

# Mouldings of chocolate subjects (Easter, Halloween, Christmas)

**Recipe for 12**

## **Description**

Learn how to make mouldings like a professional. Learn the knowledge of chocolate techniques. Master the different temperatures that will allow you to make the subjects of your choice and please your friends and family.

## **Ingredients**

Dark, Milk, White or colored chocolate

- 2 Kg Dark chocolate
- 2 Kg Milk chocolate
- 2 Kg White chocolate

## **Preparation**

- Preparation time **90 mins**
- Resting time **30 mins**

The temperatures

## **Crystallizations**

Dark chocolate (cover)

31/32 C

Milk Chocolate (coating)

28/29 C

White Chocolate

26/27 C

**Bon appétit!**