供參考



Raw Chocolate Kit 自製朱古力

4547315040438
HK\$55



雪櫃

所需時間 **160**分鐘**32**件

• 內附材料

朱古力100克、可可粉5克、糖粉5克、
心形模具1個、禮盒連玻璃紙1套

• 自備材料

生忌廉45毫升、洋酒（如蘭姆酒、香橙甜酒、
白蘭地等）5毫升、60-80°C熱水（適量）

• 使用器具

雪櫃、碗（1大1小）、膠刮刀、刀、量匙
（大、小）、保鮮紙、篩、筷子、盤或平碟

熱溶朱古力要訣

1. 不要把水混入朱古力中。
2. 使用前確保碗及膠刮刀等器具乾爽。
3. 注意熱水溫度及熱溶時間，否則朱古力會形成顆粒狀。
4. 在步驟4、7、8，若朱古力太軟以致難以處理時，應放回雪櫃再次冷藏。

準備

1. 準備一碗80°C熱水。

製作方法

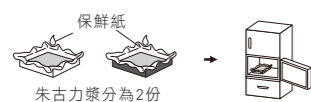
- 1 在小碗加入45毫升生忌廉，將碗放在80°C的熱水上，當忌廉變暖時加入朱古力將朱古力熱溶。



- 2 當朱古力溶化後，將小碗改盛於冷水上，用膠刮刀攪拌至黏稠狀。加入5毫升洋酒。



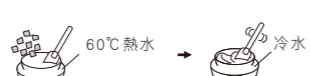
- 3 在禮盒蓋與盒底各鋪上保鮮紙，將材料分為2份，分別倒入其中，鋪平表面。放入雪櫃冷藏約1小時至凝固。
*冷藏時間會因應朱古力醬的黏稠度有所差別，請自行調節適當的時間。



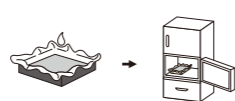
- 4 取出朱古力連保鮮紙，用心形模具切出16件。將切出的朱古力排列在盤子上，再放回雪櫃冷藏。



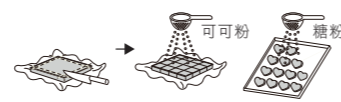
- 5 將步驟4剩餘的朱古力弄碎放入小碗內，盛在60°C的熱水中溫熱溶化成朱古力漿。之後重複步驟2。



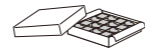
- 6 把禮盒的底盒再次鋪上保鮮紙，倒入朱古力漿，鋪平表面。放進雪櫃冷藏約1小時至凝固。



- 7 取出朱古力連保鮮紙，以小刀修飾四邊，每邊分成4大等分，再切成16件小正方形。用篩在正方形朱古力撒上可可粉，心形朱古力撒上糖粉。



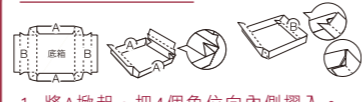
- 8 把玻璃紙鋪在禮盒內，用筷子將正方形與心形朱古力交替排列在禮盒內，做成相間效果。



※完成後必須密封保持冷藏，並於盡早品嚐。

盒蓋與盒底組合法

1. 將A掀起，把4個角向內側摺入。
2. 於4個角位上面蓋上B，然後再向內側摺入。



Happy Valentine



※ For reference only



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Refrigerator

Preparation Time **160** mins**32**pcs

• Ingredients Included

Chocolate 100g, Cocoa Powder 5g, Powdered Sugar 5g, Heart-shaped Cutter 1pc, Gift Box with Glassine Paper 1 set

• You will need

Raw Cream 45ml, Wine (Rum, Orange Liqueur, Brandy, etc) 5ml, 60-80°C Hot Water (Some)

• Utensils

Refrigerator, Mixing Bowls (1 Large & 1 Small), Silicon Spatula, Knife, Measuring Spoons (Large & Small), Cling Wrap, Sieve, Chopstick, Tray or Flat Plate

Tips for melting chocolate

1. Not to mix the chocolate with water.
2. Dry the bowls and spatula etc. before use.
3. Well control the water temperature and melting time of chocolate; otherwise, chocolate will become grainy.
4. At step 4, 7, 8, if the chocolate is too soft to handle, refrigerate it again.

Preparation

1. Prepare a bowl of 80°C hot water.

Directions

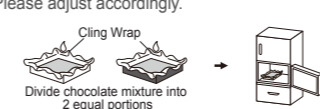
- 1 Put 45ml raw cream in a small mixing bowl set over 80°C hot water. When the cream is warmed, add in the chocolate to melt them with cream.



- 2 Once the chocolate are melted, transfer the small mixing bowl over cold water. Stir with a spatula until stiff. Then add in 5ml of wine.



- 3 Divide the mixture into 2 equal portions and pour onto the cover and the bottom of the gift box lined with cling wrap separately. Smooth the surface and refrigerate them for around an hour until solidified. *Refrigerating time varies depends on the texture of mixture in step 2. Please adjust accordingly.



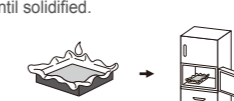
- 4 Take out the chocolate with cling wrap. Cut 16 pieces of chocolate with the heart shaped cutter. Arrange them on a tray and refrigerate them again.



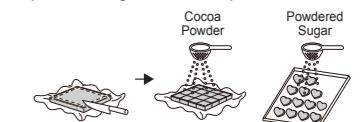
- 5 Crush the remaining chocolate and melt it in a small mixing bowl set over 60°C hot water. Then, repeat step 2.



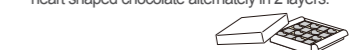
- 6 Pour chocolate onto the bottom of the gift box lined with cling wrap. Smooth the surface and refrigerate it for around an hour until solidified.



- 7 Take out the chocolate with cling wrap. Cut the excess chocolate at the margins to adjust the shape. Then divide into 4 equal portions and then cut into 16pcs chocolate cubes. Use sieve to sprinkle cocoa powder on chocolate cubes and powdered sugar on heart-shaped chocolates.



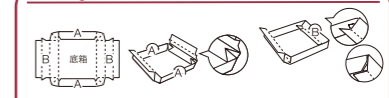
- 8 Use chopsticks to place chocolates into the gift box lined with glassine. Arrange square shaped and heart shaped chocolate alternately in 2 layers.



※Keep refrigerated and consume as soon as possible.

Folding method of the cover and the bottom

1. Fold the edges A and tuck in 4 corners.
2. Wrap the open flaps B and fold inwards to cover all 4 corners.



Happy Valentine