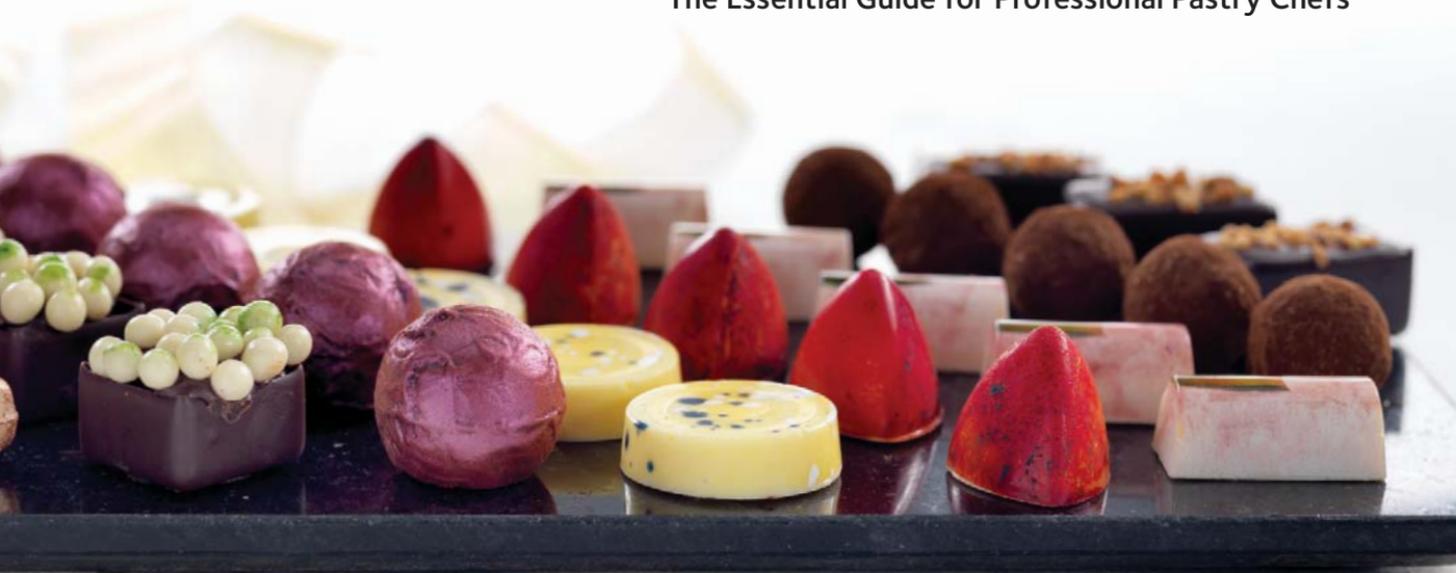


Chocolate Petit-Fours

The Essential Guide for Professional Pastry Chefs



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As a pastry chef in a hotel, restaurant or catering business, there are many occasions when you will be asked to produce attractive and delicious chocolates with the added “wow” factor at really short notice, such as for:

- Dessert canapés
- Chocolate petit-fours
- VIP Gifts & Amenities
- Pillow chocolates

This booklet is designed to help you do just that! With practical and helpful advice for professional pastry chefs working in a commercial kitchen, you will discover just how easy and quick it can be to turn out spectacular chocolates and petit-fours.

Tempering, Temperatures, Storage & Shelf Life

Tempering can sometimes be an inconvenient hurdle, so while some of the recipes in this booklet do require tempered chocolate - those marked with **T** - many do not!

Working temperatures, recommended storage conditions and shelf life are also very important matters when working with chocolate so we have provided a checklist of essential considerations.

Recipes

In this section we have shown a “core” recipe to illustrate a particular technique or type of chocolate along with a number of variations on the theme (with abbreviated instructions only) to give you a glimpse of just how creative you can get! All the recipes have been carefully tried and tested so if you don’t have time to experiment with your own flavour/decor combinations, just use one of ours!

- Quantities and costs are approximate and allow for 5-10% wastage
- Between 2p and 8p per chocolate (as appropriate) has been allowed in most recipes for products used as decor
- Times given are approximate and exclude cooling time
- Flavouring ingredients can be substituted as required
- TIPS and guidance from main recipe will generally apply to related variations
- Up-to-date costings for each recipe are available on our website in the “My Recipes” section of the “My Account” area.

For more recipe ideas, we would highly recommend Jean-Pierre Wybauw’s “Fine Chocolates” series of books which are all available from Keylink.

In every case, remember that the emphasis is on achieving exceptional quality but just quickly and conveniently!



We are very grateful to Julie Sharp and Thierry Dumouchel for creating the recipes and for their invaluable help in putting together what we hope will be a very useful resource for the professional pastry chef.



Julie Sharp
Barry Callebaut Chocolate Academy, Banbury (Technical Advisor)

Julie has spent most of her career as Executive Pastry Chef in high profile 5 star establishments around the world, including Claridges in London, Chateau Lake Louise in Canada and Hotel Sofitel in Melbourne.

Julie's area of expertise is mainly in the production of plated desserts and patisserie which led her to be awarded Pastry Chef of the Year from the Craft Guild of Chefs in 2004.

As Julie comes from the pastry side, her ideas and insights are very much from the perspective of a busy pastry chef rather than that of a professional chocolatier.



Thierry Dumouchel
Dumouchel Patisserie, Leeds

Thierry Dumouchel, Yorkshire Chef of the Year 2010, has been practising an absolute dedication to artisan baking, speciality pâtisserie and chocolate work for over 25 years.

As an expert chocolatier, he specialises in handmade artisan chocolates, truffles and seasonal presentations and was on the judging panel at The World Chocolate Masters in London in 2010. In addition, Thierry is highly sought after for consultancy work and staff training and is also a Cacao Barry ambassador and the Cointreau® ambassador for the UK.

With so much experience from running his own business, Thierry has a firm grasp on the importance of both productivity and cost control in the kitchen and we have benefitted enormously from this expertise.



Tempering, Temperatures, Storage & Shelf Life



Tempering

Properly tempered chocolate is essential to ensure the following:

- Glossy appearance
- Good snap
- Customary mouth-feel of chocolate
- Good retraction from moulds
- Optimum shelf life

However, not all chocolate or chocolate petit-four recipes need tempered chocolate. Look out for the  mark which indicates that a recipe involves tempering. A full discussion of how to temper is beyond the scope of this booklet but you can refer to the videos on our website at



www.keylink.org/instructionalvideos for a quick refresher!

Temperatures

Ideal room temperature:	18 °c – 21 °c
Melting chocolate:	45 °c
Tempering chocolate D/M/W:	32 °c / 31 °c / 30 °c (typically)
Cooling chocolates:	12 °c
Storing chocolates:	12 °c – 20 °c
Relative Humidity:	<65%



Storage

Chocolates will absorb moisture, leading to sugar bloom, but they will also absorb odours. So storing them next to chopped onions or garlic is never a great idea! Ideally, keep a separate fridge for your chocolates; wine coolers can be good as they have the right temperature range but watch out for signs of excess humidity.

Alternatively, put your chocolates into air-tight containers (eg. tupperware) or (silicon paper-lined) Gastronorm vats with lids and then put them into the fridge. But remember, when you remove the containers from the fridge, allow them to return to room temperature BEFORE opening them! Otherwise, the rapid change in temperature will result in condensation and sugar bloom on your chocolates. Avoid temperature variations of more than 10°C!

Similarly, leaving chocolates in a warm place or exposed to direct sunlight will lead to the formation of fat bloom.

Shelf Life

Shelf life is basically determined by the free water content (AW) of your product which in turn is affected by the precise ratio of fats, water and solids present. Storage temperature is also very important. However, in a hotel or restaurant environment, the emphasis is usually on delicious and attractive, freshly produced chocolates which will get consumed within days rather than weeks or months so we have not concentrated overly on how to optimise shelf life.

For further information on this subject, we would highly recommend Jean-Pierre Wybauw's "Fine Chocolates" series of books.

Troubleshooting Guide



Cold spots: These are dull stains on the surface of moulded products. They occur if your moulds or your refrigerator are too cold or if your moulds are not sufficiently clean.



Fat bloom: This is a soft, white layer of fat crystals on the surface of chocolate. It occurs when fat molecules re-crystallise after exposure to heat or over time as fatty fillings migrate into the chocolate shell.



Sugar bloom: This is a rough, grainy layer of sugar crystals on the surface of the chocolate. It occurs when moisture forms on the chocolate (due to condensation), dissolving the sugar in the chocolate. When the water subsequently evaporates, the sugar crystals remain.



Air bubbles: These appear as "gaps" or "pot-holes" in the surface of your chocolates. They can occur if your chocolate is over-tempered (the chocolate thickens up preventing the escape of air bubbles) or if the moulds were insufficiently vibrated.

Using Truffle Spheres



Classic Remy Martin® Truffle

63 chocolates in 30 mins

Cost each: 11.8p

- 120g UHT Whipping Cream (35% Fat)
- 30g Glucose Syrup [SCA119]
- 24g Invert Sugar
- 22g Cocoa Mass [SCC401]

Warm together to 40 °c and blend, using a hand blender. The cream is UHT so does not need boiling

220g Saint Domingue Origin Chocolate [SCC100]

Warm in microwave to 35 °c, then add to above mixture and blend

- 20g Remy Martin® Fine Champagne Cognac 58% [SCL112]

Add alcohol concentrate and blend

- 1 Tray of 63 Dark Truffle Shells [SCS400]

Pipe into shells ensuring mass at 28-32 °c leaving enough space to close

- Dark Chocolate [SCC501]
- Cocoa Powder [SCC455]

Close sphere and allow cap to dry. Lightly coat spheres by hand, drop into cocoa powder, allow to become semi-dry and roll. Alternatively, allow to dry on PVC sheets and roll in coloured powder in a bowl.

TIPS: After piping, leave at least 4 hours in cool store before closing to allow ganache to form a crust. If using alcohol at 40% or weaker, just add extra to taste. Add spice to cocoa powder for added flavour.



Crunchy Papouasie Truffle

63 chocolates in 20 mins
Cost each: 10.3p

- 300g Cara Crakine [SCM566]
- 50g Papouasie Origin Chocolate [SCC105]

Warm together to 32°C and mix

- 1 Tray of 63 Milk Truffle Shells [SCS401]

Pipe into shells ensuring mass at 28-32°C

- Milk Chocolate [SCC521]
- Fine dark Chocolate Pailletes [SDS888]

Close and cool. Coat and roll in pailletes.



Mini Salted Caramels with Cointreau®

108 chocolates in 35 mins
Cost each: 6.2p

- 300g Caramel Fill [SCM312]
- 14g Cointreau® 60% [SCL100]

Warm caramel to 25°C and flavour with Cointreau®

- 1 Tray of 108 Mini Milk Truffle Shells [SCS571]

Pipe into shells $\frac{3}{4}$ full, ensuring mass at 28-32°C, drop in one crystal of sea salt and then fill to top leaving space to close.

- Milk Chocolate [SCC521]
- Cocoa Powder [SCC455]
- Copper Powder Colour [SCR462]

Close and cool. Coat and roll in mix of powders.



Passion Fruit Star Truffle

42 chocolates in 20 mins
Cost each: 12.5p

- 90g Passion Fruit Puree [SCF861A]
- 10g Glucose Syrup [SCA119]
- 12g Unsalted Butter

Warm to 40°C and blend

- 190g White Chocolate [SCC541]

Warm to 35°C, add and blend

- 1 Tray of 42 White Star Hollows [SCS492A]

Pipe into shells, ensuring mass at 28-32°C

- White Chocolate [SCC541]
- Praline Grains [SCM158A]
- Bronze Powder Colour [SCR463]

Close and cool. Brush with powder colour or partially dip into chocolate and coat with praline grains.



Mango Sorbet Lollipop

32 lollipops in 25 mins
Cost each: 16.3p

- 0.5 litres Mango Sorbet
- 32 Large Milk Truffle Spheres [SCS561]
- 32 Lollipop Sticks [SMF5962A]

Pipe sorbet into sphere, insert lollipop stick and freeze

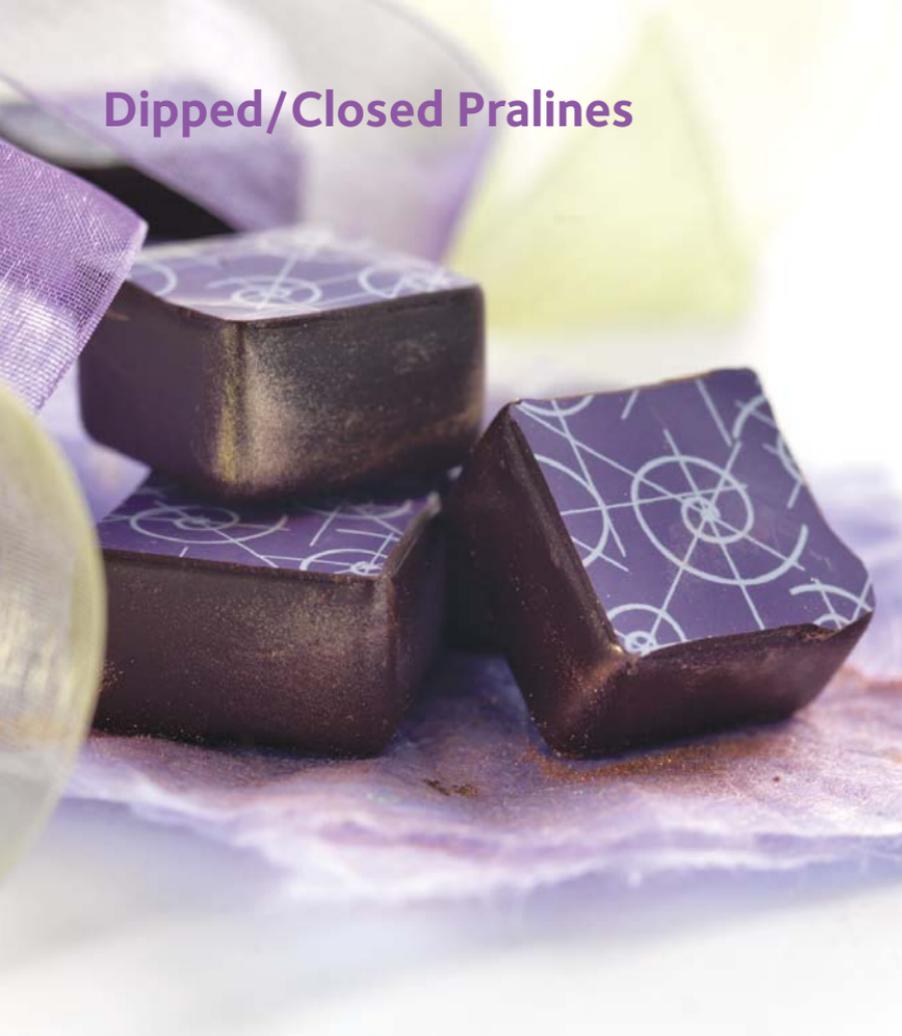
- 80g Milk Chocolate [SCC521]
- 16g Brilliance Milk Glaze [SCF763]

Mix together at 35°C to use as coating

- White Sugar Vermicelli [SDS561]
- Yellow Powder Colour [SCR373]

Coat crown of lollipop and dip in vermicelli shaken in yellow powder.

Dipped/Closed Pralines



Lemon and Basil

70 chocolates in 30 mins 🕒

Cost each: 17.5p

- 80g UHT Whipping Cream (35% Fat)
- Fresh Basil
- 19g Unsalted Butter

Boil cream and add basil leaves. Clingfilm and leave to infuse for 15 mins. Sieve and top up cream to 80g. Add butter and warm to 40 °c

- 120g Papouasie Milk Origin Chocolate [SCC105]
- 125g Venezuela Dark Origin Chocolate [SCC103]

Warm in microwave to 35 °c, then add to above mixture and blend

- 40g Lemon Puree [SCF856A]
- 2-3 drops Lemon Essential Oil [SCF650]

Add and blend

- 1 Tray of 70 Dark Small Square Cups [SCS620]

Pipe into cups ensuring mass at 28-32 °c till ganache is 1-2mm below top of cup. Leave to set in a cool place for at least 4 hours

- Dark Chocolate [SCC501]
- Transfer Sheet [SDS514]

Temper chocolate and pipe into cup until level with top of cup (not below). Cover with transfer and leave to cool before removing transfer.

TIPS: Apply transfers in strips onto one row before piping the next row. You can dip the chocolates conventionally instead of piping but this gives a thicker "double coat" and takes much more time.



Caramel Crunch

70 chocolates in 20 mins **T**
 Cost each: 19.5p

- 300g Praline Feuilletine [SCM565]

Warm to 25 °c

- 45g Ghana Origin Milk Chocolate [SCC106]

Warm to 32 °c, then add to above and mix.

- 1 Tray of Dark Small Round Cups [SCS621]

Pipe into cups as bottom layer ensuring mass at 28-32 °c

- 180g Caramel Fill [SCM312]

Pipe into cups leaving 1-2mm to close. Cool

- Dark Chocolate [SCC501]
- Transfer Sheet [SDS521]

Temper chocolate, close and apply transfer



Pear William Ganache

70 chocolates in 20 mins
 Cost each: 15.9p

- 60g UHT Whipping Cream (35% Fat)
- 20g Unsalted Butter
- 20g Pear William Puree [SCF863A]

Warm to 40 °c and blend

- 200g Papouasie Origin Milk Chocolate [SCC105]

Warm in microwave to 32 °c, then add to above mixture and blend

- 8g Pear William 45% [SCL150]

Add alcohol and blend

- 1 Tray of Dark Small Square Cups [SCS620]

Pipe into cups level with top

- White Crisp Pearls [SDS885]
- Coloured Cocoa Butter – Light Green [SCR470]

Cover with crisp pearls. Warm cocoa butter in microwave to 40-50 °c and brush on



Heritage Praline

70 chocolates in 20 mins **T**
 Cost each: 18.4p

- 300g Praline Heritage [SCM616]

Warm to 25 °c

- 50g Milk Chocolate [SCC521]

Warm to 32 °c, then add to above and mix.

- 1 Tray of Dark Small Rectangular Cups [SCS622]

Pipe into cups leaving 1-2mm to close. Cool

- Dark Chocolate [SCC501]
- Caramelised Nibbed Hazelnuts [SCN234B]

Temper chocolate, close and decorate.



Raspberry Ganache

70 chocolates in 20 mins **T**
 Cost each: 20p

- 12g Unsalted Butter
- 110g Raspberry Puree [SCF865A]

Warm to 40 °c and blend

- 147g Sao Thome Dark Chocolate [SCC700]
- 122g Milk Chocolate [SCC521]

Warm to 35 °c, add and blend

- 2-3 drops Raspberry Essential Oil [SCF646]

Add to ganache and blend

- 1 Tray of Small Dark Round Cups [SCS621]

Pipe into cups leaving 1-2mm to close. Cool

- Dark Chocolate [SCC501]
- Transfer Sheet [SDS530]

Temper chocolate, close and apply transfer

Using Moulds



Solid Chocolate Mini Bonbons

80 chocolates in 20 mins 🕒

Cost each: 4.8p

• 2 x Mini Berlingo Moulds [SMP8085]

Decorate moulds by brushing fat soluble powder or by speckling/painting using liquid coloured cocoa butters. See pages 64–66 of **'The Essential Ingredient'**

• 420g of chocolate. Use Origin chocolates or coloured and flavoured chocolates for the most distinctive flavours. See pages 10–13 of **'The Essential Ingredient'**

Temper chocolate and fill. Scrape off excess. Vibrate mould (or bang on counter) to release air bubbles. Cool at 10–12°c for at least 30 minutes. Demould. Decorate further if required using powders, coloured cocoa butters or sprays.

TIPS: To add some crunch into these mini solid chocolates, you can incorporate inclusions eg. Cara Crakine [SCM566] or Praline Grains [SCM158A] into the chocolate before filling the moulds. For variety, use assorted moulds such Mini Square Mould [SMP8086] or Mini Log Mould [SMP8087]



Cappuccino Chocolate Squares

75 chocolates in 20 mins **T**

Cost each: 5.4p

- 5 x Mini Bar Moulds [SMP8004]
- White Chocolate [SCC541]

Decorate moulds by lightly brushing tempered white chocolate into mould leaving some areas uncovered to create a marbled effect.

- 400g Cappuccino Chocolate [SCC600]

Temper chocolate and fill. Scrape off excess. Vibrate. Cool. Demould.



Tanzanie Heritage Praline

36 chocolates in 20 mins **T**

Cost each: 15.6p

- 2 x Magnetic Moulds [SMP9000]
- Transfer Sheets [SDS410]

Cut transfer sheet to size of mould and fit into base

- 230g Tanzanie Origin Dark Chocolate [SCC102]

Temper chocolate and fill. Turn out, tap, scrape. Cool for at least 15 mins

- 120g Praline Heritage [SCM616]

Warm and pipe shell half full

- 150g Dark Chocolate [SCC501]
- 60g UHT Whipping Cream (35% Fat)
- 10g Unsalted Butter
- 4g Glucose [SCA119]

Warm cream to 80°C, pour onto chocolate, blend and add glucose. Pipe in, leaving 1-2mm to close

- Tanzanie Dark Choc [SCC102]

Temper choc, close, cool, demould.



Cinnamon & Star Anise Ganache

48 chocolates in 20 mins **T**

Cost each: 9.0p

- 2 x Praline Mould [SMP8026]
- Yellow Cocoa Butter [SCR501]

Brush warmed liquid cocoa butter into moulds

- 250g Arriba Milk Choc [SCC712]

Temper chocolate and fill. Turn out, tap, scrape. Cool for at least 15 mins

- 100g UHT Whipping Cream
- 1/8 Cinnamon Stick
- 1/2 Star Anise
- 12.5g Glucose Syrup [SCA119]
- 140g Milk Chocolate [SCC712]

Boil cream, add cinnamon, star anise & glucose, cover with clingfilm and leave to infuse. Strain. Melt chocolate to 32°C, add and blend. Pipe into shell.

- Arriba Origin Milk Choc [SCC712]

Temper choc, close, cool, demould.



Moulded Churny Lollipops

20 lollipops in 20 mins **T**

Cost each: 16.1p

- 4 Round Magnetic Lollipop Moulds [SMP9020]
- Transfer Sheets [SDS155]

Cut transfer sheet to size of mould and fit into base

- 360g Milk Chocolate [SCC521]
- Lollipop Sticks [SMF5962A]
- Caramelised Nibbed Hazelnuts [SCN234B]

Insert lollipop stick. Temper chocolate and fill (Pipe or flood fill and scrape). Sprinkle with hazels to decorate. For added crunch, incorporate the inclusions into the chocolate before filling. Cool for at least 20 mins

Piping Into Cups

Lemon Posset Cup

96 chocolates in 10 mins

Cost each: 23.6p

- Mini Fluted Cup [SCS628]
- 1kg Cara Crakine [SCM566]

Warm Cara Crakine slightly (below 30°C) and pipe base 1/3 full.

- Lemon Posset (or similar mousse)

Pipe cold to top of cup and level

- Raspberries
- Fresh Mint
- Piped chocolate twig

Decorate just before serving

TIPS: Make as many or as few as you need and keep remaining cups for the next time. Preparation time excludes the lemon posset or alternative mousse.





Cappuccino Mousse Cup

45 chocolates in 20 mins
Cost each: 18.3p

- Marbled Snobinettes [SCS606]
- Cappuccino Mousse (Use your own mousse recipe and use SCC600 Cappuccino Chocolate or go to 'My Recipes' on our website for our recipe)

Pipe mousse into cup and chill

- Caramelised Nibbed Hazelnuts [SCN234B]
- Mini Milk Mocca Beans [SDS841]
- Copper Powder [SCR462]

Just before serving, decorate with caramelised hazels and mocca bean brushed with copper powder.



Chocolate Mousse & Caramel Cup

96 chocolates in 30 mins
Cost each: 18.6p

- Mini Cups [SCS627]
- 1kg Caramel Fill [SCM312]

Warm slightly (below 30°C) and pipe 1/3 full

- 200g Milk Choc Mousse Powder [SCF722]
- 250g Semi-Skimmed UHT Milk

Whisk milk and mousse powder for 5 minutes and chill. Pipe into cups.

- Marbled Curls [SDS814]
- Granular Hazel Croquant [SCN610]

Decorate just before serving.

Crunchy Praline Cup

62 chocolates in 20 mins
Cost each: 18.9p

- Small Asstd Dark Cups [SCS623]
- 250g Praline Feuilletine [SCM565]

Warm slightly (below 30°C) and pipe 1/3 full

- 250g Dark Chocolate [SCC501]
- 250g UHT Whipping Cream
- 30g Invert Sugar
- 30g Softened Unsalted Butter

Warm cream to 80°C, pour onto chocolate, blend and add invert sugar. Allow to cool to 30°C and blend in the butter. Pipe ganache (below 30°C) over praline to close and decorate with piped ganache.

- Dark Chocolate [SCC501]
- White Crisp Pearls [SDS885]

Pipe a short thin line of tempered chocolate to make a "twig". Place crisp pearls on twig and allow to set. Rest on piped ganache.



Griottines® Cup

45 chocolates in 30 mins
Cost each: 26.0p

- Dark Snobinettes [SCS600]
- Dark Chocolate Mousse. (Use your own mousse recipe or go to 'My Recipes' on our website for our recipe using SCC705A, Madagascar Origin Dark Chocolate)

Pipe into cups leaving 3mm at top

- Brilliance Dark Chocolate Glaze [SCF762]

Warm slightly (below 30°C) and pipe to close. Chill to set.

- Griottines® [SCL521]
- Paillette Feuilletine [SCM560A]
- Gold Powder Colour [SCR461]

Just before serving, push a single Griottine® into glaze and decorate with Paillette Feuilletine shaken in gold powder

Piped lollipops



Squiggly Caramel Lollipop

20x7g lollipops in 20 mins **T**

Cost each: 12.9p

- 150g Caramel Chocolate [SCC602]
- Plain PVC Sheets [SEA281]

Pipe tempered chocolate in a squiggly pattern onto the PVC sheet

- Lollipop Sticks [SMD370]

Gently push a lollipop stick into the chocolate and pipe some more spots of chocolate over the stick to ensure it is well held in the lollipop

- Praline Grains [SCM158A]
- White Crisp Pearls [SDS885]

Decorate and then leave to cool at 10-12 °c for 15-20 minutes

TIPS: For decoration, you can use almost any kind of inclusion that you like. If you are making solid lollipops, instead of transfer sheets, try texture sheets (see page 78 of **'The Essential Ingredient'**, eg. SDS196) and for added crunch, you can incorporate Cara Crakine [SCM566] or Caramelised Nibbed Hazelnuts [SCN234B] into the chocolate before piping. For more creative taste sensations, try flavouring your chocolate with essential oils or flavour drops (see pages 40-41 of **'The Essential Ingredient'**).



Lemon and Lime Lollipops

20x17g lollipops in 20 mins **T**
Cost each: 24.2p

- 360g Lemon Flavoured Lime Green Coloured Chocolate [SCC605]
- Transfer Sheets [SDS402]

Pipe a disc of tempered chocolate onto the transfer sheet

- Lollipop Sticks [SMD370]

Insert lollipop stick and cover with more spots of chocolate.

- Cara Crakine [SCM566]
- Nibbed Cocoa Beans [SCC417C]

Decorate and leave to cool



Honey & Ginger Lollipops

20x8g lollipops in 20 mins **T**
Cost each: 16.8p

- White Chocolate [SCC541]
- Transfer Sheets [SDS163]
- Stencil Mat [SMD604]

Place stencil onto transfer sheet. Pour tempered chocolate onto stencil mat and scrape off excess. Leave to cool for 15 minutes and remove mat

- 150g Honey Chocolate [SCCS606]
- Plain PVC Sheet [SEA281]

Pipe tempered choc onto PVC sheet

- Lollipop Sticks [SMD370]

Insert stick. Spot with chocolate and apply pre-made disc

- Ginger Cube [SCM453]
- Caramelised Nibbed Hazelnuts [SCN234B]

Decorate and leave to cool.



Raspberry Crumble Lollipops

20x17g lollipops in 20 mins **T**
Cost each: 25.3p

- 360g Ghana Origin Milk Chocolate [SCC106]
- Transfer Sheets [SDS538]

Pipe a disc of tempered chocolate onto the transfer sheet

- Lollipop Sticks [SMD370]

Insert lollipop stick and cover with more spots of chocolate.

- Freeze-Dried Raspberry Crumble [SCM586]
- White Crisp Pearls [SDS885]
- Scarlet Powder Colour [SCR464]

Shake the crisp pearls in a bag with the powder colour, decorate and leave to cool



Christmas Tree Lollipops

20x19g lollipops in 20 mins **T**
Cost each: 18.1p

- 400g White Chocolate [SCC541]
- Transfer Sheets [SDS160]

Pipe tempered chocolate in a Christmas tree shape onto the transfer sheet

- Lollipop Sticks [SMD370]

Insert lollipop stick and cover with more spots of chocolate.

- Milk Crisp Pearls [SDS886]

Decorate and leave to cool.



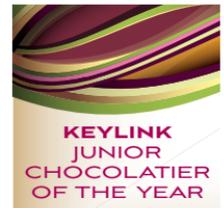
Why Keylink?

With over 40 years experience as a supplier to the professional chocolatier, our knowledge, experience and comprehensive product range have combined to make Keylink the UK's leading specialist supplier in this sector.

With the benefit of our many long-standing and exclusive relationships with some of the leading manufacturers across Europe, Keylink is a true 'one-stop shop' for all the everyday and speciality products that a professional working with chocolate requires, from chocolate and ingredients to packaging and machinery and all at exceptionally competitive prices.

Between our 190 page full colour catalogue and our state-of-the-art website, buying from Keylink is designed to be easy and efficient. With next day deliveries throughout most of the UK, it really couldn't be simpler!

For a copy of our main catalogue, please call us on 0114 245 5400 or visit our website at www.keylink.org



Machinery & Accessories



Keylink offers a complete range of accessories for chocolate work as well as a full range of specialist chocolate machinery through our sister company, KeyChoc.

What you need will depend on how much chocolate work you plan to do. For small quantities on a daily basis, you can get by perfectly well with just a microwave and a few small accessories. For making larger batches, you would benefit from some moulding machines, holding tanks or even automatic tempering machines. Just call KeyChoc on 01744 416397 and we would be very happy to advise you.



KeyChoc's full range includes small counter-top melting tanks, moulding machines, large jacketed tanks, automatic batch temperers, continuous temperers, cooling tunnels and refrigerated display cabinets. You can see more at www.keychoc.com



Chocolate making starter kits

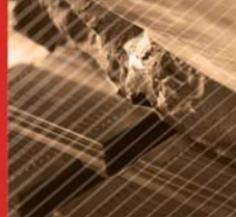
For convenience, we have also created three "Starter Kits", each customised for one of the following applications – see our catalogue or visit our website (www.keylink.org) for details:

Kit 1 – For handmade truffles or piped and dipped chocolates [SEM501]

Kit 2 – For moulded chocolates and bars [SEM502]

Kit 3 – For layered and cut pralines [SEM503]





*Les Beaux-Arts
Cacao Barry...*

Cacao Barry Décor

We are delighted to announce the launch of the new Cacao Barry Décor range as well as Keylink's appointment as sole distributor for the UK.

This flagship decor range contains some fabulous new products and designs and the whole range can be seen in the Keylink catalogue which is available by visiting our website - www.keylink.org





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recipe ideas and suggestions.
www.keylink.org