

TEMPERED CHOCOLATE

F MEDIUM

Last Modified: 02/13/2016

PREP: 15 Min
COOK: 40 Min
STOVETOP

CANDY

MAKES 3 POUNDS

QUA	MEASURE	INGREDIENT	PROCESS
1	Bar / Block	Chocolate	Fine Chop
		Dark / Milk / White / Any	

PREPARATION

FACTOID	Tempering Chocolate is a method of heating and cooling Chocolate in order to use it for coating or dipping. Proper tempering gives the Chocolate a smooth and glossy finish and will have a crisp snap and will not melt on your fingers as easily as improperly tempered chocolate (See Picture).
TOOLS	1) Medium Mixing Bowl 2) Medium Saucepan 3) Digital Candy Thermometer 4) Silicone Spatula
CAUTION	Dipping Strawberries: Dip FRESH cold Strawberries 90% up with their green leaves still attached. If the leaves are ugly and you have to cut them off, stick in a toothpick and dip them 100% or they will look terrible as the exposed cut ends begin to dry out.
PREP	If the chosen Chocolate is in blocks or squares, chop it into roughly Almond sized chunks.
1	Place the mixing bowl over a saucepan of slowly simmering water, making sure that the bowl does not actually touch the water.
CAUTION	Be sure that the bowl fits around the pan rim snugly so no steam can escape and form water droplets that will fall into and ruin your Chocolate.
2	Using a silicone spatula, gently stir the Chocolate so that it melts evenly (Do not use either a metal or a wooded spoon)
3	Once it's melted, keep an eye on the candy thermometer, as soon as it reaches 113 degrees, remove the bowl from the pan and set it on the countertop, leaving the pan simmering. Milk Chocolate and White Chocolate should be at 113 degrees. If using any Dark Chocolate you can be anywhere in the range of 113 to 122 degrees.
4	Add in small amounts of the remaining 1/3 of unmelted Chocolate and gently stir it in until melted. Keep monitoring the temperature.
5	Continue to add in small amounts of Chocolate while stirring until you've brought the Chocolate down to 80.6 degrees for Milk Chocolate or White Chocolate or 80 to 82 degrees for Dark Chocolates.
6	Put the bowl back on the saucepan of simmering water and bring the temperature back up to its final working temperature of 86 degrees for Milk Chocolate or 84.2 degrees for White chocolate, or 89.6 degrees for Dark Chocolates, If you have any pieces of unmelted Chocolate left, stir them into the bowl over the saucepan until melted but you have to be sure you do not take so long that you get the Chocolate above the final temperatures as outlined above.
7	Once you have the Chocolate to its final temperature, it is tempered and ready to immediately use as a dip or coating. Remove the bowl from the saucepan.
HINTS	To extend the melted working time for dipping, remove the pan from the heat and leaving the bowl on top, do your thing.
SERVE	Dip in fresh Fruits, Chocolate Candies, or pour it thinly over Brittles & Toffees. Allow it to cool until shiny and hard.