

Tempering

Tempering is:

- a process of pre-crystallisation of the cocoa butter in the chocolate, the cocoa butter in the chocolate changes into a stable crystalline form.
- a 3 steps process:
 1. Melting the chocolate by heating (au bain Marie, Micro Wave)
 2. Cooling down the chocolate by stirring
 3. Heating up the chocolate



«How to work with chocolate» MJ Publishing

Why do we need to temper ?

Tempering of chocolate is needed when chocolate is transformed into a solid form

- for good contraction
- for good texture
- for good shine
- for even colour
- even colour
- Not fat bloom
- for good snap
- for a longer shelflife



Do's

- Indirect heating
- Microwave



Don'ts

- Oven
- Direct heating

Results of bad tempering

If the chocolate is not properly tempered, it will:

- take a long time to harden
- have a grayish color
- stick to moulds

Well tempered



Badly tempered

