



Couverture Chocolate Preparation

Ingredients for 1 litre preparation:

COUVERTURE CHOCOLATE 1 KG

	Ingredients	Weight	Action	 Heat setting	 Speed	 Time	Lid opening	Comments
1	Couverture chocolate in discs	500 g	Melt	 55°C	800 rpm	8 min	Closed	
2	Couverture chocolate in discs	500 g	Fold in	 32°C	500 rpm	5 min	Open	Taste and adjust seasoning
3			Mix	 32°C	800 rpm	30 sec		Homogenise without incorporating air
4			Paper test	 32°C				Perform a tempering test on greaseproof paper
5			Checking of tempering	 32°C	220 rpm			The chocolate must lift easily during the test and not be brittle.
6			Tempering Use	 32°C	220 rpm			Maintain rotational speed during use.



CHEF'S TIP

If the paper test is not successful, it must be repeated.
It is important to use good quality couverture chocolate.