

Silicone Molds for Chocolate Letters Best Practices:

***Please note:** The silicone mold may be left at room temperature or in the freezer prior to use.

- The chocolate needs to be completely fluid before adding to the mold.
- The recommended temperature for holding the chocolate is 105-113°F.
- The recommended procedure for filling the cavities is with a parchment cone. A ladle may also be used.
- It is important to avoid air bubbles as much as possible in the chocolate. Never use a whisk in the chocolate.
- Place the mold on a parchment-line sheet pan prior to filling with chocolate.
- Once the cavities are filled with chocolate, tap the sheet pan several times on the counter to release any trapped air bubbles. Use an offset spatula held flush to the mold at approximately a 45-degree angle to push the chocolate into the cavities completely and to push the excess chocolate off the mold and onto the parchment paper. This process may be repeated more than once. The goal is to clean the mold as much as possible so there is minimal chocolate on the mold that is not inside the cavities. Too much excess chocolate on the mold around the edges of the cavities will result in poor release and “flakes” of chocolate stuck to the molded characters.
- Place the tray with the filled silicone mold in the freezer for a minimum of five minutes.
- To release the letters from the mold, turn the chilled mold upside down over a clean sheet of parchment paper on a separate tray. Release each letter individually by pressing gently on the back of each cavity.
- All excess chocolate from the original sheet pan that was in the freezer should be broken up and kept for use in the warmer. **Do not throw this chocolate away.**
- The overall process is relatively brief. Since the chocolate is already melted and ready to go, operators should plan to allocate about 15 minutes to pull the trays and molds, fill them, freeze them, and release them.
- Stores can mold multiple sets during slow times and store the letters on sheet pans at room temperature away from heat and light.

See images below for examples of what to expect from the molding process.



“Flakes” of chocolate created by not cleaning the mold completely

“Pock marks” created by air bubbles caught in the cavities
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