

New Callebaut ChocRocks and Crispearls

Add your favourite gold dust for that metallic touch to your cakes, pastries and chocolates.

It's easy to do. Just mix your favourite gold dust in a small container with one of these Callebaut products:



#20796

[Assorted Mini Crispearls 425gm](#)



#20205

[White Crispearls 800gm](#)



#20797

[Milk Chocolate Rocks 2.5kg](#)



#20798

[Dark Chocolate Rocks 2.5kg](#)



#20795

[Semi Sweet Mini Chocolate Rocks 600gm](#)

TURN YOUR CHOCOLATE INTO GOLD !

Here's How:

TOOLS REQUIRED:

- MCCALL'S NEW 3g RADIANT GOLD DUST
- STRAINER WITH HANDLE
- SMALL CONTAINERS
- YOUR CHOICE OF MCCALL'S NEW CALLEBAUT CHOCOLATE



#20811

[Radiant Gold
Dust](#)

Step 1 : Pour ChocRocks or Crispearls into a small container and add a small amount of gold dust on the side

Step 2 : Mix chocolate and gold dust together in the container by shaking gently until covered

Step 3 : Pour chocolate into strainer and gently sift off the excess gold dust into the container below it

You're left with golden chocolate to decorate your favourite desserts!

