

# <u>Transfer Sheets - Instructions for Printing on Meringues</u> <u>and Chocolate</u>

Meringues: Recommended recipe for meringues (this recipe insures the best results for printing on meringues)

## Ingredients:

250 grm sugar 100 grm egg whites (approx. 3 eggs) 1 spoon of icing sugar

## How to prepare:

- 1. Place sugar and egg whites in a bowl and place bowl on a pot with boiling water on the gas.
- 2. Stir the sugar and egg whites till all the sugar melts (about 10 mins.)
- Remove from heat, transfer to mixing bowl and beat on fast speed for 10 mins.
- 4. Add one spoon of icing sugar and beat for another 2 minutes.
- 5. Transfer mixture to piping bag

## Tips for piping and printing:

- 1. Define printer with "mirror printing" and then print the sheet.
- Leave sheet to dry for 15 minutes before using to make sure color does not run. If you intend to use the sheet later, put it in a closed bag.
- 3. Place the transfer sheet on the baking tin with print side up.
- 4. Pipe meringues on sheet
- 5. Place meringues in pre-heated oven at 70 degrees Celsius or 158 degrees Farenhait.
- Bake for two hours, leave door slightly open during baking (put a spoon between the door and the oven to create an air vent).
- 7. Take meringues out of the oven and separate from transfer sheet immediately.

# Printing on Chocolate

The process of transferring a picture on chocolate or baking chocolate is the same apart from the tempering process. It is possible to work with colored chocolate but it is recommended to work with light colors as the print shows up best on the lighter colors.

# Ingredients:

White chocolate or white baking chocolate

## How to prepare:

Melt chocolate in microwave or over double boiler. If using chocolate, temper the chocolate

### Tips for printing:

- 1. Define printer with "mirror printing" and then print the sheet.
- Leave sheet to dry for 15 minutes before using to make sure color does not run. If you intend to use the sheet later, put it in a closed bag.
- 3. Place the transfer sheet on the baking tray with print side up.
- 4. Spread or pipe chocolate on transfer sheet gently without touching the prints.
- 5. Place in the fridge for 10 -15 minutes
- Take out from fridge and peel off transfer sheet.







