



Working with chocolate is enjoyable when using **Easy Choc**, with its exclusive design and ease of use. Just like professional bakers, you can create perfect chocolates or refined chocolate mini-desserts, using fondant, white or milk chocolate, and decorating with dry or candied fruit or even adding pepper or orange for a taste sensation.

Creating special shapes for a product as delicate as chocolates has become easy. Once out of the fridge, simply remove the Easy Choc mould from around the product. Thanks to its flexible structure, non-stick properties, and to the particular polished effect on the inside, you really can get the best from your mould. The polished effect allows the mixture to fill the shape of the mould perfectly, and adds a touch of shine to your creations.

Easy Choc moulds are versatile and have multiple uses. They can be used for fridge storage and cooking, both in a traditional oven and microwave. They resist freezing from -60°C (-75°F) and heating up to 230°C (450°F), and can be transferred directly from the freezer to the oven or microwave.

Easy Choc moulds are also easy to use, flexible, can be used up to 3000 times, and are completely food-safe and non-toxic in their composition. They are easily washable, in the sink or in the dishwasher.



To Make 15 Chocolates

Ingredients

200 g (7 oz) of fondant, white chocolate, or milk chocolate

Before using the Silikomart Easy Choc mould, remember to wash in hot water or in the dishwasher.

1. Melt the chocolate.
2. Pour a small amount of melted chocolate into each cavity of the mould. Let it settle as it sticks to the walls of the cavities and releases any air bubbles.
3. Pour the remaining chocolate to fill each cavity.
4. Place the filled mould in the refrigerator for about 20 minutes.
5. Remove from the fridge, and use light pressure under each cavity to help remove the hardened chocolates from the mould.
6. Store chocolates in an airtight container, in a cool, dry location.

Never use knives or other sharp objects. Avoid abrasive detergents and sponge scrubbers. Keep away from flames, hot elements, and the like. Do not use with Crisp or browning settings in the microwave, nor under the broiler.

Made in Italy, with 100% food grade platinum silicone. Manufactured using a unique liquid silicone that makes the molds more stable and thermally resistant than when using solid silicone. A seven hour thermal process eliminates any possibility of residual toxic substances, and an aging process guarantees it for 3000 uses. Conforms to CE and FDA guidelines.