

STEP-BY-STEP

MAKING DECOR WITH TRANSFER SHEETS

This technique allows you to create colorful, textured chocolate decorations perfect as pieces themselves or for presentation and plating. Tools used in this technique can be found on pages 42-43.



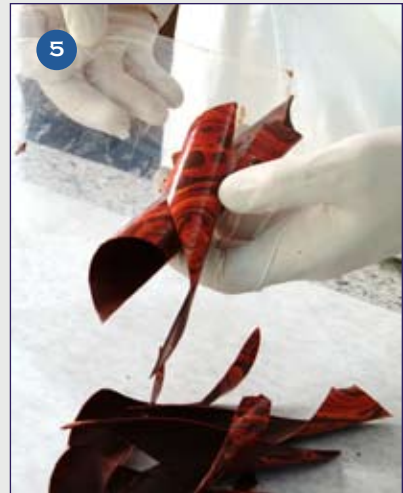
1. Pour tempered chocolate over transfer sheet, cocoa butter side up.

2. Use offset spatula (pg 43) to spread evenly.

3. Using knife, gently cut chocolate into triangular shapes. Be careful not to cut transfer sheet.

4. Gently roll.

5. Once chocolate has crystallized, gently unroll, allowing pieces to break off as you go.



INGREDIENTS