

How to use printed blisters



1. Fill the blister with the tempered chocolate of your choice. Vibrate the blister to remove the air bubbles.



2. Pour the excess chocolate from your blister.



3. Repeat steps 1 & 2 for a thicker chocolate shell.



4. Let the chocolate set completely in your blister.



5. Then you can unmould the egg halves.

Tip. Do not force the crystallisation process. For **perfect result**, it's recommended to let the chocolate **crystallise slowly** before putting the blister in the refrigerator



6. Heat a metal plate, place the egg halves for a couple of seconds on the plate to slightly melt the edges.



7. Place both halves together.



8. Place the egg straight and let it set.