

# Crafting with Chocolate

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## Tempering Chocolate

The chocolate tempering process consists of exposing melted chocolate to high and low temperatures in order to preserve its high gloss and hardness once it solidifies. Chocolate decorations such as ribbons and baskets, and chocolate-dipped fruit and truffles should be made with tempered chocolate.

**Step 1:** Set up double boiler. Turn heat to low. Place 2/3 of semi-sweet chocolate pieces or shavings in bowl and melt. Carefully monitor the temperature of the melted chocolate. Once it reaches 113°, remove the bowl from atop the pot quickly and wipe off any condensation that has collected on the bottom of the bowl. Set the bowl on the kitchen counter.

**Step 2:** Add 1/3 of the remaining unmelted chocolate pieces to melted chocolate and stir to melt everything together. Add another third and repeat process. Add the rest of the chocolate and stir until all the chocolate is fully melted. Stir until chocolate temperature comes down to 83°.

**Step 3:** Once the melted chocolate reads 83°, put the bowl back on the double boiler and heat the melted chocolate to 90°. Once the melted chocolate reaches 90°, it is fully tempered and ready to be used.