



E.



A.



B.



C.



D.

CHOCOFLEX MOULDS

Flexible silicone mats make moulding cream centers easy. Available in 5 shapes.

A. Rectangle (15mm x 35mm) | A-5109

B. Square (23mm x 23mm) | A-5110

C. Round (26mm dia.) | A-5111

D. Oval (32mm x 21mm) | A-5112

E. Sphere (24mm dia.) | A-5114

STEP-BY-STEP

CHOCOFLEX SPHERICAL MOULD

This spherical mould offers the professional confectioner several options for creating a variety of truffles, centers and jellies, without relying on expensive equipment. Ideal for small batch production.



1

- 1) Place top of 2-part sphere mould onto bottom, making sure tabs are aligned properly.
- 2) Using funnel filled with melted ganache, fill cavities of mould.
- 3) Refrigerate, allowing ganache to set up. Once complete, peel away top of mould revealing finished moulded spheres.



2



3

