

Producing

**Original
European Chocolate
Confections**

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THE 3 STEP METHOD

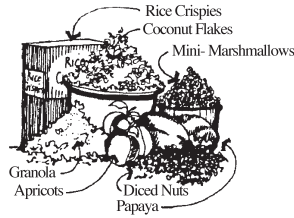
1. Create your own “European Chocolate Confections Formula”. Just melt and blend two European Chocolate Products. The combination is exquisite. See page 3.



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2. Add Accent ingredients of your choice (Nuts, Raisins, etc.) See page 4 – 5.



3. Pour into small paper candy cups.



When your confections have set, package them in gift boxes. On page 6, you will find where to buy the cups and the gift box.

Step 1:

THE EUROPEAN CHOCOLATE CONFECTIONS FORMULA

You will need:

Semper Chocolate Coating
Semper Ganache (Chocolate Truffles)



Melt them separately, and then stir them together gently. Start by mixing them 50-50. Then increase the ratio of Coating (up to 75 %) if you want your Confections to have a firmer texture.

You will find Melting Instructions on page 7— 9.

Semper Chocolate products are produced in Sweden which is a country with a worldwide reputation for its exquisite Chocolate Confections. For more information about Semper Chocolate Coatings and Semper Ganaches see page 10 and 11.

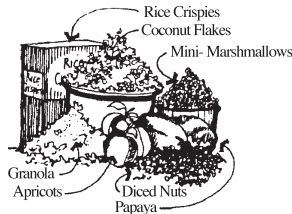
Step 2:

ADD YOUR ACCENT INGREDIENTS

1. Any type of Nuts. Hints: You can use salted or unsalted nuts. They should be dry and not oily, and preferably chopped into pieces. Sliced Almonds taste even better if you first toast them in the oven.

2. Raisins and diced dried fruits

3. Your Favorite Breakfast Granola Cereal (or Rice Crispies etc.)



4. Liquor and Flavors

Please note: You cannot add liquor directly to the Chocolate Formula. If you do, your Confections will develop a grainy consistency. If you add a Flavor, it cannot contain water or alcohol, it has to be oil based.

However, you can add liquor to an Accent Ingredient. For example, soak raisins in Rum overnight. In the morning, place the soaked raisins on a paper towel and dry off any excess Rum. You now have Rum Raisin Chocolate Confections!

How many Confection varieties can you make adding Accent ingredients?

Let your imagination set the limit!

Imagine: Not only can you add different Accent ingredients, you can also change your European Chocolate Formula. Try these 3 combinations:

Dark Coating + Chocolate Truffles/ Ganache

White Coating + White Ganache

Light Coating + Nougat Paste (Hazelnut Ganache)

Full Scale Production

Make one 12 lb. batch and create 6 different Chocolate Confections!

Melt and mix 7 lbs. of Coating and 5 lbs. of Ganache.

Divide into 6 batches of 2 lbs. Add a different Accent ingredient to each batch.

Step 3:

POUR AND PACKAGE

Line up small glassine (paper) candy cups on a table. Using a ladle or a measuring cup, pour your finished Confection batter into the cups.



Let your Confections cool off and set in the cups.

Then place the cups in gift boxes. Try a gift box in 3 pieces: A molded plastic tray that holds 25 confections, a base, and a lid with a window.



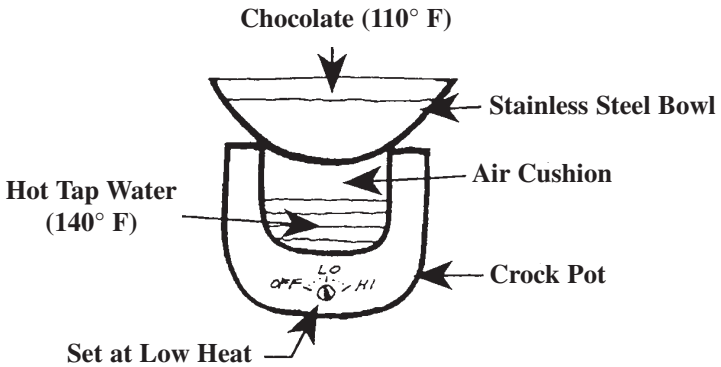
Practical Hint: Place 25 empty cups in the tray, and pour the batter into the cups.

You can purchase Scandinavian Glassine Cups, as well as the above gift box from Viking Importing Co. Their web site is: www.vikingimporting.com.

MELTING INSTRUCTIONS

Method 1: Melting in a Double Boiler

You create a double boiler by simply combining a regular crock pot and a stainless steel bowl:



Rule of thumb: If the water in the crock pot is 140° F, And you have a sufficient air cushion, the Chocolate in the stainless steel bowl will be 110° F. You regulate the temperature of the Chocolate with the amount of air space (air cushion) between the water and the bowl.

Practical Hints for melting in a double boiler

- Do not allow water to get into the melted Chocolate! Water will turn it thick or grainy. Always use dry spoons and utensils.



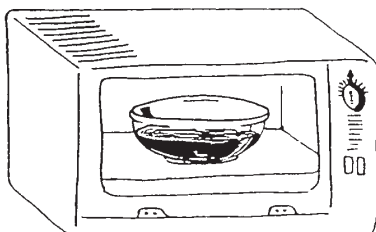
- Make sure there is a sufficient air cushion in your double boiler.
- Check the water level in the crock pot from time to time and check the Chocolate temperature. 110° F seems to be a practical temperature for melting the Coatings and Ganaches, but they will work equally well for you at 105° F. Remember to gently stir the melted Chocolate often.

General Hints

- Chop the Coating bar into small pieces using a sturdy knife or other tool. Smaller pieces melt faster.
- Do not overheat the Chocolate! If its temperature exceeds 122° F for Dark Chocolate and 113° F for White, you may scorch and ruin them.



Method 2: Melting in microwave oven



Start by running a small test batch: Microwave Coating on Medium power for 60 seconds (20 seconds for Ganache).

Take the bowl out of the microwave oven and stir. Continue melting in 30 second intervals (15 seconds for Ganache), stirring between each setting.

Stop microwaving just before the Chocolate is completely melted and dissolve the last un-melted part by gently stirring.

The size of the batch you melt determines how long a melting time will be required.

Do not overheat!

Use Medium or Low power. Be extra cautious with with White Coating and White Ganache as they will scorch more easily than the Dark.



SEMPER CHOCOLATE COATING

Semper is a Confectioner's Chocolate Coating.
It is packaged in a foil wrapped 11 lb. (5 kg) bar.
There are 6 bars in a master case.

- Semper Coating does not require tempering which saves time and enables perfect results.
Semper Coating can be reheated many times which reduces waste.

- Semper Coating works extremely well for dipping cookies, strawberries etc.



- Semper Coating goes on thinner when dipping and it sets faster and with a harder surface. These features reduce the ingredient cost through the increased yield.
Semper Coating also saves production time.



- Semper Coating is available in 3 varieties:
Dark (Semi-sweet) - White - Light (Milk).

SEMPER GANACHE

Ganache is French Chocolate Icing. When made from scratch, you would use Chocolate and Whipping Cream.

Semper Ganaches are already prepared and ready to use.

They contain no butter fats and no water. They are packed in 12 lb. (5.4 kg) pails.



Semper Ganache is used by pastry chefs in two ways:

1. They melt it and pour it on top of European tortes and pastries. The Ganache sets up with a soft surface that is easy to cut.



2. As a filling in Truffles and similar confections.



There are 4 Semper Ganaches:

- Chocolate Truffles/ Ganache (Milk Chocolate with Hazelnuts)
- Dark Ganache (semi-sweet Chocolate flavor)
- White Ganache
- Nougat Paste (Hazelnut Ganache).

SHELF LIFE AND STORAGE

Shelf Life

If you make a Ganache or a Truffle filling from scratch , it will contain butter fat and water from the whipping cream, and this will limit its shelf life.

Semper Ganaches and Coatings do not contain water or butter fat. This will give them a shelf life of over a year, if stored properly. The shelf life of your Confections depends on what kind of Accent ingredients you add, and how you store your finished Confections.

Storage instructions

The rules are the same for your finished Confections as for the Semper Coatings and Ganaches:

- The ideal storage temperature is 60 – 65° F.
- Store in a dry place. The humidity should not exceed 50 %.
- Store at an even temperature. Temperature changes may cause condensation that could discolor the surface of your Confections.
- Your Confections should be stored in sealed packaging or in containers that will protect them from humidity, odors, and bright light.