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Topic: How to temper chocolate

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How to temper chocolate

An good way to temper chocolate is in heat resistant glass in an oven at about 150-170 degrees. Just chop the chocolate and put into the glass bowl and put into the oven. Stir with a wooden spoon on occasion until all the crystals are dissolved and the chocolate is smooth. Remove from the oven and cool to the appropriate 85-88 degrees, you can test this with a dairy thermometer, and then use to dip premade centers. The benefit of tempering chocolate in the oven is that you cannot accidentally incorporate water into the chocolate, which is easy to do with a double boiler. If water gets into your chocolate it will change the crystal structure on hardening and the chocolate will 'bloom' which means white spots and streaks will appear. These cause the chocolate not to look as good, and makes the texture more chalky.

If your chocolates develop 'feet' when they are put onto a drying surface, it means the chocolate is sluffing off the center and pooling around it, then the chocolate is still too warm. Particularly when dipping truffles or very soft centers you need to make sure your chocolate is cool enough or it will start melting the center instead of coating it.

Source:www.dull.com