



Professional STEP BY STEP Tutorials



Coloring & Decorating

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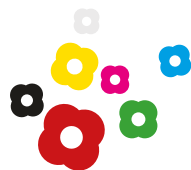
As this range of products is intended to be used in final consumer products,
it may by itself contain coloring agents above maximum levels set by country regulations.

We recommend to carefully evaluate color content in the final consumer products to ensure compliance with
applicable color regulations. Our range of products has been produced according to the European legislation.
For local compliance in other regions, please double-check with your local regulations.

Coloring & DECORATING

What are Power Flowers™



What are Power Flowers™?

A revolutionary method to color any possible fat-based recipe, such as chocolate, cocoa butter, ice cream, mousse, marzipan, glazes, and many more.

The Power Flowers™ assortment comes in 4 primary colors.



You can create every color imaginable simply by combining different Power Flowers™.

PS: Each Power Flower™ is solely made from coloring, and tempered cocoa butter that supports the Cocoa Horizons Foundation. Find more info: www.cocoahorizons.org

How to color Chocolate with Power Flowers™



STEP 1

Choose your preferred color on the Power Flowers™ app or Color Masters and take the amount/combination of Power Flowers™ as indicated.



STEP 2

Take 400 g (or a multiple of 400 g) of white chocolate, put the Power Flowers™ in the chocolate (min 40°C) and wait 1 to 2 minutes until the Power Flowers™ are (almost) melted.



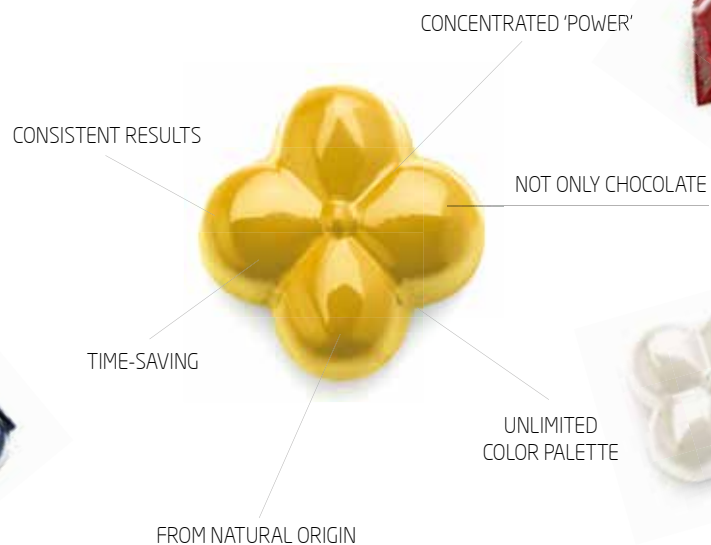
STEP 3



Mix until the Power Flowers™ are completely dissolved and temper the colored chocolate if required.



Apply on a creation of your choice.



How to color *Chocolate* with Power Flowers™





STEP 1

Choose your preferred color on the Power Flowers™ app and put the (quantity/combination of) Power Flowers™ petals, as indicated on the app, in a bowl.



STEP 2

Take 400 g (or a multiple of 400 g) of white chocolate, put the Power Flowers™ in the chocolate (min 40°C) and wait 1 to 2 minutes until the Power Flowers™ are (almost) melted.



STEP 3

Mix until the Power Flowers™ are completely dissolved and temper the colored chocolate if required.



STEP 4

Apply on creation of your choice.

How to color
Chocolates
with Power Flowers™
- Spraying -



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Warm 400g of cocoa butter and add your desired quantity of Power Flowers™.



Wait 1 to 2 minutes until the Power Flowers™ are (almost) melted.



Stir until the Power Flowers™ are completely dissolved.



Fill the spray gun and spray the colored cocoa butter on the mould. Make your chocolates and demould. Spray on product for finishing.



How to color
Chocolates
with Power Flowers™ Sparkling
- Dipping -



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Materials: praline mould.
 Ingredients: chocolate, cocoa butter,
 Power Flowers™ Sparkling Copper.



Mix 50% of cocoa butter with 50% of Power Flowers™ Sparkling Copper.
 Heat in the microwave for 2 min. / 850 W.
 Stir slightly until completely dissolved.



Use the mixture to create a design
 with your fingers in the praline mould.



Fill with tempered chocolate and remove excess chocolate.
 Finish with filling of your choice and remaining chocolate.



After complete crystallization, ready to demould.

How to color Chocolates with Power Flowers™ Sparkling - Spraying -



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STEP 1

Materials: praline mould, spray gun.
Ingredients: chocolate, cocoa butter,
Power Flowers™ Sparkling Gold.



STEP 2

Mix 50% of cocoa butter with 50% of Power Flowers™ Sparkling Gold.
Heat in the microwave for 2 min. / 850 W.



STEP 3

Stir until completely dissolved.
Fill the spray gun with the mixture.



STEP 4

Spray the insides of the praline mould.



STEP 5

Fill with tempered chocolate and remove excess chocolate. Finish with filling of your choice and remaining chocolate.



STEP 6

After complete crystallization, ready to demould.



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How to color
Buttercream
with Power Flowers™





STEP 1
Melt the Power Flowers™ in the microwave for a few seconds at +/- 800 W and add a bit of buttercream.



STEP 2
Stir until the Power Flowers™ are completely dissolved.



STEP 3
Now add the colored buttercream to the remaining buttercream.



STEP 4
Mix thoroughly.



Put the cream in a piping bag and start decorating.



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How to color Sugar Fondant with Power Flowers™





Take 400g warm (40°C) sugar fondant, choose a color on the Power Flowers™ app and add the right amount of Power Flowers™.

CAUTION: The colors on the Power Flowers™ app are based on white chocolate. Since sugar fondant is whiter than white chocolate, you need less Power Flowers™ to achieve the desired color.



Wait 1 to 2 minutes until the Power Flowers™ are (almost) melted.



Mix until the Power Flowers™ are completely dissolved.



Use to decorate.

How to color
Sugar Paste
with Power Flowers™



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Take 400g sugar paste, choose a color on the Power Flowers™ app or Color Master and warm the right amount of Power Flowers™ in the microwave for a few seconds at 800 W.

CAUTION

The colors on the app are based on white chocolate. Since sugar paste is whiter than white chocolate, you need less Power Flowers™ to achieve the desired color.



Add the melted Power Flowers™ to the sugar paste.



Knead well until a homogeneous color is obtained.



Ready to cut out any shapes.

How to color
Marzipan
with Power Flowers™



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Take 400g marzipan.



Choose a color on the Power Flowers™ app and warm the right amount of Power Flowers™ in the microwave for +/- 1 min at 800 W.



Add the melted Power Flowers™ to the Marzipan.



Knead thoroughly.

How to color
Pastry Dough
with Power Flowers™



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STEP 1

Select your desired color on the Power Flowers™ app and melt the Power Flowers™ in the microwave (+/- 1min 800 W). Take 400g basic pastry dough.



STEP 2

Mix the melted Power Flowers™ with a small batch of the pastry dough.



STEP 3

Mix the colored batch completely with the remaining uncolored dough.



STEP 4

Place a stencil of your choice on a baking tray and spread the colored pastry dough evenly over the stencil.



STEP 5

Remove the stencil and place the baking tray in the freezer until the pastry dough is firm.



STEP 6

Pour 'Joconde'-dough over the frozen shapes and level.

How to color Crumble with Power Flowers™



STEP 7

Bake off for 6 to 8 minutes in a preheated oven at 220 to 240°C.
When baked, flip the biscuit onto a kitchen worktop and leave to cool down.
Finish to your own likings, roll the sponge and decorate. Enjoy!



TIP

Even without a stencil you can achieve nice results.
Let your imagination run wild and create your own designs.



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Ingredients:
Power Flowers™, butter, almond broyage.



Choose your preferred color on the Power Flowers™ app and put the (quantity/combination of) Power Flowers™ petals, as indicated on the app, in a glass. Heat the Power Flowers™ for a few seconds at +/- 800 W in the microwave and mix until the desired color is obtained.



Pour the melted Power Flowers™ onto the butter and mix.



Pour the rest of the ingredients onto the colored dough and mix.



How to color *Macarons* with Power Flowers™



Crumble the dough on a baking tray and bake off.



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Green macarons "Pistachio" Basic recipe (1900g)



Make "From Natural Origin" pistachio macarons.
Here you can find the perfect Power Flowers™ dosage
for a recipe of 1900 g of macarons (132 macarons).

**The weight is an important element in the calculation
of the colorings' concentration.**

Broyage (50% almond powder – 50% icing sugar)	1000 g
Egg white	140 g
Egg white (for Italian meringue)	210 g
Sugar	450 g
Water	100 g
Power Flowers™ Yellow NON AZO	8 flowers
Power Flowers™ Blue "Spirulina"	8 flowers



TIP

Watch the video!



STEP 1

Measure all the ingredients.



STEP 2

Mix the broyage and the 140 g egg white.
Also: prepare the Italian meringue with 210 g egg white,
450 g sugar and 100 g of water.



Melt the Power Flowers™ in the microwave for approximately 1 min (800 W).



Mix this until it has a smooth texture.



Add a part (50 g) of the broyage and egg white mixture to the melted Power Flowers™.



Add the colored mixture to the remainder of the broyage & egg white mixture and homogenize everything with the flat beater.



Add the Italian meringue to the colored mixture and blend until you have a smooth homogenized mixture.



Pipe the mixture onto a baking sheet lined with baking paper.



Finish off your macarons with desired filling.

TIP

Before baking off, leave the macarons to form a crust during 30 minutes. Bake for 18 minutes in an oven at 150°C.

How to color
Pastry
with Power Flowers™ Sparkling
- Spatter -



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STEP 1

Materials: brush.

Ingredients: frozen cake, cocoa butter, chocolate glazing,
Power Flowers™ Sparkling Silver.

TIP

Recipe for chocolate glazing:

28g gelatin powder + 140g water - 480g cream (min. 35% fat)
200g water - 520g sugar - 200g glucose - 240g cocoa powder

Mix the gelatin powder with the 140g of water.

Bring the cream, the glucose, the remaining water and the sugar to a boil.

Add the cocoa powder and bring to a boil again.

Add the dissolved gelatin and mix. Let it bind completely in the fridge.

Reheat and use for application at a temperature of 35°C.



STEP 2

Mix 50% of cocoa butter with 50% of Power Flowers™.
Heat in the microwave for 2 min. / 850 W. Set aside.



STEP 3

Pour the chocolate glazing over
the frozen cake until evenly covered.



Flatten the cake with a spatula.



Spatter the cake with the brush.



Dip the brush in the Power Flowers™ and cocoa mixture.



Clean the edges of the cake.



STEP 8

Present the cake.

TIP

Cover the table with plastic foil before the preparation.
This makes cleaning up afterwards very easy.



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How to color
Pastry
with Power Flowers™ Sparkling
- Spraying -





Materials: spray gun.

Ingredients: frozen cake,
glazing with Power Flowers™ Sparkling Red,
Power Flowers™ Sparkling Silver, cocoa butter.

TIP

Recipe for Sparkling Red glazing:

18g gelatin powder + 90g water - 225g sugar - 225g glucose
112g water - 150g sweetened condensed milk
225g white chocolate - 20 Power Flowers™ Sparkling Red

Mix the gelatin powder with the 90g of water.

Bring the sugar, the glucose, the remaining water
and the sweetened condensed milk to a boil.

Pour the boiling mixture onto the white chocolate.

Also add the Power Flowers™ Sparkling Red and the dissolved gelatin.

Mix. Let it bind completely in the fridge.

Reheat and use for application at a temperature of 35°C.



Mix 50% of cocoa butter with 50% of Power Flowers™ Sparkling Red.



Heat in the microwave for 2 min. / 850 W.



STEP 4

Pour the glazing mixture over the frozen cake, until evenly covered.



STEP 5

Spray the Power Flowers™ Sparkling Silver and cocoa butter mixture on the cake. Repeat for a brighter result.



STEP 6

Clean up the edges of the cake.



STEP 7

For a nice finishing, decorate the cake to your liking.



Present the cake.

TIP Cover the table with plastic foil before the preparation.
This makes cleaning up afterwards very easy.



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How to color Ice Cream Bars with Power Flowers™ Sparkling - Dipping -





STEP 1

Ingredients:
ice cream bars, ice chocolate milk,
cocoa butter base for mixing,
20 Power Flowers™ Sparkling Gold.

TIP

Recipe for cocoa butter base for mixing:

60g clarified butter
248g melted cocoa butter
30g vegetable oil
60g powdered sugar
2g emulsifier (optional)

Mix all ingredients.



STEP 2

Heat the ice chocolate in the microwave for 2 min. / 850 W.



STEP 3

Stir slightly until smooth.



Dip the ice cream bar into the melted ice chocolate.
Let cool for 2 min. / -20°C.



Add the Power Flowers™ Sparkling Gold
to the cocoa butter base.



Mix until completely dissolved.



Dip the ice cream bar in the mixture.



Make sure the ice cream bar is fully coated.
Repeat until the result is satisfactory.



Let cool for at least 2hrs. / -20°C.

How to color *Chocolates* with Creative Sprays





STEP 1

Choose your Creative color spray*.



Enrobe a chocolate with tempered chocolate.



Spray the creative spray and let the chocolate crystallize.

How to color
Chocolates
with Creative Powders





STEP 1

Mix gold powder with Ethyl alcohol (50/50).



STEP 2

Dip a brush of your choice in the golden mixture.
Apply splashes onto the mould by using your fingers and your brush.



STEP 3

The mould is ready for making pralines with tempered chocolate.



STEP 4

After complete crystallization, ready to demould.

How to color
Enrobed Cakes
with Creative Powders & Sprays





STEP 1

Use ready-made gold spray.



STEP 2

Apply gold figurines with gold powder.

Mix gold powder with Ethyl alcohol (50/50).
Dip a mould of your choice in the golden mixture.
Apply the figurines onto the glaze.



STEP 3

Sprinkle ready-made gold crunch onto your creations.



Add gold spatters.

Mix gold powder with Ethyl alcohol (50/50).

Dip a brush into the golden mixture.

Apply splashes onto the glaze by using
your fingers and your brush.

How to color *Frozen Desserts* with Truffle Powders





Ingredients:
Truffle Powder Pink, frozen dessert.



Roll the frozen dessert in a tray or plate covered in truffle powder.



Roll until completely covered.



To finish: use a brush.



Cool for at least 2 hrs. / -20°C

How to color Chocolate Truffles with Truffle Powders





Materials: pastry bag.

Ingredients: truffle shells, truffle filling,
Truffle Powder Green Pistachio, white chocolate.



Fill the pastry bag with the truffle filling.



Fill the truffles. Optionally seal with tempered chocolate.
Cool for 20 min / 11°C .



Dip the truffle completely into the tempered chocolate.



Wait a few seconds to remove excess chocolate.



Roll the truffle into the truffle powder by shaking the tray or plate.



Drop the truffle into the truffle powder.



Repeat this process for each truffle.



STEP 9

Ready to serve.

How to color with *Velvet Sprays*



Use velvet spray on frozen chocolate...



Choose your preferred color and shake well before use. Make sure to use a frozen application, and to cover the surroundings to protect them from excess coloring.



Spray a uniform layer on the frozen application from a distance of approximately 30 cm. Combining colors is possible.

Ice cream...



Example: vanilla ice cream with Velvet Spray Neutral.



Example: chocolate ice cream or chocolate mousse with Velvet Spray Brown.

Use velvet spray on frozen mousse



Example: frozen mousse or bavarois with Velvet Spray Red.



How to color with
Colored Cocoa Butters



AZO

Suitable
for vegans



NON
AZO

Suitable
for vegans



Open the lid of the tube. Melt in the microwave for 1 min 20 sec at 800 W.



Pour the melted cocoa butter into a spray gun.



Spray on a frozen product for velvet effect or on a chocolate mould.
Advised temperature for application in the mould is 31°-32°C max.

How to use *Structure Sheets* on Chocolate





Temper your preferred chocolate.



Let crystallize completely.



Pour the chocolate onto the structure sheet. Spread evenly.



Flip over, so the sheet is on top.
Carefully remove the sheet from the chocolate to reveal the structure or pattern.



Use to decorate your pastry



Example: decorating pastry with structured white, dark and milk chocolate.



How to decorate a
Yule Log
with the use of a Stencil





Put 2 stencils on a pre-cut guitar sheet (30 x 40 cm).



Pour a layer of colored cremeux or mousse onto the stencil.
Spread it out evenly.



Let the cremeux stiffen and place the filled stencil
in a yule log mould.



Fill the yule log mould with the mousse
and let it stiffen in the freezer at -20°C.



Demould the yule log.

TIP

To get a tone-on-tone effect, pour the mousse directly onto the stencil in the yule log mould.

How to decorate a Pastry and Frozen Desserts with Tear Moulds & Stencil Inserts





STEP 1

Materials: stencil, tear mould, pastry bag.
Ingredients: cake, strawberry bavares filling:
250g strawberry puree, 8g soaked gelatin sheets,
500g whipping cream, 75g sugar.



STEP 2

Position the stencil into the tear mould.



STEP 3

Add the strawberry puree to the soaked gelatin sheets.



STEP 4

Mix with a whisk.



STEP 5

Add the whipping cream.



STEP 6

Whisk until airy.



STEP 7

Fill a pastry bag with the mixture.



STEP 8

Pipe a layer of the mixture onto the stencil.



Cover with a layer of cake.



Press lightly.



Repeat this process: layer of bavarois, layer of cake.



Press lightly and freeze at -20°C for at least 2 hrs.



Take the cake out of the freezer and demould easily by tearing the mould.



Also remove the re-usable stencil.



Finish to your likings, in this case with a red velvet spray.



Serve.

How to use Transfer Sheets on *Chocolates*





Enrobe the chocolates.



Place the transfer sheet with the printed side down directly on the chocolate and press lightly.



Let crystallize completely.
The advised time for this application is 20 minutes and a temperature of 12°C. Remove the transfer sheet.



Ready to serve.

How to use Transfer Sheets with *Stencils*





Place the transfer sheet with the printed side up.



Position the stencil on it.



Fill the stencil with tempered chocolate.



Remove the excess of chocolate and let crystallize completely.



Remove stencil during semi-crystallization.
After complete crystallization, remove the transfer sheet.



How to use Transfer Sheets on *Colored Chocolates*

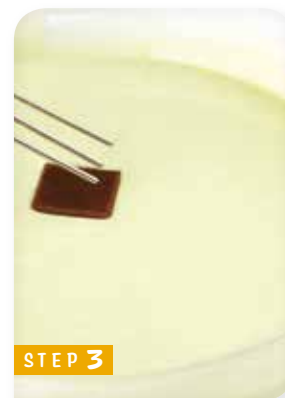




Choose your favorite color with the Power Flowers™ app.
Take 400g (or a multiple of 400g) of white chocolate.
Put the Power Flowers™ in the melted chocolate and wait
1 to 2 minutes until the Power Flowers™ are partly melted.



Mix until the Power Flowers™ are completely dissolved
and temper the colored chocolate.

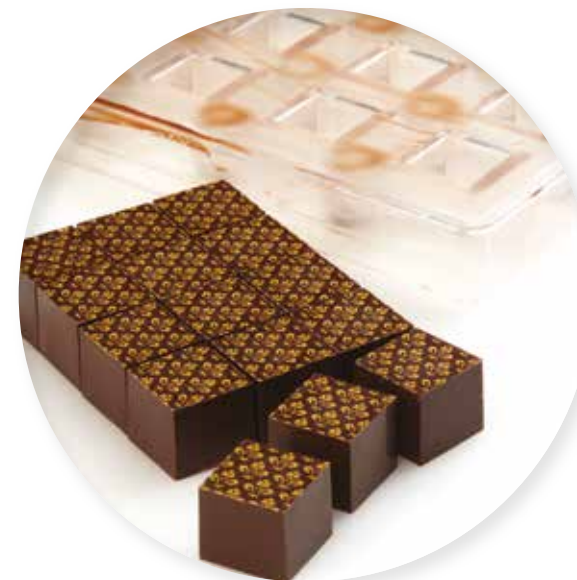


Enrobe the chocolate with the colored chocolate.



Put the enrobed chocolate on a plate.

How to use Transfer Sheets with *Magnetic Moulds*



STEP 5

Place the (cutted) transfer sheet with the printed side down directly on the chocolate and press lightly. Let crystallize completely. The advised time for this application is 20 minutes at a temperature of 12°C. Remove the transfer sheet.



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Place a pre-cut transfer sheet with the printed side facing the mould.



Place the metal plate on the transfer sheet (unprinted side faces the metal plate).



Ready to mould with tempered chocolate.



Remove excess chocolate and let crystallize.



STEP 5

Finish with the filling of your choice, let it cool down.
Fill with remaining chocolate.
After complete crystallization, ready to demould.



STEP 6

Ready to serve.

How to use Transfer Sheets with Magnetic Moulds for Lollipops





STEP 1

Combine the magnetic moulds with transfer sheets and lolly sticks. Make sure the unprinted side of the transfer sheets faces the metal plate.



STEP 2

Fill with tempered chocolate and let crystallize. The advised time for this application is 20 minutes at a temperature of 12°C.



STEP 3



STEP 4

After complete crystallization, ready to demould.



How to use Transfer Rolls





Enrobe chocolates on the conveyor belt.



Press lightly (via brush) and let fully crystallize in the cooling tunnel.

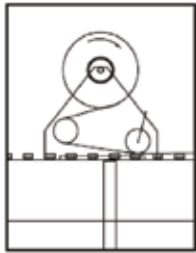


Apply transfer after vibration, printed side down.



Rewind the transfer after the cooling process and crystallization.

Unwinder system



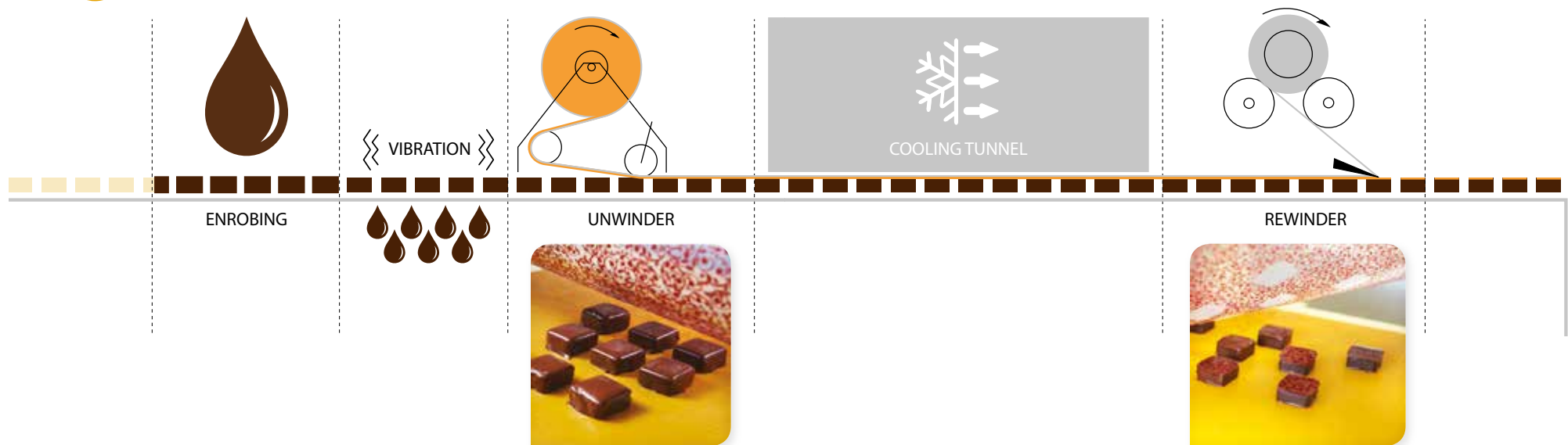
Rewinder system



INFO

Unwinder - Rewinder system

production flow



How to use
Transfer Sheets on
Chocolate Slabs
"to Break"





STEP 1

Pour a thin layer of tempered chocolate onto a transfer sheet.



STEP 2

Spread the chocolate evenly.



STEP 3

Carefully remove any air bubbles.



STEP 4

Let the chocolate crystallize.
Carefully remove the transfer sheet.



STEP 5

Break the printed chocolate into pieces.



STEP 6

Use for decorating.

How to use Transfer Sheets on *Handmade Deco*





STEP 1

Fill a small piping bag with tempered chocolate.



STEP 2

Create shapes of your choice on the transfer sheet and let them crystallize.



STEP 3

After complete crystallization, remove the shapes from the transfer sheets.



STEP 4

Use for decorating.

How to use Printed Blisters with *Chocolate*





STEP 1

Pour tempered chocolate into the blister, remove excess chocolate.



STEP 2

Let crystallize.



STEP 3

Fill with mousse or filling of your choice.



STEP 4

Finish with a layer of sponge and place min. 1 hour in the refrigerator.



Demould and serve.

How to use
Transfer Sheets on
Chocolate Enrobed Cookies
(double sided)





Enrobe the cookie completely with tempered chocolate of your choice.



Place the enrobed cookie on a transfer sheet of your choice.



Place a second transfer sheet on top if desired.



Press lightly.



STEP 5

Let crystallize and remove the transfer sheet.

How to use Transfer Sheets on *Florentine Cookies*





Dip the Florentine cookie into the tempered chocolate of your choice.



Put the Florentine cookie on the transfer sheet.



Let crystallize and remove the transfer sheet.

How to use
Transfer Sheets on
Donuts





Temper your preferred chocolate.



Spread evenly.



Pour the chocolate onto the transfer sheet, make sure the printed side faces up.



Let partly crystallize.



Cut out chocolate discs to cover the donuts.
For this, first, use a circle-shaped cookie cutter that matches the outer size of a donut.
Secondly, use a smaller cookie cutter to cut out the center of the donut.



Preheat the donuts and place the chocolate discs on top of them.



Flip over, so the sheet is on top. Carefully remove the sheet from the chocolate.
Remove the excess chocolate to reveal the donut discs.



Let the chocolate discs melt.



STEP 9

Present the donuts.

How to use Transfer Sheets on *Brownies*





Pour ganache, chocolate or compound onto the brownie.



Equalize.



Place a transfer sheet of your choice on top, printed side down.



Press lightly on the transfer sheet to remove any air bubbles.



Press with a plate.



Cut into desired shape.



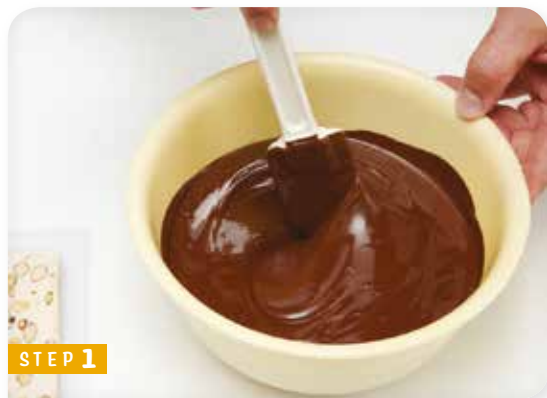
Let crystallize and remove the transfer sheet.



Present the brownies.

How to use Transfer Sheets on *Nougat*





Take tempered chocolate of your choice.



Dip the nougat into the chocolate.



Place the nougat with chocolate on a transfer sheet, printed side up.



Press lightly.



STEP 5

Let crystallize and remove the transfer sheet.

How to use Transfer Sheets on *Opera Cake*





STEP 1

Pour ganache, tempered chocolate or compound onto the Opera cake.



STEP 2

Equalize.



STEP 3

Place a transfer sheet of your choice on top, printed side down. Press lightly on the transfer sheet to remove any air bubbles.



STEP 4

Press with a plate.



Let crystallize and remove the transfer sheet.



Cut into desired shape.

How to use Transfer Sheets on *Marzipan and Sugar Paste*





Take evenly rolled out marzipan and spray or spread out a thin layer of melted cocoa butter. The advised temperature for this application is 30-32°C max.



Place a transfer sheet of your choice on top, printed side down.



Press lightly on the transfer sheet.



Let crystallize. The advised time for this application is 20 minutes at a temperature of 12°C.
Remove the transfer sheet.



Cut out any shape of your choice.

How to use
Transfer Sheets (PVC) on
*Ice Cream and
Frozen Desserts*





STEP 1

Pour freshly made ice cream into a jar.

TIP

The ice cream should be smooth and have a temperature of -6 to -8 °C.



STEP 2

Place the pre-cut transfer sheet with the printed side on the ice.



STEP 3

Press lightly and put in a freezer.



STEP 4

Remove the transfer sheet in one smooth movement.



Serve.

How to use
Transfer Sheets on
*Ice Cream Yule Log
with Ganache Layer*





Apply a thin layer of ganache onto the pre-cut PVC sheets.
Cut the sheets if necessary.



Place the pre-cut PVC sheets into the yule log mould.



Press the freshly made ice cream against the transfer.
The ice cream must be smooth and needs
to have a temperature of -6 to -8 °C.



Fill the yule log halfway and add an extra layer
(e.g. red fruit ice cream) on top of the first half.



STEP 5

Continue to fill the yule log with vanilla ice cream and finish off with a layer of joconde sponge. Put this back in the freezer in order to firm up further.



STEP 6

Demould and gently remove the PVC sheet.



TIP

PVC sheets can also be used as cake collars to apply around cakes.

Apply a thin layer of ganache to the PVC sheet, let it firm up, place the PVC sheet in the shape and continue making your cake.

Demould and remove the PVC sheet carefully.

TIP

The use of an extra layer of ganache has some advantages:

- 100% transferability.
- There are no visible air bubbles.
- The ganache can be colored with Power Flowers™.

How to use
Printed Baking Paper on
Plain Cookies





STEP 1

Unroll the cookie dough and spray it with a thin layer of water, egg white or egg wash.



STEP 2

Place the printed baking paper with the printed side on the cookie dough and press lightly to remove any air bubbles.



STEP 3

Put it in the freezer until completely frozen. Remove the baking paper.



STEP 4

Cut out cookies in the shape of your choice. Bake off.

Alternative

You can also choose to position the cookies directly onto the baking paper.



STEP 1

Cut out the cookies



STEP 2

Spray the cookie dough with water or egg white.



STEP 3

Place them with the correct side on the baking paper.



STEP 4

Flip the baking paper so the cookies are underneath the paper, and bake them off.

How to use Printed Baking Paper on Puff Pastry





Moisten the puff pastry evenly with egg white.



Place the baking paper with the printed side down on the puff pastry..



Press lightly on the baking paper to remove any air bubbles.



Place in the freezer. Remove the baking paper after crystallization. The printed puff pastry is now ready to be baked off.

How to use
Printed Baking Paper on
Joconde Sponge





STEP 1

Prepare a decorating and a joconde batter.
For the decorating batter, combine 50 g each of egg white,
flower, icing sugar and butter.



STEP 2

Spread a thin layer of decorating batter on
the printed baking paper, printed side up.



STEP 3

Place the printed baking paper onto a baking tray.
Spread a layer of joconde batter over the decorating batter.



STEP 4

Directly put the tray in the oven
at 220 to 240 °C for 5 to 8 minutes.



Take out of the oven. Remove the baking paper.

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