

Shell Moulding Procedure

Step 1: Fill the Mould

- Hold the mould at a slight angle.
- Using a ladle, begin filling at the top of the mould and work downward.
- Overfill each cavity to ensure full coverage.
- Maintain the angle so the chocolate flows naturally “downhill” into each cavity.

Step 2: Initial Scrape

- Once all cavities are filled, use a scraper to remove the initial excess chocolate from the surface of the mould.
- Scrape cleanly and evenly across the mould.

Step 3: Tap to Release Air Bubbles

- Tap the mould firmly on the work surface:
 - Tap one side, then the opposite side.
- This step removes trapped air bubbles and ensures clean shell surfaces.

Step 4: Invert and Drain

- Move the ladle out of the way.
- Flip the mould upside down over the parchment paper.
- While inverted:
 - Scrape off all excess chocolate.
 - Tap lightly to encourage chocolate to run out evenly.
- At the same time, gently roll and rotate the mould so the chocolate coats the cavities evenly.

Important: Do not over-tap. Excessive tapping will result in shells that are too thin.

Step 5: Clean Edges

- While the mould is still warm, clean the edges using the edge of the chocolate warmer or scraper.
- Ensure the mould surface is clean and sharp for proper sealing later.

Step 6: Set and Crystallize

- Place the mould back onto the bars/rails.
- Allow the shells to cool and crystallize at room temperature.
- Do not refrigerate at this stage unless required by your production environment.

Readiness Check

- Once fully crystallized, check the mould:
 - The shells should release easily from the mould.
 - The chocolate should pull cleanly away from the polycarbonate.
- Proper shells will be:
 - Thin
 - Even
 - Shiny
 - Fully released

You now have clean, thin, moulded chocolate shells ready to be filled with ganache or other fillings and sealed for production.