

# Taylor'd Treats

PO Box 2415, Rowville VIC 3178  
Ph/Fx: 03 9763 7660 Mob: 0414 514 256  
[www.taylor'd-treats.com](http://www.taylor'd-treats.com) [sales@taylor'd-treats.com](mailto:sales@taylor'd-treats.com)

## Making you own homemade chocolates

You will need: Cadbury's chocolate melting buttons, moulds, teaspoons, paintbrush (not previously used for paint), fillings, glass bowl (microwave) or double boiler saucepan (stovetop)

Melting the chocolate buttons in a microwave is the quickest and easiest method as the temperature and time are easily regulated. If you are using a double boiler to melt the chocolate buttons, keep the heat low and stir often.

1. Place chocolate buttons in a small glass bowl (one that fits comfortably in your hand), place in microwave and set microwave temperature to **DEFROST** (or low), set time to 2 minutes and press start.
2. When time is up take bowl from microwave, stir the top buttons into the melted chocolate on the bottom, place the bowl back into the microwave and **DEFROST** for a further 2 minutes.
3. The chocolate should now be a liquid similar to thickened cream (some buttons may still be firm, they will melt in to the liquid with a little stirring)
4. With a teaspoon, transfer the liquid chocolate into the mould, slightly under filling each shape for solid chocolates or approximately half filling for centre filled chocolates.
  - **SOLIDS:** When all the shapes are filled, tap the mould firmly on the bench top to raise any air bubbles to the surface. If the chocolate starts to firm up as you are pouring tap the mould between every 3-4 shapes being filled.
  - **CENTRES:** with a paintbrush, stir the chocolates in each shape around and brush up the sides to create a shell, lift the mould above you head – keeping level – and look through from underneath to ensure that no areas are see through (if there are any, add more or redistribute the chocolate in the shape to cover any such areas).
5. Put the moulds into the refrigerator on a level surface. 10 minutes for solids and 5 for centres. Chocolate is not ready as solids if the surface looks “wet” from the underneath.
6. Solids should now drop easily out of the moulds when the mould is turned over – take care not to let them drop too far as they may break. Those that don't drop out easily may need to be pressed – place mould on a flat surface and pres lightly on the plastic surface the chocolates should just drop out.
7. If making centres, once the shells have set, remove the moulds from the refrigerator. For cream filled centres, using two teaspoons, get some filling from the jar on one spoon and use the other to scrape it into the shell being careful not to let the filling fall across the edge of the shell as this will cause the chocolate not to seal properly and the filling will seep out.
8. When all shapes have been filled, making sure the filling is not higher than the edge of the mould, spoon some more liquid chocolate over the filling and make sure the shell and the base create a seal to ensure the filling doesn't escape (pressing the back of a spoon lightly into the liquid chocolate should raise it to meet the edge of the shell to give a good seal). Tap on the bench to release air bubbles and return to the fridge for a further 5 minutes
9. Chocolates may be placed in display bags or boxes as gifts or just placed on a plate to serve to guests, kids also love to find them as a little surprise in their lunch boxes.

Find us at Caribbean Market – Sundays - site E48-52  
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the full version is coming soon