

## Tempering Chocolate

1. Chop the chocolate with a serrated knife.
2. Place in a stainless steel bowl.
3. Place the bowl over very low heat or barely simmering pot of water.
4. Make sure that no moisture comes into contact with the chocolate.
5. Stir the chocolate occasionally, as it melts, to keep it at an even temperature.
6. Continue to heat the chocolate until it reaches a temperature between 105 and 110 degrees.
7. Use an instant read thermometer for the most accurate results.
8. Remove the chocolate from the heat.
9. Add a large piece of unmelted chocolate (the seed).
10. Stir until the temperature drops between 87 and 92 degrees.
11. Gently reheat to 92 degrees if the chocolate scorches or becomes grainy it can no longer be used, this is a sign of it being burnt. Always make sure there is water in the double boiler, that creates the steam.
12. If any moisture as it is being tempered it will seize.

### **VARIATIONS:**

- Strawberries for dipping and decorating
- Bananas for dunking
- Pretzels, cookies, marshmallows, cream puffs
- Cherries with stem on, apricots, apples

Almost anything goes great with chocolate, be creative and have fun with chocolate. Use your palate as your guide.

### Taste Palates (these are sensations your taste buds experience)

- Sour, sweet, salty and bitter