

Chocolate Animal Kit - 31978

Alternative Hints and Tips for Filling the Moulds to Create the Animal Features



Equipment:

- Chocolate Animal Kit
- Chocolate 300g.
- Bowl for chocolate – either heatproof or microwavable, depending on your choice of method for melting the chocolate
- Lakeland disposable icing bags
- Scissors



Step 1 – Cleaning the Mould

Make sure your moulds are clean and dry. Polish the inside of the mould with a lint free cloth or some dry kitchen roll to make sure there are no oily fingerprints inside the moulds.



Step 2 – Melting the Chocolate

Place your 300g. chocolate (we used [Guittard's Chocolate Chips](#)) into a bowl and place over a pan of very hot (but not boiling) water, ensuring the bowl is not in direct contact with the water. Melt slowly, stirring occasionally. Alternatively, you can melt the chocolate in the microwave.



Step 3 – Filling the Piping Bag

Roll back the piping bag to create a shorter 'pouch' and place in a tall glass, point down, to support it.



Wipe the water from the base of the bowl, to ensure no water mixes with the chocolate, and then scrape the melted chocolate in to the piping bag. Twist to close the top of the bag and cut the point off the end – make sure you don't leave too big a hole!



Step 4 – Filling Moulds with Chocolate

Pipe the chocolate in to the moulds you don't have to be too precise, however, please be careful not to overfill the moulds. If you have a bit of bleeding, it's easy to tidy up using a blunt edged knife.

Step 5 – Levelling the Chocolate

Gently tap them on to the countertop to settle the chocolate. If the moulds are not full add more chocolate and tap again to level off the chocolate – you will see any air bubbles rise to the surface.

NB Make sure the moulds are full otherwise the chocolate will be too thin and brittle to turn out successfully

Step 6 – Leaving to Set

Leave the moulds to set. Alternatively, if the room is warm, place them in the fridge for a minimum of 20 minutes.

Step 7 – Turning Out the Mould

When the chocolate has hardened, you will need to release the shapes from the moulds. This can be a little tricky, but just be careful and take your time.

Gently press the chocolate from the base of the moulds until it releases and can be popped out on to a plate or board. If you feel the chocolate is warming up and beginning to bend, just pop it back in to the fridge for a few moments, then continue the process of popping it out of the mould.

Step 8 – Attaching Features to the Body

Using melted chocolate from a piping bag, pipe a little chocolate along the edge of the feature you want to attach to the animal body. Wait a few seconds and then gently press the part to the body. You may have to hold it in place for a few seconds until the chocolate begins to harden.

