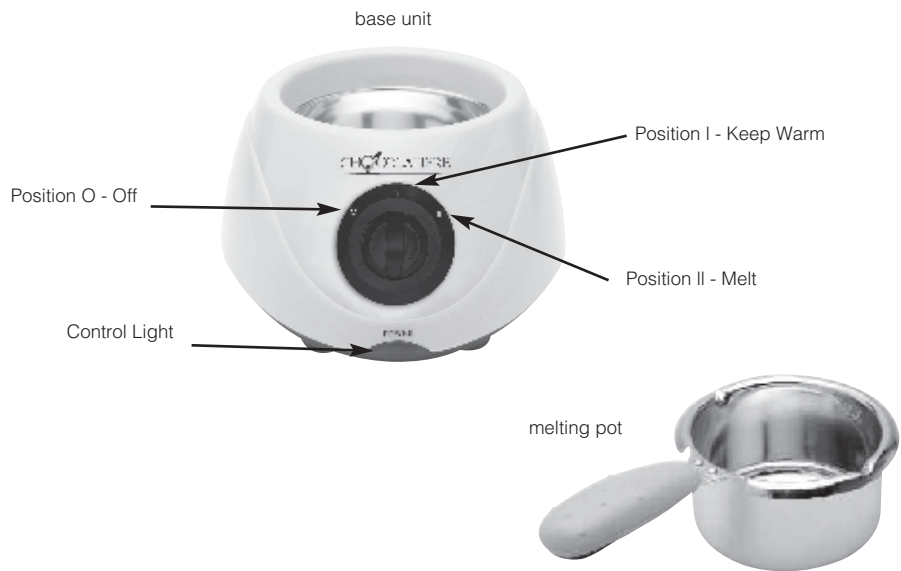


# Chocolatière

Electric Chocolate Melting Pot



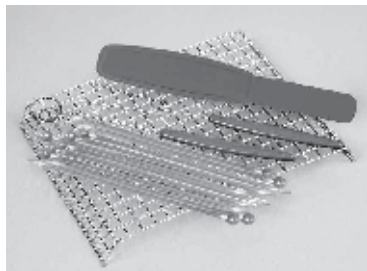
Directions for use • Recipes



molds



accessories



## PACKAGE CONTENTS

- 1 base unit with melting pot
- 1 spatula
- 1 draining rack
- 6 molds (heart, bear, square, coffee bean, star, christmas tree)
- 1 large heart-shaped mold
- 10 plastic skewers for chocolate fondue
- 10 plastic forks for fruit
- 1 spiral fork for truffle dipping
- 1 flat chocolate-making fork for handling square chocolates
- 1 operating instructions and recipes

## SAFETY INSTRUCTIONS

The Chocolatiere is an electrical appliance. As with all appliances there are some basic safety instructions that need to be followed.

- a) The Chocolatiere is for indoor use only.
- b) Do not use the appliance if the plug or the cable is damaged. If the power cord is damaged, it must be replaced by an authorized dealer or service agent.
- c) Pull the plug out of the outlet to disconnect. Do not pull the cord.
- d) Be careful that the cable does not come into contact with hot surfaces.
- e) Do not touch the appliance or the plug with wet hands.
- f) Always use the correct voltage as described in the "Technical Details". Failure to do so can lead to damage and result in injury to the user.
- g) The appliance is designed solely for melting chocolate (of all kinds) at a maximum temperature of 70°C.
- h) Avoid contact with any metal parts when the appliance is in use. They can get too hot to handle or touch.
- i) Unplug the appliance from the outlet when not in use.
- j) Heat up chocolate only in the melting pot. Do not heat up chocolate directly in the base unit.

## INSTRUCTIONS FOR USE

- a) Place the appliance on an even surface and lower the melting pot into the recess.
- b) Plug the connector into an appropriate outlet.
- c) To preheat and melt chocolate turn the control knob to Position "II" (approx. 140°F). Preheating will take approximately 10 minutes.
- d) Finely chop the chocolate to shorten melting time.
- e) Place the chocolate into the metal melting pot. Be careful, as the pot will be hot.
- f) Stir occasionally with the supplied spatula.
- g) After the chocolate is melted you can keep it warm (approx. 110°F) by switching control knob to Position "I". This is also the correct position for fondues.
- h) Pour the chocolate into the molds or use the supplied skewers and forks for dipping your chosen ingredients directly into the melting pot.
- i) When finished turn control knob to Position "0" to turn off the heat.
- j) Unplug power supply cord from electrical outlet.

## CLEANING

- a) Wipe the exterior of the Chocolatiere with a damp cloth. Pat dry.
- b) Rinse the melting pot and the molds with hot water. Pat dry.
- c) Melting pot and plastic molds are NOT dishwasher safe.
- d) Do not use any sharp instruments to clean the appliance or the molds.
- e) Store unit in a dry and ventilated area.

## INSTRUCTIONS FOR THE LARGE HEART-SHAPED MOLD

This mould creates a large heart-shaped chocolate dish that can be filled with ice cream, fruit, cream, or candies.

- Melt approximately 5 ounces of chopped chocolate.
- To achieve a thicker consistency of the melted chocolate, you may add a small amount of the chopped chocolate, stirring continually and then pour into the mold.
- Tilt the mold to swirl the chocolate around to generously coat the inside of the mold with a thick coating.
- Using the spatula or a pastry brush (not included) may help to achieve a smooth surface.
- Continue to smooth the surface until the chocolate begins to set.
- Allow to cool for several hours until the chocolate shell is hard.
- Turn the mold face down on an even, dry surface. Gently press the chocolate heart out of the mold and fill it with your choice of filling.

## HELPFUL TIPS

- a) The Chocolatiere and molds should be dry and at room temperature.
- b) Never add water to the chocolate.
- c) If the melted chocolate is too thick, reheat.
- d) If the melted chocolate is too thin, add a little more chocolate.
- e) To obtain a nice shine on chocolate icing, add 2 tsp. cocoa butter or coconut butter.
- f) Pour the chocolate mixture as precisely as possible into the molds. Spread the mixture with the spatula and remove excess chocolate. Allow to dry and cool in the refrigerator for several hours until the chocolate is hard. Then gently press the chocolate shapes out of the molds.

## RECIPES

### NOUGAT CREAM SANDWICH SPREAD

*3.5 oz. baking chocolate, 0.7 oz. softened butter, 8.8 oz. hazelnut cream*

- Melt the chopped chocolate in the Chocolatiere. Pour the melted chocolate into a bowl. Add the hazelnut cream and soft butter. Stir until the mixture takes on the consistency of cream. You may add 2 tsp. of honey if desired. Pour the mixture into a clean jar and store in the refrigerator.

### CHOCOLATE FONDUE WITH FRUIT

*5 oz. baking chocolate, 1 tbs. cream, 1 tbs. softened butter*

- The following fruits can be used: grapes, strawberries, blueberries, blackberries, raspberries, gooseberries, banana slices, pieces of apple or pear, and dried fruits like dates, figs, apricots, prunes, cranberries, raisins.

Note: The fruit should be at room temperature.

- Melt the chopped chocolate in the Chocolatiere. Add the cream and butter. Mix well and keep warm in the Chocolatiere. The fruit must always be ripe, clean and dry, otherwise this will dilute the fondue. The individual pieces of fruit are placed on skewers and dipped into the chocolate.

### CHOCOLATE COATED FRUIT OR BISCUITS

*7 oz. dark (or white) chocolate, fruit, dry biscuits or wafers*

- The following whole fresh fruits can be used: grapes, strawberries, blueberries, blackberries, raspberries, gooseberries, apple, bananas, fresh figs, kumquats, and dried fruits like dates, figs, apricots, prunes, cranberries, raisins, and nuts.

- Melt the chopped chocolate in the Chocolatiere. Allow it to cool. Melt the chocolate again to ensure it is thin enough. This process will also give the chocolate coating a beautiful shine. The fruit must always be ripe, clean and absolutely dry, otherwise the chocolate coating will not hold. The fruit can be dusted with a light coating of cornmeal to reduce the effects of escaping moisture. Dip the pieces of fruit halfway into the melted chocolate and allow to dry well on a draining rack or cool in the refrigerator.

### REAL CHOCOLATE LEAVES AS DECORATION FOR CAKES OR DESSERTS

*3.5 oz. of dark chocolate, green leaves from a deciduous tree, preferably with pronounced veins (e.g. rose or vine)*

- Melt the chopped chocolate in the Chocolatiere. Dip the upper surface of the washed leaves flat into the chocolate or carefully apply a coating of chocolate on one side using a brush. The other side of the leaf must be coated in chocolate. Wipe off any excess chocolate and place the leaves over the handle of a wooden spoon with the chocolate coated side up to allow them to dry on the draining rack (Room temperature max. 68°F). Then gently peel the leaves off the spoon.

### CHOCOLATE PRALINES

*7 oz. baking chocolate, 3 oz. softened butter, 2 egg yolks, 0.5 oz. whipping cream, 1.7 oz. cocoa powder, 1.7 oz. grated nuts*

- Melt the chopped chocolate in the Chocolatiere. In a separate bowl mix butter, egg yolks and whipping cream with the melted chocolate. Allow to cool down, then form balls and roll them in cocoa powder and/or in grated nuts.

## RECIPES

### CHOCOLATE MOUSSE

6 oz. dark (or white) chocolate, 5 tbs softened butter, 4 egg yolks in a small bowl, 4 egg whites in a large bowl (at room temperature), 3 tbs cognac (or other preferred liquor), 1 cup heavy cream

Melt the chopped chocolate in the Chocolatiere. Gradually stir into the egg yolks, beating well. Let cool for about 10 minutes. Beat the egg whites until stiff. Stir the cognac into the chocolate and egg mixture, then gently fold this into the egg whites. Refrigerate overnight.

### MOCHA-RUM TRUFFLES

7 oz. baking chocolate, 3.5 oz. softened butter, 3.5 oz. icing sugar, 1 packet of vanilla sugar, 2 tbs. instant mocha powder, 2 tbs. rum, 2 tbs. mocha coffee liqueur, cocoa powder, instant mocha powder

- Melt the chopped chocolate in the Chocolatiere. In a bowl mix butter, icing sugar and vanilla sugar. Add the mocha powder, the rum and the coffee liqueur and thoroughly mix with the melted chocolate. Cool over night. Form small balls and roll them in a mixture of cocoa powder and instant mocha powder. Keep in a cool place.

### MARZIPAN CONFECTIONERY/CHOCOLATES

8.8 oz. dark chocolate, 7 oz. raw marzipan, approx. 1.7 oz. icing sugar, chopped candied fruit or walnut halves, almonds, etc.

- Knead the marzipan well with the icing sugar then roll it out to a thickness of 3/8" with a rolling pin and cut into squares or triangles, etc. Melt the chopped chocolate in the Chocolatiere. Dip the cut pieces into the chocolate one by one and transfer them to the draining rack using the flat chocolate-making fork. Decorate with a piece of candied fruit or a nut.

### CHOCOLATE CORNFLAKES CONFECTIONARY

7 oz. milk chocolate, 1 packet of vanilla sugar, 5 oz. cornflakes

- Melt the chopped chocolate in the Chocolatiere. In a separate bowl mix vanilla sugar with the melted chocolate and add the cornflakes. Using a tea spoon, fill the mixture into paper baking cups and store in a cool place. This recipe also works with other cereals.

### CHOCOLATE CAKE

7 oz. baking chocolate, 8.8 oz. softened butter, 5 oz. icing sugar, 3 whole eggs, 3 egg yolks, 3 stiffly beaten egg whites, 7 oz. flour, 1 packet of vanilla sugar

- Mix butter with the icing sugar. Mix in the three whole beaten eggs. Add the egg yolks and vanilla sugar, slowly fold in the stiffly beat egg whites and then the flour. Melt all of the chopped chocolate in the Chocolatiere, add to cake mixture and pour into a greased and floured cake tin. Bake for approx. 45 minutes in a preheated oven at 350°F.

## RECIPES (cont.)

### CHOCOLATE MOUSSE

6 oz. dark (or white) chocolate, 5 tbs softened butter, 4 egg yolks in a small bowl, 4 egg whites in a large bowl (at room temperature), 3 tbs cognac (or other preferred liquor), 1 cup heavy cream

Melt the chopped chocolate in the Chocolatiere. Gradually stir into the egg yolks, beating well. Let cool for about 10 minutes. Beat the egg whites until stiff. Stir the cognac into the chocolate and egg mixture, then gently fold this into the egg whites. Refrigerate overnight.

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7 oz. baking chocolate, 3.5 oz. softened butter, 3.5 oz. icing sugar, 1 packet of vanilla sugar, 2 tbs. instant mocha powder, 2 tbs. rum, 2 tbs. mocha coffee liqueur, cocoa powder, instant mocha powder

- Melt the chopped chocolate in the Chocolatiere. In a bowl mix butter, icing sugar and vanilla sugar. Add the mocha powder, the rum and the coffee liqueur and thoroughly mix with the melted chocolate. Cool over night. Form small balls and roll them in a mixture of cocoa powder and instant mocha powder. Keep in a cool place.

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### CHOCOLATE CAKE

7 oz. baking chocolate, 8.8 oz. softened butter, 5 oz. icing sugar, 3 whole eggs, 3 egg yolks, 3 stiffly beaten egg whites, 7 oz. flour, 1 packet of vanilla sugar

- Mix butter with the icing sugar. Mix in the three whole beaten eggs. Add the egg yolks and vanilla sugar, slowly fold in the stiffly beat egg whites and then the flour. Melt all of the chopped chocolate in the Chocolatiere, add to cake mixture and pour into a greased and floured cake tin. Bake for approx. 45 minutes in a preheated oven at 350°F.