

Chocolate Tempering Tips ChezSlaughter Chocolate

Before we get started there are some things you should know.

Work carefully with your microwave

Microwaves heat differently,, so you'll need to work carefully in order to not burn your chocolate. That means taking care to use it in short bursts of 10-15 seconds, at 50% power (sometimes less), and taking the chocolate out often to stir it so that you move the heat around.

- It's important to stir because the heat is not distributed evenly throughout the bowl. By stirring, you'll move the chips around, spread the heat and achieve the desired temperature more quickly. Plus, you're less likely to burn the chips.
- If the chocolate accidentally goes to 110-112 degrees, it's ok. But anything above 115 degrees and you may burn the chocolate and make it inedible.

Tempering Steps

- a. Weigh 700 grams of chocolate
- b. Take out 25-30% for seed chocolate
- c. Put in bowl
- d. Microwave for 30 seconds, stir, repeat
- e. Microwave for 10-15 seconds, stir, check temp to 108F
- f. Once completely melted and to 108F, add seed choc and stir
- g. Continue to stir until chocolate is down to 86 degrees
- h. Take out any unmelted seed chocolate
- i. Test temper by spreading a bit of chocolate on the parchment paper
 - i. When dry should be shiny, have a snap.

Maintaining Temper

Once the tempering process is finished, you'll need to stir the chocolate and monitor the temperature every minute or two. To maintain temper, it's important that you keep your chocolate with a degree or two of the required temperature for the chocolate you are working with. If it falls below 1-2 degrees of the required temperature, you can pop it in the microwave for just a few seconds. Be very careful that it's just a few seconds (five or less) and stir. Check the temperature, repeat if necessary but be careful to keep it close to the required temp.

You'll want to work fast with your chocolate so that you can finish your treats while it's still in temper. The important thing here is to have all of your equipment, supplies and ingredients ready for the project at hand. You'll need to work fast, remember to stir the chocolate and check the temperature ever so often and you'll be fine. It will take some practice, but you'll get there.

If your chocolate starts to look funny or act funny, it may have gone out of temper. If so, you can re-temper the chocolate. You won't have lost anything but time.