

Tempering or pre-crystallizing chocolate couverture using cocoa butter.

You will need 1 % of cocoa butter to pre-crystallize or temper the chocolate couverture. For example to every 2lb 3 oz (1 kg) of chocolate couverture you will add 1 % (1/3 oz or 10 gram) cocoa butter.

Melt the chocolate to 115°F (46°C) over a very low simmering water bath (Bain Marie) or overnight in a chocolate melter. Let the chocolate cool to 95°F (35°C) for dark chocolate and 93°F (33.5°C) for milk and white chocolate.

2. Immediately add 1 % micro planed cocoa butter. Stir to dissolve the cocoa butter and homogenize the mass.

3. Let the chocolate cool to 90°F (31.5°C) for dark chocolate. For white and milk chocolate allow the chocolate to cool to 87°F (29.5°C)