

# Autumn Chocolate Box

By Chef Kir Rodriguez

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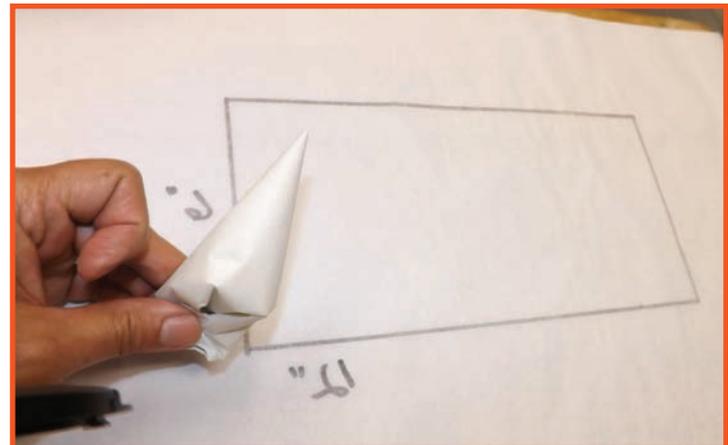
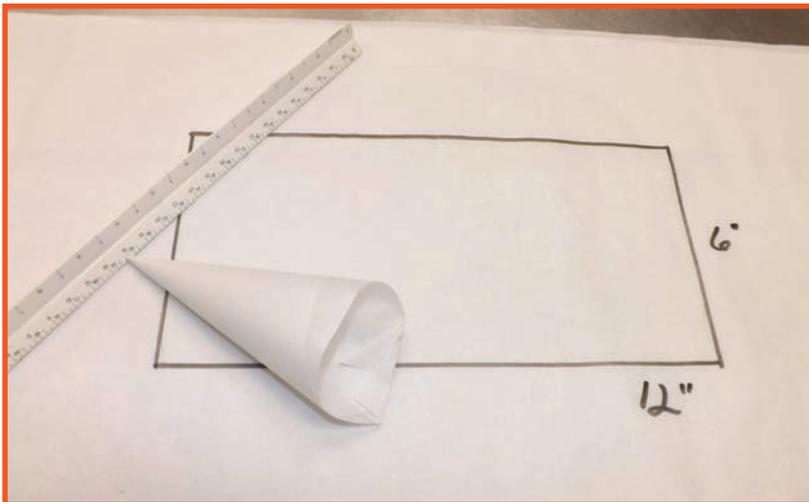
Supplies needed to make a 12 X 3 inch  
Autumn Chocolate Box:

- 800 grams tempered dark chocolate
- 200 grams tempered white chocolate
- Orange fat soluble color (optional)
- Yellow fat soluble color (optional)
- Paring knife or X-acto knife
- Ruler
- Parchment paper

# Autumn Chocolate Box

A Tutorial by Chef Kir Rodriguez

1. Have your dark and white chocolate tempered.
2. Draw two 6 X 12 inch rectangles on two pieces of parchment paper. Turn them over so the marker doesn't stain your chocolate. Using a wooden board under the parchment paper helps the chocolate not to set too fast.
3. Using a cornet and some of the tempered white chocolate, pipe some decorations over one of the rectangles. Let the chocolate set for 5 minutes.





4. Using the tempered dark chocolate, pour half of it over the white decorations and the other half over the other rectangle. Spread evenly with an offset spatula.



5. Immediately tap or shake the chocolate so it smooths across the surface. Wait 5 to 10 minutes until the chocolate is at cutting stage. (Set but not hard).



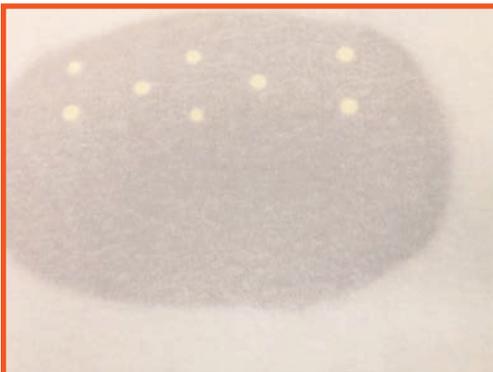
6. When the chocolate is at the cutting stage, using the ruler and the decorated chocolate, cut:  
 1 Base 3" X 12"  
 2 long sides 1" X 10"  
 2 short sides 1" X 1.5"  
 (Cut extra pieces in case some of them break.)



7. Using the other undecorated chocolate rectangle, cut:  
 1 free hand cover (or a 12" X 3" rectangle)

Using white chocolate in a cornet you may pipe 6 to 8 circles under the base for some height (like small feet) and easy moving of the piece.

8. Once all of the pieces are cut, put a parchment paper on top and flip it onto another wooden board. Put a second wooden board on top. Let it harden completely (about 30 minutes). (Tempered chocolate will shrink and concave slightly up. By flipping it you force the chocolate to stay flat from the gravity and weight.)





8. To glue the pieces, warm up a half sheet pan or a flat metal pan and rub the sides slightly, just to melt a little of the chocolate and immediately glue it to its place. Make sure to rub a little of the chocolate so the melted chocolate tempers with the hard base. Be careful not to leave the chocolate too long in the warm sheet pan. Just 2 seconds are needed.

Pipe decorations as you desire inside box, edge of box and on the lid.



10. Make decorations with white chocolate dyed with orange or yellow color or make them with white chocolate and paint it slightly with an air brush. You may also use any other medium decorations like sugar paste or royal icing flowers or chocolate plastic ones.

11. Use your chocolate box to present chocolate candies or any candies like macaroons.

13. Keep your box in a cool place (65°F to 74° F) and away from sun. Do not refrigerate.



Kir Rodriguez was born in Puerto Rico and was a religious monk for 20 years. He holds a B.A. Magna Cum Laude from the State University of Puerto Rico (1989), a B.Ph. and a B.S.T. from the Schola Philosophiae Sacraeque Theologiae, Puerto Rico (1988). In 1998, he left the order, moved to New York, and graduated from The French Culinary Institute's Classic Culinary Arts program. Since finishing at FCI, Chef Kir has worked in New York City's Cafe' Crocodile (Garde-Manger, Entremetier), Café Boulud (pastry cook), Alaia (saute, pasta, grill, pastry), Le Cirque (pastry cook), Union Square Café (Pastry Sous Chef) and Orso as Executive Pastry chef for 7 years. He joined the team of

ICC as the Pastry Chef Instructor in January 2004.