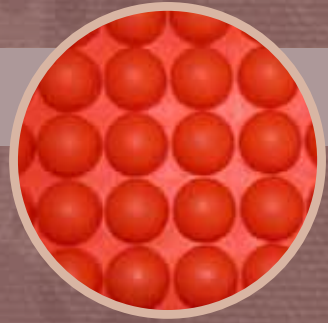
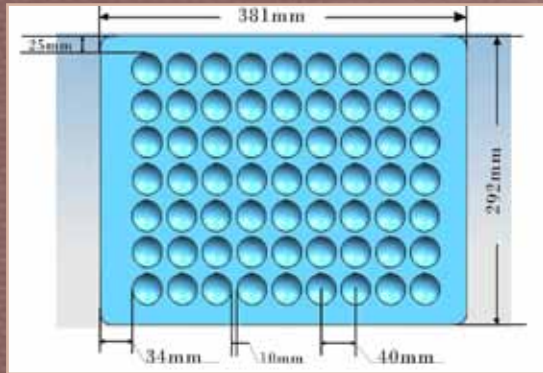


Silicone Mold Steps & Processes



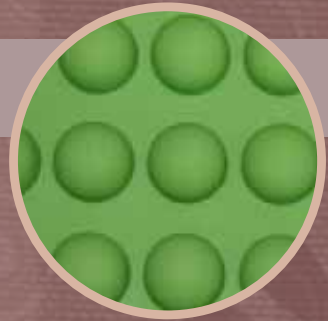
16 grams Truffles Large

Technical Drawing



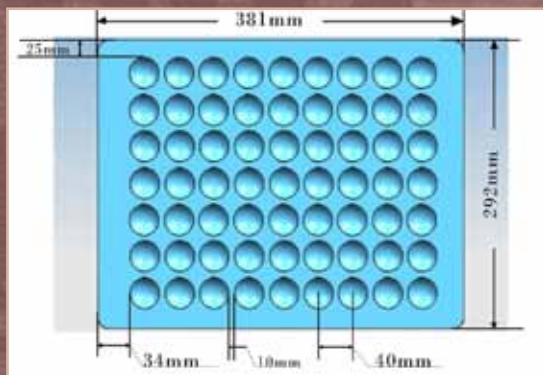
Dimension:

11 1/2'X15'
381 x 292mm
Cavities: 63 pcs
Weight: 16 grams
0.6 Oz



12 gram Truffles Euro

Technical Drawing



Dimension:

11 1/2'X 15'
381 x 292mm
Cavities: 54 pcs
Weight: 12 grams
0.4 Oz



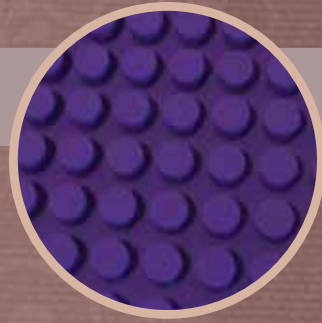
Mousse Teardrop



Dimension:

11 1/2'X 15'
381 x 292mm
Cavities: 70 pcs
Weight: 120 grams
4.3 Oz

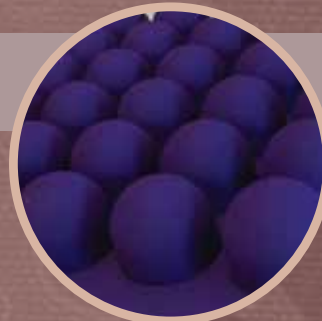
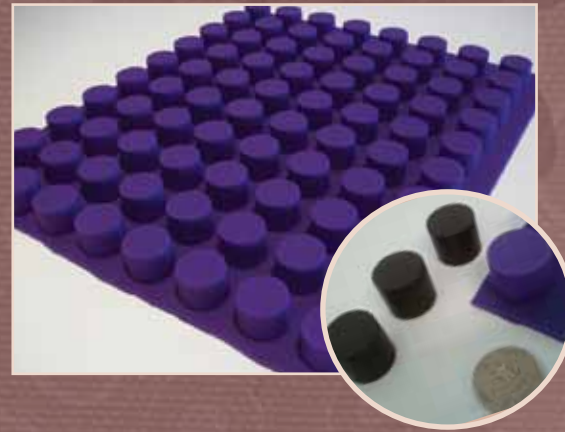
Scoritech Blade Supply



Mini-Cheesecake

Dimension:

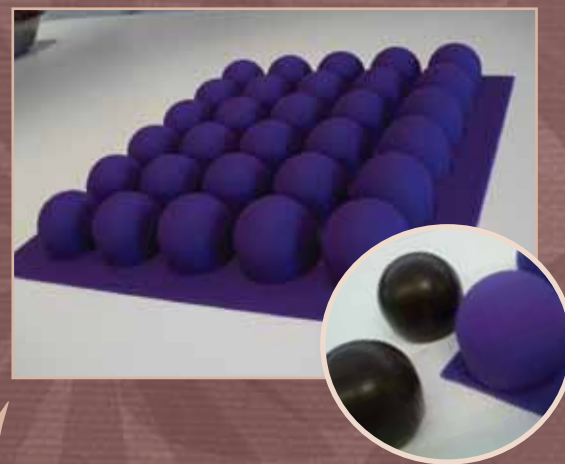
11 1/2'X 15'
381 x 292mm
Cavities: 70 pcs
Weight: 12 grams
0.4 Oz



Giant Truffles

Dimension:

11 1/2'X 15'
381 x 292mm
Pan Cavilico: 30 pcs
Weight: 35 grams
1.25 Oz

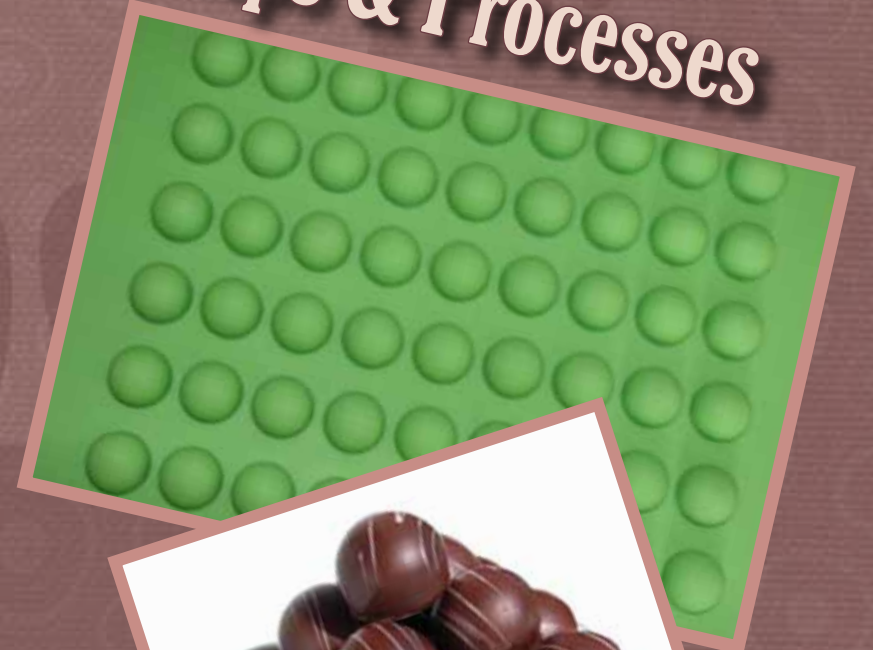


E-Mail:

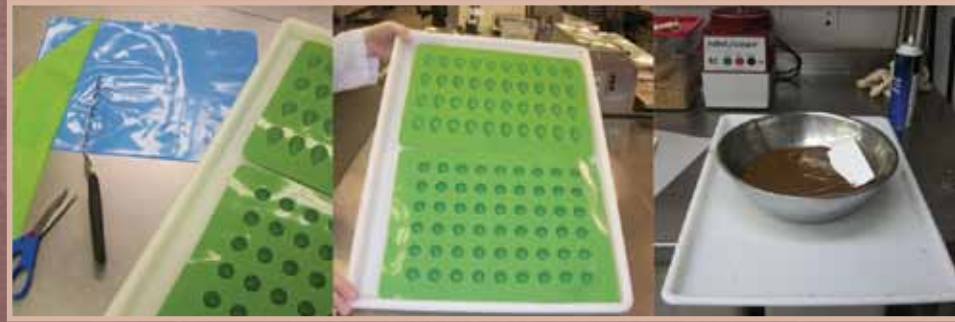
P. O. Box



Silicone Mold
Steps & Processes



Silicone Mold Steps & Processes



1 Set the prepared, clean, dry silicone molds on sheet pans.

2 Prepare a stable, "cut-able" ganache, normally used for frames or enrobing following the recipe.



3 Using a pastry bag, pipe the liquid ganache into the mold by inserting the pastry bag tip into the bottom of the mold, and fill it until the ganache comes up to the top. This will avoid creating air pockets in the mold.



4 Once all of the cavities are filled, smooth out the excess ganache with an offset spatula to leave the truffles flat and even on the bottom.

5 Apply a plastic sheet over the bottoms to protect the ganache for enrobing. (Note that this can be done after de-molding also.)

Scoritech Blade Supply



6 Refrigerate for 6 to 12 hours (first phase of crystallization) at 34F.

7 For the best result, never de-mold the truffle without freezing it first.

8 Then move it to a deep freezer for 24 hours for complete hardening. At this stage, the truffles can be kept in perfect condition for up to 4 months in the molds.

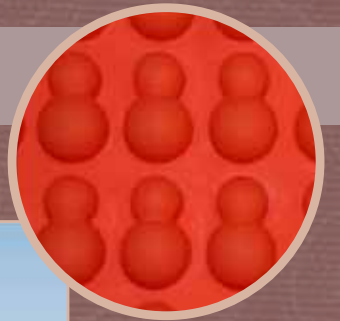
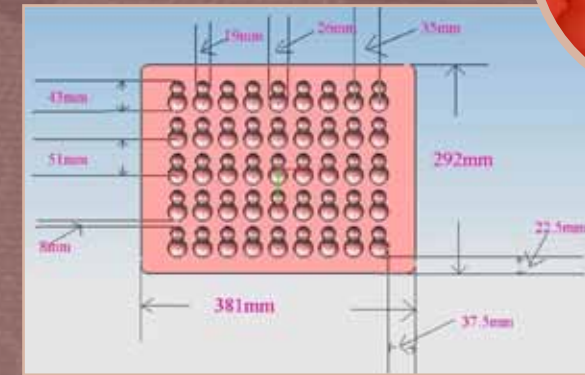


9 To de-mold, prepare a parchment-lined sheet pan. Remove the silicone mold from the freezer. Pop each truffle from the underside, and set it on the paper-lined tray. Cover with a plastic film, and let the truffles come back to room temperature or a core temperature of 68-70F before enrobing with tempered chocolate. Decorate to your artistic favor.

Silicone Mold Steps & Processes

Lady Bug Truffles

Technical Drawing

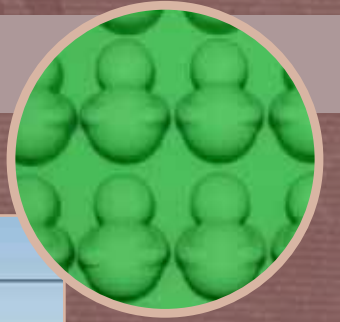
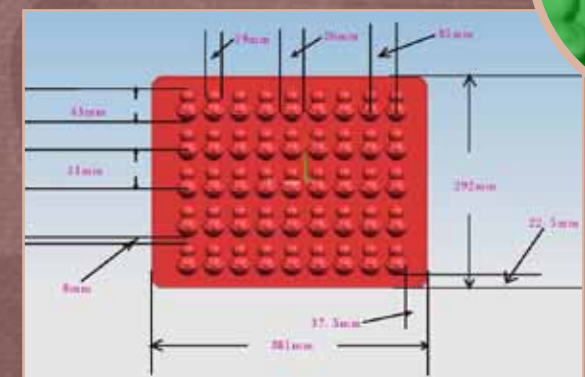


Dimension:

11 1/2' X 15'
381 x 292mm
Cavities: 45pcs
Weight: 16 grams
0.6 Oz

Penguin/Snowman Truffles

Technical Drawing

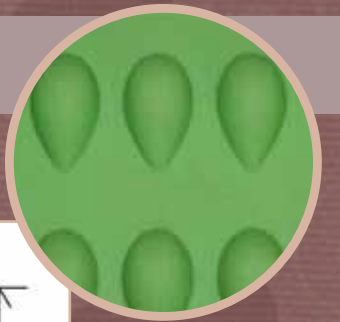
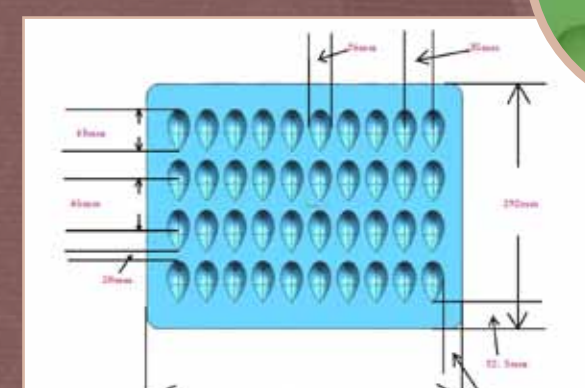


Dimension:

11 1/2' X 15'
381 x 292mm
Cavities: 45pcs
Weight: 16 grams
0.6 Oz

Almond Truffles

Technical Drawing



Dimension:

11 1/2' X 15'
381 x 292mm
Pan Cavilico: 40pcs
Weight: 12 grams
0.4 Oz