Make Your Own Moulded Chocolates

Lotus Chocolate Co. Ltd.

Chocotreat Melting & Handling

1. MELTING

STOVE: Break the Lotus chocotreat slab into small pieces and place in a vessel which is then placed in another boiling water vessel and heat to 45-50oC, while mixing frequently till chocolate is melted completely. NOTE: Do not expose choco to direct heat source

MICROWAVE: Place pieces of choco in a microwave-able container, place in microwave, set microwave at low and heat choco slab pieces for 20 seconds. Bring out, stir and repeat process until choco is melted completely.

2. MOULDING - *Choco is ready for use. It can be scooped into mould cavities with or without inclusions such as nuts, butterscotch chips, and the coloured sugar bits and many more...*

3. SETTING - *Remove excess choco from the sides and edges. Cover the mould and keep in the refrigerator for 45-55 minutes.*

4. DEMOULDING - *Remove mould and invert on clean table and tap.*

5. READY - *Shining delicious Choco units release from mould, ready to eat.*

6. STORAGE - *The units can be wrapped with coloured foil and stored in cool, dry and hygienic places at 20oC.*

Also find our ready to make chocolate kits… in a retail store near you!!!!
OR contact us for the same.