
Decorating Chocolate with Transfer Sheets with Mark Tilling

Chapter 1 - Decorating Chocolate with Transfer Sheets

Overview

(lively classical music) - Hi, my name's Mark Tilling. I've been a pastry chef and chocolatier for 25 years. I've written three books, two on chocolate and one on macaroons. You can get some dramatic designs on your chocolate by using transfer sheets. Transfer sheets are cocoa butter designs onto acetate sheeting. They come in intricate designs and colors, and you can use them on white, dark, and milk chocolate. I'm gonna show you how to work with transfer sheets, to form it into little chocolate cups that you can fill with chocolate mousse or any dessert. I'll also show you how you can cut chocolate on transfer sheets to make spirals for decorations. We'll also use stencils to make unique designs. And finally, I'll show you how you can make your own transfer sheets using different colored cocoa butters.

Materials

- So, working with transfer sheets, you need your basic kitchen setup. You'll also need dark and white tempered chocolate, toothbrushes, a ruler, a selection of two palette knives, and some grease free paper, some colored cocoa butters, some white shortening, a rolling pin, a stencil, some clear acetate, a pair of scissors, some mini pan molds. These are metal molds. You can get lots of varieties of these around in all different shapes as well. And transfer sheets. So, they come in many different colors and different sized sheets, and a marble slab.

Transfer sheet curls

- I'm going to show you how you put chocolate on a transfer sheet, but its really important you get the right side up on the transfer sheet. It's hard to see, but there's a rough side and a smooth side. The rough side is where the cocoa butter is and that's the side we put the chocolate onto. So we're going to use tempered chocolate. Very important you use tempered chocolate. Don't just melt chocolate and pour it onto the transfer sheet, they won't work. So pour about 100 grams of chocolate into the center of your transfer sheet. Now with a large pallet knife, spread it right over the edge of the transfer sheet. You may need to hold the side down, but make sure you go right over the edge. Okay, don't work with it too much, with the chocolate, because it will set quicker. So now I'm going to just lift the transfer sheet up and just push this out of the way for a second. Scrap up the remaining chocolate. Place the transfer sheet back onto the marble. As you can see, it's gone from a shiny to a matte finish and it's touch dry. So just touch it and you know it's ready to cut and you can use a small pallet knife or you could use a small knife, but you don't want to cut through the transfer sheet. You're only cutting the chocolate. I'm going to start from the center and curl outwards. Do as may as you like. And go all the way around, starting from the center. Now it's very important we roll out the transfer sheet as quickly as possible. If not, the transfer sheet will crack. Place a small sheet of grease-free paper onto the top and use your rolling pin and roll up the transfer. Remove the rolling pin, keep it together. You may want to use a little bit of tape, but it's okay and now we're ready to pop it into the fridge for about 10 to 15 minutes before we can unroll. Peel the transfer sheet all the way along and just let the chocolate fall off the transfer sheet. Now you have these beautiful spirals, lovely and shiny and they're great for decorating any desert or birthday cake or anniversary cake. Keep practicing. It's a quick decoration. You haven't got a lot of

time before the chocolate sets on the transfer sheet to cut it, then roll it. They're great afterwards. Just store them in a plastic container at room temperature and they'll last for months.

Speckled transfer sheet curls

- I'm going to show you now how you can make your own transfer sheets by making cocoa butters, but first you need a sheet of acetate. This is food-grade acetate. It's about six-by-nine and you can buy it in all different sizes and cut it to the right shape. We're going to use tempered white chocolate as well, but first we need to put on the cocoa butters. So we're going to use a toothbrush. Just remember to use a fresh toothbrush, not the one in your bathroom. So we're using three different colors, so we have three different toothbrushes because we don't want to mix the colors up. So what you do is you dip it into the melted cocoa butter. Just remember not to get the cocoa butters too hot. They should be just warm. And then using your finger, flick it onto the acetate sheet and once you have a nice coating, go onto the next one. And then finally, the yellow one. So now we have to let that cocoa butter set before we go on with the white chocolate. If you pour it on now, the tempered white chocolate, it would just smear all of the cocoa butter. So take 100 grams of your tempered chocolate and pour it into the center of the sheet. Using a large pallet knife, spread it all the way over the edges of the sheet. With a small pallet knife, pick up the transfer sheet and just move it out of the way for a few seconds. Clean up the excess chocolate and place the transfer sheet back onto your marble slab. So it's very important we don't cut it just yet. We wait for it to go to a matte finish. So this is now touch dry. Don't leave it too long. Don't go off and make a cup of tea because it will crack. So now we're going to cut with the pallet knife or you could use a sharp knife. Just don't cut the acetate sheet. Keep it all together. So from the center, we're going to curl it outwards and do as many as you can. You can do thick ones, thin ones, but the thinner ones are a little more delicate and look a lot better. So now we're ready to roll. So take some grease-free paper, place it on the top, and then using a rolling pin roll the acetate up. Remove the rolling pin and now we're ready to place it into the fridge. So after 15 minutes, we're ready to reveal our design. So peel the sheet that we actually did the effect on with the cocoa butters and let the design call apart. And now we have a beautiful speckled design on this white chocolate and you're going to store this in exactly the same way as we did our dark chocolate transfer sheet.

Transfer sheet cups

- We're gonna make some really beautiful chocolate transfer little cups now. So I've got the transfer sheet, which with these colors, you can actually use different chocolates on as well. Like dark or milk, but we're using white today. We're gonna start to prepare our mold. So we're gonna take a little bit of white shortening and just rub it on the outside of the mold. So this, I've got a piece of acetate, this is the food grade acetate, which I've cut, that will go around the mold and it's a little bit higher as well. As you can see here, we need the acetate to be slightly larger than the ring, and also overlaps slightly to the other side. So now we have our ring prepared, we can now concentrate on our transfer sheet. I've measured my ring and it's five centimeters high. It's important, don't go over the top of the height of the ring. You can go below but don't go over the top cuz sometimes what happens is the transfer will go inwards and it'd be difficult to take out. So I'm just gonna work to the top of my ring which is five centimeters. I've got a little border on my transfer sheet here so we need to remove that. So I'm just gonna take a pair of scissors and cut down the line, to remove the border. So now I'm gonna measure five centimeters high and just mark with your scissors in two places. And then I'm gonna mark all the way down with my scissors. Okay so now we're ready to cut

down that line. Okay, we need to now measure this so it overlaps by about two centimeters from the other end of the transfer sheet. And then we're gonna cut this like so. Make sure that you have the transfer sheet up the right way, so obviously remember, you have a rough side and a smooth, shiny side. It's the rough side that the chocolate goes on. Take a small amount of white chocolate and place it along the length of your transfer sheet. Take a small palette knife and push the chocolate over the edge of the transfer sheet. Take the transfer sheet up, with your fingers, just go down the edges to clean off any excess chocolate, and place back down onto the marble. Remove the excess chocolate. And now we have to wait for the chocolate to semi dry, so go from a shiny to a matte finish. It's very important not to over set the chocolate or it will crack when you're trying to wrap it round your mold. Now we're ready to place our chocolate around our ring. So pick up the chocolate. Place it on the side. Push one all the way round, and the other is gonna overlap like so. Don't put too much pressure around the outside. The only pressure you do is down that seam, so we're getting one side of the chocolate stick to the other side, so a tiny little bit of pressure. Okay it's been in the fridge for 10 to 15 minutes, now we're ready to put it off the mold. So be very careful. Use your fingers to pull the acetate. And keep going all the way round, until it pulls off. Now if you wanted to store these away, store them just like this with the transfer sheet around the side and obviously the acetate in the middle. They store a lot better so store in a plastic container just at room temperature and they'll store for weeks. When you want to use it, remove the centerpiece of acetate, and then we can start to peel off the transfer sheet. So carefully pull the transfer sheet all the way round. And here comes the tricky part. So with your finger and thumb, just place a little support down that seam and then take your other hand and pull the transfer sheet off, like so. A common mistake is when you place the transfer sheet around the mold, it set too much, so sometimes when you peel off the transfer sheet, it will open up. Don't worry about this. Just close it back again with your fingers and just put a little bit of temper chocolate down the seam from in the inside. You won't see it and it will set firm and they'll you'll be able to use it. These little cups are great for piping in mousse. You can layer up with sponge and fresh fruit.

Using stencils

- This time I'm gonna create our own transfer sheet using a stencil. So the first thing we need to do is prepare our mold. So this is one of our little mini rings. So first we need to put a little bit of white shortening around the mold. To this, we're gonna add a piece of food grade acetate. This is slightly higher than the mold, but it will give us a lot of strength. This will help us pull off the chocolate a lot easier. So I have a stencil here, and I have a piece of food grade acetate which is the same height as my mold. Remember again, don't go higher than the mold. You can go below, just don't go higher, because sometimes it goes inwards and it's difficult to pull off. So I'm gonna place my acetate on the work surface, on the marble, with my stencil on the top. Make sure it lines up. We're using white and dark tempered chocolate. Remember a tempered chocolate, don't just melt chocolate and put it onto the stencil, it won't work. So with a palette knife, take a small amount of dark chocolate, and push this over the stencil. Straightaway, pick up the stencil, and remove the acetate strip. Place this to one side. Scrape off the excess chocolate. Okay, so once it's dry to the touch, we can go on with our white chocolate. Again, using your palette knife, scrape the white chocolate all over the acetate sheeting. And then we're gonna just lift up the acetate, again, we're gonna go down with our fingers just to clean off the edges, and then place it back down onto our work surface. Okay, so we're gonna wait for it to be touch dry now before we go round our mold. But just remember, all that chocolate we scraped off the marble, we can always reuse that, so don't worry, it can all be used

another day. Okay, so now it's touch dry. We can go round our mold. So lift it up onto the mold and push it all the way around. Remember not to put too much pressure on the sides. The only pressure we give it is down that seam. So the top chocolate will stick to the bottom chocolate, and make a nice, firm seam. It's been in the fridge for 10, 15 minutes, we're ready to reveal our design. First we need to take off the ring. So hold it up, and using the higher piece of acetate, that will help you pull off the chocolate. Now again, we can keep this stored just like this in a plastic container, not in the fridge, just outside at room temperature is fine, for at least a couple of weeks. But now we're gonna use ours. So release the inside acetate, and now here comes the tricky part. So we're gonna release the other acetate to reveal the chocolate. You can see how shiny that is, because of the acetate. So now the tricky part is taking the other side of the acetate apart. So with your thumb and your finger, place it down the seam, and then just pull off the excess chocolate very gently. And now we have our little decorated chocolate cup.

Decorating and finishing

- I want to give you a few ideas what you can use your chocolate cups and your decorations for. So here, I've got a simple chocolate mousse and we're going to pipe it into our little cups. So take a plate into the center. Pipe a little bit of chocolate mousse and here, I've got a little bit of raspberry compote. Try not to use too much of the liquid, just the actual raspberries. Place them in the center and then we can pipe more mouse and you can get that nice and high and then we can finish with our little spiral decorations just like show. For our white chocolate cup, we can do the same thing. Placing it in the center of a plate, piping a little bit of mousse. But you could use the white mousse or a milk chocolate mousse. A few raspberries. You can pipe some more mousse on the top. And again, we're going to finish again with our little speckled transfer sheet that we made. So the great thing is you can make your own transfer sheets or just buy transfer sheets. These are great techniques for the design of your chocolates and your desserts.