

What Can be Made With Chocolate?

Detail Introduction :

Chocolate is delicious, but everyone usually eats it directly. In fact, in addition to dry eating, chocolate can be made into many delicious desserts. Most of them are also very easy to make. Chocolate Makers produce many types of chocolate. You can buy some different chocolates to make different delicacies. Here are a few simpler chocolate delicacies.



Truffle chocolate:

1. Preparation materials: fresh cream, vanilla pods, dark chocolate, invert sugar, butter, cocoa powder, chocolate black.
2. Crush the dark chocolate, heat the whipped cream to about 70 degrees and stir in the chocolate until it melts. Pay attention to controlling the temperature, otherwise the oil will affect the taste of the chocolate.
3. After stirring well, let it cool, add butter, invert sugar and vanilla pods, and then mix well.
4. Pour the chocolate into the piping bag and squeeze it into a spherical shape, put it in the refrigerator to let the chocolate solidify to a certain degree of hardness, and it will not stick to your hands.
5. Sift the cocoa powder and set aside. Heat the Covite Chocolate Dark in water to soften it.
6. Take out the chocolate balls from the refrigerator, coat them with a layer of cocoa powder, knead into a ball, and shake it in the powder, so that the chocolate balls are filled with cocoa powder, so that the truffle chocolate is ready.

Chocolate Melaleuca:

1. Preparation materials: pastry dough, egg juice, almond slices, chocolate
2. Flatten the puff pastry dough and put chocolate in the middle of the dough.

3. Then take a knife on both sides of the dough next to the chocolate and use the diagonal as a flower cut.
4. Cut the unnecessary dough at the four corners, and stack the cut dough strips from top to bottom.
5. Wrap the chocolate in the dough bar, brush with egg juice, sprinkle with almond slices, and then the oven for baking.
6. Control the baking temperature, grasp the time, and the delicious and delicious Chocolate Mousse is ready.

Chocolate mousse:

1. Preparation materials: milk, chocolate, egg yolk, whipped cream, gelatin flakes, white sugar, rum, and egg juice
2. Put a small bowl with cold water, put the gelatine slices in cold water to soak softly, and at the same time pour the milk into a small pot for heating.
3. Then pour the egg yolks and white sugar into a bowl and stir gently until slightly white, then add the milk to the bowl of stirred egg yolks and mix gently.
4. Heat to about 80 degrees over a low heat, cook until there are no small bubbles, then add the gelatine and mix well until it is completely melted.
5. Put the chocolate in another basin, heat it in water to melt, add the mixed milk, and mix gently.
6. Beat the whipped cream to six minutes, and mix it with the chocolate milk paste. Add rum to the mousse paste.
7. Pour the mousse paste into a container, put it in the refrigerator until it is solidified, and add condiments to the surface for decoration when eating.



The above introduced three kinds of chocolate delicacies. In addition to these, you can also make chocolate biscuits, chocolate chip cakes, chocolate ice cream, and many other delicious dishes. You can make any chocolate delicacy you want to eat according to your own preferences, and boldly play your own. Creativity, this is a very interesting and fulfilling thing.

In addition, Chocolate Machine can produce a variety of chocolates with different flavors, and they are high-quality and healthy. When you are free, you can buy more chocolates, make different delicacies, eat them at home, or host friends. Both are very good choices.