

Roberts

EDIBLE CRAFT

TRANSFER SHEETS



HAND DIPPING



CHOCOLATE MOULDS



CHABLON TEMPLATES



CHOCOLATE COLLAR



CORPORATE WAFER



BRANDED DISC



CHABLON TEMPLATES



HAND DIPPING

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Watch our HOW TO VIDEO'S
on our webpage. Go to
www.ediblecraft.com.au

TOOLS

1. Roberts Chocolate Moulds:
 - Heart Chocolate Mould #HH
 - Chocolate Bar Mould #36
 - Truffles Mould #21
2. Roberts Templates:
 - Heart
 - Circle
 - Rectangle & Square
3. Roberts Transfer Sheets:
 - Multi Dot Green & Lime
 - Large Polka Dot Pink
 - Mini Polka Dot Pink
 - Cherry Blossom
 - Hot Lips
 - Tulips
 - Evergreen Forest
4. Roberts Icing & Chocolate Smoother
5. Roberts Powder Food Colours
6. Roberts Eye Droppers
7. Roberts Thickness Guides
8. Roberts Melting Buttons
 - White
 - Dark
 - Milk
9. Roberts Flexi Sheets (Acetate)
10. Roberts Flavoured Oils
 - Strawberry Oil
 - Orange Oil
 - Caramel Oil
11. Roberts Lustre Dusts
 - Gold
 - Copper
 - Rose Gold
12. Roberts Rose Spirit
13. Roberts Lollipop Sticks
14. Baking Paper
15. Scissors
16. Flat Tray
17. Punch Cutter



CHOCOLATE TRANSFER SHEETS

THE BASICS

What is a chocolate transfer sheet?

It is a thin sheet of clear plastic food safe acetate with a design pre-printed on one side. The design is printed with an edible colour made from Cocoa Butter.

How does it work?

When melted chocolate is poured onto the Transfer Sheet, the heat from the chocolate melts the cocoa butter print. When the chocolate re sets and the plastic is removed the colourful design will have transferred onto the chocolate.

How can I use it?:

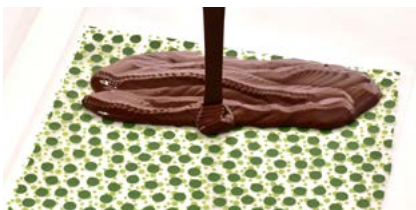
Here are 3 popular ways to use a Transfer Sheet, but there are many more!

1. use the entire sheet to create random pieces.
2. use with hand dipped chocolate pieces.
3. use with a template to create uniform pieces.



1. Using the entire sheet to create Chocolate Bark.

Pour melted chocolate onto the Transfer Sheet. Gently spread smooth. Once set, peel away the plastic and break into random pieces.



Detailed instructions on page 6

2. Use for hand dipping to create chocolate Caramels & Fudge.

Place chocolate dipped caramels or fudge onto a Transfer Sheet. Refrigerate until set. Remove the fudge from the Transfer Sheet to reveal the colourful design.



Detailed instructions on page 7

3. Use with a Template to create uniform, chocolate pieces.

Chocolate Templates will help you create perfectly uniform and colourful decorations for slices, cupcakes, cakes and desserts.



Detailed instructions on page 14

HELPFUL TIPS & FAQ'S

Transfer Sheet Tips:

- Always take care when handling Transfer Sheets to avoid smearing the print.
- It's best to handle the Transfer Sheet on the NON printed side.
- Always remember to check you have the printed side of the Transfer Sheet facing the melted chocolate.
- For best results always use good quality chocolate.
- Printed Transfer Sheets are designed for a one off use only.
- Transfer Sheets can be cut into many different shapes and sizes. The cut shapes can be placed **inside** chocolate moulds prior to filling. Or they can be placed **on top** of melted chocolate after filling the mould.
- ALWAYS remember to REMOVE the plastic before eating.

Template Info:

Templates are 3mm in thickness

Heart Template = 4cm x 3.5 cm

Round Template Large
= 4.5cm diameter

Round Template Small
= 3cm diameter

Rectangle = 9cm x 4cm

Squares = 3cm x 3cm

- For best results when using Templates use a flat tray that can be transferred to the fridge.

How much chocolate do I need to fill a Template? (approximates only)

Heart Template

= 120g melting buttons

Round Template small circles

= 120g melting buttons

Rectangle and Square Template

= 150g melting buttons

Slice Squares

= 120g melting buttons

Large Squares

= 150g melting buttons

How long does the chocolate take to set in the fridge?

Setting times may vary depending on the type of chocolate used and how warm the chocolate is after melting. All suggested setting times are based on Roberts Melting Buttons.

Setting Times (approx. for fridge)

10 - 15 minutes for

Transfer Sheets + Templates

30 - 45 minutes for

Transfer Sheet + Truffles Mould #21

20 - 30 minutes for

Transfer Sheet + Heart Mould #HH

45 - 1 hour for Transfer Sheets +

Assorted Chocolate Bar Mould #36

Icing and Chocolate Smoother Info:

Gently slide the Smoother across the Template. There is no need to press down hard, simply let the Smoother glide the chocolate over the top of the template.

Do I need to scrape all the chocolate off the top of the Template?

No, the chocolate on the top of the Template does not need to be completely scraped off.

Small pieces of chocolate are easily removed from your decorations once the chocolate is completely set.

Storage:

Chocolate decorations can be stored at room temperature in a cool dark place away from direct sunlight or in a good quality airtight container in the fridge.

Place sheets of baking paper between layers to avoid scratching and damaging your decorations.



CHOCOLATE BARK

Using the Transfer Sheet to make Chocolate Bark

Ingredients

- 300g Roberts Melting Buttons Dark, Milk or White
- Roberts Multi Dot Green & Lime Transfer Sheet

Materials

- Flat tray lined with baking paper
- Roberts Thickness Guides - optional
- Roberts Icing and Chocolate Smoother - optional

Step 1

Melt the buttons using your preferred method on the back of the packet.

Step 2

Lay the Transfer Sheet printed side up, on top of the flat tray lined with baking paper.

Step 3

Pour all of the 300g of melted chocolate, across one end of the Transfer Sheet.

Gently spread the chocolate over the entire sheet (see TIPS).

Place the tray into the fridge for approximately 10-15 minutes or until set.

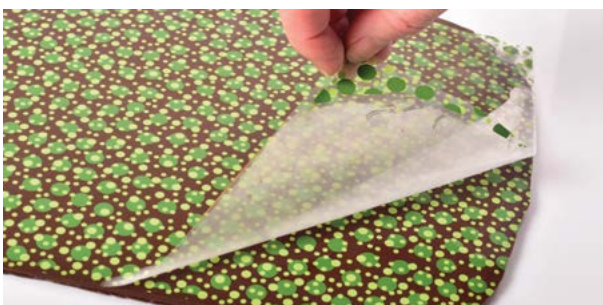
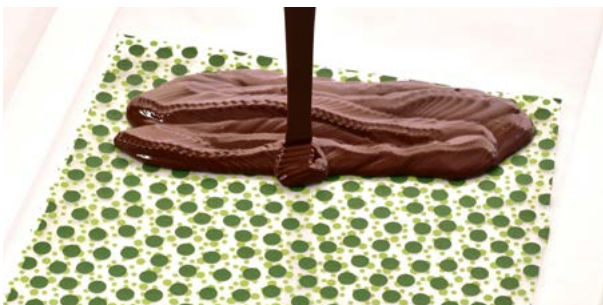
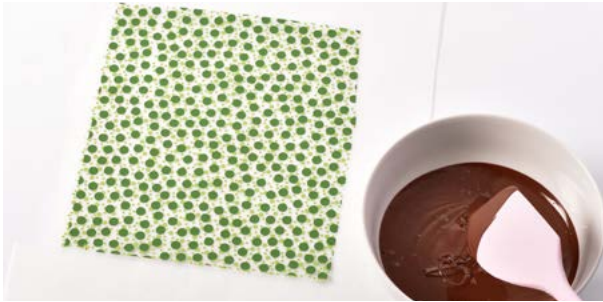
Step 4

Turn the chocolate bark over and gently peel away the plastic sheet to reveal the colourful design. Cut or break the chocolate as desired.

TIPS: To achieve a smooth and even consistency, we suggest spreading the chocolate using our **Icing & Chocolate Smoother**. Combine with our **Thickness Guides** (3mm Clear) either side of the Transfer Sheet to create an even thickness and sharp edge.



Use the Multi Dot Green & Lime Transfer Sheet with dark or white chocolate.



CHOCOLATE JERSEYS



Fudge on top of Transfer Sheet

METHOD: Hand dipping

Ingredients

- 300g Roberts Melting Buttons Dark, Milk or White
- Fudge or Caramel squares
- Roberts Cherry Blossom Transfer Sheet cut into squares

Materials

- Flat tray lined with baking paper
- Dipping fork or toothpicks



Step 1

Melt the buttons using your preferred method on the back of the packet and pour into a small, deep bowl.

Place the Transfer Sheet printed side up on top of a flat tray lined with baking paper.



Step 2

Insert the dipping fork or toothpick into the fudge.

Dip the fudge square into the melted chocolate until it's completely covered.

Gently tap the fork on the side of the bowl to remove excess chocolate.

Step 3

Working quickly whilst the chocolate is still wet, carefully place the fudge onto the Transfer Sheet.

Repeat step 2- 3 until all the fudge square have been dipped.

Refrigerate for approximately 10-15 minutes or until set.

Remove the fudge to reveal the colourful design underneath.



Use the Cherry Blossom Transfer Sheet
with dark or white chocolate.

CHOCOLATE CARAMELS



Transfer Sheet on top of fudge

METHOD: Hand dipping

Ingredients

- 300g Roberts Melting Buttons Dark, Milk or White
- Fudge or Caramel squares
- Roberts Cherry Blossom Transfer Sheet
- Roberts Hot Lips Transfer Sheet

Materials

- Flat tray lined with baking paper
- Dipping fork or toothpick

Step 1

Cut the transfer sheet using clean and sharp scissors into individual pieces - slightly bigger than your fudge piece.

Step 2

Melt the buttons using your preferred method on the back of the packet and pour into a small, deep bowl.

Step 3

Place the fudge square onto the dipping fork or toothpick.

Dip the fudge square into the melted chocolate until it's completely covered.

Gently tap the fork on the side of the bowl to remove excess chocolate.

Step 4

Working quickly whilst the chocolate is still wet, carefully place the fudge onto the baking paper and remove the fork/toothpick.

Place the cut Transfer Sheet square on top, printed side down.

Repeat step 3-4 until all the fudge has been dipped.

Refrigerate for approximately 10-15 minutes or until set.

Remove each plastic square to reveal the colourful design.



We've used the Hot Lips & Cherry Blossom Transfer sheets with dark chocolate.

BUNNY COOKIE



Bunny Cookie on top of Transfer Sheet

METHOD: Hand piping

Ingredients

- Roberts No Spread Vanilla Biscuit Mix
- 300g Roberts Melting Buttons Dark, Milk or White
- Roberts Mini Polka Dot Transfer Sheet
- Roberts Strawberry Flavoured Oil - optional

Materials

- Roberts Disposable Piping Bag
- Flat tray lined with baking paper

Step 1

Bake Bunny Cookies according to the instructions on our Roberts Biscuit Mix packet.

Step 2

Melt 300g of buttons using your preferred method on the back of the packet.

Flavour the buttons with 1-2 drops (or to taste) of Strawberry Oil.

Place Transfer Sheet, printed side up, on a flat tray.

Step 3

Fill the piping bag with melted chocolate. Cut a small hole in the piping bag.

Pipe chocolate over the top of each cookie.

Working quickly whilst the chocolate is still wet, carefully place the biscuit onto the Transfer Sheet.

Refrigerate for approximately 15-20 minutes or until set.

Lift each cookie from the Transfer Sheet to reveal the colourful design underneath.



Use the Solid Hearts Pink Transfer Sheet with dark or white chocolate.

HOT LIPS HEARTS



Melted chocolate on top of Transfer Sheet - HH Mould

METHOD: Using in the base of a chocolate mould

Ingredients

- Roberts Hot Lips Transfer Sheet
- 300g Roberts Melting Buttons Dark, Milk or White
- Roberts Raspberry Flavoured Oil

Materials

- Roberts Eye Droppers
- Roberts Plain Heart Mould #HH
- Sharp Scissors or Craft Punch Cutter – Heart

Step 1

Hand cut with scissors 3.5 x 3cm heart shapes from the Transfer Sheet.

Alternatively, you can use a good quality craft cutter. Lay the Transfer Sheet on a piece of paper, print side facing down before inserting into the cutter.

Lay the Transfer Sheet heart shapes into the mould with the printed side facing up.

Step 2

Melt the chocolate using your preferred method on the back of the packet.

Flavour the chocolate with 1-2 drops (or to taste) of Raspberry Oil.

Pipe or spoon melted chocolate into the mould.

Refrigerate for approximately 30 minutes or until set.

Step 3

Tip the mould over onto a piece of baking paper. DON'T FORGET to remove the plastic before serving.

Store chocolates in a good quality airtight container, in a cool dry place or in the fridge.



Use the Hot Lips Transfer Sheet with dark or white chocolate.

BLUE DOT TRUFFLES



Transfer Sheet on top of melted chocolate - 21 Mould

METHOD: Using at the top of a filled chocolate mould

Ingredients

- Roberts Polka-dot Sky Baby Blue Transfer Sheet
- 300g Roberts Melting Buttons Dark, Milk or White
- Roberts Caramel Flavoured Oil

Materials

- Roberts Eye Droppers
- Sharp Scissors or a 3.5cm Craft Punch Cutter – Circle
- Roberts Chocolate Truffle Mould #21

Step 1

Hand cut with scissors 3.5cm circles from the Transfer Sheet.

Alternatively, you can use a good quality craft cutter.

Lay the Transfer Sheet on a piece of paper, print side facing down before inserting into the cutter.

Step 2

Melt the chocolate using your preferred method on the back of the packet.

Flavour the chocolate with 1-2 drops (or to taste) of Caramel Oil.

Pipe or spoon melted chocolate into each round truffle cavity.

Tap the mould on the bench to remove any air bubbles.

Step 3

Whilst the chocolate is still wet, place a Transfer Sheet circle, printed side down, on top of each chocolate.

Refrigerate for approximately 30- 45 minutes or until set.

Step 4

Turn the mould over onto a piece of baking paper and tap gently to release the chocolates. DON'T FORGET to peel off the plastic.



Use the Polka-dot Sky Baby Blue Transfer Sheet with dark or white chocolate.

CHOCOLATE BAR



Using the transfer sheet with a mould - 36 Chocolate Bar Mould

METHOD: Using at the top of a filled chocolate mould

Ingredients

- Roberts Large Polka Dot Pink Transfer Sheet
- 300g Roberts Melting Buttons Dark, Milk or White
- Roberts Raspberry Flavoured Oil

Materials

- Sharp Scissors
- Roberts Eye Droppers
- Roberts Assorted Chocolate Bar Mould #36

This recipe will make three Traditional chocolate Bars.

Note: This method can be adjusted to fit any size chocolate bar on the mould.

Step 1

Cut three 5.5 x 13cm strips of the transfer sheet.

Step 2

Melt the chocolate using your preferred method on the back of the packet.

Flavour the chocolate with 1-2 drops (or to taste) of Raspberry Oil.

Pipe or spoon melted chocolate into the Traditional Bar cavity.

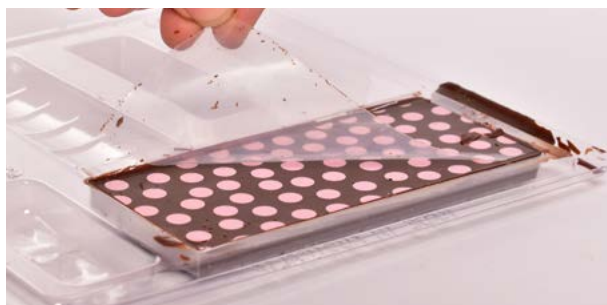
Tap the mould on the bench to remove any air bubbles.

Step 3

Lay the Transfer Sheet strip printed side facing down on top of the chocolate.

Place the mould into the fridge for approximately 1 hour to set.

Remove the chocolate bar from the mould then carefully peel the away the plastic Sheet.



Use the Large Polka Dot Transfer Sheet with dark or white chocolate.

EVERGREEN DINNER MINTS



Using the transfer sheet with a Square Template

Ingredients

- Roberts Evergreen Forest Transfer Sheet
- 200g Roberts Melting Buttons Dark, Milk or White
- Roberts Peppermint Flavoured Oil - optional

Materials

- Roberts Eye Droppers
- Flat tray lined with baking paper
- Roberts Chocolate Template - Square
- Roberts Icing and Chocolate Smoother

Step 1

Melt 200g of buttons using your preferred method on the back of the packet.

Flavour the buttons with drops of Peppermint Oil.

Note: Roberts Peppermint Oil is highly concentrated, it's best to start by adding 1-2 drops, then add to taste.

Step 2

Lay the Chocolate Transfer Sheet with the printed side facing up on top of a flat tray lined with baking paper.

Place the Square Chocolate Template on top.

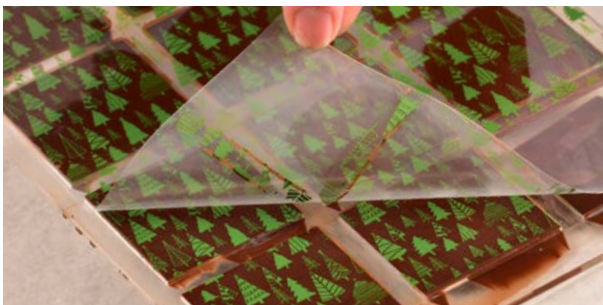
Step 3

Pour melted chocolate along the top edge of the Template.

Using the Icing & Chocolate Smoother, spread the chocolate from the top to bottom until all cavities are filled.

Refrigerate for approximately 10-15 minutes or until the chocolate has set. The chocolate squares will easily release from the template.

Use the Evergreen Squares as After Dinner Mints or as Slice Toppers.



Refer to the page 15 for Slice Topper instructions.

OUR TIP:

Purchase 300g bag of Melting Buttons and use 200g to make Evergreen Squares & 100g to make a Ganache for the slice. Refer to page 15 for The Perfect Slice.



Use the Evergreen Forest Transfer Sheet with dark or white chocolate.

TULIP SQUARES



Using the transfer sheet with a Square Template

Ingredients

- 200g Roberts Melting Buttons Dark, Milk or White
- Roberts Tulip Transfer Sheet

Materials

- Flat tray lined with baking paper
- Roberts Chocolate Template - Square
- Roberts Icing and Chocolate Smoother

Step 1

Melt 200g of buttons using your preferred method on the back of the packet.

Step 2

Lay the Chocolate Transfer Sheet with the printed side facing up on top of a flat tray lined with baking paper.

Place the Square Chocolate Template on top.

Step 3

Pour melted chocolate along the top edge of the Template.

Using the Icing & Chocolate Smoother, spread the chocolate from the top to bottom until all cavities are filled.

Refrigerate for approximately 10-15 minutes or until the chocolate has set. The chocolate squares will easily release from the template.

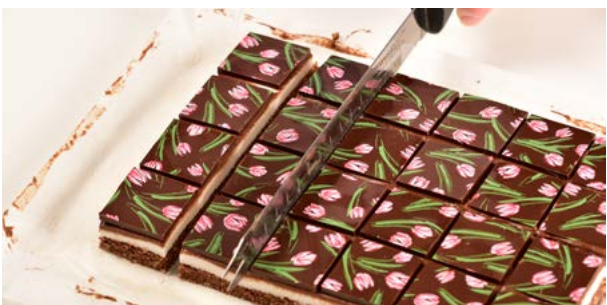
Use the Tulip Squares as slice, cake and dessert toppers.

These Tulips
squares make
perfect Slice
Toppers!

Refer to the page 15 for
detailed instructions.



THE PERFECT SLICE



The Perfect Slice:

This recipe is suitable for Peppermint Slice, Caramel Slice, Mars Bar Slice or any other recipe that requires a solid chocolate top.

We're replacing the solid top (that's hard to cut & easy to crack) with soft ganache and perfect squares.

These squares can be made ahead of time and stored in an airtight container.

You will need:

- 28 Tulip Squares (Tulip recipe page 14 or Evergreen recipe page 13)
- Your favourite slice recipe in tin size 26 x 16.5 x 3cm
- 100g Roberts Melting Buttons Dark, Milk or White
- 2 tbs Pure Cream
- Stick Mixer

Ganache

Place buttons and cream in a microwave safe bowl. Heat for 30 seconds on a low 50% power setting. Remove from the microwave and stir.

Repeat this process using 15 – 20 second bursts, until the buttons are 2/3 melted. The heat from the bowl will now be enough to melt the remaining buttons. Stir with a small whisk until completely smooth and glossy. Cool Ganache before spreading onto your slice.

Note: The high heat of the microwave can easily burn ganache, therefore short bursts on a low setting are best.

Spread the top of your slice with the Ganache. Attach the chocolate squares in rows approximately 2 -3 mm in from the edge of the slice.

Ensure you leave a slight gap in between the squares – enough space to fit the blade of a knife. Refrigerate until set.

Trim all four edges of your slice to create a nice clean edge. Then using the squares as a guide. Cut your slice into perfect squares.



Use the Tulip Transfer Sheet with dark or white chocolate.

HEART DECORATIONS

Using the transfer sheet with a Heart Template

Ingredients

- 200g Roberts Melting Buttons Dark, Milk or White
- Roberts Brush Stroke Pink Transfer Sheet

Materials

- Flat tray lined with baking paper
- Roberts Chocolate Template - Heart
- Roberts Icing and Chocolate Smoother

Step 1

Melt 200g of buttons using your preferred method on the back of the packet.

Step 2

Lay the Chocolate Transfer Sheet with the printed side facing up on top of a flat tray lined with baking paper.

Place the Heart Chocolate Template on top.

Step 3

Pour melted chocolate along the top edge of the Template.

Using the Icing & Chocolate Smoother, spread the chocolate from the top to bottom until all cavities are filled.

Refrigerate for approximately 10-15 minutes or until the chocolate has set.

The heart chocolates will easily release from the template.

Use the hearts for cupcake, cake and dessert toppers.



Use the Brush Stroke Pink Transfer Sheet with dark or white chocolate.



PATTERNED CIRCLES



Using the transfer sheet with a Round Template

Ingredients

- 200g Roberts Melting Buttons Dark, Milk or White
- Roberts Mini Polka Dot Transfer Sheet

Materials

- Flat tray lined with baking paper
- Roberts Chocolate Template - Circle
- Roberts Icing and Chocolate Smoother

Step 1

Melt 200g of buttons using your preferred method on the back of the packet.

Step 2

Lay the Chocolate Transfer Sheet with the printed side facing up on top of a flat tray lined with baking paper.

Place the Circle Chocolate Template on top.

Step 3

Pour melted chocolate over the small circles on the Template.

Using the Icing & Chocolate Smoother, spread the chocolate until all small cavities are filled.

Refrigerate for approximately 10- 15 minutes or until the chocolate has set.

The circle chocolates will easily release from the template.

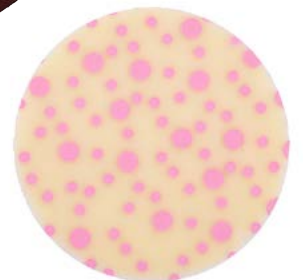
Use the circles to decorate chocolates, cupcakes, cake and dessert toppers.



Use the Roberts Truffle Mould #21 to make chocolates, then attach the circle discs on top!



Use the Mini Polka Dot Transfer Sheet with dark or white chocolate.



GALLERY



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TROUBLE SHOOTING



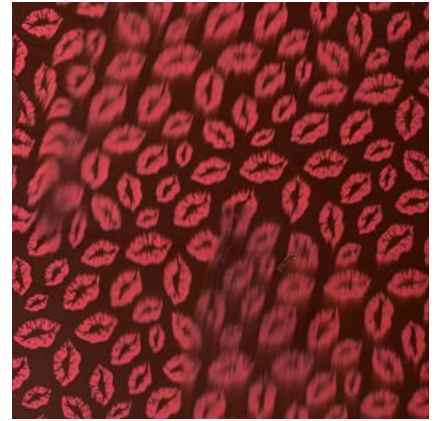
Bubbles

Transfer Sheet was not layed in a flexible motion.



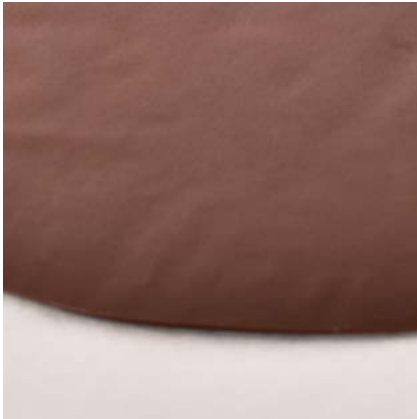
Print not fully transferred

Chocolate is not completely set or was too cold.



Smeared Pattern

Pressing too hard when spreading the chocolate.



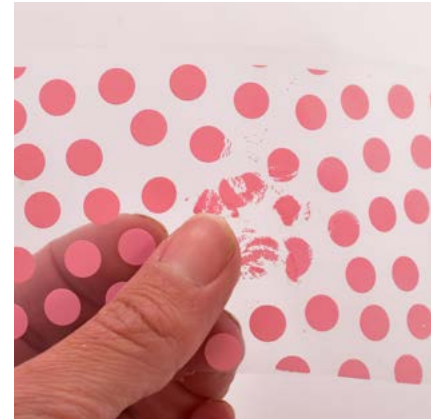
Print not transferred at all

Transfer Sheet was the wrong way around.



Indented Chocolate

Transfer piece was pushed too hard onto the chocolate.



Smudged Pattern

Transfer Sheets was handled on the patterned side.

Excess chocolate on Template Pieces - Uneven tray or curved baking tray. Easily break off excess chocolate to create a smooth finish.

