

Ingredients needed for: \_\_\_\_\_ Name:

## CHOCOLATE TEMPERING AND DECORATIONS

### Ingredients

200g **DARK** chocolate

### Equipment

Small saucepan  
Large glass bowl  
Small bowl  
Knife  
Chopping board  
Non-slip mat  
Silicon spatula  
Thermometer

### Method

1. Chop three quarters of the chocolate (150g) on a chopping board, using a knife. Place in a large bowl.
2. Finely chop the remaining quarter (50g) and place this into a small bowl and set aside.
3. Place the large bowl of chocolate over a pan of barely simmering water (bain marie), and slowly stirring the chocolate, wait for it to melt.
4. Check the temperature with a thermometer. When it reaches 55°C-58°C, remove the chocolate from the bain-marie.
5. Slowly add the remaining finely chopped quarter (50g) of the chocolate into the melted chocolate, stirring constantly. Dark chocolate should reach a temperature of 28°C-29°C as it cools down.
6. Place the bowl again over the bain marie, and slowly increase the temperature to 31°C-32°C. Remove quickly from the heat. This is tempered chocolate, ready to use.