

# Chocolate

Compound - Dark  
Compound - White  
Compound - Milk

Melting on Double boiler

Microwave safe Bowls  
Glass Bowls

Spatula  
Whisk

Scraper } Tempering  
Palate Knife }  
Piping Bags

Cup Measurement  
Spoon Measurement

Moulds - Plastic  
Moulds - silicone

Weighing Scale

Clean wrap }  
Plastic Sheets } - Wrap  
Foil Paper }

Butter Paper

Amul fresh Cream

Powdered Colour

Essence

Double Boiler → Add Compound

Keep Stirring with Spatula

It should not get burn

Sim Gas

Keep stirring - for cooling - it gives shine

Oiling in moulds

then pour cold chocolate

check on back side of hand.

Cotton with sunflower oil for oiling

Make layers in mould.

Keep in refrigerator for 2 minutes.

then fill caramel

keep it aside in refrigerator for cooling

Add chocolate

keep for 5 minutes in fridge.