

How to make Choc Tops

1. First stir the dipping compound briefly (which must be kept between 22 and 28°C). Stirring should be done at least hourly or just before each dip.
2. Get your cone ready but ensure a good cling between the Soft-Serve or ice cream and the cone by pressing into the cone. Invert cone and push into the dipping compound (for approximately 3 seconds) ensuring all the Soft-Serve or ice cream has been fully immersed, as well as approximately 5mm of the cone.

After 3 seconds immediately remove the cone from the dipping container and keep it in the inverted position for 10 seconds to allow for the dipping compound to solidify or set. Turn the cone right side up and serve.

