USING COLORED COCOA BUTTERS

There are many uses for colored cocoa butters. Two of the more popular techniques are described below. They can be used individually, or in conjunction with one another, as is shown here on this page.

HAND APPLICATION

Hand application works well when a textured, mixed color is look is desired. It allows you to mix the colors directly in the mould cavity to achieve a rich, "painterly" appearance.

How to apply Colored Cocoa Butters by hand:

1. **Warm colored cocoa butter to approximately 92°F. or until in a liquid state.**
2. **Place desired colors in small plastic cups.**
3. **Wearing gloves, dip finger into colors. (shown)**
4. **Swipe inside of mould with finger to apply color (shown). Set aside and cool.**
5. **When colored cocoa butter is nearly completely crystallized, create shells using tempered chocolate.**

Hint: Layer colors to achieve "painterly" effect, or combine with airbrushing technique for an interesting contrast, as shown here.

AIRBRUSHING COLORS

Successful airbrushing techniques require special attention to temperature at which you spray; different temperatures will allow you to achieve different effects.

How to airbrush Colored Cocoa Butters:

1. **Warm colored cocoa butter to approximately 92°F.**
2. **Use airbrush to lightly spray color on inside of mould cavity (shown).**
3. **Set aside and cool.**
4. **When colored cocoa butter is nearly completely crystallized, create shells using tempered chocolate.**

Hint: Colored cocoa butter can also be applied after the moulded piece is complete. When applied on a chilled piece, the colored cocoa butter will take on a soft, fuzzy appearance. Ideal for display pieces, this technique is not recommended for pieces intended for eating, as the colors can easily smudge.

INGREDIENTS