

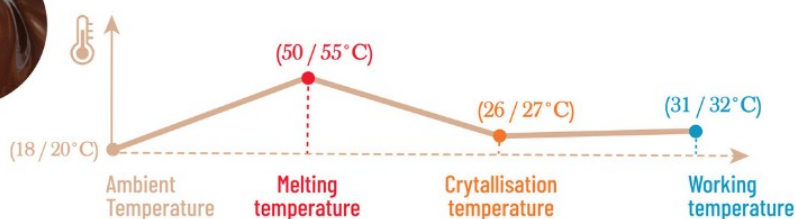
Chocolates (tempering technique)

Tempering chocolate is a classic technique all pastry chefs and chocolatiers will be familiar with. If you want to make homemade chocolates that are as delicious as they are visually appealing, it is important you have a solid grasp of the process. With the right method and utensils, you will be able to successfully temper your chocolate for beautiful miniature creations, desserts and confectionery.

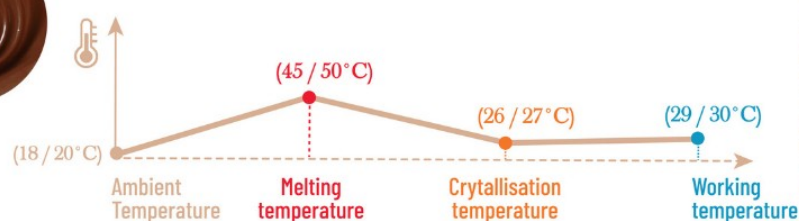
Directions for the different types of chocolates :



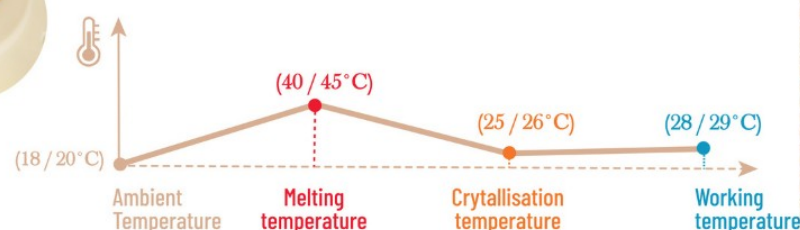
Dark chocolate



Milk chocolate



White chocolate / Blond chocolate



- Use the bain marie technique
- Heat the chocolate until it reaches its melting temperature
- This encourages the formation of the good crystals that will give you a shiny chocolate.
- Bring the chocolate back up to a "working" temperature without destroying your good crystals
- As you can see, the temperatures must be respected to the exact degree, so you will need a thermometer.

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