

TEMPERING TIME-TEMPERATURE-MOVEMENT

There are many ways to temper chocolate. We will cover the easiest and cleanest ways to do it. My favorite way is the seed method. There are several different methods of seeding. We will touch on several of them.

Chocolate temperatures

Dark melt to 120 use at 89

Milk melt to 115 use at 86

White melt to 110 use at 84

Seeding with tempered chocolate

Chop tempered chocolate into small pieces, or start with callets. Melt about 2/3 of the chocolate in the microwave using 50% power for 1 minute then stirring and repeat until almost all chocolate is melted. Chocolate will be about 110-115. Stir and allow chocolate to stand for about 10 minutes and finish melting. Add a handful of chopped chocolate and stir in. Let stand for a few minutes and stir until melted. Add more chocolate if necessary until chocolate is at about 90. You don't need to use all of the chocolate and you might need to add more. The idea is to get the chocolate to still have just a few pieces of chocolate left at 90. You can do the same seeding, only use a large chunk of tempered chocolate. Stir it into the warm chocolate. When the temperature is at 90, remove the remaining chocolate. This can be saved and used over and over until it is gone. Stir chocolate until at working temp. When chocolate is at working temp, maintain with hair dryer or warmer chocolate.

Seeding with mycryo

Weigh chocolate and melt in microwave until all is melted (about 110). Weigh mycryo (1% of chocolate. If you used 1000 grams of chocolate, weigh 10 grams of mycryo (except actually weight about 13 grams as you will not use all of it-some will still be in strainer) When chocolate is at 93, sift in mycryo. Allow to stand until 90. Stir until all grains are melted. Chocolate is ready when it is at working temp.

TEMPERING ON SLAB

Melt chocolate to 115. Pour about 1/3 onto a clean marble or granite slab. Using spatula and scaper, spread chocolate over surface and scrape up, spreading again until chocolate thickens. Scrape into remaining warm chocolate and stir to combine. Chocolate should be ready.

Once you have chocolate in temper, you can add warm untempered chocolate to it and if done gradually, you will keep it in temper. If chocolate starts to thicken, add warm chocolate or use hair dryer to warm it. As you use the chocolate, it will start to over crystallize. You will need to warm it slightly to keep it at a good viscosity.

REGARDLESS OF THE METHOD USED, ALWAYS TEST THE CHOCOLATE BEFORE USING. I DO THIS WITH A PIECE OF PARCHMENT PAPER OR A KNIFE BLADE. It should be streak-free, harden within 5 minutes and have a snap when broken. Once chocolate is in temper, you can add untempered chocolate to it in small amounts.

TEMPERING WARNINGS

Do not seed with untempered chocolate.

Do not burn chocolate. Start at 50% power and 1 minute intervals, stirring in between.

Keep all moisture away from chocolate.

Keep strong odors away from chocolate-the fat will absorb them.

Keep chocolate room temp about 65-70.

You can remelt untempered chocolate, but get temp to at least 120 to remove all unstable fat crystals.

DARK CHOCOLATE GANACHE

12 ounces dark chocolate, chopped

8 ounces heavy cream

1 ounce light corn syrup

2 tablespoons butter, soft

Spray an 8 inch square pan with cooking spray and cover with plastic wrap, pressing to make smooth. Set aside. In a medium bowl, place chopped chocolate. Combine cream and corn syrup in a small saucepan or microwaveable bowl. Bring to a full boil. Pour over the chopped chocolate and let stand 2 minutes. Stir to combine. If chocolate is not all melted, microwave for 30 seconds and stir. Stir in soft butter. Pour ganache into prepared pan, smoothing evenly. Allow ganache to stand at room temperature overnight or until set.

Remove from pan and place on parchment paper. Peel away plastic wrap. Using a sharp non-serrated knife, cut into even squares. Allow the squares to stand overnight at room temperature to dry. Dip in tempered chocolate and place a transfer or texture sheet on each piece, or mark with fork. Makes about 42 pieces.