

WELCOME

The Zoku® Chocolate Station is a great way to add chocolate shells and sprinkles to your Zoku® Quick Pops®. Designed specifically to work with the Zoku® Quick Pop® Maker, the Chocolate Station allows you to easily dip and drizzle chocolate on your Quick Pops®. On the back of this sheet are some recipes to get you started. So dip, drizzle, and sprinkle away to your heart's content!

Important Safeguards

Please read all instructions carefully before using. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

⚠ WARNING: THIS PRODUCT IS NOT A TOY. TO AVOID INJURY, CLOSE ADULT SUPERVISION IS NECESSARY AT ALL TIMES WHEN ANY APPLIANCE IS USED BY OR NEAR CHILDREN.

⚠ WARNING: CHOKING HAZARD- Breakage of the parts could result in a choking hazard for small children. Keep small parts away from children under 3 years of age.

⚠ WARNING: Do not use chocolate mixtures that are over 120°F (49°C). DO NOT USE IN THE MICROWAVE.



- 1. Lid:** Cover the unit to store chocolate at room temperature.
- 2. Dip:** Pour chocolate into cavity to create pops with hard chocolate shells. DO NOT FILL PAST FILL LINE.
- 3. Drizzle:** Use the Drizzle Spoon to drizzle chocolate over your pops.
- 4. & 5. Sprinkle:** Two dipping trays for your favorite toppings, such as sprinkles, chopped nuts, coconut flakes, and shaved chocolate.

Dip



Drizzle



Sprinkle



Cleaning Instructions

Dishwasher safe.

Do not wash with harsh cleaners or scouring pads or the unit may get scratched.

To wash and dry the interior of the unit, remove the sprinkle trays from the bottom and follow steps below.



Insert the end of the drizzle spoon into the slot as shown



Rotate to separate the top from the base.

ZOKU® Chocolate Station

RECIPES & INSTRUCTIONS

ZOKU®

©2011-2012 by Zoku, LLC
Zoku, LLC Hoboken, NJ 07030
www.zokuhome.com
All Rights Reserved.
U.S. and International
Patents Pending.

www.zokuhome.com



LET'S
DIP!

RECIPES BY:
JACKIE ZOROVICH &
KRISTINA SACCI

THE POP BASES

These pop recipes are perfect when paired with chocolate.

IN A HURRY?

To make a simple ice cream pop, follow the recipe below combining equal amounts ice cream to whole milk. **NOTE: If the ice cream is not combined with milk, the pops will be too soft to pull out of the Quick Pop Maker and they will get stuck. Make sure the pops are completely frozen before attempting to release them.**

ICE CREAM BASE


Makes 6 pops

INGREDIENTS

3/4 cup (6 oz / 177 mL) melted ice cream
3/4 cup (6 oz / 177 mL) whole milk

MAKE THE ICE CREAM BASE

Mix together the ice cream base ingredients.



COFFEE BASE


Makes 6 pops

INGREDIENTS

1 1/3 cup (10 1/2 oz / 310 mL) 2% milk
1/4 cup (60 mL) sugar
2 Tbsp (30 mL) instant espresso powder
1/3 cup (2 1/2 oz / 74 mL) heavy cream

MAKE THE COFFEE BASE

In a medium saucepan over low heat, warm the milk (do not boil). Whisk in the espresso powder and sugar until dissolved. Remove from heat and let cool slightly (about 10 min.). Stir in the heavy cream. Refrigerate until cool, stirring occasionally to prevent skin from forming.



COCONUT BASE

Makes 6 pops

INGREDIENTS

3/4 cup + 2 Tbsp (7 oz / 207 mL) coconut milk (not lite)
1/4 cup (2 oz / 60 mL) 2% milk
3 Tbsp (45 mL) water
3 Tbsp + 1 tsp (50 mL) sugar

MAKE THE COCONUT BASE

Whisk together the coconut base until sugar has dissolved.



VANILLA BASE


Makes 6 pops

INGREDIENTS

8 oz (237 mL) vanilla pudding (2 individual serving cups)
1/2 cup (4 oz / 118 mL) whole or 2% milk
1 1/2 Tbsp (22 mL) sugar
3/4 tsp (3.7 mL) vanilla extract

MAKE THE VANILLA BASE

Whisk together the vanilla base ingredients until sugar has dissolved.



MINT BASE

Makes 6 pops

INGREDIENTS

1 1/2 cups (12 oz / 355 mL) whole milk
3 Tbsp (45 mL) agave nectar
1 tsp (5 mL) peppermint extract
1/2 tsp (2.5 mL) vanilla extract
1 pinch of salt

MAKE THE MINT BASE

Whisk together the mint base ingredients.



CHOCOLATE BASE


Makes 6 pops

INGREDIENTS

1 cup (8 oz / 237 mL) water
2 1/2 oz (71 g) bittersweet chocolate
1/3 cup (80 mL) sugar
1 pinch of salt
1/3 cup (2 1/2 oz / 80 mL) 2% milk
1 Tbsp (15 mL) half & half

MAKE THE FUDGE BASE

In a medium saucepan over low heat, whisk together the water, chocolate, sugar, and salt until the chocolate has completely melted (do not boil) and chocolate granules have dissolved, about 5 minutes (test by dipping a clean spoon into the mixture; if you don't see many chocolate specks, it's ready to come off the heat). Let cool slightly (about 10 min.). Whisk in milk and half & half. Refrigerate until cool.



STRAWBERRY BASE


Makes 6 pops

INGREDIENTS

1 1/2 cup (12 oz / 340 g) hulled, quartered strawberries
4 Tbsp (60 mL) low fat vanilla yogurt
4 Tbsp (60 mL) 2% milk
4 Tbsp (60 mL) sugar

MAKE THE STRAWBERRY BASE

Combine yogurt, milk, and sugar into a blender, blend until sugar has been dispersed throughout the mixture. Add strawberries and puree until smooth.




THE QUICK SHELLS

Use these delicious Quick Shell recipes to dip and drizzle on your pops.


IN A HURRY?

Simply pour Magic Shell* into the Chocolate Station, then dip and drizzle your pops. Read instructions on the Magic Shell* package for best results.

*Magic Shell is a registered trademark of The J.M. Smucker Company.



NOTE: Keep the Quick Shells between 80°F - 120°F (27°C - 49°C). If the chocolate gets lumpy it means it is too cool. If it doesn't stick to the pops, then it is too hot.



CHOCOLATE QUICK SHELL

Yields 3/4 cup (177 mL)


INGREDIENTS

2/3 cup (4 oz / 113 g) semi-sweet chocolate chips*
1/3 cup (2 1/2 oz / 79 mL) refined coconut oil

MAKE THE CHOCOLATE QUICK SHELL

In a double boiler over barely simmering water, whisk together the chocolate and coconut oil until the chocolate has completely melted. Remove from heat and let cool completely before applying to pops.

*For a Milk Chocolate Quick Shell, substitute with milk chocolate chips



PEANUT BUTTER QUICK SHELL

Yields 3/4 cup (177 mL)

INGREDIENTS

1/3 cup (2 1/2 oz / 79 mL) smooth peanut butter
1/3 cup (2 1/2 oz / 79 mL) refined coconut oil

MAKE THE PEANUT BUTTER QUICK SHELL

In a double boiler over barely simmering water, whisk together the peanut butter and coconut oil until the peanut butter has completely melted. Remove from heat and let cool completely before applying to pops.

WHITE CHOCOLATE QUICK SHELL

Yields 3/4 cup (177 mL)

INGREDIENTS

2/3 cup (4 oz / 113 g) white chocolate chips
1/3 cup (2 1/2 oz / 79 mL) refined coconut oil

MAKE THE WHITE CHOCOLATE QUICK SHELL

In a double boiler over barely simmering water, whisk together the white chocolate and coconut oil until the white chocolate has completely melted. Remove from heat and let cool completely before applying to pops.

THE TOPPINGS

Decorate your pops with sprinkles, chopped nuts, coconut flakes, and more!

Sprinkles



Chopped nuts



Coconut flakes



DIP, DRIZZLE, & SPRINKLE

Now put it all together!













KEY

THE TOPPINGS

- Sprinkles
- Nuts
- Coconut Flakes
- Cinnamon

THE QUICK SHELLS

- Chocolate
- Peanut Butter
- White Chocolate

THE BASES

- Ice Cream
- Coffee
- Coconut
- Vanilla
- Mint
- Chocolate
- Strawberry

