



TCHO

TEMPERING INSTRUCTIONS

TCHO DARK CHOCOLATE COUVERTURE HEXAGON

TMP1 = 49C / 120

TMP2 = 29C / 84F

TMP3 = 31.7C / 89F

TO TEMPER THIS CHOCOLATE QUICKLY AND EASILY:

1. Slowly melt 2/3 of your recipe needs in a double boiler or microwave until temperature reaches TMP1 (do not exceed 55C / 120F). No direct heat.
2. At temperature TMP1, remove from heat and thoroughly blend in remaining 1/3 of unmelted chocolate couverture hexagons until temperature drops to TMP2.
3. While stirring thoroughly, reheat the melted chocolate (indirectly) until the temperature reaches TMP3*. The chocolate is now ready to be used.

* If tempering a higher dark cacao (like Hella Dark 81% & Dark & Bitter 100%), TMP3 may need to go up to 32.2C / 90F

TCHO OAT MILK CHOCOLATE COUVERTURE HEXAGON

TMP1 = 47.7C / 118F

TMP2 = 28.3C / 83F

TMP3 = 30.6C / 87F

TO TEMPER THIS CHOCOLATE QUICKLY AND EASILY:

1. Slowly melt 2/3 of your recipe needs in a double boiler or microwave until temperature reaches TMP1 (do not exceed 55C / 120F). No direct heat.
2. At temperature TMP1, remove from heat and thoroughly blend in remaining 1/3 of unmelted chocolate couverture hexagons until temperature drops to TMP2.
3. While stirring thoroughly, reheat the melted chocolate (indirectly) until the temperature reaches TMP3. The chocolate is now ready to be used.

TCHO OAT MILK WHITE CHOCOLATE (SLAB/TABLE METHOD)

TMP1= 45.0C / 113 F

TMP2= 30.0C / 86 F

TMP3= 24.5C / 76 F

TMP4= 29.0C / 84 F

TO TEMPER THIS CHOCOLATE QUICKLY AND EASILY:

1. Melt white chocolate down to TMP 1.
2. Let chocolate sit until it reaches TMP2.
3. Pour 1/3 of the chocolate onto the tempering slab. Move the chocolate across the slab using a scraper and palette knife, allowing it to be in constant motion until the chocolate thickens up to a cream/ thick paste consistency; TMP3.
4. Transfer the chocolate from the slab back into the bowl that is holding the liquid chocolate. Combine and mix well to remove solid clumps that may have formed by tempering.
5. Gently reheat the combined chocolate until temperature reaches TMP4. The chocolate is now ready for use.