

HOW TO USE COLORED COCOA BUTTER

Chef Rubber a la Minute



APPLICATION METHODS

limitless.



HOW DO YOU COLOR?

In our previous blog posts we broke down the differences in the cocoa butter collections, and How To melt colored cocoa butter.

Now it's time for the fun part, PAINTING!

This part of the process is the most fun and should be the most creative.

While it may seem overwhelming to get started, don't let it scare you. There is no wrong way of doing it, but practicing and doing it often will help make the painting process easier.

In today's post we will cover some of the most common methods for using colored cocoa butter, and some tips and tricks of the trade!

Follow us down the Rabbit Hole!



COCOA BUTTER PAINTING WITH PAINT BRUSHES



@elbowchocolates

One of the easiest and most common ways to use cocoa butter colors is by using the trusted paint brush. Teklon brushes seem to be one of the most commonly used brushes in all kinds of sizes. A fluffier brush will cover more surface in one swipe, where smaller brushes can add detail and minimal designs. You can also use brushes with stiffer bristles to create a splatter effect (sometimes toothbrushes are used to achieve this look!)

TIP: if you are painting with brushes the easiest way to keep them in a liquid flowing state is to keep a candle warmer nearby. Once the candle warmer is warm you can take your brush and melt down the cocoa butter to be ready to be used.

AIRBRUSHING WITH COLORED COCOA BUTTER

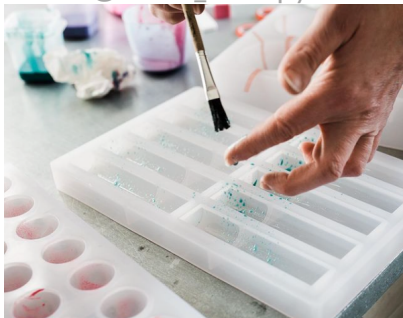


@elbowchocolates

One of the fastest ways to get color production going is using an airbrush gun to help cover the most surface in a short amount of time. With this application you can create many different techniques! From an overall coverage, splatter, and even a velvet effect.

We would recommend a higher horse power compressor and a larger nozzle tip to help avoid any clogging. It's a well known fact that cocoa butter will solidify as it cools down, so you may want to keep a few things handy: like a heating pad or heat gun to keep the nozzle tip of your airbrush warm. To help keep your cocoa butter colors in a liquid state, you can use a cocoa butter warming cabinet, or a candle warmer/hot plate that will go as low as 87F/30C.

@cocoa_therapy



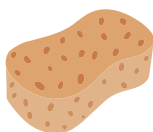
@art.chocolat



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SPONGES



@melissacoppelchocolatier

Ah the sponge! This is an industry favorite when it comes to adding color in an even, professional look without needing to use products like an airbrush gun. This is a great tool for everyone from beginner to professional. Many techniques using a sponge will include dipping the sponge in the cocoa butter color and with a swift hand motion you can create smooth effect.

When working with a sponge you may find the best results with a more dense sponge! Either natural sea or synthetic sponges will work great. The effects that can be achieved with a sponge are: faux finishes, marbleizing, texturing, sponge painting, stippling and anything else you can imagine!

FINGER PAINTING



@artisanne_chocolatier



Finger painting, when you say it out loud it sounds like something a child may help you with. But actually this is THE easiest method of applying color. Not only is it convenient, fast, and fun there are many more benefits to using this method. Finger painting will help you learn how the colors work, especially when mixing colors together. It also adds a layer of personality by using your hands to create a personal, unique design. Like any other method wait until the first layer of color has solidified before you add your next layer of color, otherwise you will smear and mix the colors together.



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no fancy equipment needed for quality results

DID YA KNOW?

TIPS AND TRICKS WITH SILI-TRIX



You can use colored cocoa butter to tint white couverture!

Using cocoa butter colors on chocolate products that don't contain any cocoa butter content may lead to the color not sticking or setting up correctly, this is why we suggest using these colorants with cocoa butter based products.

If you are looking to color your own dipping chocolate aka: coating, non-tempering, candy melts use [this](#)

COLORED COCOA BUTTER CAN BE USED TO PAINT OR AIRBRUSH ON:

- Chocolate polycarbonate moulds
- Modeling chocolate
- Fondant
- Sugar
- Isomalt
- Plain guitar sheets to make transfer sheet
- Cookies
- Cakes
- Macarons
- Pastry



Other things to know:

- Allow cocoa butter colors to set up before layering
- Depending on the design you are trying to achieve, start with the lightest color and work up to the darkest, or vice versa.
- Back colors with white cocoa butter color for an extra pop of color
- Mix colors together to make your own unique color
- Add white cocoa butter color to other colors to create your own pastel shades.
- If cocoa butter is thrown out of temper, simply re-temper to reuse
- Make your own stamps using rubber stamps, flood them with cocoa butter and stamp away on moulds, acetate sheets, etc.
- Use a warming box to keep colors in a tempered liquid state
- Run plain Cocoa Butter through your airbrush gun to clean it out before switching colors.



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Color Chart comparing colors between a dark background and backed with white.

