

CRUNCH TIME

Tempering Chocolate



Serve information: 500g tempered chocolate

INGREDIENTS:

500g Dark chocolate couverture,
Chopped roughly
"Prepared earlier" fine,
shiny molded chocolates
Untempered chocolate
"Prepared earlier" tempered
chocolate on paper
500g "Prepared earlier" melted
chocolate at 45°C
Sample couverture chocolate
Sample compound chocolate

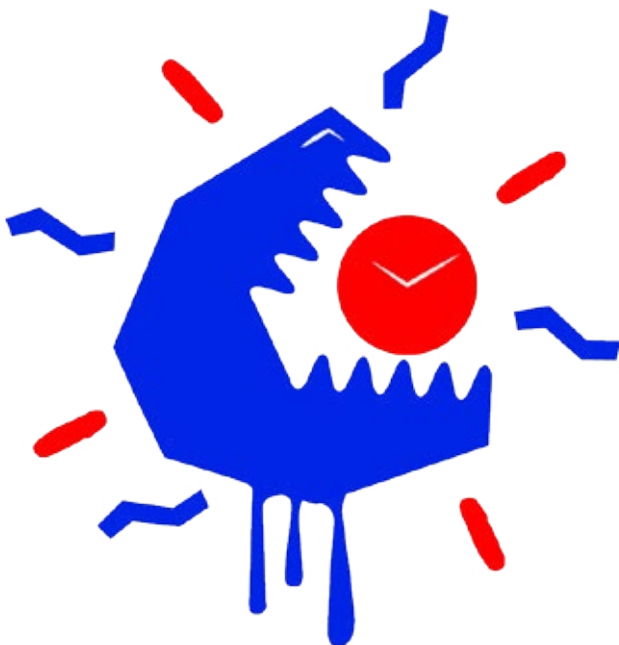
EQUIPMENT:

Medium bowl
Spatula
Pot for double boiler
Thermometer
1x polycarbonate mold for chocolate
Piping bag
Large scraper



METHOD:

1. The first step is to melt the dark chocolate in a clean, dry bowl set over simmering water, to about 45°C
2. Remove from heat and add about 150g more of the unmelted chocolate. Stir continuously until melted because motion equals good crystallization, aka, tempering.
3. If your chocolate is still above 32°C, add a bit more chopped chocolate to cool it further. Ideally, you need to get your chocolate between 30-32°C.
4. Fill a piping bag with tempered chocolate.
5. Fill each of the mold's cavities until the chocolate is level with the top of each.
6. Gently tap the mold on the counter until you remove all of the air bubbles.
7. Scrape excess chocolate from the top of the mold with a scraper.
8. Let set for an hour.
9. To remove the chocolates from the mold, flip it upside down and tap gently.



crunch-time.tv