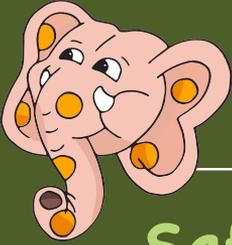


Chocolate
at Home



— How to make your own —
Safari Animal Chocolate
Lollipops



Here's what's in your kit...

- ✓ 125g Milk Chocolate
- ✓ 8g Belgian White Chocolate
- ✓ 8g Strawberry Buttons
- ✓ 8g Orange Buttons
- ✓ 8g Lemon Buttons
- ✓ Safari Animal Mould
- ✓ Food Safe Paint Brush
- ✓ 4 Lollipop Sticks, Bags and Ties
- ✓ Recipe Card

You just need to add:

Nothing, we've included everything you need!

You'll also need...

- Microwave
- 4 Little bowls or egg cups
- Plastic bowl
- Spatula
- Tablespoon and 4 teaspoons

How to make your Safari Animal Chocolate Lollipops...

Our recipe uses a microwave to melt the chocolate but if you don't have one, take a look at the FAQ's on our website for the bain marie method to melt the chocolate.

- 1 Separate the buttons** into the 4 different colours and put them in little bowls or egg cups.
- 2 Melt the coloured buttons** in the microwave using the guidelines below. The objective is to ensure the chocolate melts slowly and doesn't get too hot (max. 33-34°C).

	Cat B (650W)	Cat D (750W)	Cat E (850W)
Step 1 - HEAT	50 seconds	45 seconds	40 seconds
Step 2 - STIR	For 1 minute	For 1 minute	For 1 minute
Step 3 - HEAT	20 seconds	15 seconds	10 seconds
Step 4 - STIR	For 2-3 minutes	For 2-3 minutes	For 2-3 minutes
Further Heating	If still not fully melted, then heat for additional 10 second bursts, stirring for 30 seconds in between.		

- 3 Start creating your animals** by painting into the features of the mould. Maybe a Zebra with pink stripes or an orange and white Giraffe! When you've finished painting put the mould in the fridge for 10 minutes to set.



Top Tip!

1. When you want to change colour, wipe your brush with dry kitchen paper or a cloth.
2. If the chocolate starts to set in your cup just pop it back in the microwave for 5 seconds.

Chocolate at Home

- 4 Melt the milk chocolate** using the melting guidelines as before.
- 5 Pour the milk chocolate** in the mould using a spoon. When you've filled them all tap the mould gently on the table to even out the chocolate.



6 Insert the lolly sticks

halfway through the animal and twist to cover the stick in chocolate. See our top tip.

Top Tip!



- 7 Set the lollies** by leaving them at room temperature for 10 minutes. Then put them in the fridge for 60 minutes. Following these cooling times will ensure your chocolate comes out shiny and colourful!

- 8 Wrap the lollies** using the bags and ties in the kit.



Turn over for details on how to store your lollipops...



Lollipop Refill Pack

We've included a reusable Safari Animal mould so you can have fun making more lollies! Simply go to www.chocolateathome.co.uk and purchase your refill packs of chocolate, sticks, bags and ties.

Fancy making some more
amazing chocolate creations?

Take a look at

www.chocolateathome.co.uk

to see what other kits
are available

How to store your lollies

The lollies can be kept in the fridge in an airtight container or at room temperature but keep away from direct sunlight and strong smells. We recommend they are consumed within 14 days.

Tell us about it!

We'd love to know what you think of our Safari Animal lollipop kit! If you've got any pictures or videos too you can share them here:

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 @ChocolateatHome

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