

CakeFlix

Tempered Chocolate Tools & Ingredients

Passion Fruit Ganache

- Dark chocolate hearts with transfer sheet decoration
- 75g white chocolate (28% cocoa solids – I recommend Callebaut W2)
- 30g passion fruit puree (I used Ravifruit puree from Keylink)
- 3g glucose syrup
- 4g unsalted butter Pre-cast magnetic mould (with transfer sheet) in dark chocolate couverture (eg Callebaut 811 54.5% cocoa solids)
- Tempered dark chocolate for capping (eg. Callebaut 811, 54.5% cocoa solids)

Caramel Ganache

- Hollow milk chocolate spheres (makes approx 30)
- 100g whipping cream (approx 37% fat content)
- 8g glucose syrup
- 14g water 34g granulated sugar
- 106g milk chocolate couverture (33.6% cocoa solids, I recommend Callebaut 823)
- 1.5g sea salt flakes
- 30 hollow milk chocolate spheres (from Keylink)
- Feuilletine wafer flakes for coating (from Keylink)
- Tempered milk chocolate for sealing and dipping (33.6% cocoa solids, I recommend Callebaut 823)

Hazelnut Praline Ganache

- Milk choc cast polycarbonate mould – metallic dusted
- 62g milk chocolate couverture (33.6% cocoa solids, I recommend Callebaut 823)
- 47g whipping cream (approx 37% fat content)
- 3g glucose syrup 80g hazelnut praline – ground to a powder (see recipe below)
- Polycarbonate mould brushed with metallic dusts and pre-cast with milk chocolate couverture (33.6% cocoa solids, I recommend Callebaut 823)
- Tempered milk chocolate couverture to cap (33.6% cocoa solids, I recommend Callebaut 823)

Equipment

- Microwave (and/or tempering machine)
<https://www.vantagehouse.com/chocolate-tempering-machine/>
- Stove Heat gun – example
[https://www.blackanddecker.co.uk/en-gb/products/painting-and-decorating/decorating-to-ols/1750w-heat-gun/kx1650](https://www.blackanddecker.co.uk/en-gb/products/painting-and-decorating/decorating-tools/1750w-heat-gun/kx1650)
- Accurate digital scales
- Temperature probes – digital and infra red
- Disposable gloves Cocoa butter transfer sheets
<https://www.keylink.org/products/transfer-sheets-texture-sheets>

- Metallic dusts for chocolate and new large make up brush
<https://www.keylink.org/products/powder-colours>
- Disposable piping bags <https://www.keylink.org/keyword/PIPING+BAGS>
<https://hbingredients.co.uk/search?q=PIPING+BAGS>
- Boxes for presentation (you'd also need inserts and lids) if required – one example
<https://www.keylink.org/products/cosmopolitan-range>
- Polycarbonate chocolate moulds
- Magnetic chocolate moulds <https://www.keylink.org/products/chocolate-moulds>
<https://www.homechocolatefactory.com/CTGY/Chocolate-Moulds.html>
- Chocolate Spheres <https://www.keylink.org/products/truffle-shells-hollow-cups-shapes>
- Chocolate scrapers and plastic bench scraper
<https://www.keylink.org/product/mould-scraper-170mm-widE>
<https://www.keylink.org/product/flexible-scraper-reinforced-grip-1>
- Small and medium plastic bowls
- Small heat proof spatulas for making ganache
- Spatulas for stirring chocolate
- Small cranked palette knives
- Plastic ladles Round dipping forks (or normal forks)
<https://www.keylink.org/products/accessories-for-chocolate-work>
- Rolling (squared cooling) racks
<https://www.amazon.co.uk/KitchenCraft-Chrome-Plated-Wire-Cooling-Trivet/dp/B00011>
- VNK Tongs
- Trays lined with parchment for laying coated truffles on to
- Mini chopping boards or trays for demoulding the chocolates
- Pastry brush – silicone
- Display platter/presentation slate
- Small milk pans (thin based if possible)
- Scissors
- Jug or tumbler for sitting piping bag in for filling
- Lipped tray for wafer flakes for coating truffle