Tempering and Dipping

Make-ahead

Ken's note: TBD

Seed tempering for 1.5–2 lb of chocolate, with an instant-read thermometer, in a 65–68°F room.

Chocolate	Melt to	Work at
Dark (55–70%)	115–120°F	88–90°F
Milk	110–115°F	86–88°F

Ingredients

- 1.5–2 lb dark (55–70%) or milk chocolate, finely chopped
- Chilled candy centers, for dipping

Method

Seed tempering

1. Chop all the chocolate finely and set aside about one-third as the seed.
2. Melt the rest gently, over a double boiler or in 20-second microwave bursts, stirring between bursts, to the melt temperature above.
3. Stir in the seed a handful at a time until the chocolate cools to the low end of its working range. Fish out any unmelted pieces.
4. Smear a little on parchment; it should set glossy and snap within about 5 minutes. If it stays soft or streaks, stir in more seed and test again.
5. Hold the chocolate in its working range while you dip, rewarming in brief bursts. If it goes 2°F above the range, start over.

Dipping

1. Bring the centers to fridge temperature (move frozen centers to the fridge for 20–30 minutes first), and blot off any moisture.
2. Drop a center into the chocolate, turn to coat, and lift out on a fork. Tap off the excess and scrape the bottom against the rim.
3. Slide onto parchment. Drizzle or add toppings while the coating is wet.
4. Set at cool room temperature, about 1 hour. Store airtight at cool room temperature for about a week, or refrigerated for 2–3 weeks.
5. Pour leftover tempered chocolate onto parchment to harden and save; it re-tempers easily.