# How to temper Chocolate

## Preparation

1. Fill a saucepan with about 3cm of water and bring it to a simmer. Remove from heat. Chop the Chocolate into small chunks and add to a glass bowl. Place the bowl on top of a saucepan (it should NOT be able to touch the water!) Carefully melt ca. 2/3 of the couverture chocolate.

   These are the recommended temperatures:
   dark chocolate    40 - 45 °C
   milk chocolate    40 - 42 °C
   white chocolate  max. 40 °C

   **CAREFUL: Make sure that no water (not even a drop) comes into direct contact with the chocolate. If this does happen the chocolate will go lumpy and cannot be saved!!**

2. Add the rest of the chocolate, 1/3, to the warm melted chocolate, saving a few chunks so that the temperature can be slightly adjusted by adding small chunks at a time.

   The couverture should now have the following temperature:

   dark chocolate    28 °C
   milk chocolate    27 - 28°C
   white chocolate  27°C

   You may need the saved chocolate if the couverture hasn`t cooled down enough. If this is the case, just add the rest of the chunks and melt by stirring.

3. Now carefully reheat the couverture in the bain-marie (a saucepan with a little water in it and a heatproof bowl on top). The temperatures we are aiming for are as follows;

   dark chocolate    32-33 °C
   milk chocolate    30-31°C
   white chocolate  29-30°C

4. When all the components have melted and reached the correct temperature, now is the perfect time to check that the chocolate has been tempered properly.

Dip a small knife into the chocolate and lay it on some greaseproof paper.

If the chocolate dries in 3-4 minutes and is shiny, then it is perfect.

In case the chocolate is dry and there are some streaks, just carry on stirring the chocolate. The streaks mean that not all the components have been combined properly.

In case the chocolate is dry but not shiny, then warm up the chocolate again and stir well.



video

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