

Tempering Chocolate Two Ways

Tempering is the process of changing the crystal structure in cacao butter to a stable form. In this form, the chocolate is shiny, stable, and has a nice snap. If we don't temper chocolate before putting it into a mold, the chocolate will be hard to remove from the mold. Additionally, it has a softer grainy texture and the fat can separate out, causing fat bloom, a white streaky discoloration.

General temperature for tempering (melting/tempering/working)

dark chocolate: 45°C-50°C/27°C-29°C/31°C-32°C

milk chocolate: 40°C-45°C/27°C-28°C/30°C-31°C

white chocolate: 40°C-45°C/26°C-27°C/29°C-30°C

Room temperature when tempering 19°C-21°C

Method One: Tabling (recommended for making chocolate bonbons and bars)

Tools

thermometer

heat gun or blow dryer

chocolate guitar sheet

scraper

spatula

bowl and pot (to create double boiler)

polycarbonate chocolate bar mold

rubbing alcohol 99%

cotton ball

kitchen towel

Ingredients

dark chocolate

cacao nibs

hazelnuts (roasted)

Steps

1. Clean the mold with rubbing alcohol and cotton ball.
2. Spread the guitar sheet, adhere it to the table with alcohol.
3. Melt the chocolate over double boiler with low heat to 50°C.
4. Pour melted chocolate on to the guitar sheet and use the scraper to help with additional cooling until chocolate is 27°C-29°C.
5. Collect the chocolate and put it back into the bowl, heat it up to 31°C-32°C with a heat gun if necessary (the heat retained in the bowl might be sufficient).
6. Test with scraper and wait a few minutes for the chocolate to solidify to see if it is correctly tempered.

7. Pour the tempered chocolate into bar shaped mold, make sure to tap the mold enough to take out air bubbles trapped inside of the chocolate and top the bars with cacao nibs and hazelnut
8. Let the chocolate crystallize at room temperature, the crystallization process can be facilitated by refrigerating for 5 minutes first.
9. De-mold the chocolate bar by gently tapping it on the table.

Method Two: Seeding (recommended for making decorations)

Tools

thermometer
heat gun or blow dryer
immersion blender
chocolate guitare sheet
scraper
spatula
rolling pin
round cookie cutter (optional)
bowl and pot (to create double boiler)
chopping board
knife
kitchen towel

Ingredients

Dark chocolate

Steps

1. Weigh and separate the chocolate into 1/4 and 3/4 by weight, for example, if you use 200g of chocolate total, separate them into 50g and 150g.
2. Finely chop 1/4 and of chocolate and melt the other 3/4 of chocolate in double boiler to 50C.
3. In a new container, mix the chopped chocolate with the melted chocolate.
4. Use immersion blender to thoroughly mix and remove air bubbles in the chocolate, keeping the temperature around 31°C, if it's dips to 27°C-29°C, use the heat gun to bring up the temperature to 31°C.
5. Test with scraper and wait a few minutes for the chocolate to solidify to see if it is correctly tempered.
6. Spread the guitar sheet, adhere it to the table with alcohol.
7. Pour the chocolate onto guitare sheet and cover the chocolate with a second piece of guitare sheet on top.
8. Spread the chocolate by gently pushing it with a rolling pin.
9. Wait until the corners are beginning to set and the chocolate is partially solidified, then cut circles with cookie cutter.
10. Let the chocolate fully crystallize at room temp with a baking sheet on top to hold it flat.

11. Both sides of the chocolate sheet will be shiny if tempered properly. Unused decoration pieces can be stored at cool and dry place.

12. If tempering failed at any point, as long as the chocolate doesn't have water in it and it is not burnt/separated, it can be re-tempered from the very start again.

If you have questions, feel free to comment below, and be sure to subscribe to my channel for more pastry videos!

Website: www.apieceofcake.online (coming soon!)