

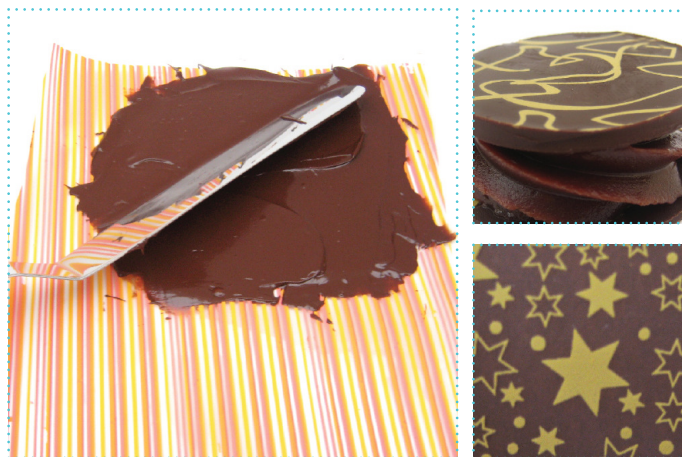
Chocolate transfer Sheets



Chocolate Transfer Sheets are a dynamic, easy to use medium and are great for giving your chocolates a professional, stylish finish. They are also versatile and can be used to create beautiful decorations for cakes and cookies.

What are they?

Chocolate Transfer Sheets are acetate sheets with the pattern embossed with cocoa butter on one side. on contact with melted chocolate the cocoa butter pattern is transferred to the surface of the chocolate. It's really as simple as that!



How do you use them?

Place your Chocolate Transfer Sheet face down (with the embossed pattern facing upwards) and pour on sufficient melted chocolate to cover the transfer sheet with a thin layer. See our factsheet on 'Melting and Tempering Chocolate' for more information on melting your chocolate.



We have a large range of **Chocolate Transfer Sheets** available

Using an **offset spatula** spread the chocolate out to create an even thin layer and leave to set until the chocolate loses its gloss but remains flexible. This usually takes around 5-10 minutes but can be speeded up by putting the sheet in the fridge.

Using cookie cutters or even a sharp knife, cut out your desired shapes from the chocolate but do not try at this stage to remove your cut out pieces from the sheet. Allow the chocolate to fully set for a further 20-30 minutes (or place in the fridge for a quicker result). Once set, carefully peel the shapes from your transfer sheet and they are ready to use!

Store your unused sheets flat in a cool dry place.

