

Tempering Chocolate by the Seeding Method

Step 1: Melt the Chocolate

- Begin with couverture chocolate that has been fully melted to 45°C.
- The preferred method is to place the chocolate in a warmer set to 45°C and allow it to melt overnight.
- Alternatively, melt the chocolate in a microwave in 30-second intervals, stirring between each interval.
- Ensure the chocolate is completely melted and fluid before proceeding.

Step 2: Prepare for Seeding

- Transfer the melted chocolate into a bowl suitable for tempering. Use either a metal or plastic bowl.
- If using a metal bowl, place it on a towel to prevent contact with a cold work surface.
- Keep in mind that plastic bowls are less reactive to cold, while metal bowls respond more quickly to reheating.

Step 3: Add Seed Chocolate

- Use unmelted chocolate wafers as the seed.
- Aim for a ratio of approximately two thirds melted chocolate to one third unmelted chocolate.
- Do not add the full amount of seed chocolate all at once.

Step 4: Incorporate the Seed

- Add a small amount of unmelted chocolate to the melted chocolate.
- Stir continuously to incorporate the seed.
- Watch how quickly the wafers melt as you stir.
- Monitor the temperature while stirring to ensure it stays within tempering range.

Step 5: Adjust the Seed Amount

- If the seed chocolate melts down quickly, add more unmelted chocolate.
- Continue adding seed gradually rather than all at once.
- Work with a mix of wafer sizes, allowing both small and larger pieces to melt evenly.

Step 6: Observe the Chocolate

- Continue stirring until the seed chocolate has mostly disappeared.
- Small specks of unmelted chocolate may remain briefly.
- If the temperature is correct, these small specks will continue to break down fully.

Step 7: Test the Temper

- Cut a small square of parchment paper.
- Rest the parchment on the surface of the chocolate.
- Drag it lightly across the surface to remove excess chocolate.
- Place the parchment flat on the table.

Step 8: Confirm Proper Temper

- Observe the test strip as it sits on the table.
- Properly tempered chocolate should begin to set within approximately two minutes.
- If the chocolate sets evenly and cleanly, it is ready for use.

Step 9: Completion

- The chocolate is now properly tempered using the seeding method.
- The chocolate is ready for production or further use.