

Tempering or pre-crystallizing chocolate couverture using the seeding method.

You will need some finely chopped chocolate plus one large piece of chocolate to pre-crystallize or temper the chocolate couverture..

1. 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 100°F (38°C) for dark chocolate and 95°F (35°C) for milk and white chocolate.
2. Start adding the finely chopped chocolate to the melted chocolate. Stir to dissolve the chocolate and homogenize the mass.
3. When the temperature is just below 95°F (35°C) for dark chocolate and 92°F (33°C) for milk and white chocolate, stop adding the fines and add the large piece
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). Remove what ever is left of the large piece