

AMERICAN



CHOCOLATE DESIGNS

HOW TO USE TRANSFER SHEETS

There are many ways to use transfer sheets. Here are a few basic tips to get you started. Remember the transfer works with heat, utilizing your warm, tempered chocolate to “release” the design onto the chocolate as the chocolate sets up, the design is locked in place by the hardened chocolate. Transfer sheets can not be used on “finished” chocolate pieces.

Decorating freshly dipped or enrobed chocolates

Cut pieces of your transfer sheet and apply, printed side down, to the top of freshly dipped chocolate piece. This must be applied quickly before the chocolate starts to set up. Let the chocolate set up completely, to the point it will snap, then strip off the plastic.

Use with moulds – Magnetic or Rubber

Transfer sheets are ideal for magnetic chocolate moulds. There are many shapes on the market now: square, rectangular, round, oval, heart, star, or tear drop shapes to name a few.

See Manufacturer’s Instructions for your particular mould.

(Transfer sheets are not recommended for the flexible plastic shaped molds.)

Making printed bark

Mix your tempered chocolate with your bark ingredients such as nuts, toffee bits, etc. The consistency of the mixture needs to be more on the fluid side so it will spread easily over the printed surface of the transfer sheet. Spread gently and quickly onto the transfer sheet, printed side up. Do not scrape the surface of the transfer sheet while spreading. Use a light touch to move the chocolate around. Let your bark set up as usual. When your chocolate has completely hardened, turn over the bark slab and strip off the plastic sheet with one swift movement.

To decorate top of cake

Spread the warm chocolate over the top of a thinly frosted cake.

Place a transfer sheet, printed side down on the chocolate.

Press down to remove bubbles (use your hands or place something flat on top to do this).

When the chocolate has completely set up, peel away the transfer sheet with one swift movement.

To make a cake border

Cut desired length and width of your transfer sheet

Spread chocolate over the printed side of the piece, and before chocolate sets, wrap around a thinly frosted cake.

When chocolate is completely set, gently pull off plastic in one smooth movement.

To make decorations

Lay the transfer sheet on work surface – printed side up.

Spread chocolate all over the sheet. When chocolate is completely set, pull off the transfer sheet and break or cut chocolate into desired shapes. Garnish plated desserts with the decorated chocolate pieces

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